

Hakka veg Main Course

SERVING WITH RICE

Medium Large

Vegetable Manchurian Dry/ Gravy	14.00	17.00
Minced vegetable ball wok-fried with chilies, ginger, garlic, and green onions		
Chili Paneer Dry/ Gravy	15.00	18.00
Battered fried Paneer, wok-fried with chilies, ginger, garlic, onions, peppers and green onions		
Schezwan Paneer Dry/Gravy	15.00	18.00
Battered fried Paneer, wok-fried with chilies and Hakka schezwan sauce		
Paneer Manchurian Dry/ Gravy	15.00	18.00
Battered fried Paneer, wok-fried with chilies, ginger, garlic, coriander and green onions		
Gobi Manchurian Dry/ Gravy	14.00	17.00
Battered fried cauliflower, wok-fried with chilies, ginger, garlic, coriander and onions		

Hakka Rice and Noodles

Chicken Veg Egg

Hakka Noodles	13.00	12.00	13.00
Fresh vegetables wok-seared with garlic, ginger, chilies, soy sauce, spices			
Schezwan Noodles	14.00	13.00	14.00
Fresh vegetables wok-seared with garlic, ginger, chilies, Schezwan sauce and spices			
Fried Rice	13.00	12.00	13.00
Fresh cubes cut vegetables, green onions wok seared with soya sauce			
Schezwan Fried Rice	14.00	13.00	14.00
Fresh cubes cut vegetables, green onions wok seared with Schezwan sauce			

CATERING PACKAGES Minimum 15 Persons

VEG PACKAGE

\$15 per Person	
1 veg Appetizer	
1 Paneer Main course	
3 Veg Main course	
Rice, Naan, cucumber Raita, Green Salad and Dessert	

NON-VEG PACKAGE

\$18 per person	
1 Non- veg Appetizer	
2 Non-veg main course	
2 Veg Main course	
Rice, Naan, cucumber Raita, Green Salad and Dessert	

THE Tawa Grill

Indian & Hakka Chinese Cuisine

720 Bristol Road W, Unit #2 Mississauga, ON

905-507-2575

www.TheTawaGrill.com

Appetizers

Fish Pakora	9.99
Seasoned Basa Fish, battered and fried crispy	
Samosa (3 pcs.)	2.00
Spiced Potatoes and peas in a crispy pastry wrapper, served with chutneys	
Veg Pakora	7.49
A sampling of chickpea flour battered fritters. Cauliflower, potatoes, spinach or more vegetables	
Chat Papri	7.49
Crispy fried seasoned kale topped with chana, potatoes, chaat masala, tamarind and mint sauce	
Veg Spring Roll (3 pcs.)	1.50
Sauted Mix vegetables in a crispy pastry wrapper, deep fried	

Special Momos

Steam Chicken Momo	14.00
Ground chicken fillings with chef's special spice blend dumpling	
Steam Veg Momo	13.00
Mixed chopped vegetables fillings with chef's special spice blend dumpling	
Veg Momo Achari	13.99
Marinated in pickle paste spices and grilled in an authentic clay tandoor oven	
Veg Momo Hariyali	13.99
Marinated in coriander and mint chutney spices and grilled in an authentic clay tandoor oven	
Chicken Tikka Momo	15.99
Marinated in yogurt and chef's special spice blend	
Veg Tikka Momo	13.99
Marinated in yogurt and chef's special spice blend	
Chicken Momo Achari	15.99
Marinated in pickle paste spices and grilled in an authentic clay tandoor oven	
Chicken Momo Hariyali	15.99
Marinated in coriander and mint chutney spices and grilled in an authentic clay tandoor oven	
Chicken Chilli Momo	15.99
Wok-fried with a spicy blend of chilies, ginger, garlic, onions, peppers and green onions	
Schezwan Chicken Momo	15.99
Wok-fried with a spicy blend of special Hakka schezwan sauce	
Veg Chilli Momo	13.99
Wok-fried with a spicy blend of chilies, ginger, garlic, onions, peppers and green onions	
Schezwan Veg Momo	13.99
Wok-fried with a spicy blend of special Hakka schezwan sauce	



Tandoori Veg Appetizers

SERVING WITH NAAN OR RICE (add Garlic Naan \$1)

Tandoori Soya Chaap Achari / Hariyali	12.99
Soya chaap marinated with spices, yogurt, and Indian herbs	
Panner Achari Tikka	13.99
Fresh paneer marinated with pickle spices yogurt, and spices	
Panner Tikka	13.99
Fresh cubes of marinated panner cheese, bell peppers, and onions	
Panner Hariyali Tikka	13.99
Fresh paneer marinated with cilantro, mint, green chilies, yogurt, and spices	

Non-veg Main Course..contd.

