

Biryani

Tawa Lamb Biryani /	11.99
Takaak special tawa biryani with basmati rice, aromatic spices, Saffron and topped with a boiled egg.	
Awadhi Chicken Tikka Biryani /	10.99
Another royal delicacy from the ancient Mughal times cooked with aromatic spices, saffron and topped with a boiled egg.	
King Prawn Biryani /	12.99
Tawa biryani, spicy marriage of kahda masala, basmati rice and king prawns.	
Sabjee Biryani VEG /	8.99
Tawa biryani of mixed vegetable and khada masala and basmati rice)	

Rice

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

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	3.99
stuffed with almonds, raisin and coconut	
Keema Naan	3.99
stuffed with lamb keema masala	
Aloo Kulcha	3.99
Stuffed with potato, red onion, green chillies and annar daana.	
Paneer Kulcha	3.99
Stuffed with cottage cheese, green chillies and coriander.	
Lacha Paratha	3.99
Layered with ghee and fenugreek	
Cheese Naan	3.99
Stuffed with cheddar and mozzarella cheese	
Cheese Garlic Naan	3.99

Desi Dessert

Homemade Gajar da Halwa	3.99
Gulab Jamun with Vanilla	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
Falooda	6.99

NOTE: • Packing charge may apply on leftover food.

Medium - / | Hot - // | Very Hot - ///

Fried Rice

Vegetable fried rice VEG	7.99
Stir fried rice with diced oriental vegetable and rich soy sauce.	
Chilli Garlic veg fried rice VEG /	8.99
Stir fried rice with oriental vegetable tossed in chef's special chilli garlic sauce.	
Chicken fried rice	9.99
Stir fried rice with diced oriental vegetable, crispy chicken and rich soy sauce.	
Chilli Garlic chicken fried rice //	9.99
Stir fried rice with oriental vegetable, crispy chicken, tossed in chef's special chilli garlic sauce..	
Egg Stir Fried rice	8.99
Wok stir fried rice with free range eggs and fresh vegetables.	
Veg Szechuan rice VEG //	8.99
Wok fried rice with diced oriental vegetable and tossed with szechuan sauce.	
Chicken Szechuan rice //	9.99
Stir fried rice with diced oriental vegetable, crispy chicken, tossed with szechuan sauce.	

Noodles

Vegetable Hakka noodles VEG	7.99
Stir fried noodles with diced oriental vegetable and rich soy sauce.	
Chilli garlic vegetable Hakka noodles VEG //	8.99
Stir fried noodles with oriental vegetable tossed in chef's special chilli garlic sauce	
Vegetable Szechuan noodles VEG //	8.99
Stir fried noodles with oriental vegetable tossed in Szechuan sauce	
Chicken Hakka noodles	9.99
Stir fried noodles with diced oriental vegetable and rich soy sauce.	
Chilli garlic Chicken Hakka noodles //	9.99
Stir fried noodles with oriental vegetable tossed in chef's special chilli garlic sauce	
Chicken Szechuan noodles //	9.99
Stir fried noodles with oriental vegetable tossed in Szechuan sauce	
Triple Szechuan (egg, prawns, chicken) //	11.99
Stir fried noodles and rice with oriental vegetable, chicken, prawns tossed in Szechuan and topped with fried egg	

Kid's Special Menu

All kids' meal will be served with chunky chips or healthy kid's salad

Chicken Nuggets	3.99
Fish Fingers	3.99

Chai & Coffee

English Chai	2.49
Herb Chai	2.49
Black or Milk Coffee	2.49



DINE-IN MENU

CORKAGE - TERMS

Corkage allowed
Mon - Thu £5 per bottle | Fri - Sun £10 per bottle
No outside soft drinks or beer allowed.

