Tikka Talk n'

SPICING UP YOUR CONVERSATION

Menu

A Message From The Chef

Great Indian food is about balance, freshness, and tradition. We honour authentic recipes while using the finest ingredients to create dishes full of flavour and warmth. Inspired by the diverse regions of India, our menu blends time-honoured techniques with carefully selected ingredients to deliver authentic flavours with contemporary elegance. Every plate is prepared with precision, passion, and respect for the traditions that have shaped Indian cuisine. We invite you to savour a journey through India's remarkable culinary landscape. Thank you for allowing us to share our passion for Indian cuisine with you.

Nibbles

Chat Pati Tokri £4.95
2 Poppadoms with Spiced Onion, Mixed Pickle and Sweet Mango Chutney

Sharing Starter Platters

Chef's Platter for 2 (F)(G) £14.95
Veg Pakora, Chicken Pakora, Onion Bhaji, Fish Pakora, Spicy Chickpeas and Veg Samosa

Tandoori Platter (F)(M)(D)(C)
For ONE £14.95 or **For TWO** £29.95
Mix Tikka, Salmon, Jhinga, Lamb Chop and Dhora Seekh

Old School Starters

Vegetable Pakora (V)(V) £5.95
Crispy, golden, and bursting with flavour, a popular Indian snack made by deep-frying mixed vegetables in a spiced chickpea flour (besan) batter.

Chicken Pakora £6.95
Tender bites of chicken marinated in a blend of warming spices, dipped in a seasoned chickpea flour batter, and deep-fried to crispy perfection.

Onion Bhaji (V)(V) £5.95
Sliced onions mixed in a spiced chickpea flour batter, then deep-fried until golden and crisp.

Lahori Fish (F) £7.95
From the heart of Lahore, this dish features succulent pieces of Haddock marinated in a bold blend of spices, then deep fried.

House Special Starters

Mughlai Monkfish (F)(M)(D) £8.95
Fresh Monkfish marinated with Mughlai seafood spices then finished in tandoor.

Sunheri Jhinga (C)(M)(D) £8.95
King Prawns marinated in a vibrant blend of yogurt, garlic, ginger, and aromatic tandoori spices. Grilled in a traditional clay oven until perfectly charred and smokey.

Zafrani Sea Bass (F)(M)(G) £9.95
Sea Bass Fillet Marinated with Saffron and Mustard with mild spices, deep-fried served with apple and pears salsa.

Dhora Seekh £7.95
Lamb and chicken mince marinated with aromatic herbs, spices, garlic and chilli, hand-rolled onto skewers and grilled to smokey perfection.

Punjabi Lamb Chops (D)(M) £9.45
Succulent lamb chops marinated in a bold blend of yogurt, garlic, ginger, and traditional Punjabi spices.

Murgh Tiranga (D)(M) £7.95
A trio of Malai, Hariyali and traditional chicken tikka.

Achari Paneer Shashlik (V)(D)(M) £8.95
Achari Paneer Shashlik features juicy chunks of paneer (Indian cottage cheese) marinated in spicy achari (pickle-style) masala, with peppers, onions, and tomatoes.

Khumb Khasta (V)(D) £7.95
Crispy, golden, and packed with flavour, mushrooms stuffed with a spiced filling with cheese, coated in a crunchy batter, and deep-fried to perfection.

Street Food Corner

Chicken Lollipop MD £6.95
Tender chicken wings expertly shaped into lollipops, marinated in a blend of aromatic Indian spices.

Chicken 65 MG £6.95
A classic South Indian favourite made with bite-sized pieces of chicken marinated in a fiery blend of spices, curry leaves, ginger, and garlic, then deep-fried to crispy perfection. Tossed with green chillies and aromatic seasonings for a bold, spicy flavour, this dish is a perfect starter with a zesty, mouth-watering kick

Shami Kebab £7.95
Traditionally made with finely ground meat lamb, it's mixed with soaked lentils (commonly chana dal), onions, garlic, ginger, and a blend of aromatic spices like cumin, coriander, and garam masala. The mixture is cooked, then ground or mashed into a smooth paste, shaped into small round patties, and shallow-fried until golden on the outside.

