

Curries (Seafood Specialties)

Fish Malabar Curry Bonitos Fillet Of Fish Cooked With Seafood Gravy & Curry Leaves.	R165
Kadhli Fish Fish Cooked In An Aromatic Cream And Cashew Based Gravy.	R165
Fish Chettinad (Tamil Nadu Speciality) Fish Cooked In Chettinad Masala & Chopped Tomatoes & Mixed Spice With A Splash Of Coconut Paste	R165
Madras Prawns Prawns Cooked With Mustard Seeds & Spicy Seafood Gravy.	R190
Kadhli Prawns Prawns Cooked In An Aromatic Cream And Cashew Based Gravy.	R190
Prawn Chettinad (Tamil Nadu Speciality) Prawns Cooked In Chettinad Masala & Chopped Tomatoes & Mixed Spice With A Splash Of Coconut Paste	R190
Prawns Pepper Fry Prawns Cooked With Onion Black Pepper And Soya Sauce	R190

Rice Dishes

Plain Steamed Rice (Basmati)	R40
Pulao Rice	R55
Mushroom Pulao	R55
Jeera Rice	R50
Veg Biryani	R95
Chicken Biryani	R120
Lamb Biryani	R179
Prawn Biryani	R190

Rotli & Naan

Naan White Flour Handmade Bread Freshly Baked On Order.	R16
Garlic Naan White Flour Handmade Bread Freshly Baked With Garlic.	R25
Tandoori Roti Whole Wheat Indian Bread Baked In Tandoor Oven .	R27
Butter Naan White Flour Handmade Bread Freshly Baked To Order	R22
Tandoori Paratha Whole Wheat Indian Bread Layered With Butter And Baked .	R30
Lacha Paratha White Flour Indian Bread Layered With Butter And Baked In Tandoor Oven.	R30
Pudina Paratha Whole Wheat Flour Topped With Mint Pasta.	R35
Rogani Naan/ Chilli Naan	R28
Peshwari Naan	R48
Stuffed Parathas Choice Of Aloo Or Mince.	R49
Cheese Naan	R48
Cheese Garlic Naan	R52

Side Dishes

Papad (4pcs)	R30
Pickles	R25
Sambals	R25
Plain Yoghurt	R20
Raita	R35
Green Salad	R35
Onion Salad	R25

Children's Corner

Kids Chicken Kebab And Chips	R90
Kids Calamari & Chips	R95
Kids Chicken Nuggets & Chips	R90
Kids Fish & Chips	R95

Desserts

Ice Cream And Chocolate Sauce	R40
Bombay Crush	R45
Phirni (Kheer)	R45
Traditional Indian Pudding Served Warm	R45
Halwa (Solj) Indian Dessert Pudding Made With Solj (Semolina) Milk And Ghee	R45
Kulfi Indian Homemade Ice Cream	R45
Gulab Jamun (3 Pieces) Indian Dessert Made Of Dough Consisting Of Milk Solids, Dipped In A Sugar Syrup	R45

Beverages

Coffee	R30
Tea	R25
Masala Tea	R30
Sweet Lassi	R40
Salted Lassi	R40
Mango Lassi	R40
Chassi	R20
Milk Shake	R40
Chocolate , Strawberry , Vanilla , Lime	R40

We do:
Private Functions, Birthday Parties,
Private Parties & Outdoor Catering
All Types Of Indian Food & Gujarati Food



