



MENU

tawaindiancuisine.com

MENU

SOUP



HOT & SOUR SOUP \$6.99

Tangy, spicy, and flavorful soup with fresh veggies and bold Indian-Chinese taste.

VEGETABLE CORN SOUP \$6.99

Mild and creamy soup made with sweet corn and fresh vegetables.

CHICKEN HOT & SOUR SOUP \$7.99

Spicy and tangy soup with tender chicken and fresh vegetables.

CHICKEN CORN SOUP

Delicious creamy soup made with sweet corn, tender chicken, and mild spices. \$7.99

VEG APPETIZERS

ONION SAMOSA (4 PCS) \$5.99

Crispy triangular pastry filled with spiced onion mixture, fried to golden perfection.

ALOO BAJJI (4 PCS) \$6.99

Crispy golden fritters made with spiced potato slices and gram flour batter.

ALOO SAMOSA (3 PCS) \$6.99

Crispy pastry filled with spiced potato and peas, fried to perfection.

CUT MIRCHI \$7.99

Crispy fried green chillies coated in spiced gram flour batter, a perfect tea-time snack.

EGG BONDA \$7.99

Boiled eggs dipped in spiced gram flour batter and deep-fried until golden.

MIX VEG PAKORA \$7.99

Crispy fritters made with mixed vegetables and spiced gram flour batter.

ONION PAKORA \$7.99

Crispy, golden fritters made with sliced onions and spiced gram flour batter.



MIRCHI BAJJI (4 PCS) \$7.99

Long green chillies stuffed, dipped in spiced gram flour batter, and fried until golden.

MIRCHI BAJJI STUFFED (4 PCS) \$8.99

Long green chillies stuffed with spicy masala, coated in gram flour batter, and deep-fried crisp.

VEG MANCHURIAN \$11.99

Crispy vegetable balls tossed in a spicy and tangy Manchurian sauce.

GOBI 65 \$12.99

Crispy fried cauliflower florets coated in spicy South Indian-style seasoning.

CHILLI BABY CORN \$12.99

Crispy baby corn tossed in a spicy and tangy chilli sauce.

GOBI MANCHURIAN \$12.99

Crispy cauliflower tossed in a flavorful Manchurian sauce with onions and capsicum.

CHILLI GOBI \$12.99

Crispy cauliflower florets tossed in a spicy and tangy chilli sauce.

CHILLI PANEER \$12.99

Soft paneer cubes tossed in a spicy, tangy chilli sauce with onions and capsicum.

BABY CORN 65 \$12.99

Crispy, spicy fried baby corn tossed in flavorful South Indian-style seasoning.

KARAMPODI GOBI \$13.99

Crispy fried cauliflower tossed with spicy Andhra-style karampodi seasoning.

PANEER 65 \$13.99

Crispy fried paneer cubes coated in spicy and flavorful South Indian-style seasoning.

GOLCONDA GOBI FRY \$13.99

Crispy cauliflower tossed in a flavorful Manchurian sauce with onions and capsicum.



NON-VEG APPETIZERS

CHICKEN 65 (DRY) \$13.99

Juicy, deep-fried chicken bites coated in a spicy South Indian masala with curry leaves and garlic - bold, crispy, and full of flavour.

CHICKEN 65 (WET) \$13.99

Tender fried chicken pieces tossed in a spicy, tangy sauce with curry leaves and green chillies - juicy, flavorful, and perfectly saucy.

CHICKEN PAKORA \$13.99

Crispy, golden-fried chicken fritters marinated in spicy gram flour batter - crunchy outside, juicy inside, and full of flavour

CHICKEN PEPPER FRY \$13.99

Spicy South Indian-style chicken fry with crushed black pepper, curry leaves, and aromatic spices - bold, smoky, and full of flavour.

CHILLI CHICKEN \$13.99

Crispy fritters made with mixed vegetables and spiced gram flour batter.

TANDOORI WINGS \$13.99

Smoky, char-grilled chicken wings marinated in spiced yogurt and roasted to perfection — juicy inside, crisp outside, and bursting with tandoori flavour. (6 wings)

CHICKEN 555 \$14.99

Shredded chicken stir-fried with spicy masala, curry leaves, and garlic for a fiery, crispy, and flavorful delight.

CHICKEN MAJESTIC \$14.99

Tender chicken strips marinated and sautéed in a spicy, creamy yogurt-based sauce - rich, flavorful, and royally delicious

CHICKEN MANCHURIAN \$14.99

Crispy on the outside and soft inside, these deep-fried fritters are made from dosa batter.

