



CHEF'S SPECIAL THALI

A traditional Indian dining experience of having various dishes on a round metal platter

Chicken Thali 17.45

Punjabi Samosa, Homestyle Chicken Curry, Tikka Salad, Vegetable, Dal and Dessert of the day, Pulao Rice, Roti and Pappadam

Lamb Thali 18.45

Punjabi Samosa, Lamb, Tikka Salad, Vegetable, Dal and Dessert of the day, Pulao Rice, Roti and Pappadam

Vegetarian Thali 17.45

Punjabi Samosa, Paneer Tikka Masala, Tikka Salad, Vegetable, Dal and Dessert of the day, Pulao Rice, Roti and Pappadam

Vegan Thali 18.45

Punjabi Samosa, Soya Tikka Masala, Tikka Salad, Vegetable, Dal and Dessert of the day, Pulao Rice, Roti and Pappadam

QUICKMUNCHIES

Pappadums & Chutney (2pcs) 2.95

Fries 4.45

Gunpowder Fries 4.45

Gunpowder spiced crispy fries

Masala Fries 4.95

Our signature spiced fries tossed in chilli mayo

Punjabi Samosa 4.95

2 pieces of vegetable samosa with chutney

Aloo Tikki 4.95

2 pieces of Indian style hash brown with chutney

Onion Bhaji 4.95

Crispy onion fritters with chutney

Chicken Tikka Wings 4.95

3 pieces of Tikka spiced grilled chicken wings

Peanut Masala 5.95

Roasted peanuts spiced and tossed with onions, tomatoes, chillies and toasted cumin

BOMBAY STREET BUNS

Vada Pao 4.45

Another Bombay street foodies favourite, potato dumpling, chutney and chilli in a soft roll

Samosa Pao 5.45

Punjabi samosa, onion, coriander, chutney in a soft roll

Onion Bhaji Pao 5.45

Onion bhaji, coriander, chutney in a soft roll

Chicken Tikka Bun 6.45

Chicken tikka, mango chutney, onion, coriander in a soft bread roll

Paneer Tikka Bun 6.45

Paneer tikka, mango chutney, onion, coriander in a soft bread roll

Pao Bhaji 9.45

2 soft rolls with smashed vegetable curry on the side

LOADED FRIES

Your favourite masala fries, protein of your choice, cheese, spring onions, coriander, chilli sauce

Chicken Tikka 9.45

Famous Indian chicken dish widely eaten and no need of explanation

Dhaba Chicken Tikka 9.45

Spicy Indian roadside eatery style chicken tikka, our signature dish

Paneer Tikka 9.45

Chunks of paneer, marinated in tandoor spices and grilled

Soya Chaap Tikka 9.45

Plant based vegan style tikka marinated in ginger, garlic and cumin



CHAAT CORNER

Samosa Chaat 7.45

Punjabi samosa with chickpeas, yogurt, mint, tamarind chutney, coriander and onion

Samosa Choley 7.45

Punjabi samosa with chickpeas, tamarind chutney, coriander and onion

Aloo Tikki Chaat 7.45

Crispy Indian hashbrowns with chickpeas, yogurt, mint, tamarind chutney, coriander and onion

Dahi Bhalle 7.45

Soft lentil dumplings with yogurt, mint, tamarind chutney, onion, coriander and toasted cumin

Bhalla Papdi Chaat 7.45

Soft lentil dumplings and crispy wheat discs with yogurt, mint, tamarind chutney, onion and coriander

Bhel Puri 7.45

Rice puffs and wheat discs with cucumber, tomato, onion tossed in tamarind and mint chutney

Pani Puri 7.45

Street food favourite, crispy fried puffed ball filled with flavoured water and spiced potato

Dahi Puri 7.45

Another street foodies favourite, crispy fried puffed ball with potato, yogurt, tamarind, mint chutney, onion and coriander

Papdi Chaat 7.45

Crisp wheat discs with potatoes, yogurt, mint and tamarind chutney, onion and coriander

