



# Authentic Indian Cuisine

## Spicy Tadka Special Starters

<b>Chilli Nogo Chips (v)</b> Cassava chunky chips fried & tossed with aromatic Indian spices & special flavored sauce	4.95
<b>Chilli Garlic Prawn</b> Wok tossed medium sized prawns with spring onion and special flavored sauce	7.50
<b>Chilli Paneer (v)</b> Wok tossed Indian cottage cheese, onion, peppers, spring onion and dark soya sauce.	5.25
<b>Lamb Jeera Fry</b> Tender lamb tossed with jeera(cumin) seeds and dry red chillies, curry leaves in thick masala sauce	6.50
<b>Chilli Garlic Mushroom (v)</b> Wok tossed mushroom, fresh garlic, spring onion and dark soya sauce	5.25
<b>Chilli Chicken</b> Wok tossed chicken strips cooked in soya sauce with ginger, garlic, onions and peppers	5.95
<b>Sesame Fried Prawns</b> Golden fried medium size Prawns with a coating of sesame seeds	7.50
<b>Apollo Fish</b> A famous hyderabadi street snack with aromatic herbs and spices	5.95
<b>Chicken 65</b> Dish originated from Hyderabad, India. Deep-fried chicken tossed with yogurt lemon and curry leaves	5.95
<b>Chicken Chukka</b> Dish originated from Kerala, India. Pan fried chicken infused with south Indian flavors and herbs	5.75

## Chaat (North Indian street food)

<b>Samosa Chaat (v)</b> wo large spiced assorted vegetables pastry stuffed with peas and potatoes served with chick pea mint sauce, sweet yogurt and tamarind sauce	4.95
<b>Rani Puri (v)</b> Pani' in hindi means water. Puri is a fried hollow ball made from semolina flour. Serve with mashed boiled potato mix and boondi as filler for puris	4.75
<b>Aloo Tikki Chaat (v)</b> The famous north Indian starter. Lightly spiced mashed potatoes cakes served with chick peas mint sauce, sweet yogurt and tamarind sauce	4.95
<b>Papari Chaat (v)</b> Tender lamb tossed with jeera(cumin) seeds and dry red chillies, curry leaves in thick masala sauce	4.75

## Tandoori Cuisine

	Starter	Mains
<b>Malai Chicken Tikka</b> Clay oven cooked boneless tender chicken marinated with garlic, yoghurt cheddar, mustard honey sauce. Served with Salad	5.25	9.95
<b>Lamb Tikka</b> Clay oven cooked boneless, tender lamb, marinated in yogurt, ginger and garlic and blend of in-house spice mix Served with Salad	5.25	9.95
<b>Tandoori Chicken On the bone</b> Clay oven cooked chicken, India's foremost offering to the world cuisine. Marinated in yogurt, ginger garlic and blend of in-house spioe mix. Served with Salad	7.5	13.50
<b>Salmon Fish Tikka</b> Clay oven cooked boneless tender Salmon fish marinated with garlic, ginger honey & tandoori sauce served on a sizzling plate	7.95	14.95
<b>Chicken Tikka</b> Clay oven cooked boneless tender chicken, marinated in yogurt, ginger garlic AND blend of in-house spice mix. Served with Salad	4.95	8.95
<b>Tandoori King Prawn</b> Clay oven cooked Jumbo king prawns marinated with garlic, ginger & tandoori sauce served on a sizzling plate	7.25	14.25
<b>Tandoori Lamb Chops</b> Clay oven cooked lamb chops marinated with garlic, ginger, yogurt & tandoori sauce served on a sizzling plate with onions	6.45	
<b>Tandoori Mix Grill Platter</b> Selection of lamb Seekh kebab, tandoori chicken, chicken tikka, malai tikka lamb tikka king prawn garnished with fresh salad	16.95	
<b>Achhari Paneer Tikka (v)</b> Indian cottage cheese marinated in 5 different spices then cooked in clay oven with onion and peppers	5.95	
<b>Lamb Seekh Kebab</b> Grilled Seekh of minced lamb with a delicate sprinkling of fresh ginger onion herbs and aromatic spice mix	5.25	

