

Jee Aayan Nu!

(WELCOME)

Tadka Punjabi Cuisine has a chef with over 25 years' experience in the Indian restaurant trade, who sets the highest standards to achieve the greatest levels of customer satisfaction as do our terrific bar and waiting staff.

Recreating the authentic North Indian (Punjabi) dishes for the pleasure of others, we pride ourselves as having made a name for being exceptional hosts. To see people enjoying our food and leaving the restaurant with beaming smiles gives us the greatest pleasure, whatever your palate desires we exist solely to provide the greatest dining experience that you will have.

Enjoy the finesse of authentic North Indian cuisine for miles around, with a mix of the finest ingredients and experienced chefs preparing you fantastic dishes, you are guaranteed exceptionally true taste of North Indian culture and cuisine.

Getting married or having a party? Why not talk to us about catering for your event, whether it's a small intimate gathering or a large event with several hundred guests we can look after your requirements.

Tongue Ticklers

PAPADOM BASKET (2PCS) Thin lentil crisps, fried & served with house dips. (roasted on request)	£2.00
MASALA PAPAD Kachumber salad on a fried papad, garnished with coriander.	£2.50
GOL GOL GUPPE (PANI PURI SHOTS) &	£3.95

<u>Lite Bites</u>

with Tamarind & Mint.

SAMOSA CHAAT 😵 🛈 🥯	£4.95
Selection of spiced vegetables in a pastry casing covered with	
sweet yoghurt, red onion, chick peas topped with spicy chutney.	
CHOWK KI TIKKI 🚱 🤛	£4.95
A potato pattie garnished with marinated chic peas, found on	
the coners of streets in old Delhi.	
DANIEED CLITILL DELICLIT (A)	CE OE
PANEER CHILLI DELIGHT (1)	£5.95
The most relished cottage cheese starter.	
QUORN TIKKA (Contains Egg)	£5.95
Quorn fillets marinated in our own tandoori masala & cooked	
in the tandoor.	
MASALA / MIRCHI / JEERA MOGO 🥯	£4.95
Cassava chips either topped with dry masala or tossed in	
spicy sauce or sauteed with fragrant cumin.	











PANEER TIKKA SHASHLIK (a) (b) Homemade Cottage cheese cubes, marinated in yoghurt, ginger, garlic & delicate spices, grilled in tandoor.	£5.95
HARIYALI PANEER TIKKA (a) (i) Cottage cheese Marinate in coriander, mint & green chilli.	£5.95
CHILLI CHICKEN A very unique amritsari style chilli chicken.	£5.95
JEERA CHICKEN Chicken cubes sauteed in fragrant cumin butter finished with fresh coriander.	£5.95
CHICKEN PILLI—PILLI (1) Succulent chicken pieces tossed with fresh green chillies, garlic & special spices.	£5.95
<u>Fishy Delights</u>	
ACHARI KING PRAWNS (1) King prawns in a pickled marinade, char grilled in the tandoor.	£9.95
TIL JHINGA (Batter-fried king prawns coated with sesame seeds, served with fresh coriander sauce.	£7.95
TANDOORI SALMON (1) Char-grilled chunks of salmon marinated in aromatic spices and herbs.	£8.95
AMRITSARI MACCHI A fresh water fish, marinated in a perfect blend of spices and lemon, coated with batter and crispy fried.	£7.95

<u>Udtta Kukkad</u>

TANDOORI CHICKEN (1) Half of chicken marinated in spice and yoghurt cooked in tandoor.	£6.50
CHICKEN TIKKA (1) Succulent chicken pieces marinated in traditional tandoori spices, cooked in the tandoor.	£6.50
RESHMI MURGH TIKKA (1) Succulent chicken pieces, mildly spiced, grilled to perfection.	£6.95
HARIYALI MURGH TIKKA (I) Chicken tikka morsels marinated with a subtle blend of fresh greens.	£6.95

<u>Putt Jattan De Bulande Bakre</u>

ADRAKI LAMB CHOPS	£7.95
Tender Spring Lamb Chops marinated in a special blend of	
aromatic spice and ginger, grilled in tandoor.	
RAHRA BOTI KEBAB	£7.95
Tender morsels of spring lamb, marinated in freshly cracked	
black pepper, lemon and chilli.	
GILAFI SEEKH KABAB	£6.50
A colourful medley of peppers on this succulent Lamb mince.	
NYAMAH CHOMA	£6.50
NTAMAR CROMA	£0.50
Lamb spare ribs marinated with chilli & lemon chargrilled	
in tandoor.	











