



# tarka

INDIAN EATERY

*Authentic Indian Restaurant*

Menu

QUALITY FOOD SERVE WITH LOVE....





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## ABOUT US

At Tarka Indian Eatery, we don't just serve food; we craft an unforgettable culinary journey that resonates with your taste buds and warms your heart. Our passion for high-quality ingredients and bold flavors sets us apart, ensuring that every dish is a masterpiece that reflects the rich tapestry of Indian cuisine.

Explore a vibrant menu brimming with authentic recipes, each dish meticulously prepared to tantalize your senses. With just a few clicks on our website, your favorites can be on their way to your doorstep, offering you a delightful dining experience in the comfort of your own home.

But we're not just about food! Tarka Indian Eatery is a celebration of life's special moments. Our elegantly designed party hall is the perfect venue for your celebrations, whether it's a birthday, anniversary, or any milestone worth celebrating. Sip on creative cocktails or fine wines in our inviting bar, where every drink is crafted to perfection.

For those who cherish the joy of dining with friends and family, our dine-in experience offers a warm and welcoming atmosphere that enhances every meal. And when it comes to outdoor events, our catering service transforms any gathering into a lavish feast, ensuring that your guests experience the magic of Tarka wherever they are.

Join us at Tarka Indian Eatery, where every meal is a celebration, and every occasion is made extraordinary!

\* Inform our staff, if you have any food allergies | \* 15% surcharge applicable on public holidays.

PLEASE WAIT FOR 20-25 MINUTES AFTER ORDER

01





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## ENTREES

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(VEG)

**Punjabi Samosa (2 Pcs) \$9**

Pastry stuffed with spiced potatoes and peas.

**Samosa Chaat \$15**

Pastry stuffed with spiced potatoes and peas, served with chop onion, yoghurt & tamarind chutney.

**Amritsari Tikki Chaat \$15**

Delicious platter with a patty, yoghurt and sweet & mint chutneys.

**Hara Bhara Kabab (8 Pcs) \$22**

Green Vegetables mixed together with Potato, Peas, Cottage cheese.

**Buranshi Kabab \$26**

Kababa contains vegetable, potatoes, cheese & green chilli

**Mushroom Double Dacker \$24**

Mushroom stuffed with home made cottage cheese mixed with tarka special herbs and cooked in tandoor oven.

**Paneer Tikka (6 Pcs.) \$24**

Cubes of homemade cottage cheese marinated in yoghurt and spices, cooked in tandoor.

**Paneer Malai Tikka (6 Pcs.) \$24**

A creamy and mild in taste paneer tikka made by using a creamy yoghurt based marination with vegetables.

**Soyabean Achari Chaap \$24**

Soyabean chaap marinated in a tangy, pickle-flavored sauce, then grilled or cooked to perfection.

**Soyabean Malai Chaap \$24**

Roasted Soyabean chaap marinated in a creamy, rich & flavourful blend of spices & cream.

**Pani Puri (6 Pcs.) \$12**

A crispy, hollow puri filled with a flavorful mixture and spicy, tangy water.

**Masala Pappadums (4 Pcs.) \$13**

Crispy Papad fried in oil topped with onion, tomatoes, coriander leaves, chillies and spices primarily.

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## ENTREES

(NON-VEG CHICKEN / SEA FOOD)

**Chicken Tandoori (H/ F) \$22 / \$32**

Amritsari style, red marinated, cracked whole spices,  
roast in tandoor.

**Egg Bhurji \$23**

Eggs, onion, tomato and Indian Spices.

**Tarka Spl. Chicken Tikka (6 Pcs.) \$26**

Boneless pieces of Chicken marinated with Indian  
Spices & grilled in tandoor oven.

**Chicken Malai Kabab (6 Pcs.) \$24**

Tender Chicken fillets marinated in cashew nuts, fresh  
cream, garlic & cheese cooked in charcoal tandoori oven.

