



## ROADSIDE PLATES

<b>CHICKEN LOLLIPOPS</b> Moreish Keralan spiced chicken wings	<b>4.40</b>
<b>THE PAKORA PLATTER (VE) (GF)</b> Assorted deep fried vegetables in batter	<b>4.35</b>
<b>TUK TUK SAMOSAS (V)</b> Spicy pea & potato punjabi pastries	<b>4.45</b>
<b>BENGALI FISH CAKES (GF)</b> Rustic handmade railway station patties served with mint chutney	<b>5.40</b>
<b>HAKKA CHILLI NOODLES</b> Indo-Chinese vegetable chow mein style dish from Kolkata	<b>5.95</b>

## STREET CURRIES

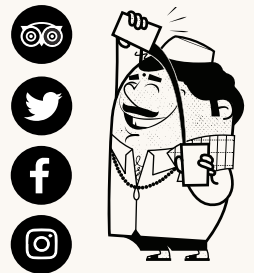
<b>BUTTER PANEER (V) (D) (N) (GF)</b> Paneer cubes cooked in buttery sauce with ground almonds	<b>5.60</b>
<b>SAAG PANEER (V) (GF) (D)</b> Spinach cooked with home-made cottage cheese cubes	<b>5.30</b>
<b>TARKA DHAL (V) (GF) (D) *</b> Flavourful yellow & black lentil curry	<b>4.95</b>
<b>BABY AUBERGINE &amp; POTATO (GF) (VE)</b> Sliced aubergine and tomatoes seasoned with cumin & garam masala	<b>4.95</b>
<b>ALOO GOBI (VE) (GF)</b> Baby potato & cauliflower curry with North Indian tomato gravy	<b>4.95</b>
<b>DAAL MAKHNI (V) (D) (GF)</b> Signature black lentil curry cooked for 24 hours with kidney beans	<b>5.10</b>
<b>CHANNA MASALA (VE) (GF)</b> Chickpeas braised in tomato gravy, a very popular street dish	<b>5.00</b>
<b>BOMBAY CHILLI CHICKEN **</b> Hot spicy chicken cooked in herbs, chillies & tempered with garlic	<b>5.95</b>

<b>PAU BHAJI (V) (D)</b> Classic street food dish, mashed potatoes & peas served with buttered pau bun	<b>5.20</b>
<b>SAMOSA CHAAT (V) (D)</b> Chickpeas & samosa doused with mild yoghurt, tamarind & mint chutney	<b>5.10</b>
<b>CHICKEN 69</b> Deep fried chicken strips, an Indo-Chinese delicacy	<b>5.10</b>
<b>CHICKEN TIKKA (GF) (D)</b> Marinated diced chicken breas grilled in the tandoor	<b>6.50</b>

<b>BUTTER CHICKEN (N) (D) (GF)</b> Creamy chicken dish cooked in buttery sauce with almonds	<b>6.20</b>
<b>THE CHICKEN KORMA (N) (D)</b> Succulent chicken pieces delicately flavoured in a silky coconut sauce	<b>5.95</b>
<b>GINGER GARLIC CHICKEN (D) *</b> Tomato garlic chicken pieces cooked in a rich gingery sauce	<b>5.95</b>
<b>TUK TUK WALLAH STAFF CURRY *</b> On the bone roadside chicken curry for the Tuk Tuk drivers	<b>5.65</b>
<b>LAMB LASOONI *</b> Chef's favourite! Our speciality lamb diced and cooked with whole cloves of garlic	<b>6.65</b>
<b>RAILWAY STATION LAMB CURRY (D) *</b> Lamb curry cooked with freshly chopped spinach	<b>6.75</b>
<b>LAMB KOLHAPURI *</b> Slow cooked spiced lamb with chilli, coriander & hint of black pepper	<b>6.50</b>
<b>RASTE KE BIRYANI (D)</b> On the bone chicken biryani, just the way you would find it by the roadside! <b>Swap to lamb for an extra £1</b>	<b>6.50</b>

## SIDES

<b>CLASSIC NAAN (D) (V)</b>	<b>2.20</b>
<b>CHILLI CHEESE NAAN (D) (V)</b>	<b>2.80</b>
<b>GARLIC NAAN (D) (V)</b>	<b>2.50</b>
<b>PESHWARI NAAN (D) (V)</b>	<b>2.70</b>
<b>TANDOORI ROTI (VE)</b>	<b>2.30</b>
<b>STEAMED RICE (VE) (GF)</b>	<b>2.30</b>
<b>PILAU RICE (VE) (GF)</b>	<b>2.45</b>
<b>CHIPS (VE) (GF)</b>	<b>1.95</b>
<b>MASALA CHIPS (VE) (GF)</b>	<b>2.50</b>
<b>TUK TUK SALAD (VE) (GF)</b>	<b>3.20</b>



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SPICE LEVELS: ★ - MEDIUM ★★ - HOT  
(GF) - GLUTEN FREE (N) - NUTS (D) - DAIRY  
(V) - VEGETARIAN | (VE) - VEGAN  
DISHS MAY CONTAIN TRACES OF GLUTEN & NUTS