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# Tawaa

*Authentic Indian-Pakistani Cuisine*

*28544 Ford Road (Between Inkster and Middlebelt Road),  
Garden City, MI 48135*



*Catering Services Available*

*Phone - (734) 524 0765*

— Appetizer —



|   |               |
|---|---------------|
| <b>Vegetable Samosa (2pc)</b>   | <b>\$2.95</b> |
| Crisp patties stuffed with spiced potatoes and green peas.                                      |               |
| <b>Vegetable Pakora</b>   | <b>\$2.95</b> |
| Assorted veggie deep fried fritters   |               |
| <b>Keema Samosa (2pc)</b>   | <b>\$3.95</b> |
| Minced lamb & peas filling  |               |
| <b>Aloo Tikki (2pc)</b>   | <b>\$3.95</b> |
| Potato cakes stuffed with lentils and pan-fried   |               |
| <b>Chat Papdi</b>   | <b>\$3.95</b> |
| Tortilla chips, potatoes, chickpeas topped with yogurt and sweet & sour sauce with spices       |               |
| <b>Bhel Puri</b>  | <b>\$3.95</b> |
| Tortilla chips, potatoes mixed with fluffed rice and topped with sweet & sour sauce with spices |               |
| <b>Pani Pouri</b>   | <b>\$3.95</b> |
| Mini Poories served with potato bits with spiced tamarind soup                                  |               |
| <b>Dahi Aloo Chat</b>   | <b>\$3.95</b> |
| <b>Chicken Pakora</b>   | <b>\$4.95</b> |
| Deep fried chicken with gram flour  |               |
| <b>Paneer Pakora</b>  | <b>\$4.95</b> |
| Home style Paneer (cheese) dipped in mildly spiced batter and deep-fried                        |               |
| <b>Paneer Tikka</b>   | <b>\$7.95</b> |
| Marinated panir from Tandoor  |               |
| <b>Chana Bhatura</b>  | <b>\$8.95</b> |
| stuffed bread served with a channa curry  |               |

— Tandoori Bread —



|   |               |
|---|---------------|
| <b>Tandoori Roti</b>  | <b>\$1.95</b> |
| Whole wheat bread baked in clay oven                              |               |
| <b>Naan</b>   | <b>\$2.50</b> |
| Buttered oven-baked bread   |               |
| <b>Paratha – Tandoor</b>  | <b>\$2.50</b> |
| Layered whole wheat bread baked in Tandoor with or without butter |               |
| <b>Poori (2pc)</b>  | <b>\$2.95</b> |
| Paired of deep fried whole wheat bread                            |               |
| <b>Bhatura (2pc)</b>  | <b>\$3.95</b> |
| Soft deep fried white flour bread                                 |               |
| <b>Aloo Paratha</b>   | <b>\$3.00</b> |
| Whole wheat bread stuffed with potatoes and peas and mild spice   |               |
| <b>Garlic Naan</b>  | <b>\$3.00</b> |
| Baked bread brushed with fresh garlic                             |               |
| <b>Onion Naan</b>   | <b>\$3.00</b> |
| Baked bread stuffed with onions and peppers                       |               |
| <b>Paneer Naan</b>  | <b>\$4.00</b> |
| Baked bread stuffed with Paneer and spices                        |               |
| <b>Keema Naan</b>   | <b>\$4.00</b> |
| Baked bread stuffed with minced lamb                              |               |
| <b>Peshavri Naan</b>  | <b>\$4.00</b> |
| stuffed bread made with blend of nuts and dry fruits              |               |
| <b>BREAD BASKET</b>   | <b>\$9.00</b> |
| Naan, Paratha, Aloo Paratha & Garlic or Onion Naan.               |               |

—SOUP—



|   |               |
|---|---------------|
| <b>Lentil Soup</b>                                  | <b>\$2.95</b> |
| Lentil soup with cilantro and cumin.                |               |
| <b>Tomato Soup</b>                                  | <b>\$3.95</b> |
| A silky smooth spice scented soup.                  |               |
| <b>Mullagutnanny Soup</b>                           | <b>\$3.95</b> |
| Chicken & lentil stock with black pepper & cilantro |               |

—SIDE ORDERS—



|                        |               |
|------------------------|---------------|
| <b>Mix Pickles</b>     | <b>\$1.25</b> |
| <b>Pappad</b>          | <b>\$1.50</b> |
| Indian nachos.         |               |
| <b>Mango Chutney</b>   | <b>\$1.95</b> |
| <b>Plain Yogurt</b>    | <b>\$1.95</b> |
| <b>Cucumber Raitha</b> | <b>\$2.95</b> |
| <b>Indian Salad</b>    | <b>\$3.95</b> |

