



www.tadkarestaurant.co.uk



QUICK MEAL

Kulche Chole & 1 @

Chole Curry served with your choice of Stuffed Kulcha.

Choose Your Filling: Aloo - £0.00, Gobi - £0.00,

Paneer - £0.50, Cheese - £1.00

Chilli Paneer Roll 🕹 🛈 🐵



Chilli Paneer and Asian Slaw wrapped in Tortilla Roll.

Chilli Chicken Roll 🔮 🛈 🗿

Chilli Chicken and Asian Slaw wrapped in Tortilla Roll.

Paneer Kathi Roll 🕹 🛈 🐵

A warm soft Paratha filled with Paneer Tikka, mixed with Peppers, Onions and Mint Sauce.

Chicken Kathi Roll (1) (1)

Succulent pieces of spicy chicken tikka with freshly sliced onions & peppers, drizzled with a tangy cilantro mint chutney and rolled in egg coated soft Paratha.

Hyderabadi Lamb Biryani 🕦

Traditional Preparation of Lamb Cubes, Herbs and Aromatic Basmati Rice, served with Raita.

Chicken Tikka Biryani 🕦

Traditional Preparation Of Chicken Tikka, Herbs and Aromatic Basmati Rice, served with Raita.

Mix Veg Biryani 🛈 🌚

Blend of Vegetables, Biryani Sauce, Herbs and Aromatic Basmati Rice. served with Raita.

Veg Hakka Noodles 🚱 🐵

Chinese style noodles tossed with mix veg and soya sauce.

Chicken Noodles 😣

Chinese Style Noodles tossed with Chicken, Mix Veg and Soya Sauce.









PAPAD AND CHAAT

Papadum

Chutney Tray (Small/Large)

Served with Mango Chutney, Mint Sauce & Pickle Onion.

Papadi Chaat 🕹 🕦

Crispy Small Flat Puris topped up with Sweet Yogurt, Tamarind Sauce, Mint Yogurt and Chickpeas. Garnish with Sev, Coriander and Pomegranate Seeds.

Onion Bhaji Chaat 🕦

Crispy Fried Onion Bhaji topped up with Tamarind Sauce, Mint Yogurt and Chickpeas. Garnish with Sev, Coriander and Pomegranate Seeds.

Punjabi Samosa Chaat 😉 🛈

Punjabi Samosa topped up with Tamarind Sauce, Mint Yogurt and Chickpeas. Garnish with sev, coriander and Pomegranate Seeds.

Aloo Tikki Chaat

Spicy potato patty topped up with chickpeas tamarind sauce, Mint yogurt. Garnish with coriander & pomegranate seeds.

Paneer Tikka Chaat 🕦

Cottage Cheese Tikka mixed with Onion and Tomatoes topped up with Mint Yogurt and Tandoori Ketchup.
Garnish with Coriander and Pomegranate Seeds.

Chicken Tikka Chaat (1)

Chicken Thigh Tikka mixed with Onion and Tomatoes topped up with Mint Yogurt and Tandoori Ketchup. Garnish with Coriander and Pomegranate Seeds.

Mumbai Fries Chaat 🕦

Fries topped up with Tandoori Ketchup, Mint Yogurt, chopped Tomato and Onion. Garnish with Coriander and Pomegranate Seeds.



















VEG STARTER

Chilli Mogo

Cassava Chips tossed in Indo-Chinese Chilli Sauce with Onion and Pepper. Garnish with Spring Onion.

Gobhi 65 🔮 🕝

South Indian delicious, better fried cauliflower flutes cotted with garlic and chilli sauce tempered with mustard seeds and curry leave.

Garlic Chilli Mushroom 😉

Garlic coated mushroom tossed in Indo-Chinese chilli sauce with onion and pepper. Garnish with spring onion.

Crispy Fried Chilly Aubergine 🕹

Aubergine Strips Coated with Special Coating and deep fried and tossed in a Indo-Chinese Chilli Sauce.

Chilly Paneer Delight (1)

The Most Relished Indo- Chinese Style Cottage Cheese Starter.

Veg Manchurian 😉 🔗

Mix Veg dumplings tossed in Manchuria Sauce.

Hara Bhara Kebab

Hara Bhara Kebab made from Green Peas Spinach and Potato.

Soya Champ (1)

Soya Champ tossed in Spicy and Creamy Sauce.

Paneer Tikka (1)

Cottage cheese marinated with fresh coriander, mint and Green chilli paste and yogurt cooked in tandoor. Served With mint yogurt sauce.

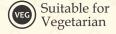
Indo-chinese Mix Platter 🔮 🕝

Cauliflower flutes, Mogo and mushroom tossed in Indo-Chinese sauce onion and pepper served on platter









NON-VEG STARTER

Chicken 65 💿

South Indian delicious starter made with better fried chicken tossed in chilli sauce lime juice and flavoured with mustard seeds and curry leaves.

Chilli Chicken 🕹 💿

All-time favourite Indo-Chinese style chilli chicken.

Hariyali Chicken Tikka 🕦

Boneless chicken thigh marinated in mint, coriander & yogurt

Half Tandoori Chicken (1)

Half of the chicken marinated in tandoori masala and yoghurt base marination and cooked in tandoor.

Full Tandoori Chicken (1)

Chicken marinated in tandoori masala and yoghurt base Marination and cooked in tandoor.

Chicken Tikka (1)

Succulent chicken thigh pieces marinated in traditional Tandoori spices, cooked in the tandoor.