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



Starter

Paneer Tikka VEG †	7.99
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 †	6.99
Soya formed chaap tossed with Khada masala and tossed with fresh Garam Masala	
Chaana Aloo Tikki Chaat VEG †	6.99
Panfried potato cutlets with coriander, tangy Chickpeas topped with sweet yogurt and tamarind chutney.	
Punjabi Samosa Chaat VEG †	6.99
Classic Punjabi samosa chaat topped with chopped red onions, coriander, tamarind chutney, sweet yogurt	
Chak de chaat VEG	6.99
Classic dahi papadi chaat topped with three chutneys, sew and pomegranate seeds.	
Gobi 65 VEG ††	6.99
Fried cauliflower florets with chilli, garlic, curry leaves and spicy yogurt marinade	
Vegetable Momo VEG	6.99
7 Pieces of veg dumplings, steamed and served with authentic Nepalese tomato and sesame chutney	
Talli Gol Gappe VEG(alcohol) (25ml)	7.99
Crispy wheat shells filled with boiled potatoes, chick peas, chat masala with vodka infused tamarind flavoured water.	
Gol Gappe VEG	6.99
Crispy wheat shells filled with boiled potatoes, chick peas, chat masala infused with tamarind flavoured water.	
Tandoori Soya Chaap VEG †	7.99
Soya chaap marinated with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection	
Onion Bhajis VEG †	6.99
Sliced onions mixed with fresh herbs, chilli, garam masala in a gram flour batter, and deep fried.	
Dahi Bhalla VEG †	6.99
Deep fried lentil fritters, served with thick beaten yogurt, and topped with three chutneys, sew and fresh coriander.	
Chicken 65 †††	8.99
Boneless pieces of tender batter fried chicken with chilli, garlic, curry leaves and spicy yogurt marinade	
Chicken MOMO	8.99
7 pieces of chicken dumplings filled with seasoned succulent chicken served with, chef's special tomato and coriander sesame seed chutney.	
Fried Chicken MOMO ††	8.99
7 pieces of chicken dumplings, deep fried and tossed with garlic and chilli sauce.	
Amritsari Fish †	8.99
Crisp fried fish fritters seasoned with chaat masala served with grated mooli and mint and coriander chutney.	
Lamb Roast ††	10.99
Slow cooked pan roast lamb tossed in chef's special spices and herbs	

Tandoor Special

Tandoori Mixed Grill (Clay Oven) †	21.99
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.	
Laila Majnu Kebab (Clay Oven) †	9.99
Succulent chicken and lamb kebab infused with chef's special spice mix.	

Indo-Chinese Special

Sweet Corn Chicken Soup	5.99
Clear sweetcorn and chicken stock thickened with egg white and finished with fresh Spring Onions.	
Hot and Sour Soup †	Chicken 5.99/ Veg 4.99
Clear vegetable stock flavoured with hot and sour sauce, ginger garlic and spring onions.	
Manchow Soup †	Chicken 5.99/ Veg 4.99
Clear vegetable stock flavoured with fresh garlic, ginger and chilli, topped with fried noodles and spring onions.	
Vegetable Manchurian VEG †	7.99
Spring Vegetable dumplings deep fried and tossed in garlic, soy and tomato sauce.	
Chili Garlic Mushrooms VEG †	7.99
Batter fried crispy mushrooms tossed with onions, peppers, in soy chili and tomato sauce	
Chilli Garlic Soya Chaap VEG	7.99
Soya formed chaap tossed with chilli garlic Chinese sauce and sliced peppers, springs onions.	
Gobi Manchurian VEG †	7.99
Batter fried crispy cauliflower florets tossed in garlic, soy and tomato sauce	
Chilli Paneer VEG ††	8.99
Deep fried cottage cheese cubes tossed with onions, peppers in soy, chilli and tomato sauce.	
Chicken Lollipop ††	8.99
Frenched chicken winglet into shape of lollipop, batter fried and tossed in tangy schezwan sauce.	
Chilli Chicken ††	9.99
Stir fried chicken tossed in peppers, onions with Soy and chilli sauce.	
Chilli Garlic King Prawns ††	11.99
Crisp fried king prawns tossed with garlic and chilli sauce finished with spring onions	
Chili Garlic Calamari †	9.99
Crisp fried calamari tossed with garlic and chili sauce finished with spring onions	
Stir Fry Chicken Szechuan ††	9.99
Batter fried diced chicken tossed with peppers in sweet and spicy Szechuan sauce.	
Chicken Manchurian †	9.99
Batter fried diced chicken cooked with fresh ginger, garlic, chillies, coriander, rich flavour of soy.	
Chilli garlic Chicken ††	9.99
Batter fried crispy chicken tossed with garlic and chilli sauce finished with spring onion.	

