



Indian tadka

Food tempered in natural spices

Tadka means “Tempering” – Tadka is a
Process used for flavoring dishes.

Tadka Beverage List

Mocktails

Strawberry Mojito	\$7.00
Fresh mint muddle with fresh lemon & strawberry syrup topped up with soda	
Spicy Ginger	\$7.00
Fresh lemon mix with crushed ginger & lemonade	
Indian Masala Lemonade	\$7.00
Lemonade made with Indian mix masala	
Orange Julio	\$7.00
Vanilla Ice cream blended with orange juice	
Cranberry Blend	\$7.00
Cranberry juice blended with orange juice, mixed with lime juice and topped up with soda	
Pineapple Tropical	\$7.00
Pineapple juice mixed with cranberry juice, mixed with fresh lime and topped up with lemonade	
Apple Cooler	\$7.00
Apple juice mixed with lemonade and flavor mix	
Fruit Punch	\$7.50
Mixed fruit juice paired with vanilla ice cream	
Raspberry Breeze	\$7.00
Raspberry mixed with orange juice and lime mix	

Lassi (Yoghurt Smoothies)

Mango Lassi	\$5.00
Strawberry Lassi	\$5.00
Sweet Lassi	\$5.00
Salted Lassi	\$5.00

Soft Drink

Coke	\$4.00
Coke Zero	\$4.00
Diet Coke	\$4.00
Lemonade	\$4.00
Lemon Squash	\$4.00
Lemon Lime & Bitters	\$4.00
Ginger Beer	\$4.00
Fanta	\$4.00
Raspberry Lemonade	\$4.00

Juices

Apple	\$4.50
Orange	\$4.50
Pineapple	\$4.50
Cranberry	\$4.50

Masala Chai (Indian Tea)	\$4.50
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APPETIZERS

Tadka Vegetarian Share Platter for 2 \$14.90

A house special assortment of Samosa, Onion Bhaji, Haara Kebab

Tadka Meat Platter for 2 \$15.90

A meat lover's assortment of Cheese Chicken, Lamb Seekh Kebab & Chicken Tikka

Vegetarian

Samosa (4 pieces) \$6.90

Spiced mashed potato & green peas, filled in house made pastry & deep-fried.

Onion Bhaji \$6.90

Fresh onion dipped in gram flour batter & deep-fried.

Pudina Paneer Tikka (GF) (4 pieces) \$9.90

Tender paneer nuggets marinated in yoghurt & Indian spices glazed with mint & roasted in the tandoori oven on charcoal fire

Paneer pakora (4 pieces) \$9.00

Cottage cheese strips dipped in chickpea flour batter and deep-fried

Chili Paneer Dry \$9.90

Cottage cheese, onion, capsicum sautéed in garlic, tossed with soya & tomato sauce

Hara Kebab (4 pieces) \$7.90

Delicious Kebabs made with spinach and cottage cheese

Stuffed mushroom (4 pieces) \$9.90

Mushrooms stuffed with spinach and cheese, coated with crumbs & crispy fried

Samosa Chaat \$7.90

Samosa served with chickpeas, chopped onion tamarind and yoghurt

Crunchy Eggplant Chaat \$8.90

A Chef specialty

Chicken

Tandoori Chicken

Whole / Half \$14.90/\$7.90

Chicken on bone marinated in traditional spices and yoghurt, roasted in the tandoor

Chicken Tikka (4 pieces) \$9.90

Birds-eye chili marinated chicken roasted in the exotic tandoor oven

Cheese Chicken (4 pieces) \$9.90

Chicken marinated with yoghurt and cheese, flavored with garlic

Chicken Kebab(4 pieces) \$9.90

Minced chicken kebab flavor with mild spice and cooked in clay oven

Bourbon Chicken (not recommended for kids) \$10.90

Bourbon marinated chicken roasted to perfection in the tandoor

Chili Chicken Dry \$10.90

Spicy chicken cooked in Indo-Chinese style

Lamb

Lamb Chops (4 pieces)

\$15.90

Succulent tendered lamb chops cooked in clay oven with traditional Lucknowi spices

Rum Lamb Chop (4 pieces)

\$16.90

Succulent tendered lamb chops marinated with Bundy rum cooked in clay oven

Lamb Seekh Kebab (4 pieces)

\$10.90

Minced mutton kebab, generously flavored with spices slow cooked in a clay oven

Seafood

Punjabi Fish Pakoda (6 pieces)

\$10.90

Ling fish marinated with lime juice, cumin powder & pepper dipped in gram flour batter and deep-fried.

