VEG APPETIZER

Masala Papad Fried Papad Garnished With Chopped Onions Tomatoes And Topped With Fresh Coriver. Aloo Tikki (6pcs) 12.99

Potato Patty Stuffed With Cottage Cheese, Raisin And Saffron

Cheese Corn Ball Fresh Corn With Potatoes, Uniformly Round Shaped Deep Fried Fritters.

13.99 Pav Bhaji A Popular Street Food Dish From Mumbai Made With A Mixture Of Mashed Potatoes, Vegetables & Spices

Served With Pav. Chilli Paneer 🌶 15.99

Diced Paneer, Fried And Spiced With Green Chilis And Sautéed With Bell Peppers And Onions. Paneer 65 15.99

Diced Panner Fried And Spiced With Green Chillies Tossed In 65 Sauce. **Vegetable Manchurian** 15.99

Veg Spring Rolls (6 Pcs)

Veg Momos (8pcs) 15.99 Mix Veg Fried Dumplings Tossed In A Special Manchurian Sauce.

Hot Garlic Fries 14.99 Fries Wok-tossed With Our Sweet Garlic-ginger Chili

Hara Bhara Kebab 12.99 Green Vegetables Combined With Potatoes, Uniformly Round Shaped Deep Fried Fritters.

9.99

17.99

17.99

9.99

Vegetable Samosa (4 Pcs) Pastry With A Savoury Filling Of Potatoes, Onions And

NON- VEG APPETIZER

Chicken Tikka 17.99 Tender Pieces Of Chicken Marinated In A Chef's Special Marination And Broiled In Tandoor.

Malai Chicken Tikka 17.99 Melt In-the-mouth Morsels Of Chicken Marinated In A Creamy Marination. Hariyali Chicken Tikka

Tender Pieces Of Chicken Marinated In A Cilantro And Mint Sauce **Achari Chicken Tikka**

Boneless Chicken Chunks Marinated In Achari Masala, Yogurt, And Other Spices And Grilled To Juicy Perfection. 17.99

Chilli Chicken 🌶 Diced Chicken, Fried And Spiced With Green Chillies & Sautéed With Bell Peppers And Onions.

Chicken 65 Diced Chicken, Fried And Spiced With Green Chillies Tossed In 65 Sauce.

Chicken Shish Kebab Mildy Spiced Chicken Mince Seekh Charcoal Grielled.

Chicken Samosa (3 Pcs) It Is A Pastry With A Savory Filling, Mostly Vegetables, Spiced Potatoes, Onions, Peas, And Chicken.

15.99 **Chicken Momos (8pcs)** Fried Chicken Stuffed Dumplings Tossed In A Special Manchurian Sauce

Tandoori Chicken Leg (4 Pcs) 17.99

r's Delight, White Chunks Of Basa Fish In Tangy Tongue Delicately Char-grille 17.99

Basa Fish Fried And Spiced With Green Chilies And Sauteed With Bell Peppers And Onions. 17.99 Fish Pakora Farm Fresh Basa Dipped In Ajwain Flavoured Gram Flour Batter And Deep Fried To A Crispy Golden Finish.

Tandoori Shrimps 19.99 Jumbo Tiger Prawns Marinated With Tandoor And Charbroiled.

Lamb Chops 23.99 Lamb Chops Marinated With Spices And Cooked In Tandoor.

TANDOOR SE 16.99

Tandoori Mushroom

Tandoori Soya Chop Tandoori Marinated Soya Chop Grilled In The Tandoor.

Malai Soya Chop

Malai Marinated Soya Chop Grilled In A Tandoor.

VEG MAIN COURSE 15.99

Chana Masala

Chickpeas Cooked With A Delicious Blend Of Indian Spices, Onion, And Tomatoes.

Aloo Jeera

Potatoes Sauteed With Cumin.

Aloo Mutter

Adraki Aloo Gobi

Potatoes And Cauliflower Seasoned With Ginger And Spices

Bhindi Masala

Fresh Indian Okra Tossed With Capsicum In Masala

Methi Mutter Malai

Garden Fresh Green Peas, And Methi Cooked In Rich Cashew, And Saffron Sauce.

Achari Baingan

Eggplant Tossed In Chef Special Achari Sauce

Madras Baby Baigan

Baby Eggplant Tampered With Mustard And Curry Leaves. Semi-gravy

Malai Kofta

Mix Vegetable Dumplings Cooked In Rich Korma Sauce.

