indo-chinese special

Starters

Sweet Corn Chicken Soup 4.95
Clear sweetcorn and chicken stock thickened with egg white and finished with fresh Spring Onions.

Hot and Sour Soup Chicken 4.95/ Veg 3.95 Clear vegetable stock flavoured with hot and sour sauce, ginger garlic and spring onions.

Manchow Soup Chicken 4.95/ Veg 3.95 Clear vegetable stock flavoured with fresh garlic, ginger and chilli, topped with fried egg noodles and spring onions.

Mains

Hong Kong Chicken 7.95
Sauté Boneless Chicken with red chillies, ginger, cooked in a chef's special Hong Kong sauce.

Stir fried Chicken with Broccoli, Cashewnut & Baby corn 6.95 Sauté chicken with garlic, broccoli and cashew nuts, finished with chicken reduction.

Stir fried Chicken Szechuan 7.95
Marinated diced chicken tossed with Chinese cabbage, peppers in sweet and spicy Szechuan sauce.

Chicken Manchurian / 7.9

Batter fried diced chicken cooked with fresh ginger, garlic, chillies coriander, rich flavour of soy.

rice / noodle bar

Vegetable / Chicken Hakka Noodle 5.95/7.95 Stir fried noodles with diced oriental vegetable and rich soy sauce.

Vegetable / Chicken Singapore # 5.95/7.95
Rice noodles or rice cooked in Malaysian curry sauce oriental vegetable.

Chilli Garlic Vegetable /Chicken 5.95/7.95 Stir fried noodles or rice with oriental vegetable tossed in chef's special chilli garlic sauce.

Egg Stir Fry 6.95 Wok stir fried noodles or rice with free range eggs and fresh vegetables with sesame oil.

Triple Szechuan, Egg, Chicken, Baby Prawn # 8.95
Noodles or rice cooked in Szechuan sauce with oriental vegetable.

Broccoli and Cauliflower 65 ##

Fresh cauliflower and broccoli florets fried with a crispy spiced batter and then tossed with fresh chillies and curry leaves.

4.95

Vegetable Manchurian 3.95
Spring Vegetable dumplings deep fried and tossed in garlis, say and

Spring Vegetable dumplings deep fried and tossed in garlic, soy and tomato sauce.

Chilli Tofu # 3.95

Crisp fried tofu cubes tossed in chef's special chilli sauce.

Chilli chicken ## Small 5.95 / Large 7.95
Stir fried chicken with chilli sauce, peppers and onions with Soy.

Sweet and Sour Chicken 7.95

Batter fried crispy chicken cooked in a world famous sweet and sour sauce finished with spring onion.

Devilled Lamb ## 7.95

Spring lamb slow cooked in chilli sauce, peppers, onion, spring onion and fish sauce.

Chilli Fish ## 7.95

Crispy fried fish cooked in a rich soy sauce, fresh chillies, peppers, onion and spring onion.

King Prawn Szechuan Sauce # 8.9

Marinated prawn cooked in red chillies, ginger, spring onion and chef special sauce.

biryani

Hyderabadi Gosht Dum Dum Biryani 8.95
Traditional dum biryani from the biryani capital of India flavour with aromatic spices and Safforn.

Awadhi Chicken Tikka Biryani 7.95

Another royal delicacy from the ancient Mughal times cooked with aromatic spices and saffron.

King Prawn Biryani 9.95

Tawa biryani, spicy marriage of kahda masala, basmati rice and king prawns.

Sabjee Biryani 5.95 Tawa biryani of mixed vegetable and khada masala and basmati rice.

accompaniments

Rice Raita **Steamed Basmati Rice** 1.95 2.45 **Plain Yogurt** Pilau Rice (Tempered with sliced onions and cumin) 2.95 Kuchumber Raita 2.45 Yogurt tempered with red chilli powder and cumin and topped with 2.95 Jeera Rice (Tempered with Shahi cumin) diced cucumber, tomato and red onions. 2.45 Boondi Raita Yoghurt tempered with cumin, red chilli powder and gram flour pearls.