Prawn Pakora (6 pieces)

\$12.90

Prawn dipped in chickpea flour batter and spices

TANDOOR – THE SOUL OF INDIAN COOKING



Think Indian food and the first things that floats into mind is piping hot, smoky tandoori kebabs, tikkas and breads that smell heavenly, look gorgeous and simply want to make you dig in with gusto. Food cooked in tandoor is integral to north Indian cuisine. Do you know what makes tandoori food so special? Let's get to know?

So, what's a tandoor and how does it work?

A tandoor is basically a clay oven with a difference. First of all, a traditional Indian tandoor is a cylindrical-ovoid hollow contraption (a bit like a giant bell) with clay inside and layers of insulation on the outside. Its curvy top and has another smaller opening at the bottom of its wall for ventilation. Hot coals or wood chips are burned at the bottom of the tandoor and as its walls and the air in the interiors grow super hot, food kept inside or on top gets cooked. Making a good tandoor is an art in itself and it takes weeks to build and temper a sturdy tandoor.

An interesting thing is that while breads (naans, lachha parathas, kulchas and rotis) are cooked by slapping flattened dough sheets on tandoor walls, meat is cooked on skewers inserted inside or across the top opening. Cooking breads on the traditional tandoors is not for the faint hearted. It takes years of learning and an inherent skill to bake a perfect naan or tandoori roti. All across north India, one sees roadside eateries called 'dhabas' with their tandoor lit from early mornings to late in the night, cooking food in open air and serving it piping hot to patrons. The fragrance of tandoori cooking is amazing & mouth-watering.

MAIN COURSE

Chicken	\$15.90
Lamb	\$17.90
Fish	\$16.90
Prawn	\$18.90
Goat	\$18.90

Popular Curries

Vindaloo

The "VINDALOO" style of cooking is a Goan based sauce with a fiery blend of heat

Madras

Coconut sauce cooked with mustard seeds and curry leaves

Methi Malai

Almond & cashew nut gravy cooked with fenugreek and mild spices

Saag

Spinach tempered with garlic and ground spices finished with cream

Korma

Thick & aromatic creamy sauce with brown onion and almond, mild spices

Seafood Classic Curries

Mix Sea Food Curry	\$17.90
Combination of prawn and fish cooked in onion tomato sauce	
Butter Prawn	\$18.90
A classic dish of prawn simmered in a rich tomato butter gravy	
Prawn Masala	\$18.90
Prawn simmered in masala sauce with sautéed onion and capsicum	
Fish Masala	\$16.90
Fish simmered in masala sauce with sautéed onion and capsicum	

House Specials

Prawn Lababdar	\$19.90
Prawn Cooked with roughly chopped Tangy sauce finish with touch of Honey	
Fish Bengali masala	\$17.90
Fish cooked with light onion and tomato sauce tempered with mustard seeds and garlic	

Chicken

Classic Curries

Rajasthan Spicy Chicken \$15.90

Chicken cooked with authentic flavors of garlic, hot spices and a burst of red chili

Tadka Chicken Curry \$15.90

North Indian home style cooked chicken curry

Butter Chicken \$15.90

A classic dish of boneless chicken simmered in a rich & butter tomato gravy

Chicken Tikka Masala \$15.90

Chicken roasted in tandoor, then simmered in masala sauce with sautéed onion & capsicum

House Specials

Balti Chicken \$16.90

Famous Chicken dish from Northern India onion, capsicum with combination of lovely curry sauce

Kadhai Chicken \$16.90

Tender chicken cooked with ground spices and finish with tomato sauce

Chicken Breast Curry Extra \$1.00

Lamb

Classic Curries

Lamb Aloo \$17.90

Lamb & potato cooked with aromatic onion, tomato gravy

Lamb Rogan Josh \$17.90

Slow cooked tender mutton in rich tomato onion gravy, with generous use of spices

