



Immersed in India's vibrant history, culture, and culinary legacy, our journey unfolds across the diverse landscapes of this enchanting country. From the kitchens of renowned chefs to the bustling street stalls, we've absorbed the essence of every flavor-filled encounter.

Each recipe on our menu narrates a tale of tradition and gastronomic exploration, paying homage to the rich tapestry of India's culinary heritage.

All our meals are cooked in a base of mustard oil and finished with a2 desi ghee, sourced from farms that adhere to ethical practices.

Our dairy comes from farms we know well, ensuring quality and ethical standards, while our meats are sourced from free-range farms, upholding world-class facilities and practices.

Utilizing only the finest ingredients sourced from trusted farms, our skilled team of chefs and cooks pour heart and soul into every dish, treating each creation as if preparing a cherished meal for a loved one.

TADKA RANI

CHAATS

Dahi Ke Sholay — 459

Flawlessly crispy, golden-fried pouches brimming with a blend of spiced yogurt and fragrant herbs, echoing the spirit of INA Market's street vendors.

Chole Bhature — 549

Delhi's favorite street food, crispy fried baby bhature paired with spiced chickpeas, adorned with chilies and coriander

Chole Kulchey — 549

Flavorful chickpeas seasoned with spices, served alongside homemade whole wheat kulcha, evoking the nostalgic essence of street food flavors

Chatpate Aloo — 369

Sautéed organic baby potatoes, enrobed in tangy coriander and asafoetida, offer a burst of flavor, reminiscent of the iconic Delhi street shack.

Palak Patta Chaat — 369

DIY Crispy Palak Patta Chaat, featuring perfectly crisped spinach leaves served with aloo tikki, nylon sev, dahi, pomegranate pearls, green chutney, and saunth

Pav Bhaji — 369

Slow-cooked vegetable curry crafted from mashed potatoes, tomatoes, peas, and aromatic spices, paired with soft, buttery pav bread, Mumbai's street food classic



APPETISERS

VEG

Paneer Tikka - 459

Juicy cubes of cottage cheese, marinated in hung curd and a blend of spices, charred to perfection in the tandoor

Tandoori Malai Broccoli – 459

Florets of emerald broccoli, enveloped in our secret cheese and cream sauce, charred to perfection

Subz Noorani Kebab - 459

A delightful mix of spinach, roasted vegetables, and rich cheddar cheese, all wrapped in a crunchy Japanese panko bread crumbs.

Tandoori Bharwan Aloo - 459

Pahadi Aloo, filled with cottage cheese, nuts, and cranberries, expertly cooked in the tandoor for impeccable charred flavor.

Dahi Ke Kebab - 459

Tender kebabs, with a melt-in-your-mouth texture, crafted from hung curd infused with capsicum bits, cranberries, and spices, delicately coated in golden crispy breadcrumbs

Malai Soya Chaap - 459

Succulent Soya chunks, skillfully char-grilled in the tandoor and enveloped in a distinctive cream-based herb sauce

Achaari Soya Chaap - 459

Succulent Soya chunks, expertly grilled in the tandoor and infused with the tangy pickle flavor, achieving a perfect bronzed finish

CHICKEN

Chicken Tikka - 549

Boneless chicken, marinated, roasted, and skewered in the tandoor, resulting in perfectly grilled Chicken Tikka, infused with aromatic spices.

Murgh Malai Tikka - 549

Infused with the special spice mix from the historic lanes of Delhi 6, boneless chicken thigh pieces are tandoor-cooked and bathed in a creamy Malai Gravy.

Tandoori Chicken - 549

Tender chicken, soaked in buttermilk and our signature spice blend, tandoor-cooked for a crispy exterior and succulent interior, evoking nostalgic childhood memories

Bhatti Chicken Tikka - 549

Boneless chicken thighs, marinated in hung curd and our homemade bhatti masala blend, grilled to perfection in the tandoor, bursting of distinct flavors



APPETISERS

MUTTON

Mutton Seekh Kebab - 639

Finely ground Rajasthani lamb, delicately seasoned with traditional spices, wrapped around skewers and cooked in a tandoor

Keema Pao — 729

Slow-cooked mutton keema, blended with green peas in a spicy, aromatic base, served with fluffy pao buns, inspired by Maharashtra's iconic Irani cafes.

