Old School British Curries

Very hot curry with garam masala, chili and potato.

Mild creamy almond, cashew nut and coconut based curry sauce - cardamom flavored.

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

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

Medium spicy dish with thick sauce.

Medium spicy dish with tangy masala sauce.

Achari)

Medium spicy dish with tangy masala sauce.

Vegetables	9.99	Seafood	12.99
Chicken	10.99	Lamb	12.99

Naan Bread

Tandoori Roti	2.49
Plain Naan	2.49
Butter Naan	2.49
Garlic Chilli Naan	2.99
Garlic Naan	2.99
Cheese Garlic Naan	3.99
Stuffed with cheddar and mozzarella cheese.	
Cheese Naan	3.99
Peshwari Naan	2.99
Stuffed with almonds, raisin and coconut.	
Keema Naan	3.99
Stuffed with lamb keema masala.	
Aloo Kulcha	3.99
Stuffed with potato, red onion, green chillies.	
Paneer Kulcha	3.99
Stuffed with cottage cheese, green chillies & coriander.	
Onion Kulcha	3.99
Stuffed with onion & green chillies.	
Lacha Paratha	2.99
Layered with ghee and fenugreek.	
Murg Naan	3.99
Filled with Chicken Tikka & Spices.	
Bread Basket	10.99
Selection of roti, naan, kulch & paratha.	

Raita, Salad, and Sides

lain Yogurt	1.99
Cuchumber Raita	2.99
ogurt tempered with red chili powder and cumin and topped rith diced cucumber, tomato and red onions.	
unjabi Salad	4.99
liced carrots, mooli, onions, tomato, lemon and green chillies.	
Onion Chilli Lemon	1.99
chilli Masala Chips	3.99
Masala Chips .	2.99
chips with Gravy	3.99
thins	2 99

Kid's Special Menu

Paneer Tikka with Chips	5.99
Chicken Nuggets with Chips	5.99
Fish Fingers with Chips	5.99
Kids Chicken Tikka Masala	5.99
Served with only rice.	
Plain Soft Noodles	5.99
Fruit Shoot	1.99
Alanca dialana andrina muta daimu alutan Cau	

Rice

Lemon Rice	3.50
Garlic Rice	3.50
Steamed Basmati Rice	2.99
Pilau Rice/ Pea Pilau	2.99
Tempered with slice onion and cumin.	
Jeera Rice Tempered with roasted cumin.	2.99
Mushroom Rice Tempered with fresh ang garlic button mushrooms.	2.99
Vegetable Fried Rice	5.99
Chicken Fried Rice	6.99
Egg Stir Fried Rice	5.99

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Biryani	
Sabjee Biryani / Tawa biryani of mixed vegetable and khada masala	10.99
and basmati rice.	
Tawa Lamb Biryani Takaa tak special tawa biryani with basmati rice, aromatic spices, saffron and topped with a boiled egg.	12.99
Awadhi Chicken Tikka Biryani / Another royal delicacy from the ancient Mughal times cook with aromatic spices, saffron and topped with a boiled egg.	11.99 ed
King Prawn Biryani <i>J</i> Tawa biryani, spicy marriage of khada masala, basmati rice and king prawns.	12.99
Takaa Tak Mix Biryani Lamb, Chicken + Prawns cooked in Rice served with raita	15.99

curry sauce.

All Desserts contain Ice cream, nuts and dairy

Matka Kulfi	5.99
Ice Cream (2 Scoop) (Vanilla/Chocolate/Strawberry)	3.99
Rasmalai (one piece)	3.99
Gulab Jamun with Ice Cream	3.99
Chocolate Fudge Cake with Ice Cream	5.99
Stick Kulfi (Mango/Malai/Pista)	3.99

CORKAGE - TERMS

Corkage allowed Mon - Thu £10 per bottle | Fri - Sun £15 per bottle No outside soft drinks or beer allowed.