House Specials

Lamb Chop Masala \$18.90

Roasted lamb chop cooked with aromatic tomato sauce

Lamb Lal Maas \$18.90

Traditionally Rajasthani dish Spicy lamb cooked with whole ground spice

Lamb Dhansak \$18.90

Lamb meat cooked with yellow lentil and flavored with aromatic spices

Goat (Tadka Specialty)

Goat Curry \$18.90

Goat on bone cooked in onion tomato gravy with whole spices

Goat Wine Masala (not recommended for kids) \$18.90

Slow cooked red wine marinated goat on bone cooked with tomato, capsicum, black cardamom fenugreek leaves

Vegetarian

Mix Vegetable Curry	\$14.90
Mélange of vegetables cooked with aromatic spices	
Vegetable Korma	\$14.90
Freshly cut vegetables cooked in thick & aromatic creamy sauce with almond, mild spices	
Daal Tadka (Yellow Lentils)	\$14.90
Yellow lentil cooked with herbs & spices served with a quick dash of fried cumin & garlic	
Daal Makhani	\$14.90
A well-known black lentil with a tangy & rich tomato butter flavor	
Bombay Aloo (Potato Curry)	\$14.90
Potato cooked with aromatic spices and mustard seeds	
Pahadi Baingan Masala (Eggplant & Potato)	\$14.90
Potato & eggplant stir fried with onion, Indian spices onion tomato gravy	
Bhindi Masala	\$14.90
Fried fresh okra slow cooked with garlic crushed dried whole chili & curry leaves	
Pindi Channa	\$14.90
Chickpea Curry Cooked in Masala sauce	
Badami Malai Kofta	\$14.90
Cottage cheese, potato balls with dry fruits cooked in almond base gravy	
Kadhai Paneer	\$14.90
Fresh paneer pieces tossed in an Indian wok with onion, capsicum & tomato in thick gravy	
Paneer Methi Malai	\$14.90
Fresh cottage cheese cube cooked with creamy cashew sauce and fresh fenugreek leaves	
Paneer Saag (Cottage Cheese & Spinach Curry)	\$14.90
Fresh home-made cottage cheese, spinach tempered with garlic	
Paneer Makhani (Butter Paneer)	\$14.90
Home made cottage cheese, cooked with rich creamy tomato sauce	

House Specials

Mutter Methi Malai	\$15.90
Peas cooked with creamy cashew and almond gravy finish with fresh fenugreek	
Mushroom Masala	\$15.90
Diced mushroom cooked with masala sauce	
Mutter Paneer	\$15.90
Cottage cheese cubes tossed with peas and cooked with tomato sauce	
Paneer Lababdar	\$15.90
Cottage cheese pieces cooked in chunky masala gravy	

Rice

Plain Rice	\$2.50
Steamed basmati rice with a sprinkling of fried cumin	
Saffron Rice	\$2.90
Steamed Basmati rice tossed with aromatic saffron	
Coconut Rice	\$2.90
Steamed Basmati rice cooked with coconut milk, tossed with mustard seeds & curry leaves	
Green Peas Pulao	\$3.90
Steamed Basmati rice cooked with green peas & mild spices	
Jeera Rice	\$3.90
Steamed Basmati rice cooked with ghee and tossed with cumin seeds	

Biryani

Vegetable Biryani	\$14.90
Basmati rice cooked with exotic combination of mixed vegetables, served with raita	
Chicken Biryani	\$15.90
Aromatic mixture of Basmati rice simmered with diced chicken flavored with cardamom, served with raita	
Lamb Biryani	\$16.90
Steamed Basmati rice slow cooked with aromatic whole spices, served with raita	
Goat Biryani	\$16.90
Aroma Basmati rice & goat flavored with mint saffron & cardamom, served with raita	
Prawn Biryani	\$17.90
A nice combination of Basmati rice & prawn flavored with mint, served with raita	

Breads

Tandoori Roti	\$3.50
Slightly thick tandoor roasted whole wheat bread	
Plain Naan	\$3.50
A White flour Tandoor roasted bread	
Garlic Naan	\$3.90
White flour Bread with fresh garlic	
Butter Naan	\$4.50
Several layered buttered white flour bread	
Spinach & Cheese Naan	\$4.90
White flour bread with a stuffing of lightly spiced spinach & cheese	
Cheese & Garlic Naan	\$4.90
White flour bread with a stuffing of cheddar cheese & touch garlic	
Chili & Cheese Naan	\$4.90
White flour bread with a stuffing of cheddar cheese & fresh Green chili	
Oregano Naan	\$4.90
White flour bread sprinkle with oregano	
Peshawari Naan	\$4.90
Exotic white flour bread, which comes from the pre-Raj India's Peshawar It is stuffed with dry fruits, & slow cooked in the tandoor for a melting taste	