SEA FOOD

Fish Tikka - 549

Tender boneless fish chunks, seasoned with aromatic spices, grilled to perfection in the tandoor

Fish Fry Amritsari - 549

Boneless fish chunks marinated in the authentic Amritsari style, then fried to perfection



VEG MAINS

Dal Makhani - Tadka Rani Special - 459

Black lentils enriched with butter, cream and tomato puree, slow cooked for 24 hours

Malai Kofta Angoori - 459

Hand-rolled kofte, infused with nuts and cranberries, bathed in our signature creamy gravy

Amritsari Pindi Chole - 459

Slow-cooked white chickpeas, infused with a unique Amritsari spice blend

Paneer Makhani - 459

Paneer cubes soaked in a tomato-based gravy, enriched with the smoky essence of Indian spices

Shahi Paneer - 459

Cottage cheese cubes simmered in a smooth cashew nut and tomato gravy, enhanced with the fragrance of kasuri methi.

Paneer Bhurji - 459

Velvety minced cottage cheese cooked with onions and aromatic Indian spices, reminiscent of the renowned version from Amritsar

Dal Fry From the Frontier - 459

Comforting blend of yellow lentils, sautéed onions, aromatic spices, tempered with ginger and garlic

Methi Matar Malai - 459

Slow cooked fenugreek leaves and sweet green peas, finished with a creamy touch.

Roasted Garlic Saag Paneer - 459

Paneer cubes enveloped in a hand blended spinach puree, seasoned with spices, and finished with sliced roasted garlic

Kadhai Paneer - 459

Paneer cubes tossed with tomatoes, bell peppers, and freshly ground spices

Soya Chaap Masala - 459

Spice marinated tandoori Soya Chaap, blended seamlessly with a rich, thick gravy of onions and tomatoes, enhanced with freshly ground spices

Paneer Mushroom Bhurji - 459

Minced cottage cheese combined with diced mushrooms and aromatic Indian spices



NON VEG MAINS

EGGS

Ande Ki Bhurji - 369

Classic Indian breakfast staple, Egg Bhurji, made with organic free-range chicken eggs and cooked in authentic Punjabi desi ghee for an unparalleled flavor

Ande aur Mushroom Ki Bhurji - 369

Indian-style scrambled eggs with perfectly cooked diced mushrooms, offering a flavorful twist on the classic dish.

Egg Curry - 369

Boiled eggs and potatoes simmered in a tomato-onion based gravy, creating a comforting and flavorful Egg Curry

CHICKEN

Butter Chicken (Boneless) - 594

Tender, boneless Chicken Tikka in a creamy Makhni gravy made from organic tomatoes, with a hint of aromatic dried fenugreek leaves

Kadahi Chicken (Boneless) - 594

Boneless chicken chunks cooked in a rich blend of tomatoes, capsicum, fresh herbs, and aromatic spices

Saag Chicken (On-Bone) - 594

Perfectly cooked on-bone chicken drumsticks simmered with hand blended spinach puree

Railway Chicken Curry (On-Bone) - 594

Made with chicken drumsticks on-bone, this flavorful delight evokes memories of childhood train journeys in the pantry car.



NON VEG MAINS

MUTTON

Keema Matar - 693

Slow-cooked minced mutton keema paired with green peas, simmered in a spicy, aromatic base

Mutton Curry - 693

Succulent meat gently simmered in a luscious and aromatic gravy, enriched with a medley of traditional spices, a bone-in delicacy, also referred to as 'tari wala meat'

Saag Meat - 693

Mutton pieces delicately cooked in a hand blended spinach puree, with freshly roasted spices, garlic, and ginger, also commonly called 'saag wala meat'..

Rara Gosht - 693

Tender meat pieces gently cooked in a fragrant keema gravy, infused with traditional spices, reflecting its Awadhi heritage.

