

## Tandoori Naan & Roti

Plain Naan . . . . .	\$2.25
indian bread made with all purpose flour	
Butter Naan . . . . .	\$2.75
indian bread made with all purpose flour, brushed melted butter.	
Garlic Naan . . . . .	\$3.25
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 . . . . .	\$2.75
made with whole wheat flour and brushed melted butter.	
Aloo Paratha . . . . .	\$4.99
made with whole wheat flour, stuff with mashed potato, spices & herbs	
Lachha Paratha . . . . .	\$3.49
multi layered north Indian flat bread made by whole wheat flour.	
Amritsari Kulcha with Chana . . . . .	\$7.00
ground paneer, onion and potato filling in a flour dough.	

## Biryani And Rice

Chicken Biryani . . . . .	14.00
Cooked dish of fragrant herbs, Boneless Chicken, and perfectly spiced Basmati rice	
Goat Biryani . . . . .	15.00
Cooked dish of fragrant herbs, Goat with Bone, and perfectly spiced Basmati rice	
Lamb Biryani . . . . .	15.00
Cooked dish of fragrant herbs, Tender Lamb Boneless and perfectly spiced Basmati rice	
Vegetable Biryani . . . . .	13.00
Cooked dish of fragrant herbs, mix vegetables, and perfectly spiced Basmati rice	
Plain Rice . . . . .	6.00
Steamed Basmati rice	
Jeera Rice . . . . .	8.00
Basmati rice with sauteed cumin seed and cream	
Peas Pulao . . . . .	8.00
Basmati rice with sauteed green peas and cream	
Veg Pulao . . . . .	9.00
Mix biryani rice sauteed with cube cut mix vegetables and cream	

## Salad

Green Salad . . . . .	7.00
Crispy chopped lettuce, tomato, cucumber, onion and carrot	
Kachumber Salad . . . . .	7.00
Cube cut cucumber, tomato, onion, bell pepper and chickpeas mixed with lemon juice and salad oil	

Raita	Medium	Large
Cucumber Raita . . . . .	8.00	10.00
Made with yogurt, fresh cucumbers, herbs and spices		
Boondi Raita . . . . .	8.00	10.00
North Indian raita made with yogurt and fried gram flour balls		
Aloo Pudina Raita. . . . .	8.00	10.00
Chopped potato and fress mint made with yogurt, herbs and spices		
Plain Dahi. . . . .	6.00	8.00
Plain Yoghurt		

## Dessert

Gulab Jamun (2pcs) . . . . .	4.00
Traditional Indian dessert, spongy kik balls	
Rasmalai (2pcs) . . . . .	4.00
Spongy & juicy papular east Indian delicacy made with milk, a curding agent	

## Beverage

Tea Masala / Plain . . . . .	2.00
Indian style tea	
Coffee . . . . .	3.00
Home made coffee	
Salted Lassi . . . . .	6.00
Indian yogurt drink made by mixing yogurt, milk and water	
Sweet Lassi . . . . .	6.00
A yogurt based creamy, sweetened and chilled beverage	
Mango Lassi . . . . .	6.00
Delicious creamy drink with mango, yogurt, milk, a little sugar	
Water Bottle . . . . .	2.00
Coke, Diet Coke, Sprite, and Ginger ale . . . . .	2.00
Orange Juice, Apple Juice . . . . .	2.00

## Hakka veg Main Course

### SERVED WITH RICE

	Medium	Large
Vegetable Manchurian Dry/ Gravy . . . . .	14.00	18.00
Minced vegetable ball wok-fried with chilies, ginger, garlic, and green onions		
Chili Paneer Dry/ Gravy . . . . .	15.00	19.00
Battered fried Paneer, wok-fried with chilies, ginger, garlic, onions, peppers and green onions		
Schezwan Paneer Dry/Gravy . . . . .	15.00	19.00
Battered fried Paneer, wok-fried with chilies and Hakka schezwan sauce		
Paneer Manchurian Dry/ Gravy . . . . .	15.00	19.00
Battered fried Paneer, wok-fried with chilies, ginger, garlic, coriander and green onions		
Gobi Manchurian Dry/ Gravy . . . . .	14.00	18.00
Battered fried cauliflower, wok-fried with chilies, ginger, garlic, coriander and onions		

# Tawa Ghar

Indian & Hakka Chinese Cuisine



## TAKE - OUT MENU



## We Serve Halal

## DAILY LUNCH SPECIAL

11AM TO 3 PM

Served with Naan or Rice & Dessert

Chicken/Lamb/Goat Items..... \$10.99  
(only Curry Items)