Medium - / | Hot - // | Very Hot - // | Healthy Food - ♥



ALLERGY AWARENESS

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

www.takaatak.co.uk









desi special

Starters

Starters	Seekii Nedad Seeki
Chaana Aloo Tikki Chaat (VEG) / 3.95 Panfried potato cutlets with coriander tangy Chickpeas topped with	Spiced spring lamb mince kebab flavoured with fresh mint and coriander.
cool yogurt and tamarind chutney.	Tandoori Chicken Wings 5.95 Marinated chicken wings with yogurt fresh garam masala, ginger
Chak de chaat (VEG) Classic dahi papadi chaat topped with three chutneys, sew and	garlic, green chillies cooked in clay oven.
pomegranate seeds.	Chicken 65 /// Boneless pieces of tender batter fried chicken with chilli, garlic ,curry
Vegetable Momo (VEG) 3.95 Fresh crisp vegetable juliennes stuffed in a thick pastry parcel	leaves and spicy yogurt marinate.
and steamed, served with authentic Nepalese tomato and sesame chutney.	Amritsari Fish 7.95
Tandoori Kukad Half 4.95/ Full 8.95	Crisp fried fish pakoras seasoned with chaat masala served with grated mooli and green chutney.
Baby chicken marinated on the bone with yogurt fresh garam masala,	Chicken MOMO with chef's special chicken clear soup 6.95
ginger garlic, green chillies cooked with clay oven to perfection.	6 pieces of chicken dumplings filled with tender succulent chicken and spring vegetables, served with chef's special clear chicken soup and authentic Nepalese tomato and sesame chutney.
Mains Chicken	Mains Sea Food
Delhi Murgh Makhani On the bone 7.95 / Boneless 8.95 Tandoor cooked chicken with or without bone, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.	Goan King Fish Coconut Curry 9.95 Typical Goan curry finished with red chillies, ground spices and coconut milk.
Garlic Chicken Tikka Masala # 8.95	Garlic Chilli Tawa King Prawn /// 9.95
Boneless succulent chicken pieces marinated with hung yogurt, ginger garlic and fresh herbs and homemade garam masala cooked	Pan seared tiger prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.
in tandoor, finished with tomato and cream sauce.	Mains Veg
Karahi Chicken # 7.95	Shahi Malai Kofta 6.95
Tender chicken strips tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.	Vegetable and paneer dumplings cooked in creamy masala gravy.
Shahi Jeera Chicken 7.95	Paneer Delhi Wala 6.95
Succulent boneless chicken, masala tossed with shahi cumin and bell peppers.	Cottage cheese and bell peppers cooked in spiced onion and tomato gravy.
Dum Ka Murgh 8.95	Methi Mutter Malai 6.95
Slow cooked baby chicken on the bone with rich creamy gravy, garam masala and tempered with Ghee and cumin.	Fenugreek and garden peas cooked in mild creamy based sauce topped with grated cottage cheese.
	Bhindi Do Pyaza 6.95
Mains Lamb	Crispy okra cooked in onions masala and topped with crispy fried onions.
Kashmiri Lamb Roganjosh 8.95	Masaledar Amritsari Chole / 6.95
Favourite boneless lamb curry from Lucknow, cooked in yoghurt and	Spicy and tangy delicacy of chick peas topped with chopped red
brown onion gravy, finished with Kashmiri paprika and saffron.	onions, coriander and tamarind chutney.
Pahadi Lamb 8.95	Palak Paneer 6.95 Pan fried cottage cheese with spiced spinach puree, flavour with
Slow cooked tender spring lamb, finished with fresh herbs and spices.	ground cumin.
Keema Pau 8.95	Tadka Dhaba Daal / 5.95
Masala spiced lamb keema, tempered with cumin and finished with green peas, served with masala pav.	Yellow lentils boiled with turmeric and tempered with freshly chopped onions, tomatoes, cumin and green chillies.
Karahi Lamb # 8.95	Kaali Makhni Daal 6.95
Tender lamb (on the bone) chunks tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.	Classic black lentil and kidney bean preparation slow cooked on a clay oven over night and flavoured with tomatoes, cream and butter.

