

Namaste



welcome to

Spicy Tadka

INDIAN RESTAURANT & EVENT CATERER

www.spicytadka.co.uk

info@spicytadka.co.uk





TAJ-MAHAL

An immense mausoleum of white marble, built in Agra between 1631 and 1648 by order of the Mughal emperor Shah Jahan in memory of his favourite wife.



Starters

Vegetable Spring Rolls [On Request - V I VE I DF I NF]
Four nice Rolls filled with seasonal mixed vegetables and served with a sweet chili sauce. 5.99

Punjabi Vegetable Samosa [On Request - V I VE I DF I NE] ***Chef Recommended***
Two crisp triangular pastries, stuffed with delicately spiced potatoes, peas, and herbs. 6.29

Onion Bhaji [On Request - V I VE I GF I DFI NF]
Onions fritters deep-fried in a coating of gram flour batter cooked with blend of spices. 5.29

Vegetarian Manchurian [On Request - V I VE I DF I NF] ***Chef Recommended***
Indian Fusion dish, finely chopped vegetable ball wok tossed with onion, pepper and house special indo-chinese sauce. 8.99

Chilli Paneer [On Request - GF I NF] ***Chef Recommended***
Wok tossed Indian cottage cheese, onion, bell peppers, spring onion and dark soya sauce. 8.29

Vegetarian Momos [On Request - DF I NF]
Steamed dumpling stuffed with finely chopped vegetables. Served with Momo sauce. 7.99

Chilli Veg Momos [DF | NF]
Deep fried momos tossed with onion, peppers, spring onion and special chilli sauce. 9.29

Chips / Cheesy Chips / Masala Chips [On Request - V I GF I DF I NF]
Crispy fried potato chips / topped up with cheese /special masala sprinkling. 3.99 / 4.99 / 4.79

Vegetarian Platter [On Request - V I NF]
Two each of vegetable samosa, Aachari Paneer Tikka, Onion bhaji, Tandoori onion and bell pepper served with salad and sauce. 13.99

Chilli Soya Chaap [OnRequest - v | DF | NF]
Wok tossed soya chaap pieces with onion, peppers, spring onion and special chilli sauce. 8.29

Tandoori Soya Chaap [OnRequest - v | DF | NF]
Soya Chaap well marinated with herbs and Indian spices,cooked in Tandoori. 8.99



Starters-(Non-veg)

Meat Samosa [On Request - DF I NF]
Three crisp triangular pastries, stuffed with delicately spiced meat, and herbs. 5.99

Chicken/Lamb/King Prawns Chatpatta [On Request - GF | NF | DF] ***Chef Recommended***
Your choice of meat infused with spices to complement your drinks. 8.99 / 10.99 / 11.99

Chilli Garlic Chicken / Prawns [On Request - GF I NF]
Wok tossed Chicken/Prawns, onion, bell peppers, spring onion and dark soya sauce. 8.99 / 9.99

Amritsari Fish [On Request - GF I DF I NF] ***Chef Recommended***
Fish slices battered with blended spices. A famous street snacks from city of Amritsar, Punjab. 8.99

Jaipuri Seekh Kabab [On Request - GF I DF I NF]] ***Chef Recommended***
Spicy and delicious lamb mince cooked in Tandoor and then blended with onion pepper and aromatic spice mix. 10.99

Chicken 65 [On Request - GF I NF] ***Chef Recommended***
Dish originated from Hyderabad, India. Deep-fried chicken tossed with yoghurt, lemon, and curry leaves. 8.49

Chicken lollipop [On Request - GF | DF | NF]
A popular Indo-Chinese appetizer, four chicken wings batter fried with a special mix and tossed with sweet & spicy sauce. 8.99

Chicken Momos [On Request - DF I NF]
Steamed dumpling stuffed with finely chopped chicken served with momo sauce. 8.49

Chilli Chicken Momos [DF | NF]
Deep fried momos tossed with onion, peppers, spring onion and special chilli sauce. 8.99

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy



Red Fort

The Red Fort Complex was built as the palace fort of Shahjahanabad – the new capital of the fifth Mughal Emperor of India, Shah Jahan.

