

Curries (Seafood Specialities)

Fish Malabar Curry Boneless Fillet Of Fish Cooked with Seafood Gravy & Tamarind, Coconut and Curry Leaves	R165
Kadhi 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 Slash of Coconut Paste	R165
Madras Prawns Prawns Cooked With Mustard Seeds & Spicy Seafood Gravy	R195
Kadhi Prawns Prawns Cooked In An Aromatic Cream And Cashew Based Gravy	R195
Prawn Chettinad (Tamil Nadu Speciality) Prawns Cooked In Chettinad Masala & Chopped Tomatoes & Mixed Spice with A Slast of Coconut Paste	R195
Prawn Pepper Fry Prawns Cooked With Onion Black Pepper And Soy Sauce	R195

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



Roti Naan

Naan White Flour Handmade Bread Freshly Baked On Order	R16
Butter Naan White Flour Handmade Bread Freshly Baked To Order	R22
Garlic Naan White Flour Handmade Bread Freshly Baked With Garlic	R25
Tandoori Roti Whole Wheat Indian Bread Baked In Tandoor Oven	R27
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 Paste	R35
Rogni Naan / Chilli Naan	R28
Peshwari Naan	R48
Stuffed Parathas Choice of Aloo or Mince	R49
Cheese Naan	R48
Cheese Garlic Naan	R52



Side Dishes

Papd (4 Pcs)	R30	Raita	R30
Pickles	R25	Green Salad	R35
Sambals	R25	Onion Slice	R25
Plain Yoghurt	R25		

Children's Corner

Kids Chicken Kebab and Chips	R95
Kids Calamari & Chips	R95
Kids Chicken Nuggets & Chips	R95
Kids Fish & Chips	R95

Desserts

Ice Cream And Chocolate Sauce	R40
Bombay Crush	R45
Phirni (Kheer) Traditional Indian Pudding Served Warm	R45
Halwa (Soji) Indian Dessert Pudding Made with Soji (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
Chass (Butter Milk)	R20
Milk Shake 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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TADKA

**AUTHENTIC
INDIAN CUISINE**



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Starter And Tandoor

Samosas (3 Pieces)

Veg :- Peas & Potato / Cheese & Corn
Non Veg :- Chicken / Mince

R45

Onion Bhaji (Veg)

Chopped Onions Marinated in Special Gram Flour Batter And Deep Fried

R45

Chilli Bites (Veg)

Mixture of Vegetables Marinated in Spiced Gram Flour Batter And Deep Fried

R45

Paneer Pakoda

Pieces of Paneer Dipped In Batter And Fried

R85

Tandoori Mushroom (Veg)

Mushrooms Marinated with Exotic Spices, Cooked in the Indian Clay Oven

R85

Sabzi Bhara Kebab (Veg)

Mixed Vegetables with Green Masala Mixed Together And Fried

R80

Paneer Tikka (Veg)

Cubes Of Homemade Cottage Cheese Skewed with Onions And Green Pepper

R99

Papdi Chaat (Veg)

Crunchy, Tangy, Hot And Sweet Flavour Papad Served with Any Meal

R75

Dahi Sev Puri (Veg 8 Pieces)

Savoury Preparation Using Small Crisp Flat Puri Layered with Various Chaat Chutney

R80

Pani Puri (8 Pieces)

Hollow Crispy-fried Ball That is Filled with Patato, Chickpeas & Spice Flavoured Water

R80

Vegetable Platter (Veg)

Combination of Samosa, Sabzi Bhara Kebab And Panner Tikka, Tandoor Mashroom

R145

Chicken Tikka

Mildly Spiced Morsels of Chicken Grilled in A Tandoor Oven

R89

Chicken Garlic Kebaab

Tender Pieces of Chicken Marinated in Mild Cashew Nut Paste And Flame Grilled

R89

Mixed Kebaab Platter

A Delectable Combination of Chicken Tikka, Malai Tikka, Seekh Kebab, And Fish Tikka

R160

Malai Tikka

Chicken Breast Fillet Marinated in Mild Spice And Grilled In Tandoor Oven

R89

Tangdi Kebaab (4 Pieces)

Drumstick Marinated with Mild Spice, Served with Salad 4 Pieces

R99

Tandoori Chicken Full

Chicken Marinated in Yoghurt and Spices, Grilled in A Tandoor Oven

R145

Lamb Sheekh Kebab

Mildly Spiced Morsels of Lamb Mince Grilled In A Tandoor Oven

R95

Lamb Chops (4 Pieces)

Lamb Chops Marinated With Spice And Herbs

R165

Fish Tikka

Fish Blended with Herbs, Indian Spices And Grilled In A Tandoor Oven

R99

Chicken Wings (8 pieces)

Fresh Wings Marinated with Spice And Deep Fried

R90

Prawn Koliwada

Marinated Prawns In Chef's Secret Spices And Deep Fried

R120

Chicken Chilli

Chicken Strips Fried With Veggies In Soya Sauce Chinese Style

R99

Panner Chilli (Veg)

