

# PANJABI TADKA

INDIAN



CUISINE

[www.PanjabiTadka.com](http://www.PanjabiTadka.com)

## Restaurant Week 2015 Menu

One appetizer OR soup

One vegetable

One meat meal

One naan

**\$20.15**



*Does not include tax or gratuity*



*Thande – Garam Lukme  
Hot & Cold Appetizers*

Vegetable Somosas	(2 pieces) Crisp pastries with potatoes and peas with a subtle touch of spices, served hot
Vegetable Tikki	(2 pieces) Little spicy vegetable patties
Paneer Pakora	Homemade cheese deep fried in chickpea batter, served hot
Mix Platter	A selected and delicious combination of appetizers
Non-Vegetable Samosas	Stuffed with minced lamb and garden peas
Vegetable Pakora	Assorted fresh vegetables deep fried in chickpea batter, served hot
Chicken Pakora	Marinated chicken deep fried in chickpea batter, served hot
Katchumber Salad	Finely chopped cucumber, tomatoes, onion & coriander, tossed with herbs & spices
Chat Papri	Diced potatoes, chickpeas and onions served with puffed wheat wafers, garnished with yogurt and sweet tamarind sauce

*Shorba  
Soup*

Fresh Soup of the Day	Lentil Soup or Coconut Soup
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*Tarkaree Ke Pakwan  
Vegetarian Specialties*

Matter Paneer	Homemade cheese cooked with peas, fresh tomatoes, cream & mildly flavoured with Indian spices
Navratan Korma	“Nine Vegetables” cooked with nine spices, nuts and a cream sauce
Dal Makhni	Creamed lentils tempered with fresh herbs and seasoning
Malai Kofta	Vegetable balls cooked in mild Indian spices and delicious gravy
Saag Paneer	Homemade cheese cubes cooked in spinach and cream
Aloo Chole	Chickpeas soaked overnight and cooked gently with onion, herbs, tomato & potatoes
Baigan Bharta	Fresh eggplant baked on an open flame – gently tempered with aromatic herbs & spices
Aloo Palak	Potato cooked with spinach and cream
Aloo Gobi	Fresh cauliflower and potatoes cooked with onion, ginger and cilantro
Bhindi Masala	Fresh okra stir fried with a unique blend of spices, onion, ginger & cilantro
Punjabi Kadi with Pakora	A yogurt based dish cooked in Indian spices with Vegetable Pakora
Chili Paneer	Homemade cheese stir fried with onion, pepper, tomato blended with spices in lemon juice

*Chef's Recommendations*

Punjabi	Traditional vegetarian meal with Vegetable Korma, Dal Makhni, Baigan Bhatra, Raita, Poori, Rice, Papadam, Dessert & Tea or Coffee
Tandoori Dinner	Vegetable Samosa, Chicken Tandoori, Rogan Josh, Dal Makhni, Rice, Nan, Raita, Papadam & Dessert (Galab Jamun,) Tea or Coffee

*Above served with Soup of the Day*

Punjabi Tadka Combination Dinner for Two	Tandoori Chicken, any style meat curry & any style vegetable curry, Dal, Rice, Nan & Dessert (Galab Jamun) served with Soup, Tea or Coffee
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*Add \$3.95 for Seafood*



*Murg Ke Pakwan*  
*Chicken Specialties*

Chicken Curry	A traditional Indian offering in all natural spices
Makhni Murg	Marinated chicken pieces, barbecued on skewers and then cooked with onion, tomato, butter and cream
Muglai Korma	A classic Muglai entree, succulent chicken pieces gently simmered in cream with a selection of spices and nuts
Chicken tikka Masala	Tender broiled boneless chicken, cooked in tomato, onion & spices
Chicken Vindaloo	Boneless chicken cooked with potatoes in a sharp tangy sauce
Chicken Saag	Curried chicken served on a flavourful bed of spinach and light cream
Chicken Jalfrazi	Boneless chicken cooked with onion, pepper & tomato in a selection of spices

