

Vegetarian Entree

Samosa \$6.00
Chatpata Indian snacks prepared by homemade pastry filled with potato and peas.

Aloo tiki \$7.00
Assorted potato croquette served with mint chutney

Gobi Manchurian \$11.00
Cauliflower Marinated with herbs and spices served with gravy

Onion bhajji \$6.00
Deep fried onion rings coated with chick peas batter served with mint sauce

Tandoori cheese Mushroom \$12.00
Stuffed cheese mushroom marinated in herbs & spices, cooked in tandoor

Paneer Tikka \$13.00
Cottage cheese marinated in herbs, spices & yogurt cooked in tandoor.

Chilli Paneer \$12.00
Cottage cheese marinated in hot and spicy sauce cooked in tandoor.

Non-veg entrée

Seekhkebab \$13.00
Lamb mince infused with special selection of spices and fresh coriander cooked in tandoor

Chicken tikka \$11.00
Silk soft chicken pieces marinated in yogurt and spices, cooked in Tandoor

Chilli Chicken \$12.00
Boneless chicken marinated in hot chilli sauce cooked with onion and capsicum

Tandoori Chicken Full \$19.00 / Half \$11.00
Tandoori marinated chicken herbs & spices cooked in Tandoor

Chicken 65 \$12.00
Delicious, juicy, deep fried spicy piece of chicken meat bursting with flavor of chilly and curry leaves

Seafood entrée

Amritsari Fish \$15.00
Deep friedfish fillet marinated with garlic, ginger, spices and lemon juice coated with cornflour and plain flour

Chilli prawn \$18.00
King prawns marinated with chief special spices

Garlic chilli Fish \$15.00
Deep fried Fish cubes marinated with spices, garlic, onion and capsicum

Entrée platter

Tadka Hut Veg-platter \$18.00
Samosa, onion bajji, chilli paneer and Paneer pakora served with mint sauce

Tadka Hut non Veg-platter \$21.00
Tandoori chicken, seekh kebab, chicken tikka and fried fish

Tadka Hut mix-platter \$22.00
Any four entree

Mains–Vegetarian

Dal Makhni \$12.00
Tadka hut special dal preparation simmered for 24 hr over the Clay Owen

Dal tadka \$12.00
Yellow lentils incorporating fresh tomato, garlic, ginger and mild spice

Potato Eggplant \$13.50
Potato and eggplant cooked in Indian style tangy sauce

Chick Pea Masala \$12.00
Indian lentil cooked masala gravy

Veg-korma \$12.50
A variety of fresh seasonal vegetables cooked in masala gravy

Kadhai paneer \$13.50
Cottage cheese cubes cooked with peppers in masala gravy

Shahi paneer \$13.50
Cottage cheese cubes cooked to perfection in tomato based gravy

Palak paneer \$13.50
Cottage cheese Cubes cooked in spinach gravy flavoured with spices

Malai kofta \$13.50
Cottage cheese dumplings cooked in Cashew nut gravy

Pepper Mushroom \$13.50
Mushroom cooked home style with onion capsicum and a hint of pepper

Veg jalfrazi \$13.50
A spicy dish of mixed vegetables

Mains - Chicken

Chicken curry \$13.00
Chicken cubes prepared in authentic road style eatery recipe

Butter chicken \$15.00
Chicken cooked in makhni gravy finished with cream

Kadai chicken \$15.00
Chicken cooked in masala gravy with peppers

Chicken tikka masala \$15.00
Chicken tikka cubes with masala gravy flavoured with indian spices

Chicken korma \$15.00
chicken cubes cooked in almond and cashew nut gravy

Chicken vindaloo \$14.00
Chicken flavoured in a home-made vindaloo paste with the hint of viniger

Garlic Chicken \$14.00
Chicken cooked in chef special sauce with capsicum, onion and garlic

Mains–Lamb

Lamb Rogan Josh \$16.00
Pieces of lamb simmered with yogurt and spices until tender

Lamb Korma \$16.00
Lamb cooked in a light creamy sauce finished with coconut milk and cashew nut paste

