

Starter

Paneer Tikka **VEG** 6.95

Soft fresh pieces of cottage cheese marinated with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Chaana Aloo Tikki Chaat **VEG †** 4.95

Panfried potato cutlets with coriander, tangy Chickpeas topped with sweet yogurt and tamarind chutney.

Punjabi Samosa Chaat **VEG †** 4.95

Classic Punjabi samosa chaat topped with chopped red onions, coriander, tamarind chutney, sweet yogurt

Chak de chaat **VEG** 4.95

Classic dahi papadi chaat topped with three chutneys and sew, diced onions and fresh coriander.

Gobi 65 **VEG ††** 4.95

Crisp fried cauliflower florets with chilli, garlic, curry leaves and spicy yogurt marinade

Vegetable Momo **VEG** 4.95

Fresh crisp vegetable juliennes stuffed in a thick pastry parcel and steamed, served with authentic Nepalese tomato and sesame chutney

Talli Gol Gappe **VEG (alcohol)** 5.95

Crispy wheat shells filled with boiled potatoes, chick peas, chat masala with vodka infused tamarind flavoured water.

takaa tak Paneer **VEG ††** 6.95

Khada masala Paneer served on Tawa.

Tandoori Mixed Grill (Clay Oven) 17.95

Tender pieces of marinated lamb chops, lamb kebabs, tandoori chicken, chicken tikka, fish tikka served on a bed of crisp onions on a sizzler

Tandoori Lamb Chops (Clay Oven) 9.95

Tender pieces of lamb chops marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection serve on sizzler.

Laila Majnu Kebab (Clay Oven) 6.95

Succulent chicken and lamb kebab infused with chef's special spice mix.

Seekh Kebab (Clay Oven) 5.95

Spiced lamb mince kebab flavoured with fresh mint and coriander, ginger garlic and garam masala

Tandoori Kukad (Clay Oven) Half 4.95/ Full 9.95

Baby chicken marinated on the bone with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

takaa tak Chicken †† 6.95

Chicken tikka tossed with takaa tak special Khada masala and spice and served on a Tawa.

Chicken Tikka (Clay Oven) 6.95

Boneless pieces of succulent chicken marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.

Chicken 65 ††† 6.95

Boneless pieces of tender batter fried chicken with chilli, garlic, curry leaves and spicy yogurt marinade

Chicken MOMO 6.95

7 pieces of chicken dumplings filled with tender succulent chicken and spring vegetables, served with, chef's special, tomato, coriander, sesame seed chutney.

Fried Chicken MoMo ††† 7.95

7 pieces of chicken dumplings filled with tender succulent chicken and spring vegetables, steamed deep fried, tossed with garlic and chilli sauce.

Chicken Lollipop †† 6.95

Frenched chicken winglet into shape of lollipop, batter fried and tossed in tangy schezwan sauce.

Amritsari Fish 7.95

Crisp fried fish fritters seasoned with chaat masala served with grated mooli and mint and coriander chutney.

Fish Tikka (Clay Oven) 7.95

Tender pieces of fish marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Tandoori King Prawns (5 pieces) (Clay Oven) 14.95

Jumbo king prawns marinated with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Mains

Chicken

Delhi Murgh Makhani 8.95

Tandoor cooked succulent chicken pieces, finished with tomato, cream sauce and flavoured with dry fenugreek.

Garlic Chicken Tikka Masala 8.95

Boneless chicken tikka, finished with garlic, tomato and cream sauce.

Karahi Chicken †† 8.95

Succulent boneless chicken tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Jeera Chicken 8.95

Succulent boneless chicken tempered with cumin and finished with masala sauce and bell peppers.

Chefs special Pepper Cream Chicken 9.95

Succulent malai tikka cooked in creamy pepper and garlic white sauce.

Patiala Chicken 8.95

Tender strip of succulent chicken tossed with cumin, fresh herbs in rich tomato base gravy and topped with omelette.

Junglee Talli Murgh 8.95

Dhaba style chicken curry tempered with mustard oil, finished with whiskey.

Lamb

Kashmiri Lamb Roganjosh 9.95

Favourite boneless lamb curry from Lucknow, cooked in yoghurt and brown onion gravy, finished with Kashmiri paprika.

