

## 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 pepper spiced pea and lentil soup*

### **GINGER PEPPER CHICKEN SOUP...4**

*A traditional ginger spiced soup*

## STARTERS VEGETARIAN

### **SAMOSA ...4**

*Crispy pyramids filled with delicately spiced potatoes and deep fried*

### **VEGETABLE CUTLET...4**

*Mixed vegetable patty breaded and sautéed*

### **PAKORA...5**

*Assortment of onion, potato, chili and spinach fritters and batter fried*

### **PANEER 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

### **CHICKEN LOLLIPOP ...6**

*Chicken drums marinated in spices and fried*

### **KEEMA SAMOSA ...6**

*Crispy triangles filled with delicately spiced minced lamb and peas*

### **APOLLO FISH...7**

*Fillet of tilapia cooked with spices, curry leaves and red peppers – a spicy preparation*

### **FISH TAVA FRY...7**

*Chunks of tilapia spiced and sautéed on a tava*

## TANDOOR – A CLAY OVEN

### 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 a pickled mix of mustard and fennel and grilled in a tandoor*

### 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 tandoor*

### **CHICKEN HARIYALI TIKKA...13**

*Tender pieces of chicken napped in a green marinade of mint and cilantro and grilled in a tandoor*

### **CHICKEN ACHARI TIKKA...13**

*Chicken marinated in a pickled mix of mustard and fennel and grilled in a tandoor*

### **CHICKEN MALAI TIKKA...13**

*Tender pieces of boneless chicken blended with cream and lemon juice grilled in a tandoor*

### **TIKKA PLATTER...16**

*Assortment of above Chicken Tikkas*

**RESHMI KEBAB...13**

*Tender rolls of chicken mince, skewered and grilled over hot ambers*

**SEEKH KEBAB...14**

*Tender rolls of lamb mince, skewered and grilled over hot ambers*

**BOTI KEBAB...14**

*Delicate morsels of lamb seasoned with chili powder and royal cumin, finished in a tandoor*

**KEBAB PLATTER...16**

*Assortment of above kebabs*

**TANDOORI CHAMP...18**

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

**FISH TIKKA...14**

*Mahi Mahi marinated in a medley of yogurt with spices and char grilled*

**TANDOORI SHRIMP...18**

*Shrimp marinated in subtle spices and cooked on charcoal*

**CURRIES**

*(All curries are served with a bowl of Basmati Rice)*

**VEGETARIAN**

**PANEER TADKA...12**

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

**PANEER BHURJI...13**

*Crumbled paneer tossed with onions and tomatoes*

**PANEER MAKHANI...12**

*A velvety tomato gravy enriched with honey*

**PANEER TIKKA MASALA...12**

*Braised in a velvety tomato gravy*

**KADHAI PANEER...12**

*Onions, tomatoes cooked with spices in a kadhai*

**PALAK PANEER...12**

*Spinach in a cream curry cooked with cubes of paneer and 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 a silken cashew gravy*

**VEGETABLE KOFTA...12**

*Mouth melting minced vegetable balls in a tomato creamy gravy*

**DUM ALOO KASHMIRI...12**

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

**ALOO VINDALOO...12**

*Freshly ground spices and potatoes in a spicy gravy- a spicy preparation*

**ALOO GOBI MASALA...12**

*Cauliflower and potatoes cooked in a curry of Indian spices*

**MIRCH BAIGAN KA SALAN...12**

*Long hot chillies and Indian eggplant simmered in peanuts and sesame laced curry*

**NAVRATNA KORMA...12**

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

**METHI MALAI MATTAR...12**

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

**VEGETABLE KALIMIRCH...12**

*A coarsely crushed peppercorn in a white smooth cashew paste*

**VEGETABLE JALFREZI...12**

*Combination of vegetables enhanced with fresh spices*

**BHINDI DO PYAZA...12**

*Fresh okra and onions in a tangy dry preparation*

**NON VEGETARIAN**

**KADHAI CHICKEN...13**

*Onions, tomatoes cooked with spices in a kadhai*

**CHICKEN PEPPER FRY...13**

*Masala gravy flavored with peppercorns, onions and spices*

**CHICKEN MASALA...13**

*Masala gravy flavored with tomatoes, onions and spices*

**SUKHA CHICKEN...14**

*Chunks of chicken cooked in a pan, with onions and spices- a semi dry preparation*

