

SOUPS

BIRBALI SHORBA...3

Shorba made from fresh tomatoes and orange segments with flavor of aromatic herbs and roasted cumin

MULLIGATAWANY SOUP...3

A traditional peppered spiced pea and lentil soup

STARTERS

VEGETARIAN

SAMOSA ...4

Crispy pyramids filled with delicately spiced potatoes and deep fried

VEGETABLE CUTLET...4

Mixed vegetable patty breaded and sautéed

ALOO MOTI TIKKI ...5

Paneer and potato cakes coated with sago and deep fried

PAKORA...5

Assortment of onion, potato, chili and spinach fritters dipped in batter and fried

PANEER PAKORA...6

Spiced marinated paneer cubes, batter dipped and fried

PANEER PASANDA PAKORA...6

Spiced paneer dipped in batter and fried

VEG HARA BARA KEBAB ...6

Spinach cheese and potato patties, spiced with aromatic herbs and deep fried

NON VEGETARIAN

KEEMA SAMOSA ...6

Crispy triangles filled with delicately spiced minced lamb and peas

CHICKEN CUTLETS ...7

Marinated chicken breast blended with freshly ground herbs and spices, battered and fried in a gram flour

SHAMMI KEBAB...8

The traditional kebab made of lamb mince cooked with Bengal gram and fried

FISH AMRITSARI...7

Fried fillet of fish matured in a rich spicy marinade of dried chillies and lemon

FISH TAVA FRY...7

Chunks of fish spiced and fried on a tava

OUR SPECIALTY FROM THE CLAY OVEN TANDOOR

VEGETARIAN

VEGETABLE SEEKH KEBAB...11

Tender rolls of succulent vegetable mince, skewered and grilled over hot ambers

PANEER TIKKA...12

Paneer marinated with yogurt and carom seeds accompanied with onions, peppers, tomatoes and pineapple, grilled in a tandoor

PANEER ACHARI TIKKA...12

Cubes of cottage cheese marinated in pickled mix of mustard and fennel and grilled in a clay oven

PANEER KE SULLE CHUTNEYWALE...12

Hot and spicy morsels barbequed and then cooked with clove scented fumes

NON VEGETARIAN

TANDOORI CHICKEN (HALF/FULL)...9/16

The king of kebabs, a well known delicacy

CHICKEN TIKKA...13

Tender pieces of boneless chicken marinated in spices and grilled in a clay oven

CHICKEN LASOONI TIKKA...13

Tender pieces of boneless chicken marinated in fresh minced garlic and spices and grilled in a clay oven

CHICKEN HARIYALI TIKKA...13

Tender pieces of chicken napped in a green marinade of mint and cilantro and grilled in a clay oven

CHICKEN ACHARI TIKKA...13

Chicken marinated in pickled mix of mustard and fennel and grilled in a clay oven

CHICKEN MALAI TIKKA...13

Tender pieces of boneless chicken blended with cream and lemon juice grilled in a clay oven

TIKKA PLATTER...16

Assortment of Chicken tikkas

RESHMI KEBAB...13

Tender rolls of chicken mince, skewered and grilled over hot ambers served on a bed of sautéed onions and green peppers

SEEKH KEBAB...14

Tender rolls of lamb mince, skewered and grilled over hot ambers served on a bed of sautéed onions and green peppers

BOTI KEBAB...14

Delicate morsels of lamb seasoned with chili powder and royal cumin, finished in tandoor and served on a bed of sautéed onions and green peppers

KEBAB PLATTER...16

Assortment of Reshmi, Seekh and Boti kebabs

TANDOORI CHAMP...18

*Char grilled spring lamb **chops**, basted in Indian-style barbeque sauce*

FISH TIKKA...14

Fish marinated in a medley of yogurt with spices and char grilled

TANDOORI SALMON...18

Salmon fillet marinated in aromatic spices and cooked in a tandoor

TANDOORI SHRIMP...18

Shrimp marinated in subtle spices and cooked on charcoal

CURRIES

(All curries are served with your choice of Basmati Rice- One per entrée)

VEGETARIAN**DAAL TADKA MAKHANI...12**

Black lentils, tomatoes, ginger & garlic simmered overnight on slow charcoal fire, enriched with cream

PEELI DAAL TADKA...11

Whipped yellow moong daal simmered until tender and tempered with garlic, clove and herbs

PESHAWARI CHOLLE...12

Cooked chickpeas spiced with chilies and dry mango powder

PANEER TADKA...12

Paneer batons peppered in our chef's innovative mixture of peppers, onions and herbal tomato coulis

