



229 E 53rd Street New York, NY 10022

*FineIndianDining.com*  
*TadkaNYC.com*

**FREE DELIVERY**  
**Lunch (min \$10)**  
**Dinner (min \$15)**

**CALCUTTA ROLL WALLA**

(Paratha bread wraps)

- EGG ROLL ● 4  
Fried eggs, onions, green chillies, soy ginger flavor
- CURRIED CHICKEN ROLL 5  
Sliced chicken, onions, lettuce, fried eggs
- CHICKEN TIKKA ROLL 5  
Skewered chicken, fried eggs, coriander chutney
- SHAMI KABOB (LAMB) ROLL 6  
Minced lamb patties, lime, onions, fried eggs
- ALOO ROLL (No eggs) 4  
Spiced potatoes, chili, tomato chutney
- PUDINA PANEER ROLL ● 5  
Paneer cheese, onions, green chutney
- JALAPENO CHICKEN ROLL 6  
Spicy chicken, onions, lettuce

**SNACKS**

- ALOO GOBI SAMOSA 6  
Potato and cauliflower pastry
- ALOO TIKKI CHAAT 8  
Potato patties, chickpeas, yogurt, two chutnies
- LASONI GOBI ● 9  
Tossed cauliflower, ginger, tangy flavor
- CHILI CHICKEN 8  
Tossed chicken, green chillies, soy ginger flavor

**PARATHA LANE**

Pan Grilled Bread.  
(Served with pickle, raita and onion salad)

- PLAIN PARATHA 4  
Pan grilled
- ALOO PARATHA 5  
Spiced potatoes
- GOBI PARATHA 5  
Spiced cauliflower
- PANEER CHILI PARATHA 5  
Cheese, green chillies, coriander

**LUNCH SPECIALS**

(Served with rice, naan, lentil)

- BINDI KADAI 9.95  
Okra, onions and bell peppers
- ALOO GOBI 9.95  
Potatoes, cauliflower, ginger and spices
- SAAG PANEER 9.95  
Spinach and cheese
- MATTAR PANEER 9.95  
Green peas, paneer cheese, creamy tomato sauce
- CHICKEN TIKKA MASALA 9.95  
Creamy tomato sauce
- CHICKEN KALI MIRCH 9.95  
Creamy black peppercorn sauce
- CHICKEN VINDALOO 9.95  
Dry red chillies, vinegar and ginger
- LAMB SAAG 9.95  
Spinach, bay leaf, ginger
- LAMB VINDALOO 9.95  
Dry red chillies, vinegar, ginger
- SHRIMP CURRY 9.95  
Tomatoes, onions, freshly ground spices
- SHRIMP BALTI 9.95  
Tossed with vegetables, fennel

**TANDOOR BREADS**

(Freshly prepared white flour bread)

- PLAIN NAAN 4
- GARLIC NAAN 4.50
- ONION NAAN 4.50
- PANEER CHEESE NAAN 4.50
- TANDOORI ROTI 4  
Non-fat whole wheat bread



**CUP BIRYANI**  
**(FRESHLY PREPARED DAILY)**

Aromatic basmati rice cooked with browned onions, mint leaves, cardamom pods and yogurt. No nuts. (Served with raita)

CHICKEN	16
LAMB	17
GOAT	20
VEG WITH PANEER	14

**TANDOOR** (Served with rice)

CHICKEN TIKKA (4 PIECES)	16
Skewered chicken thighs, northern spices	
CHICKEN MALAI KABOB	19
Chicken tenders, mildly spiced	
SHRIMP MALAI KABOB (4 PIECES)	23
Skewered shrimp, creamy marinade	
TANDOORI SALMON	17
Grilled salmon, tandoori spices	
TANDOORI PANEER	16
Paneer cheese, green masala	

**LENTIL AND VEGETABLE**

(Served with rice)

DAL TADKA	12
Yellow lentils, cumin, green chilies	
DAL MAKHNI	12
Slow cooked black lentils	
CHOLE AMRITSARI	13
Chickpeas, onions and tomatoes	
MATTAR PANEER	15
Green peas, paneer cheese, creamy tomato sauce	
MALAI KOFTA	15
Vegetable cheese balls, raisins, nuts	
SAAG PANEER	15
Spinach and cheese	
BINDI KADAI	15
Okra, onions and bell pepper	
ALOO GOBI	14
Potatoes, cauliflower, ginger and spices	
KADAI PANEER	15
Paneer cheese, onions, bell peppers, fenugreek	
ALOO BAIGAN	14
Potatoes, eggplant, fenugreek, onions and ginger	

**SIDES**

RAITHA	2
Refreshing yogurt	
MANGO CHUTNEY	2
Sweet relish	

**DESSERTS**

TAWE KA GULAB JAMUN	3
Fried milk balls, cardamom flavored sugar syrup	
PUNJABI KHEER	3
Rice pudding	

**LASSI BAR**

SWEET LASSI	3
MANGO LASSI	3
SALTED LASSI (with mint leaves)	3

**BEVERAGES**

COKE, DIET COKE	2
POLAND SPRING WATER	2
SPRITE, ALE, CLUB SODA	2
VITAMIN WATERS	2
Power C	
Tropical Citrus	
Kiwi Strawberry	
Lemonade	
Fruit Punch	

**CURRYWALA**

<b>CHICKEN</b> 18	<b>LAMB</b> 18	<b>SHRIMP</b> 23	<b>GOAT (On the bone)</b> 19
-------------------	----------------	------------------	------------------------------

**CURRY**

A gravy preparation with onions, tomatoes and spices

**TIKKA MASALA**

Creamy tomato sauce, fenugreek

**SAAG**

Spinach puree, light cream, roasted spices

**KORMA**

A mild creamy curry with cashew nuts, raisins, fenugreek

**KADAI (Stir fry)**

Tossed with onions, bell pepper, fenugreek and fresh coriander

**JALFREZI (Stir fry)**

A stir fried curry prepared with green chilies, onions, tangy flavor

**VINDALOO ●●**

A very hot curry cooked with dry red chilies, vinegar, potatoes

**MADRAS ●**

A hot simple curry with coconut, dry red chilies, curry leaves

**BHUNA**

A well spiced curry, thick sauce

**PHAAL ●●●**

An extremely spicy curry with green chilies, tomatoes, ginger

**KALI MIRCH ●**

Creamy black peppercorn sauce

If you have a food allergy, please inform the owner, manager, chef or server.