Kid's Special Menu All kids meal will be served with chunky chips or healthy kids salad of cucumber, cherry tomatoes, carrot sticks. Chicken Nuggets Tandoori Salmon 5.95 Paneer Tikka 3.95 3.95

takaa tak special

S	ta	rt	e	rs
			_	

5.95

otal tolo				
Talli Gol Gappe (VEG) (Alcohol) Crispy wheat shells with boiled potatoes, chick peas, chat mas: with Vodka infused with tamarind flavoured water.	5.95 ala	Tawa Lamb Kebab Spiced spring Lamb mince kebabs flavoured with fresh mint and coriander tossed with khada masala served on Tawa.	6.95 I	
takaa tak Paneer (VEG)	4.95	takaa tak Golden Prawn with sweet chilli jam Jumbo king prawns fried with tempura batter served with homer	8.95 made	
Chickpea and burnt garlic falafel with tahini dressing (VEG)	5.95	chilli jam.	7.05	
takaa tak Chicken # Small 6.95 / Larg Khada masala Chicken tossed with takaa tak spice mix cooked		Crispy Lamb Salt and Pepper # Crispy fried lamb tossed with salt, pepper and oyster sauce.	7.95	
served on a Tawa.		Prawn Sesame Toast with Spring Onion Sesame and prawn mince coated white bread, fried until golden	6.95	
aila Majnu Kebab Succulent chicken and lamb kebab infused with chef's special s		brown.	0.05	
Mix.	8.95	takaa tak Crab cake with Curried Tartare Moist crab and fish cakes flavoured lemongrass, galangal, oyste	8.95 er	
t <mark>akaa tak Lamb Chops</mark> Khada masala spring Lamb chops flavoured with takaa tak spice and served on Tawa.		sauce, fresh basil and coriander served with curried tartare sauc		
Mains		takaa tak Salmon salad 🎔	8.95	
Patiala Chicken Tender strip of chicken supreme tossed with cumin fresh herbs	7.95 in rich	Salad of baby gem lettuce, bell peppers, cherry wine tomato, cuber, celery, olives topped with tandoor baked Masala Salmon.	cum-	
tomato base gravy and topped with omelette.		1 (00)	8.95	
Junglee Talli Murgh (Alcohol) Dhaba style chicken curry on the bone tempered with mustard	8.95 oil,	Wok stir fried noodles or rice cooked surf and turf style with che special takaa tak sauce.		
finished with whiskey.		Special Mie Goreng (Chicken, Prawn, Egg & Lamb) Flat noodle cooked in a sambal oiled sauce and spring onion, Ma	8.95	
takaa tak Chicken Salad 🗢		sian delicacy.		
Salad of baby gem lettuce, bell peppers, cherry wine tomato, co ber, celery, olives topped with tandoor baked Masala Chicken.	ucuiii-	Nasi Goreng #	8.95	
First Class Mutton Curry	8.95	Chicken, prawn, egg fried rice cooked in a Malaysian spice.		
Popular Indian railway mutton curry cooked for officers during B RAJ, cooked on bone with aromatic spices.		takaa tak Green Salad (VEG) ♥ Salad of baby gem lettuce, bell peppers, cherry wine tomato, cu	4.95 cum-	
takaa tak Karahi Lamb	8.95	ber, celery & olives.		
Tender lamb chunks tossed with bell peppers, onion, green chilli tomato sauce with chef's special spice mix.		Khunba di Sabjee (VEG) Pan fried button mushroom with khada masala and garnished wi	5.95 ith	
Raarah Gosht	8.95	fresh coriander.	F 0F	
Classic Punjabi recipe of keema curry flavoured with chef's spe spices.	eciai	Satrangi Sabjee (VEG) Marriage of seven authentic vegetables in chef's special spice m	5.95 nix.	
Lamb Mirchi Lagi ## Delicacy of Indian Rajputs, finished with deggi mirch and home garam masala.	8.95 made	Takaa Tak Baingan (VEG) (NUTS) Baby eggplant tossed with peanut puree and achari masala.	5.95	

accompaniments

Naan Brea

	K N (1 # 1 91 1	0.01
1.45	Keema Naan (stuπed with lamb Keema masala)	2.95
1.55	Aloo Kulcha Stuffed with potato, red onion, green chillies and annar daana.	2.45
1.75	Paneer Kulcha	2.9
1.95	Stuffed with cottage cheese, green chillies and coriander.	
1.95	Lacha Paratha (Layered with ghee and fenugreek)	1.95
2.95	Bread Basket (Selection of roti, naan, kulcha and paratha)	6.9
	1.75 1.95 1.95	1.55 Aloo Kulcha Stuffed with potato, red onion, green chillies and annar daana. 1.75 Paneer Kulcha 1.95 Stuffed with cottage cheese, green chillies and coriander. 1.95 Lacha Paratha (Layered with ghee and fenugreek) Proof Research (Salestian of retirm non kulche and negative)