



Tadka
SIZZLING DESI SPICES

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.

Papadom & Chaats

PAPADOM

Thin lentil crisps, fried & served with house dips.
(roasted on request)

MASALA PAPAD

Kachumber salad on a fried papad, garnished with coriander.

DAHI PAPDI CHAAT

The crispy Papdi topped with potatoes, onions, chickpeas, chutneys, curd and spices.

SAMOSA CHAAT

Selection of spiced vegetables in a pastry casing covered with chickpeas topped with yogurt, mint sauce & tamarind chutney.

ALOO TIKKII CHAAT

A potato Pattie garnished with chickpeas masala, found on the corners of streets in old Delhi.

Veg Starter

HARIYALI PANEER TIKKA

Cottage cheese marinated with fresh coriander, mint and green chilli paste and grilled in tandoor.

PANEER TIKKA SHASHLIK

Homemade Cottage cheese cubes, marinated in yoghurt, ginger, garlic & delicate spices, grilled in tandoor with onion & pepper.

CHILLI PANEER DELIGHT

The most relished Indo- Chinese style cottage cheese starter.



Suitable for Vegetarians



Contains Wheat & Gluten



Contains Dairy



Contains Mustard



Contains Nut

CHILLI MOGO

Casava chips tossed in Indo-Chinese chilli sauce with onion and pepper.

GARLIC CHILLI MUSHROOM

Garlic coated mushroom tossed in Indo-Chinese chilli sauce with onion and pepper.

JEERA MOGO

Cassava chips sautéed with fragrant cumin butter.

ONION BHAJI

Crispy fried onion bhaji served with tamarind sauce.

CHILLI CHIPS

Fries tossed in chilli sauce with onion and pepper.

Non-Veg Starter

ADRAKI LAMB CHOPS

Tender Spring Lamb Chops marinated in a special blend of aromatic spice and ginger, grilled in tandoor.

LAMB SEEKH KEBAB

Succulent Lamb mince kebab char grilled in tandoor.

TANDOORI CHICKEN

Half of chicken marinated in spice & yoghurt cooked in tandoor.

CHICKEN TIKKA

Succulent chicken pieces marinated in traditional tandoori spices, cooked in the tandoor.

CHILLI CHICKEN

All time favourite Indo Chinese style chilli chicken.



Suitable for Vegetarians

 Contains Wheat & Gluten

 Contains Dairy

 Contains Mustard

 Contains Nut

STICKY WINGS

Chicken wings tossed in Indo-Chinese style sticky sauce.

ACHARI FISH TIKKA

Char-grilled chunks of fish marinated in aromatic achari spices.

AMRITSARI FISH

A freshwater fish, marinated in a perfect blend of spices and lemon, coated with batter and crispy fried.

CHILLI PRAWNS

King prawns tossed in chilli sauce with onion and peppers.

CRISPY FRIED PRAWNS

Batter-fried king prawns served with spicy chilli sauce.

Sizzler & Platters

(SERVES TWO-THREE)

TANDOORI MIXED GRILL

An assortment of kebabs on a sizzler - Chicken Tikka, Tandoori Chicken, Seekh Kebab and Adraki Lamb Chops.

NON-VEG INDO-CHINESE PLATTER

An assortment of Indo- Chinese starter served on a Platter- Chilli Chicken, Sticky Wings and Fish Manchurian.

MIXED VEGETARIAN PLATTER

An assortment of Paneer Shashlik, Jeera Mogo, Aloo Tikki & Onion Bhaji.

VEG INDO-CHINESE PLATTER

Combination of Cottage Cheese, Mogo and Mushroom tossed in Indo-Chinese sauce with Onion and Pepper served on platter.



Suitable for Vegetarians



Contains Wheat & Gluten



Contains Dairy



Contains Mustard



Contains Nut

Non-Veg Mains

MATKA CHICKEN (Serve for Two)

Half tandoori Chicken cooked in creamy lamb mince sauce topped with boiled egg.

CHICKEN TIKKA MASALA

The nations favourite Indian dish. Chicken tikka perfected in medium spiced rich creamy tomato gravy.

CHICKEN KADHAI

Succulent chicken morsels and bell peppers and onion cooked in a spicy and fragrant kadhai masala sauce.

BUTTER CHICKEN

Chunks of chicken simmered in a creamy tomato sauce flavoured with aromatic spices

METHI CHICKEN

Chicken pieces simmered to succulence with fresh and dry fenugreek in a traditional savory Punjabi sauce.

CHICKEN KORMA

A mild and creamy chicken delicacy.