CHICKEN ROAST \$14.99

Slow-roasted chicken cooked with rich spices, onions, and curry leaves — deep, aromatic, and bursting with traditional flavour

CURRY LEAF CHICKEN \$14.99

Tender chicken pieces cooked with fresh curry leaves, green chillies, and aromatic spices - rich, flavorful, and bursting with South Indian taste.



JALAPENO CHICKEN \$14.99

Juicy chicken tossed with spicy jalapeños, garlic, and herbs - a perfect mix of heat, zest, and mouthwatering flavour.

KARAM PODI CHICKEN \$14.99

Spicy South Indian-style chicken coated with fiery karam podi (chilli spice powder) - bold, crispy, and bursting with traditional flavour.

MASALA WINGS \$14.99

Crispy chicken wings tossed in a spicy Indian masala blend - flavorful, juicy, and perfectly seasoned in every bite. (6 pieces)

CHICKEN LOLLIPOP - DRY \$14.99

Crispy fried chicken lollipops coated in a spicy marinade - crunchy, flavorful, and a perfect starter for spice lovers.

APOLLO FISH \$15.99

Crispy fried fish tossed in a spicy tangy sauce with South Indian flavours, making it a perfect hot and zesty starter.

CHILLI FISH \$15.99

Crispy fish cubes tossed in a fiery chilli-garlic sauce with onions and bell peppers - spicy, tangy, and irresistibly flavorful.

CHICKEN HEAVEN LOLLIPOP \$15.99

Crispy chicken lollipops tossed in a rich, spicy sauce bursting with flavour - a true crowd favorite every time

SHRIMP 65 \$15.99

Crispy golden-fried shrimp coated in a spicy South Indian masala with curry leaves and chillies - crunchy, zesty, and full of flavour.

CHILLI SHRIMP \$16.99

Juicy shrimp tossed in a hot and tangy chilli-garlic sauce with onions and capsicum - bold, spicy, and packed with flavour.

GOAT PEPPER FRY \$17.99

Succulent goat pieces slow-cooked with crushed black pepper, onions, and curry leaves - spicy, earthy, and full of bold South Indian flavour.

GOAT SUKKA \$17.99

Tender goat meat cooked dry with roasted spices, coconut, and curry leaves - rich, aromatic, and packed with authentic coastal flavour.



The Great Fusion Feast !

VEG CURRIES

VEGETABLE KOORMA \$12.99

A medley of fresh vegetables simmered in a rich, creamy, and mildly spiced coconut-cashew gravy — a royal dish bursting with flavor and aroma.

ALOO GOBI \$12.99

Classic North Indian dish of potatoes and cauliflower cooked with aromatic spices and herbs.

ALOO MUTTER \$12.99

Mild and creamy soup made with sweet corn and fresh vegetables.

CHANA MASALA \$12.99

Hearty chickpeas simmered in a spicy, tangy tomato-onion gravy - a true North Indian favorite bursting with bold flavors and comforting warmth.

DAL MAKHANI \$12.99

Creamy black lentils slow-cooked with butter, tomatoes, and aromatic spices - a rich and comforting Punjabi classic loved for its silky texture and deep flavor.

DAL TADKA \$12.99

Yellow lentils cooked until soft and tempered with sizzling ghee, garlic, and spices - a simple yet flavorful comfort dish that pairs perfectly with rice or roti.

BAINGAN BARTHA \$13.99

Smoky roasted eggplant mashed and cooked with onions, tomatoes, and aromatic spices.

BHINDI MASALA \$13.99

Tender okra stir-fried with onions, tomatoes, and flavorful Indian spices.

GUTTI VANKAYA GRAVY / EGG PLANT MASALA \$13.99

Tender baby eggplants stuffed with a rich peanut, coconut, and spice masala, slow-cooked in a flavorful gravy - a traditional South Indian delicacy full of bold, earthy flavors.

KADAI PANEER \$13.99

Soft paneer cubes tossed with bell peppers, onions, and aromatic spices in a rich, flavorful tomato-based gravy - a vibrant and classic North Indian favorite.

MALAI KOFTA \$13.99

Soft paneer and potato dumplings simmered in a creamy, mildly spiced tomato-cashew gravy - a royal North Indian delicacy that's rich, smooth, and indulgent.