Chaat Platter 15.45

A combination of 4 types of chaats for foodies who like to try a bit of everything. Perfect to share between 2 people as starter

MINIKATHI ROLL

Crispy Paratha wrap with Tikka of your choice, onion, coriander and chutney

Chicken Tikka 5.95

Famous Indian Chicken dish widely eaten and no need of explanation

Dhaba Chicken 5.95

Spicy Indian roadside eatery style chicken Tikka, our signature dish

Seekh Kebab 5.95

Minced Lamb spiced up, skewered and grilled

Paneer Tikka 5.95

Chunks of paneer, marinated in tandoor spices and grilled

Soya Chaap Tikka 5.95

Plant based Vegan style Tikka marinated in ginger, garlic and cumin

KIDSSPECIAL

Paratha wrap or Slider bun (filling of your choice with chutney, lettuce and cucumber) served with Fries and Fruit shoot or Rubicon Mango

Afghani Chicken Tikka

A mild twist on classic chicken tikka. Coated in a tangy yogurt marinade, with warm spices and cream

Chicken Tikka

Chicken tikka are little tandoori flavour bombs, marinated and grilled.

Paneer Tikka

Plant based vegan style tikka marinated in tandoor spices and grilled

Soya Chaap Tikka

Chunks of paneer, marinated in tandoor spices and grilled

5.95



SMOOTHIES

Raspberry Heaven Smoothie 6.45

Blend of Raspberries, Blueberries, Mango and Apple

Green Reviver Smoothie 6.45

Combination of Curly Kale, Lemongrass, Banana and Mango

Pineapple Sunset 6.45

The Pineapple Sunset smoothie is a refreshing combination of Pineapple, Papaya and Mango

CHOOSE WHAT YOU EAT

from plant-based options to fibre + protein sources, tikka nation your way

Vegetarian **Vegan** **Mild** **Medium Spicy**

Allergen information: For any food allergies or dietary requirements speak to our staff. The food will be served as and when it is ready, just relax and enjoy the delicacies. A discretionary 10% service charge is added to all the bills which is shared equally among all the staff.

OUR BRANCHES Dorking St Albans Uxbridge Watford
Birmingham Preston Leeds Uni Royal Holloway Uni

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CURRY MEAL FOR ONE

Choose any of our mouth watering curry add rice/naan/ paratha or roti) accompanied with our signature tikka salad


Homestyle Chicken Curry  13.45
A typical curry from the Indian homes, boneless chicken in an onion and tomato-based sauce, flavoured with ginger, garlic, chilli peppers and a variety of spices

Kadai Chicken  13.45
Cumin and coriander flavoured spicy chicken with peppers, onion and tomatoes

Butter Chicken  13.45
Boneless chicken in rich tomato and butter sauce finished with dried fenugreek leaves


Chicken Tikka Masala  13.45
The national dish of Britain and a great example of bringing two cultures together

Chicken Korma  14.45
Slow-cooked, tender chicken in a creamy, nutty sauce. Perfect for those who enjoy mild spice.

Saag Chicken  13.45
North Indian curry made with leafy greens and chicken


Lamb Rogan Josh  15.45
Slow Cooked boneless lamb with a heady combination of intense Kashmiri spices and rich gravy


Kadai Lamb  15.45
Cumin and coriander flavoured spicy lamb with onion, peppers and tomatoes

Saag Lamb  15.45
North Indian curry made with leafy greens and lamb

Paneer Tikka Masala  14.45
Indian cheese in tomato, onion and butter sauce

Kadai Paneer  13.45
Cumin and coriander flavoured spicy paneer with onion, peppers and tomatoes









Saag Paneer  13.45
North Indian curry made with leafy greens and paneer

Dal Makhni  11.45
Our special black lentils and kidney beans slowly cooked for hours finished with tomatoes and cream









Punjabi Choley  11.45
North Indian spiced chickpea curry

Soya Tikka Masala  13.45
Delicious soya dish with onions, tomatoes, ginger, garlic and spices