Nilgiri Kofta

Kofta Comes With The Chef's Special Mint And Spinach Base Sauce.

Kofta Masala

vegetable Kofta Cooked In Rich Masala Korma Sauce.

Green Peas And Paneer Cooked With Creamy Onion Tomato Sauce Flavored With Green Cardamom.

Palak Paneer

Cottage Cheese Cooked With Fresh Spinach And Spices

Veg Chopped Masala

Veg Cutlet In A Creamy Tomato Sauce Topped With Ginger Julian

Veg Jalfrezi

Fresh Vegetables Tossed In Spicy And Tangy Tomato Masala Sauce

Reshmi Kadai Veg Assorted Vegetables Cooked With Creamy Kadai Sauce.

Mushroom Masala

Fresh Mushrooms, Onions, And Bell Peppers Simmered In Homestyle Masala Sauce

Mushroom Baby Corn Do Pyaza Fresh Mushrooms, Baby Corn, Onions, And Bell Peppers Simmered In Homestyle Masala Sauce

Cottage Cheese Pieces In Thick And Creamy Gravy Prepared In Tomato Cashew Paste.

Paneer Butter Masala Paneer Cooked With Butter Masala Sauce.

Paneer Bhurji

Grated Paneer Shimmered With The Chef's Special Sauce.

Paneer Lababdar

Cottage Cheese Shimmered In Rich, Creamy Tomato, And Cilantro.

Reshmi Kadai Paneer

Paneer And Bell Peppers Cooked In Rich Cashew Base

Paneer Kadai

Paneer Cooked With Typical North Frontier Kadai Sauce

Paneer Tikka Masala Chunks Of Paneer Tossed With Bell Peppers And Cooked In Rich Tomato Sauce.

Paneer Kalameeri

Paneer Cooked With Creamy Cashew Based Sauce And Finished With Crushed Black Pepper

Patiyala Paneer Capsicum, Paneer And Onion Rolled With Rumali Roti Topped With Rich Korma And Makhani Sauce

Paneer Pasanda Sandwich Paneer Served In A Smooth Saffron Cashew Sauce With Aromatic Spices.

Cheese Butter Masala

Butter Masala Sauce Cooked With Shredded Cheese

Dal Tadka

Chef Special. Yellow Lentils Tampered With Delicious Bombay Spices.

Dal Makhani

Black Lentils Cooked In Delhi Style.

NON- VEG MAIN COURSE 17.99

Chicken Butter Masala

Chicken Cooked With Butter Masala Sauce.

Butter Chicken

Chicken Cooked In A Rich Tomato Cream Sauce.

Methi Chicken

Chicken Cooked In Creamy Onion And Masala Sauce Finished With Methi Leaves.

Chicken Tikka Masala

Chicken Cooked With Diced Tomatoes, Green Peppers, And Onions In A Tikka Masala Sauce.

Achari Chicken Masala

Chicken Lababdar

Chicken Pieces Simmered In A Creamy Tomato Gravy Flavored With Cilantro.

Chicken Korma Chicken Chunks Cooked In A Rich Creamy Sauce.

Chicken Vindaloo

Chicken Kadai

Goan Delicacy And Boneless Chicken Cooked In Hot And Savor Vindaloo Sauce.

Chicken Madras Curry

Chunks Of Chicken Cooked In Spicy Madras Sauce And Finished With A Dish Of Coconut Milk.

Chicken And Bell Peppers Cooked With Typical North Frontier Kadhai Sauce.

Mom Made Chicken Curry

Matka Chicken Masala

Bone-in And Boneless Cooked In Onions, Tomato And

Goat Curry

Bone In Goat Cooked With Onion And Tomato Old-fashioned Sauce.

Shahi Peshawari Goat

Bone-in Goat Cooked With Saffron Cashew Sauce

Palak Goat Bone-in Goat Cooked With Fresh Spinach And Spices

Rara Goat A Decadent Combination Of Minced Pieces Of Mutton Cooked To Perfection With Traditional Spices

Fish Cooked In Spicy Coconut-flavored Sauce.

Shrimp Curry

Shrimp Cooked In Spicy Mustard And Red Masala

Kheema Pav

Minced Lamb Cooked With Onions, Tomatoes, Ginger, Garlic And Earthy Spices. Served On A Pav

EGG DISHES 17.99

Boiled Egg Masala

Boiled Eggs Cooked With Bell Peppers And Cooked In Rich Masala Sauce.

