

TANDOORIKING

KITCHEN + BAR

APPETIZERS

VEGGIE

Vegetable Samosa 5.95

Crispy pastry stuffed with peas, potatoes and spices

Mogambo Fries 11.95

Masala fries top-up with fresh veggies, drizzled with our signature sauces

Aloo Paneer Nest 14.95

Crunchy potatoes patties with spicy paneer balls

Gobi and Zucchini Pakora 12.95

Crispy cauliflower and zucchini batter-fried

Chilli Garlic Cauliflower 13.95

Fried cauliflower in chilli garlic sauce topped with sesame seeds

Veggie Manchurian 13.95

Vegetable dumplings in a sweet & tangy sauce

Veggie Spring Rolls 8.95

Savoury crispy rolls filled with fresh veggies

Samosa Chaat 9.95

Crispy pastry stuffed with peas, potatoes and spices

Paneer Kurkure 13.95

Paneer fingers marinated and fried with our special breading

Chilli Mushrooms \$13.95

Portobello mushroom tossed in our special chilli sauce, dressed with green onions

Masala Papad 8.95

Papadam cones stuffed with spicy fresh veggies

Zaikedaar Ananaas 12.95

Pineapple tossed in homemade masala and feta cheese

TK Gappay 11.95

Crispy puries filled with potato and served with our in house matka pani

Paneer Brochette 13.95

Tawa grilled paneer served with paprika sauce

Punjabi Teekhe Kebab 14.95

Chickpea balls served with homemade mint sauce

Delhi Chaat Papri 12.95

Crispy potatoes, fresh veggies and tangy-salty spices drizzled with homemade sauce

