



PRE APPETISERS

POPPADUMS	1.50
MASALA POPPADUMS	1.50
PLAIN OR SPICY PRAWN CRACKERS	2.50
MASALA PEANUTS (N)	2.95
CHEESE MASALA PEANUTS (N)	3.25

SOUPS (CHOOSE VEG OR CHICKEN)

HOT 'n' SOUR SOUP (G) (E) 	4.95
Hot with chilli oil 'n' sour with soy vinegar choose from (veg or chicken)	
MANCHOW SOUP (G) (E) 	4.95
Flavoured with hot garlic & garnished with crispy noodles (veg or chicken)	
SWEET CORN SOUP (E)	4.95
Creamy American corn with salt & sugar (veg or chicken)	

CHAT BAZAAR

CHINESE BHEL (G) (E)	7.25
A popular dish on the streets of Bombay, crispy noodles, shallots,pepper tossed in a spicy & tangy sauce	
PAPDI CHAT (G) (D) 	6.25
A cool & refreshing combination of crispy wheat shells, chickpeas topped with chilled yoghurt & chutneys	
SAMOSA CHAT (G) (N) 	5.95
Home made samosa crushed & topped with chilled yoghurt, chutneys & hot spices	
PUNJABI SAMOSA (G) (N) (V) 	4.95
Served with tamarind chutney	
PANI PURI (G) (V) 	5.25
Puffed flour & semolina crisps filled with potatoes & chickpeas, served with spiced chilled water	
DAHI PURI (D) (G)	5.95
Crispy mini shells stuffed with potatoes, yoghurt and special chutney topped with nylon noodles	

ORIENTAL VEGETARIAN STARTERS

CHOW CHU CAULIFLOWER (V) (G) 	6.55
Crispy, battered florets of cauliflower tossed with sliced chillies	
CRISPY SALT 'n' PEPPER OKRA (V) 	6.95
Crispy okra flash fried with red, green chillies & aromatic black pepper	
KUNG PAO POTATO (G) (N) (V) 	6.55
Chips tossed with spicy tomato sauce, garlic & cracked golden fried cashews	
KUNG PAO VEG (G) (N) 	6.55
Crispy fritters of veg tossed in a Bombay Style Szechuan sauce	
PLAIN MOGO (V)	6.25
Cassava flash fried	
CHILLI GARLIC MOGO (V) 	6.95
Cassava flash fried & tossed in a chilli garlic sauce	
CHILLI GARLIC MUSHROOM (G) (V) 	6.95
Crispy battered button mushroom tossed in our special spicy sauce	
VEGETABLE MANCHURIAN DRY (G) (V) 	7.25
A wonderful creation of matchstick veg fritters tossed in a ginger, garlic, coriander sauce	
VEGETABLE SPRING ROLL (G) (V)	6.55
stir fried mix vegetables in a roll with peppers & light soy sauce	
PEPPER CHILLI PANEER (G) (D) 	7.25
Cottage cheese combined with finely diced shallots, garlic, green chillies & ground white pepper	
TAI PAI PANEER / TOFU / SOYA (G) (V) 	8.55
Any of the below tossed with green & red peppers tossed in a tangy & spicy sauce, a must try	



BAR & RESTAURANT

Authentic Indo-Chinese & Indian Cuisine

248 Streatfield Rd,
Harrow HA3 9BY



@HakkaVillageHarrow



@Hakka.Village



0203 2352 060

www.hakkavillageharrow.com

info@hakkavillageharrow.com

A discretionary service charge of 10% will be added to the bill

Prices include VAT



ACCOMPANIMENTS

CUCUMBER RAITA (D)	2.75
Chilled yoghurt and cucumber	
LACCHA PYAAZ AND GREEN CHILLIES	2.45
Sliced onions and green chillies	
GREEN SALAD (V)	2.95
Chopped onions, tomatoes, green chillies and coriander	

