

Appetizers

All Appetizers Are Served With Condiments

VEGETABLE SAMOSA 7 ♥

Crisp Pastry with Savory Potatoes and Peas.

BHALLA PAPDI CHAAT 7 *

Crispy Flour Strips, Chick Peas, Diced Potatoes served in Seasoned Yogurt and Homemade Chutneys.

PALAK KE PHOOL 8 *

Flower Shaped Pastry stuffed with Creamed Spinach, Feta Cheese and Indian Spices.

ALOO TIKKI CHAAT 8

Potato Patties flavored with Indian Spices, served with Yogurt and Chick Peas.

CHINESE BHEL 8

Crispy Noodles and Julienne Vegetables tossed in Chili-Garlic Sauce.

PANI POORI 10 *

Pani Pouri served with Chick Peas, Potato Stuffing and Sweet & Spicy Water.

MIXED PAKORA 8

Spiced Cauliflower, Potato, Paneer and Onion Fritters.

CHILI PANEER/CHICKEN/FISH 12 *

Marinated Paneer or Chicken or Fish Sautéed with Onions, Bell Peppers and Indo Chinese Chili Garlic Sauce.
Fish add 4

GOBI/CHICKEN MANCHURIAN 12 ♥♥

Crispy Cauliflower or Chicken Fritters tossed in Tabla's Signature Manchurian Sauce.

COCONUT SHRIMP 14

Panko coated Shrimps served with Sweet Chili Sauce.

CHAAT PLATTER 15

Pani Pouri, Samosa, Dahi Bhalla and Aloo Tikki Chaat.

DRUMS OF HEAVEN 14 *

Chicken Drumsticks Marinated and Flavored with Chef's Special Indo Chinese Sauce.

Soup

TOMATO SHORBA 6 *

A Savory Blend of Tomato Puree, Fresh Vegetables, Onions and Topped with Dash of Cream.

LEMON CORIANDER 6 ♥

Fresh Cilantro, Diced Vegetables and a hint of Lemon.

MULLIGATAWNY 6

Lentils simmered with Coconut Milk, Onions, Celery and Black Pepper.

HOT AND SOUR 6

Shredded Cabbage / Chicken / Shrimp add 2 in Soy based Broth.

Salad

HOUSE SALAD 8

Mixed Greens, Lettuce, Carrots, Green Peppers, Onions, Cucumbers in Mango Dressing topped with Croutons.

TABLA'S TIKKA SALAD 10 *

Tandoori Paneer/Chicken with Baby Spinach, Mixed Greens, Lettuce, Carrots, Green Peppers, Onions, Cucumbers tossed with Chef's Special Dressing. *Chicken add 2*

CHOPPED THAI SALAD 9

Juliened Cabbage, Red Cabbage, Lettuce, Carrots, Cucumbers, Celery, Onions, Wontons tossed in Peanut Dressing.

From the Tandoor

Served With Homemade Mint Chutney

All Tandoori Items are Gluten Free

PANEER TIKKA 18 ♥

Paneer marinated and Grilled to perfection.

CHICKEN TIKKA 18 ♥

Chicken marinated and Grilled to perfection.

CHICKEN MALAI METHI KEBAB 18

Boneless Chicken flavored with creamy Fenugreek Marination, Cooked in Clay Oven.

CHICKEN BOTI KABOB 20

Chicken Breast Meat marinated and Grilled to Perfection

CHICKEN/LAMB SEEKH KEBAB 18

Minced Chicken or Lamb seasoned with Fresh Mint, Cilantro, Ginger, Green Chili and Onions.

TANDOORI CHICKEN 18

Roasted, Young, Bone-in Chicken Marinated in Tandoori Masala.

TANDOORI SHRIMP 24

Marinated Shrimps cooked in Clay oven.

TABLA'S LAMB CHOPS 32 ♥

Tender Lamb Chops flavored with Chef's Special Marinade.

TANDOORI FISH 32 *

Whole Fish Marinated and Cooked to perfection.

FISH TIKKA HALF 18 | FULL 27

Fish of the day Marinated and Cooked in Clay Oven.

TABLA'S MIX GRILL 34 ♥

Assortment of Paneer Tikka, Chicken Tikka, Malai Methi, Lamb Seekh, Fish Tikka and Tandoori Shrimps.

From the Nature

Vegetarian Entrees

All Entrees are served with Rice.