Chicken Tangra / Paneer Tangra D £7.95
Tangra made with crispy fried pieces of chicken or paneer tossed in a flavorful sauce of garlic, soy sauce, chili sauce, vinegar, and vegetables such as onions, peppers, and spring onions. It has a bold, savoury taste with a balance of spicy, tangy, and slightly sweet flavours. Originating from the Tangra area of Kolkata.

Papri Chaat VDG £5.95
Papri Chaat is a vibrant medley of crisp fried dough wafers (papri), boiled potatoes, chickpeas, and yogurt, all topped with a tangy blend of tamarind and mint chutneys. Sprinkled with chaat masala and garnished with fresh coriander and crunchy sev

Gol-Gappa VDG £5.95
A true street food favorite, Gol Gappa are crispy, hollow puris filled with a spicy and tangy mix of flavored water (pani), potatoes, chickpeas, and chutneys. Each bite-sized sphere bursts with bold flavors—cool, spicy, sour, and sweet—all at once. Light, refreshing, and irresistibly fun to eat, Gol Gappa is not just a snack—it's an experience!

Mirch Bhaji VV £5.95
A spicy treat for chili lovers, Mirch Bhaji features large green chilies stuffed and dipped in a seasoned chickpea flour batter and deep-fried to golden perfection

Aloo Tikki GVV £5.95
A beloved North Indian street food, a crispy, golden potato patty made with mashed potatoes, and a blend of aromatic spices. Pan-fried until perfectly crisp on the outside and soft inside

Samosa Chaat VDG £6.95
A vibrant twist on the classic samosa, this street food favorite features a crushed, crispy samosa layered with spiced chickpeas, tangy tamarind and mint chutneys, creamy yogurt, and a sprinkle of chaat masala. Topped with crunchy sev, fresh coriander, and pomegranate seeds

Bhutta VV £3.95
A classic Pakistani and Indian street snack, Bhutta is whole corn on the cob, roasted over open flames until charred and smoky, then rubbed with a mix of lemon juice, salt, and chili powder. Juicy, spicy, and smoky with every bite.

Choley Bhature VDG £9.95
A classic Punjabi dish, Choley Bhature features a hearty serving of spiced chickpeas (choley), cooked with a blend of aromatic Punjabi spices creating a rich flavourful curry, paired with fluffy deep fried flat bread (bhatura).

Mains

Tandoor Ke Angaray se
Served with Rice and Curry Sauce

Mughlai Monkfish (M)(F)(D) £21.95
Fresh Monkfish marinated with Mughlai seafood spices then finished in tandoor.

Sunheri Jhinga (M)(C)(D) £19.95
King Prawns marinated in a vibrant blend of yogurt, garlic, ginger, lemon juice, and aromatic tandoori spices. Grilled in a traditional clay oven.

Amritsari Salmon (M)(F)(D) £19.95
Salmon marinated with cream, cheese, yoghurt, mustard oil and, crushed black peppers.

Manora Fish Tikka (M)(F)(D) £22.95
Tender chunks of Halibut marinated in a rich blend of yogurt, aromatic spices like turmeric, cumin, and coriander, then grilled to perfection.

Sumandri Platter (F)(C)(M)(D) £24.95
A delightful feast for seafood lovers, this platter showcases a variety of fresh, succulent seafood including Monkfish, Salmon, Fish Tikka and King Prawns.

Kimari Sea Bass (F)(M)(D) £17.95
Whole seabass marinated in a rich blend of fresh herbs, and aromatic spices, then grilled to perfection in a traditional tandoor.

Haryali Murgh (M)(D) £14.95
Juicy chicken breast pieces marinated in a fragrant blend of fresh mint, coriander, yogurt, and aromatic spices.

Balochi Malai Boti (M)(D) £14.95
Tender pieces of chicken marinated in a smooth, creamy blend of yogurt, fresh cream, cheese and a delicate mix of spices.

Traditional Murgh Tikka (M)(D) £14.95
Succulent pieces of chicken marinated in a blend of yogurt, aromatic spices, and a hint of citrus.

Punjabi Lamb Chops (M)(D) £19.95
Juicy lamb chops marinated in a rich blend of yogurt, garlic, ginger, and traditional Punjabi spices.