Keema mutter 8.95

Masala spiced lamb keema, tempered with cumin and finished with green peas

First Class Mutton Curry 9.95

Popular Indian railway mutton curry cooked for officers during RAJ, cooked on bone with aromatic spices and coconut milk.

takaa tak Karahi Lamb †† 9.95

Tender lamb chunks tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Lamb Mirchi Lagi ††† 9.95

Delicacy of Indian Rajputs, finished with deggi mirch and homemade garam masala.

Saag Gosht 9.95

Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala

Sea Food

Goan Fish Coconut Curry (tilapia fish) † 9.95

Typical Goan fish curry finished with red chillies, ground spices and coconut milk.

Garlic Chilli Tawa King Prawn †† 9.95

Pan seared king prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.

Old School British Curries

Madras †††

Hot curry with garam masala, chilli and coriander.

Vindaloo †††

Very hot curry with garam masala, chilli and potato

Korma

Mild creamy almond, cashew nut and coconut based curry sauce – cardamom flavoured.

Dhansak †

Hot, sweet and sour curry with lentil and Tawa sauce.

Jalfrezi †††

Cooked with tomatoes, capsicum, onions and finished in sauce with added green chillies.

Bhuna †

Medium spicy dish with thick sauce.

Chicken 8.95

Lamb 9.95

Prawns 10.95

Vegetables

Shahi Malai Kofta 6.95

Potato and cottage cheese croquettes cooked in creamy masala gravy.

Paneer Delhi Wala 6.95

Cottage cheese cooked in spiced onion and tomato gravy.

Methi Mutter Malai 6.95

Fenugreek and garden peas cooked in mild cream based sauce topped with grated cottage cheese.

Bhindi Do Pyaza 6.95

Crispy okra cooked in onions masala and topped with crispy fried onions.

Masaledar Amritsari Chole † 6.95

Spicy and tangy delicacy of chick peas in onion gravy topped with fresh coriander.

Palak Paneer 6.95

Pan fried cottage cheese with spiced spinach puree, flavour with ground cumin.

Tadka Dhaba Daal † 5.95

Yellow lentils boiled with turmeric and tempered with freshly chopped onions, tomatoes cumin and green chillies.

Kaali Makhni Daal 6.95

Classic black lentil and kidney bean preparation slow cooked on a clay oven over night and flavoured with tomatoes, cream and butter.

Satransi Sabjee 5.95

Marriage of seven authentic vegetables in chef's special spice mix.

Baingan bharta 6.95

Tandoor roasted eggplant puree tempered with onion, garlic, ginger and coriander, flavoured with garam masala

Bombay Aloo 5.95

Masala and cumin tempered boiled potatoes, British favourite.

Biryani

Tawa Lamb Biryani 9.95

Takaa tak special tawa biryani with basmati rice, aromatic spices and Saffron.

Awadhi Chicken Tikka Biryani 8.95

Another royal delicacy from the ancient Mughal times cooked with aromatic spices and saffron.

King Prawn Biryani 10.95

Tawa biryani, spicy marriage of kahda masala, basmati rice and king prawns.

Sabjee Biryani 6.95

Tawa biryani of mixed vegetable and khada masala and basmati rice)

Rice

Steamed Basmati Rice 2.45

Pilau Rice 2.95

Steamed Basmati Rice 2.95

Jeera Rice 2.95

Tempered with roasted cumin

Mushroom Rice 2.95

Tempered with fresh onion and button mushrooms.

Naan Bread

Tandoori Roti 1.45

Plain Naan 1.55

Butter Naan 1.75

Garlic Chilli Naan 1.95

Garlic and Coriander Naan 1.95

Peshwari Naan 2.95

stuffed with almonds, raisin and coconut

Keema Naan 2.95

stuffed with lamb keema masala

Aloo Kulcha 2.45

Stuffed with potato, red onion & green chillies.

Paneer Kulcha 2.95

Stuffed with cottage cheese, green chillies and coriander.

Lacha Paratha 1.95

Layered with ghee

Bread Basket 6.95

Selection of roti, naan, kulcha and paratha

Raita/Salad

Plain Yogurt 1.95

Kuchumber Raita 2.45

Yogurt tempered with red chilli powder and cumin and topped with diced cucumber, tomato and red onions.

Punjabi Salad 3.95

Sliced carrots, mooli, onions, tomato, lemon, cucumber and green chillies

Onion Chilli Lemon 1.95

Indo-Chinese special

Starters

Sweet Corn Chicken Soup 4.95
Clear sweetcorn and chicken stock thickened with egg white and finished with fresh Spring Onions.