DELHI CHICKEN SALAN

A mouth-watering boneless chicken curry.

CHICKEN CURRY ON THE BONE

Old fashioned chicken curry on the bone traditionally cooked in the villages of Punjab.

LAMB ROGAN JOSH

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



Suitable for Vegetarians



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Contains Dairy



Contains Mustard



Contains Nut

KARAHI LAMB

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

LAMB BHUNA

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

LAMB PALAK

Lamb and garden fresh spinach cooked in savoury spices and finished with cream

LAMB CURRY ON THE BONE

On the bone lamb, gently simmered to tenderness in a sumptuous onion and tomato masala with our alluring blend of spices.

KARARA KEEMA

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

EGG CURRY

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

GOAN PRAWN CURRY

An exotic preparation of king prawns, cooked with roasted coconut, distinctly flavoured with coriander and paprika.

TAVA PRAWNS

King prawns marinated in lemon, aromatic spices and shallow fried with peppers on a hot tava.

MASALA TAVA FISH

Fillet of Tilapia cooked with great care in cumin flavoured masala sauce.



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Contains Nut

Veg Mains

MUTTER PANEER

Cubes of homemade cottage cheese and green peas delicately spiced, cooked in a light onion and tomato sauce.

PANEER TIKKA MASALA

Paneer tikka cooked in tikka masala sauce.

PANEER MAKHANI

Paneer cubes cooked in a mildly spiced rich tomato and butter gravy.

PALAK PANEER

Homemade cottage cheese simmered with fresh garden spinach and mild spices, finished with cream.

KADHAI PANEER

A mouth watering combination of paneer, capsicum, tomato, onion and north Indian spices.

MATAR METHI MALAI

MMM. A white wonder, combination of fenugreek, green peas and cream.

TAVA ALOO RAVIYA

Baby aubergines and baby potatoes cooked in a medium spicy sauce.

BHINDI MASALA

Fresh bhindi (Okra) sautéed with dry roasted spices, onions and diced tomatoes enriched with dry pomegranate seeds.

SAAG ALOO

Potato cooked with blend of spinach and mustard leaves flavoured with our unique blend of spices.



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PINDI CHOLE

Chickpeas cooked with onions, tomatoes, dried ginger and savoury spices.

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 cooked with green peas.

DHABA DAL

Black lentils simmered for few hours with whole spices and finished with Punjabi tadka.

TADKA DAL

Traditional yellow lentils tempered with cumin, red chilli and garlic.

The Essence Of Basmati

(All Biryani comes with Raita & Curry Sauce)

PRAWN BIRYANI

Aromatic rice preparation with king prawns and whole spices, flavoured with kewra, mace & saffron.

HYDERABADI LAMB BIRYANI

Lamb & rice preparation with whole spices, flavoured with kewra, mace and saffron.

CHICKEN BIRYANI

Aromatic rice preparation with chicken & whole spices, flavoured with kewra, mace & saffron.



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MIX VEG BIRYANI

Fresh seasonal crunchy vegetables & herbs cooked along with aromatic rice, served with raita & sauce.

PLAIN RICE

Steamed basmati rice

JEERA RICE

Basmati rice tossed with whole cumin seeds.

PULAO RICE

Basmati rice slow cooked with whole herbs.

MUSHROOM RICE

Basmati rice tossed with mushroom.

VEG FRIED RICE

EGG FRIED RICE

CHICKEN FRIED RICE

Bread Basket

LACHHEDAR PARATHA

Layered whole-wheat breadcooked in tandoor.

TANDOORI ROTI

Whole wheat bread cooked in the tandoor.

TANDOORI NAAN

Leavened refined flour bread cooked in a clay oven.

KEEMA NAAN

Leavened refined flour bread filled with spiced minced lamb, baked in the tandoor.



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RED LEICESTER NAAN

Leavened refined flour bread cooked in a clay oven with melting cheese (local Produce).

PESHAWARI NAAN

Refined flour bread, leavened and stuffed with coconut, almonds and raisins.

GARLIC NAAN

Clay oven baked buttered naan flavoured with garlic.

CHILLI NAAN

Clay oven baked butter naan flavoured with fresh green chillies.

This & That

PLAIN YOGHURT

BOONDI RAITA

Soaked little gram flour dumplings nicely mixed with yogurt.

KACHUMBER RAITA

Fresh chopped onions, tomatoes and cucumber, flavoured with roasted cumin yoghurt.

FRESH GARDEN SALAD

Chef's exotic creation.

Bon Appétit!



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Note

- *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.*