ORIENTAL NON VEGETARIAN STARTERS

HAKKA FRIED CHICKEN 	6.95
British boneless chicken tossed in a mix of diced chillies, garlic & light soy sauce	
CHICKEN SPRING ROLL (G)	6.95
Stir fried mix vegetables in a roll with chicken peppers & light soy sauce	
BOMBAY CHILLI CHICKEN DRY (G)(E)(F) 	8.75
British boneless chicken, tossed with sliced onions, slit chillies, peppers & soy sauce	
CHICKEN LOLLIPOP (G) (C) 	7.25
Succulent, slow fried pulled chicken wings dusted with chef's spice mix	
SZECHUAN CHICKEN LOLLIPOP (G) (C) 	7.95
Succulent, slow fried pulled chicken wings, tossed in a Szechuan sauce	
TAI PAI (G) 	
Any of the below tossed with green & red peppers tossed in a tangy & spicy sauce, a must try	
CHICKEN	8.55
FISH (F)	8.95
PRAWNS (SF)	12.25
SALT 'n' PEPPER FISH (F) (G) 	7.75
Lightly battered tilapia tossed with garlic, chilli & aromatic black pepper	
SZECHUAN FISH FILLET (G) (C) (F) 	9.95
Fresh tilapia fillet, tossed in a Bombay style popular Szechuan sauce	
CRISPY PEPPER GARLIC PRAWNS (S) (SF)	11.95
Crispy prawns tossed with burnt garlic & crushed black pepper	
CHOW CHU CALAMARI (G) (F) 	8.25
Crispy, battered florets of calamari tossed with sliced chillies	

TANDOOR & GRILL

ACHARI PANEER TIKKA (N) (D) 	7.75
Indian cottage cheese kebab in a pickle marinade flavoured with hot garlic & garnished with crispy noodles	
MALAI TIKKA (N) (D)	7.95
Bite sized chicken marinated with matured cheddar & cashew paste, grilled in tandoor	
CHICKEN TIKKA (D) 	7.75
Chicken cubes marinated with yoghurt & spices cooked in a tandoor	
MURGH HARIYALI TIKKA	8.25
Boneless chicken marinated in a super flavourful and aromatic green spice paste and grilled to perfection!	
FISH TIKKA (F) 	8.95
Tilapia marinated in delicious spices and cooked in tandoor	
AMRITSARI FISH PAKODA (F) (G)	8.95
A lightly battered fish fry in spices with Indian flavours of garlic and ginger.	
JEERA CHICKEN WINGS (N) (D) 	7.95
Chicken wings tossed in a cumin based sauce	
GILAFI SEEKH KEBAB 	7.55
Prime lamb mince infused with spices & herbs ,coated with caramelized mixed peppers & onions,delicate & juicy	
LAMB CHOPS 	9.95
Tender lamb chops prepared in ginger, garlic, chilli and yoghurt, cooked in the tandoor	
TANDOORI CHICKEN 	HALF 6.95 FULL 10.95
A firm favourite of Indian cuisine, tandoori chicken on the bone, you can enjoy it half or full.	
NON-VEG PLATTER (G) (D) (N) 	18.95
A selection of grills & starters, gilafi seekh, malai tikka, machi sarson, lamb chop & hara masala tikka	

 HOT  HOTTER



Allergy information

(G) Contains Gluten (C) Contains Celery (N) Contains Nuts (D) Contains Dairy (E) Contains Egg (F) Contains Fish (SF) Contains Shell fish Note: Some of our dishes may contain traces of nuts please ask your server for more information.


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ORIENTAL MAIN COURSE

VEGETARIAN

VEGETARIAN MANCHURIAN  **7.95**
A wonderful creation of matchstick veg fritters tossed in a ginger, garlic, coriander sauce


CAULIFLOWER MANCHURIAN (V)  **8.25**
Cauliflower floretts tossed in a ginger, garlic, coriander sauce

PANEER MANCHURIAN (G)  **8.25**
A wonderful Indian creation of cottage cheese cooked in a ginger, minced garlic, fresh coriander sauce

PANEER SZECHUAN (G)(D)(C)   **8.25**
Fried batons of cottage cheese and peas in a red hot Szechuan sauce