ALLERGY AWARENESS

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



DINE-IN MENU

Review us



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Starter

Julie		
Extra Poppadom with Sauce VEG/		2.99
Veg Samosa VEG)		3.99
Chinese Spring Roll VEG / Seasonal vegetables, Soya with chilli sauce.		4.99
Chana Aloo Tikki Chaat/Samosa V Panfried potato cutlets with coriander, tangy chick with yoghurt and tamarind chutney.		5.99
Onion Bhajis VEG/ Sliced onions mixed with fresh herbs, chilli, garam gram flour batter, and deep fried.	masala in a	4.99
Chak de Chaat (Papadi Chaat) VEO Classic dahi papadi chaat topped with three chutne pomegranate seeds.		5.99
Crispy Pakora VEG		4.99
Taka Tak Paneer VEG / Khada masala paneer served on tawa.		6.99
Gol Gappe / Dahi Puri VEG Crispy wheat shells filled with boiled potatoes, chic masala infused with tamarind flavoured water.	ck peas, chat	7.99
TakaTak Sharing Platters VEG / Paneer Tikka, Onion bhajis, spring roll, aloo tikki	2 Persons 4 Persons	
served with yogurt mint & chilli dips. Tandoori Veg Sharing Grill VEG /	2 Persons	11.99
Soya Chaap tikka, Paneer tikka, Tandoori aloo, tandoori momos veg with salad & sauce.	4 Persons	17.99
Paneer Tikka VEG/		7.99
Soft fresh pieces of cottage cheese marinated with garam masala, ginger, garlic, green chillies cooked i to perfection.		
Tandoori Soya Chaap VEG		6.99
Soya marinated in tamarind masala and yogurt.		4.00
Meat Samosa / Lamb meat, served with sauce.		4.99
Seekh Kebab (Clay Oven)		7.99
Spiced lamb mince kebab flavoured with fresh mir coriander, ginger garlic and garam masala.	nt and	
Tandoori Kukad (Clay Oven) / Baby chicken marinated on the bone with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.	Half Full	7.99 11.99
Chicken Tikka (Clay Oven) Boneless pieces of succulent chicken marinated wir yogurt, fresh garam masala, ginger garlic, green chillies cooked in Clay oven to perfection.	th	7.99
Fish Tikka (Clay Oven)		9.99
Tender pieces of fish marinated with yogurt, fresh ginger garlic, green chillies cooked in clay oven to p		la,
Tandoori Mixed Grill (Clay Oven)	Half	15.99
Tender pieces of marinated lamb chops, lamb keba tandoor chicken, chicken tikka, fish tikka served or bed of crisp onions on a sizzler.		23.99
Tandoori Lamb Chops (Clay Oven))	12.99
Tender pieces of lamb chops marinated with yogur fresh garam masala, ginger garlic, green chillies coc in clay oven to perfection serve on sizzler.		
Amritsari Fish (Boneless)		10.99
Crisp fried fish fritters seasoned with chaat masala with grated mooli and mint and coriander chutney		
Takka Tak Fry Meat Plater	Small	13.99

A mix of chicken lollipop, meat samosas, chicken pakora and fish fry served with sauces.

Large 19.99

Momo & Soups

Veg Steam Momo VEG	7.99
Tandoori Vegetable Momo VEG	8.99
Kadak Vegetable Momo VEG	7.99
7 Pieces of vegetable dumpling filled with seasoned succulent vegetable served with Chef's special tomato, coriander & sesame seeds chutney.	
Chicken MOMO /	9.99
7 Pieces of vegetable dumpling filled with seasoned succulent chicken served with Chef's special tomato, coriander & sesame seeds chutney.	
Kadak Chicken MOMO /	8.99
7 Pieces of vegetable dumpling, Deep fried & tossed with garlic and chili sauce.	0.00
Tandoori Chicken Momo Chicken MOMOs marinated with yogurt, fresh garam masala, ginger garlic & green chillies cooked in clay oven to perfection.	9.99
Manchow Soup Vea	5.99
Clear vegetable stock flavoured with fresh garlic, ginger and chili, topped with fried noodles and spring onions.	
Indo Chinese	
Gobi Manchurian VEG /	6.99
Batter fried crispy cauliflower florets tossed in garlic, soy & comato sauce.	
Chilli Paneer VEG /	6.99
Deep fried cottage cheese cubes tossed with onions, peppers n soy, chili & tomato sauce.	
Chilli Garlic Soya Chap VEG	6.99
Soya formed chaap tossed with a flavorful chilli garlic Chinese sauce, complemented by sliced peppers and spring onions.	
Vegetable Hakka Noodles VEG /	7.99
Stir fried noodles with diced oriental vegetable rich soy sauce.	
Veg Schezwan Noodles or Rice VEG # Stir fried noodles with oriental vegetable tossed in szechuan sauce	8.99
Wok fried rice with diced oriental vegetable and tossed with szech	
Chicken Lollipop #	7.99
Frenched chicken winglet into shape of lollipop, batter fried & cossed in tangy chili sauce.	7.00
Chilli Chicken / Stir fried chicken tossed in peppers, onions with soy & chili sauce.	7.99
Chilli Garlic King Prawns	10.99
Crisp fried king prawns tossed with garlic & chili sauce finished with spring onions.	
Chilli Fish /	9.99
Seasoned fish tossed with garlic & chili sauce finished with spring of Crispy Chicken Salt & Pepper /	onions. 8.99
Crispy fried chicken tossed with salt, peppers, spring onion chili	0.00
& soy sauce.	0.00
Chicken Hakka Noodles Stir fried noodles with diced oriental vegetable and rice soy sauce.	9.99
	10.99
Stir fried noodles with diced oriental vegetable, crispy chicken, cossed with schezwan sauce.	
Triple Schezwan (Egg, Prawn, Chicken)	12.99
Stir fried noodles and rice with oriental vegetable, chicken, prawns to asted in schezwan and topped with fried egg.	