Bihari Lamb Tikka (M)(D) £19.95
Inspired by the bold flavors of Bihar, this dish features tender lamb pieces marinated in a deeply spiced mix of mustard oil, ginger, garlic, and traditional Bihari masalas.

Achari Paneer Shashlik (V)(M)(D) £17.95
Features juicy chunks of paneer (Indian cottage cheese) marinated in a tangy, spicy achari (pickle-style) masala. With peppers, onions, and tomatoes.

Mughlai Platter (F)(M)(C)(D) £34.95
A regal assortment of tandoori delicacies, bringing together the finest of Mughlai flavours in one grand feast. A selection of succulent Mix tikka, spicy seekh kebabs, juicy lamb chops, salmon, monkfish, fish tikka and chargrilled king prawns — all marinated in aromatic blends of yogurt, saffron, herbs, and traditional Mughlai spices.

Hyderabadi Biryani

Served With Raita or Curry Sauce
An iconic dish from the royal kitchens of Hyderabad, this biryani is a fragrant medley of long-grain basmati rice and tender, marinated meat, slow-cooked together to lock in all the flavours. Layered with fried onions, saffron, fresh herbs, and warming spices.

Chicken (D) £14.95
Lamb (D) £16.95
King Prawns (C)(D)(M) £19.95
Prawns (C) £14.95
Paneer (V)(D) £14.95
Vegetables (V)(V) £13.95

Chicken Dishes

Tawa Keema (D) £13.95
Spicy South Asian dish made by cooking minced chicken meat on a flat iron griddle (tawa) with onions, tomatoes, yoghurt, fresh herbs, and a blend of aromatic spices. The high heat of the tawa allows the meat to brown well, giving it a slightly smoky flavour while keeping it juicy and flavourful. It is typically garnished with fresh coriander, red onions, green chillies and ginger.

Mughlai Handi (D) £13.95
Original Mughlai dish made with fresh ginger, garlic, tomatoes, Mughlai spices and finished with yoghurt, chillies and coriander

Chilli Garlic Chicken (M) £13.95
A spicy, flavour-packed curry that brings the heat, made with fresh garlic, red chillies, a punchy mix of Indian spices and pickled garlic.

Bhuna £13.95
Chicken simmered in a thick, intensely flavoured gravy made from caramelized onions, tomatoes, garlic, ginger, and a robust blend of Indian spices.

Tikka Masala (M)(D)(N) £13.95
Succulent pieces of chicken marinated in a blend of yogurt and aromatic spices, and then simmered in a rich, creamy tomato sauce. Infused with spices like cumin, garam masala, and coriander, the gravy is smooth, mildly spiced, and full of depth.

Achari Murgh (M)(D) £13.95
A tantalizing curry inspired by the bold flavours of Indian pickles, Achari Murgh Curry features tender chicken cooked in a rich, tangy gravy made with a unique blend of pickling spices such as mustard seeds, fenugreek, cumin, and nigella.

Korma (D) £13.95
A velvety, creamy curry, cooked with a fragrant blend of cream, and coconut, with aromatic spices.

Lajawab (M)(D) £13.95
Chicken Tikka finished in a stir fry with fresh mix peppers, onion and mushroom. Sweet n sour hot!

Murgh Palak (D) £13.95
A hearty and wholesome dish, combines tender pieces of chicken with a smooth, spiced spinach sauce and finished with fresh cream.

Lamb Dishes

We use locally sourced fresh lamb for the dishes below.

Salli Boti 🌶 £14.95
A beloved Parsi dish consisting of tender lamb meat cooked in a tangy, and mildly spicy tomato-based gravy, topped with crispy potato straws("salli").

Shatkora 🌶 (M) £14.95
A fragrant and zesty dish from the Sylhet region, spicy gravy infused with the distinctive flavour of shatkora a wild citrus fruit native to the region.

Kashmiri Rogan Josh 🌶 (D) £14.95
A signature dish from the valleys of Kashmir, Rogan Josh features tender lamb cooked in a deep red, aromatic curry made with Kashmiri chillies, yogurt, and a blend of warming spices like fennel, ginger, and cardamom.

