

Naan Bread

Tandoori Roti	1.49	Butter Naan	1.79
Plain Naan	1.59	Garlic Chilli Naan	1.99
Garlic Naan			1.99
Cheese Naan			2.99
Stuffed with cheddar and mozzarella cheese			
Peshwari Naan			2.99
stuffed with almonds, raisin and coconut			
Keema Naan			2.99
stuffed with lamb keema masala			
Aloo Kulcha			2.99
Stuffed with potato, red onion and green chillies.			
Paneer Kulcha			2.99
Stuffed with cottage cheese, green chillies and coriander.			
Onion Kulcha			2.99
Stuffed with onions & green chillies			
Lacha Paratha			2.99
Layered with ghee			
Bread Basket			7.99
Selection of roti, naan, kulcha and paratha			

Kid's Special Menu

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

Paneer Tikka VEG	3.99
Chicken Nuggets	3.99
Malai Chicken Tikka	3.99
Kids Chicken Tikka Masala with Rice	3.99
Fruit Shoot	1.99

Raita/Salad/Sides

Plain Yogurt	1.99
Kuchumber Raita	2.49
Yogurt tempered with red chilli powder and cumin and topped with diced cucumber, tomato and red onions.	
Punjabi Salad	2.99
Sliced carrots, mooli, onions, tomato, lemon and green chillies	
Onion Chilli Lemon	1.99
Extra Papad	1.49
Chilli Masala Chips	3.49
Thick Cut Chips	2.49

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

Rice

Steamed Basmati Rice	2.50
Pilau Rice/ Pea Pilau	2.99
Jeera Rice	2.99
Tempered with roasted cumin	
Mushroom Rice	2.99
Tempered with onion and button mushrooms	
Veg Fried Rice	3.99
Egg Fried Rice	3.99
Chicken Fried Rice	5.99

Biryani

Sabjee Biryani VEG	5.99
Tawa biryani of mixed vegetable and khada masala and basmati rice	
Tawa Lamb Biryani	8.99
Takaak special tawa biryani with basmati rice, aromatic spices, Saffron and topped with a boiled egg.	
Awadhi Chicken Tikka Biryani	7.99
Another royal delicacy from the ancient Mughal times cooked with aromatic spices, saffron and topped with a boiled egg.	
King Prawn Biryani	9.99
Tawa biryani, spicy marriage of kahda masala, basmati rice and king prawns.	

Desserts

Rasmalai	3.99
Gulab Jamun with Ice Cream	3.99
Chocolate Fudge Cake	4.99
Stick Kulfi (Mango, Pista, Malai)	3.99
Matka Kulfi	4.99
English Tea	2.99
Coffee	2.99
Masala Tea	2.99



DINE-IN MENU

CORKAGE - TERMS

Corkage allowed from Monday to Thursday, subject to a fee of £10 per bottle exclusive to spirits & wines. No outside drinks allowed at all from Friday-Sunday. Restaurant reserves a right to withdraw or change the offers at any time

ALLERGY AWARENESS

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

REVIEW US ON



Starter

Chaana Aloo Tikki Chaat/ Samosa VEG † **3.99**
Panfried potato cutlets with coriander, tangy Chickpeas topped with sweet yogurt and tamarind chutney.

Onion Bhaji VEG **3.99**
Served with tamarind chutney

Chak de Chaat (Papadi Chaat) VEG † **3.99**
Classic dahi papadi chaat topped with three chutneys, sew and pomegranate seeds.

Takaa tak Paneer VEG † **5.99**
Khada masala Paneer served on Tawa.

Takaa Tak Sharing platters VEG †
For 2 person 8.99
For 4 person 12.99

Paneer tikka, Onion Bhajis, Masala mogo chips, Aloo tikki served with yoghurt mint and chilli dips

Takaa tak Chicken †† **6.99**
Chicken tikka tossed with takaa tak special Khada masala and spice and served on a Tawa.

Amritsari Fish † **7.99**
Crisp fried fish fritters seasoned with chaat masala served with grated mooli, mint and coriander chutney.

Tandoor

Paneer Tikka VEG † **5.99**
Soft fresh pieces of cottage cheese marinated with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Seekh Kebab (Clay Oven) † **5.99**
Spiced lamb mince kebab flavoured with fresh mint and coriander, ginger garlic and garam masala

Tandoori Kukad (Clay Oven) † Half 4.99/ Full 9.99
Baby chicken marinated on the bone with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Chicken Tikka (Clay Oven) † **5.99**
Boneless pieces of succulent chicken marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.

Fish Tikka (Clay Oven) † **7.99**
Tender pieces of fish marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Tandoori Mix Grill (Clay Oven) †
For 4 Person 18.99
For 2 Person 12.99

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) † **9.99**
Tender pieces of lamb chops marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection serve on sizzler.

Malai Chicken Tikka (Clay Oven) †† **6.99**
Chicken breast marinated with ginger, garlic, almond powder and cream

Indo-Chinese

Gobi 65 VEG †† **4.99**
Fried cauliflower florets with chilli, garlic, curry leaves and spicy yogurt marinade

Gobi Manchurian VEG † **4.99**
Batter fried crispy cauliflower florets tossed in garlic, soy and tomato sauce

Chilli Paneer VEG † **5.99**
Deep fried cottage cheese cubes tossed with onions, peppers in soy, chilli and tomato sauce.

Chilli Garlic Mogo Chips VEG † **4.99**
Chunky cassava chips tossed with garlic and chilli sauce

Chilli Tofu VEG † **5.99**
Crisp fried tofu cubes tossed in chef's special chilli sauce.