Medium Large

Goat Curry	15.00	19.00
Chili, cumin, and toasted spices enhance the flavor of tender pieces of a bone-in goat		
Goat Karahi	15.00	19.00
Tender pieces of goat cooked with sliced green peppers, onion tomato-based gravy and fresh cream		
Goat Bhuna Masala	15.00	19.00
Meaty pieces of goat simmered in lightly spiced gravy with traditional spices and fragrant herbs		
Goat Vindaloo	15.00	19.00
Signature version of the fiery hot Goan style curry		
Goat Saag	15.00	19.00
Goat cooked with cream spinach wrapped in freshly ground spices, cream, herbs, cornflour, mustard leaves enriched and broccoli		
Lamb Curry	15.99	19.00
Mouth melting pieces of lamb cooked slowly in freshly ground spices and onions tomato-based gravy		
Lamb Karahi	15.99	19.00
Tender pieces of lamb cooked with sliced green peppers, onion tomato-based gravy and cream		
Lamb Vindaloo	15.99	19.00
Signature version of the fiery hot Goan style curry		
Lamb Bhuna Masala	15.99	19.00
Meaty pieces of lamb simmered in lightly spiced gravy with traditional spices and fragrant herbs		
Lamb Saag	15.99	19.00
Boneless lamb cooked with cream spinach wrapped in freshly ground spices, cream, herbs, cornflour, mustard leaves enriched and broccoli		
Fish Curry (Basa Fish)	15.00	18.00
Flaky Basa fish simmered in a spicy tomato and onion curry		
Fish Masala (Basa Fish)	15.00	18.00
Fish delicately prepared with Indian spices and aromatic herbs		

Veg Main Course

SERVING WITH NAAN OR RICE (add Garlic Naan \$1)

Medium Large

Aloo Gobhi	13.00	16.00
A traditional cauliflower and potato dish with onion Tomato Gravy		
Mixed Vegetables	13.00	16.00
Fresh seasonal vegetables cooked with spices, onion tomato gravy, and garnished with fresh coriander leaves		
Karahi Vegetables	13.00	16.00
Mix Vegetables Cooked with sliced onion, green peppers, onion tomato-based		
Bhindi	13.00	16.00
Fresh Okra cooked with onions and tomato onion based		
Chana Masala	13.00	16.00
Traditionally spiced chickpea curry		
Saag	13.00	17.00
An Indian classic dish, slow-cooked fresh , spinach, mustard leaves, ginger garlic and light spices		
Saag Paneer	14.00	18.00
Cubes fresh homemade cottage cheese and sautéed fresh spinach cooked to perfection with traditional spices		
Daal Makhi	13.00	16.00
Slow simmered black lentils cooked with heavy cream, butter, ginger, garlic, chilies, tomatoes and spices		
Daal Tadka	13.00	16.00
Yellow lentils slow-cooked with chilies, spices, tomatoes, and onions until smooth		
Fish Curry (Basa Fish)	15.00	18.00
Flaky Basa fish simmered in a spicy tomato and onion curry		
Fish Masala (Basa Fish)	15.00	18.00
Fish delicately prepared with Indian spices and aromatic herbs		

Tandoori Naan & Roti

Plain Naan

\$2.25

Indian bread made with all purpose flour

Butter Naan

\$2.99

Indian bread made with all purpose flour, brushed melted butter

Garlic Naan

\$3.49

Indian bread made with all purpose flour, made with minced garlic and coriander into the dough, and brushed melted butter

Keema Naan with Gravy

\$8.00

ground chicken, onion and spices filling in a flour dough

Plain Roti

\$2.25

made with whole wheat flour

Butter Roti

\$2.99</p