

TAK-A-TAK CUISINE

These semi-dry dishes are healthier, made with sunflower oil and served straight to your table on a cast iron skillet.

*We use the **TAK-A-TAK** method for cooking these dishes, so called due to the sound made when cooking them. The combination of combining freshly sliced pepper's, spring onions, tomatoes, ginger, green chillies and a host of different spices will bring your meal to life so just enjoy these unique dishes.*

Multani Tak-a-Tak

Sweet and spicy (hot)

Lahori Tak-a-Tak

Dasi style (really spicy)

Rogni Tak-a-Tak

Rich tomato base (medium)

Lali Tak-a-Tak

Sweet and sour (hot)

Achari Tak-a-Tak

With spicy pickle masala (hot)

Kashmiri Tak-a-Tak

With pineapple chunks (medium)

Only Available in:

Julienne cut Chicken Tikka.....£9.45

Julienne cut Lamb Tikka.....£9.45

Paneer (Indian cheese).....£8.45

Tandoori king prawn.....£10.45