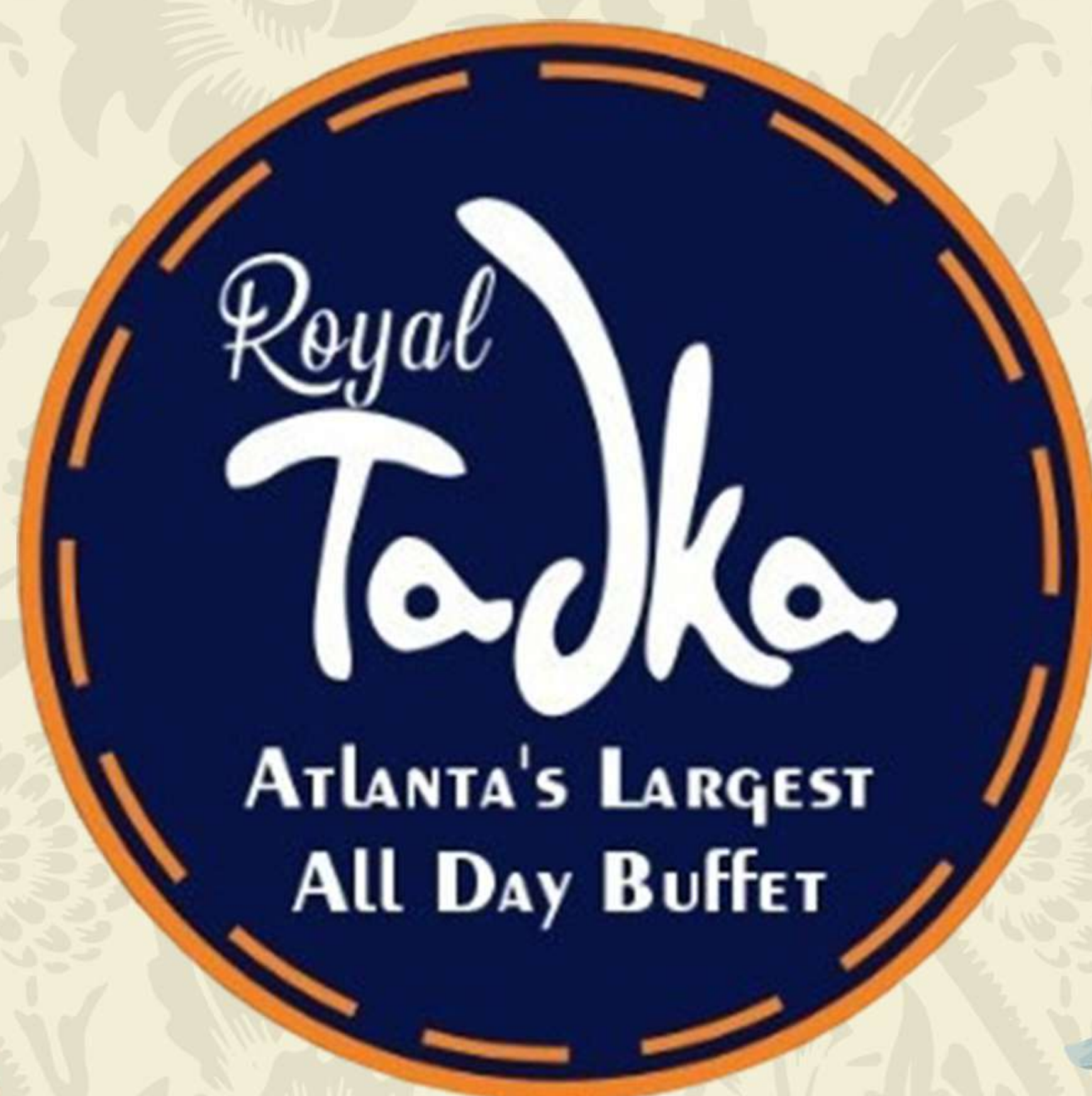


# MENU







# ROYAL TADKA MENU



## APPETIZERS

- **GINGER PEPPER CHICKEN SOUP**

A soul-warming broth simmered with ginger, crushed black pepper, and Indian herbs.

- **SPICED LENTIL SOUP**

Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.

- **DAHI KE KABAB**

Crisp on the outside, creamy within—pan-seared yogurt patties with a touch of spice.

- **PALAK PATTA CHAAT**

Crispy spinach leaves layered with chilled yogurt, tangy chutneys, and chaat masala.

- **SHAKARKANDI CHAAT**

Roasted sweet potatoes tossed with lime, chilies, and pomegranate pearls.