Chilli Garlic Soya Chaap VEG & Gluteen Free † **5.99**
Soya formed chaap tossed with Khada masala and tossed with fresh Garam Masala.

Vegetable Hakka Noodles VEG **5.99**
Stir fried noodles with diced oriental vegetable and rich soy sauce.

Kadak Vegetable Momo Chaat VEG **5.99**
7 pieces of vegetable dumplings filled with seasoned succulent vegetable served with, chef's special tomato and coriander sesame seed chutney.

Chicken Lollipop †† **6.99**
Frenched chicken winglet into shape of lollipop, batter fried and tossed in tangy chille sauce.

Chilli Chicken †† **6.99**
Stir fried chicken tossed in peppers, onions with Soy and chilli sauce.

Chicken 65 †† **5.99**
Boneless pieces of tender batter fried chicken tossed with chilli, garlic, curry leaves and spicy yogurt marinade

Chicken MOMO † **6.99**
7 pieces of chicken dumplings filled with seasoned succulent chicken served with, chef's special tomato and coriander sesame seed chutney.

Kadak Chicken MOMO Chaat †† **6.99**
7 pieces of chicken dumplings, deep fried and tossed with garlic and chilli sauce.

Chilli Garlic King Prawns †† **9.99**
Crisp fried king prawns tossed with garlic and chilli sauce finished with spring onions

Chilli Fish †† **8.99**
Seasoned fish tossed with garlic and chilli sauce finished with spring onions

Crispy Chicken Salt & Pepper † **7.99**
Crispy fried chicken tossed with salt, pepper, spring onion with chilli and soy sauce

Crispy Lamb Salt & Pepper † **8.99**
Crispy fried lamb tossed with salt, pepper, spring onion with chilli and soy sauce

Chicken Hakka Noodles **6.99**
Stir fried noodles with diced oriental vegetable and rich soy sauce.

Mains

Chicken

Delhi Murgh Makhani/ On the bone † **7.99**
Tandoor cooked succulent boneless chicken pieces, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.

Chicken Tikka Masala † **7.99**
Boneless chicken tikka, finished with tomato and cream sauce.

Karahi Chicken †† **7.99**
Succulent boneless chicken tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Jeera Chicken † **7.99**
Succulent boneless chicken tempered with cumin and finished with masala sauce.

Saag Chicken **7.99**
Tender Chicken chunks tossed with spinach and mustard leaves puree garam masala.

Patiala Chicken † **7.99**
Tender strip of succulent chicken tossed with cumin, fresh herbs in rich tomato base gravy and topped with omelette.

Junglee Talli Murgh/ On the bone † **7.99**
Dhaba style chicken curry tempered with mustard oil, finished with whiskey (25ml).

Punjabi Chicken Curry **7.99**
On the bone Chicken Curry

Punjabi Egg Curry **6.99**
Boiled Egg Curry

Chef's Special Pepper Creamy Chicken † **7.99**
Succulent malai tikka cooked in creamy pepper and garlic white sauce

Lamb

Kashmiri Lamb Roganjosh † **8.99**
Favourite boneless lamb curry from Lucknow, cooked in yoghurt and brown onion gravy, finished with Kashmiri paprika.

Keema mutter † **7.99**
Masala spiced lamb keema, tempered with cumin and finished with green peas

First Class Mutton Curry † **8.99**
Popular Indian railway mutton curry cooked for officers during RAJ, cooked with aromatic spices and coconut milk.

Karahi Lamb †† **8.99**
Tender lamb chunks tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Lamb Mirchi Lagi ††† **8.99**
Delicacy of Indian Rajputs, finished with deggi mirch and homemade garam masala.

Saag Gosht † **8.99**
Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala

Punjabi Lamb Curry † **8.99**

Sea Food

Goan Fish Coconut Curry (tilapia fish) † **9.99**
Typical Goan fish curry finished with red chillies, ground spices and coconut milk.

Tawa King Prawn Masala †† **9.99**
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.

Balti †
Medium spicy dish with tangy masala sause

Chicken **7.99**
Lamb **8.99**
Prawns **9.99**

Vegetables

Shahi Malai Kofta † **5.99**
Potato and cottage cheese croquettes cooked in creamy masala gravy.

Paneer Delhi Wala † **5.99**
Cottage cheese, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.

Karahi Paneer † **5.99**
Paneer tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Methi Mutter Paneer † **5.99**
Fenugreek and garden peas cooked in mild cream based sauce topped with grated cottage cheese.

Bhindi Do Pyaza † **5.99**
Crispy okra cooked in onions masala and topped with crispy fried onions.

Masaledar Amritsari Chole † **5.99**
Spicy and tangy delicacy of chick peas in onion gravy topped with fresh coriander.

Palak Paneer † **5.99**
Pan fried cottage cheese with spiced spinach puree, flavour with ground cumin.

Tadka Dhaba Daal † **4.99**
Yellow lentils boiled with turmeric and tempered with freshly chopped onions, tomatoes cumin and green chillies.

Kaali Makhni Daal † **4.99**
Classic black lentil and kidney bean preparation slow cooked on a clay oven and flavoured with tomatoes, cream and butter.

Satransi Sabjee † **4.99**
Marriage of seven authentic vegetables in chef's special spice mix.

Bombay Aloo † **4.99**
Masala and cumin tempered boiled potatoes, British favourite.

Shahi Paneer † **5.99**
Cottage cheese croquettes cooked in creamy masala gravy.

Aloo Gobi † **4.99**
Cauli flower and potato tempered with masala.