

SOUPS

Birbali Shorba 3

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

Mulligatawny Soup (Veg/Chicken) 3/4

A traditional peppered spiced pea and lentil soup

SALADS

House Salad 4

Cucumbers, tomatoes, onions, lettuce, garbanzo beans, tossed in house dressing

Onion Salad 2

Raw onion rings, whole chilies, lemon wedges, seasoned with salt, pepper, chat masala

STARTERS

Vegetarian

Samosa (2) 4

Crispy pastries filled with delicately spiced potatoes and peas

Pakora 5

Assortment of vegetables dipped in batter and fried

Potato and Cashew Rolls (4) 5

Deep fried spiced hash potato nuggets mixed with toasted cashew nuts

Aloo Moti Tikki (4) 5

Paneer and potato cakes coated with sago fried

Paneer Pakora 6

Spiced paneer dipped in batter and deep fried

Chilgoza Kurkuri (4) 6

Cheese, portabella mushrooms, pine nuts and sun dried tomatoes with dry red chili wrapped in filo and fried

Bhindi Amchur 6

Deep fried wafer thin slices of okra sprinkled with tangy spices

Vegetarian Platter 9

A variety of Pakora, Samosa, Aloo Moti Tikki

Non Vegetarian

Keema Samosa (2) 6

Crispy pastries filled with delicately spiced minced lamb & peas.

Chicken Pakora 6

Boneless chicken marinated with spices and fried in batter

Machi Amritsar 7

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

TANDOOR

Traditional Clay Oven Cooking-Our House Specialty

Vegetarian

Vegetable Seekh Kebab 11

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

Paneer Tikka 12

Paneer marinated with yogurt cooked over hot ambers and mixed with sauteed onions, peppers.

Non Vegetarian

Tandoori Murgh (Half/Full) 10/17

The 'King of Kebabs' - a well-known Indian delicacy

Murgh Tikka 14

Tender pieces of boneless chicken breast marinated in spices and cooked in our tandoor

Murgh Malai 14

Tender pieces of boneless chicken breast delicately spiced, blended with cream cheese and lemon juice, roasted in a clay oven

Tadka Murgh Tikka 14

Boneless Chicken breast seasoned and finished with ginger and spices.
House Specialty!!

Reshmi Kebab 14

Tender rolls of chicken minced, skewered and grilled over hot ambers in our tandoor

Seekh Kebab 14

Tender rolls of succulent minced lamb seasoned to perfection, skewered and grilled over hot ambers in our tandoor

Tandoori Chaamp 14

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

Sikandari Raan 18

Boneless leg of spring lamb braised in a marinade of black cumin and finished in a tandoor

Tandoori Machi 18
Mildly seasoned Mahi Mahi marinated in yogurt grilled to perfection in our tandoor

Tandoori Shrimp 18
Fresh shrimp seasoned with tandoori spices and grilled on a skewer

Tadka Mix Grill 19
An Assortment of murgh tikka, tandoori murgh, seekh kebab, tandoori shrimp.
The best way to sample our tandoori specialties

RICE

Basmati Chawal 4
Fluffy white Basmati rice steamed to perfection

Jera Rice 4
Fluffy white Basmati rice steamed and seasoned with cumin

Sabzi Pulao 5
Pulao rice from coastal India cooked with seasonal vegetables

Tadka Vegetable Biryani 6
Basmati rice simmered with vegetables in mace and kewra and finished in a sealed vessel

Tadka Murgh Biryani 11
Basmati rice simmered with bone-in chicken in mace and kewra and finished in a sealed vessel

Gosht Biryani 13
Basmati rice simmered with lamb in mace and kewra and finished in a sealed vessel

Hyderabadi Biryani (Chicken or Lamb) 14
Basmati rice simmered with elaborate spices and cooked to perfection

Tadka Mixed Biryani 16
Basmati rice simmered with elaborate spices, chicken, lamb, shrimp, and finished in a sealed vessel

ROTI and NAAN (Breads)

Tandoori Roti 2
Whole wheat bread baked in a tandoor

Rumali Roti 4
Thin hand tossed bread cooked on a convex iron griddle

Poori 2
Tender and puffy whole wheat bread, fried golden brown

Naan (Plain/Butter) 2
Leavened refined flour bread made in a tandoor

Garlic Naan 3
Leavened refined flour bread coated with garlic made in a tandoor

Bullet Naan 3
Perfect for the spice lover. Leavened refined flour bread coated with onions and green chilies made in a tandoor

Stuffed Kulcha (Keema/Paneer) 4
Leavened bread stuffed with spiced minced lamb or paneer

Aloo Naan 3
Leavened bread stuffed with mildly spiced mashed potatoes

Onion Kulcha 4
Leavened bread stuffed with onions and chilies

Paratha 2
Layered whole wheat bread

Aloo Paratha 3
Layered whole wheat bread stuffed with mildly spiced mashed potatoes

Lachcha/Pudina Paratha 3
A multi layered bread from tandoor laced with clarified butter

CURRIES

Vegetarian

Channa Poori 12
Chickpeas spiced and cooked to perfection. Served with two large golden brown poori

Dal Tadka 12
Black lentils, tomatoes, ginger & garlic simmered overnight on slow charcoal fire, enriched with cream