Lamb Seekh Kebab

Succulent lamb mince kebab char grilled in tandoor.

Tandoori Fish Sizzler

Tilapia fillet marinated with Indian spices & cooked in tandoor.

Amritsari Fish

Fish marinated in a perfect blend of spices and lemon, Coated with batter and crispy fried.

Tandoori Mix Sizzler (1)

An assortment of kebabs served on sizzler - Chicken tikka, Chicken hariyali tikka, Lamb seekh kebab & Amritsari fish pakora served with mint sauce.

Fried Wings (8 Pcs) 🔞 🔗 🚱

Special Coating Fried Wings Tossed In Choice Of Sauce Extreme Spicy Sauce, Buffalo Sauce Or Piri Piri Sauce.









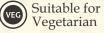














Chicken Lababdar (1) (19)

Creamy & nutty flavoured chicken tikka curry medium style.

Masala Tava Fish

Fillet of tilapia cooked in cumin flavoured masala sauce.

Lamb Rogan Josh

Hot and Spicy Diced Lamb cooked with Tomatoes, Onions, Ginger, Garlic, flavoured with Traditional Kashmiri Spices.

Karahi Lamb

Hot & Spicy Lamb cooked in spiced Tomato, Peppers, Onions, Ginger, Garlic & Green Chilli.

Methi Lamb

Lamb pieces simmered to succulence with fresh and dry fenugreek in a traditional savory punjabi sauce.

Karara Keema

Minced lamb and green peas flavoured with cardamom and fenugreek cooked in a traditional style.

Lamb Madras

Spicy lamb curry, flavoured with madras spices.

Lamb Patia

Very spicy & tangy lamb curry flavoured with tangy tamarind sauce.



















VEG MAINS

Cottage Cheese cooked in our special yellow gravy & finished with cream, Garnish with saffron oil.

Cottage Cheese Ball served in Shahi Gravy, Garnish with saffron oil.

Cottage Cheese Tikka cooked in Tikka Masala Sauce.

Paneer Cubes cooked in a mildly spiced rich Tomato & Butter Gravy.

A mouth-watering combination of Paneer, Capsicum, Tomato,

Cottage Cheese cooked in our base sauce and flavoured with

Baby Potatoes cooked in spicy Kashmiri style Gravy.

Shahi Dingri Mutter (1)

Mushroom and Green Peas cooked in our special Shahi Gravy

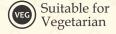
Mini Okra Sautéed with Dry Roasted Spices and Masala Sauce.

A harmony of Black Lentils, Tomatoes, Ginger, simmered overnight and finished with Cream and a dollop of Butter.

Chickpeas cooked with onions, tomatoes, ginger & savoury spices.

Traditional Yellow Lentils tempered with Cumin, Red Chilli & Garlic.





RICE AND NAANS

Plain Rice Jeera Rice Basmati Rice tossed with whole Cumin Seeds. Pulao Rice Basmati Rice slow cooked with whole Spices and Saffron. Egg Fried Rice Chinese style egg fried rice. Chicken Fried Rice

Tandoori Roti 🕑 😉

Whole Wheat Bread cooked in the Tandoor.

Tandoori Naan 🕑 🕹

Chinese style chicken fried rice.

Leavened Refined Flour Bread cooked in a Clay Oven. TOPPING - CHILLI-£0.50, GARLIC-£0.50, CORIANDER-£0.50

Red Leicester Naan (Local Produce)

Leavened Refined Flour Bread cooked in a Clay Oven with Melting Cheese.

Peshawari Naan 🕑 😉 🚱

Refined Flour Bread, leavened and stuffed with Coconut, Almonds and Raisins.

















THIS & THAT

Plain Yoghurt (1)

Burani Raita 🕦

Yogurt Flavoured with Mint and Garlic.

Cucumber Raita ()

Fresh Grated Cucumber and Coriander mix with Yogurt and flavoured with Black Pepper.

Fresh Garden Salad

Chef's Exotic Creation.

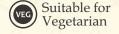
NOTE

- Please let us know if you have any special dietary restrictions as certain dishes may contain Dairy, Nuts, Gluten, Mustard, Soya, Sulphites, Celery, Eggs, Sesame, Peanuts.
- Please allow extra cooking time for Tandoori Dishes.
- We can amend a few dishes to your palate Mild or Spicy without changing the Flavours of that Dish.
- We may put 20% service charge if the bill is less than £20 per person.
- The Management reserves the right to refuse admission or service without reason.
- Menu prices can be changed without prior notice.









DISCOVER ABOUT TADKA

Delivering the most exquisite and flavoursome North Indian food in an intimate and ambient setting, Tadka Punjabi Cuisine is situated on Catharine Street Leicester, and affords diners an elegant, comfortable, yet modern and relaxing setting. LED mood lighting and soft background music make this venue great for diner's experience as it has become a great meeting place or an evening get together with friends and loved ones over a glass of wine and some bar snacks to a full blown meal followed by some of our amazing Indian inspired desserts and don't worry about parking as we have a very large, free, car park of our own also.

Tadka Punjabi Cuisine has a chef with over 25 years' experience in the Indian restaurant trade, who sets the highest standards to achieve the greatest levels of customer satisfaction as do our terrific bar and waiting staff.

Getting married or having a party? Why not talk to us about catering for your event, whether it's a small intimate gathering or a large event with several hundred guests we can look after your requirements.



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