OKRA POTATO DRY RED CHILLI (V)  **8.25**
Crispy okra and potato fingers tossed in red chilli and sweet sauce

SEA FOOD



MANCHURIAN (G)(SF)(C)(F)  **9.95**
A wonderful Indian creation of fritters tossed in a ginger, garlic, coriander sauce

FISH **9.95**
PRAWN **11.95**


SZECHUAN (G)(SF)(C)(F)   **9.95**
Cooked in a Szechuan sauce prepared with Celery & crushed red chilli


FISH **9.95**
PRAWN **11.95**

CHICKEN

CHILLI CHICKEN (G) (E)   **8.95**
A LEGENDARY DISH tender boneless chicken stir fried with fresh green chillies, garlic and soy sauce

KUNG PAO CHICKEN(G) (N)  **9.25**
Chicken tossed with spicy tomato sauce, garlic & cracked golden fried cashews

CHICKEN MANCHURIAN (G)(E)  **8.95**
A wonderful Indian creation of tender boneless chicken cooked in a ginger, minced garlic, fresh coriander sauce

SWEET 'n' SOUR CHICKEN (G)(E)  **8.95**
Boneless chicken, cucumber, carrots, peppers and pineapple served with a refreshing sweet 'n' sour sauce

SZECHUAN CHICKEN (G)   **8.95**
Boneless chicken cooked in Szechuan sauce prepared with celery and crushed hot red chilli

RICE | NOODLES

STEAMED RICE (V) **3.45**

JEERA RICE (V) **3.95**




EGG FRIED RICE **6.25**

VEGETABLE FRIED RICE (V) **6.25**


BURNT GINGER RICE (V) **6.25**

SINGAPORE FRIED RICE **6.45**

SZECHUAN FRIED RICE   **6.45**

TRIPLE SZECHUAN RICE (G) (C)   
A combination of noodles and rice cooked with vegetables in a Szechuan sauce, served with fried noodles and Szechuan gravy



VEG CHICKEN **11.95**
12.95

MANCHURIAN RICE (V) 
A wonderful Indian creation of your choice (below) cooked in a ginger, minced garlic, fresh coriander sauce

VEG CHICKEN **10.45**
10.95

AMERICAN CHOP SUEY (G) (E)
A must have on every Chinese menu in Mumbai sweet 'n' sour chicken/veg on a bed of fried noodles and fried egg on top Bombay style!

VEG CHICKEN **10.25**
11.25

SZECHUAN CHOP SUEY (G) (E)  
Twisted version of American Chop Suey created by our chef. Shredded chicken/veg in Szechuan spicy sauce on the bed of crispy noodles with a fried egg Bombay style!

VEG CHICKEN **10.95**
11.95

SPECIAL NOODLES

VEGETABLE HAKKA NOODLES (G) (E) **7.95**
Traditional stir fried noodles with mixed vegetables

VEGETABLE SZECHUAN NOODLES (G)(C)(E) **8.25**  

VEGETABLE SINGAPORE RICE NOODLES **7.95**
Stir fried noodles with mixed vegetables and curry powder

Optional Additions:

CHICKEN **1.00** **PRAWN** **1.50**

BIRYANI

Rice cooked with spices, rose water, brown onions and fragrant basmati rice served with raita

VEGETABLE BIRYANI (D) **9.75**

CHICKEN BIRYANI (D) **10.95**

LAMB BIRYANI (D) **11.75**

PRAWN BIRYANI (SF) (D) **12.95**



BAR & RESTAURANT

DESSERTS

GULAB JAMUN (G) (N) (D) **4.45**

ANGOORI RASMALAI (G) (N) (D) **4.95**

WARM CHOCOLATE PUDDING (D.N.G) **5.95**

STICKY TOFFEE PUDDING (G) **5.75**

SELECTION OF ICE CREAM 2 Scoops (G)

VANILLA | CHOCOLATE | STRAWBERRY **4.25**

SELECTION OF KULFI (N) (D)

MALAI | PISTACHIO | MANGO **4.75**

POINT YOUR PHONE CAMERA HERE &...