**Fish Pakora (10 Pcs.) \$24**

Fish cubes marinated in lemon, herbs and gram flour  
and deep fried.

**Sultan-E-Kabab (6 Pcs) \$24**

Spicy kali mirch kabab, infused with the spicy flavor of  
kali mirchi, and grilled to perfection. prepare in Hang Yoghurt,  
Ginger Garlic Paste with Shahi Spices.

**Lamb Seekh Kabab (6 Pcs.) \$24**

Lamb mince roll onto a skewer & roasted in tandoor oven.

**Fish Tikka (5 Pcs.) \$29**

Fish marinated with yoghurt with whole spices roasted  
in tandoor oven.

**Lamb Chop (4 Pcs.) \$32**

Marination with Indian spices, Ginger Garlic Paste  
grilled in tandoor oven.

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## INDO - CHINESE

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(VEG)

### Chilli Mushroom \$24

Mushroom stir fried with capsicum, onion and tantalizing Chinese sauce.

### Chilli Paneer \$24

Indo-Chinese style cottage cheese chunks, stir fried with capsicum, onion and tantalizing Chinese sauce.

### Lemon Honey Cauliflower \$24

Cauliflower marinated with honey, lemon & spicy sauce.

### Paneer 65 \$24

Spicy Dish originating from South India using curry leaves & mustard seeds.

### Veg. Manchurian \$24

Indo-Chinese style vegetarian balls cooked with green chillies spring onion and served with Chinese Sauce.

### Veg. Noodles \$23

Vegetables cooked with stir fried Noodles.

## SOUPS

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(VEG / NON-VEG)

### Veg. Sweet Corn \$12

### Tomato Soup \$12

### Veg. Manchow Soup \$12

### Chicken Sweet Corn \$14

### Chicken Manchow Soup \$14

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## INDO - CHINESE

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(NON-VEG / SEA FOOD)

### Chicken 65 \$24

Originated in Hyderabad, thin spicy dish is made with Ginger, Cayenne peppers, mustard powder and vinegar.

### Chicken Noodles \$24

Chicken cooked with stir fried noodles.

### Chicken Chilli \$24

Indo-Chinese style chicken pieces cooked with onion in a spicy sauce (Semi Dry).

### Chicken Manchurian \$24

Indo-Chinese style Chicken balls cooked with special manchurian sauce.

### Hot Garlic Prawn (8 Pcs.) \$26

Prawns fried with rich better, comes with spicy garlic sauce.

### Asian BBQ Chicken \$26

Crispy diced chicken, dark soy, chilli pepper, BBQ Sauce.

## PLATTERS

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(VEG / NON-VEG / SEA FOOD)

### Veg. Mixed Platter \$24

Selectoin of 2 Pcs. of each Paneer Tikka, Mixed Pakora, samosa, Hara Bhara Kabab.

### Chicken Platter \$30

A selection of 2 Pcs. of Murgh Malai Kabab, Chicken Tikka, Sultana Kabab, Tandoori Chicken.

### Non-Veg. Mixed Platter \$32

Selection of 2 Pcs. of Tandoori Chicken, Lamb Seekh Kabab, Chicken Malai Kabab, Chicken Tikka & Prawns.

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## MAINS - VEGETARIAN

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### Chana Masala \$22

Chick Peas cooked in onion masala gravy.

### Dal Tarka \$22

Yellow lentils cooked with onion, tomatoes and Indian Spices.

### Dal Makhani \$22

Lentils cooked over night in tandoor oven and prepare with tomato puree, buttery - creamy Home made Ginger garlic paste.

### Bhindi Masala \$23

Bhindi (Okra), cooked in finely chopped onions, tomato and onion gravy.

### Veg. Jalfrezi \$23

Mixed vegetables, with onions, capsicum, paneer with onion & tomato gravy.

### Mushroom Do Pyaza \$25

Mushroom Pieces prepared traditionally in special, herbs and sauteed twice with cubs onions.