Lamb vindaloo \$16.00
Spicy goan style lamb curry

Lamb Kali mirch \$16.00
Indian style Semi dry peppery lamb curry

Lamb saagwala(Spinach) \$16.00
Lamb cooked with spinach, garlic, herbs, spices and cream

Lamb madras \$16.00
Lamb cooked with coconut cream insouth indian style

Goat curry \$16.00
Authentic goat curry with herbs and spices

Mains-Fish

Andhra fish curry \$16.50
Fish cooked in onion, tomato, south indian style tangy sauce

Goan fish curry \$16.50
Famous Dish from goa. Fish cooked in onion, tomato, Coconut milk and musted seed

Prawn Masala \$18.50
Prawn cooked in onion tomato Masala sauce

Rice Dishes

Plain rice \$3.50
Plain basmati rice

Coconut rice \$5.00
Coconut rice

Peas pulao \$5.00
Plain rice with peas

Kashmiri pulao \$5.00
saffron rice with nuts

Chicken Biryani \$14.00
Chicken cooked with special herbs, cooked using the age-old method of 'dum cooking'

Goat Biryani \$14.00
Goat cooked with special herbs, cooked using the age-old method of 'dum cooking'

Breads

Plain Naan A leavening plain flour bread of north India	\$2.50
Butter Naan A leavening plain flour bread of north India	\$2.50
Garlic Naan Naan floured wit coriander and garlic butter	\$3.00
Cheese Naan Naan stuffed cottage cheese	\$4.50
Tandoori Roti Wholemeal flour bread	\$2.50
Lacha Paratha Multilayered flat bread recipe made with whole wheat	\$4.50
Keema Naan Naan stuffed with mince lamb and spices	\$4.50
Kashmiri Naan Naan stuffed with nuts, raisin & coconut	\$4.50
Lacha butter Naan Naan stuffed with cottage cheese and spices	\$4.50
Masala Kulcha Naan Naan stuffed with cottage cheese and potatoes	\$4.50

Side Dishes

Vegetable Raita	\$4.00
Cucumber mix salad	\$4.00
Green salad	\$5.00
Mint chutney	\$3.00
Mango chutney	\$3.00
Plain yogurt	\$2.50

Dessert

Gulab jamun Assorted Indian scrupy dessert made of deep fried chhena	\$4.00
Rasgulla Assorted Indian scrupy dessert made from chhena	\$4.00
Mango kulfi Assorted Indian scrupy dessert made from cream milk and fresh mango pulp	\$4.50
Pista kulfi Assorted Indian scrupy dessert made from cream milk with badam and pista	\$4.50

Assorted Drinks

Sweet lassi Sweetened yogurt based refreshing drink	\$3.50
Salty lassi Salted yogurt based refreshing drink served with almonds and pistachio	\$3.50
Mango lassi Mango flavoured refreshing drink	\$4.00
Soft drinks Coke/Sprite/Diet coke/Fanta/Coke zero	\$2.50

*We cater for all
occasions & parties*



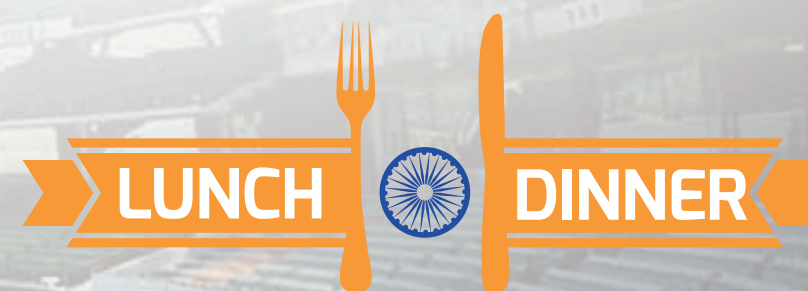
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*Thank You for Visiting our Restaurant
"Enjoy the food"*



Tadka Hut
Indian cuisine



Spicy Begining Sweet Ending

Welcome

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