...THEN TAG & FOLLOW US @HAKKA.VILLAGE FOR A CHANCE TO WIN A FREE DESSERT*

 **HOT**  **HOTTER**

BREADS

TANDOORI ROTI (G) **2.75**

PLAIN NAAN (G) **3.25**

GARLIC NAAN (G) **3.35**

CHILLI GARLIC NAAN (G) **3.45**

PESHAWARI NAAN (G) (N) **3.65**

LACCHA PARATHA (G) **3.45**

CHEESE AND CHILLI KULCHA (G) **3.75**



Allergy information

INDIAN MAIN COURSE


VEGETARIAN

KAJU CURRY (N) **8.95**
Whole jumbo cashew nuts and tomato based gravy


CHEESE BUTTER MASALA (D)  **8.95**
Cubes of cheese in a tomato onion sauce


PANEER MAKHANI (N) (D) **8.25**
Cottage cheese cooked in a tomato and cream based gravy, flavoured with dried fenugreek leaves


SAAG PANEER (D) **8.25**
A flavourful preparation of cottage cheese with fresh spinach puree, fenugreek and coriander


PANEER JALFREZI (N) (D)  **8.25**
Cottage cheese cooked with tomatoes, peppers and onions


NARGISI MALAI KOFTE (N) (D) **8.25**
A kofta fit for royals, vegetable paneer balls simmered in creamy nutty gravy

CHANA MASALA  **7.55**
Chick peas cooked in a thick typical Punjabi sauce of mango powder and red chillies

BAIGAN KA BHARTA (D)  **8.25**
Smoked aubergine mashed with cumin, chilli and coriander leaves

YELLOW TADKA DAL (D)  **7.55**
Yellow lentils tempered with cumin, garlic, green chillies

BOMBAY ALOO (D) (N)  **7.25**
Potato prepared in a tomatoes and onion sauce, tempered with onion seeds


BHINDI MASALA  **8.25**
Okra cooked with cumin and brown onion


DAL MAKHANI - A HOUSE SPECIALITY (N) (D) **8.95**
Black lentils flavoured with tomatoes and cream, cooked overnight on the tandoor

EGG CURRY (E)  **7.95**
Hard boiled eggs, simmered in a delicious tomato and onion based curry sauce


NON VEGETARIAN

BUTTER CHICKEN (D) (N) **9.95**
Authentic butter chicken cooked Bombay style, where you shred the tandoori chicken and simmer it in a tomato and cream based gravy, flavoured with dried fenugreek leaves


KARAHI CHICKEN (D)  **8.95**
A punjab special, chicken cubes, cooked in a tomato onion gravy and crushed coriander seeds


CHICKEN TIKKA MASALA (N) (D)  **9.45**
Tandoor-grilled chicken in tomato-onion sauce & dried fenugreek leaves

METHI CHICKEN (N) (D) **8.95**
Chicken cubes cooked with fresh fenugreek leaves, ginger & mixed spices

DESI CHICKEN (D)  **9.45**
A Kenyan house hold preparation of baby chicken cooked off the bone, simmered gently in lightly spiced gravy

CHICKEN KORMA (N) **8.95**
Tender pieces of chicken slow cooked in a thick cashew-nut gravy rich and aromatic

GOAN FISH CURRY (N) (F)  **9.95**
A classic from coasts of Goa, tilapia fish cooked with coconut milk, chillies and turmeric.

GOAN PRAWN CURRY (N) (SF) (D)  **12.25**
A classic from the coasts of Goa prawns simmered with red chillies, coconut and tamarind

KASHMIRI LAMB ROGAN JOSH (D)  **10.95**
Tender lamb prepared in fragrant kashmiri spices, tomato and yoghurt

LAMB BHUNA (D)  **10.95**
Succulent pieces of lamb cooked with roasted spicy sauce (bhuna masala)

A discretionary service charge of 10% will be added to the bill

*** Discretion from management required**

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