

TAWA RESTAURANT
BAR & LOUNGE

SMALL PLATES

&

APPETIZERS

Lentil Soup V,Gf — \$7

Blend of lentils, vegetables, and aromatic spices.

Dry Fruit Kulcha V — \$7

Indian bread stuffed with chopped nuts, raisins, served white home churned butter.

Peri-Peri Fries V,Gf — \$7

Crispy fries seasoned with bold peri-peri spices.

Cauliflower Tacos V — \$9

Cauliflower, seasoned and topped with manchurian sauce.

Chicken Empanadas — \$10

Chicken filling encased in a golden, flaky pastry shell.

Veg / Lamb Samosa — \$8 - \$10

Crispy pastry pockets filled with spiced vegetables or minced lamb.

Fish Cutlets Gf — \$12

A flavorful mix of fish, herbs, and spices.

Keema Poori Shots — \$12

Traditional poori filled with spiced minced mutton (keema) and spiced water.

Egg Pepper Fry Gf — \$12

Stir-fried boiled eggs curry with a peppery spice blend.

Shrimp Scallion Fritters Gf — \$14

Crispy fritters of shrimp and scallions with spices.

Mutton Galawati Kebab Gf — \$16

Melt-in-your-mouth mutton kebabs, delicately spiced and cooked in clay oven.

Mumbai Street Food Platter V — \$18

Assorted Sev Batata Poori, Pani Poori, Bhel Poori

King Fish Fry Gf — \$22

Tawa fried King fish, in a flavorful spice mix.

Butter Garlic Octopus Gf — \$22

Tender octopus, delicately sautéed in a luscious blend of butter and garlic sauce.

ROYAL SELECTION

(GLUTEN FREE)

Jackfruit Soya Biryani * — \$20

Aromatic biryani featuring a delectable blend of jackfruit and soya chunks.

Dal Makhani — \$17

Creamy black lentils curry

Crispy Okra with Masala Aloo V — \$19

Crunchy okra and seasoned potatoes in a flavorful blend of spices.

Tawa Vegetable V — \$20

Assorted vegetables cooked on the tawa, layered with aromatic spices.

Baingan Bharta V — \$20

Charcoal roasted minced eggplant with onion, tomato and spices.

Old Delhi Butter Chicken — \$22

Grilled chicken thigh cooked in tomato buttery sauce.

Homestyle Organic Chicken — \$22

Bone in chicken curry cooked with domestic Rhode Island red chicken in Indian spices with potatoes.

Tender Goat Kolhapuri — \$25

Baby goat masala curry with southern spices.

Khichidi * V — \$18

Mixture of rice and lentils served with Ghee & Papad, Dahi, Mango Achar.

Lamb Shank Nihari — \$28

A slow-cooked delicacy of tender lamb shank with rich, aromatic spices & flavoured rice .

Kerala Parotta (Beef) * — \$28

Tender beef pieces, slow-cooked and sautéed with aromatic spices served with layered parotta.

Grilled Rack of Lamb — \$28

Rack of lamb, seasoned and cooked in tawa oven.

Tawa Fish Fry — \$25

Spiced marinated fish, seared on the tawa for a char to enhance taste.

Grilled Salmon — \$25

Salmon marinated with spices & cooked in tandoori oven.

Malvani Coconut Curry (Shrimp) — \$24

A coastal delight featuring shrimp in a rich coconut-based curry with Malvani spices.

Sea Bass Paturi (cooked in banana Leaf) — \$30

Sea bass marinated, wrapped in banana leaf, and steam-cooked.

Entrée will be served with rice, salad & side of saag

* Items will not be served with rice and saag.

GRILLED (GLUTEN FREE)

NEW EDITION

&

OLD CLASSICS

Paneer Shashlik — \$22

Grilled Paneer skewers, with onion & bell peppers.

Cheese Malai Broccoli — \$18

Creamy malai-infused broccoli, generously coated with melted cheese.

Lamb Boti Kebab — \$24

Lamb Boti kebabs, marinated and cooked in clay oven for an aromatic and mouth watering treat.

Tandoori Raan (only on pre order)

Marinated leg of lamb, slow-cooked to perfection for an exquisite dining experience.
Order 48 hours prior, serves 8-10 people.

Tandoori Soya Chop — \$20

Savory soya chops marinated in spices and cooked in clay oven.

Chicken Malai Tikka — \$22

Tender chicken pieces marinated in a blend of cream, yogurt, and aromatic spices.

Spicy Fireball Tikka — \$22

Fiery chicken tikka, featuring a bold mix of spices, chili, and herbs.

Tandoori Chicken — \$22

Classic Tandoori chicken marinated in mix of yogurt, spices, and herbs, and cooked in clay oven for smoky flavor.

EVERGREEN CLASSICS (GLUTEN FREE)

Paneer \$20 Chicken \$22 Lamb, \$24
Tiger Shrimp \$25,

Korma

A true Mughlai delight, lightly sweet and spicy with a flavor of cardamom and cashew nuts.

