

TADKA HOLLAND PARK

Small Plates

Bhel Puri Chaat (Vegan)	£8
Puffed rice tossed with onion, chickpeas & a variety of chutneys.	
Samosa Chaat (V)	£9
Lip smacking chaat made with variety of chutneys.	
Vegetable Samosa (V)	£6.5
Served with homemade chutneys.	
Paneer Samosa (V)	£7
Lightly spiced grated Paneer stuffed in samosas.	
Harabhara Kabab (V)	£7
Savory, crunchy loaded with spinach, peas and potatoes.	
Onion Bhaji (V)	£7
Crispy onion fritters. (Coated in gram flour, mixed with onions & spices.)	
Vegetable Springrolls	£7
Crispy vegetable spring roll with chutneys.	
Lamb Samosa	£7
Spiced up minced lamb filling in a crispy samosa pastry served with chutneys.	
Chicken Tikka	£9
Using a family recipe, chicken marinated & cooked in a tandoor.	
Nilgiri Sheekh Kabab	£9
(Minced lamb with kabab) Cooked in a tandoor.	
Fish Pakora	£10
Spiced Gram flour battered Tilapia fish.	

Curry Dishes

Chicken Tikka Makhani	£12
Tandoori chicken in a creamy butter sauce	
Bombay Chicken Curry	£12
A must try for spicy curry lovers. Chicken cooked in a traditional street style curry sauce.	
Keralian Fish or Prawn Curry	£13
Delicate Tilapia / Prawn cooked in a coconut-based south Indian style curry.	
Mughlai Kadhai Lamb	£13
Slow cooked lamb with tomatoes, garlic & garam masala	
Lamb Hari Mirch	£13
Slow cooked lamb chunks with fresh green chillies & garlic in a tomato-based sauce.	
Tofu Tawa Masala (Vegan)	£12
Tofu cooked on a Tawa (flat pan) with rustic masala curry sauce.	
Paneer Butter Masala (V)	£12
What if I told you "Paneer Butter Masala" is both the name of the dish and ingredients!	
Baigan Bartha (Vegan)	£12
Tandoor roasted aubergine curry with green onion, peas and tomatoes.	
Korma your Way	£12
Chicken or Paneer cooked in a korma sauce.	
Lasooni Palak Paneer or Chicken	£12
Tender Paneer or Chicken cooked with spinach & tempered with fresh Garlic.	
Punjabi Rajma Masala	£11
This Rajma dish is a lightly spiced, creamy and delicious Punjabi style curry.	

Chole Chana Masala **£11**

Staple chick peas cooked in a masala curry sauce.

Egg Curry **£11**

Simple, flavourful and delicious egg curry can be paired with a rice or chapattis.

Railway Chicken Curry **£13**

The dish takes you back to the British era in India when the only option for the long-distance travel was the railway. Our Railway Chicken is full of tender chicken pieces cooked in a delicious curry with potato and a boiled egg. The dish was only served in the first-class carriages.

Fact: There are more than 7000 railway stations on Indian rail network.

Chef Special Gujarati Undhiyu (V) **£12**

Undhiyu is a traditional Gujarati vegetable dish that is a regional specialty of Surat, India. The name of this dish comes from the Gujarati word "undhu", which translates to upside down, since the dish is traditionally cooked upside down underground in earthen pots, termed "matlu", which are fired from above.

Fact: World's 90% of the rough diamonds are cut and polished in the city of Surat, India.

Sides & Bites

Basket of Papadums	£4
Served with varieties of homemade chutneys.	
Potato Chips	£4
Cucumber Raita	£3

Bread & Rice

Steamed Basmati Rice (V)	£4.5
Jeera Rice (V)	£4.5
Cumin tempered rice	
Chapatis (2 per portion)	£4.00
Whole wheat flour homemade chapatti.	

Dal Tadkewali (Vegan) **£9**
A staple in every Indian household. Protein packed vegan yellow lentils boiled and tempered with red chillies, Garlic and Onion.

Black Dal (V) **£9**
The ultimate comfort food. Black lentils slow cooked for hours with spices to form a rich and creamy texture.

Dal Palak (V) **£9**
Protein packed lentils with Spinach & Garlic.