Gravy Egg Butter Masala

ice & Chef's

CHAAT CORNER 9.99

Pani Puri (6 Pcs)

Semolina Puff Cornes With Mouthwatering Masala Pani.

Round Fried Crackers Topped With Yoghurt, Chickpeas, Potatoes, And Tamarind Sauce.

Bombay Bhel Tongue Tickling Mixure With Puffled Rice.

Chat Papdi

Thin Baked Crackers Topped With Chick Peas, Potatoes, Yogurt And Tamarind Sauce

Tongue Tickling Mixture On Puri Garnished With Sev. Samosa Chaat

Samosa Topped With Chickpea Masala, Finished With A Drizzle Of Yogurt And Tamarind Sauce.

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18.99

RICE

Jeera Rice	4.99
Plain White Basmati Rice With Cumin.	
Green Peas Pulav	11.99
Basmati Rice Cooked With Green Peas And Cashews.	
Veg Pulav	11.99
Basmati Rice Cooked With Garden Fresh Vegetables And Cashews.	
Matka Biryani \$2 Extra*	
Chicken Biryani	14.99
Basmati Rice Cooked With Chicken And Spices Flavored With Mint And Ginger.	

Flavored With Mint And Ginger.

Goat Biryani

16.99

Basmati Rice Cooked With Goat And Spices Flavored With Mint And Ginger.

Shrimp Biryani

16.99

Shrimp Biryani
Basmati Rice Cooked With Shrimp And Spices
Flavored With Mint And Ginger.

Veg Biryani
Basmati Rice Cooked With Stir-fried Vegetables
Flavored With Mint And Spices.

ROTI & NAAN

Roti Whole-wheat Tandoor Baked Bread.	2.99
Naan Leavened White Flour Tandoori Bread.	3.99
Garlic Naan Leavened Bread Topped With Freshly Chopped Garlic.	4.99
Masala Naan Hey If You Want To Spice It Up, Please Try This Naan.	4.99
Cheese Naan Naan Stuffed With Cheese.	5.99
Chili Cheese Naan Naan Stuffed With Cheese And Finely Chopped Chilli.	5.99
Bullet Naan Naan Stuffed With Cheese, Finely Chopped Chilli And Masala.	5.99
Lachha Paratha Flaky Layered Butter Roti.	5.99
Aloo Kulcha Naan Stuffed With Spiced Potatoes.	6.99
Onion Kulcha Naan Stuffed With Spices And Onion.	6.99
Pav	1.99

DESSERT AND DRINKS

Paan Kulfi	6.99
Rasmalai	6.99
Gulab Jamun (13 Pcs)	6.99
Mango Lassi	4.99
Chaas (Buttermilk)	2.99
Chocolate Milkshake	5.99
Mango Milkshake	5.99
Pop/ Carbonated Water	1.99
Mineral Water	0.99
Теа	3.99
Coffee	3.99
Lemonade	3.99
Juice	3.99

SALAD

Masala Onion	2.49
Raita	5.99
Plain Yogurt	5.99
Panad	0.99

TAKEOUT SPECIALS

COMBOS

Aloo Kulcha + Chana Masala	12.99
Onion Kulcha + Chana Masala	12.99
Garlic Naan + Dal Makhani	12.99
Lachha Paratha + Dal Makhani	13.99
Onion Pakora + Tea	9.99
Paneer Pakora + Tea	11.99

FIX THALI

Veg Thali	13.99
Includes Two Veg Curries, Daal, Rice, Sweet, Raita, And Naan/roti	

Non-veg Fix Thali
15.99

Includes One Non-vegetarian Curry, One Vegetarian Curry, Dal, Sweet, Rice, Raita And Naan/roti

RICE BOWLS

Paneer Tikka + Jeera Rice 11.99
Paneer Butter Masala + Jeera Rice 11.99
Chicken Tikka Masala + Jeera Rice 13.99
Butter Chicken + Jeera Rice 13.99

daal Roti
INDIAN TADKA HOUSE

Uber Eats

Delivery Partners,





WHAT WE OFFER

Catering Service

Soft Fluffy Indian Bread.

- Live DJ on Location
- Event Hosting
- Private Parties



Instagram



Facebook



Website



Google Review