Mains

Chicken	
Delhi Murgh Makkhni / Butter Chicken	11
Tandoor cooked succulent chicken pieces, finished with tomato cream sauce, cashew nut paste and flavored with dry fenugreek	
Chicken Tikka Masala	- 11
Boneless chicken tikka, finished with garlic, tomato and cream s	
Karahi Chicken /	10
Succulent boneless chicken tossed with bell peppers, onion, gree chilies in tomato sauce with chef's special spice mix.	en.
Jeera Chicken /	10
Succulent boneless chicken tempered with cumin and finished	
with jeera sauce.	10
Saag Chicken Tender chicken chunks tossed with spinach & mustard leaves	
pure garam masala.	
Methi Chicken /	10
Fenugreek with traditional masalas.	
Junglee Talli Murgh /	10
Dhaba style chicken curry tempered with mustard oil, finished with whiskey (25ml).	
Punjabi Chicken Curry	10
Boneless chicken curry.	
Pepper Creamy Chicken /	10
Succulent Malai Tikka cooked in creamy pepper & garlic white	
Chicken Bamial /	10
Boneless Chicken curry cooked with okra with spices. Takaa Tak Chicken /	10
Chicken tikka tossed with TakaaTak Special Khada Masala & sp	
served on a tawa.	
Adraki Chicken /	10
Chicken Cooked in Lots of Ginger, Coriander & Indian Masalas T	Caste.
Garlic Chicken / Boneless Chicken Cooked in Lots of Garlic & Spices with thick M	
Takaa Tak Special Curry /	11
Lamb & Chicken mixed.	
Lamb	
Kashmiri Lamb Rogan Josh /	12
Favorite boneless lamb curry from Lucknow, cooked in yogurt	
and brown onion gravy, finished with Kashmiri paprika.	12
Lamb Keema Mutter / Masala spiced lamb keema, tempered with cumin & finished with	
green peas.	LII
First Class Mutton Curry Lamb (Boneless)	12
Popular Indian railway mutton curry cooked for officers during RAJ, cooked on bone with aromatic spices and coconut milk.	5
Karahi Lamb #	12
Tender lamb chunks tossed with bell peppers, onion, green chili	es
in tomato sauce with chef's special spice mix.	
Lamb Mirchi Lagi ##	12
Delicacy of Indian Rajputs, finished with deggi mirch and	
homemade figaram masala.	12
homemade figaram masala. Saaq Gosht /	
Saag Gosht / Tender lamb chunks tossed with spinach and mustard	
Saag Gosht / Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala.	
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Saag Gosht / Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala. Punjabi Lamb Curry / Cooked in green chili, ginger and fresh coriander.	
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Saag Gosht / Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala. Punjabi Lamb Curry / Cooked in green chili, ginger and fresh coriander.	12 12 grav 12

Goan Fish Coconut Curry (Tilapia) Typical Goan fish curry, finished with red chillies, ground spices, and coconut milk.	12.49
Tawa King Prawn Masala /	12.49
Pan seared king prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.	
Fish Curry Punjabi Pan seared king prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.	12.49
Vegetarian	
Shahi Malai Kofta / Potato and cottage cheese croquettes cooked in creamy masala gr	8.99
Paneer Makhni /	8.99
Cottage cheese finished with tomato and cream sauce, cashew no paste, and flavoured with dry fenugreek.	
Karahi Paneer /	8.99
Paneer tossed with bell peppers, onion, green chillies in tomato sawith chef's special spice mix.	auce
Methi Mutter Paneer /	8.99
Fenugreek and garden peas cooked in mild cream-based sauce to with grated cottage cheese.	pped
Bhindi Do Pyaza /	8.99
Crispy okra cooked in onions masala and topped with crispy frie	
Masaledar Amritsari Chole / Spicy and tangy delicacy of chickpeas in onion gravy topped with fresh coriander.	8.99 h
Palak Paneer /	8.99
Pan fried cottage cheese with spiced spinach puree, flavoured with ground cumin.	
Tadka Dhaba Daal /	8.99
Yellow lentils boiled with turmeric, tempered with freshly chopped onions, tomatoes, cumin, and green chillies.	
Kaali Makhni Daal /	8.99
Classic black lentil and kidney bean preparation slow-cooked in a clay oven overnight, flavoured with tomatoes, cream, and butter	
Satrongi Sabji / Marriage of seven authentic vegetables in chef's special mix.	7.99
Bombay Aloo Masala and cumin tempered boiled potatoes, British favourite.	6.99
Shahi Paneer /	8.99
Cottage cheese croquettes cooked in creamy masala gravy.	0.00
Palak Aloo j	6.99
Punjabi Soya Curry / Soya curry made in Punjabi style with fresh ginger and coriande	8.99 r.
Mutter Paneer /	8.99
Bengan Bharta /	8.99
Cooked aubergines under charcoal and finished with onion and coriander masala.	0.00
Paneer Bhurji	9.99
Grated Indian Cottage cheese cooked in fine onion, ginger, garlic tomatoes and spices served with coriander garnish.	
Soya Tikka Masala	9.99
Soya tikka marinated in Indian spices and served in a deep thick	masala.

Note: Packing charge may apply on leftover food.

Spicy Notice: Medium / Hot // Very Hot ///