PANEER TIKKA MASALA 18 ♥

Paneer sautéed in a Tomato and Coriander Sauce with Bell Peppers and Onions.

DAL BUKHARA 17 ♥

Black Lentils simmered overnight with Onions, Tomatoes & Fenugreek garnished with dash of Cream.

DAL TADKA 17

Yellow Lentils tempered with Ghee, Spices and Herbs.

CHANA MASALA 17

Chickpeas cooked home style with Onions, Tomatoes & Ginger.

BHINDI MASALA FRY 17 ♥

Okra stir fried with Garlic, Tomatoes & Onions flavored with Chef's Special Spices.

MALAI KOFTA 18

A North Indian Delicacy. Vegetable balls cooked in a Creamy Tomato-Fenugreek Sauce.

PANEER BHURJI MASALA 18 *

Grated Paneer cooked with Green Peas and Tabla's Special Onion Sauce.

SAAG PANEER 17

Creamed Spinach and Paneer simmered with Garlic and Home Style Spices.

PANEER MAKHANI 18 ♥

Paneer cooked in a flavorful Tomato Cream Sauce.

ALOO GOBI 17

Cauliflower Florets & Potatoes slow cooked with Onions, Tomatoes, Ginger & Indian Spices.

MUSHROOM MATAR MALAI 17 *

Mushrooms & Green Peas cooked in a Creamy Onion-Tomato Sauce flavored with Fenugreek.

KADAI PANEER 17

Paneer sautéed with Cumin, Bell Peppers, Onion-Tomato Gravy.

MOST POPULAR ♥

NEW ITEM *

CANNOT BE MADE MILD *

20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE

From the Peckers

Chicken Entrees

All Entrées are served with Rice.

CHICKEN TIKKA MASALA 18 ♥
Chicken cooked with Tomato-Coriander sauce flavored with Bell Peppers & Onions.

BUTTER CHICKEN 18 ♥
A North Indian Delicacy. Chicken cooked in a flavorful Tomato Cream Sauce.

CHICKEN CARDAMOM KORMA 18
Chicken cooked in a mild Onion-Cardamom Sauce.

CHICKEN MADRAS 18
A South Indian Style Chicken Curry prepared with Curry leaves with hint of Coconut.

TABLA'S CHICKEN CURRY 18 ♥
Home Style Chicken Curry.

KADAI CHICKEN 18
Chicken sautéed with Cumin, Bell Peppers, Onion-Tomato Gravy.

CHICKEN VINDALOO 18 ☼
Spicy Chicken Gravy. Chicken cooked with Potatoes and Malt Vinegar. Cannot be made mild.

ALPHONSO MANGO CHICKEN 18 ☼
Maharashtrian Style Curry, Chicken cooked in a Chef's Special Mango Sauce.

From the Grazers

Lamb & Goat Entrees

All Entrées are served with Rice

JUNGLEE LAL MASS 19 ☼
Boneless Lamb or Bone-in Goat cooked in Garlic-Tomato Gravy finished with Red Chillies. Cannot be prepared Mild.

PALAK GHOSHT 19 ♥
Boneless Lamb or Bone-in Goat cooked in Braised Spinach, Garlic, Tomato-Onion Masala.

CHAAP MASALA 22 ☼
Lamb Chops cooked in Onion-Tomato & Mint flavored Curry.

DAL GHOSHT 19 ☼
Boneless Lamb or Bone-in Goat cooked with Black Lentils, Onion-Tomato Masala and a touch of Cream.

VINDALOO GHOSHT 19 ☼
Boneless Lamb or Bone-in Goat cooked with Potatoes and Malt Vinegar and Indian Spices. Cannot be made mild.

TABLA'S HOMESTYLE CURRY 19 ♥
Homestyle Boneless Lamb or Bone-in Goat Curry.

KADAI GHOSHT 19
Boneless Lamb or Bone-in Goat sautéed with Cumin, Bell Peppers, Onion-Tomato Gravy.

ROGAN JOSH 19 ♥
Boneless Lamb or Bone-in Goat cooked in Onion-Tomato Gravy.

From the Sea

Seafood Entrees

VINDALOO SHRIMP/FISH 21 ☼
Spicy Shrimp/Fish Gravy cooked with Potatoes and Malt Vinegar. Cannot be prepared Mild.