- **DAHI PURI**

Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.

- **VEG & CHEESE BAKHRI PIZZA**

Gujarati-style bakhri topped with vegetables and melted cheese—India meets Italy.

- **CRISPY OKRA FRIES W/ MASALA GUACAMOLE**

Julienned bhindi fried crisp, served with spiced Indian-style guacamole

- **MUMBAI CHILI CHEESE TOASTIE W/ MASALA CHIPS**

Grilled toast loaded with Amul cheese and green chilies, served with crunchy masala chips.

- **BEET ROOT TIKKI CHOLE CHAT**

Crispy beetroot patties served over spiced chickpea curry, topped with chutneys and garnishes for a bold, flavorful bite.

- **ROYAL CRISPY PANEER CHEESE ROLLS**

Silky burrata in creamy tomato makhani gravy, paired with flaky paratha.

- **BURRATA MAKHANI W/ PARANTHA**

Silky burrata in creamy tomato makhani gravy, paired with flaky paratha.

- **ROASTED MASALA PAPAD**

Crisp papad topped with onions, tomatoes, and a dash of chaat masala.

- **BUTTER CHICKEN WINGS**

Tandoori wings tossed in our signature buttery makhani sauce.

- **MUTTON SUKHA W/ PARANTHA**

Slow-roasted mutton in dry spices, served with soft paratha.

- **STREET SIDE KEEMA PAV**

Spiced minced meat served Mumbai-style with toasted pav.

- **ACHARI SHRIMPS**

Char-grilled prawns marinated in North Indian pickling spices.

- **DYNAMITE SHRIMP**

Crispy shrimp tossed in a fiery, creamy chili glaze with desi flair.

- **AMUL CHEESE & JALAPENO NAAN**

Tandoori naan stuffed with gooey Amul cheese and jalapeño heat.

- **KEEMA STUFFED PARANTHA**

Flaky whole wheat paratha filled with savory spiced minced meat.





# TANDOORI APPETIZERS

- **TANDOORI STUFFED MUSHROOMS**

Mushroom caps filled with spiced cheese and roasted over open flames.

- **PANEER & PINEAPPLE TIKKA**

Smoky paneer and sweet pineapple marinated in mild spices and grilled.

- **PANEER ACHARI TIKKA**

Paneer infused with tangy pickling spices and charred with peppers.

- **HARIYALI PANEER TIKKA**

Paneer marinated in mint, cilantro and green chili for a herbaceous kick.

- **KASHMIRI TANDOORI CHICKEN**

Bone-in chicken marinated in Kashmiri chili and yogurt—vibrant and flavorful.

- **DELHI FAMOUS ASLAM CHICKEN TIKKA**

Buttery and creamy—an homage to Delhi's iconic Aslam Chicken.

- **MURGH RESHMI KABAB**

Creamy, tender chicken skewers with hints of white pepper and cashew.

- **NAWABI CHICKEN OR LAMB SHEEK KABAB**

Minced kebabs seasoned with royal spices, grilled to juicy perfection.

- **TANDOORI MIXED PLATTER**

An assorted tasting of our finest tandoori items—vegetarian and meat.

- **LAMB CHOP LAL MAAS**

Lamb chops marinated in fiery Rajasthani lal maas masala, grilled until charred.

- **CURRY PATTA PRAWNS W/ MANGO CHUTNEY**

Prawns roasted with curry leaf and mustard, paired with mango chutney.

- **SARSOON TANDOORI MAACHI TIKKA (POMFRET)**

Whole pomfret in mustard-garlic marinade, grilled Bengali-style.

## ROYAL CURRIES

- **CHOOSE YOUR PROTEIN:**

VEG / PANEER / CHICKEN / GOAT / LAMB

- **CHETTINAD**

Fiery South Indian curry with black pepper, coconut, and fennel.

- **KORMA**

A creamy, nut-based gravy delicately spiced with cardamom and saffron.

- **TIKKA MASALA**

The classic—rich tomato-based curry with a buttery finish.

- **SAAG**

Creamed spinach tempered with garlic, fenugreek, and traditional tadka.

- **LABABDAR**

Mughlai-style gravy with tomato, cream, and whole spices—velvety and smooth.

- **KADHAI**

Wok-tossed with peppers, onions, and a crushed coriander masala.

- **VINDALOO**

Spicy Goan curry with vinegar, red chili, and bold heat.