Saag

Spinach, cooked with spices, garlic, and a touch of cream for a velvety texture.

Tikka Masala

Rich, creamy tomato-based curry.

Ever Green Biryani (Egg, Chicken, Goat, Lamb, Shrimp)

Fragrant basmati rice cooked with aromatic spices, herbs, creating a flavorful one-pot dish.

BREAD SELECTION (NO EGGS)

Naan — \$4

Traditional bread made in tandoor oven.

Garlic Naan — \$4.50

Garlic bread made in tandoor oven.

Tandoori Roti — \$4.50

Whole wheat bread made in tandoor oven.

Plain Lachha Paratha — \$6

Layered whole wheat bread.

Poori — \$8

A deep-fried Indian bread made from unleavened wheat flour dough.

Naan Assortment — \$10

Plain Naan, Garlic Naan, Spiced Onion Naan.

SOUTH INDIAN (VEGAN , GLUTEN FREE)

Idli — \$9

Steamed rice and lentil pancake, served with sambar and chutney

Wada Sambhar — \$9

Deep fried Lentil donut served with sambar and chutney

Dosa — \$15

Choice of Masala dosa, Paper dosa, Plain dosa, Mysore dosa, Chicken 65 dosa +\$1)
Crispy rice lentil crepe. Served with chutney and sambar.

Uttapam — \$14

(Vegetable, or onion chili)
Pan-grilled pancake topped with your choice of toppings.

INDO- CHINESE

Manchow Soup — \$7

A flavorful Chinese soup with chopped vegetables, or shredded chicken, and spices, garnished with crispy noodles.

Hot & Sour Soup — \$7

A zesty soup made with a mix of vegetables, or chicken, and seasoned with soy sauce and vinegar

Cauliflower Manchurian — \$9

Crispy fried cauliflower tossed in Manchurian sauce.

Vegetable Spring Rolls — 9

Crispy fried rolls filled with a mix of julienned vegetables, wrapped in thin sheets of dough.

Chili baby corn — \$11

Stir-fried baby corn coated in a spicy and flavorful chili sauce.

Chinese Bhel — \$11

A fusion snack featuring crispy noodles, assorted vegetables, and a tangy Chinese sauce.

Chili Momos (Chicken / Veg) — \$11

Fried dumplings filled with chicken or flavorful vegetables, tossed in spicy chili sauce.

Chicken Lollypop — \$12

Chicken wings marinated, deep-fried until crispy, and coated in a savory sauce.

Chicken 65 — \$12

Chicken with onion, pepper, and spicy 65 sauce.

Chili Lotus Root — \$9

Deep fried lotus roots tossed in sweet chili sauce.

Schezwan Calamari — \$15

Deep fried calamari served with Szechwan sauce

Chicken/Paneer Chili — \$20

Tossed in soy sauce, ginger, garlic, and green chilies, stir-fried with bell peppers and onions.

Veg Manchurian — \$18

Fried vegetable balls tossed in a tangy Manchurian sauce.

Black Pepper Shrimp — \$24

Shrimp wok-tossed with black pepper sauce, & a blend of soy sauce, garlic.

Fried Rice — \$16

(Szechwan, Burnt Garlic)

A delectable stir-fried rice dish with a medley of vegetables, and soy sauce, and, a choice of protein - chicken or shrimp.

Hakka Noodles — \$18

(Szechwan, Burnt Garlic)

Stir-fried noodles in the Hakka style, flavorful mix of vegetables, soy sauce, and, a choice of protein - chicken or shrimp.

Triple Szechwan Fried Rice — \$22

Wok tossed long grain basmati rice with Noodles, served with veg or chicken

Mumbai Chopsuey — \$20

A Mumbai street food delight, this dish combines crispy noodles with a saucy and spicy vegetable.

Add ons

Chicken +\$2

Shrimp +\$4

SIDES

Tikka Masala Sauce — \$8

Chana Masala Side — \$9

Basmati Rice — \$3

Mix Dal Tadka — \$9

5 different lentils flavored with cumin, curry leaves, fresh ginger, garlic, and tomato.

Assortment Chutney — \$8

Mango, Hot Pickle, Papad, Raita.

BITES

Chicken Nuggets - \$7

Chicken Wings- \$9

French Fries - \$6

Mozzarella Sticks - \$6

Chicken Tenders - \$6

Onion Rings - \$6

DRINKS

Mango Lassi - \$6

Sweet Lassi - \$6

Strawberry lassi - \$7

Chass - \$6

Fresh Lime Soda - \$3

Masala Tea - \$4

Herbal Tea - \$3

Coffee - \$4

We use **HALAL** meat.

A 20% Gratuity will be charged for tables of 5 or more

GF= Gluten-free V= Vegan

Please let us know if you have any allergies.

www.thetawa.com