METHI CHAMAN \$13.99

A flavorful blend of fresh fenugreek leaves and spinach cooked with soft paneer cubes in a creamy, spiced gravy - a wholesome and aromatic Kashmiri specialty.



METHI MUTTER MALAI \$13.99

A luscious curry of fresh fenugreek leaves and green peas simmered in a rich, creamy cashew sauce — mildly spiced and perfectly balanced with a hint of sweetness.

MUTTER PANEER \$13.99

Soft paneer cubes and green peas cooked in a spiced tomato-onion gravy — a comforting and classic North Indian favorite.

NAVRATAN KORMA \$13.99

A royal curry made with nine flavorful ingredients - mixed vegetables, paneer, and nuts simmered in a rich, creamy, mildly spiced gravy with a touch of sweetness.

PALAK PANEER \$13.99

Fresh spinach purée cooked with soft paneer cubes in a mildly spiced, creamy gravy - a wholesome and vibrant North Indian classic.

PANEER BUTTER MASALA \$13.99

Soft paneer cubes simmered in a rich, buttery tomato-cream gravy - mildly spiced, smooth, and irresistibly delicious.

PANEER CHETTINAD \$13.99

Soft paneer cubes cooked in a bold and spicy Chettinad-style gravy - bursting with the flavors of roasted spices, curry leaves, and coconut for a true South Indian kick.

PANEER LABABDAR \$13.99

Rich and creamy paneer curry made with spiced tomato-cashew gravy, butter, and fresh cream - a luxurious North Indian delight full of flavor and aroma.

PANEER TIKKA MASALA \$13.99

Grilled paneer cubes cooked in a smoky, spiced tomato-cream gravy - a perfect balance of tangy, creamy, and bold flavors.



NON-VEG CURRIES

PALAK CHICKEN \$13.99

Juicy chicken pieces cooked in a creamy spinach gravy infused with garlic, ginger, and mild spices — a nutritious and flavorful North Indian favorite.

CHICKEN CURRY WITH POORI \$13.99

A comforting combo of fluffy, golden poori served with flavorful chicken curry — a hearty and satisfying classic meal.(2 pieces)

EGG MASALA \$13.99

Boiled eggs simmered in a spicy, flavorful onion-tomato gravy — simple, hearty, and perfectly seasoned for a satisfying meal.

ANDHRA CHICKEN VCURRY (BONE -IN) \$14.99

Traditional Andhra-style chicken curry with bone-in pieces simmered in a fiery blend of spices, red chilies, and onions — bold, spicy, and full of authentic southern flavor.

BUTTER CHICKEN \$14.99

Juicy tandoori chicken pieces simmered in a rich, buttery tomato-cream gravy - smooth, mildly spiced, and irresistibly flavorful.

CHICKEN CHETTINAD (BONE -IN) \$14.99

Authentic South Indian-style chicken cooked on the bone in a fiery Chettinad masala -bursting with roasted spices, black pepper, and coconut for a bold, aromatic flavor.

CHICKEN TIKKA MASALA \$14.99

Juicy grilled chicken tikka cooked in a rich, spiced tomato-cream gravy — smoky, flavorful, and perfectly balanced with a touch of sweetness.

DHABA STYLE CHICKEN (BONE-IN) \$14.99

Rustic North Indian-style chicken curry with bone-in pieces slow-cooked in a spicy, flavorful onion-tomato masala — hearty, bold, and full of roadside dhaba charm.

MUGHLAI CHICKEN CURRY \$14.99

Succulent chicken pieces cooked in a luxurious Mughlai-style gravy made with yogurt, cashews, and aromatic spices - creamy, mildly spiced, and royally rich in flavor.

TAWA SPECIAL CHICKEN CURRY \$14.99

Tender chicken cooked with bell peppers, onions, and bold Indian spices in a rich, aromatic tomato gravy - a classic North Indian favorite full of vibrant flavors.

CHICKEN KORMA \$15.99

Tender chicken pieces simmered in a rich, creamy cashew and yogurt-based gravy — mildly spiced, aromatic, and full of royal Mughlai flavor.

CHICKEN VINDALOO \$15.99

Spicy and tangy Goan-style chicken curry cooked with vinegar, chilies, and aromatic spices — bold, fiery, and full of depth.

CHICKEN LABABDAR \$15.99

Juicy shrimp cooked in a tangy gongura (sorrel) leaf gravy with spicy Andhra-style seasoning - a perfect mix of heat, tang, and rich coastal flavor.