Peeli Daal 10
Whipped yellow moong daal simmered until tender & tempered

Peshawari Channa 10
Cooked chickpeas spiced with chilies and dry mango powder

Paneer Tadka 12
Paneer batons peppered in our chef's innovative mixture of peppers, onion and herbal tomato coulis

Paneer Makhani 12
Paneer slices in a velvety tomato gravy enriched with honey

Palak Paneer 12
Cubes of paneer and spinach cooked to perfection

Paneer Bhurji 12
Crumbled paneer tossed with onions and tomatoes

Mattar Paneer 12
Cubes of paneer mixed with peas in a creamy tomato gravy

Khoya Kaju 12
A unique gravy for a truly unique dish, seasoned with subtle spices and finished with whole cashews

Malai Kofta 12
Mouth melting minced vegetable balls in a tomato creamy gravy

Dum Aloo Kashmiri 12
Baby potatoes simmered in velvety gravy of onions & tomatoes with fennel seed powder

Aloo Vindaloo 12
Baby potatoes cooked in freshly ground Indian spices - a spicy preparation

Kalimirch Aloo 11
Baby potatoes in crushed black pepper and curry leaves - a dry preparation

Baingan Bharta 11
Eggplant smoked, baked and mashed and seasoned with herbs and sauteed with onions & tomatoes

Mirch Baingan Ka Salan 11
Long hot chillies and Indian eggplant simmered in peanuts and sesame laced curry

Palak Aur Bhutte Ki Sabzi 11
American corn kernels and spinach cooked to perfection

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

Sabzi Kalimirch 11
Mixed vegetables in coarsely crushed peppercorn in a white smooth cashew paste

Navrattan Korma 11
Mixed vegetables delicately cooked in spices

Bhindi Do Pyaza 11
Fresh okra and onions in a tangy dry preparation

Non Vegetarian
MURGH (Chicken)

Murgh Handi Lazeez 13
Char grilled chicken simmered with tomatoes, onions and peppers, cooked in roasted cumin masala

Murgh Kalimirch 13
Boneless chicken cooked in coarsely crushed peppercorn in a white smooth cashew paste

Murgh Makhani 13
Boneless chicken in a velvety tomato gravy enriched with honey - an all-time favorite

Murgh Korma 13
Boneless pieces of chicken cooked in a rich korma gravy

Murgh Palak 13
Puree of spinach and boneless chicken seasoned with ginger, and cooked to perfection

Murgh Tadka 13
Boneless pieces of chicken cooked in traditional curry sauce

Murgh Kadai 13
Boneless pieces of chicken cooked with special herbs and spices

Murgh Tikka Masala 13
Char grilled chicken served in velvety tomato gravy

Murgh Vindaloo 13
Spiced chicken cooked with freshly ground spices and potatoes - a spicy preparation

Murgh Methi 13
Char grilled chicken cooked with fenugreek in a cashew nut sauce tempered with tomato and spices

Murgh Chettinad 13
Traditional south Indian preparation

Gosht (Goat and Lamb)

Gosht Achari 14
Spiced bone-in goat cooked in pickle masala and freshly ground spices

Ghost Vindaloo 14

Spiced lamb cooked with freshly ground spices and potatoes - a spicy preparation

Kashmiri Rogan Josh 14

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

Punjabi Rogan Josh 14

Tender pieces of lamb cooked in a traditional punjabi gravy

Lamb Tadka 14

Boneless pieces of lamb cooked in a traditional curry sauce

Lamb Makhani Masala 14

Seasoned boneless lamb cooked in a velvety tomato gravy, seasoned with spices

Lamb Korma 14

Boneless pieces of lamb seasoned to perfection, and cooked in rich korma gravy.
A house specialty!!!

Lamb Kadai 14

Boneless pieces of lamb cooked in a semi dry preparation seasoned with herbs and spices.

Lamb Madras (very spicy) 14

Boneless lamb seasoned with chilies and cooked in a fiery mixture of spices.

MACHI and JHEENGA (Fish and Shrimp)**Goan Machi Curry 15**

Coconut poached white fish chunks with fresh curry leaves and fenugreek - a spicy preparation

Tadka Machi Curry 15

Tender white fish chunks seasoned and slow cooked in a traditional curry sauce

Kadai Jheenga 16

Shrimp with fresh peppers and onions napped in tomato gravy

Jheenga Tadka 16

Shrimp cooked in tradition curry sauce. Seasoned to perfection

RAITAS AND PAPPADAM**Hare Masaley Ka Raita 4**

Traditional yogurt mixed with cucumber, tomatoes and onions,

Raita Tadka 4

Homemade yogurt mixed with cucumber, onions, carrots, garlic, green chilies, and mustard seeds

Boondi Raita 3

Yogurt mixed with gram flour dumplings

Plain Yogurt 3

Indian style plain yogurt

Masala Pappadam 3

Pappadam topped with onions, chilies and cilantro, lightly seasoned with chat masala

DESSERTS**Gulab Jamun 3**

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

Halwa Dilbahar 3

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

Kulfi Falooda 4

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

BEVERAGES**Masala Tea 2**

Traditional chai from India, infused with cloves, cardamom and spices

Jaljeera 2

A refreshing spicy drink served chilled with lemon juice, mint and gram flour dumplings

Thandai 3

The classic cooler of almonds, rose petals, poppy and melon seeds

Lassi (Sweet/Mango/Masala) 3

Iced yogurt churned and served as per your choice of flavors

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