

"A wonderful little Indian Bistro offering traditional dishes with unique flair and creativity."

Lori McLorn, *Mississauga News*

"Guests are gold... a welcome change in these days of often lukewarm service."

Linda Barnard, *Toronto Star*

"Amazing food, excellent service and a lovely ambience."

Jan Delville, *Eat My Toronto*

Tikki Tikka

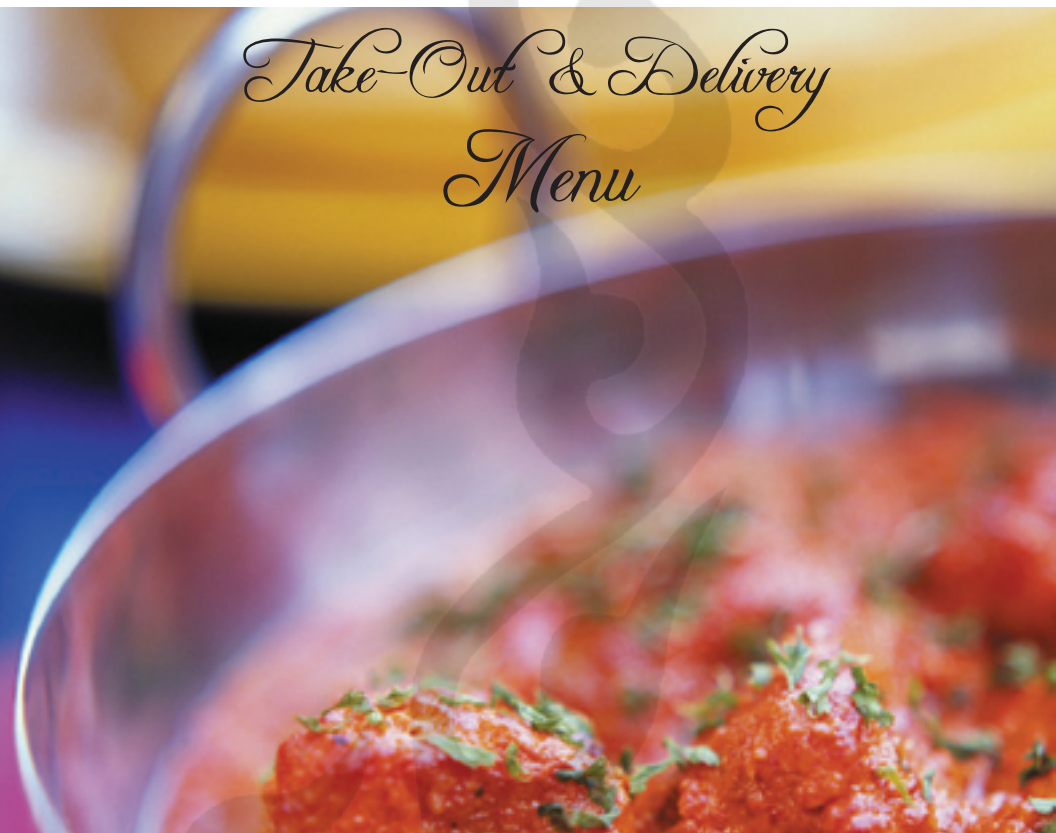
INDIAN BISTRO

Catering - More than just curry

Tikki Tikka specializes in creating menus for every occasion.
Call us for your next catered event or book our restaurant for your exclusive use!



Take-Out & Delivery Menu



RESTAURANT HOURS

Lunch buffet 11:30 – 2:00 Monday to Friday
Dinner 5:00 – 10:00 Daily

2057 Royal Windsor Drive
(NW Corner of Lakeshore and Southdown)

Tel: 905 823-2000 Fax: 905 823-9874

Call
905 823 2000
or order online at
www.tikkitikka.com

(Delivery Available 6:00pm - 9:00pm daily)

Delivery Area

Halal Meat Available

Take-out & Delivery Combos

Non-Veg for Two	34.95	Veg for Two	29.95
1 order veg samosas		1 order veg samosas	
2 non-veg mains or tikkas of your choice		2 veg mains of your choice	
1 naan or garlic naan		1 naan or garlic naan	
1 large rice		1 large rice	
1 raita		1 raita	
Custom Combo for Four	64.95	Dinner for One	19.95
2 orders veg samosas		1 veg samosa	
1 tikka of your choice		1 non-veg main of your choice	
2 non-veg mains of your choice		1/2 veg main of your choice	
1 veg main of your choice		1 naan	
2 naan or garlic naan		1 small rice	
2 large rice			
2 raita			