### Paneer Makhani 25

Paneer in a tomato, butter and cashews sauce.

### Malai Kofta \$25

Tender succulent cottage Cheese balls made of dried fruit nuts and cheese simmered in cashew gravy.

### Masala Soya Chaap \$25

Soyabean Chaap cooked in thick onion tomato base gravy flavoured wit coriander

### Paneer Methi Malai \$25

Paneer in a creamy, mildly sweet gravy with hinds of bitterness from methi (fenugreek leaves).

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## Kadahi Paneer \$25

Indian Cottage Cheese cooked in an Indian wok blended with green bell peppers, onion chunks & aromatic spices mixed.

## Paneer Lakhnavi Handi \$25

A Popular Lucknow paneer marinated curry with cashew nut pieces and Mustard seed.

## Paneer Tikka Masala \$25

Cottage cheese cooked with freshly ground spices in gravy with dices of capsicum, onions and tomatoes.

## Shahi Paneer \$25

Indian Cottage cheese cooked in thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.

## Paneer Angara (Sizzler) \$25

Angara Masala is a smoky paneer dish prepared with onion, capsicum with red gravy.



THE  
Secret  
INGREDIENT  
IS ALWAYS...  
LOVE



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## MAINS - CHICKEN

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### Methi Malai Chicken \$26

Chicken in a creamy, mildly sweet gravy with hints of bitterness from methi (fenugreek leaves).

### Butter Chicken (Kiwi or Indian) \$26

Marinated chicken fillets roasted in tandoor oven in creamy tomato gravy.

### Chicken Tikka Masala \$26

Tender Chicken fillets roasted in tandoor oven and cooked with onion, capsicum and spices.

### Kadahi Chicken \$26

Chicken sauted with thick cut pieces of onion and capsicum cooked in onion gravy and whole spices hover.

### Desi Chicken \$26

Chicken simmer in a curry sauce with Yogurt, tomatoes, onions, garlic and ginger in this spicy Punjabi dish.

### Chicken Shahi \$26

Chicken with Shahi gravy of Cashews, Almonds and very mild spices.

### Coconut Chicken \$26

Chicken cooked with Coconut & spices.

### Chicken Tarka Special \$26

Chicken thick spicy curry cooked with capsicum, coriander herbs & spices.

### Chicken Angara Masala \$26

This is a smoky chicken dish prepared from capsicum & onion with onions tomato gravy.

### Bhuna Chicken \$28

Chicken Bhuna as a classic North Indian dish of chicken stir fried and slow cooked in spicy and fragrant.

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## MAINS - LAMB

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### Lamb Roganjosh \$27

Lamb cooked with exotic blend of herbs and spices in thick gravy straight from Mughlai kitchen.

### Lamb Korma \$27

Lamb with shahi gravy of cashews, almonds & very mild spices.

### Lamb Karahi \$27

Lamb thick spicy curry cooked with capsicum, coriander herbs & spices.

### Lamb Tarka Special \$27

North Indian flavor Lamb meat dish slow cooking in strong spices to tenderise.

## MAINS - GOAT

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### Goat Curry \$27

Slow cooked goat with bone in delicious curry.

### Goat Punjabi Style \$27

Goat cooked well on light flame with rich gravy.  
North Indian flavor meat dish.

### Goat Tarka Special \$27

North Indian flavor meat dish slow cooking in strong spices to tenderise.



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## MAINS - SEAFOOD

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Fish Curry \$28

Marinated Fish with spices served with delicious curry.

Prawn Curry \$28

Prawn cooked with onion curry.