*Gosht Ke Pakwan*  
*Lamb Specialties*

Lamb Curry	Tender morsels of lamb served in a robust curry of tomato, ginger, onion & spices
Rogan Josh	Tender morsels of lamb cooked in an onion sauce with yogurt and a unique blend of spices
Lamb Saag	Lamb cooked with fresh spinach, green coriander & other fragrant herbs
Lamb Vindaloo	Lamb pieces cooked in a sharply spiced gravy and served with potatoes
Lamb Boti Kebab Masala	A northern delicacy – juicy pieces of lamb marinated overnight and then simmered in a light sauce with cream, onion & mild spices
Lamb Korma	Cooked very gently with cream, herbs, spices and nuts
Keema Curry	Minced lamb and garden peas cooked in fresh tomato, ginger & spices
Lamb Do Piazza	Lamb curry cooked very gently with whole onions



*Tandoori Namooni*  
*Barbecued in Clay Oven*

Tandoori Chicken	Spring chicken marinated in Tandoori Masala for 24 hours, then barbeques to perfection in the Tandoori Oven
Chicken Tikka	Tender boneless pieces of chicken gently flavoured with spices and barbecued on skewer, served with naan
Sheekh Kebab	Minced lamb meat blended with special spices and herbs, cooked on skewers
Lamb Boti Kebab	Tenders cubes of lamb delicately barbecued on skewers
Tandoori Mixed Grill	A delicious combination of chicken, lamb & seafood prepared on skewers
Shrimp Kebab	Delicately spiced shrimp cooked in the Tandoor and served on sizzlers

*Sammundaree Namooni*  
*Seafood Specialties*

Shrimp Curry	Shrimp served in a curry of tomato, ginger, onion and spices
Shrimp Korma	Shrimp gently simmered in cream sauce, with a selection of spices and nuts
Shrimp Jalfrazi	Shrimp cooked with onions, peppers, tomatoes and spices
Tandoor Shrimp Masala	Marinated shrimp cooked with intense heat in Tandoori spices
Shrimp Saag	Shrimp curry cooked very gently in spinach
Shrimp Vindaloo	For the brave at heart – very spicy, very special
Fish Curry	
Machhi Masala	Fish of the day cooked in a rich and aromatic sauce

*All dishes are served with Rice*



*Basmati Ke Namoon*

*Rice Specialties*

*All Biryani served with Raita*

Muglai Biryani

Aromatic Indian Basmati rice cooked with fresh herbs, nuts and spices

Chicken

Lamb

Shrimp

Vegetarian Biryani

A royal treat – Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts

Peas Pulao

Aromatic Basmati rice cooked with green garden peas and almonds

Plain Saffroned Rice

A special kind of Basmati rice grown in India



*Roti  
Breads*

Chapati	Traditional whole wheat baked bread
Plain Paratha	Flakey layered whole wheat pan fried bread
Alu Paratha	Layered butter-fried bread, stuffed with shredded potato, peas and spices
Poori	(2 pieces) Deep fried puffed bread, very light

*Nan  
A Tandoori Bread*

*Baked in a special clay oven called a Tandoor*

Plain Nan	Just plain and simple
Onion Nan	Spicy and hot with onion
Chicken Nan	Bread stuffed with all white meat and baked
Pudeena Nan	Unleavened bread stuffed with mint (4 spices)
Alu Nan	Unleavened bread stuffed with potato and spices
Keema Nan	Baked bread stuffed with minced lamb and peas
Garlic Nan	Stuffed with fresh garlic and spices



*Mishthan Bhandar  
Indian Desserts*

Gulab Jamun	A light pastry made from dry milk, served with a honey syrup
Kheer	Rice, raisins, cardamums & nuts garnished with rosewater, Indian pudding
Ras Malai	Made with homemade cheese, dipped in sweetened milk, served cold with pistachios
Mango Bahar	Mango ice cream sundae

*Tid Bits*

Raita	Cool whipped yogurt with cucumbers, spices & mint
Papadam	Lentil crisps, sun dried, served roasted
Pickles & Chutneys	Homemade mixed hot pickles and mango chutney

### *Beverages*

Mango Lassi	Cool, refreshing & delicious yogurt drink, sweetened with sugar & mango
Lassi	Sweet or salted, cool refreshing and delicious yogurt drink, sweetened with sugar or salted with crushed cumin seed
Milkshakes	Mango or vanilla
Juice	Orange, Cranberry, Apple, Mango mazza
Soft Drinks	Coke, Diet Coke, Sprite & Ginger Ale
Coffee	
Masala Tea	Freshly brewed tea flavoured with 7 aromatic herbs
Iced Tea	