Rajasthani Laal Mass 🌶🌶🌶 (D) £14.95
A fiery and flavourful lamb curry from the royal kitchens of Rajasthan, Laal Maas is made with tender lamb slow-cooked in a bold red chilli and yoghurt-based gravy. Infused with smoky dried Mathania red chillies, garlic, and a rich blend of traditional Rajasthani spices.

Kodambakkam 🌶 (D)(M) £14.95
Inspired by the vibrant Flavours of Chennai's Kodambakkam district, this South Indian-style lamb curry features tender lamb pieces simmered in a fiery, aromatic gravy with panch puran (5 Spices) finished with cream.

Gosht Kali Mirch 🌶🌶 (D)(M) £17.95
Lamb Chops cooked with tomatoes and yoghurt based gravy and finished with wholesome amount of crushed black pepper.

Karahi Gosht 🌶 (D) £14.95
A classic, mouth-watering dish from the heart of Pakistan and Northern India, The Lamb meat is simmered with fresh tomatoes, green chillies, ginger, garlic, mix peppers, yoghurt and a blend of aromatic spices.

Railway Lamb 🌶 £14.95
Inspired by the historic "railway" kitchens of India, Railway Lamb is a rich, aromatic curry made with tender lamb slow-cooked in a flavourful gravy of onions, tomatoes, ginger, garlic, and a unique blend of spices. This dish is said to have been served on trains during the British Raj, offering a hearty, spicy meal for travellers.

Machli Bazar (seafood)

Monkfish Chatinad F M D £19.95
A coastal twist on a South Indian classic, this dish features firm, meaty monkfish simmered in a rich Chettinad-style curry bursting with bold spices. Infused with black pepper, fennel, mustard seeds, curry leaves, and a roasted coconut base, the curry delivers deep, earthy heat balanced by tangy tamarind and aromatic garlic.

Goan Fish F M D £20.45
From the shores of Goa, this curry features tender pieces of Halibut simmered in a tangy, spicy coconut-based gravy. Flavored with tamarind, red chilies, garlic, and aromatic spices, the curry strikes a perfect balance of heat and tang. Goan Fish Curry is a true taste of the Konkan coast.

Jhinga Moilee C M D £19.95
Jhinga Moilee features succulent king prawns gently simmered in a fragrant coconut milk curry infused with mustard seeds, curry leaves, green chilies, and a hint of turmeric. Light, creamy, and delicately spiced, this Kerala-style dish.

Maach Makhan Malai F M D N £19.95
Salmon marinated in a blend of yogurt and aromatic spices, and then simmered in a rich, creamy tomato and cashew nut sauce.

Sabzi Mandi (vegetable)

Main Course: £12.95 | **Side Dish:** £8.95

Tarka Daal V VG
A classic, comforting dish, Tarka Daal features split yellow and red lentils slow-cooked until tender, then tempered with a sizzling tarka, a fragrant infusion of cumin, garlic, onion, tomatoes and dried red chilies.

Pindi Choley V VG
A beloved dish from the heart of Punjab Pindi Choley is a robust and flavourful chickpea curry made with hearty white chickpeas cooked in a fragrant blend of spices.

Bombay Aloo V VG
A classic dish from North India, slow-cooked in a fragrant, spiced gravy made with a blend of tomatoes, and aromatic spices.

Baingan Bharta V VG
Roasted eggplant (baingan) charred over charcoal, then mashed and cooked with onions, tomatoes, garlic, ginger, and a blend of aromatic spices.

Aloo Gobi V VG
A wholesome North Indian dish made with potatoes and cauliflower cooked together with aromatic spices, tomatoes, ginger, and garlic, and fresh coriander, this comforting vegetarian favourite is full of flavour, mildly spiced, and perfect to enjoy with naan or rice.

Punjabi Rajma V VG
Red kidney beans slow-cooked in a thick, spiced tomato gravy.

Paneer Karahi V D
Cottage Cheese cooked with fresh tomatoes, green chilies, ginger, garlic, mix peppers, onion and a blend of aromatic spices.