— Chicken Entrees —



≈ Served with basmati rice ≈

- Chicken Curry** \$10.95  
Boneless chicken in authentic curry sauce.
- Chicken Mango** \$10.95  
Boneless chicken cooked with mango flavor.
- Chicken Chettinad** \$10.95  
Boneless chicken cooked with ground spices and coconut
- Chicken Saagwala** \$11.95  
Sautéed with fresh spinach & enhanced with spices.
- Chicken Korma** \$11.95  
Boneless chicken in supremes in almond cream sauce.
- Chicken Vindaloo** \$11.95  
Vinegar, hot chillies & spices make this a very hot dish.
- Kadai Chicken** \$11.95  
Tender chicken cubes cooked with ginger, garlic, onion, tomatoes and spices.
- Chicken Tikka Masala** \$12.95  
Boneless chicken in tomato & cream sauce
- Butter Chicken** \$12.95  
Boneless chicken in a sauce a little sweeter than tikka massala
- Egg Curry** \$10.95  
Egg cooked in traditional curry sauce



**-Lamb Entrees-**

≈ Served with basmati rice ≈

- Lamb Rogan Josh** \$13.95  
Boneless lamb pieces cooked in cardamom sauce.
- Lamb Vindaloo** \$13.95  
Vinegar, hot chillies & spices make this a very hot dish.
- Lamb Saagwala** \$13.95  
Boneless lamb cooked with fresh spinach & enhanced with spices.
- Lamb Nilgri Korma** \$13.95  
Boneless lamb cooked with fresh mint, coriander and coconut
- Lamb Jalfrazie** \$13.95  
Boneless lamb cubes cooked with ginger, garlic, onion & tomatoes
- Keema Matter** \$13.95  
Boneless lamb cooked with peas and freshly ground spices
- Lamb Bhunna** \$13.95  
Boneless lamb cubes cooked with ginger, garlic, onion & tomatoes
- Kadhai Lamb** \$13.95

— Tandoori Entrees —



≈ Served with basmati rice ≈

- Chicken Malai Kabab** \$10.95  
Supremes marinated in cream cheese.
- Chicken Tikka** \$10.95  
Boneless chicken marinated in ginger, garlic & yogurt.
- Seek Kabab** \$12.95  
Minced lamb with onions from skewers.
- Fish Tikka** \$12.95  
Medallions marinated.
- Tandoori Chicken** \$12.95  
Chicken marinated in yogurt and spices, cooked in the clay oven (Tandoor)
- Tandoori Shrimp** \$15.95  
Stuffed with cream cheese.
- Mix Grill** \$16.95  
Malai kabob, chicken tikka, boti kabob & sea food.

— Seafood Entrees —



≈ Served with basmati rice ≈

- Shrimp Saag** \$14.95  
Shrimp cooked with spinach and freshly ground spices
- Shrimp Vindaloo** \$14.95  
Shrimp pieces simmered in tangy sauce made with cinnamon, vinegar, red chillies. and potatoes
- Shrimp JalFrazi** \$14.95  
Marinated shrimp, cooked in an onion tomato sauce
- Gowa Shrimp Curry** \$15.95  
Shrimp cooked with sautéed onions, lime juice, spices & fresh coconut milk.
- Gowa Fish Curry** \$15.95  
Fish cooked in a coconut & cream sauce.
- Fish Moli** \$14.95  
Fish cooked in an onion tomato sauce.
- Fish Tikka Masala** \$15.95  
Fish Cubes, cooked in an onion tomato sauce
- Mixed Seafood** \$15.95

— **Vegetarian Entrees** —



≈ Served with basmati rice ≈

|   |                |
|---|----------------|
| <b>Aloo Matter</b>  | <b>\$10.95</b> |
| <b>Yellow Tarka Dal</b>   | <b>\$9.95</b>  |
| <b>Daal Makhani</b>   | <b>\$9.95</b>  |
| Black grain lentils with tomato flavor.                             |                |
| <b>Aloo Gobi</b>  | <b>\$10.95</b> |
| Potato & cauliflower with cumin & spices.                           |                |
| <b>Aloo Dum</b>   | <b>\$10.95</b> |
| Stuffed half potatoes cooked in sauce.                              |                |
| <b>Vegetable Jalfrazie</b>  | <b>\$10.95</b> |
| Sauteed assorted veggies.   |                |
| <b>Chana Masala</b>   | <b>\$10.95</b> |
| Chick peas with fresh tomato & onions.                              |                |
| <b>Navrattan Korma</b>  | <b>\$10.95</b> |
| Assorted vegetables in a cream sauce with nuts & fruit.             |                |
| <b>Malai Kofta</b>  | <b>\$11.95</b> |
| Veggie balls in tomato & cream sauce                                |                |
| <b>Saag Paneer</b>  | <b>\$11.95</b> |
| Cheese cubes cooked with fresh spinach.                             |                |
| <b>Paneer Bhurjee</b>   | <b>\$11.95</b> |
| Shredded paneer cooked with tomato, onion & pepper.                 |                |
| <b>Kadahi Paneer</b>  | <b>\$11.95</b> |
| Pan roasted fresh farmers cheese, onions, tomatoes, pepper & spices |                |
| <b>Baigan Bhartha</b>   | <b>\$11.95</b> |
| Eggplant roasted on a fire & cooked with onions & peas.             |                |
| <b>Bhindi Masala</b>  | <b>\$11.95</b> |
| Fresh okara cooked with spices.                                     |                |