ANDHRA CHICKEN CURRY (BONELESS) \$15.99

Tender boneless chicken cooked in a spicy Andhra-style gravy with bold flavors of red chilies, curry leaves, and aromatic spices — fiery, rich, and deeply satisfying.

CHICKEN CHETTINAD (BONELESS) \$15.99

Tender boneless chicken pieces cooked in a rich Chettinad-style gravy — infused with roasted spices, black pepper, and coconut for a bold, aromatic South Indian flavor.

COCONUT CHICKEN CURRY \$15.99

Tender chicken cooked in a creamy coconut-based gravy with curry leaves, mustard seeds, and southern spices - rich, aromatic, and comfortingly flavorful.

KADAI CHICKEN \$15.99

Tender chicken cooked with bell peppers, onions, and bold Indian spices in a rich, aromatic tomato gravy - a classic North Indian favorite full of vibrant flavors.

GONGURA CHICKEN (BONE IN) \$15.99

Authentic Andhra-style chicken cooked on the bone with tangy gongura (sorrel) leaves - a perfect blend of spicy, sour, and earthy flavors unique to South India.

SHRIMP VINDALOO \$15.99

Tender shrimp cooked in a fiery Goan-style Vindaloo gravy with red chilies, vinegar, and aromatic spices - bold, tangy, and packed with coastal heat.

FISH CURRY \$16.99

Fresh fish pieces cooked in a tangy, spiced gravy with tamarind, coconut, and aromatic herbs — a coastal favorite bursting with bold, authentic flavor.

GOAT CHETTINAD \$16.99

Succulent goat pieces slow-cooked in a rich Chettinad-style gravy — infused with roasted spices, black pepper, and coconut for a bold, fiery South Indian flavor.

GONGURA GOAT \$17.99

Tender goat pieces slow-cooked with tangy gongura (sorrel) leaves and traditional Andhra spices - bold, spicy, and irresistibly flavorful.

GONGURA SHRIMP \$17.99

Juicy shrimp cooked in a tangy gongura (sorrel) leaf gravy with spicy Andhra-style seasoning - a perfect mix of heat, tang, and rich coastal flavor.



Tawa
flavors of indian cuisine





HYDERABADI GOAT CURRY \$17.99

Hyderabadi Goat Curry - Tender goat pieces slow-cooked in a rich, aromatic Hyderabadi-style gravy with caramelized onions, yogurt, and signature spices — deep, flavorful, and royal in every bite.

TAWA SPECIAL GOAT CURRY \$17.99

Tender goat pieces slow-cooked on a traditional tawa with robust spices and rich masala — smoky, flavorful, and full of authentic Indian flair.

TAWA SPECIAL SHRIMP CURRY .. \$17.99

Succulent goat pieces slow-cooked in a rich Chettinad-style gravy — infused with roasted spices, black pepper, and coconut for a bold, fiery South Indian flavor.

KADAI GOAT..... \$17.99

Juicy goat pieces cooked with onions, bell peppers, and a blend of bold Indian spices in a thick, flavorful tomato gravy - hearty, rustic, and full of rich aroma.

MEEN KULAMBU (FISH CURRY) \$17.99

Traditional South Indian fish curry simmered in a tangy tamarind and coconut-based gravy — spiced with curry leaves and mustard seeds for an authentic coastal flavor.

BREADS

PARATHA \$1.99

Soft and flaky Indian flatbread cooked with ghee on a hot tawa - golden, buttery, and deliciously satisfying with any curry or yogurt.

PLAIN NAAN..... \$2.49

Two golden, puffed pooris served with mildly spiced potato bhaji - a comforting and classic Indian favorite.

BUTTER NAAN..... \$2.99

Soft and fluffy tandoor-baked naan brushed generously with melted butter - simple, rich, and perfectly comforting.

TANDOORI ROTI \$2.99

Whole wheat roti baked in a tandoor - soft, slightly smoky, and the perfect healthy side for any curry. 1 piece.

GARLIC NAAN..... \$3.49

Warm, tandoor-baked naan infused with minced garlic and brushed with butter - soft, fragrant, and bursting with flavor in every bite.

BULLET NAAN..... \$3.99

Soft, fluffy naan brushed with butter and topped with spicy green chilies - a fiery twist for those who love bold flavors.

ONION KULCHA \$3.99

Soft, tandoor-baked kulcha stuffed with spiced onions and herbs — fluffy, flavorful, and perfectly pairs with rich curries.