Panner gravy Items..... \$10.99

Veg curry Items..... \$9.99

Pay Cash and Get 10% OFF

### DISCLAIMERS

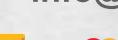
Please inform us of any food allergies. Items and prices are subject to change without prior notice.  
Extra charges for any changes or additions.  
Sales tax not included in prices.  
Please inform us spice level, (spicy, medium and mild)

720 Bristol Road W, Unit #2  
Mississauga, ON L5R 4A3

905-507-2575

[www.TawaGhar.com](http://www.TawaGhar.com)

[info@tawaghah.com](mailto:info@tawaghah.com)



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## Appetizers

Fish Pakora .....	9.00
Seasoned Basa Fish, battered and fried crispy	
Samosa (4 pcs.) .....	3.00
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 Papri topped with chana, potatoes, chaat masala, tamarind and mint sauce.	
Veg Spring Roll (4 pcs.) .....	3.00
Sautéed Mix vegetables in a crispy pastry wrapper, deep fried	

## Special Momos

Steam Chicken Momo .....	15.00
Ground chicken fillings with chef's special spice blend dumpling	
Steam Veg Momo .....	14.00
Mixed chopped vegetables fillings with chef's special spice blend dumpling	
Veg Momo Achari .....	14.50
Marinated in pickle paste spices and grilled in an authentic clay tandoor oven	
Veg Momo Hariyali .....	14.50
Marinated in coriander and mint chutney spices and grilled in an authentic clay tandoor oven	
Chicken Tikka Momo .....	16.00
Marinated in yogurt and chef's special spice blend	
Veg Tikka Momo .....	15.00
Marinated in yogurt and chef's special spice blend	
Chicken Momo Achari .....	16.00
Marinated in pickle paste spices and grilled in an authentic clay tandoor oven	
Chicken Momo Hariyali .....	16.00
Marinated in coriander and mint chutney spices and grilled in an authentic clay tandoor oven	



## 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	
Paneer Achari Tikka .....	13.99
Fresh paneer marinated with pickle spices yogurt, and spices	
Paneer Tikka .....	13.99
Fresh cubes of marinated paneer cheese, bell peppers, and onions	
Paneer Hariyali Tikka .....	13.99
Fresh paneer marinated with cilantro, mint, green chilies, yogurt, and spices	

## Tandoori Non-veg Appetizers

Chicken Leg Quarter .....	5.00
Chicken quarter leg marinated with traditional spices cooked in a tandoor	
<b>SERVING WITH NAAN OR RICE (add Garlic Naan \$1)</b>	
Tandoori Chicken Full .....	21.00
Full chicken marinated with traditional spices, yogurt, lemon juice, ginger-garlic paste, skewered and cooked in a tandoor	
Tandoori Chicken Half .....	11.00
Half chicken marinated with traditional spices, yogurt, lemon juice, ginger-garlic paste, skewered and cooked in a tandoor	
Chicken Tikka .....	13.99
Charbroiled chunks of boneless chicken marinated in yogurt and chefs' special spice blend	
Chicken Malai Tikka .....	13.99
Boneless pieces of white meat marinated chicken breast skewered grilled in a tandoor	
Chicken Seekh Kabab .....	13.99
Spiced ground chicken mixed with fresh herbs and cooked in a tandoor	
Chicken Reshma Tikka .....	13.99
Tender chicken breast marinated in a juicy mixture of fresh cream, yogurt, coriander, ginger-garlic paste and lemon juice	
Chicken Hariyali Tikka .....	13.99
Tender chicken breast pieces marinated with cilantro, mint, green chilies paste, yogurt and spices	
Fish Tikka (Bassa) .....	13.99
Fresh fish marinated in Tandoori Spices and grilled in an authentic clay tandoor oven	
Fish Achari Tikka (Bassa) .....	13.99
Fresh fish marinated in pickle spices and grilled in an authentic clay tandoor oven	