Chaat (North Indian Street Food)

Aloo Tikki Chaat [On Request - V I NF]
The famous north Indian starter. Lightly spiced mashed potato patties served with chickpeas, sweet yoghurt, mint and tamarind chutney. 6.99

Pani Puri [On Request - V I DF I NF]
Pani' in hindi means water. Puri is a fried hollow ball made from semolina flour. Served with mashed potato mix and boondi as filler for puris. 5.99

Samosa Chaat [On Request - V I DF I NF] ***Chef Recommended***
Assorted vegetable pastries stuffed with peas and potatoes, served with chickpeas, sweet yoghurt, mint and tamarind chutney. 7.99

Papri Chaat [On Request - V I NF]
Lightly spiced crushed dry puri cakes served mixed with chickpeas, sweet yoghurt, mint and tamarind chutney. 5.99

Palak Patta Chaat [On Request - V | NF]
Battered Baby spinach leaves mixed with chickpeas , sweet yoghurt, mint & tamarind Chutney. 6.29

Tandoori Cuisine



Malai Chicken Tikka [On Request - GF I NF]
Clay oven cooked boneless, tender, chicken marinated with garlic, yoghurt, special cream cheese, mustard oil and honey. Starter 8.99 / Mains 12.99

Lamb Tikka [On Request - GF I NF]
Clay oven cooked boneless, tender lamb, marinated in yoghurt ginger and garlic and blend of in- house spice mix. Starter 8.29 / Mains 13.99

Tandoori Chicken On the bone [On Request - GF I NF]
Clay oven cooked chicken, India's foremost offering to the world cuisine. Marinated in yoghurt, ginger, garlic and blend of in-house spice mix. Starter 9.99 /Mains 15.99

Salmon Fish Tikka [On Request - GF I DF I NF] ***Chef Recommended***
Clay oven cooked boneless tender Salmon fish marinated with garlic ginger honey & tandoori sauce served on a sizzling plate. Starter 10.99 / Mains 17.99

Chicken Tikka [On Request - GF I NF]
Clay oven cooked boneless tender chicken, marinated in yoghurt ginger garlic and blend of in-house spice mix. Starter 8.29 / Mains 13.99

Tandoori King Prawn [On Request - GF I DF I NF]
Clay oven cooked Jumbo king prawns marinated with garlic ginger & tandoori sauce served on a sizzling plate with onions & peppers. Starter 10.99 / Mains 16.99

Tandoori lamb Chops [On Request - GF I NF]
Clay oven cooked lamb chops marinated with garlic, ginger yogurt & tandoori sauce served on a sizzling plate with onions & peppers. Starter 10.99 / Mains 17.49

Paneer Tikka (V) [On Request - V I GF I NF]
Indian cottage cheese marinated in 5 different spices then cooked in clay oven with onion and peppers. 7.99

Lamb Seekh Kebab [On Request - GF I DF I NF]
Grilled Kebab of minced lamb with a delicate sprinkling of fresh ginger onion herbs and aromatic spice mix. 9.29

Tandoori Mix Tikka [On Request - GF I NF]
Two pcs of Chicken Tikka, Lamb Tikka, Malai Chicken Tikka, and Lamb Seekh Kabab marinated in special spices then nicely cooked in Tandoor. 15.99

Tandoori Mix Grill Platter [On Request - GF I NF).
Selection of lamb Seekh kebab, tandoori chicken, chicken tikka, malai tikka, lamb tikka, king prawn. 21.99

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy



Qutab Minar

Qutab Minar is a soaring, 73 m-high tower of victory, built in 1193 by Qutab-ud-din Aibak immediately after the defeat of Delhi's last Hindu kingdom.