Prawn Tarka Special \$28

Prawn in thick spicy curry cooked with capsicum and spices

## RICE / BIRYANI

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Basmati Rice \$2

Veg. Biryani \$22.50

Chicken Biryani \$25

Lamb Biryani \$26

Goat Biryani \$26

Chicken Fried Rice \$23

Veg. Fried Rice \$23

Egg Fried Rice \$23

Arabic Rice with Chicken Tikka (4 Pcs.) \$26

Arabic Rice with Lamb Seekh (4 Pcs.) \$28

Arabic Rice with Tandoori Chicken (2 Pcs.) \$26

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## BREADS

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Plain Naan	\$5
Butter Naan	\$6
Garlic Naan	\$6
Lachha Naan	\$8
Tandoori Roti	\$5
Tandoori Roti with Butter	\$6
Chilli Naan	\$7
Chilli Roti	\$6
Cheese Naan	\$7
Garlic & Cheese Naan	\$8
Cheese & Chilli Naan	\$8
Lachha Paratha	\$8
Paneer Kulcha	\$9
Onion Kulcha	\$8
Chicken Naan	\$9
Keema Naan	\$9
Maharaja Naan	\$15
Rumali Roti	\$9

this is how  
— WE —  
ROLL

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## SIDES

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- Onion Salad \$10
- Green Salad \$10
- Plain Yoghurt \$5
- Raita (Cucumber & Carrot) \$6
- Mint Sauce \$3
- Mixed Pickle \$3
- Popadums (4 Pcs.) \$5
- Peanut Masala \$8
- Wedges \$11
- Fries \$10
- Fries & Chicken Nuggets \$13
- Masala Popadums (4 Pcs.) \$13
- Crispy Corn \$7

## DESSERTS

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- Gulab Jamun (2 Pcs.) \$9
- Vanilla Ice Cream \$6
- Chocolate Ice Cream \$7
- Amritsari Pista Kulfi \$9
- Brownie Slices \$12
- Sizzling Brownie with Ice Cream \$15
- Seasonal Gajrela \$10



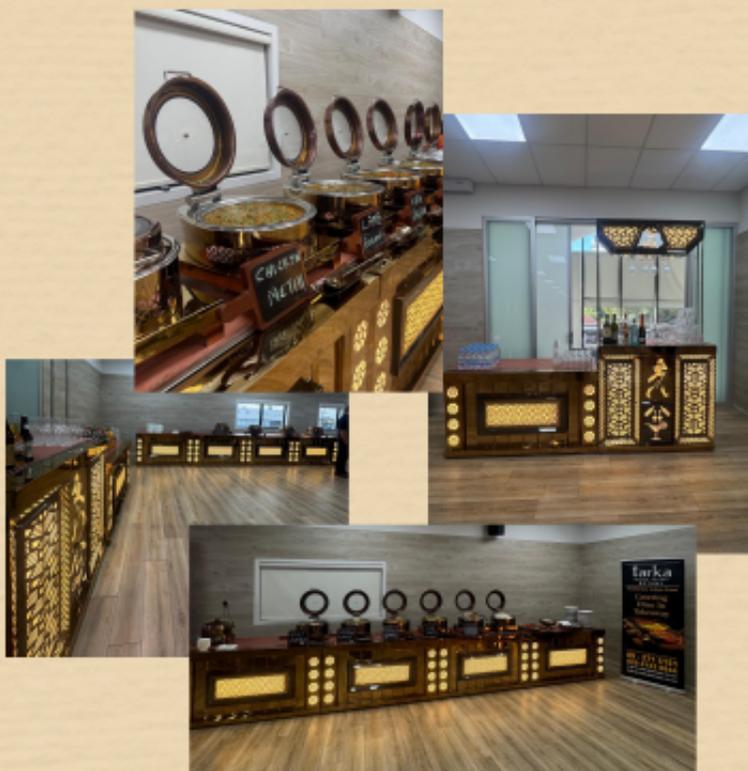
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# Tarka Caterer's

Tarka Indian Eatery also offer Authentic Indian Food catering for all occasions. Let Tarka Indian Eatery Botany bring the rich flavours of India to your next event with our expert catering services.



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