

## ENTREE

### **PANI PURI (Gol Gol Gappa- 6pcs) 10.90**

Flat pastry of refined flour fried and served with potatoes, chickpeas, spicy mint water and tangy tamarind

### **CREAMY TANDOORI MUSHROOMS (6PC) 16.90 GF**

Button mushrooms stuffed with spreadable cheese, cooked in Tandoor; served with mint chutney on sizzler

### **VEG SAMOSA (2PC) 10.90**

Parcels of our flaky pastry stuffed with a potato and peas mix; served with our tamarind chutney

### **PALAK PAPADI CHAAT 12.90**

A mix of potatoes, chickpeas, and spinach fritters - reminiscent of Indian street food; drizzled with tamarind, mint chutney and sweet yogurt

### **MALAI PANEER TIKKA (4PC) 17.90 GF, N**

Marinated cottage cheese smoke roasted with onion, capsicum, and tomato, finished with cream, lemon & spices

### **SAMOSA CHAAT 13.90**

2 samosas topped with chickpea curry, diced onions, and diced tomatoes, drizzled with an assortment of chutneys & yogurt, garnished with sev, herbs & spices.

### **ALOO PANEER TIKKI (3PC) 13.90**

A veggie delight mix of potatoes, paneer spices deep fried. Served with mint chutney

### **ONION BHAJEE (4PC) 12.90 GF**

Chopped onion dipped in a chickpea batter and crisp fried served with mint sauce

### **CHICKEN 65 (6PC) 22.90**

A popular South Indian spicy appetizer. Boneless chicken marinated, fried, tossed with spices and curry leaves, served with mint chutney

### **CHICKEN TIKKA (4PC) 14.90 GF**

Tender chicken pieces in a traditional tandoori marinate and pickled spices; served on a sizzler

### **MURG TANDOORI (4PC) 14.90 GF**

Tandoori spring chicken on the bone; served on a sizzler with mint chutney

## **ENTRÉE**

### **AFGHANI CHICKEN (4PC) 17.90 GF, N**

Chicken on the bone marinated overnight with thickened cream, cheese, ground cashews, green cardamom, and mild spices, served as sizzler with mint chutney

### **AMRITSARI MACHLLI (4PC) 15.90 GF**

A spice batter fried fish, originated from the streets of Amritsar served with mint and coriander chutney

### **LAMB CUTLETS (3PC) 24.90 GF**

Mouth-watering cardamom flavoured lamb cutlets served on a sizzler with mint chutney

### **MUGHLAI KEBAB (4PC) 16.90 GF**

Mix of Chicken & Lamb mince combined with exotic spices and fresh herb skewered, and then cooked in tandoor served on a sizzler with mint chutney

### **VEGETARIAN PLATTER FOR TWO 24.90**

Onion Bhaji, Aloo Paneer Tikki & Veg Samosa served with mint chutney

### **NON-VEGETARIAN PLATTER FOR TWO 26.90**

Chicken Tikka, Mughlai Kebab & Amritsari Machlli served with mint chutney

### **MIXED ENTREE PLATTER FOR TWO 28.90**

Chicken Tikka, Mughlai Kebab, Onion Bhaji and Aloo Paneer Tikki served with mint chutney

### **TANDOORI SHAHI DAWAAT PLATTER 47.90 (For 4 or more people)**

A combination of Chicken tikka, Afghani chicken & Mughlai kebab served with mint chutney

### **GOBI65- 17.90**

Cauliflower pcs dunked into a sauce that explodes with hot, sweet, sour, and salty flavors

### **CHILI CHICKEN DRY 22.90**

Marinated crispy chicken pcs tossed with spring onion, capsicum, soy, tomato, and chili sauces

### **CHILI PANEER DRY 20.90**

Marinated crispy fresh paneer pcs tossed with spring onion, capsicum, soy, tomato, and chili sauces