|   |               |
|---|---------------|
| <b>Wings (6) piece</b> – with fries & Drink | <b>\$4.95</b> |
| <b>Paneer Pakora</b> – with fries & Drink   | <b>\$4.95</b> |
| <b>Chicken Nuggets</b> – with fries & Drink | <b>\$4.95</b> |

— **Rice Specialties** —

"All served with Raita"

|   |                |
|---|----------------|
| <b>Jeera Rice</b>   | <b>\$4.95</b>  |
| Basmati rice cooked with Jeera                            |                |
| <b>Lemon Rice</b>   | <b>\$4.95</b>  |
| Basmati rice cooked with lemon juice                      |                |
| <b>Vegetable Pulao</b>                                    | <b>\$4.95</b>  |
| Basmati rice cooked with peas, nuts & spices              |                |
| <b>Kashmiri Pulao</b>                                     | <b>\$6.95</b>  |
| Saffron rice with fruits.                                 |                |
| <b>Vegetable Biryani</b>                                  | <b>\$10.95</b> |
| Basmati rice cooked with garden vegetables, nuts & spices |                |
| <b>Chicken Biryani with Bones</b>                         | <b>\$10.95</b> |
| <b>Chicken Biryani</b>                                    | <b>\$11.95</b> |
| Basmati rice cooked with chicken, nuts & spices           |                |
| <b>Lamb Biryani with Bones</b>                            | <b>\$11.95</b> |
| <b>Lamb Biryani</b>                                       | <b>\$12.95</b> |
| Boneless lamb cooked with rice, nuts and spices           |                |
| <b>Shrimp Biryani</b>                                     | <b>\$13.95</b> |
| Basmati rice cooked with shrimp, nuts & spices            |                |
| <b>Mixed Seafood Biryani</b>                              | <b>\$14.95</b> |

**-Desserts-**

|  |               |
|--|---------------|
| <b>Kheer</b>   | <b>\$2.50</b> |
| Traditional rice pudding.  |               |
| <b>Galub Jamun (2pc)</b>   | <b>\$2.95</b> |
| Cheese rounds dipped in syrup.                                   |               |
| <b>Rasmalai (2pc)</b>  | <b>\$3.95</b> |
| Soft patties of homemade cheese poached in condensed milk sauce. |               |
| <b>Gajar Halwa</b>   | <b>\$3.95</b> |
| Crated carrots cooked in milk & garnished with pistachios        |               |
| <b>Mango Kulfi</b>   | <b>\$3.95</b> |
| Traditional mango flavored homemade ice cream                    |               |
| <b>Pistachio Kulfi</b>   | <b>\$3.95</b> |
| Traditional pistachio flavored homemade ice cream                |               |



**-Beverages-**

|  |               |
|--|---------------|
| <b>Soft Drinks</b>                                   | <b>\$1.50</b> |
| Pepsi, Sierra Mist, Mountain Dew, Iced Tea, Lemonade |               |
| <b>Water Bottle</b>                                  | <b>\$1.25</b> |
| <b>Iced Tea / Black Tea or Coffee</b>                | <b>\$2.00</b> |
| <b>Indian Spice Tea</b>                              | <b>\$2.00</b> |
| <b>Sweet Lassi</b>                                   | <b>\$2.50</b> |
| Sweet Buttermilk Smoothie                            |               |
| <b>Salted Lassi</b>                                  | <b>\$2.50</b> |
| Salty Buttermilk Smoothie                            |               |
| <b>Mango Juice</b>                                   | <b>\$2.50</b> |
| <b>Mango Lassi</b>                                   | <b>\$3.50</b> |
| Fresh Mango mix with buttermilk smoothie             |               |
| <b>Mango Shake</b>                                   | <b>\$3.50</b> |
| Fresh Mango mix with milk smoothie                   |               |