Spicy Tadka Special Mains (Veg)

Jeera Aloo [On Request - V I VE I GF I DF I NF]
Potatoes cooked with cumin seeds and onion. 8.99

Aloo Gobi [On Request - V I VE I GF I DF I NF]
Florets of cauliflower and potatoes cooked with tomatoes, onion and aromatic Indian spices. Mains 8.99 / Sides 6.99

Punjabi Chole Masala [On Request - V I VE I GF I DF I NF]
Chickpeas cooked in a traditional Punjabi Sauce with special indian spices. Mains 9.99 / Sides 6.99

Punjabi Dum Aloo [On Request - V I VE I GF I DF I NF]
Dum Aloo is a favourite of everyone at home. Dum Aloo is made using small potatoes and the gravy is full of flavours and mildly spiced. Mains 8.99 / Sides 6.99

Mushroom Bhaji [On Request - V I VE I GF I DF I NF]
Fresh mushroom cooked with aromatic Indian spices. Mains 8.99 / Sides 7.29

Saag Aloo [On Request - V I VE I GF I DF I NF]
Potatoes & spinach cooked with aromatic Indian Spices. Mains 7.99 / Sides 6.49

Tadka Dal [On Request - V I VE I GF I DF I NF]
Yellow lentils tempered with cumin seeds and garlic. Mains 9.99 / Sides 6.99

Dal Makhani [On Request - V I GF I NF] ***Chef Recommended***
Black lentils soaked overnight and slow cooked in a creamy aromatic sauce. 10.99

Bhindi Do Pyaza [On Request - V I VE I GF I DF I NF]
Okra cooked with a tangy mélange of cumin seeds, cooked with onion. Mains 9.49 / Sides 7.29

Baingan Bharta ***Chef Recommended***
incredible roasted eggplant dish prepared by mincing and mixing it with tomato, onion, herbs and spices. 9.99

Saag Paneer [On Request - V I GF I NF]
Paneer (Indian cottage cheese) cooked in a variety of spices with spinach. Mains 10.99 / Sides 7.99

Paneer Butter Masala [On Request - V I GF I NF]
Paneer (Indian cottage cheese) cooked in buttery Silky tomato sauce. 11.49

Karahi Paneer [On Request - V I GF I NF]
Paneer (Indian cottage cheese) cooked with a blend of aromatic spices fresh tomatoes, bell peppers and oninon. 10.99

Malai Kofta [On Request - V I VE]
Malai means cream and kofta are fried dumplings. Made up of mashed potatoes - veggies and cashew cooked with special creamy sauce. 10.99

Paneer Tikka Jalfrezi ***Chef Recommended***
Paneer (Indian Cottage Cheese) is cooked with onion, tomato, green chillies, bell pepper with a wonderful spice mix. 10.99

Paneer Tikka Makhani [On Request - V I GF] ***Chef Recommended***
Clay oven cooked paneer (Indian cheese) cooked in buttery silky tomato sauce. 9.49

Vegetable Chowmein/with Paneer [On Request - VI VE I DF I NF]
Fine chopped fresh vegetables cooked with noodles, soya sauce and spices. Mains 9.99 / Sides 10.99

Punjabi Soya Chaap [On Request - VI DF I NF]
Protein rich soya chaap cooked with spices in a nice buttery sauce. A must have dish for all North Indian parties. Soyabean is very good source of protein, B vitamins and minerals. 11.99

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy



Lotus Temple

The Lotus Temple, located in Delhi, India, is a Bahá'í House of Worship that was dedicated in December 1986.

Mains (Non-Veg).