**SPICY TADKA**  
DIVINE HOSPITALITY

## NON-VEGETARIAN CURRY

### LAMB ROGAN JOSH - GF 23.90

Diced, lean lamb slowly cooked in its own juice to be tender and full of flavour. A signature dish of Jammu & Kashmir

### KORMA 'ZAFAR SHAHI'- GF, N 23.90

A king's favorite known throughout India. A bowl full of highly flavored, creamy textured best boneless lamb/beef or chicken simmered in a mild cashew gravy

### LEG OF LAMB GF 25.90

An off-the-bone 'melt in the mouth' Mughlai style combination of marinated leg of lamb, pan-cooked in a thick yoghurt-based sauce with a touch of rum and finished with special herbs and home-ground spices

### CLASSIC KOLHAPURI LAMB CURRY GF 23.90 (Hot)

Kolhapuri lamb is known for its rich and spicy flavors, which come from a blend of a unique spice mix called "Kolhapuri masala." Lamb Kolhapuri is a popular dish among meat lovers in India and is known for its spicy, aromatic, and flavorful taste

### SPICY TADKA GOAT CURRY MASALA "HIGHLY RECOMMENDED" GF 25.90

The most authentic goat curry in town you will ever discover. Well-kept secret recipes of this robust goat curry will make you fall in love with this exquisite delicacy.

### GOAT KARAHI - GF 25.90

If you are a fan of Mughlai recipes for mutton, you will love this mutton kadai Prepared with cumin seeds and bay leaves sauteed in a ginger-garlic onion paste with chef special herbs and spices.

### SAAG MEAT GF 23.90

Diced lean lamb, chicken or beef cooked with spinach and garlic

### VINDALOO - GF 23.90

From the region of Goa this world-famous dish is made with Portuguese and Goanese spice blends with garlic and finished with vinegar (Chicken or Beef)

## NON-VEGETARIAN CURRY

**SPICY TADKA DHABA STYLE CHICKEN CURRY "HIGHLY RECOMMENDED" 23.90**

Boneless chicken slowly cooked with authentic Indian herbs & spices

**SPICY TADKA \*BUTTER CHICKEN"-WITH A DIFFERENCE- HIGHLY RECOMMENDED GF, N 23.90**

Tandoor roasted and marinated juicy boneless chicken cooked in a mild tomato based flavoured creamy sauce tossed with fenugeek leaves

**KARAHI CHICKEN- GF 23.90**

Chicken boneless pieces cooked with crushed coriander and red chillies tossed with onions and capsicum garnished with ginger and green chillies

**CHICKEN TIKKA MASALA - GF 23.90**

Most popular chicken dish popular outside India amongst the Western worlds. UK's number 1 selling curry. At Spicy Tadka we have maintained that popularity very sincerely

**BONELESS CHICKEN HANDI - GF 23.90**

A mouth watering chicken dish with creamy gravy, cooked with traditional Indian spices in a clay pot (handi)

**MADRAS - GF 23.90**

Diced lean lamb, chicken or beef cooked with mustard seeds, chillies, and coconut milk

**PRAWN MALABARI GF25.90**

Fresh black jumbo prawns cooked in selected spices, with a mild sauce finished with coconut and herbs

**PRAWN JALFREZI GF 25.90**

Prawns cooked to perfection tossed with crushed red chilli flakes, onions and finished with lemon juice

**SPICY TADKA FISH CURRY - GF 24.90**

Fish curry cooked home style with fresh tomatoes, onions, and Andhra chillies

**GOAN FISH CURRY 24.90**

From the coast of Goa yet another coconut flavour fish curry. Cooked with mustard seeds, chillies, and curry leave

## VEGETARIAN CURRY:

### KARAHI PANEER GF 20.9

Fresh cottage cheese tossed gently in a wok with onions, capsicums, tomatoes, herbs & spices

### PALAK PANEER (GF) 20.90

A puree of fresh leafy spinach cooked with cottage cheese and finished with spices

### SHAHI PANEER (GF, N) 20.90

A preparation of cheese native to the Indian subcontinent, consisting of a thick gravy of cream, tomatoes, and Indian spices