## All-time Favourite Starters

<b>Onion Bhaji (v)</b> Crispy onions deep-fried in a coating of gram flour batter served with mint sauce	3.95
<b>Punjabi Vegetable Samosa (v)</b> Two crisp triangular pastries, stuffed with delicately spiced potatoes, peas, and herbs	4.25
<b>Meat Samosa</b> Three crisp triangular pastries, stuffed with delicately spiced meat, and herbs	4.95
<b>Chips (v)</b> Deep fried potato served with tomato ketchup	3.75
<b>Masala Chips (v)</b> Crispy fried chips mix with special masala sprinkling	3.95
<b>Cheesy Chips (v)</b> Deep fried potato topped up with cheese served with tomato ketchup	4.75
<b>Vegetarian Platter (v)</b> Two each of vegetable samosa, paneer tikka, onion bhaji, Tandoori onion and pepper. Service with salad and sauce	9.50

## Spicy Tadka Special Mains (Veg)

<b>Malai Kofta (v)</b> Malai means cream and kofta are fried dumpling balls. Balls made up of mashed potatoes-veggies cooked with special creamy sauce	8.75
<b>Paneer Tikka Makhani (v)</b> Clay oven cooked paneer (Indian cheese) cooked in buttery silky tomato sauce	8.95
<b>Soya Mutter (v)</b> Delhi Special soya chunks cooked with peas and special blend of spices	8.25

## Vegetable Delight

	Mains	Side
<b>Saag Aloo</b> Potatoes & spinach cooked with kasuri methi and aromatic Indian spice	6.95	4.95
<b>Aloo Channa</b> Chickpeas cooked with potato in a traditional Indian spice	6.95	4.95
<b>Tadka Dal</b> Yellow lentils tempered with cumin seeds and garlic	7.75	4.95
<b>Punjabi Dum Aloo</b> Mouth-watering truly punjabi style aloo cooked with kasuri methi and aromatic Indian spice	6.95	4.95
<b>Jeera Aloo</b> Potatoes cooked with cumin seeds and onion	6.95	4.95
<b>Aloo Mutter</b> Potatoes cooked with peas and aromatic Indian spice	6.95	4.95
<b>Aloo Gobi</b> Florets of cauliflower and potatoes cooked with tomatoes onion and aromatic Indian spice	6.95	4.95
<b>Punjabi Chole Masala</b> Chickpeas cooked in a traditional Punjabi sauce with special Indian spice	7.25	4.95
<b>Mushroom Bhaji</b> Fresh Fenugreek (methi) cooked with potatoes and aromatic Indian spice	7.95	
<b>Aloo capsicum Masala</b> Potatoes cooked with fresh peppers, onion and Indian spice	7.95	
<b>Karahi Paneer</b> Paneer (Indian cottage cheese) cooked in a spicy sauce with peppers	7.95	
<b>Mutter Paneer</b> Paneer (Indian cheese) cooked with peas & cream	7.95	
<b>Paneer Butter Masala</b> Paneer (Indian cheese) cooked in buttery silky tomato sauce	8.50	
<b>Dal Makhani</b> Black lentils soaked overnight and slow cooked in a creamy aromatic sauce	7.95	
<b>Saag Paneer</b> Paneer cooked in a variety of spices and spinach puree	7.95	
<b>Bhindi Dupiaza</b> Okra laced with a tangy mélange of cumin seeds and lime cooked with onion and tomato masala	7.95	

## Spicy Tadka Special Mains (Non-Veg)

<b>Chicken/Lamb/King Prawn Chettinadu</b> Special south Indian dish, flavoured with coconut, curry leaves, and black pepper	10.50/11.50/14.50
<b>Lucknowi Dal Gosh</b> A royal dish from royal palace Lucknowi. Boneless tender lamb cooked with lentils and Indian spices	11.95
<b>Chicken/Lamb/King Prawn Achari</b> Boneless chicken/lamb/king prawn cooked with mix of special spices and aromatic herbs	10.25/11.25/14.50
<b>Makhani Choozon on the bone)</b> Tandoori chicken simmered in buttery tomato sauce and special mix of spices	11.50
<b>Chicken/Lamb Tikka Lababdar</b> Chicken or lamb first cooked in clay oven and then pan cooked with special lababdar sauce	10.5/11.5
<b>Garlic Chicken</b> Boneless chicken cooked with garlic and aromatic garlic sauce	10.50
<b>Tilapia Fish Masala</b> Tilapia fish cooked with tomatoes & special Indian spices	13.5
<b>Malai King Prawn Curry</b> King Prawn simmered in rich coconut milk and aromatic Indian spices	14.95
<b>Chilli Chicken/Lamb Masala</b> Boneless chicken/lamb curry infused with fresh chilli, herbs and spices	10.95/11.95

