



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

Our secret spice blend enriches chickpeas, served with homemade whole wheat kulcha, reminiscent of nostalgic 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

Cubes of tender cottage cheese (paneer), marinated in rich hung curd and our special blend of spices, then embraced by the tandoor's intense heat

#### 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

Soft & Tender Melt in Your Mouth Kebabs Made with Hung Curd Folded with Capsicum Bits & Spices, Coated with Breadcrumbs & Fried to a Golden Crisp

#### Malai Soya Chaap - 459

Tender Soya chunks, expertly grilled in the tandoor and infused with our signature natural cream-based herb sauce

#### Achaari Soya Chaap - 459

Tender Soya chunks, skillfully grilled in the tandoor and imbued with the essence of tangy pickles, 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. The OG

#### Murgh Malai Tikka - 549

Infused with our 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 free-range chicken, soaked in buttermilk and our signature spice blend, expertly tandoor-cooked for a crispy exterior and succulent interior, evoking nostalgic childhood memories.

#### Bhatti Chicken Tikka - 549

Tender boneless chicken thighs, delicately marinated in our homemade bhatti blend and hung curd, bursting with distinct flavors, then expertly cooked in the tandoor.





## APPETISERS

### MUTTON

#### Mutton Seekh Kebab - 639

Finely ground Rajasthan lamb, delicately seasoned with traditional spices, skewered, and expertly cooked in a tandoor.

#### Keema Pao — 729

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

### SEA FOOD

#### Fish Tikka - 549

Boneless fish chunks, delicately seasoned with aromatic spices, expertly grilled in the tandoor to maintain their soft and juicy texture.

#### Amritsari Fish Fry - 549

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





## VEG MAINS

### **Dal Makhani - Tadka Rani Special - 459**

Rich and creamy whole black lentils and red kidney beans, slow-cooked for 24 hours over a coal fire

### **Malai Kofta Angoori - 459**

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

### **Amritsari Pindi Choley - 459**

Slow-cooked white chickpeas, infused with our unique spice blend from Amritsar, also known as Rawalpindi wale choley

### **Paneer Makhani - 459**

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

### **Soya Chaap Masala - 459**

Marinated tandoori Soya Chaap, infused with our secret spice blend, 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

### **Dal Fry From the Frontier - 459**

A comforting blend of yellow lentils, sautéed onions, and aromatic spices from the Frontier. A great alternative to Dal Makhani.

### **Methi Matar Malai - 459**

Organic fenugreek and sweet green peas meld together in a slow-cooked blend, finished with a creamy touch.

### **Roasted Garlic Saag Paneer - 459**

Organic spinach wraps around homemade paneer cubes, seasoned with spices, topped with slices of roasted garlic for added flavor

### **Kadhai Paneer - 459**

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

### **Paneer Bhurji - 459**

Minced cottage cheese blended with onions and aromatic Indian spices, offering a rich, velvety texture reminiscent of the renowned version from Amritsar





## 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 organic spinach, creating a delectable harmony of flavors

#### 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 tender green peas, simmered in a spicy, aromatic base

#### Mutton Curry - 693

Mutton slow-cooked to perfection, infused with time-honored techniques, presenting a bone-in delicacy, also referred to as 'tari wala meat'

#### Saag Meat - 693

Mutton pieces tenderly cooked in a spinach-infused gravy, enhanced with freshly roasted spices, garlic, and ginger, also known as 'saag wala meat'

#### Rara Gosht - 693

Harmonious blend of minced and tender mutton pieces, slow-cooked in a rich array of aromatic spices

### SEA FOOD

#### Prawns Masala - 693

Succulent prawns cooked with colorful bell peppers, tomatoes, and aromatic spices, expertly 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 is seamlessly 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

Meat Chawal / Mutton Chawal - Delhi's Favorite dish, Rich and hearty goodness of tender mutton, expertly spiced and paired with fragrant basmati rice for a flavorful meal

#### Mutton Keema Pulao - 639

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





## BREADS

### Classic Roomali Roti

Thin, soft, and deliciously folded roomali roti, perfect for pairing with any curry or dish

### Saffron Roomali Roti

Thin, soft, and deliciously folded roomali roti, made with our saffron spiced dough

### Cheese Garlic Parantha

Cheese and Garlic stuffed, Hand Rolled Paranthas  
Organic 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

Expertly crafted with a blend of organic multigrain flour made with 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, crafted from expertly kneaded dough and baked in a tandoor

### Tandoori Missi Roti

Traditional Indian flatbread, crafted from expertly kneaded dough blended with chickpea flour and aromatic spices and baked in a tandoor

### Tandoori Laccha Parantha

Traditional Indian flatbread intricately crafted for a 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

### Tandoori Keema Stuffed Naan

Naan Stuffed with Spiced Mutton Mince Keema

### Tandoori Pepperoni Naan

Pepperoni, Mozzarella Cheese, Stuffed into a Naan





## 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, expertly crafted 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

Reminiscent of the blissful Karah Parshaad from the Golden Temple in Amritsar, this halwa, made from coarse wheat flour and desi ghee

#### 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 Kachhi Lassi - 243

A beloved summer staple often shared freely at Sikh langars

#### 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.