Chicken/Lamb/King Prawn Chettinadu [On Request - GF I DF I NF]
Special south Indian dish, flavoured with coconut, curry leaves, and black pepper. 12.99 / 13.99 / 16.99

Railway Lamb Curry *Chef Recommended*
named as it was first cooked by the chefs working on the Indian railways in the 1900s to serve First Class passengers.
Diced lamb, potatoes cooked with fresh spices. It has it's own distinctive aroma from the flavour of mustard oil, fennel, whole spices, coriander etc. 16.49

Delhi Nalli Nihari
A dish from Royal Mughal kitchen. Lamb shank slow cooked with marrow bones and freshly grinded Indian spice blend. 19.99

Bhatti Murg Makhani (On the bone) [On Request - GF I DF I NF]
Tandoori chicken simmered in buttery tomato sauce and special mix of spices. 15.99

Chicken/Lamb Tikka Lababdar [On Request - GF I DF I NF] *Chef Recommended*
Lababdar is a rich mughlai gravy made up of nice blend of tomatoes, onion, cashew, butter with aromatic Indian Spices. Chicken or lamb first cooked in clay oven and then pan cooked with house special lababdar sauce. 12.99 / 13.99

Goan Fish Curry [On Request - GF I DF I NF]
Tender cubes of fish cooked with tomatoes, coconut milk & special Indian spices. 15.99

Malai King Prawn Curry [On Request - GF I NF] *Chef Recommended*
King Prawn simmered in rich coconut milk and aromatic Indian spices. 16.99

Chilli Chicken Masala [On Request - GF I DF I NF] *Chef Recommended*
Boneless chicken curry infused with fresh chilli, herbs and spices. 13.99

Chowmein - Chicken / Chicken Tikka / Prawns [On Request - DF I NF]
Fine chopped fresh vegetable cooked with noodle, soya sauce and spices. 11.99 / 12.99 / 13.99

Rajasthani Laal Maas *Chef Recommended*
A very popular non-veg recipe in Rajasthan. It is slow cooked hunter style lamb dish with rustic flavours which is made with the combination of Kashmiri red chillies, fragrant spices. 16.99

Chicken/Lamb Tikka Masala [On Request - GF]
Boneless Chicken or lamb delicately marinated and cooked in a traditional clay oven and then pan tossed in a specially prepared creamy masala sauce. 10.99 / 11.99

Butter Chicken [On Request - GF] *Chef Recommended*
Chicken breast flavoured with cumin seeds, cooked in a rich tomato and butter-based sauce. 13.99

Chicken/Lamb Rogan Josh [On Request - GF I DF]
One of the signature recipes of Kashmiri cuisine.Chicken/Lamb slow cooked with authentic blend of spices. 11.99 / 14.99

Saag Chicken/Lamb [On Request - GF I DF I NF]
Boneless chicken or lamb cooked with spinach. 11.99 / 14.99

Chicken/Lamb/King Prawn Shashlik [On Request - GF I DF I NF]
Boneless chicken/lamb/king prawn marinated with herb, spices yoghurt ginger and garlic then cooked in clay oven with onion and pepper. Served with butter rice. 13.99 / 14.99 / 16.99

Traditional Favourite (Mains Non-Veg)

On request GF | DF | NF

Dishes	Chicken	Lamb	Prawns	King Prawns
Curry	11.99	13.99	14.99	15.99
Karahi	11.99	13.99	14.99	15.99
Jalfrezi	11.99	13.99	14.99	15.99
Madras	11.99	13.99	14.99	15.99
Dhansak	11.99	13.99	14.99	15.99
Korma	11.99	13.99	14.99	15.99

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy



Ajanta Caves

The site is a protected monument in the care of the Archaeological Survey of India, and since 1983, the Ajanta Caves have been a UNESCO World Heritage Site.