Nachos Bhel 12.95

Crispy nachos mixed with spicy green chutney, veggies and puffed ricee

Chilli Momo 14.95

Nepalese styled Veg/Chicken dumplings cooked in spicy chilli sauce with onion

Ace of Salads 12.95

Tandoori chicken/paneer with mixed greens and dressing

CHICKEN

Chicken 65 16.95

Kerala style fried chicken

Manny Wing 16.95

Chicken wings tossed in our special sauce

Crispy Chilli Chicken 15.95

Fried chicken in a sweet and spicy chilli sauce

TK Slider 16.95

Pav bread stuffed with tandoori chicken/paneer

Kathi Roll 14.95

Chicken/paneer marinated in yogurt and spices rolled up in buttery paratha

SEAFOOD

Fish Pakora 14.95

Marinated cod and batter-fried

Achari Jhinga 20.95

Fried prawns in pickling spices over a bead of cabbage

TANDOOR

VEGGIE

Paneer Tikka 16.95

Paneer marinated with traditional tandoori spices and creamy yogurt

Achari Paneer Tikka 16.95

Paneer marinated with spicy pickle masala

Paneer Pahadi Tikka 16.95

Paneer marinated with green herbs and spices

Afghani Soya Chaap 15.95

Soya chaaps marinated with cream and afghan spices

Subz Galawat Kebab 16.95

Assortment of veggies marinated with lakhnavi spices

SEAFOOD

Tandoori Fish 17.95

Basa marinated in yogurt, ginger, garlic and spices

Tandoori Prawns 21.95

Prawns marinated in yogurt, ginger, garlic and traditional spices

Hyderabadi Sultani Jheenga 22.95

Spiced prawns with ginger and coconut served with pineapple salsa

CHICKEN

Tandoori 1/2 Chicken 17.95

Chicken marinated in yogurt, ginger and garlic served with butter sauce

Achari Chicken Tikka 17.95

Boneless chicken marinated in pickling spices

Chicken Jalapeno Kebab 17.95

Minced chicken mixed with jalapenos and spices

King Kebab 18.95

TK's special house marination with thyme and lemon

Nawabi Chicken Tikka 18.95

Boneless chicken marinated in rich cream and spices

Hara Bhara Chicken Tikka 17.95

Chicken marinated with green herbs and spices

Lehsuni Murgh Tikka 17.95

Chicken marinated in tandoori yogurt with buttery garlic

LAMB

Lamb Seekh Kabab 18.95

Minced lamb mixed homemade spices cooked in clay oven

Lamb Chops 29.95

Tender New Zealand lamb chops marinated in an exotic spice blend

CHICKEN SPECIALTIES

Butter Chicken 17.95

Cooked in our signature butter sauce

Patiala Chicken 17.95

Punjabi style chicken curry

Chicken Vindaloo 17.95

Coconut and vinegar curry sauce with potatoes

Kadai Murgh Lahori 17.95

Tomato based gravy with onion, peppers and spices

Methi Mughlai Chicken 18.95

Mughal spiced fenugreek cream sauce

Chicken Tikka Masala 16.95

Herbed tomato and onion sauce

Malabari Chicken 16.95

Slow simmered in a coconut milk cream sauce with white pepper

Chicken Korma 16.95

Cashew nut cream sauce infused with kewara

Bengali Chicken Rezala 16.95

Bone-in chicken in a rich cashew and poppy seed based bengali curry

Spicy Chicken Angaara 16.95

Smoky, spicy and tangy sauce loaded with rajasthani flavours

LAMB | GOAT SPECIALTIES

Lamb Curry 18.95

Spiced onion tomato gravy

Lamb Palak 18.95

Spinach gravy with traditional indian spices

Lamb Methi 18.95

Spiced fenugreek cream sauce

Laal Maas 18.95

Rich and spicy yogurt and ghee masala sauce

Peshawari Gosht 18.95

Boneless lamb cooked in cashew nut, raisins and cream sauce

Punjabi Goat Curry 18.95

Traditional punjabi style curry

Goat Changezi

Bone-in goat cooked in mix nuts gravy and mongolian spices

Hyderabadi Lamb Shank 29.95

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Signature Keema Karahi

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SEAFOOD SPECIALTIES

Fish Tadka 17.95

Cod cooked in tadka masala

Goan Fish 17.95

Cod cooked in goan masala coconut gravy

Prawn Vindaloo 19.95

Prawn and potatoes cooked in spicy tangy vinegar coconut sauce

Karahi Prawns 19.95

Prawns cooked in aromatic spiced tomato based gravy with onions and peppers

Madras Jhinga 19.95

Prawns cooked in madras coconut curry

Lababdar Jhinga 19.95

Prawns made with cashew and yogurt gravy

Mangalorean Fish Curry 17.95

Fish cooked in homemade coconut gravy with tamarind sauce

VEGETARIAN SPECIALITIES

Channa Masala 15.95

Chickpeas cooked in traditional north indian style

Aloo Gobi 16.95

Cauliflower and potatoes cooked with onions and tomatoes

Dal Makhni 15.95

Lentils and kidney beans cooked in authentic north indian style

Dal Lehsuni 15.95

Yellow & red lentils slow-cooked with garlic, onions and tomatoes

Jaipuri Okra 15.95

Okra cooked in spices rajasthani style

Nargisi Kofta 16.95

Cheese and potato balls cooked in creamy cashew sauce

Tawa Veg Lazeez 16.95

Fresh vegetables sauteed with onions, tomatoes and spices

Palak Paneer 16.95

Spinach cooked in onions, ginger, garlic mixed with homemade cheese

Karahi Paneer 16.95

Aromatic spiced tadka gravy with peppers and onions

Bikaneri Paneer Masala 16.95

Korma gravy, with spices

Shahee Paneer 17.95

Cubed cheese cooked in rich tomato and cashew nut gravy

Shabnam Ki Nazakat 16.95

Fried mushrooms cooked with roasted spices

Zanfran Veg Korma 16.95

Chef selection of vegetables cooked in cashew creamy gravy

Chatkaredar aloo

Baby potatoes cooked in a tangy tadka masala

TANDOORI BREADS

Roti 3.25

Whole wheat bread baked in clay tandoor

Naan 3.25

Leavened bread baked in tandoor

Sesame Seed Naan 3.50

Sesame seeds and spices

Garlic Naan 3.95

Made with fresh garlic and cilantro

Pesto Naan 4.5

Made with fresh basil sauce

Lachadar Paratha 5.95

Butter layered whole wheat bread baked in tandoor

Aloo Naan 5.95

Stuffed with mashed potatoes and spices

Spinach Naan 6.50

Stuffed with fresh spinach, mixed cheese and spices

TK Chicken Naan 6.50

Stuffed with chicken, green peppers, onions and spices

Keema Naan 6.95

Stuffed with minced lamb and TK spices

RICE ESPECIALTIES

Steamed Rice 5.95

Plain basmati rice

Pulao Rice 6.95

Basmati rice cooked with onion and green peas

Dum Subz Biryani 16.95

Basmati rice cooked with fresh veggies in aromatic spices

Chicken Biryani 18.95

Boneless chicken cooked with rice and aromatic traditional spices

Lamb Biryani 19.95

Boneless lamb cooked with rice and aromatic traditional spices

Goat Biryani 19.95

Bone-in goat cooked with rice and aromatic traditional spices

Prawn Biryani 21.95

Prawn cooked with rice and aromatic traditional spices

SIDES

Papadum 3.25 • Chutney 2.95 • Pickles 2.95 • Raita 6.95 • Indian Salad 5.95
• Butter Sauce 8.95 • Onion | Chilli 2.95

LUNCH

Butter Chicken Bowl 14.95 • Tawa Chicken Salad 13.95 • Paneer Wrap 14.95
• Veg Thali 14.95 • Chicken Wrap 14.95 • Mix Thali 16.95

BEVERAGES

Soft Drink 3.50 • Tea | Coffee 3.95 • Juices 4.50 • Bottled Water 3.25 •
Sparkling Water 4.50 • Sweet Lassi 6.50 • Salted Lassi 6.50 • Mango Lassi 6.50
• Mango Shake 6.50

DESSERT

Garam Gulab Jamun 5.95

Milk based balls fried in sugar syrup

Mango Icecream 6.95

Ice cream made of mango topped with pistachios

Ras Malai 6.95

Homemade cheese patty served in cold creamy sauce topped with pistachios