TANDOORI MIXED GRILL (SERVES 2) An assortment of kebabs on a sizzling platter - Achari Prawns, Murg Reshmi Tikka, Tandoori Murg, Seekh Kebab and Adraki Lamb Chops.	£14.95
MIXED VEGETARIAN PLATTER (SERVES 2) (I) An Assortment of Paneer Shashlik, Crispy Bhajia, Masala Mogo, Ragdha Pattie and Quorn Tikka.	£11.95
Flying Chicken	
MURGH TIKKA MASALA (1) The nations favourite Indian dish. Chicken tikka perfected in medium spiced rich creamy tomato gravy.	£8.50
MURG SHIMLA MIRCH Succulent chicken morsels and bell peppers cooked in a spicy & fragrant tomato sauce.	£8.50
MURG MAKHNI (i) Chunks of chicken simmered in a creamy tomato sauce flavoured with aromatic spices.	£8.50
METHI MURG Chicken pieces simmered to succulence with fresh and dry fenugreek in a traditional savory Punjabi sauce.	£8.50
MURG MALABARI Tender chicken morsels, tempered with mustard and curry leaves, delicately spiced, cooked in coconut masala.	£8.50
MURGH KORMA (1) (2) A mild and creamy chicken delicacy.	£8.50
DELHI MURGH SALAN A mouth-watering boneless chicken curry.	£8.50

MACHOOZI KUKU

£8.95 / £14.95

Old fashioned chicken curry on the bone traditionally cooked in the villages & mountains (Kenya speciality).

DHABA ANDA TARIWALA

£7.95

Egg curry as found in the eateries of the national highways of North India.

Meet The Meat

LAMB ROGAN JOSH

£8.95

Hot & spicy diced lamb cooked with tomatoes, onions, ginger, garlic, flavoured with traditional Kashmiri spices & saffron.

KARAHI LAMB

£8.95

Hot & spicy lamb cooked in spiced tomato, peppers, onions, ginger, garlic and green chilli.

BHUNA GOSHT

£8.95

Tender chunks of lamb slow cooked with onions, tomatoes and ginger.

HARIYALI GOSHT (1)



£8.95

Lamb and garden fresh spinach cooked in savory spices and finished with cream.

BUZZI BAFU

£8.50 / £15.95

Spring lamb chops on the bone, gently simmered to tenderness in a sumptuous onion & tomato masala with our alluring blend of spices (Kenyan speciality)

KARARA KEEMA

Minced lamb & green peas flavoured with cardamom and fenugreek cooked in a traditional style.

£7.95











<u>Do You Seafood</u>

GOAN PRAWN CURRY An exotic preparation of king prawns, cooked with roasted coconut, distinctly flavoured with coriander & paprika.	£10.95
TAVA PRAWNS King prawns marinated in lemon, aromatic spices & shallow fried with peppers on a hot tava.	£10.95
MASALA TAVA FISH Fillet of Tilapia cooked with great care in cumin flavoured masala sauce.	£9.95
MALABAR FISH CURRY Tilipia fillet, tempered with mustard and curry leaves, delicately spiced, cooked in coconut masala.	£9.95
Subzi Da Baag	
MUSHROOM MUTTER PANEER (1) Cubes of homemade cottage cheese and green peas delicately spiced, cooked in a light onion & tomato sauce.	£7.50
PANEER BUTTER MASALA (1) Cottage cheese cubes cooked in a mildly spiced rich tomato & butter gravy.	£7.50
PALAK PANEER (I) Homemade cottage cheese simmered with fresh garden spinach and mild spices, finished with cream.	£7.50
KADHAI PANEER (1) A mouth watering combination of paneer, capsicum, tomato, onion & north Indian spices.	£7.50

