

Vegetarian

Served with homemade mint and tamarind chutneys		
Samosa	8	
Crispy pastry filled with potatoes & peas		
Cauliflower Manchurian	8	
Battered cauliflower tossed in a spicy & sweet sauce.		
Achari Mushrooms	8	
Fresh mushrooms grilled in a mix pickle & yogurt marinade		
Onion Bhaji	8	
Chopped onions fried in a chickpea batter		
Subzi Pakore	8	
Fried assortment vegetable cutlets		
Crispy Okra	8	
Okra fried to crisp served in tomato & onion salad.		
Bhel Puri	8	
Assorted crisp & noodles, w/ sweet & sour chutneys		
Paneer Shashlik	8	
Grilled cheese & vegetables in savory yogurt sauce		
Ragra Chaat	8	
Potato cutlet with white chickpeas		
Spicy Corn	8	
Fresh corn sautéed with onions bell peppers and Indian spices		
Papri Chaat	8	
Potatoes, chickpeas & crispy wafers mixed with chutneys		
Vegetarian Sampler	8	
Samosa, pakoda, Onion Bhaji		

Non-Vegetarian

served with homemade mint and tamarind chutneys		
Chicken Samosa	8	
Minced chicken seasoned with house spices		
Adrakan Chicken	11	
Chicken marinated in ginger and Indian spices		
Hariyali Chicken	11	
Flavored with fresh green herbs - mint and coriander leaves along with spices		
Malai Kabab	11	
Boneless pieces of delicately spiced chicken		
Barrah Kabab	11	
Boneless lamb in a yogurt & garam masala marinade		
Fish Tikka	11	
Cubed Salmon marinated in Indian herbs and spices		
Tawa Tilapia	11	
Tilapia sautéed in a tangy sauce, bell peppers & onions		
Awadhi Kabab	11	
Ground lamb with herbs & spices grilled on skewer		
Masala Calamari	11	
Calamari batter with traditional ground spice paste		
Kabab Sampler	14	
Malai,adrakan, barrah and macchi kabab		

Serve white meat chicken

Vegetarian

Served with basmati rice. Brown rice +\$1		
Palak Paneer	14	
Cottage cheese simmered with fresh spinach		
Kolhapuri Curry	14	
Assorted vegetables in a poppy seed & sesame blend		
Chana Masala	14	
Chickpeas are slow cooked in a gravy of onion, tomato & special house spice		
Malai Kofta	14	
Ground cheese & vegetable croquets cooked in coconut milk gravy		
Bhagara Bangain	14	
Baby eggplants cooked in ground peanuts & roasted coconut gravy		
Aloo Gobi	14	
Potatoes and cauliflowers with cumin and spices		
Matar mushroom	14	
Peas & mushroom in caramelized onion curry		
Bharta	14	
Char-grilled eggplants cooked with peas		
Paneer Bhurji	14	
Shredded cheese cooked w/ bell peppers & onions		
Bhindi Masala	14	
Sliced fresh okra dry-fried in a sizzling tomato sauce		
Chana Saag	14	
Chickpeas with fresh spinach cooked with spices		
Kadai Paneer	14	
Paneer sautéed in bell peppers, onions & pestle ground spices		
Navrattan Korma	14	
Mix vegetables in almond cashew creamy sauce		

Grilled Khazana

Delicacies from the clay oven tandoor		
Aamiya Jhinga	21	
Jumbo shrimp grilled in a mango based marinade		
Salmon Steak	21	
Boneless salmon grilled in chefs special marinade.		
Rotisserie Rack	21	
Lamb chops in cumin and aromatic spices		
Grilled Meat Platter	21	
Assortment of lamb, chicken and seafood		
Tandoori Chicken	17	
Half chicken on the bone marinated in yogurt & mild spice		
Grilled Vegetarian Platter	15	
Assorted garden fresh vegetables and Indian cheese grilled with traditional spices.		

All Entrees served with basmati rice

Chicken

Served with basmati rice. Brown rice + \$1		
Malai Methi	15	
Chicken in a creamy fenugreek sauce		
Mughal Murgh	15	
Chicken braised in rich cashew sauce		
Lazeez	15	
Delicately spiced ground chicken cooked in fresh spinach		
Madras	15	
Savory dish cooked in coconut cream, curry leaves mustard seeds		
Makhani	15	
Sliced chicken, lovingly slow-cooked with spices in creamy-butter sauce		
Karahi	15	
Sautéed in bell peppers, onions and pestle ground spices		
Curry	15	
Classic Indian dish cooked in seasoned authentic curry sauce		
Vindaloo	15	
Piquant vinegar & ginger gravy and potatoes		

Lamb

Served with basmati rice. Brown rice + \$1		
Rogan Josh	17	
Flavorful cardamom, paprika tomato sauce		
Jardaloo	17	
Apricots and spices in a piquant sauce		
Cochin	17	
Succulent lamb simmered in coconut and curry leaves		
Karahi	17	
Lamb sautéed in bell peppers, onions & pestle ground spices		
Kali Mirch	17	
Aromatic traditional spices, black pepper house special sauce		
Dahi Gosht	17	
Juicy lamb in a yogurt sauce		
Curry	17	
Classic Indian dish in a tomato & onion sauce		
Nizaami Raan	21	
Lovingly Slowed cooked lamb shank cooked home-style.		
Goat Curry	19	
Bone in goat cooked home-style with traditional masala		