Seekh Kebab (Clay Oven) †	8.99
Spiced lamb mince kebab flavoured with fresh mint and coriander, ginger garlic and garam masala	
Tandoori Kukad (Clay Oven) †	Half 5.99/ Full 11.99
Baby chicken marinated on the bone with yogurt fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection	
Takaa tak Chicken ††	8.99
Chicken tikka tossed with takaa tak special Khada masala and spice and served on a Tawa.	
Tandoori Chicken Momos †	8.99
Chicken momos marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.	
Chicken Tikka (Clay Oven) †	8.99
Boneless pieces of succulent chicken marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.	
Tandoori Chicken Wings ††	7.99
Chicken wings marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection.	
Fish Tikka (Clay Oven) †	9.99
Tender pieces of fish marinated with yogurt, fresh garam masala, ginger garlic, green chillies cooked in clay oven to perfection	

Mains

Chicken	
Delhi Murgh Makhani †	10.99
Tandoor cooked succulent chicken pieces, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.	
Chicken Tikka Masala †	10.99
Boneless chicken tikka, finished with garlic, tomato and cream sauce.	
Karahi Chicken †	10.99
Succulent boneless chicken tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.	
Jeera Chicken †	10.99
Succulent boneless chicken tempered with cumin and finished with masala sauce.	
Jungle Talli Murgh †	10.99
Dhaba style chicken curry tempered with mustard oil, finished with whiskey (25ml).	
Goan Xacuti Chicken ††	10.99
Goan style chicken curry made by roasting freshly grated coconut and spices and ground into a smooth and thin gravy.	
Chicken Mirchi Lagi †††	10.99
Delicacy of Indian Rajputs, finished with deggi mirch and homemade garam masala.	

Lamb

Kashmiri Lamb Roganjosh †	11.99
Favourite boneless lamb curry from Lucknow, cooked in yoghurt and brown onion gravy, finished with Kashmiri paprika.	
First Class Mutton Curry †	11.99
Popular Indian railway mutton curry cooked for officers during RAJ, cooked on bone with aromatic spices and coconut milk.	
Karahi Lamb †	11.99
Tender lamb chunks tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.	
Lamb Mirchi Lagi †††	11.99
Delicacy of Indian Rajputs, finished with deggi mirch and homemade garam masala.	
Saag Gosht †	11.99
Tender lamb chunks tossed with spinach and mustard leaves puree and finished with garam masala	

Sea Food

Masala King Fish Curry †	11.99
Pan seared king fish with khada masala and bell peppers, topped with fresh coriander and lime juice.	
Goan Xacuti Fish Curry ††	11.99
Goan style fish curry made by roasting freshly grated coconut and spices and ground into a smooth and thin gravy.	
Tawa King Prawn Masala †	11.99
Pan seared king prawns with khada masala and bell peppers, topped with fresh coriander and lime juice.	

Side Orders

Masala Chips †	4.99
Thick Cut Chips	2.99
Plain Yogurt	1.99
Kuchumber Raita	2.99
Yogurt tempered with red chilli powder and cumin and topped with diced cucumber, tomato and red onions.	
Punjabi Salad	2.99
Sliced carrots, mooli, onions, tomato, lemon and green chillies	
Onion Chilli Lemon	1.99
Extra Papad	1.49

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, onions and finished in sauce with added green chillies.	
Bhuna †	
Medium spicy dish with thick sauce.	
Chicken	10.99
Lamb	11.99
Prawns	12.99
Vegetables	8.99

Vegetables

Paneer Bhurji †	8.99
Scrambled cottage cheese tossed with onions tomatoes spices and herbs	
Shahi Malai Kofta †	8.99
Potato and cottage cheese croquettes cooked in creamy masala gravy.	
Paneer Delhi Wala †	8.99
Cottage cheese, finished with tomato and cream sauce, Cashewnut paste and flavoured with dry fenugreek.	
Karahi Paneer †	8.99
Paneer tossed with bell peppers, onion, green chillies in tomato sauce with chef's special spice mix.	
Methi Mutter Malai †	8.99
Fenugreek and garden peas cooked in mild cream based sauce topped with grated cottage cheese.	
Bhindi Do Pyaza †	8.99
Crispy okra cooked in onions masala and topped with crispy fried onions.	
Masaledar Amritsari Chole †	8.99
Spicy and tangy delicacy of chick peas in onion gravy topped with fresh coriander.	
Palak Paneer †	8.99
Pan fried cottage cheese with spiced spinach puree, flavour with ground cumin.	
Tadka Dhaba Daal †	7.99
Yellow lentils boiled with turmeric and tempered with freshly chopped onions, tomatoes cumin and green chillies.	
Kaali Makhni Daal †	8.99
Classic black lentil and kidney bean preparation slow cooked on a clay oven over night and flavoured with tomatoes, cream and butter.	
Satangi Sabjee †	7.99
Marriage of seven authentic vegetables in chef's special spice mix.	
Bombay Aloo †	7.99
Masala and cumin tempered boiled potatoes, British favourite.	