CHAPATI \$3.99

Soft, whole wheat flatbread cooked on a hot griddle - light, healthy, and the perfect companion to any curry. 2 pieces

CHEESE NAAN..... \$3.99

Soft, tandoor-baked naan stuffed with melted cheese - rich, gooey, and irresistibly delicious.

GARLIC CHILLI NAAN..... \$3.99

Soft, tandoor-baked naan topped with minced garlic, green chilies, and butter - spicy, aromatic, and bursting with bold flavor.

KASHMIRI NAAN..... \$3.99

Soft, tandoor-baked naan stuffed with a sweet mix of dry fruits, nuts, and coconut - a royal delight balancing rich sweetness with buttery flavor.

PANEER KULCHA..... \$3.99

Soft, tandoor-baked kulcha stuffed with spiced paneer and herbs — rich, flavorful, and a perfect companion to any curry.

LACHHA PARATHA..... \$4.99

Soft, tandoor-baked naan stuffed with a sweet mix of dry fruits, nuts, and coconut - a royal delight balancing rich sweetness with buttery flavor.

POORI BHAJI..... \$8.99

Two golden, puffed pooris served with mildly spiced potato bhaji - a comforting and classic Indian favorite. 2 pieces

CHOLE BATURA..... \$11.99

Fluffy deep-fried bhatura served with spicy, slow-cooked chickpea curry, rich in North Indian flavors.

MIXED NAAN BASKET \$13.49

A delightful assortment of freshly baked naan varieties — butter, garlic, cheese, and plain — perfect for sharing and savoring with your favorite curries.

BIRYANI/PULAV

HYDERABADI CHICKEN \$13.99

DUM BIRYANI

Fragrant basmati rice layered with tender chicken marinated in yogurt and Hyderabadi spices — slow-cooked to perfection for rich, aromatic, and royal flavor in every bite.

TAWA SPECIAL CHICKEN \$15.99

BIRYANI BONELESS

A flavorful biryani made with tender boneless chicken cooked on a hot tawa with rich spices and layered with aromatic basmati rice — smoky, spicy, and irresistibly delicious.

MUGHLAI CHICKEN BIRYANI \$15.99

A royal biryani with tender chicken and fragrant basmati rice cooked in a rich, mildly spiced Mughlai-style gravy - creamy, aromatic, and full of regal flavor.

VIJAYAWADA SPECIAL \$15.99

CHICKEN BIRYANI

Spicy and flavorful biryani made with tender chicken and aromatic basmati rice - infused with Vijayawada-style spices for a bold, fiery, and unforgettable taste.





VEGETABLE DUM BIRYANI \$13.99

Fragrant basmati rice layered with spiced mixed vegetables and herbs — slow-cooked to perfection for rich, aromatic, and authentic dum biryani flavor.

VEGETABLE PULAV \$13.99

Aromatic basmati rice cooked with fresh mixed vegetables and mild spices - light, flavorful, and perfectly comforting.

EGG BIRYANI \$13.99

Fragrant basmati rice layered with spiced boiled eggs and flavorful masala — simple, aromatic, and deeply satisfying.

CHICKEN PULAV \$14.99

Aromatic basmati rice cooked with tender chicken, mild spices, and herbs - light, flavorful, and perfectly comforting.

Paneer Biryani \$14.99

Soft and flaky Indian flatbread cooked with ghee on a hot tawa - golden, buttery, and deliciously satisfying with any curry or yogurt.

Paneer Mughlai Biryani \$15.99

Soft paneer cubes cooked in a creamy Mughlai-style gravy and layered with aromatic basmati rice - rich, royal, and full of delicate flavors.

GOAT DUM BIRYANI \$17.99

Fragrant basmati rice layered with tender goat and slow-cooked with rich spices, herbs, and saffron - flavorful, aromatic, and truly indulgent.

AMARAVATI GOAT BIRYANI \$17.99

Tender goat pieces cooked with aromatic basmati rice and Amaravati-style spices - bold, flavorful, and irresistibly aromatic.

GOAT PULAV \$17.99

Aromatic basmati rice cooked with tender goat pieces and mild spices - flavorful, hearty, and perfectly balanced.

SHRIMP BIRYANI \$17.99

Juicy shrimp cooked with aromatic basmati rice and coastal spices - flavorful, spicy, and irresistibly fragrant.



SIDES

EXTRA RAITHA (4 OZ) \$0.99

A small serving of creamy raita made with fresh yogurt and mild seasoning, perfect as an extra side.