## ROYAL CHEF VEGETARIAN SPECIALTIES

- **DOUBLETARKA WALI DAL**  
Yellow lentils tempered twice with cumin, garlic, and ghee.
- **KASHMIRI KARKARE ALOO**  
Crispy potatoes tossed with Kashmiri chili, fennel, and mustard seeds.
- **MUGHLAI MALAI KAJU PISTA KOFTA**  
Creamy cottage cheese dumplings in a cashew-pistachio saffron gravy.
- **NATHU'S CHOLE BATURA**  
Delhi's iconic spicy chole served with puffed, golden batura.
- **BHINDI DO PYAZA**  
Okra sautéed with onions and spices—home-style with flair.
- **ROYAL NIZAMI BAINGAN**  
Stuffed baby eggplants simmered in a rich Hyderabad peanut-coconut gravy.

## ROYAL CHEF NON-VEGETARIAN SPECIALTIES

- **PANDARA ROAD BUTTER CHICKEN**  
Our take on Delhi's most iconic butter chicken—creamy, smoky, and rich.
- **PUNJABI DHABAWALA CHICKEN CURRY**  
A robust, rustic curry inspired by highway dhabas of Punjab.

- **CHAWLA'S KALI MIRCH CHICKEN**  
Creamy chicken with the warmth of crushed black pepper and royal spices.
- **RAJASTHANI GOAT LAL MAAS**  
Spicy, deep red goat curry slow-cooked with Mathania chilies.
- **GOAT ROGAN JOSH**  
Kashmiri-style curry with yogurt, fennel, and aromatic spices.
- **GOAN FISH CURRY**  
Tangy and coastal—fish simmered in coconut milk with Goan masala.

## RICE & BIRYANI

- **JEERA RICE**  
Fragrant basmati rice tempered with cumin seeds.
- **BAGARA RICE**  
Mildly spiced Hyderabad rice—perfect with bold curries.
- **ROYAL VEGETABLE BIRYANI**  
Saffron-laced basmati rice layered with spiced seasonal vegetables.
- **CHICKEN BIRYANI**  
Classic dum-style biryani with marinated chicken and fried onions.
- **GOAT OR LAMB BIRYANI**  
Richly spiced meat biryani with layers of flavor and fragrance.
- **CHEF'S ROYAL SPECIAL BIRYANI**  
A luxurious biryani blend crafted by our chef—flavorful and secret-spiced.





## BREADS

- **BUTTER NAAN**  
Soft tandoori naan brushed with melted butter.
- **GARLIC NAAN**  
Tandoori naan topped with golden roasted garlic.
- **CHILI NAAN**  
A fiery naan with chopped green chilies for bold flavor.
- **ROOMALI ROTI**  
Delicately thin hand-tossed bread—light and airy.
- **TANDOORI ROTI**  
Whole wheat flatbread cooked in the tandoor—earthy and crisp.
- **LAACHA PARANTHA**  
Flaky, multi-layered bread with buttery spirals.
- **TAVA PARANTHA**  
Rustic flatbread pan-cooked to golden perfection.

## CONDIMENTS

- **SALAD**  
Fresh seasonal vegetables tossed with lemon and spice.
- **BEETROOT RAITA**  
Chilled yogurt with grated beetroot, cumin and a hint of sweetness.
- **PICKLES**  
House-made pickles with bold Indian spice.
- **ROASTED PAPAD**  
Crispy lentil wafers roasted and lightly spiced.
- **MASALA PEANUTS**  
Crispy, spiced peanuts with onions, lime, and chili.

## DESSERTS

- **GULAB AFFOGATO**  
Warm gulab jamun drowned in espresso and cream—Indian meets Italian.
- **ROSE KULFI FALOODA**  
Traditional rose-flavored kulfi served over silky falooda noodles and basil seeds.
- **GULAB JAMUN CRÈME BRÛLÉE**  
French custard dessert with an Indian twist—finished with caramelized sugar.
- **RAS MALAI TRES LECHES**  
Soft ras malai soaked in a saffron-infused milk soak—luxuriously moist.
- **PAAN KULFI**  
Creamy frozen paan-flavored dessert with candied fennel and gulkand.
- **TIRANGA HALWA W/ BUTTERSCOTCH ICE CREAM**  
A trio of dudhi, carrot, and walnut halwas served warm with ice cream.
- **DARSAAN**  
SCrispy fried noodles glazed in honey, topped with sesame and vanilla ice cream.
- **DATE WONTON ICE CREAM**  
Fried date-filled wontons served with ice cream—a sweet surprise in every bite.
- **FRIED ICE CREAM**  
Crisp-coated ice cream with a molten center—warm meets cold.
- **CHOCOLATE SPRING ROLL**  
Crispy rolls filled with molten chocolate, served with vanilla drizzle.





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