## Spicy Tadka Mains (Non-Veg)

<b>Chicken/Lamb Tikka Masala</b> Boneless Chicken or lamb delicately marinated and cooked in a traditional clay oven and then pan tossed in a specially prepared creamy masala sauce	9.95/10.95
<b>Butter Chicken</b> Chicken breast flavoured with cumin seeds, cooked in a rich tomato and butter based sauce	10.95
<b>Chicken/Lamb Rogan Josh</b> One of the signature recipes of Kashmiri cuisine. Chicken/Lamb slow cooked with authentic blend of spices	8.50/10.95
<b>Saag Chicken/Lamb</b> Boneless chicken or lamb cooked with spinach	8.75/10.95
<b>Chicken/Lamb/King Prawn Shashlik</b> Boneless chicken/lamb/king prawn marinated with herb, spices, yogurt ginger and garlic then cooked in clay oven with onion and pepper. Served with butter rice	10.5/12.5/15.50



## Spicy Tadka Breads

<b>Tandoori Roti</b> Unleavened whole wheat dough, cooked in the clay oven	1.85
<b>Tandoori Butter Roti</b> Unleavened whole wheat dough, cooked in the clay oven served with butter on top	2.05
<b>Plain Naan</b> Traditional Indian naan bread	2.75
<b>Garlic Naan</b> Fresh garlic coated naan	2.95
<b>Cheese Naan</b> Cheese stuffed naan	3.25
<b>Methi Naan</b> Methi stuffed Naan	3.45
<b>Chilli &amp; Garlic Naan</b> Green chilli and cheese stuffed naan	3.25
<b>Cheese &amp; Chilli Naan</b> Green chilli and cheese stuffed naan	3.25
<b>Cheese &amp; Keema Naan</b> Minced lamb and cheese stuffed naan	3.95
<b>Keema Naan</b> Mince lamb stuffed naan	3.75
<b>Peshwari Naan</b> Coconut, almond, resins stuffed naan	3.50
<b>Butter Naan</b> Naan dough prepared with butter and cooked in tandoor for a crispy and flaky eating experience	2.95
<b>Stuffed Paratha</b> Whole wheat dough prepared with butter and choice of stuffing (onion or potato or coriander or garlic)	3.25
<b>Agchicha Paratha (layered Indian bread)</b> Unleavened whole wheat dough, cooked in the clay oven served with butter. This style of paratha turns out crispy and with several layers. It is the perfect accompaniment for any thick-gravy dishes	2.50
<b>Butter Chapati</b> Round, flat whole meal bread with butter on top	1.95
<b>Chapati</b> Round, flat whole meal bread	1.75

## Spicy Tadka Biryani

Basmati rice cooked with fresh mint, tomato, lemon & Indian biryani spices. Served with raita as tradition. Please request for curry sauce if you prefer sauce instead

<b>Vegetarian Biryani</b>	9.25
<b>Vegetarian Biryani with paneer</b>	9.95
<b>Chicken Biryani</b>	10.95
<b>Chicken Tikka Biryani</b>	11.95
<b>Lamb Biryani</b>	12.5
<b>Lamb Tikka Biryani</b>	12.95
<b>King Prawn Biryani</b>	13.95

## Spicy Tadka Rice

<b>Steamed Rice</b> Steamed cooked plain basmati rice	2.95
<b>Saffron Pulao Rice</b> Basmati rice cooked with fresh saffron	3.75
<b>Chicken Fried Rice</b> Basmati rice prepared with chicken bites, egg, spring onion and light spices	4.5
<b>Mix Veg Rice</b> Basmati rice cooked with fresh vegetable	3.95
<b>Jeera Rice</b> Basmati rice cooked with Cumin seeds	3.50
<b>Lemon Rice</b> Basmati rice with cooked with freshly squeezed lemon	3.95
<b>Coconut Rice</b> Basmati rice cooked with coconut	3.95
<b>Mushroom Pulao Rice</b> Basmati rice cooked with mushrooms coriander and light spices	3.95
<b>Egg Fried Rice</b> Basmati rice prepared with eggs, peas and spices	3.95
<b>Keema Rice</b> Basmati rice cooked with minced lamb	4.50
<b>Special Fried Rice</b> Basmati rice cooked with egg peas and spices	4.50

## Accompaniments

<b>Fresh Salad</b>	2.5
<b>Onion salad</b>	1.95
<b>Plain or spicy Poppadum</b>	1.00
<b>Raita (Onion or Cucumber)</b>	1.95
<b>Mango Chutney</b>	0.95
<b>Mint Chutney</b>	0.95
<b>Tamarind Chutney</b>	0.95
<b>Pickles (Mixed)</b>	0.95
<b>Spiced Onion</b>	0.95