



DINE-IN MENU

CORKAGE - TERMS

Corkage allowed from Monday to Thursday,
subject to a fee of £10 per bottle and
Friday to Sunday £15 per bottle exclusive to spirits & wines.
Restaurant reserves a right to withdraw or change the offers at any time

ALLERGY AWARENESS

Customers with food allergies and intolerance are
advised to speak to our team members before placing order.

10% Discretionary service charge
will be added to the final bill

www.takaatak.co.uk

REVIEW US ON



Starter

Paneer Tikka **VEG** †

Soft fresh pieces of cottage cheese marinated with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Soya Chaap Masala **VEG** †

Soya formed chaap tossed with Khada masala and tossed with fresh Garam Masala

Chaana Aloo Tikki Chaat **VEG** †

Panfried potato cutlets with coriander, tangy Chickpeas topped with sweet yogurt and tamarind chutney.

Punjabi Samosa Chaat **VEG** †

Classic Punjabi samosa chaat topped with chopped red onions, coriander, tamarind chutney, sweet yogurt

Chak de chaat **VEG**

Classic dahi papadi chaat topped with three chutneys, sew and pomegranate seeds.

Gobi 65 **VEG** ††

Fried Cauliflower florets with chilli, garlic, curry leaves and spicy yogurt marinade

Talli Gol Gappe **VEG** (alcohol) (25ml)

Crispy wheat shells filled with boiled potatoes, chick peas, chat masala with vodka infused tamarind flavoured water.

Gol Gappe **VEG**

Crispy wheat shells filled with boiled potatoes, chick peas, chat masala infused with tamarind flavoured water.

Onion Bhajis **VEG** †

Sliced onions mixed with fresh herbs, chilli, garam masala in a gram flour batter, and deep fried.

Chicken 65 †††

Boneless pieces of tender batter fried chicken with chilli, garlic, curry leaves and spicy yogurt marinade

Chicken MOMO

Chicken dumplings, steamed and served with authentic Nepalese tomato and sesame chutney.

Fried Chicken MOMO ††

7 pieces of chicken dumplings, deep fried and tossed with garlic and chilli sauce.

Amritsari Fish †

Crisp fried fish fritters seasoned with chaat masala served with grated mooli and mint and coriander chutney.

Tandoor Special

Tandoori Mixed Grill †

For 4pp 21.99/ 2pp 12.99

(Clay Oven)

Tender pieces of marinated lamb chops, lamb kebabs, tandoori chicken, chicken tikka, fish tikka served on a bed of crisp onions on a sizzler

Tandoori Lamb Chops (Clay Oven) †

11.99

Tender pieces of lamb chops marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection serve on sizzler.

Seekh Kebab (Clay Oven) †

8.99

Spiced lamb mince kebab flavoured with fresh mint and coriander, flinger garlic and garam masala

Tandoori Kukad (Clay Oven) †

Half 6.99/ Full 11.99

Baby chicken marinated on the bone with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Chicken Tikka (Clay Oven) †

9.99

Boneless pieces of succulent chicken marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.

Fish Tikka (Clay Oven) †

10.99

Tender pieces of fish marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection

Indo-Chinese Special

Chili Garlic Mushrooms **VEG** †

8.99

Batter fried crispy mushrooms tossed with onions, peppers, in soy chili and tomato sauce

Chilli Garlic Soya Chaap **VEG**

8.99

Soya formed chaap tossed with chilli garlic Chinese sauce and sliced peppers, spring onions.

Chilli Paneer **VEG** ††

9.99

Deep fried cottage cheese cubes tossed with onions, peppers in soy, chilli and tomato sauce.

Chicken Lollipop ††

9.99

Frenched chicken winglet into shape of lollipop, batter fried and tossed in tangy schetzwan sauce.

Chilli Chicken ††

10.99

Stir fried chicken tossed in peppers, onions with Soy and chilli sauce.

Chilli Garlic King Prawns ††

12.99

Crisp fried king prawns tossed with garlic and chilli sauce finished with spring onions

Kid's Special Menu

All kids' meal will be served with chunky chips.

Chicken Nuggets

3.99

Fish Fingers

3.99

Chicken Korma with Rice

4.99

Vegetable Korma with Rice

3.99

Above dishes contains nuts, dairy, gluten, Soy

Mains

Chicken

Butter Chicken 🍛

Tandoor cooked succulent chicken pieces, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.

Chicken Tikka Masala 🍛

Boneless chicken tikka, finished with garlic, tomato and cream sauce.

Karahi Chicken 🍛

Succulent boneless chicken tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Jeera Chicken 🍛

Succulent boneless chicken tempered with cumin and finished with masala sauce.

Junglee Talli Murgh 🍛

Dhaba style chicken curry tempered with mustard oil, finished with whiskey (25ml).

Chicken Mirchi Lagi 🍛🍛

Delicacy of Indian Rajputs, finished with deggi mirch and homemade garam masala.

Lamb

Kashmiri Lamb Roganjosh 🍛

Favourite boneless lamb curry from Lucknow, cooked in yoghurt and brown onion gravy, finished with Kashmiri paprika.

First Class Lamb Curry 🍛

Popular Indian railway mutton curry cooked for officers during RAJ, cooked on bone with aromatic spices and coconut milk.

Karahi Lamb 🍛

Tender lamb chunks tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Lamb Mirchi Lagi 🍛🍛

Delicacy of Indian Rajputs, finished with deggi mirch and homemade figaram masala.

