

# PANJABI TADKA

INDIAN



CUISINE

**(413)-732-1453**

PanjabiTakda.com

All dishes are normally served Mild (no spice added) - Please inform your server if you would like to order your food at a different spice level such as Medium, Hot, or Very Hot.

## Lunch

Lunch specials are served Monday-Friday 11:30am - 2:30pm

**Chicken Curry** *Boneless chicken cooked in our robust tomato, onion, & ginger curry* 7.5

**Lamb Curry** *Tender morsels of lamb cooked in our robust tomato, onion, & ginger curry* 8

**Shrimp Curry** *Shrimp cooked in our robust tomato, onion, & ginger curry* 9

**Keema Mattar** *An ancient recipe of ground lamb and peas sauteed with coriander and ginger* 8

**Vegetable Korma** *Mixed vegetables cooked with nuts and spices in a creamy korma sauce* 7.5

**[V] Aloo Chole** *Chickpeas cooked gently with potatoes, onion, tomatoes, and herbs* 7.5

**[V] Baigan Bharta** *Fresh eggplant, roasted over an open flame, cooked with aromatic herbs & spices* 7.5

**Saag Paneer** *Homemade paneer cooked in a creamy spinach base* 7.5

**[V] Aloo Palak** *Diced potatoes cooked in a creamy spinach base* 7.5

**[V] Tadka Dal** *Creamed yellow lentils tempered with fresh herbs and seasoning* 7.5

**[V] Dal Makhni** *Creamed black lentils tempered with fresh herbs and seasoning* 7.5

### HOURS

**Monday - Saturday**

11:30 am to 3 pm

5 pm to 10 pm

**Sunday**

5 pm - 10 pm

Plate sharing charge is \$3 per person.

Minimum amount for credit card \$10.00.

Before placing your order, please inform your server if anyone in your party has a food allergy or any dietary restrictions. Some items listed as vegan must be slightly modified to be made vegan. [V] = Vegan.

# Appetizers

**[V] Vegetable Samosas** *Crisp turnovers stuffed with a delicious mix of potatoes & peas* **4**

**Keema Samosas** *Crisp turnovers stuffed with minced lamb and peas* **6**

**[V] Lentil Soup** *Savory soup made with lentils* **3.5**

**[V] Kachumber Salad** *Diced cucumber, lettuce, tomatoes, onions, and spices, tossed together with our homemade tamarind chutney* **6**

**[V] Vegetable Pakora** *Fresh mixed vegetables dipped in chickpea batter & fried* **6.5**

**Chicken Pakora** *Marinated chicken dipped in chickpea batter & fried* **7.5**

**Coconut Soup** *Sweet soup made with coconut milk and shredded coconut* **3.5**

**Mix Platter** *A great mix of our fried appetizers (Veg Mix Platter also available)* **10**

**[V] Vegetable Tikki Patties** *made of a potato & peas, dipped in chickpea batter & fried* **4**

**Paneer Pakora** *Homemade paneer dipped in chickpea batter & fried* **6.5**

**Papadam** *Lentil crisps, sun dried & served roasted* **1.5**

**Chat Papri** *Crispy wheat wafers mixed with diced potatoes, onions, and chickpeas, all tossed together with homemade yogurt and sweet tamarind chutney* **6.5**

# Vegetarian

**[V] Aloo Chole** *Chickpeas cooked gently with potatoes, onions, tomatoes, and herbs* **13**

**Saag Paneer** *Homemade paneer cooked in a creamy spinach base* **13**

**Panjabi Kadi** *Vegetable Pakoras simmered in a yogurt based sauce made with peppercorn, herbs, and spices* **14**

**[V] Aloo Palak** *Diced potatoes cooked in a creamy spinach base* **13**

**Paneer Masala** *Homemade cheese cooked in rich and creamy masala sauce made with tomatoes, onions, peppers & spices* **14**

