



Zabiha Halal

100%

GUARANTEED



Tikka Lounge

INDIAN CUISINE

Tikka Lounge is a next-generation eatery, featuring various dietary options and convenient selections in a unique culinary experience, with the ultimate goal of bringing the world a little bit closer through delicious food. An Indian restaurant, featuring diverse, historic and royal culinary creations from the Subcontinent, we are honored to serve soy-free, gluten-free, vegan and vegetarian diets. All our food meets the religious tradition of Zabihah-Halal, a process that ensures humane treatment of animals. Our clean-eating vision provides our customers with fresh vegetables and high-quality meats that are free of antibiotics and hormones. Purity of process and purity of food combined with large buffets, kid-friendly and family deals allows for greater options, healthier choices and pleasant experiences. Lounge at this casual dine-in restaurant and experience food at its finest for a fraction of the price! Visit us today and taste for yourself!



Tikka Lounge

INDIAN CUISINE

VEGETARIAN APPETIZERS

Served with mint and tamarind chutney

Vegetable Samosa (2 pcs)

Crispy fried dumplings stuffed with potatoes
3.49 [GF] [V]

Tikka Masala Samosa

Crispy fried dumplings stuffed with potatoes and vegetables,
layered with a creamy tikka sauce, 4.99 [GF]

Vegetable Mixed Pakora

Fried vegetable fritters made with mixed vegetables coated in
chickpea batter 5.99 [GF] [V]

Chana Bhatara

Seasoned garbanzo beans topped with onions and cilantro
served with deep-fried, puffed naan 8.49 [GF]

Crispy Cauliflower

Cauliflower florets stir-fried with an Indo-Chinese garlic and
cilantro sauce 8.99 [GF]

Cheese Chili

Cottage cheese stir-fried with bell pepper and onions in chili
sauce 9.99 [GF]

CHAAT (STREET FOOD)

Pani Puri (5 pcs)

Round, hollow, fried crisps to be filled at the table with a mixture
of spicy sauce, tamarind chutney, chaat masala, potato, onions
and chickpeas 4.49

Papdi Chaat

Spiced chips, samosas, garbanzo beans and potatoes covered
with yogurt and tamarind chutney 4.49

Bhel Puri

Savory snack dish, made with puffed rice, crispy noodles, onions
and potatoes, covered with spicy and tamarind chutneys 4.99

Samosa Chaat

Potato samosa base topped with chickpeas, fried noodles,
onions, yogurt and tamarind chutney 5.99

NON - VEGETARIAN APPETIZERS

Served with lime and onion

Chicken Majestic

Chicken strips soaked in buttermilk and lemon, deep-fried and
cooked with Indo-Chinese spices, speciality of the world
renowned Hyderabadi cuisine of India 11.99 [GF]

Chicken 65

Crunchy-on-the-outside, soft-on-the-inside boneless chicken,
marinated with Indian spices and curry leaves that give it a
distinct flavor 11.99 [GF]

Chili Chicken

Chicken strips stir-fried with bell pepper and onions in chili sauce
10.99 [GF]

Chicken Pakora

Fried chicken pieces marinated in Indian spices and covered in
seasoned chickpea flour 7.99 [GF]

Chicken Samosa (2 pcs)

Savory fried pastries from Northern India, filled with chicken
marinated in Indian spices 5.49 [GF]

Fish Pakora

Fried fish fritters marinated in Indian spices and covered in
seasoned chickpea flour 8.99 [GF]



SIZZLING TANDOOR KEBABS

Served with lime and onion

Paneer Tikka Kebab (6 pcs)

Paneer and vegetables marinated in lemon, yogurt, garlic and spices, grilled in a tandoor oven 9.99 [GF]

Chicken Seekh Kebab (8 pcs)

Minced chicken seasoned with traditional indian spices and grilled in a tandoor oven 10.99 [GF]

Tandoori Chicken Kebab (4 pcs)