## Non-veg Main Course

SERVING WITH NAAN OR RICE (add Garlic Naan \$1)	
Medium      Large	
Butter Chicken .....	14.00      18.00
Boneless Tandoori chicken simmered in a mildly spiced creamy tomato butter sauce	
Chicken Tikka Masala .....	14.00      18.00
Moist chunks of grilled chicken enveloped rich in a diced onion, pepper, and creamy spiced tomato sauce	
Chicken Curry .....	14.00      18.00
Traditionally spiced pieces of boneless chicken cooked delicately with onion gravy in mild spices and herbs	
Chicken Korma .....	14.00      18.00
Mild curry made with ground cashew, and almonds, yogurt, and tomatoes	
Chicken Karahi .....	14.00      18.00
Boneless chicken sautéed in onion-tomato gravy, juliennes of green peppers, fragrant herbs, and spices with cream and black pepper	
Chicken Bhuna Masala .....	14.00      18.00
Boneless pieces of chicken are delicately prepared with Indian spices and aromatic herbs	
Chicken Vindaloo .....	14.00      18.00
Our signature version of the fiery hot Goan-style curry	
Chicken Saag .....	14.00      18.00
Tender pieces of chicken cooked with cream spinach wrapped in freshly ground spices, cream, herbs, cornflour, mustard leaves enriched and broccoli	
Chicken Methi .....	14.00      18.00
Creamy curry made with fresh fenugreek leaves	

## 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 .....	15.00      19.00
Mouth melting pieces of lamb cooked slowly in freshly grounded spices and onions tomato-based gravy	
Lamb Karahi .....	15.00      19.00
Tender pieces of lamb cooked with sliced green peppers, onion tomato-based gravy and cream	
Lamb Vindaloo .....	15.00      19.00
Signature version of the fiery hot Goan style curry	
Lamb Bhuna Masala .....	15.00      19.00
Meaty pieces of lamb simmered in lightly spiced gravy with traditional spices and fragrant herbs	
Lamb Saag .....	15.00      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..contd.

Medium      Large	
Malai Kofta .....	14.00      18.00
Panner and potato dumpling in a tomato cream sauce	
Methi Malai Mattar .....	14.00      18.00
Rich and creamy curry made with fresh fenugreek leaves and green peas	
Mushroom Masala .....	13.00      16.00
Fresh mushrooms delicately cooked with traditional Punjabi spices sautéed in onion gravy	
Shahi Paneer .....	14.00      18.00
Panner simmered in a thick tomato gravy	
Panner Tikka Masala .....	14.00      18.00
Panner simmered in a thick cashew and tomato gravy	
Panner Dhaniya Adraki .....	14.00      18.00
Soft cubes of cottage cheese cooked in a flavourful creamy and chopped onion gravy with a generous amount of fresh ginger and coriander	
Karahi Paneer .....	14.00      18.00
Soft cubes of cottage cheese sautéed with onions, green peppers, tomatoes and exotic spices	
Mutter Paneer .....	14.00      18.00
Soft cubes of cottage cheese sautéed in caramelized onion gravy with green peas and freshly ground spices with cashew nuts sauce	
Panner Masala .....	14.00      18.00
Cubes of Indian cheese simmered in a creamy, spiced tomato sauce	
Panner Lababdar .....	14.00      18.00
Soft and silky cottage cheese cubes cooked in butter sautéed onions, and bell pepper with tomato and fresh creamy, and cashew-based gravy make a delicious dish	
<b>Veg Tawa Special</b>	
SERVING WITH NAAN OR RICE (add Garlic Naan \$1)	
Medium      Large	
Tawa Mixed Vegetable .....	13.49      17.49
Mixed Soft cooked vegetables in Tawa ghar spices, onion tomato-based gravy and garnished with fresh coriander leaves	
Tawa Mushroom .....	13.49      17.49
Fresh mushrooms cooked with Tawa ghar special spices, herbs & peppers	
Tawa Paneer .....	15.00      19.00
Soft grilled cottage cheese cooked on Tawa ghar special spices, onion tomato-based gravy, and garnished with fresh coriander leaves	
<b>Non-veg Tawa Special</b>	
SERVING WITH NAAN OR RICE (add Garlic Naan \$1)	
Medium      Large	
Chicken Tawa .....	15.00      19.00
Juicy boneless chicken pieces blended delicately in Tawa Ghar special spices, herbs and peppers	
Chicken Tikka Tawa .....	15.00      19.00
Juicy boneless pieces of grilled chicken cooked in Tawa Ghar special spices, herbs and peppers	
Mutton Tawa .....	15.49      19.49
Mouth watering meaty pieces of mutton Tawa Ghar special spices and herbs cooked to perfection	
Lamb Tawa .....	15.49      19.49
Mouth melting meaty pieces of lamb in Tawa Ghar special spices and herbs cooked to perfection	
Fish Tawa .....	16.00      19.00
Fresh Basa cooked with Tawa Ghar special spices with herbs and peppers	