**[V] Baigan Bharta** *Fresh eggplant, roasted over an open flame, cooked with aromatic herbs & spices* **13**

**Vegetable Korma** *Mixed vegetables cooked with nuts and spices in a creamy korma sauce* **13**

**Malai Kofta** *Koftas (Vegetable fritters fried in chickpea batter) cooked in a delicious creamy gravy* **14**

**[V] Tadka Dal** *Creamed yellow lentils tempered with fresh herbs and seasoning* **12**

**Chili Paneer\*** *Homemade cheese stir fried with onions, peppers, and tomatoes in a spicy chili sauce* **16**

**[V] Aloo Gobi** *Fresh cauliflower and potatoes cooked with tomato, onion, ginger and cilantro* **13**

**Matter Paneer** *Homemade paneer and fresh peas simmered in a rich & creamy sauce* **13**

**[V] Bhindi Masala** *Fresh okra stir fried with tomatoes, onions, and a special blend of spices* **13**

**[V] Dal Makhni** *Creamed black lentils tempered with fresh herbs and seasoning* **12**

**Vegetable Biryani** *Mixed vegetables stir fried with Basmati rice, fresh herbs, nuts, and spices. Served with Raita* **16**

## ALL ENTREES ARE SERVED WITH A SIDE OF RICE

- Before placing your order, please inform your server if anyone in your party has a food allergy or any dietary restrictions. Some items listed as vegan must be slightly modified to be made vegan. [V] = Vegan. \* = entree starts at a medium spice level.

# Chicken

**Chicken Curry** *Boneless chicken cooked in our robust tomato, onion, & ginger curry* **13**

**Chicken Tikka Masala** *Marinated boneless chicken, cooked in a rich & creamy masala sauce made with tomatoes, onions, peppers & spices* **15**

**Chicken Jalfrezi** *Boneless chicken stir fried with onions, peppers, & tomatoes, then cooked in a robust curry sauce* **14**

**Chicken Saag** *Curried chicken cooked in a creamy spinach base* **14**

**Chicken Korma** *Boneless chicken, gently simmered in a delicious cream sauce mixed with nuts & spices* **15**

**Chili Chicken\*** *Marinated boneless chicken, stir fried with onions, peppers, & tomatoes in a spicy chili sauce* **20**

**Chicken Vindaloo\*** *Boneless chicken and potatoes cooked in a sharp & tangy curry sauce* **14**

**Makhni Murg** *Marinated chicken (bone in), barbecued on skewers, then cooked with onions, & tomatoes in a buttery cream sauce* **15**

**Chicken Biryani** *Boneless chicken stir fried with Basmati rice, fresh herbs, nuts, & spices. Served with Raita* **17**

# Lamb

**Lamb Curry** *Tender morsels of lamb cooked in our robust tomato, onion, & ginger curry* **15**

**Lamb Boti Kebab Masala** *Marinated lamb cooked in rich & creamy masala sauce made with tomatoes, onions, peppers & spices* **17**

**Keema Mattar** *An ancient recipe of ground lamb and peas sauteed with coriander and ginger* **16**

**Lamb Saag** *Curried lamb cooked in a creamy spinach base* **16**

**Lamb Korma** *Lamb gently simmered in a delicious cream sauce mixed with nuts & spices* **17**

**Rogan Josh** *Tender morsels of lamb cooked in a curry sauce thickened with homemade yogurt* **16**

**Lamb Vindaloo\*** *Lamb and potatoes cooked in a sharp and tangy curry sauce* **16**

**Lamb Jalfrezi** *Tender lamb stir fried with onions, peppers, & tomatoes, then cooked in a robust curry sauce* **16**

**Lamb Biryani** *Lamb stir fried with Basmati rice, fresh herbs, nuts, and spices. Served with Raita* **18**

# Seafood

**Shrimp Curry** *Shrimp cooked in our robust tomato, onion, & ginger curry* **18**

**Tandoori Shrimp Masala** *Marinated shrimp cooked in a rich & creamy masala sauce made with tomatoes, onions, peppers & spices* **20**