Chicken leg-quarter marinated in a spicy yogurt sauce and grilled in a tandoor oven 11.99 [GF]

Chicken Tikka Kebab (8 pcs)

Sliced chicken marinated in lemon, yogurt, garlic and spices and grilled in a tandoor oven 11.99 [GF]

Tandoori Shrimp (8 pcs)

Shrimp marinated in a spicy yogurt sauce and grilled in a tandoor oven 12.99 [GF]

Kebab Feast (12 pcs)

Mixed platter of each of the five kebabs in chicken, paneer and shrimp 18.99 [GF]

TIKKA LOUNGE SPECIALS

Specialities of the world-renowned and royal-court-inspired, Hyderabad cuisine of India.

Dum ka Chicken

Slow-cooked chicken curry made with spice-marinated onions, ginger garlic, tomatoes and nuts, known for its roots in the royal courts of Hyderabad 12.99 [GF]

Mutton Hyderabadi

Slow-cooked goat curry made with Hyderabad spices, known for its roots in the royal courts of Hyderabad 13.99 [GF]

Mughlai Khorma

A dish of the Mughal empire, this goat curry uses poppy seeds, nuts, sauteed onions and browned coconut flakes to create a deep and unique flavor 13.99 [GF]

Hyderabadi Vegetable Dum Biryani

An aromatic and mouth-watering layering of yogurt-and-mint marinated, tenderized vegetables and saffron-infused, long-grain rice, slow-cooked in its own juices to perfection 11.99 [GF]

Hyderabadi Chicken Dum Biryani

An aromatic and mouth-watering layering of yogurt-and-mint marinated, tenderized chicken and saffron-infused, long-grain rice, slow-cooked in its own juices to perfection 12.99 [GF]

Hyderabadi Goat Dum Biryani

An aromatic and mouth-watering layering of yogurt-and-mint marinated, tenderized goat and saffron-infused, long-grain rice, slow cooked in its own juices to perfection 13.99 [GF]

Chicken 65 Biryani (Boneless)

Marinated and herb-infused biryani rice topped with the unique flavor profile of the Chicken 65 dish 13.99 [GF]

Bheja Fry (Weekend Only)

A Hyderabad delicacy, seasoned goat brains cooked in caramelized onions 8.99 [GF]

PULAO AND RICE

Served with raita, a cucumber-based gravy

Basmati Rice

Long, slender-grained, aromatic rice, characteristic of the Indian subcontinent 2.99 [GF] [V]

Jeera Rice

Cumin-infused Basmati rice 3.99 [GF] [V]

Pulao Rice

Indian pilaf cooked in stock and a balanced medley of Indian spices 5.99 [GF]

Vegetable Pulao

Indian pilaf cooked in vegetable stock and a balanced medley of Indian-spiced vegetables 9.99 [GF]

Chicken Pulao

Indian pilaf cooked in chicken stock with Indian-spiced chicken 10.99 [GF]

Goat Pulao

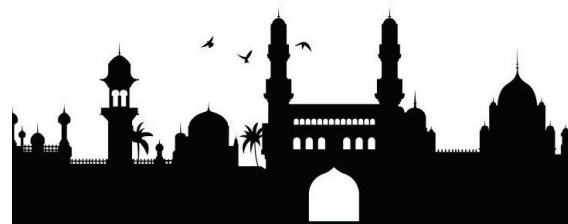
Indian pilaf cooked in goat stock with Indian-spiced goat 11.99 [GF]

Lamb Pulao

Indian pilaf cooked in lamb stock with Indian-spiced lamb 11.99 [GF]

Shrimp Pulao

Indian pilaf cooked in shrimp stock with Indian-spiced shrimp 11.99 [GF]



VEGETABLE ENTREES

Served with rice

Vegetable Korma

Vegetables in a sauce of roasted nuts, yogurt, raisins and coconut flakes 10.99 [GF]