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Starter And Tandoor

Samosas (Three Pieces) Veg / Peas & Potato / Cheese & Corn No Veg / Chicken Or Hince	R45
Onion Bhaji (Veg) Chopped Onion Marinated In Special Green Flour Batter And Deep Fried	R45
Chilli Bites (Veg) Mixture Of Vegetables Marinated In Special Green Flour Batter And Deep Fried	R45
Paneer Pakoras (Veg) Pieces Of Paneer Dipped In Batter And Fried	R85
Tandoori Mushroom (Veg) Mushrooms Marinated With Exotic Spices, Cooked In The Indian Clay Oven	R80
Saadi Bhara Kabab (Veg) Mixed Vegetables With Green Harisa Head Together And Fried	R75
Paneer Tikda (Veg) Cubes Of Homemade Cottage Cheese Stewed With Onions And Green Peas	R90
Papdi Chaat (Veg) Crunchy, Tangy, Hot And Sweet Flavour Papad Served With Any Heat	R70
Dahi Sev Puri (Veg & Potato) Savory Preparation Using Small Crisp Flat Puri Layered With Various Chaat Chutney	R75
Pani Puri (8 Pieces) Hotter Crispy Fried Ball That Is Filled With Potato, Chickpeas & Spice Flavouring	R75
Vegetable Platter (Veg) Combination Of Samosas, Saadi Bhara Kabab And Paneer Tikda Jandoor Mushroom	R140
Chicken Tikda Mildly Spiced Homage Of Chicken Grilled In A Tandoor Oven	R85
Chicken Garlic Kabab Tender Pieces Of Chicken Marinated In Mild Cashew Nut Paste And Flame Grilled	R85
Mixed Kabab Platter A Delightful Combination Of Chicken Tikda, Mela Tikda, Saadi Kabab, And Tikka	R160
Mela Tikda Chicken Breast Fillet Marinated In Mild Spice And Grilled In Tandoor Oven	R85
Tandoori Kabab (4 Pieces) Dramatic Marinated With Mild Spices, Served With Salad & Peas	R99
Tandoori Chicken Pull Chicken Marinated In Yoghurt And Spices, Grilled In A Tandoor Oven	R142
Lamb Saadi Kabab Mildly Spiced Homage Of Lamb Hince Grilled In A Tandoor Oven	R95
Lamb Boti Kabab Tender Pieces Of Lamb Marinated With Herbs And Spices, Grilled In A Tandoor Oven	R165
Lamb Chops (4 Pieces) Lamb Chops Marinated With Spices And Herbs	R199
Fish Tikda Fish Blended With Herbs, Indian Spices And Grilled In A Tandoor Oven	R95
Chicken Wings (8 Pieces) Fried Wings Marinated With Spice And Deep Fried	R90
Prawn Kollwada Marinated Prawns In Chef's Secret Spices And Deep Fried	R110
Chicken Chilli Chicken Strips Fried With Vegetables In Soya Sauce Chinese Style	R99
Paneer Chilli (Veg) Paneer Strips Fried With Vegetables In Soya Sauce Chinese Style	R90
Mushroom Manchurian (Veg) Mushroom Fried With Vegetables In Soya Sauce Chinese Style	R85
Veg Manchurian (Veg) Hot Veg Ball Fried With Onion And Pepper In Soya Sauce Chinese Style	R90

Curries - Vegetable Delights

Vegetable Makhani A Combination Of Mixed Vegetable, Paneer, Potato & Cauliflower In Tomato & Cashew Gravy.	R99
Aloo Gobi Potatoes And Cauliflower Florets Simmered With Rich Spices.	R90
Aloo Jera Potatoes Cooked With Mild Spices And Curly Seed	R90
Bombay Aloo Potatoes Cooked With Spice And Mild Gravy.	R90
Channa Pindi Chick Peas Cooked In Rich Cashew Gravy.	R90
Nararain Korma (No Chilli) Meat Vegetable Cooked In Rich Cashew Gravy.	R110
Veg Kadai Meat Veg Cooked With Onion, Tomato And Veg Gravy.	R99
Veg Jalfrezi Meat Veg Cooked With Peppers, Tomato, Onion, And Veg Gravy.	R99
Veg Jalandri Hot Vegetable Indian Curry Cooked With Jalandri Style Spices.	R99
Aloo Mutter Potatoes With Green Peas, In Onion & Tomato Base Gravy.	R95
Paneer Lababdar Shredded Cheesy Anarrotic Cottage Cheese, Delicately Cooked Tomato Based Gravy With Chases.	R120
Paneer Korma (No Chilli) Paneer Cooked In Cashew And Mild Spice	R120
Paneer Makhani Homemade Cottage Cheese Cooked In A Rich Tomato Based Creamy Gravy	R120
Paneer Tikda Masala Tender Paneer Grill And With Tomato Gravy With Green Pepper & Onion	R120
Paneer Mushroom A Delicious Dry Preparation Of Shaved Cottage Cheese And Mushroom Cooked In Medium Spices.	R120
Paneer Pakat Homemade Cottage Cheese Cooked In Spinach & Medium Spices.	R120
Paneer Kadai Cubes Of Homemade Cottage Cheese, Stir Fried With Onion, Peppers And Tomato Gravy Seasoned With Chef's Secret Spices	R120
Dahi Pakodi Kadhi Yogurt And Gram Flour Based Gravy With Spiced Gram Flour Balls.	R90
Dal Makhani Aromatic Black Lentils Cooked In Oven And Spiced, Just Like How Mom Would Have	R99
Dal Tadka Yellow Lentils Cooked With Traditional Spices	R99
Dhal Chaat Chef's Special Recipe	R90
Mushroom Kadai Mushroom Cooked With Kadai Masala, Tomato & Veg Gravy	R99
Mushroom & Corn Curry Mushroom & Corn Cooked In Vegetable Gravy.	R99