SEA FOOD

Prawns Masala - 693

Succulent prawns cooked with colorful bell peppers, tomatoes, and aromatic spices, stir-fried in kadahi masala



KATHI ROLLS

Available in wheat and whole wheat options. Standard Serving 2 Rolls

VEG

Paneer Tikka Roll - 369

Spicy Paneer Tikka rolled in a choice of wheat or whole wheat tortilla bread

Paneer Bhurji Roll - 369

Rich, creamy and soft paneer bhurji, rolled up in your preferred wheat or whole wheat tortilla bread

Malai Soya Chaap Roll - 369

Malai Soya Chaap, encased in your preferred wheat or whole wheat tortilla bread

EGG

Egg Bhurji Rull - 369

Anda Bhurji, rolled in your choice of wheat or whole wheat tortilla bread.

CHICKEN

Chicken Tikka Roll - 396

Boneless Chicken Tikka, rolled in your choice of wheat or whole wheat tortilla bread

MUTTON

Mutton Seekh Roll - 396

Spicy mutton seekh kebab rolled in your choice of wheat or whole wheat tortilla bread



RICE & BIRYANI

VEG

Plain Steamed Basmati Rice - 162

Steamed Long Grain Basmati Rice

Jeera Rice - 236

Basmati rice subtly flavoured with cumin seeds

Matar Paneer Pulao - 369

Aromatic basmati rice intertwined with tender peas and paneer

Curd Rice Kerala Style - 369

Kerala-style curd rice, a harmonious blend of rice, yogurt, and traditional spices

Vegetable Biryani - 369

Basmati rice infused with fragrant spices and garden-fresh vegetables, cooked to perfection on dum

CHICKEN

Chicken Biryani - 549

Succulent chicken layered with aromatic basmati rice, slow-cooked to perfection

MUTTON

Meat Chawal - 639

Delhi's Favorite dish, rich and hearty goodness of tender mutton, spiced and paired with fragrant basmati rice

Mutton Keema Pulao - 639

Basmati rice blended with aromatic spices, slowly cooked with minced mutton over dum



BREADS

Classic Roomali Roti

Flatbread baked on a hot griddle, thin as a handkerchief with a light and airy texture

Saffron Roomali Roti

Saffron infused flatbread baked on a hot griddle, thin as a handkerchief with a light and airy texture

Cheese Garlic Parantha

Cheese and garlic stuffed, hand rolled paranthas made with whole wheat flour

Green Chilli Parantha

Fiery kick of fresh green chillies, layered in our hand rolled paranthas for a spicy delight.

Kalonji Butter Parantha

A delectable fusion of robust kalonji (nigela) seeds and luscious butter, crafted in layers

Ajwaini Parantha

Aromatic carom seeds infused within layers of our paranthas

Lal Mircha Ka Parantha

Ignite your taste buds with the bold flavor of red chili infused in our layered paranthas

Mixed Parantha

Perfect blend of potato, paneer, and onions layered within our parantha

Besan Ki Missi Roti

Nutrient-rich missi roti, blended with chickpea flour and aromatic spices

Multigrain Phulka

Tawa phulkas made with a blend of organic multigrain flour of ragi, jowar, and quinoa

Bhatooras

Fluffy and crisp bhatoore, a classic North Indian delicacy

Multigrain Kulcha

Home-ground multigrain dough, slow-cooked to perfection in a clay oven

Mumbaiya Butter Pao

Cottony-soft & spongy dinner rolls, commonly served across Maharashtra and Goa



TANDOOR BREADS

Tandoori Roti

Traditional Indian flatbread baked in a tandoor

Tandoori Keema Stuffed Naan

Naan Stuffed with Spiced Mutton Mince Keema

Tandoori Missi Roti

Traditional Indian flatbread with chick-pea flour and spices, baked in a tandoor

Tandoori Pepperoni Naan

Pork Pepperoni, Mozzarella Cheese, Stuffed into a Naan

Tandoori Laccha Parantha

Traditional Indian flatbread with a layered crispy and flaky texture, cooked in a tandoor

Tandoori Naan

Soft & Fluffy Flatbread Made with Refined Flour, Salt & Yogurt

Tandoori Stuffed Kulcha

Freshly Prepared Tandoori Kulcha with delicious stuffing of your choice

Chur Chur Naan & Chole

Amritsari-style Chur Chur Naan, stuffed with onions, potatoes, and paneer, served with mint chutney, masala onions, and pindi chole