Bhindi Masala

Diced okra slow-cooked in onion and tomato gravy 10.99 [GF] [V]

Yellow Daal Tadaka

Yellow lentils cooked with traditional Indian spices 10.99 [GF] [V]

Daal Makhani

Black lentils cooked in butter and cream, seasoned with cloves, black pepper and other spices 10.99 [GF]

Chana Masala

Boiled chickpeas cooked in a deep-roasted tomato-onion gravy, spiked with tamarind 10.99 [GF] [V]

Malai Kofta

Vegetable meatballs made with potatoes, carrots and paneer in a sauce of roasted spices, onions, tomatoes and cream 10.99 [GF]

Aloo Gobi

Potatoes and cauliflower florets cooked in a savory onion, ginger-garlic sauce 10.99 [GF] [V]

Methi Malai Mutter

Fenugreek leaves and green peas cooked with mild spices in a rich cream-based gravy 10.99 [GF]

Mushroom Tikka Masala

Mushroom cooked with roasted spices, onions, tomatoes and cream with a touch of fenugreek 10.99 [GF]

Mushroom Mutter

Mushroom and green peas sauteed in a creamy cashew-based tomato and onion sauce 10.99 [GF]

PANEER ENTREES

Served with rice

Paneer Tikka Masala

Paneer cooked with roasted spices, onions, tomatoes and cream with a touch of fenugreek 11.99 [GF]

Shahi Paneer

Paneer cooked in a creamy herb-infused, seasoned tomato sauce 11.99 [GF]

Saag Paneer

Paneer and spinach slow-cooked in an onion-based ginger garlic sauce 11.99 [GF]

Paneer Bhurji

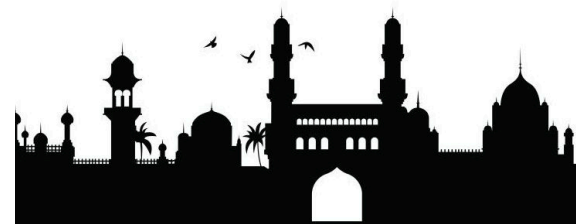
Grated paneer cooked in a spicy tomato-based gravy 11.99 [GF]

Mutter Paneer

Paneer and peas cooked in a tomato-based sauce 11.99 [GF]

Karahi Paneer

Pan-seared paneer cooked with roasted onions, tomatoes and bell peppers 11.99 [GF]



NON - VEG ENTREES

Choice of protein with each curry, served with rice

CHICKEN 11.99

LAMB/GOAT/SHRIMP 12.99

Tikka Masala

Roasted spices, onions, tomatoes, cream and fenugreek form the base of this dish [GF]

Curry

Simple Indian-spiced curry with tomatoes and onions [GF]

Makhani (Butter)

Butter-infused tomato sauce, seasoned with Indian spices, is the signature of this mild dish [GF]

Karahi

Pan-seared sauce with roasted onions, tomatoes and bell peppers [GF]

Korma

Roasted nuts, yogurt, raisins and coconut flakes dominate the unique flavor of this dish [GF]

Saag

Slow-cooked greens and spinach in an onion-based ginger-garlic sauce [GF]

Vindaloo

Traditionally spicy, this Goan curry features potatoes in a vinegar and tamarind sauce [GF]

Mango

Herb-infused mango pulp, in a sauce-like consistency, seasoned with Indian spices [GF]

Coconut

The mild taste of coconut inspires this onion-based gravy [GF]

Ginger

Ginger-infused sauce of traditional Indian spices [GF]

FRESH TANDOORI BREADS

Roti

Whole-wheat, unleavened Indian bread cooked in the tandoor oven 1.99 [V]

Plain Naan

Teardrop-shaped, leavened bread baked in a tandoor oven 1.99

Butter Naan

Butter-infused, teardrop-shaped, leavened bread baked in a tandoor oven 2.49

Garlic Naan

Garlic and herb-infused, teardrop-shaped, leavened bread baked in a tandoor oven 2.49

