

TIKKA AND TADKA



Indian Catering for all occasions

Call 07738239415/07714020293

Starters

Veg Shami Kebab (V,VE)

A popular vegetarian snack made from chick peas and potatoes

Moong Mattar Kebab (V, VE)

A very healthy Indian snack made with green lentils, peas and spices.

Peshawari Paneer Tikka (V)

Indian cottage cheese marinated in tandoori masala and grilled with vegetables served with chutney.

Aloo Paneer Tikki (V)

A very popular street food dish from Northern India where potato croquettes are made with a filling of paneer and spices.

Murgh Malai Kebab

Succulent chunks of chicken wrapped in creamy textures of cheese, cream along with spices and a generous squeeze of lime.

Hara Bhara Chicken Kebab

Boneless chicken chunks marinated in a flavorful and aromatic green spice paste and grilled to perfection served with chutney.

Mains (Vegetarian)

Paneer Butter Masala (V)

Buttery dish of Indian cottage cheese tossed in creamy tomato cashew sauce. .

Palak Paneer (V)

Indian cottage cheese in a smooth creamy delicious spinach gravy.

Mains (Vegetarian)

Gobi Masala (V,VE)

Popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

Peshawari Chole (V,VE)

Chick peas cooked a spicy flavorful onion tomato gravy.

Panchratni Daal (V, VE)

A Rajasthani speciality where 5 different types of lentils are cooked in an aromatic spicy gravy.

Aloo Mutter (V,VE)

Punjabi dish made from potatoes and peas in a spiced creamy tomato based sauce.

Shahi Dum Aloo (V)

A potato curry where baby potatoes are simmered in an onion and tomato based gravy, spiced perfectly with turmeric, coriander, cumin and garnished with fresh cream.

Mains (Non -Vegetarian)

Murgh Makhani (Butter Chicken)

A delicious, smooth boneless chicken curry based in tomato sauce delicately spiced and finished with cream.

Murgh Bharta

Indian dhaba style chicken preparation where shredded chicken is cooked in spicy creamy gravy.

Haryali Murgh

Boneless green chicken curry made in a base of yoghurt , spinach and coriander.

Shahi Murgh Rezala

Traditional chicken dish from East India, based in a rich and aromatic white curry flavoured with cashews, yoghurt and poppy seeds.

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Bengali Mutton Curry (Pathar Mangsho)

A typical lamb dish from East India where chunks of lamb and potato are cooked in a spicy tomato based gravy.

Mutton Kofta

Subtly spiced lamb balls fried and then added to a full flavored tomato based gravy.

Dak Bungalow Mutton

An old recipe developed in India during the British Colonial era. Mutton made with potatoes, eggs and fresh spices this dish will truly take you back to the colonial times.

Sides

Plain Paratha

Flatbread made of wheat flour, pan fried in oil.

Gobi Paratha

Wheat flour flatbread with a filling of cauliflower, pan fried in oil

Aloo Paratha

Wheat flour flatbread with a filling of potato, pan fried in oil

Jeera Rice

Fragrant basmati rice lightly tossed with cumin seeds.

Mutter Pulao

Fragrant basmati rice cooked with green peas and spices

Vegetable Biryani

Aromatic rice dish cooked with vegetables, spices and herbs.

Corn Pulao

Dessert

Gajar Ka Halwa

Indian pudding made with fresh carrots, milk, sugar, ghee and nuts.

Payesh (Rice Pudding)

A delicious rice and milk pudding flavored with cardamoms, raisins and dry fruits.

Sewai Kheer

A creamy and delicious pudding made with vermicelli, milk and sugar, infused with aromatic saffron, cardamom, nuts and raisins

Prices starting from £25 per head for 1 starter, 2 mains, 2 sides and 1 dessert. Minimum order for 10 people.

Dishes can be custom made so please call for more details. Many other dishes (not on the menu can also be provided, please ask)

Taster sessions(before placing a big order) is available. Please call for more details.

Gluten free, Dairy free and Nut free options available

Please let me know if you suffer from any food allergies or need to know more about ingredients.

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