EXTRA SALAN (4 OZ) \$0.99

A small portion of rich, spicy Hyderabadi salan made with peanuts, sesame, and spices—perfect as an extra side.

PLAIN RICE \$2.49

Simple, soft steamed rice served fresh as a perfect base for any curry or side dish.

PICKLE (4 OZ) \$2.99

Spicy and tangy Indian pickle served in a small portion to add bold flavor to any meal.

STEAMED RICE \$2.99

Soft, fluffy steamed rice served fresh as a perfect side for any dish.

ONION SALAD \$2.99

Freshly sliced onions mixed with lemon, salt, and mild spices for a crisp and tangy side.

PAPPAD \$3.99

Crispy roasted pappad served as a light, crunchy side.

PLAIN YOGURT (12 OZ) \$3.99

Fresh, creamy plain yogurt served chilled for a smooth and refreshing side.

RAITHA (12 OZ) \$3.99

Creamy yogurt mixed with fresh chopped vegetables and mild spices for a cool, refreshing side.

PLAIN YOGURT \$3.99

Fluffy, pan-cooked eggs seasoned with mild spices for a simple and delicious dish.

BATURA \$4.99

Soft, fluffy deep-fried bread with a light, airy texture, served hot for a delicious classic taste.

SAMBAR \$4.99

A flavorful South Indian lentil soup cooked with vegetables, tamarind, and spices for a tangy, comforting

OMELETTE \$5.99

Fluffy, pan-cooked eggs seasoned with mild spices for a simple and delicious dish.

BAGARA RICE \$5.99

A flavorful, mildly spiced rice cooked with aromatic whole spices and ghee for a rich Hyderabadi taste.

PULAV RICE \$6.99

Aromatic basmati rice cooked with mild spices and herbs for a light, flavorful dish.

MASALA PAPPAD \$6.99

Crispy roasted pappad topped with fresh onions, tomatoes, chilies, and spices for a crunchy, tangy snack.



DUM RICE \$8.99

Fragrant rice slow-cooked on dum with mild spices for a soft, flavorful, and aromatic taste.

SAMBAR RICE \$8.99

A comforting South Indian dish of rice mixed with flavorful sambar, spices, and vegetables for a hearty meal.

YOGURT RICE \$8.99

Creamy yogurt mixed with soft rice and mild seasoning for a cool, soothing South Indian comfort dish.

JEERA RICE \$8.99

Fragrant basmati rice tempered with cumin seeds and mild spices for a simple, aromatic side dish.

COLD BEVERAGES

WATER BOTTLE \$0.99

Clean, refreshing packaged drinking water served chilled.

FROOTI(MINI) \$1.49

A small pack of sweet and refreshing mango drink, perfect for a quick sip.

SPRITE \$1.99

A crisp, lemon-lime fizzy drink with a light and refreshing taste.

COKE \$1.99

A thick, creamy shake made with fresh chikoo for a naturally sweet and refreshing flavor.

THUMBS UP \$2.49

A bold, fizzy cola with a strong, refreshing taste.

LIMCA \$2.49

A refreshing lemon-lime soft drink with a crisp, fizzy, and cooling taste.

FROOTI BOTTLE \$2.99

A refreshing bottled mango drink with a sweet, fruity flavor.

GOLI SODA \$3.99

Classic fizzy soda served in a traditional glass bottle with a refreshing, nostalgic taste.

BADAM MILK \$4.99

Rich, creamy milk flavored with almonds, saffron, and mild spices for a sweet, nourishing drink.

CHIKOO SHAKE \$4.99

A thick, creamy shake made with fresh chikoo for a naturally sweet and refreshing flavor.



MANGO LASSI \$4.99

A thick, creamy yogurt drink blended with sweet mango for a refreshing and delicious treat.

SUGARCANE JUICE \$5.99

Freshly pressed sugarcane juice served chilled for a naturally sweet, refreshing, and energizing drink.

DESSERTS

GULAB JAMUN (3 PCS) \$3.99

Soft, golden fried milk dumplings soaked in warm, fragrant sugar syrup for a rich and comforting dessert.

RASAMALAI (3 PCS) \$4.99

Soft paneer balls soaked in sweet, flavored milk for a rich, creamy, melt-in-mouth dessert.

MANGO KESARI \$5.99

A refreshing lemon-lime soft drink with a crisp, fizzy, and cooling taste.

BREAD HALWA \$5.99

A refreshing lemon-lime soft drink with a crisp, fizzy, and cooling taste.