Onion Kulcha

Whole wheat, leavened Indian bread stuffed with onions 2.99

Lachcha Paratha

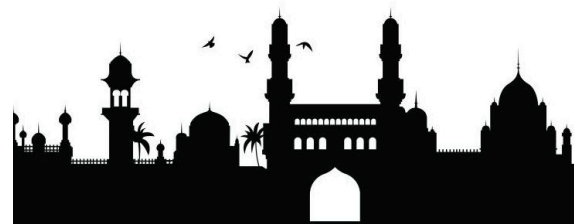
Multi-layered, flaky and buttery Indian flatbread 2.99 [V]

Paneer Paratha

Flaky and buttery Indian flatbread stuffed with paneer, seasoned with Indian spices 3.99

Onion Paratha

Flaky and buttery Indian flatbread stuffed with caramelized and seasoned crunchy onions 3.99



WRAPS AND SALADS

Served with choice of mango-infused sweet vinaigrette or Indian-spiced dressing

Tandoori Chicken Wrap

Sliced tandoori chicken, chopped cucumber and mint chutney salad wrapped in an Indian flatbread 8.99

Chicken Tikka Wrap

Sliced chicken tikka kebab, fresh onions, tomatoes, cilantro and rice wrapped in an Indian flatbread 8.99

Paneer Tikka Wrap

Sliced paneer tikka kebab, fresh onions, tomatoes, cilantro and rice wrapped in an Indian flatbread 8.99

Shrimp Tikka Wrap

Sliced shrimp tikka kebab, fresh onions, tomatoes, cilantro and rice wrapped in an Indian flatbread 10.99

Tandoori Chicken Salad

Sliced tandoori chicken in a garden salad 8.99

Sizzling Shrimp Salad

Sliced tandoori shrimp in a garden salad 9.99

SIDES

Green Salad

Garden salad of leafy vegetables with mango-infused, sweet vinaigrette or Indian-spiced dressing 2.99

Onion & Chili Salad

Sliced onions spiced with chili and salt 1.99

Cucumber Raita

Cucumber-based yogurt gravy, accented with tomatoes, onions, chilies, spices and salt 1.99

Roasted Papad (2 pcs)

Thin, crisp, lentil-flour papadum 1.99 [GF] [V]

French Fries

Regular french fries 2.99

Tikka Masala Fries

French Fries with Tikka Masala 3.99

DEALS

KIDS MEAL

Chicken Tikka Masala, Basmati Rice, Choice of French Fries or Vegetable Samosa 4.99

FAMILY FEAST

Choice of 2 Entrees + Basmati Rice + 2 Naan 26.99

DESSERTS

Qubani Ka Meetha

Dried and rehydrated apricots in a honey-infused sugar syrup, topped with vanilla ice cream. 5.49

Fruit Custard

Vanilla custard mixed with fruits, nuts and cake 4.49

Kheer

Rice pudding cooked in creamy and sweet, cardamom-based milk mixture, topped with sliced almonds, raisins and other nuts 3.49

Ras Malai (2 pcs)

Soft paneer balls immersed in sweet, creamy, cardamom-infused milk 3.99

Gulab Jamun (2 pcs)

Deep-fried milk-based balls drenched in a sweet, cardamom flavored, rose-water-scented syrup 3.49

Mango Ice Cream

Mango-flavored Indian kulfi 3.99

Vanilla Ice Cream

Vanilla-flavored Indian kulfi 3.99

BEVERAGES

Mango Lassi

Sweet mango pulp pureed with yogurt, sugar and milk 3.49

Sweet or Salty Lassi

Sweet or savory Indian buttermilk and yogurt drink 2.99

Indian Chai Tea

Indian tea in milk 1.99

Virgin Mojito

3.49

Fountain Soda

1.99

Thums Up

Indian soft drink 2.49

Sparkling Water

Perrier 1.99

Bottled Water

0.99