Paneer Strips Fried With Veggies In Soya Sauce Chinese Style

R95

Mushroom Manchurian (Veg)

Mushroom Fried with Veggies In Soya Sauce Chinese Style

R90

Veg Manchurian (Veg)

Mix Veg Ball Fried With Onion And Pepper In Soya Sauce Chinese Style

R92

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 Rice Spices

R90

Aloo Jeera

Potatoes Cooked with Mild Spice and Cumin Seed

R90

Bombay Aloo

Potatoes Cooked with Spice and Mild Gravy

R90

Channa Pindi

Chick Peas Cooked in Rich Cashew Gravy

R90

Navratan Korma (No Chilli)

Mixed Vegetable Cooked in Rich Cashew Gravy

R110

Veg Kadai

Mixed Veg Cooked with Onion, Tomato And Veg Gravy

R99

Veg Jalfrezie

Mixed Veg Cooked with Pepper, Tomato, Onion and Veg Gravy

R99

Veg Jaipuri

Mixed Vegetable Indian Curry Cooked with Jaipuri Style Spices

R99

Aloo Mutter

Potato with Green Peas. In Onion & Tomato Base Gravy

R95

Panner Lababdar

Stuffed Creamy Aromatic Cottage Cheese, Delicately Cooked Tomato Based Gravy with Cheese

R125

Panner Korma (No Chilli)

Panner Cooked in Cashew and Mild Spice

R125

Panner Makhani

Homemade Cottage Cheese Cooked in A Rice Tomato Based Creamy Gravy

R125

Panner Tikka Masala

Tandoori Paneer Grill and with Tomato Gravy with Green Pepper & Onion

R125

Panner Mushroom

A Delicious Dry Preparation of Shaved Cottage Cheese And Mushroom Cooked in Medium Spices

R125

Panner Palak

Homemade Cottage Cheese Cooked in Spinach & Medium Spice

R125

Panner Kadai

Cubes of Homemade Cottage Cheese, Stir Fried with Onion, Peppers And Tomato Gravy Seasoned with Chef's Secret Spices

R125

Dahi Pakodi Kadhi

Yoghurt And Gram Flour Based Gravy with Spiced Gram Flour Balls

R90

Dal Makhani

Assorted Black Lentils Cooked in Oven and Spiced, Just Like How Mom Would Have

R99

Dal Tadka

Yellow Lentils Cooked with Traditional Spices

R89

Dal Chef

Chefs 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

R149

Chicken Tikka Masala

Medium Spiced Chicken Cooked With Green Pepper & Onion

R149

Chicken Korma (No Chilli)

A Very Mild Flavoured Chicken Cooked In Cashew Gravy

R149

Chicken Saagwala

Juliennes Of Chiken Cooked in Green Spices And Spinach Masala

R149

Chicken Chettinad (Tamil Nadu Specialty)

Chicken Pieces Cooked in Chettinad Masala & Chopped Tomatoes & Mixed Spice with a Slash of Coconut Paste

R149

Chicken Bhuna

Tender Pieces of Chicken Cooked in Medium Spiced & Thick Gravy

R149

Chicken Kadai

Tender Morsels of Chicken Traditionally Cooked with Green Peppers, Tomatoes and Onions

R149

Chicken Jalfrezie

Fresh Chicken Cooked with Onion, Green Pepper, Tomato Gravy & Spice

R149

Chicken Pepper Fry

Chicken Cooked with Onion, Black Pepper And Soya Sauce

R149

Chicken Vindaloo

Traditional Goan Style Curry With Hot Chillies & Vinegar

R149

Chicken Madras

Chicken Cubes With Coconut & Tamarind in Tomato Based Gravy

R149

Chicken Lababdar

Creamy Aromatic Chicken, Delicately Cooked Tomato Based Gravy with Cheese

R149

Curries - Lamb Delights

Lamb Rogan Josh

Tender Lamb Pieces Cooked In Traditional North Indian Style

R185

Lamb Vindaloo

A Popular Hot Goanese Lamb Curry

R185

Lamb Korma (No Chilli)

Tender Lamb Pieces Cooked in Mild Cashew Gravy

R185

Lamb Do Piazza

Lamb And Onions Cooked Together in Delicious Curry

R185

Lamb Chettinad (Tamil Nadu Specialty)

Lamb Pieces Cooked in Chettinad Masala & Chopped Tomatoes & Mixed Spice With A Slash of Coconut Paste

R185

Lamb Bhuna

Pieces of Lamb Cooked with Green Peppers, Onion And Tomato in North Indian Style

R185

Lamb Saagwala

Delightful Combination of Lamb Cooked in Spinach Gravy

R185

Dhal Gosh

Yellow Lentils Cooked with Lamb and Medium Spice

R185

Lamb Pepper Fry

Lamb Cooked with Onion, Black Pepper and Soya Sauce

R185

Lamb Lababdar

Creamy Lamb Delicately Cooked Tomato Based Gravy with Cheese

R185

Lamb Madras

Lamb Cubes with Coconut & Tamarind in Tomato Based Gravy

R185

Lamb Chops Masala Curry

Lamb Chops 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