



## THALI

A traditional Indian dining experience of having various dishes on a round metal platter

### Vegetarian Thali

Punjabi Samosa, Paneer Tikka Masala, Raita, Vegetable of the day, Dal of the day, Raita, Gulab Jamun, Pulao rice, Roti and Pappadum

### Vegan Thali

Punjabi Samosa, Soya Tikka Masala, Tikka Salad, Vegetable of the day, Dal of the day, Dessert of the day, Pulao rice, Roti and Pappadum

## QUICKMUNCHIES

### Pappdums & Chutney (2pcs)

### Fries

### Gunpowder Fries

Gunpowder spiced crispy fries

### Masala Fries

Our signature spiced fries tossed in chilli mayo

### Punjabi Samosa

2 pieces of vegetable samosa with chutney

### Aloo Tikki

2 pieces of Indian style hash brown with chutney

### Onion Bhaji

Crispy onion fritters with chutney

### Peanut Masala

Roasted peanuts spiced and tossed with onions, tomatoes, chillies and toasted cumin

## BOMBAY STREET BUNS

### Vada Pao

Another Bombay Street Foodies favourite, potato dumpling, chutney and chilli in a soft roll

### Samosa Pao

Punjabi samosa, onion, coriander, chutney in a soft roll

### Onion Bhaji Pao

Onion bhaji, coriander, chutney in a soft roll

### Paneer Tikka Bun

Paneer Tikka, Mango chutney, onion, coriander in a soft bread roll

### Pao Bhaji

2 soft rolls with smashed vegetable curry on the side



## LOADED FRIES

Your favourite masala fries, protein of your choice, cheese, spring onions, coriander, chilli sauce

### Paneer Tikka

Chunks of paneer, marinated in tandoor spices and grilled

### Soya Chaap Tikka

Plant based Vegan style Tikka marinated in ginger, garlic and cumin



## MINIKATHI ROLL

Crispy Paratha wrap with Tikka of your choice, onion, coriander and chutney

### Paneer Tikka

Chunks of paneer, marinated in tandoor spices and grilled

### Soya Chaap Tikka

Plant based Vegan style Tikka marinated in ginger, garlic and cumin

## Handi Dum Biryani

One of the most popular Biryanis in India and its our cooking style that makes it special. Please allow 25-30 minutes for your Biryani to cook slowly and give you that flavour to make you come back again and again



DINNER SPECIAL

### Sabz-e-Khas

Aromatic vegetable biryani

### Paneer Tikka Biryani

Tandoori Masala marinated Paneer grilled and cooked with aromatic rice served with cucumber raita

## MIXED GRILL TIKKA PLATTER

Perfect to share among 2 people as starter

### Veg Platter

Paneer Tikka, Soya Tikka, Coriander and Lime Paneer Tikka, Samosas

### Vegan Platter

Soya Tikka, Samosa, Aloo Tikki, Masala Fries



## CHAAT CORNER

### Samosa Chaat

Punjabi samosa with chickpeas, yogurt, mint, tamarind chutney, coriander and onion

### Samosa Choley

Punjabi samosa with chickpeas, tamarind chutney, coriander and onion

### Aloo Tikki Chaat

Crispy Indian Hashbrowns with chickpeas, yogurt, mint, tamarind chutney, yogurt, coriander and onion

### Dahi Bhalley

Soft lentil dumplings with yogurt, mint, tamarind chutney, onion, coriander and toasted cumin

### Bhalla Papdi Chaat

Soft lentil dumplings and crispy wheat discs with yogurt, mint, tamarind chutney, onion and coriander

### Bhel Puri

Rice puffs and wheat discs with cucumber, tomato, onion tossed in tamarind and mint chutney

### Pani Puri

Street food favourite, crispy fried puffed ball filled with flavoured water and spiced potato

### Dahi Puri

Another street foodies favourite, crispy fried puffed ball with potato, yogurt, tamarind, mint chutney, onion and coriander

### Papdi Chaat

Crisp wheat discs with potatoes, yogurt, mint and tamarind chutney, onion and coriander

### Chaat Platter



A combination of 4 types of chaats for foodies who like to try a bit of everything. Perfect to share between 2 people as starter





## CURRY MEAL FOR ONE



Choose any of our mouth watering curry add rice/Naan/ paratha or roti) accompanied with our signature Tikka salad


**Paneer Tikka Masala**    
Indian Cheese in tomato, onion and butter sauce

**Kadai Paneer**     
Cumin and coriander flavoured spicy paneer with Onion, peppers and tomatoes

**Saag Paneer**     
North Indian Curry made with leafy greens and Paneer

**Dal Makhni**    
Our special black lentils and kidney beans slowly cooked for hours finished with tomatoes and cream

**Punjabi Choley**    
North Indian Spiced chickpea curry

**Soya Tikka Masala**     
Delicious soya dish with onions, tomatoes, ginger, garlic and spices

## ACCOMPANIMENT

- Roti 2 pcs**   
Thin wholemeal bread cooked on Tawa
- Naan**   
Indian flat bread cooked on a griddle
- Garlic Naan**   
Indian flat bread flavoured with garlic and coriander
- Chilli Naan**    
Indian flat bread flavoured with chilli and coriander
- Paratha 2 pcs**   
Crispy flat bread
- Pulao Rice**   
Flavoured basmati Rice
- Cucumber Raita**   
Cucumber and spiced yogurt
- Tikka Salad**   
Our signature side salad
- Tadka Dal**   
A comforting and flavourful lentil dish. Great accompaniment to any meal
- Vegetable Korma**    
Vegetables in a rich, mild, cashew nuts based sauce perfect for any side dish
- Saag Aloo**     
North Indian Curry made with leafy greens and potatoes

## INDO CHINESE

Crispy fried protein of your choice tossed in Indo chinese spicy sauce with onions and peppers

- Paneer Chilli**   
- Soya Chilli**   
- Schezwan Fries**   



## KIDSSPECIAL









**Paratha wrap or Slider bun (filling of your choice with chutney, lettuce and cucumber) served with Fries and Fruit shoot or Rubicon Mango**

**Paneer Tikka**    
Chunks of paneer, marinated in tandoor spices and grilled

**Soya Chaap Tikka**     
Plant based Vegan style Tikka marinated in ginger, garlic and cumin



## GRILLED TIKKA

- Paneer Tikka**    
Chunks of paneer, marinated in tandoor spices and grilled
- Coriander and Lime Paneer Tikka**     
Coriander and lime marinated paneer grilled to order
- Soya Chaap Tikka**     
Plant based Vegan style Tikka marinated in ginger, garlic and cumin

## LET'S WRAP TORTILLA/NAAN

Tikka of your choice, Tikka Sauce, onion, coriander, Tikka slaw, chutney, Tikka Crisps wrapped in Naan or Tortilla

- Paneer Tikka**    
Chunks of paneer, marinated in tandoor spices and grilled
- Coriander and Lime Paneer Tikka**     
Coriander and lime marinated paneer grilled to order
- Soya Chaap Tikka**     
Plant based Vegan style Tikka marinated in ginger, garlic and cumin



### CHOOSE WHAT YOU EAT

from plant-based options to fibre + protein sources, tikka nation your way

 Vegetarian  Vegan  Mild  Medium Spicy

**Allergen information: For any food allergies or dietary requirements speak to our staff.**

The food will be served as and when it is ready, just relax and enjoy the delicacies. A discretionary 10% service charge is added to all the bills which is shared equally among all the staff.

**OUR BRANCHES**  Dorking  St Albans  Uxbridge  Watford  
 Birmingham  Preston  Leeds and coming soon nationwide

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