GAJAR KA HALWA \$5.99

A rich, traditional dessert made with slow-cooked grated carrots, milk, ghee, and sugar, finished with nuts for a warm, comforting taste.

PAANS

MEETA PAAN \$2.99

A sweet, refreshing paan filled with gulkand, dry fruits, and aromatic flavors for a perfect after-meal treat.

MANGO PAAN \$3.99

A sweet paan infused with rich mango flavor, gulkand, and aromatic fillings for a refreshing after-meal treat.

BUTTERSCOTCH PAAN \$3.99

A sweet paan filled with creamy butterscotch flavor, gulkand, and aromatic toppings for a unique, refreshing treat.

ROSE KESARI PAAN \$5.99

A refreshing lemon-lime soft drink with a crisp, fizzy, and cooling taste.





TANDOORI - KEBAB

TANDOORI SIZZLER \$12.99

CHICKEN (HALF)

Tender, flavorful minced chicken seasoned with Indian spices, herbs, and onion, molded onto skewers and grilled to perfection in a traditional tandoor.

MALAI CHICKEN KEBAB \$14.99

Tender, juicy chicken kebabs marinated in rich creamy malai and mild aromatic spices, grilled to perfection.

HARIYALI CHICKEN KEBAB \$14.99

Juicy chicken marinated in fresh coriander-mint paste and mild spices, grilled for a vibrant herbal flavour.

MURG MALAI KEBAB \$14.99

Soft, succulent chicken marinated in creamy malai, cheese, and gentle spices, grilled for a rich melt-in-mouth flavour.

PANEER TIKKA KEBAB \$14.99

Soft paneer cubes marinated in spiced yogurt and grilled for a smoky, flavour-packed bite.

CHICKEN SEEKH KEBAB \$14.99

Tender and flavorful minced chicken, seasoned with a blend of Indian spices, herbs, and onion, then molded onto skewers and grilled to perfection in a tandoor oven.

CHICKEN TIKKA KEBAB \$15.99

Tender chicken pieces marinated in spiced yogurt and grilled in a tandoor for a smoky, flavorful taste.

TANDOORI SHRIMP \$16.99

Juicy shrimp marinated in spiced yogurt and grilled in a tandoor for a smoky, flavorful finish.

LEMON CHICKEN SIZZLER \$16.99

Tender chicken tossed in a zesty lemon marinade, served sizzling hot with fresh, vibrant flavours.

TANDOORI POMFRET FISH \$17.99

Marinated chicken cooked to perfection in a traditional clay tandoor, offering bold, smoky flavours.

TANDOORI SIZZLER \$19.99

CHICKEN (FULL)

Marinated chicken cooked to perfection in a traditional clay tandoor, offering bold, smoky flavours.

TAWA MIXED SIZZLER \$22.99

(CHICKEN, FISH, SHRIMP)

A sizzling trio of chicken, fish, and shrimp cooked on the tawa with bold spices and rich, smoky flavours.



Tawa
flavors of indian cuisine

INDO & CHINESE

VEG FRIED RICE \$12.99

Fragrant fried rice tossed with fresh mixed vegetables and mild, flavorful seasonings.

VEG HAKKA NOODLES \$12.99

Fragrant fried rice tossed with fresh mixed vegetables and mild, flavorful seasonings.

SCHEZWAN NOODLES (VEG) \$12.99

Spicy Schezwan-style noodles stir-fried with fresh vegetables and bold Indo-Chinese flavors.

SCHEZWAN NOODLES (EGG) \$12.99

Spicy Schezwan-style noodles tossed with soft scrambled eggs, fresh veggies, and bold Indo-Chinese flavors.

SCHEZWAN FRIED RICE (VEG) \$12.99

Spicy Schezwan-flavored fried rice tossed with fresh vegetables and bold Indo-Chinese seasonings.

SCHEZWAN FRIED RICE (EGG) \$12.99

Spicy Schezwan-flavored fried rice tossed with soft scrambled eggs, fresh veggies, and bold Indo-Chinese

EGG FRIED RICE \$12.99

Fragrant rice stir-fried with soft scrambled eggs, fresh vegetables, and light seasoning for a simple, flavorful dish.

EGG HAKKA NOODLES \$12.99

Stir-fried noodles tossed with soft scrambled eggs, fresh vegetables, and mild Indo-Chinese seasonings.

STREET CHICKEN FRIED RICE \$13.99

Classic street-style fried rice tossed with tender chicken, fresh veggies, and bold wok-fried flavors.