Saag Gosht 🍛

Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala

Sea Food

Masala Fish Curry 🍛

Pan seared fish with khada masala and bell peppers, topped with fresh coriander and lime juice.

Goan Fish Curry 🍛🍛

Goan style fish curry made by roasting freshly grated coconut and spices and ground into a smooth and thin gravy.

Tawa King Prawn Masala 🍛

Pan seared king prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.

Old School British Curries

Madras 🍛🍛🍛

Hot curry with garam masala, chilli and coriander.

Vindaloo 🍛🍛🍛

Very hot curry with garam masala, chilli and potato

Korma

Mild creamy almond, cashew nut and coconut based curry sauce – cardamom flavoured.

Dhansak 🍛

Hot, sweet and sour curry with lentil and Tawa sauce.

Jalfrezi 🍛🍛

Cooked with tomatoes, capsicum with peppers, onions and finished in sauce with added green chillies.

Bhuna 🍛

Medium spicy dish with thick sauce.

Chicken	11.99	Prawns	12.99
Lamb	12.99	Vegetables	9.99

Vegetables

Paneer Bhurji 🍛

Scrambled cottage cheese tossed with onions tomatoes spices and herbs

Paneer Delhi Wala 🍛

Cottage cheese, finished with tomato and cream sauce, cashew nut paste and flavoured with dry fenugreek.

Karahi Paneer 🍛

Paneer tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.

Palak Paneer 🍛

Pan fried cottage cheese with spiced spinach puree, flavour with ground cumin.

Paneer Tikka Masala

Finished with garlic, tomato and cream sauce.

Shahi Malai Kofta 🍛

Potato and cottage cheese croquettes cooked in creamy masala gravy.

Methi Mutter Malai 🍛

Fenugreek and garden peas cooked in mild cream based sauce topped with grated cottage cheese.

Bhindi Do Pyaza 🍛

Crispy okra cooked in onions masala and topped with crispy fried onions.

Masaledar Amritsari Chole 🍛

Spicy and tangy delicacy of chick peas in onion gravy topped with fresh coriander.

Tadka Dhaba Daal 🍛

Yellow lentils boiled with turmeric and tempered with freshly chopped onions, tomatoes cumin and green chillies.

Kaali Makhni Daal 🍛

Classic black lentil and kidney bean preparation slow cooked on a clay oven over night and flavoured with tomatoes, cream and butter.

Mix Vegetable Masala 🍛

Marriage of authentic vegetables in chef's special spice mix.

Bombay Aloo 🍛

Masala and cumin tempered boiled potatoes, British favourite.

Side Orders

Masala Chips 🌶️	4.99
Thick Cut Chips	2.99
Plain Yogurt	1.99
Kuchumber Raita Yogurt tempered with red chilli powder and cumin and topped with diced cucumber, tomato and red onions.	2.99
Punjabi Salad Sliced carrots, mooli, onions, tomato, lemon and green chillies	2.99
Onion Chilli Lemon	1.99
Extra Papad	1.99

Biryani

Tawa Lamb Biryani 🌶️ Takaak special tawa biryani with basmati rice, aromatic spices, saffron and topped with a boiled egg.	11.99
Awadhi Chicken Tikka Biryani 🌶️ Another royal delicacy from the ancient Mughal times cooked with aromatic spices, saffron and topped with a boiled egg.	10.99
King Prawn Biryani 🌶️ Tawa biryani, spicy marriage of kahda masala, basmati rice and king prawns.	12.99
Sabjee Biryani VEG 🌶️ Tawa biryani of mixed vegetable and khada masala and basmati rice)	9.99

Fried Rice

Vegetable Fried Rice VEG Stir fried rice with diced oriental vegetable and rich soy sauce.	8.99
Chicken Fried Rice Stir fried rice with diced oriental vegetable, crispy chicken and rich soy sauce.	10.99
Egg Stir Fried Rice Wok stir fried rice with free range eggs and fresh vegetables.	9.99

Noodles

Vegetable Hakka Noodles VEG Stir fried noodles with diced oriental vegetable and rich soy sauce.	8.99
Chicken Hakka Noodles Stir fried noodles with diced oriental vegetable and rich soy sauce.	10.99

Rice

Steamed Basmati Rice	3.49
Pilau Rice Tempered with sliced onions and cumin	3.99
Jeera Rice Tempered with roasted cumin	3.99
Mushroom Rice Tempered with fresh garlic and button mushrooms	3.99

Naan Bread

Tandoori Roti	2.25
Plain Naan	2.25
Butter Naan	2.49
Garlic Chilli Naan	2.49
Garlic & Coriander	2.49
Peshwari Naan Stuffed with almonds, raisin and coconut	3.99
Keema Naan Stuffed with lamb keema masala	3.99
Aloo Kulcha Stuffed with potato, red onion, green chillies.	3.99
Lacha Paratha Layered with ghee and fenugreek	3.99
Cheese Naan Stuffed with cheddar and mozzarella cheese	3.99
Cheese Garlic Naan	3.99

Desi Dessert

Homemade Gajar da Halwa	3.99
Gulab Jamun with Vanilla Ice Cream	3.99
Ice Cream (Vanilla, Chocolate, Strawberry)	3.99
Chocolate Fudge Cake with Vanilla Ice	3.99
Rasmalai	3.99
Stick Kulfi Mango, Malai, Pistachio	2.99
Matka Kulfi	3.99

NOTE: • Packing charge may apply on leftover food.

Medium - 🌶️ | Hot - 🌶️🌶️ | Very Hot - 🌶️🌶️🌶️