Seafood

Served with basmati rice. Brown rice +\$1		
Shrimp Moilee	17	
Simmered cooked in a coconut milk, mustard seed, curry leaf sauce		
Goan Salmon	17	
A staple south Indian coconut curry		
Shrimp/Salmon Curry	17	
Classic Indian dish in a tomato & onion sauce		
Salmon/Shrimp Bhuna	17	
Ground traditional spices & bell peppers & onions		
Crab Chettinad	17	
Red chili, mustard seed, coconut milk & tomato		
Sarson Salmon	17	
Salmon cooked in a house special mustard curry		
Mix Seafood Curry	17	
Delightful mix of shrimp, mussels, octopus, squid cooked in authentic mughlai sauce		
Hyderabadi Fish Curry	17	
Boneless tilapia in a rich house special sauce		

Vegan Option Available

Naan	3	Keema Naan	6
A leavened flat-bread made w/ flour is baked fresh in tandoor		Stuffed with tender minced lamb	
Garlic Naan	4	Paneer Naan	5
Naan topped w/ fresh garlic & cilantro		Stuffed w/ fresh paneer	
Onion Naan	4	Kandhari Naan	4
A leavened bread stuffed with finely chopped onion		stuffed w/ raisin & coconut	
Spicy Naan	6	Roti	4
Malai chicken, red onion, green chili, cilantro and house masala		Poori	4
Cheese Naan	6	Paratha	5
Naan stuffed w/ fresh goat cheese		Plain/Mint/Aloo	
		Bread Basket	14
		Naan, garlic, onion & kandhari	

Tikka Masala Classics

Paneer Tikka Masala	14
Chicken Tikka Masala	15
Lamb Tikka Masala	17
Salmon/Shrimp Tikka Masala	18
Tofu Tikka Masala	19

Rice

Basmati Rice	2	Fried Rice	
Basmati Brown Rice	3	Chicken	12
Flavored Rice	6	Vegetable	11
(Mint/Lime/Jeera/Tomato/Coconut)			

Biryani

Individually slowed cooked rice pilaf w/ choice of meat/veggie/seafood in aromatic spices			
Vegetable	15	Shrimp	17
Chicken	16	Goat	19
Lamb	17		

Side and Salad

Masala Fries	7	Chana Salad	9
Seasoned with house masala		Chickpeas with Romaine lettuce, mixed greens, fresh sliced avocado & house vinaigrette	
Saag Bhuna	8		
Sauteed spinach in caramelized onions		Chicken Salad	
Daal Makhani	8	Smoked boneless chicken with romaine lettuce, mixed greens, fresh sliced avocado & house vinaigrette	
Tadka Daal	8		
Cooked yellow masoor (lentils)		Papadum	
Jeera Aloo	8	Tandoor baked lentil crisp with house tomato relish	
Sauteed potato cubes with cumin and turmeric		Homemade Chutneys	
Mix Green Salad	8	Choice of Mix pickle, Mint,Tamarind, Raita or Mango	
Mix green, bell peppers, tomatoes, cucumber, carrots			

Drinks

Sparkling water	6	Homemade Lassi	5
		Mango / sweet / salted / rose / coconut	
Fresh Juice	6		
Carrots/beets/broccoli/ celery/green apple/Kale/ garlic/ginger		Soda	2
		Coke, Diet coke, pepsi, diet pepsi, sprite, ginger ale, seltzer	

Sweet Khazana

Rasmalai	4	Gulab Jamun	4
Served with vanilla ice cream		Sweet, deep-fried cheese ball in honey syrup	
Rice Puding	4		

Serve Halal Meat

PRIX-FIX \$19

Choice of appetizer & an entrée served with basmati rice, naan and mint, raita, mango, tamarind. Upgrade naan to garlic or onion + \$1 and substitute basmati rice to brown rice + \$1

APPETIZER

VEGETARIAN

Samosa

Pastry filled w/ potatoes & peas

Samosa Chaat

Chopped up samosa with chickpeas, topped with chutney, yogurt and sev

Papri Chaat

Potatoes, chickpeas & crispy wafers mixed with chutneys

Ragra Chaat

Potato cutlet with white chickpeas

Aloo Tikki

Mashed potatoes seasoned w/ onion & finely ground various spices

Onion Bhaji

Diced onion and potatoes in fried chickpea batter

NON- VEGETARIAN

Adraikan Chicken

Fenugreek flavored, marinated boneless pieces of chicken

Fish Tikka

Cubed salmon marinated in Indian herbs and spices

Malai Kabab

Boneless pieces of delicately spiced chicken

LUNCH BOX SPECIAL \$11

(Take Out and Delivery 11am - 3pm)

Served with basmati rice & vegetable of the day or yellow daal. Naan \$1 Extra

Garlic naan \$2 Extra

- **Chicken Tikka Masala**
- **Chicken Saag**
- **Lamb Saag**
- **Channa Masala**
- **Chana Saag**
- **Saag**
- **Daal Makhani**
- **Chicken Curry**

FREE 1 SODA
OR
BOTTLE WATER

Tikka Masala Indian restaurant opened in the heart of Long Island City. The casual eat-in or take-out eatery offers fine Indian cuisine from all regions of the sub-continent. Everything is made on the spot, from finest, freshest ingredients, herbs and spices. All dishes are made to order for optimum flavor.

Tikka Masala offers a dazzling array of appetizers and main dishes for both vegetarians and meat eaters alike. Tikka Masala is well worth a visit or a phone order for its classics, regional Indian dishes.

Enjoy a delicious Indian meal at Tikka Masala

FREE DELIVERY

min \$12

Cards payment are accepted over the phone



For cater please call our general manager at 718-255-6752

TIKKA MASALA

INDIAN CUISINE

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Long Island City, NY 11101

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www.1057jacksonave.com

HOURS

Monday-Thursday

11:00am-10:00pm

Friday-Saturday

11:00am-10:30pm

Sunday

11:00am-10:00pm

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