MATAR METHI MALAI (i) MMM. A white wonder	
TAVA ALOO RAVIYA Baby aubergines & baby potatoes cooked in a medium spicy sauce.	
BHINDI MASALA Fresh bhindi (Okra) sautéed with dry roasted spices, onions & diced tomatoes enriched with dry pomegranate seeds.	
PINDI CHOLE Chickpeas cooked with onions, tomatoes, dried ginger & savoury spices.	
METHI GOBI A winning combination of fenugreek with cauliflower florets.	
MIXED VEGETABLE JALFREZI A medley of fresh vegetables stir-fried in a thick spicy sauce.	
BOMBAY ALOO Curried potatoes enjoyed by all.	
VEGETABLE KEEMA MATAR Minced Soya sautéed with green peas.	
DAL MAKHNI (i) Black lentils simmered over night with whole spices & finished with cream.	
TADKA DAL Yellow lentils tempered with cumin, red chilli & garlic.	











The Essence Of Basmati

JHINGA BIRYANI Aromatic rice preparation with king prawns and whole spices, flavoured with kewra (wettivier) mace and saffron, served with rita & sauce.	£12.95
HYDERABADI GOSHT BIRYANI Lamb and rice preparation with whole spices, flavoured with kewra (wettivier), mace and saffron, served with raita & sauce.	£11.95
MURG BIRYANI Traditional aromatic rice preparation with chicken and whole spices, flavoured with kewra (wettivier) mace and saffron, served with raita & sauce.	£10.95
SUBZ BAHAR BIRYANI Fresh seasonal crunchy vegetables & herbs cooked along with aromatic rice, served with raita & sauce.	£9.95
PLAIN RICE Steamed basmati rice	£2.50
PULAO RICE Basmati rice slow cooked with whole herbs.	£2.95
LIME RICE Basmati rice infused with fresh lime.	£3.50
<u>Bread Basket</u>	
LACHHEDAR PARATHA 🚱 🛈 Layered whole-wheat bread roasted in tandoor.	£2.95
TANDOORI ROTI	£1.95

TANDOORI NAAN 😵 🚺 Leavened refined flour bread cooked in a clay oven.	£2.50
KEEMA NAAN () Leavened refined flour bread filled with spiced minced lamb, baked in the tandoor.	£3.50
RED LEICESTER NAAN (LOCAL PRODUCE) () Leavened refined flour bread cooked in a clay oven with melting cheese.	£3.50
PESHAWARI NAAN () () () () () Refined flour bread, leavened and stuffed with coconut, almonds and raisins.	£3.50
GARLIC NAAN () Clay oven baked buttered naan flavoured with garlic	£2.95
CHILLI NAAN () Clay oven baked butter naan flavoured with fresh green chillies.	£2.95
This & That	
PLAIN YOGHURT (1)	£2.00
BOONDI RAITA (1) Soaked little gram flour dumplings nicely mixed with yogurt.	£2.95
KACHUMBER RAITA (1)	£2.95
Fresh chopped onions, tomatoes and cucumber, flavoured with roasted cumin yoghurt mixed with minced lamb, baked in the tandoor.	
FRESH GARDEN SALAD	£3.50
Chef's exotic creation.	











ONION, GREEN CHILLI & LEMON SALAD £2.50 £2.50 FRENCH FRIES What am I doing here! MASALA FRENCH FRIES £3.50 Now I kind of fit here.

Kuchh Mitha Ho Jaye

KULFI (1) £2.95 Malai or Mango. GULAB JAMUN (1) £3.00 Reduced milk dumplings soaked in sugar syrup, served warm. TADKA'S SPECIAL RASMALAI (1) £2.95 We had to mention our name somewhere. GAJAR HALWA (1)

Caramelized carrot dessert, served warm with fresh Ice-cream.

Bon Appétit!

- Please let us know if you have any special dietary restrictions as certain dishes may contain dairy products, nuts or gluten.
- All dishes have medium spice strength.
- We can amend a few dishes to your palate mild or spicy without changing the flavours of that dish.
- The management reserves the right to refuse admission or service without reason.
- Please allow extra cooking time for tandoori dishes and biryani dishes.
- Menu prices can be changed without prior notice.











£3.95