

# CRAFT YOUR CURRY

# 1

PICK A  
CURRY



SERVED WITH BASMATI RICE

### **Tikka Masala // 9.5**

House favorite! Savory, tomato-cream masala spiced up with paprika, coriander, and turmeric.

### **Butter Masala // 9.5**

The best in comfort food! Creamy, buttery masala slowly simmered with onions, garlic, and spices.

### **Korma Masala // 9.5**

Cashew-based cream sauce simmered with freshly cut carrots, cauliflower, and green beans.

### **Spinach Masala // 9.5**

Spinach sautéed with ginger, garlic, cumin and simmered in creamy curry sauce.

### **✓ Southern Curry // 9.5**

Coconutty curry with an India kick. Curry infused with coconut milk, curry leaves, red chilis, cilantro, and mustard seeds.

### **✓ Original Curry // 9.5**

Onions, tomatoes, ginger, and garlic slowly simmered with spices and finished with cilantro.

### **✓ Goan Vindaloo // 9.5**

Spicy and tangy curry simmered with potatoes, colorful bell peppers, onions, roasted cumin, and chilis.

## TIKKA GRILL

Pick a dish.

### **Kabob Bowl**

Two Skewers served on Basmati Rice and side of Mango Salad and Tikka Sauce.

### **Tikka Wrap**

Wrapped in handmade Naan with mozzarella cheese, onions, tomatoes, and cilantro. Served with your choice of Mango Salad or Basmati Rice and side Tikka Sauce.

### **Shack Salad**

Organic Arcadian spring mix, carrots, tomatoes, onions, and fresh mangoes. Dressed with our house mango vinaigrette.

**✓ Order without protein.**

Pick a protein.

### **Chicken Tikka // 9.5**

### **Spicy Chicken // 9.5**

### **Lamb Shish // 11**

### **Pudina Paneer // 9.5**

**✓ VEGAN OPTION**



# 2

PICK A  
PROTEIN

### **Chicken**

### **✓ Veggies**

### **Paneer**

### **Shrimp // +1.5**

### **Lamb // +1.5**

# +

ADD  
IT ON

### **Naan // 1**

Traditional Indian flatbread.

### **Garlic Naan // 1.25**

Naan bread + garlic and cilantro.

### **Shack Naan // 1.5**

Naan bread + garlic, cilantro, and cheese.

### **Samosa (1 ct) // 2**



**MAKE IT  
SPICY.**



Do you want your  
curry spicy? We can  
definitely do that.

**GET SERIOUS.  
GET SAMOSA.**

Add 1 Samosa  
to any dish // 2

# TIKKA SHACK

**INDIAN GRUB**

## STARTERS

### Masala Fries // 5.5

Loaded fries doused with tikka masala, onions, scallions, tomatoes, cilantro covered in sweet and spicy secret spices.

+ **Tikka Chicken // 1**

### Tikka Pizza // 7

Tikka Sauce, garlic, fresh mozzarella, red onions, tomatoes on a Naan crust topped with cilantro.

+ **Tikka Chicken or Paneer // 1**

### Kofta Tots // 5

Handmade tots with smashed potatoes, paneer crumbles, carrots, green peas, and cabbage. Served with a tamarind + mint chutney.

### v Samosas // 4

Two crispy pastries stuffed with potatoes, peas, and secret spices. Served with a tamarind + chutney.

### Samosa Chaat // 5.5

Street Style. Stir-fried chickpeas, onions, tomatoes, and cilantro served atop a samosa covered in raita crema and tamarind + mint chutney.

### Chicken 65 // 7

Chicken stir-fried with chilis and curry leaves with a spicy red hot yogurt sauce.

**Substitute Shrimp // +3**

### Pepper Paneer // 7

Stir fried Paneer with bell peppers, red onions, curry leaves and fresh hot peppers in our house made pepper sauce.

**Substitute Shrimp // +3**

## FAVORITE GRUBS

### Tikka Masala + Chicken Tikka // 9.5

House favorite! Savory, tomato-cream masala spiced up with paprika, coriander, and turmeric.

### Butter Masala + Chicken // 9.5

The best in comfort food! Creamy, buttery masala slowly simmered with onions, garlic, and spices.

### Southern Curry + Shrimp // 11

Coconutty curry with an India kick. Curry infused with coconut milk, curry leaves, red chilis, cilantro, and mustard seeds.

### Kabob Bowl + Chicken Tikka // 9.5

Two Skewers served on Basmati Rice and side of Mango Salad and Tikka Sauce.

### Tikka Wrap + Chicken // 9.5

Grilled Tikka Chicken wrapped in handmade naan with fresh mozzarella, red onion, tomatoes, and garnished with cilantro. Comes with your choice of Basmati Rice or Mango Salad.

## VEGETARIAN BOWLS

No meat. Just as delicious. Served with Basmati rice.

### v Veggie Jalfrezi // 9.5

Fresh bell peppers, onions, potatoes, carrots, green beans, and cauliflower simmered in sour succulent spicy house curry sauce.

### v Chole Masala // 9.5

Stewed chickpeas and red potatoes in our traditional curry sauce with spices.

### Malai Kofta // 9.5

Handmade Kofta dumplings made of veggies, potatoes, and paneer in a wholesome yellow curry sauce.

### Aloo Saag // 9.5

Potatoes and spinach in a creamy masala with roasted cumin, ginger, and garlic.

v VEGAN OPTION

## BIRYANI

Delicious blend of spices and basmati rice. Served with Raita and curry sauce and garnished with fresh cilantro and red onions.

### Veggie Biryani // 10

### Chicken Biryani // 10

### Lamb Biryani // 11

## SIDE DISHES

### v Basmati Rice // 3.5

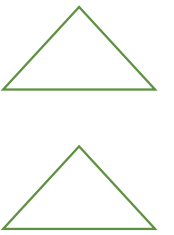
### v Mango Salad // 3.5

### v Tarka Vegetables // 3.5

### Raita // 1

### Tikka Sauce // 1

### v Samosa Sauce // .75



## KIDS MENU

For the little ones that are under the age of 12. We check I.D. ;-)

### Naan Quesadilla // 5.5

Cheese and naan bread.

+ **Tikka Chicken // 1**

### Kids Kabob Plate // 5.5

Tikka chicken kabob and rice.

### Kids Cheese Pizza // 5.5

Naan bread, tikka sauce and cheese.

### Chicken Tikka Tenders // 5.5

Tikka seasoned and hand breaded all white meat chicken tenders. Served with fries.

## DESSERTS

### Gulab Jamun // 3

Milk-based pastry balls with honey-flavored syrup.

### Ras Malai // 3

Fresh cheese patties served cold in sweetened milk.