Curries - Chicken Delights

Chicken Makhani (Butter Chicken) Tender Boneless Chicken Pieces Cooked In A Special Tomato And Cashew Gravy.	R145
Chicken Tikka Masala Medium Spiced Chicken Cooked With Green Pepper & Onion	R145
Chicken Korma (No Chilli) A Very Mild Flavored Chicken Cooked In Cashew Gravy.	R145
Chicken Saagwala Julienne Of Chicken Cooked In Green Spices And Spinach Masala	R145
Chicken Chettinad (Tamil Nadu Speciality) Chicken Pieces Cooked In Chettinad Masala & Chopped Tomatoes & Mixed Spice With A Splash Of Coconut Paste	R145
Chicken Bhuna Tender Pieces Of Chicken Cooked In Medium Spiced & Thick Gravy.	R145
Chicken Kadai Tender Homage Of Chicken Traditionally Cooked With Green Peppers, Tomatoes And Onions	R145
Chicken Jalfrezy Fresh Chicken Cooked With Onion, Green Peas, Tomato Gravy & Spices.	R145
Chicken Pepper Fry Chicken Cooked With Onion Black Pepper And Soya Sauce	R145
Chicken Vindaloo Traditional Goan Style Curry With Hot Chillies & Vinegar	R145
Chicken Madras Chicken Cubes With Coconut & Tamarind In Tomato Based Gravy	R145
Chicken Lababdar Chicken Anarrotic Chicken, Delicately Cooked Tomato Based Gravy With Cheese	R145

Curries - Lamb Delights

Lamb Rogan Josh Tender Lamb Pieces Cooked In Traditional North Indian Style.	R179
Lamb Vindaloo A Popular Hot Spicy Lamb Curry.	R179
Lamb Korma (No Chilli) Tender Lamb Pieces Cooked In Mild Cashew Gravy	R179
Lamb Do Piazza Lamb And Chicken Grilled In Delicious Curry	R179
Lamb Chettinad (Tamil Nadu Speciality) Lamb Pieces Cooked In Chettinad Masala & Chopped Tomatoes & Mixed Spice With A Splash Of Coconut Paste	R179
Lamb Bhuna Pieces Of Lamb Cooked With Green Peppers, Onion And Tomato In North Indian Style	R179
Lamb Saagwala Delightful Combination Of Lamb Cooked In Spinach Gravy	R179
Dhal Goan Yellow Lentils Cooked With Lamb And Medium Spices	R179
Lamb Pepper Fry Lamb Cooked With Onion, Black Pepper And Soya Sauce	R179
Lamb Lababdar Creamy Lamb Delicately Cooked Tomato Based Gravy With Cheese	R179
Lamb Madras Lamb Cubes With Coconut & Tamarind In Tomato Based Gravy	R179
Lamb Chops Masala Curry A Lamb Chop Cooked In The Tandoor Oven Then Cooked In A Thick Onion & Tomato Based Gravy	R210
Lamb Boti Masala Boneless Lamb Cooked In The Tandoor Oven Then Cooked In A Thick Onion & Tomato Based Gravy	R199

All Curries Can Be Made In:
Mild / Medium / Hot / Extra Hot