Appetizers

Vegetable Samosas	Spiced-potato stuffed pastries with tamarind and coriander chutneys	5.95
Beef Samosas	Spiced-beef stuffed pastries with coriander chutney	8.95
Veggie Spring Rolls	Spiced vegetables & noodles in crispy rolled pastry with chili-mango dip	7.95
Hummous Dip with Pita	Indian-Style with green chillies, spices and coriander	6.95
Paneer Poppers	Savoury bite-size paneer cheese cubes served with coriander chutney	7.95
Chicken Pakoras	Boneless chicken marinated in green chillies & ginger, battered and crisp fried, served with coriander chutney	8.95
Vegetable Pakoras	Fresh, thick-cut vegetable fritters with tamarind and coriander chutneys	7.95
Mehdi Naan	Fresh naan with mozzarella, feta, caramelized onions, coriander & green chillies	8.95
Sweet Potato Fries	Sprinkled with chaat masala, topped with sour cream and tamarind chutney	7.95
Chaat Papree	Crunchy wafers topped with potatoes, chickpeas, onion & fresh coriander, smothered in sweet-sour-hot layers of yogurt, chutneys, and spices	7.95

Soups

Mulligatawny	Our take on a classic... chicken, rice, leeks, green apples & yogurt	sm 4.95 lg 7.95
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Wood-Fire pizza

New Delhi Pizza	Tandoori chicken, feta, caramelized onions, coriander, green chillies, mozzarella	11.95
Vegetarian Pizza	Green & red peppers, onions, coriander, green chillies, mozzarella	9.95 Feta 10.95

Tikkas

(Tikkas are grilled meats that can be appetizers or mains)

Tandoori Chicken Tikka	Tender white meat marinated in traditional style yogurt-spice blend	11.95
Tandoori Prawn Tikka	Six tiger prawns marinated in tandoori masala and grilled	12.95
Coconut Chicken Tikka	Marinated in fresh-ground coconut, green chillies, lime and coriander	11.95
Sheesh Kebab	Ground beef blended with garlic, ginger, onion, coriander and chillies	11.95

Non-Vegetarian Mains

Butter Chicken	Boneless tandoori chicken cubes in rich tomato cream sauce	12.95
Tikki Tikka Chicken Masala	Marinated boneless chicken, green and red peppers in tomato curry	12.95
Lamb Vindaloo	Slow-cooked tender boneless lamb chunks in spicy-tangy sauce	13.95
Keema Mattar	Traditional curried ground beef with a smattering of green peas	11.95
Achari Mutton	On-the-bone mutton in tangy whole spice and tomato/onion achar masala	12.95
Chicken Curry	Boneless chicken cubes in a slow-cooked tomato-based curry sauce	12.95
Punjabi Chicken Pillau	Fragrant basmati rice & chicken, saffron, herbs, cashews and almonds	12.95

Vegetarian Mains

Saag Paneer	Spinach and paneer cheese cubes curried in onions, garlic and ginger	9.95
Tandoori Gobi Alu	Cauliflower and potatoes marinated and baked in tandoori spice blend	9.95
Chana Masala	Tangy chickpea curry flavoured with tamarind, onion, garlic, ginger and spices	9.95
Daal Makhani	Traditional style lentils in cream, finished with onion, clarified butter and ginger	9.95
Smoked Eggplant	Smoked whole, smashed, and curried with onions, tomatoes, and coriander	9.95
Vegetable Curry	Green peppers, carrots, potatoes and peas in tomato curry	9.95

Tikkas and Mains served with choice of rice, naan, or half & half; exception Pillau served with raita.
Vegetarian mains available in half portions (5.95, no sides included)

Sides

Tandoori Naan	Fresh baked bread from our wood fire oven	2.95
Garlic Naan	Naan with garlic butter	3.95
Tandoori Roti	Whole-wheat flat bread	2.95
Basmati Rice	Plain steamed basmati	sm 2.95 lg 4.95
Vegetable Pilaf	Basmati with mix veg and spices	sm 3.95 lg 6.95
Fresh Salad	Tomatoes, cucumbers & red peppers drizzled with fresh lime	4.95
Raita	Cooling yogurt, cucumber and mint dip	4.95

Dessert

Pistachio Cardamom Kulfi	Indian Ice Cream flavoured with rose water and cardamom	5.95
Mango-Lime Sorbet	Made in-house, no milk products and no nuts	5.95
Almond-Raisin Rice Pudding	Served warm, our most popular dessert!	5.95
Ras Gulla	Soft cheese dumplings in rosewater syrup	5.95
Gulab Jamun	Warm milk-fudge dumplings in rosewater syrup	5.95

Namaste! Welcome!

At Tikki Tikka, our focus is on healthy, low-fat, and flavourful North Indian cuisine. The style marries the rich heritage of our family's traditional recipes with the modern influences of Canadian culture, creating menus that are accessible and enjoyable for all.

MSG & Trans-Fat FREE • Celiac Friendly - No Peanuts or Peanut Oil

Anshu Khanna, Owner/Manager • anshu@tikkitikka.com