Palak (Spinach) V D
A light yet flavourful dish, combines fresh spinach leaves cooked in a Savory gravy made with onions, tomatoes, garlic, and a blend of warm spices + choice of one addition Potatoes, Paneer or Chickpeas

Rice, Breads & Accompaniments

Basmati Rice	£3.45
Saffron Rice	£3.95
Mushroom Rice	£4.95
Plain Nan (D)(G)	£3.45
Butter Nan (D)(G)	£3.95
Garlic Nan (D)(G)	£3.95
Chilli Cheese Nan (D)(G)	£3.95
Peshwari Nan (D)(G)(N)	£4.95
Keema Nan (D)(G)	£5.95
Chapati (G)	£2.45
Tandoori Roti (G)	£2.95
Missi Roti (G)	£3.95
Bhatura (D)(G)	£3.95
Lacha Paratha (G)	£3.95
Tandoori Paratha (G)	£3.95
Aloo Paratha (G)	£4.95
Keema Paratha (G)	£5.95
Plain Yoghurt (D)	£3.45
Cucumber Raita (D)	£3.95
Aubergine Raita (D)	£4.95
Fresh Salad	£3.95
2x Poppadum	£1.50
Spiced Onion	£1.50
Mango Chutney	£1.50
Mix Pickle	£1.50
Chips	£3.45
Spicy Chips	£3.95
Cheesy Chips (D)	£4.95
Spicy Cheesy Chips (D)	£5.45

Kids Meals

£8.95 Each

Chicken Nuggets & Chips (G)

Fish Finger & Chips (F)

Chicken Pakora & Chips

Vegetable Pakora & Chips

Chicken Korma with Chips or Rice (D)

Chicken Tikka Masala with Chips or Rice (D)(N)(M)

Lunch Menu A

2 Courses £10.95pp

Starters

Chicken Pakora (C)
Vegetable Pakora (C) (V) (V)
Onion Bhaji (C) (C) (V) (V)
Jodhpuri Samosa (C) (V) (G) (V)
Aloo Tikki (C) (G) (V) (V)
Dhora Seekh (C)
Prawn Cocktail (C)
Garlic Mushroom (D)

Main Courses

Chicken Tikka Korma (D) (M)
Chicken Tikka Masala (C) (D) (M) (N)
Chicken or Lamb Bhuna (C)
Chicken or Lamb Palak (C) (D)
Chicken or Lamb Garlic Chilli (C) (C) (M)
Pindi Choley (C) (V) (V)
Bombay Aloo (C) (V) (V)
Aloo Gobi (C) (V) (V)
Chicken Tikka (C) (D) (M)
Malai Tikka (C) (D) (M)

Accompaniments

Basmati Rice
Saffron Rice
Plain Nan (D) (G)
Chips

All above main courses are available with Prawns (+£1.50) or King Prawns (+£4.00)
Upgrade to any nan or any special curry sauce (+£1.50)

Please note: Fish dishes may contain traces of bones

Lunch Menu B

3 Courses £15.95pp

Starters

- Chicken Pakora
- Vegetable Pakora (V)(V)
- Aloo Tikki (G)(V)(V)
- Mirch Bhaji (V)(V)
- Shami Kebab
- Onion Bhaji (V)(V)
- Khumb Khasta (V)(D)
- Lahori Fish Pakora (F)
- Punjabi Lamb Chop (M)(D)
- Achari Paneer Shashlik (M)(D)(V)

Main Courses

Chicken

- Chicken Tikka Korma (D)(M)
- Chicken Tikka Masala (D)(M)(N)
- Chicken Bhuna
- Murgh Palak (D)
- Garlic Chilli Chicken (M)

Lamb

- Railway Lamb
- Kodambakkam (D)(M)
- Rajhstani Lal Mass (D)
- Kashmiri Rogan Josh (D)
- Salli Boti

Sabzi Mandi (vegetable)

- Pindi Choley (V)(V)
- Bombay Aloo (V)(V)
- Baingan Bharta (V)(V)
- Tarka Daal (V)(V)

Tandoor Ke Angare Se

- Chicken Tikka (D)(M)
- Haryali Tikka (D)(M)
- Malai Tikka (D)(M)
- Bihari Lamb Tikka (D)(M)

Accompaniments

- Basmati Rice
- Saffron Rice
- Any Nan (D)(G)
- Chips

Desserts

- Ice Cream (D)
- Chocolate Fudge Cake & Ice Cream (G)(D)
- Gulab Jamun & Ice Cream (D)(G)
- Tea or Coffee

All above main courses are available with Prawns (+£1.50) or King Prawns (+£4.00)
Upgrade to any special curry sauce (+£1.50)

Please note: Fish dishes may contain traces of bones

Tapas Menu

(Available Sunday to Thursday)
We recommend 4-6 plates between 2 people.

