

**Chicken Vindaloo.....11**  
chicken in spicy vindaloo sauce.

**Shahi Keema .....12**  
Minced chicken cooked in spicy tomato curry  
Garnished with fresh cilantro.

**Goat Curry.....11**  
Goat cooked in a spicy brown curry.

**Fish Curry.....11**  
Fish cooked in coconut based red sauce, tampered  
with dry red chilli and garnished with cilantro.

## RICE

**Gosht Biryani.....10**  
Basmati rice cooked with lamb and spices, flavoured  
with mint and ginger.

**Chicken Biryani.....10**  
Basmati rice cooked with chicken masala and flavour  
with mint.

**Vegetable Biryani.....8**  
Vegetable rice cooked with stir fried vegetables and spices.  
Flavored with mint and biryani masala.

**Plain Steamed Rice.....5**

## BREADS

**Naan.....2**  
Refined flour bread.

**Roti.....2**  
Whole wheat bread.

**Garlic Naan.....2**  
Garlic flavoured nan.

**Chilly Cheese Naan.....3**  
Nan bread stuffed with cheese.

**Onion Kulcha.....3**  
Nan stuffed with chopped onion and fresh spices.

**Lachha Parantha.....3**  
Layered refined flour bread.

**Pudina Parantha.....3**  
Layered whole wheat flour bread with mint.

## KUCH MEETHA... SOMETHING SWEET...

**Kulfi.....3**  
Ice cream with a delicate flavour of Pistachio and saffron.

**Gulab Jamun.....3**  
Fried milk dumplings, dipped in sugar syrup...

**Ras Malai.....4**  
Homemade cheese dumplings in rose flavoured milk.

**Gajar Halwa.....5/plate**

**Selection of Ice Cream.....4/two scoops**  
Vanilla/Chocolate/Strawberry/Mango/Banana

## DRINKS

**Milk Shake.....4**

**Lassi.....4**  
Sweet/Mango/Salt

**Masala Tea.....2.5**

**Special Coffee.....2.5**

**We take reservations  
for private Parties & Catering**

**Lunch Buffet from  
12noon to 3pm**



\*Tax will be Extra  
Menu items are subject to availability  
Some items may contain nuts



Dine In, Take Out, Catering

**We Serve  
Lunch  
&  
Candlelight  
Dinner**

[www.tadka.ca](http://www.tadka.ca)



**905-564-0096**

80 Courtney Park Drive  
Unit K-3, (AMC Theatre Plaza)  
Mississauga ON L5T 2Y3

## CHOPATTY CHAAT STALL

**Aloo Chaat.....4**  
Fried potato cubes seasoned with tamarind sauce, spices and lemon juice.

**Tikki Chat.....4**  
Spiced potato patties are flattened and garnished with chutneys, chola masal and onions.

**Masala Papad.....2**  
Crispy appetizers made with lentil flour and served with spicy salad.

**Bhel Puri.....5**  
Rice and lentil crispies mixed with tomatoes, onions, cucumber, topped with chopped cilantro and tamarind and date chutney

**Chaat Papadi.....5**  
Wheat crispies topped with select vegetables, yogurt, tamarind sauce and gram flour straw.

**Paani Puri.....4**  
These crispy wheat flour shells filled with spicy water will take you for a ride!

**Samosa Platter.....4**  
Fried wheat flour dumplings stuffed with a selection of vegetarian or non vegetarian filling.

**Chana Bhatura.....5**  
Traditional brunch dish of spicy chickpeas and crisp fried puries

## SALADS

**Green Salad.....5**  
Tomatoes, cucumber, onions, Lettuce

**Raita (Yogurt).....3**  
With mix veggies( cucumber, onions, tomatoes and cilantro) or Pineapple. **Medium (serves 2-4)**

## STARTERS VEGETARIAN

**Paneer Tikka.....9**  
Cottage cheese cubes, green peppers and onions skewered in the clay oven.

**Tandoori Mushroom.....8**  
Button mushrooms grilled in tandoor.

**Hara Bhara Kebab (6Pcs).....8**  
Fixed mix vegetable patties with herbs.

**Vegetable Pakora(6pcs).....5**  
Mixed vegetables covered with lentil batter and deep fried

## NON-VEGETARIAN

**Chicken Tikka.....11**  
Boneless chicken breast marinated in fresh spices served sizzling hot straight from the tandoor.

**Tandoori Chicken (60 pcs) .....10**  
Chicken marinated in spices cooked in the tandoor.

**Fish Pakora .....10**  
Fish fried in a spicy batter made with gram flour.

**Tandoori fish.....10**  
Fish marinated in spices, cooked in the clay oven.

**Malai tikka.....11**  
Boneless chicken in a rich creamy marinate flavored with cilantro. Grilled to perfection in the clay oven.

**Seekh kebab.....11**  
Minced lamb kebab skewers.

## VEGETARIAN CURRY

*Tadka La ke*

**Palak Paneer.....9**  
Pureed spinach cooked with cottage cheese in fresh spices.

**Paneer Lababdar.....9**  
Soft chunks of cottage cheese simmered in rich creamy tomato onion sauce.

**Palak Corn.....8**  
Spinach cooked with corn in fresh spices.

**Shahi Paneer.....9**  
Soft chunks of cottage cheese simmered in rich creamy sauce.

**Methi Malai Matar.....8**  
Korma sauce served with green peas and fenugreek leaves.

**Paneer Tikka Masala.....9**  
Cottage cheese stir fried with cubes of tomatoes, green peppers and onions in a spicy butter masala sauce.

**Malai Kofta.....8**  
Mix vegetable dumplings cooked in smooth kofta sauce.

**Kadai Paneer.....9**  
Cottage cheese cooked with fresh tomatoes and spices. A Peshawari delicacy!

**Achari Baigan.....9**  
Whole baby eggplant cooked in onion and yogurt sauce. Tamed with dry chilli and mustard seeds.

**Aloo Gobi.....8**  
Florets of cauliflower and potatoes stir fried and flavored with mint and roasted cumin seeds

**Chana Masala .....7**  
Rawalpindi speciality. Chickpeas cooked in a tomato onion sauce, garnished with cilantro

**Kadai Vegetables.....9**  
Vegetables cooked in fresh tomatoes and spices.

**Daal Tadka.....7**  
Yellow lentils cooked with tomato and chopped onions, tampered with mustard seeds and whole red chillies.

**Dal Makhani.....7**  
Black lentils cooked Delhi style. Garnished with ginger and cilantro. By the way, they love this in Mumbai as well!

## NON-VEGETARIAN CURRY

*Tadka La ke*

**Butter Chicken.....12**  
Chicken tikka cooked in a rich tomato sauce.

**Chicken Tikka Masala.....12**  
Chicken is spicy butter masala sauce with green peppers and onions.

**Chicken Madras.....12**  
Spicy chicken curry cooked in coconut milk and madras spices.

**Kadhai Chicken.....11**  
Chicken cooked in fresh tomato with chopped ginger, garlic and green chillies. A typical north frontier kadhai preparation.

**Chicken Lababdar.....12**  
Boneless chicken cooked in chef's special onion and tomato sauce.