PANEER BHURJI...12

Crumbled paneer tossed with onions and tomatoes

ALOO GOBI MASALA...12

Cauliflower cooked in a curry of Indian spices

MATTAR PANEER...12

Cubes of paneer mixed with peas in a creamy velvety sauce

MALAI KOFTA...12

Mouth melting dumplings of cottage cheese seeped in silken cashew gravy

VEGETABLE KOFTA...12

Mouth melting minced vegetable balls in a tomato creamy gravy

DUM ALOO KASHMIRI...12

Baby potatoes simmered in velvety gravy of onions and tomatoes with fennel seed powder

BAINGAN BHARTA...12

Eggplant grilled in a tandoor, mashed and seasoned with herbs and sautéed with onions and tomatoes

MIRCH BAINGAN KA SALAN...12

Long hot chilies and Indian eggplant simmered in peanuts and sesame laced curry

METHI MALAI MATTAR...12

Medley of fenugreek and peas cooked in a cashew nut sauce tempered with tomatoes and spices

VEGETABLE JALFREZI...12

Combination of vegetables enhanced with fresh spices

NAVRATNA KORMA...12

Assorted fresh vegetables cooked in a creamy sauce and garnished with nuts and raisins

BHINDI DO PYAZA...12

Fresh okra and onions in a tangy dry preparation

VEG & NON VEG SPECIALTY CURRIES**BROWN CURRY...13/14/15**

*Masala gravy flavored with tomatoes, onions and spices
CHICKEN/LAMB/SHRIMP*

MAKHANI...12/13

*A velvety tomato gravy enriched with honey
PANEER/CHICKEN*

TIKKA MASALA...12/13

*Braised in a velvety tomato gravy
PANEER/CHICKEN*

SAAG...12/13/14

*Spinach with cream curry cooked with spices
PANEER/CHICKEN/LAMB (boneless)*

KALIMIRCH...12/13

*A coarsely crushed peppercorn in a white smooth cashew paste
VEGETABLE/CHICKEN*

VINDALOO...12/13/14

*Freshly ground spices and potatoes in a spicy gravy- a spicy preparation
ALOO/CHICKEN/LAMB (boneless)*

CHETTINAD...13/14

Traditional south Indian preparation

CHICKEN/BONE-IN GOAT

CHICKEN HANDI LAZEEZ...13

A tomato, onion and pepper gravy with roasted cumin masala

CHICKEN METHI...13

Char grilled chicken cooked with fenugreek in a cashew nut sauce tempered with tomato and spices

ACHARI LAMB...14

Spiced boneless lamb cooked in pickle masala and freshly ground spices

ROGAN JOSH...14

Tender morsels of bone-in goat simmered in yogurt with Kashmiri herbs and spices- a house specialty

GOAN CURRY...15/16

Coconut poached white fish chunks with fresh curry leaves and fenugreek – a spicy preparation
FISH/SHRIIMP

KADHAI SHRIMP...16

Shrimp with fresh peppers and onions napped in tomato gravy

RICE**BASMATI RICE...3**

Fluffy white Basmati rice steamed to perfection

JEERA RICE...3

Fluffy white Basmati rice steamed and seasoned with cumin

SABZI PULAO...6

Pulao rice from coastal India cooked with seasonal vegetables

TADKA BIRYANI...11/12/13

Rice simmered in mace and kewra and finished in a sealed vessel
VEGETABLE/CHICKEN/LAMB (boneless)

HYDERABADI BIRYANI...11/12/13

Basmati rice simmered with whole spices, infused with rose water, kewra and saffron
VEGETABLE/CHICKEN/GOAT (bone-in)

ROTIS**TANDOORI ROTI...2**

Whole wheat bread baked in a tandoor

RUMALI ROTI...4

Thin hand tossed bread cooked on a convex iron griddle

NAAN...2/2/3/3

Leavened flour refined bread baked in a tandoor with your choice of toppings
PLAIN/BUTTER/GARLIC/CHEESE

BULLET NAAN...3

Leavened refined flour bread coated with onions and green thai chilies baked in a tandoor – a spicy preparation

STUFFED KULCHA**(ALOO/ONION/PANEER/LAMB)...4**

Leavened bread stuffed with onions, spiced paneer of minced lamb

LACHCHA/PUDINA PARATHA...3

A multi layered bread from tandoor laced with clarified butter

DESSERTS**GULAB JAMUN...4**

Sugar syrup dipped fried dumplings of milk solids, stuffed with cardamom and nuts

CARROT HALWA...4

An exotic preparation of carrots with milk, garnished with raisins and nuts

RAS MALAI...4

Sweet spongy cottage cheese dumplings served in a creamy sauce flavored with cardamom and pistachios

KULFI FALOODA...4

A rich and creamy homemade Indian ice cream served with vermicelli and rose syrup

MATKA KULFI...4

A rich creamy homemade Indian ice cream served in a clay pot
KESAR/MALAI/MANGO

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