**Fish Curry** *Fish of the day cooked in our robust tomato, onion, & ginger curry* **16**

**Shrimp Saag** *Curried shrimp cooked in a creamy spinach base* **19**

**Shrimp Korma** *Shrimp gently simmered in a delicious cream sauce mixed with nuts & spices* **20**

**Fish Masala** *Fish of the day cooked in a rich & creamy masala sauce made with tomatoes, onions, peppers & spices* **17**

**Shrimp Vindaloo\*** *Shrimp and potatoes cooked in a sharp & tangy curry sauce* **19**

**Shrimp Jalfrezi** *Shrimp stir fried with onions, peppers, & tomatoes, then cooked in a robust curry sauce* **19**

**Shrimp Biryani** *Shrimp stir fried with Basmati rice, fresh herbs, nuts and spices. Served with Raita* **20**

# Tandoori

**Tandoori Chicken** *Chicken marinated in Tandoori Masala overnight, then barbecued to perfection* **14**

**Chicken Tikka** *Tender boneless pieces of chicken gently flavored with spices then barbecued* **14**

**Sheekh Kebab** *Barbecued minced lamb meat blended with special spices and herbs* **16**

**Lamb Boti Kebab** *Tender pieces of lamb marinated overnight, then delicately barbecued on skewers* **16**

**Shrimp Kebab** *Delicately spiced shrimp, marinated in our Tandoori Masala and barbecued* **20**

**Tandoori Mixed Grill** *A delicious combination of our barbecued chicken, lamb, & shrimp* **21**

## Combo

**Panjabi Combo Dinner for Two**  
*Your choice of one Vegetarian entree and one Meat Entree. Served with Tandoori chicken, Tadka Dal, Rice, Naan, Soup, Dessert (Gulab Jamun), & Tea or Coffee* **45 (Add 4 for seafood)**

**Panjabi Thali** *Traditional vegetarian meal with Vegetable Korma, Tadka Dal, Baigan Bhartha, Raita, Poori, Rice, Papadam, & Dessert (Gulab Jamun). Served with Soup, & Tea or Coffee* **19**

**Tandoori Dinner** *Vegetable Samosa, Chicken Tandoori, Rogan Josh, Tadka Dal, Rice, Naan, Raita, Papadam, & Dessert (Gulab Jamun). Served with Soup, & Tea or Coffee* **21**

## Bread

**Plain Naan** *Bread cooked in our special clay oven* **3**

**Garlic Naan** *Bread topped with fresh garlic and cilantro* **4**

**Onion Naan** *Bread stuffed with finely chopped onions and spices* **4**

**Aloo Naan** *Bread stuffed with mashed potatoes, peas and spices* **4**

**Chicken Naan** *Bread stuffed with marinated chicken and spices* **5.5**

**Keema Naan** *Bread stuffed with minced lamb and peas* **5.5**

**Coconut Naan** *A sweet bread stuffed with shredded coconut* **5.5**

**Pudeena Naan** *Bread stuffed with dried mint and spices* **4**

**[V] Tandoori Roti** *Traditional whole wheat bread* **2.5**

**Plain Paratha** *Flakey layered whole wheat pan fried bread* **4**

**Aloo Paratha** *Layered butter-fried bread, stuffed with mashed potatoes, peas and spices* **5.5**

**[V] Poori** *Deep fried puffed bread, very light* **3**

## Desserts

**Gulab Jamun** *A light pastry, served hot in a sweet honey syrup* **4**

**Ras Malai** *Light homemade cheese, dipped in a sweetened milk sauce, topped with pistachios* **4.5**

**Kheer** *Traditional indian rice pudding with raisins, cardamom & nuts* **4**

**Mango Bahar** *Mango ice cream sundae* **5**

## EXTRAS

**Raita** *Cool whipped yogurt with cucumbers, spices & mint* **2**

**Rice** *A special kind of Basmati rice grown in India* **2.5**

**Mango Chutney** *Thick and sweet chutney made from mangos* **1.5**

**Achar** *an assortment of spicy pickled vegetables* **1.5**

**Onion Salad** *Sliced onions and hot peppers topped with chat masala* **3**