Starters

Chicken Pakora £4.95
Vegetable Pakora (V)(Ve) £3.95
Onion Bhaji (V)(Ve) £3.95
Lahori Fish Pakora (F)(M) £5.95
Achari Paneer Shashlik (V)(D)(M) £4.95
Dhora Seekh £5.95
Punjabi Lamb Chop (D)(M) £6.95
Chicken Lollipop (D)(M) £5.95
Chicken/Paneer Tangra (D) £6.95
Chicken 65 (G)(M) £5.95

Main Courses

Chicken £8.95

Chicken Tikka Korma (D)(M)
Chicken Tikka Masala (D)(M)(N)
Chicken Bhoona
Mughlai Handi (D)
Garlic Chilli Chicken (M)
Tawa Keema (D)

Lamb £9.95

Railway Lamb
Kodambakkam (D)(M)
Karahi Gosht (D)
Salli Boti
Rajhstani Lal Mass (D)
Kashmiri Rogan Josh (D)

Sabzi Mandi (vegetable) £7.95

Pindi Choley (V)(Ve)
Paneer Karahi (V)(D)(Ve)
Bombay Aloo (V)(Ve)
Baingan Bharta (V)(Ve)
Tarka Daal (V)(Ve)
Aloo Gobi (V)(Ve)

Tandoor Ke Angare Se £10.95

(served with rice and curry sauce)

Chicken Tikka, Haryali or Malai (D)(M)
Punjabi Lamb Chops (D)(M)
Bihari Lamb Tikka (D)(M)
Sunheri Jhinga (C)(D)(M)
Achari Paneer Shashlik (V)(D)(M)
Tandoori Mushroom (V)(D)(M)

Hyderabadi Dum Biryani

Chicken (D) £9.95
Lamb (D) £10.95
King Prawns (C)(D)(M) £11.95
Paneer (V)(D) £8.95
Vegetable (V)(Ve) £8.95

Accompaniments

Any Rice £3.95
Any Nan (D)(G) £3.95
Chapatti (G) £2.45
Tandoori Roti (G) £2.95
Chips £3.45

ALLERGIES & INTOLERANCES

Some dishes may contain allergens.

If you have any allergies or intolerances, please notify duty manager before ordering.

The following symbols are used in this menu:

- D = DAIRY
- N = NUTS
- C = CRUSTACEANS
- G = GLUTEN
- F = FISH
- E = EGG
- M = MUSTARD
- S = SESAME
- P = PEANUTS
- V = VEGETARIAN
- V = VEGAN

All our food is cooked fresh to order, therefore some dishes may take longer than others.

- = MEDIUM
- = HOT
- = VERY HOT

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DESSERTS & HOT BEVERAGES

Hot Beverages £3.95

English Breakfast Tea
Green Tea
Peppermint Tea
Desi / Indian Tea
White Coffee

Black Coffee
Cappuccino
Latte
Single Espresso
Double Espresso

Liqueur Coffee £7.95

Irish Coffee
Drambuie Coffee
Tia Maria Coffee

Baileys Coffee
Disaronno Coffee
Cointreau Coffee

Dessert £7.95

Gulab Jamun with Ice Cream (D)

Rasmalai (D)

Mango Tiramisu (D)(G)

Kulfi (D)
(Mango, Pistachio (N) or Malai)

Chocolate Fudge Cake (G)(D)

Movenpick Ice Cream (D)
(Vanilla Dream, Swiss Chocolate, Strawberry, Pistachio, Caramelita or Mint Chocolate)

Movenpick Sorbet
(Mango & Passion Fruit)