ACCOMPANIMENTS

RAITA

Tadka Dahi - 189

Creamy richness of yogurt, infused with a tempering of aromatic spices

Boondi Raita - 189

A refreshing yogurt side dish adorned with crisp and flavorful boondi

Grilled Pineapple Raita - 189

Slow-roasted pineapple bits blended with cumin in velvety curd

Mixed Raita - 189

Medley of fresh vegetables and aromatic spices blended into velvety curd

PAPAD

Mixed Papad - 189

A Mixed Medley of Papads

SALADS

Sliced Mixed Salad - 189

Mixed Sliced Salad of Carrots, Cucumber, Tomato, Onion, Served with a Side of Lemon

Choley aur Challi Ki Chaat - 369

A delightful blend of chickpeas and roasted corn in a flavorful chaat fusion

CHUTNEY

Mango Chutney - 63

A homemade delight that harmonises sweet and sour notes for a burst of flavour in every spoonful..

Mint Chutney - 63

A smoky twist on a classic blend of yogurt, fresh mint, and coriander, offering a refreshing and flavourful accompaniment.

Sirka Onions - 63

Tangy and crisp pickled onions soaked in vinegar for a zesty kick.

Saunth Chutney - 63

A delightful blend featuring the sweetness of gur from Punjab, adding a rich and flavourful touch to this traditional condiment.

ACHAAR

Adrak Nimbu Mirchi - 63

Zesty blend of ginger, lime, and green chillies, offering a burst of flavour

Ghar Ka Aam Ka Achaar - 63

Mango pickle, with a perfect blend of spices, offering a nostalgic taste of traditional home flavours

Beetroot Chutney - 63

Julienne of beetroot, infused with beetroot jus, tempered with mustard seeds and curry leaves



DESSERTS & BEVS

DESSERTS

Tres Leches Gulab Jamun - 369

Decadent Gulab Jamun nestled on a luxurious bed of creamy rabri, garnished with luscious nuts and delicate rose petals.

Badi Gehu Ke Aate Ka Halwa - 279

Made from coarse wheat flour, sugar and desi ghee, topped with roasted nuts, reminiscent of the blissful Karah Parshaad from the Golden Temple in Amritsar

Kesari Kheer - 279

Crafted with milk from Punjab, enriched with nuts, and infused with saffron from Kashmir, this rice pudding is a tapestry of regional flavours and textures

Gulab Jamun - 279

Soft and pillowy Gulab Jamuns, drizzled with a light sugar syrup and garnished with nuts

FRESH JUICES

Apple Beetroot Carrot (ABC) - 369

Apples, Beets, and Carrots, bursting with nutrients for a refreshing, healthy boost., revitalize with our cold-pressed ABC juice

Green Juice - 369

Apple, Celery, Cucumber, Ginger, Spinach, and a hint of Lime for a revitalizing blend

Tropical Twist - Green Juice - 369

Green Juice infused with spinach, pineapple, apple, and cucumber for a refreshing and exotic taste

BEVERAGES

Raw Mango Aam Panna - 243

Traditional Indian summer cooler bursting with the tangy-sweet flavors of raw mangoes, infused with a hint of spices

Kokum Sour - 243

Crafted from the exotic kokum fruit, blended with a touch of sweetness and a hint of spices

Ginger Kombucha - 243

Infused with the fiery warmth of ginger, offering a harmonious balance of tangy effervescence and soothing spice

Punjabi Kachi Lassi - 243

Rose flavoured milk, a summer special

Mango Lassi - 243

Yoghurt churned with fresh mango puree, infused with cardamom and saffron

Tadka Chach (Mattha) - 243

Blend of spiced buttermilk with flavorful tempering

Kanji (Beetroot Kombucha) - 243

Traditional Indian fermented beverage, bursting with the earthy essence of beetroots and a tantalizing medley of spices





Thank you for ordering from Tadka Rani, did you know with each meal served at Tadka Rani, we provide a meal to the underprivileged.

At Tadka Rani, we prioritize sustainability by utilizing a blend of reusable and biodegradable packaging. Our packaging is intentionally minimal to align with our brand's ethos. While we offer food-grade, virgin BPA-free plastic containers, they can be reused or passed on to others for further use.