CHICKEN HAKKA NOODLES \$13.99

Stir-fried noodles tossed with tender chicken, fresh vegetables, and light Indo-Chinese seasonings for a

CHILLI CHICKEN NOODLES \$13.99

Spicy stir-fried noodles mixed with tender chilli chicken, fresh veggies, and bold Indo-Chinese flavors.

Paneer Fried Rice \$13.99

Fragrant rice stir-fried with soft paneer cubes, fresh vegetables, and mild flavorful seasonings.

SCHEZWAN FRIED RICE \$13.99
(CHICKEN)

Spicy Schezwan-flavored fried rice tossed with tender chicken, fresh veggies, and bold Indo-Chinese

SCHEZWAN NOODLES \$13.99
(CHICKEN)

Spicy Schezwan-flavored fried rice tossed with fresh vegetables and bold Indo-Chinese seasonings.





SHRIMP FRIED RICE \$15.99

Fragrant fried rice tossed with juicy shrimp, fresh vegetables, and mild flavorful seasonings.

SHRIMP HAKKA NOODLES \$15.99

Fragrant fried rice tossed with juicy shrimp, fresh vegetables, and mild flavorful seasonings.

SPL. FRIED RICE \$15.99 (CHICKEN+SHRIMP)

Flavorful fried rice loaded with tender chicken, juicy shrimp, fresh veggies, and special house seasonings.

DOSA/IDLI



IDLI (2PC) \$6.99

Soft, fluffy steamed idlis served warm and fresh, offering a light, comforting, and perfectly wholesome South Indian classic.

KARAMPODI IDLI (2PC) \$7.99

Soft steamed idlis coated with spicy, aromatic karampodi for a bold and flavorful bite.

GHEE IDLI (2PC) \$7.99

Soft idlis drizzled with fragrant ghee for a warm, rich, melt-in-mouth taste.

SAMBAR IDLI (2PC) \$7.99

Soft idlis soaked in hot, flavorful sambar for a comforting and satisfying South Indian dish.

PLAIN DOSA \$8.99

Crispy, golden dosa served hot for a simple, classic South Indian flavor.

IDLI/VADA COMBO \$8.99 (2 IDLI, 1VADA)

A classic South Indian combo featuring soft steamed idlis and a crispy golden vada, served fresh for a satisfying meal.

UTHAPPAM \$10.99

Thick, soft South Indian pancake topped with onions, tomatoes, and chilies for a flavorful, hearty bite.

ONION UTAPPAM \$11.99

Thick, soft uthappam generously topped with fresh onions for a sweet, savory, and flavorful taste.

CHEESE DOSA \$11.99

Crispy dosa filled with melted cheese for a rich, creamy, and delicious flavor.

ONION DOSA \$11.99

Crispy dosa topped with finely chopped onions for a sweet, savory, and crunchy flavor.



ONION CHILLI DOSA \$11.99

Crispy dosa topped with fresh onions and green chillies, offering a spicy and flavorful crunch.

MASALA DOSA \$11.99

Crispy golden dosa filled with flavorful spiced potato masala, served hot for a classic South Indian taste.

KARAMPODI DOSA \$11.99

Crispy dosa sprinkled with spicy, flavorful karampodi for a bold and aromatic South Indian taste.

VEG UTAPPAM \$12.99

Soft, thick uthappam loaded with fresh mixed vegetables for a colorful and flavorful bite.

mysore masala dosa \$12.99

Crispy dosa layered with spicy Mysore chutney and filled with flavorful potato masala for a bold, classic taste.

CHICKEN TIKKA DOSA \$12.99

Crispy dosa filled with melted cheese for a rich, creamy, and delicious flavor.

PANEER TIKKA DOSA \$12.99

Crispy dosa topped with finely chopped onions for a sweet, savory, and crunchy flavor.

GHEE DOSA \$12.99

Crispy dosa cooked with fragrant ghee for a rich, golden, melt-in-mouth flavor.

EGG DOSA \$13.99

Crispy dosa topped with a seasoned egg mixture for a simple, protein-packed flavor.

70 MM DOSA \$13.99

A mammoth dosa is stuffed with Alu Masala and served with delicious chutneys and sambar.



HOT BEVERAGES

MASALA CHAI \$2.49

A warm, aromatic blend of Indian tea brewed with spices, milk, and sugar for a comforting classic flavor.





flavors of indian cuisine

From dine-in delights to grand outdoor events, we serve it your way.

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