Potato Kulcha	\$4.50
White flour bread with a stuffing of lightly spiced mashed potatoes	
Keema Naan	\$4.50
White flour bread with a stuffing of spiced lamb mince	
Lachha Parantha	\$4.50
Several layered buttered whole wheat bread, crispy & flaky	
Pudina Parantha	\$4.50
Lachha Parantha sprinkled with dried mint powder, served buttered	

Side & Salads

Garden Salad	\$4.50
Garden fresh vegetables toss with lemon dressing	
Kachumber Salad	\$4.00
Diced tomato, onion and cucumber toss with lemon juice	
Raita	\$3.00
Diced cucumber mixed with seasoned yogurt	
Laccha Onion	\$3.00
Mango Chutney	\$3.00
Pickles	\$3.00
Poppadums	\$3.00
Mix Dips Platter	\$7.50
Poppadum's serve along with mango chutney, raita & mint dips	

DESSERT

Mango Kulfi	\$6.50
Indian homemade Ice cream flavored with mango	
Pista Kulfi	\$6.50
Indian homemade Ice cream flavored with Pistachio	
Coffee Kulfi	\$6.50
Indian homemade Ice cream flavored with Coffee	
Charcoal Kulfi (House specialty)	\$6.50
Indian homemade Ice cream flavored with charcoal	
Gulab Jammun	\$6.50
Indian condensed milk dumpling steep in sugar syrup	
Flambé Gulab Jammun	\$9.50
Gulab Jammun Served along with flambé Cointreau and vanilla Ice cream	

Cooking Classes at Indian Tadka



Introduce yourself and your friends to the wonders of authentic Indian cuisine at Indian Tadka Cooking Classes.

During the cooking class you will learn to cook two starters (1 x vegetarian; 1 x meat), two mains (1 x vegetarian; 1 x meat), naan bread and rice. Allow our chef to show you the real secrets of how to combine traditional Indian spices and flavours. Working side by side with you to produce authentic Indian meals.

You will receive a soft copy of all the recipes and spices that will allow you to recreate the dishes for your friends and family.

We will be running our cooking classes on Saturday mornings. Classes will be done in batches of 4 and maximum of 8 Guests.

TADKA BANQUET FEAST

Vegetable Banquet - \$35.00 Per Guest (Minimum 2 Guest)

Starters (All from below per pair)

Onion Bhaji, Samosa and Hara Kebab

Mains (Any 2 from below per pair)

Palak Paneer, Malai Kofta, Daal Makhni and Mixed Vegetable Curry

Served along with Rice and assorted Naan Breads

Dessert (Each per guest)

Choice of Kulfi or Gulab Jammun

Meat Banquet - \$38.00 Per Guest (Minimum 2 Guest)

Starters (All from below per pair)

Chicken Tikka, Lamb Seekh Kebab and Chicken Kebab

Mains (Any 2 from below per pair)

Butter Chicken, Lamb Methi Malai, Lamb Rogan Josh and Daal Makhni

Served along with Rice and assorted Naan Breads

Dessert (Each per guest)

Choice of Kulfi or Gulab Jammun

Build Your Own Feast - \$40.00 Per Guest (Minimum 2 Guest)

Starters

Any 4 starters of your choice per pair

Mains

Any 2 mains of your choice per pair

Deserts

Any 1 desert of your choice per guest

Kids Menu

(Only for kids not for adults)

Drinks

Kids Juice	\$2.50
Kids Lassi	\$2.50

Mains

Donald Chicken

\$8.50

Small bowl of butter chicken with rice

Micky Box

\$8.50

Small bowl of butter paneer with rice

Charlie Chicken

\$8.50

Chicken nuggets & chips

Bambi Bread

\$4.00

Naan stuffed with nuts & sultana Served with mango chutney

Bella Bread

\$4.00

Naan stuffed with cheese served with mango chutney

Potato Munch

\$4.00

Bowl of chips

Dessert

Scoop of Ice-cream

\$3.50