Hot and Sour Soup Chicken 4.95/ Veg 3.95
Clear vegetable stock flavoured with hot and sour sauce, ginger garlic and spring onions.

Manchow Soup Chicken 4.95/ Veg 3.95
Clear vegetable stock flavoured with fresh garlic, ginger and chilli, topped with fried egg noodles and spring onions.

Vegetable Manchurian 4.95
Spring Vegetable dumplings deep fried and tossed in garlic, soy and chilli tomato sauce.

Gobi Manchurian 4.95
Batter fried crispy cauliflower florets tossed in garlic, soy and chilli tomato sauce.

Chilli Paneer 5.95
Deep fried cottage cheese cubes tossed with onions, peppers in soy, chilli and tomato sauce.

Chilli Garlic Mogo Chips 4.95
Chunky cassava chips tossed with garlic and chilli sauce

Chilli Tofu 4.95
Crisp fried tofu cubes tossed in chef's special chilli sauce.

Chilli chicken 6.95
Stir fried chicken tossed in peppers, onions with Soy and chilli sauce.

Crispy Lamb Salt & Pepper 8.95
Crispy fried lamb tossed with salt, pepper, spring onions and soy chilli sauce.

Mains

Stir Fry Chicken Szechuan 7.95
Batter fried diced chicken tossed with peppers in sweet and spicy Szechuan sauce.

Chicken Manchurian 7.95
Batter fried diced chicken cooked with fresh ginger, garlic, chillies, coriander, rich flavour of soy.

Sweet and Sour Chicken 7.95
Batter fried crispy chicken cooked in a world famous sweet and sour sauce finished with spring onion.

Chilli garlic Chicken 7.95
Batter fried crispy chicken tossed with garlic and chilli sauce finished with spring onion.

Chilli Garlic King Prawns 9.95
Crisp fried king prawns tossed with garlic and chilli sauce finished with spring onions

King Prawn Szechuan Sauce 9.95
Marinated prawn cooked in red chillies, ginger, spring onion and chef special sauce.

Fried rice

Vegetable fried rice 5.95
Stir fried rice with diced oriental vegetable and rich soy sauce.

Chilli Garlic veg fried rice 7.95
Stir fried rice with oriental vegetable tossed in chef's special chilli garlic sauce.

Chicken fried rice 7.95
Stir fried rice with diced oriental vegetable, crispy chicken and rich soy sauce.

Chilli Garlic chicken fried rice 7.95
Stir fried rice with oriental vegetable, crispy chicken, tossed in chef's special chilli garlic sauce..

Egg Stir Fried rice 6.95
Wok stir fried rice with free range eggs and fresh vegetables with sesame oil.

Noodles

Vegetable Hakka noodles 5.95
Stir fried noodles with diced oriental vegetable and rich soy sauce.

Chilli garlic vegetable Hakka noodles 6.95
Stir fried noodles with oriental vegetable tossed in chef's special chilli garlic sauce

Vegetable Szechuan noodles 6.95
Stir fried noodles with oriental vegetable tossed in Szechuan sauce

Singapore Vegetable noodles 6.95
Stir fried noodles with oriental vegetable tossed in chef's special sauce.

Chicken Hakka noodles 7.95
Stir fried noodles with diced oriental vegetable and rich soy sauce.

Chilli garlic Chicken Hakka noodles 7.95
Stir fried noodles with oriental vegetable tossed in chef's special chilli garlic sauce

Chicken Szechuan noodles 7.95
Stir fried noodles with oriental vegetable tossed in Szechuan sauce

Singapore Chicken noodles 7.95
Stir fried noodles with oriental vegetable tossed in chef's special sauce.

Triple Szechuan (egg, prawns, chicken) 8.95
Stir fried noodles and rice with oriental vegetable, chicken, prawns tossed in Szechuan and topped with fried egg

Kid's Special Menu

All kids' meal will be served with chunky chips or healthy kid's salad

Chicken Nuggets 3.95

Malai Chicken Tikka 3.95

Paneer Tikka 3.95



DINE-IN MENU

ALLERGY AWARENESS

Customers with food allergies and intolerance are advised to speak to our team members before placing order.

NOTE: • Packing charge may apply on leftover food.

• Corkage fees of £5 will be added to the bill for any outside spirits or wine per bottle.

• Soft drinks and beer is not allowed from outside.

Medium - | Hot - || Very Hot - |||

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