

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

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