### PANEER MAKHANI (GF, N) 20.90

Fresh cottage cheese cooked in a creamy tomato sauce, ground cashew and homemade spices

### MALAI KOFTA 20.90

Vegetable dumplings made from potatoes and cottage cheese finished in rich korma sauce

### VEGETABLE KORMA (GF, N) 19.90

Fresh seasonal vegetables cooked in gravy of cashew nuts and creamy mild sauces

### METHI CHAMAN WITH PANEER (GF, N) 20.90

A mouth watering blend of paneer, fenugreek leaves, spices, cream and cashews, this chaman methi malai recipe is perfect for your dinner

### EGGPLANT MASALA (GF, V) 18.90

Eggplant & Potatoes cooked with fennel & fenugreek seeds

### JEERA ALOO (GF, V) 17.90

Diced potatoes sauteed in a spice base of cumin & asafoetida garnish with coriander

### DAAL MAKAHANI (GF) 18.90

A slow cooked combination of black lentils and kidney beans enriched with cream

### TADKA DAAL (GF, V) 17.90

Spiced Lentils finished with a tempering made of ghee & spices

### ALOO GOBHI (GF, V) 18.90

Cauliflower with potatoes cooked in a chef special sauce

### BHINDI DO PYAZA (GF, V) 18.90

Okra seasoned with pearl onions sauteed in a Punjabi tadka

### PINDI CHOLE (GF, V) 19.90

A flavourful chickpeas dish from Punjab made with freshly grounded spices and ginger julienne

### NIZAMI KADAI (GF, V) 19.90

Seasonal vegetables in a coconut milk base, tempered with curry leaves and mustard seeds

## THE HARVEST

### **BASMATI SAFFRON RICE 5.00**

Basmati rice flavoured with saffron

### **COCONUT RICE 6.00**

Basmati rice cooked with mustard seeds, curry leaves & coconut

### **VEGETARIAN BIRYANI (SERVED WITH RAITA) 21.90**

A rich and flavourful layered Indian basmati rice flavoured with exotic spices, mix vegies and a thick gravy cooked over a low flame

### **CHICKEN BIRYANI (SERVED WITH RAITA) 23.90**

A rich and flavourful layered Indian basmati rice flavoured with exotic spices, boneless chicken and a thick gravy cooked over a low flame

### **LAMB BIRYANI (SERVED WITH RAITA) 23.90**

A rich and flavorful layered Indian basmati rice flavoured with exotic spices, lean boneless spring lamb, and a thick gravy cooked over a low flame

### **GOAT BIRYANI (SERVED WITH RAITA) 25.90**

A rich and flavorful layered Indian basmati rice flavoured with exotic spices, goat and a thick gravy cooked over a low flame

## BREADS FROM THE TANDOOR

### **NAAN 4.50**

### **GARLIC NAAN 5.50**

### **CHEESE NAAN 6.50**

### **CHEESE & GARLIC NAAN 7.50**

### **BUTTER NAAN 6.90**

### **ROTI 4.00 (Whole meal flat tandoori bread)**

### **LACHHA PARATHA 6.90 (Flaky and layered wholemeal bread)**

### **ALOO MASALA NAAN 6.50**

Flatbread stuffed with mashed potatoes, green chillies, cottage cheese and onions

### **KASHMIRI NAAN 6.90 Crushed dry fruits, fennel, cardamom**

### **KEEMA NAAN 7.50 Marinated lamb mince stuffed in flatbread**

### **CHICKEN TIKKA AND CHEESE NAAN 7.90**

Chopped chicken tikka mixed with cheese and stuffed in flatbread

## DESSERT

GULAB JAMUN 2PC 7.90

Fried milk dumplings soaked in sugar syrup. (In house specialty)

## SIDE DISHES

PAPADUM - 4 PIECES 4.00

MANGO CHUTNEY - 4.00

RAITA - 5.90