**CHICKEN MAKHANI...13**

*A velvety tomato gravy enriched with honey*

**CHICKEN TIKKA MASALA...13**

*Braised in a velvety tomato gravy*

**CHICKEN CHETTINAD...13**

*Traditional south Indian preparation (boneless)*

**CHICKEN HANDI LAZEEZ...13**

*A tomato, onion and pepper gravy with roasted cumin*

**CHICKEN KALIMIRCH...13**

*A coarsely crushed peppercorn in a white smooth cashew paste*

**CHICKEN VINDALOO...13**

*Freshly ground spices and potatoes in a spicy gravy- a spicy preparation*

**METHI CHICKEN...13**

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

**ROGAN JOSH...14**

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

**SUKHA LAMB...15**

*Chunks of boneless lamb cooked in a pan, with onions and spices- a dry semi dry preparation*

**SAAG LAMB ...14**

*Spinach in a creamy curry cooked with spices (boneless)*

**LAMB VINDALOO...14**

*Freshly ground spices and potatoes in a spicy gravy- a spicy preparation (boneless)*

**GOAT CHETTINAD...14**

*Traditional south Indian preparation (bone-in)*

**GOAT PEPPER FRY...15**

*Masala gravy flavored with peppercorns, onions and spices (bone-in)*

**ACHARI LAMB...14**

*Spiced boneless lamb cooked in pickle masala and freshly ground spices*

**GOAN FISH CURRY...15**

*Coconut poached tilapia chunks with fresh curry leaves and fenugreek – a spicy preparation*

**SHRIMP PEPPER FRY...16**

*Masala gravy flavored with peppercorns, onions and spices*

**KADHAI SHRIMP...16**

*Onions, tomatoes cooked with spices in a kadhai*

**GOAN SHRIMP CURRY...16**

*Coconut poached tilapia chunks with fresh curry leaves and fenugreek – a spicy preparation*

## RICE

### BASMATI RICE...3

*Steamed Basmati rice*

### JEERA RICE...4

*Steamed Basmati rice seasoned with cumin*

### VEGETABLE PULAO...6

*Pulao rice from coastal India cooked with seasonal vegetables*

### VEGETABLE TADKA BIRYANI...11

*Rice simmered in mace and kewra and finished in a sealed vessel*

### CHICKEN TADKA BIRYANI...12

*Rice simmered in mace and kewra and finished in a sealed vessel*

### LAMB TADKA BIRYANI...13

*Rice simmered in mace and kewra and finished in a sealed vessel (boneless)*

### VEGETABLE HYDERABADI BIRYANI...11

*Basmati rice simmered with whole spices, infused with rose water, kewra and saffron*

### CHICKEN HYDERABADI BIRYANI...12

*Basmati rice simmered with whole spices, infused with rose water, kewra and saffron*

### GOAT HYDERABADI BIRYANI...13

*Basmati rice simmered with whole spices, infused with rose water, kewra and saffron (bone-in)*

## DAAL

### 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*

## ROTIS

### TANDOORI ROTI...2

*Whole wheat bread baked in a tandoor*

### TAWA PARATHA...3

*Whole wheat bread cooked home style*

### 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/BULLET (chilies & cilantro)*

### STUFFED KULCHA

### (ALOO/CHEESE/ONION/PANEER/LAMB)...4

*Leavened bread stuffed with onions, spiced paneer or minced lamb*

### LACHCHA/PUDINA PARATHA...3

*A multi layered bread from tandoor laced with clarified butter*

## **RAITA AND PAPPADAM**

### **HARE MASALE KA RAITA...3**

*Traditional yogurt mix with cucumber, tomatoes and onions*

### **BOONDI RAITA...3**

*Yogurt mixed with gram flour dumplings*

### **PLAIN YOGURT...2**

*Indian style plain yogurt*

### **PAPPADAM...2**

*Plain roasted pappadam*

### **PAPPADAM ROASTED MASALA ...4**

*Roasted pappadam topped with onions, chilies ,cilantro*

### **PAPPADAM FRIED MASALA...4**

*Fried pappadam topped with onions, chilies and cilantro*

## **DESSERTS**

### **GULAB JAMUN...4**

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

### **HALWA DILBAHAR...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*

## **BANQUETING AVAILABLE (FOR 350 GUESTS)**

### **FULL SERVICE WEDDING**

*(Catering menus available: North Indian, Indian Chinese, South Indian, Gujarati)*

### **PREFERRED CATERERS**

*AT MAJOR HOTELS  
(WEDDINGS & RECEPTION)*

## **CATERING AVAILABLE**

## **LIVE ACTION STATIONS FOR PARTIES**

*Chaat Counter - Pani Puri*

*Papdi Chaat - Pau Bhaji*

*Puri Chole - Khasta Kachori*

*Vada Pao - Khati Roll*

*Samosa Chaat - Dosa Counter*

*Mediterranean - Italian Station*

*Chinese Station - Mexican Station*

## **ASK MANAGER FOR DETAILS**

## **ATLANTA – CLEVELAND**

**[www.tadkarestaurant.com](http://www.tadkarestaurant.com)**

18% gratuity will be added to parties of 5 or more

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