COCONUT CURRY SHRIMP/FISH 21
Shrimp/Fish cooked with Onions, Tomatoes, Coconut Milk and Mustard Seeds.

TABLA'S HOME STYLE SHRIMP/FISH CURRY 21 ♥
Home Style Onion-Tomato Curry flavored with Ginger & Garlic.

MALAI CURRY SHRIMP/FISH 21 ☼
Shrimp/Fish cooked in a Creamy Cashew Sauce. Can be made without Cashews.

KADAI SHRIMP 21
Shrimp sautéed with Cumin, Bell Peppers, Onion-Tomato Gravy.

Chinese & Thai Curries

All Entrees are served with Jasmine Rice.

THAI GREEN CURRY 16
Homemade Thai Green Curry simmered with Fresh Vegetables & Coconut Milk. Choice of Tofu/Chicken (Steak/Shrimp add 4)

THAI RED CURRY 16 ♥
Homemade Thai Red Curry simmered with Fresh Vegetables & Coconut Milk. Choice of Tofu/Chicken (Steak/Shrimp add 4)

THAI YELLOW CURRY 16 ♥
Homemade Thai Yellow Curry simmered with Fresh Vegetables & Coconut Milk. Choice of Tofu/Chicken (Steak/Shrimp add 4)

ORANGE SAUCE 16
Crispy fried Tofu/Chicken tossed in Orange Sauce flavoured with Orange Zest.

GENERAL TSO 16 ♥
Crispy fried Tofu/Chicken sautéed in Classic General Tso's Sauce.

SWEET & SOUR SAUCE 16
Tofu/Chicken tossed with Fresh Vegetables in a Sweet and Sour Sauce.

From the Wok

Tofu/Egg/Chicken (Steak/Shrimp add 4)

INDO CHINESE FRIED RICE 16 ♥
Basmati Rice tossed with Fresh Vegetables and your Choice of Protein in a Wok.

INDO CHINESE HAKKA NOODLES 16
Hakka Noodles tossed with Fresh Vegetables and your Choice of Protein in a Wok.

MANCHURIAN 17 ♥
Your Choice of Vegetable Balls/Paneer Cubes/Chicken tossed in Tabla's Signature Manchurian Sauce.

CHILI GARLIC 17
Your Choice of Vegetable/Paneer Cubes/Chicken tossed in Tabla's Popular Chili Garlic Sauce.

BEEF AND BROCCOLI 17
Chinese Specialty. Beef & Broccoli stir fried in Oyster Sauce.

PAD THAI 16
Stir Fried Noodles with Fresh Vegetables, Tamarind Broth, Peanuts and your Choice of Protein.

THAI BASIL FRIED RICE 16
Fresh Basil and Jasmine Rice cooked with Fresh Vegetables & your Choice of Protein.

Rice Specialties ♥♥

All Biryanis are served with Raita.

VEGETABLE BIRYANI 16
Saffron flavored Basmati Rice cooked with Marinated Vegetables and Fresh Herbs & Spices

CHICKEN BIRYANI 18 ♥
Saffron flavored Basmati Rice cooked with Marinated Chicken and Fresh Herbs & Spices

GOAT BIRYANI 19 ♥
Saffron flavored Basmati Rice cooked with Marinated Bone-in Goat and Fresh Herbs & Spices

LAMB BIRYANI 19
Saffron flavored Basmati Rice cooked with Marinated Boneless Lamb and Fresh Herbs & Spices.

SHRIMP BIRYANI 20
Saffron flavored Basmati Rice cooked with Marinated Shrimps and Fresh Herbs & Spices.

Breads ♥

PLAIN NAAN	4	TANDOORI MISSI ROTI	5
GARLIC NAAN	4	PANEER KULCHA	5
BUTTER NAAN	4	GARLIC GREEN CHILI NAAN ☼	5
TANDOORI ROTI	4	TANDOORI ALOO PARANTHA	5
GREEN CHILI NAAN ☼	4	TANDOORI LACHCHA	5
ONION KULCHA	5	PARANTHA	
CREAM CHEESE NAAN	5	TABLA NAAN (PESHAWRI)	5

Sides

PICKLE	2	PICKLED ONIONS	3
JEERA RICE	3	PLAIN YOGURT	3
RAITA	3	MANGO CHUTNEY	3
ROASTED PAPPADUM	3	DESI SALAD	6
JASMINE RICE	3		