Spicy Tadka Rice

Steamed Rice
Steamed cooked long grain basmati rice. 3.49

Saffron Pulao Rice
Long grain Basmati rice cooked with fresh coriander, mint, Caraway seeds (Shahi Jeera). 4.49

Mix Veg Rice
Long grain Basmati rice cooked with fresh vegetable. 4.49

Lemon Rice
Long grain Basmati rice cooked with freshly squeezed lemon, peanut, mustard seeds and south Indian spices. 4.99

Mushroom Pulao Rice
Long grain Basmati rice cooked with mushrooms coriander and light spices. 4.99

Keema Rice
Long grain Basmati rice cooked with minced lamb. 5.29

Coconut Rice
Long grain Basmati rice cooked with coconut. 5.49

Chicken Fried Rice
Long grain basmati rice prepared with eggs and fried chicken, spring onion with light spices and soya sauce. 5.99

Egg Fried Rice
Long grain Basmati rice prepared with eggs, soya sauce and spices. 5.49

Garlic Rice
Long grain Basmati rice cooked with chopped Garlic. 4.29

Jeera Rice
Long grain Basmati rice cooked with cumin seeds. 4.29

Spicy Tadka Biryani

Basmati rice cooked with fresh mint, tomato, lemon & Indian biryani spices. Served with raita as traditional. Please request for curry sauce if you prefer sauce instead

Vegetarian Biryani [On Request - V I GF I NF] - 11.99

Vegetarian Biryani with paneer [On Request - V I GF I NF] - 12.29

Chicken Biryani [On Request - GF I NF] - 13.99

Chicken Tikka Biryani [On Request - GF I NF] *Chef Recommended* - 14.99

Lamb Biryani [On Request - GF I NF] *Chef Recommended* - 15.99

King Prawn Biryani [On Request - GF I NF] - 17.99

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy



Sri Harmandir Sahib

The Golden temple is located in the holy city of the Sikhs, Amritsar. The Golden temple is famous for its full golden dome, it is one of the most sacred pilgrim spots for Sikhs.

Spicy Tadka Breads

Chapati / Butter Chapati
Round, flat whole wheat bread. 2.49 / 2.99

Tandoori Roti / Butter Roti
Unleavened whole wheat dough, cooked in the clay oven. 2.79 / 2.99

Plain Naan / Butter Naan
Naan dough prepared with butter and cooked in tandoor for a crispy and flaky. 2.99 / 3.29

Cheese & Chilli Naan
Green chilli and cheese stuffed naan. 3.99

Cheese & Coriander Naan
Coriander and cheese stuffed naan. 3.99

Cheese & Keema Naan
Mince lamb and cheese stuffed naan. 4.99

Cheese Naan
Cheese stuffed naan. 3.99

Chilli & Garlic Naan
Green chilli & Garlic stuffed Naan. 3.49

Garlic Naan
Garlic stuffed naan. 3.99

Keema Naan
Mince lamb stuffed naan. 4.29

Tandoori Lachha Paratha (layered Indian bread)
Unleavened whole wheat dough cooked nicely with butter on top. This style of paratha turns out crispy and with several layers. 3.99

Peshwari Naan
Coconut, almond, raisins stuffed naan. 4.29

Stuffed Paratha
Whole wheat dough prepared with butter and choice of stuffing (onion or potato or coriander or garlic). 4.99

Chilli Naan
Green chilli stuffed naan. 3.29

Accompaniments

Fresh Salad / Onion Salad - 2.99 / 2.29
Raita (Onion or Cucumber) - 2.49
Chutney (Mint, Tamarind, Mango) - 1.00
Pickle, Spiced Onion (Each) - 1.00
Chutney Tray (Each Guest) - 1.00
Plain Papadums - 1.00
Masala Papad - 1.49
Papad Topped with Chopped Onion, Tomatoes, Cucumber.

***All prices are inclusive of taxes**

***we levy 10% optional service charge. Please ask your waiter to remove it, if you are not happy.**

G - GLUTEN D - DAIRY N - NUTS V - VEG VE - VEGAN

Food may contain nuts, milk, gluten, mustard, eggs etc. Please contact staff for any kind of food allergy

Spicy Tadka

INDIAN RESTAURANT & EVENT CATERER