ACCOMPANIMENT

- Roti 2 pcs**  3.45
Thin wholemeal bread cooked on tawa
- Naan**  3.95
Indian flat bread cooked on a griddle
- Garlic Naan**  4.45
Indian flat bread flavoured with garlic and coriander
- Chilli Naan**  4.45
Indian flat bread flavoured with chilli and coriander
- Paratha 2 pcs**  3.95
Crispy flat bread
- Pulao Rice**  3.95
Flavoured basmati Rice
- Cucumber Raita**  3.95
Cucumber and spiced yogurt
- Tikka Salad**  3.45
Our signature side salad
- Tadka Dal**  6.45
A comforting and flavourful lentil dish. Great accompaniment to any meal
- Vegetable Korma**  6.95
Vegetables in a rich, mild, cashew nuts based sauce perfect for any side dish
- Saag Aloo**  6.45
North Indian curry made with leafy greens and potatoes

GRILLED TIKKA

- Chicken Tikka**  9.45
Famous Indian Chicken dish widely eaten and no need of explanation
- Dhaba Chicken Tikka**  9.45
Spicy Indian roadside eatery style chicken Tikka, our signature dish
- Coriander and Lime Chicken Tikka**  9.45
Coriander and lime marinated chicken grilled to order.
- Afghani Chicken Tikka**  9.45
A mild twist on classic Chicken chunks marinated in tanga yogurt, ginger, a hint of spices and grilled
- Seekh Kebab**  9.45
Minced Lamb spiced up, skewered and grilled
- Paneer Tikka**  9.45
Chunks of paneer, marinated in tandoor spices and grilled
- Coriander and Lime Paneer Tikka**  9.45
Coriander and lime marinated paneer grilled to order
- Soya Chaap Tikka**  9.45
Plant based Vegan style Tikka marinated in ginger, garlic and cumin

MIXED GRILL TIKKA PLATTER

Perfect to share among 2 people as starter

- Tikka Platter**  19.45
Chicken Tikka, Coriander and Lime Chicken Tikka, Seekh Kebab, Afghani Chicken Tikka
- Veg Platter**  18.45
Paneer Tikka, Soya Tikka, Coriander and Lime Paneer Tikka, Samosas
- Vegan Platter**  18.45
Soya Tikka, Samosa, Aloo Tikki, Masala Fries

Handi Dum Biryani

One of the most popular Biryani in India and its our cooking style that makes it special. Please allow 25-30 minutes for your Biryani to cook slowly and give you that flavour to make you come back again and again

DINNER SPECIAL

- Chicken Tikka**  16.45
Boneless Chicken biryani served with Cucumber Raita
- Lamb Bhuna**  17.45
Boneless roasted Lamb Biryani with Cucumber Raita
- Sabz-e-Khas**  16.45
Aromatic vegetable biryani
- Paneer Tikka Biryani**  16.45
Tandoori Masala marinated Paneer grilled and cooked with aromatic rice served with cucumber raita

INDOCHINESE



Crispy fried protein of your choice tossed in Indo chinese spicy sauce with onions and peppers

- Chicken Chilli**  8.45
- Paneer Chilli**  8.45
- Soya Chilli**  9.45
- Schezwan Fries**  6.45



LET'S WRAP TORTILLA/NAAN

Tikka of your choice, Tikka Sauce, onion, coriander, Tikka slaw, chutney, Tikka Crisps wrapped in Naan or Tortilla

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- Afghani Chicken Tikka**  9.45
A mild twist on classic chicken chunks marinated in tanga yogurt, ginger, a hint of spices and grilled
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Minced Lamb spiced up, skewered and grilled
- Paneer Tikka**  9.45
Chunks of paneer, marinated in tandoor spices and grilled
- Coriander and Lime Paneer Tikka**  9.45
Coriander and lime marinated paneer grilled to order
- Soya Chaap Tikka**  10.45
Plant based Vegan style Tikka marinated in ginger, garlic and cumin

LUNCH SPECIAL

