



TADKA

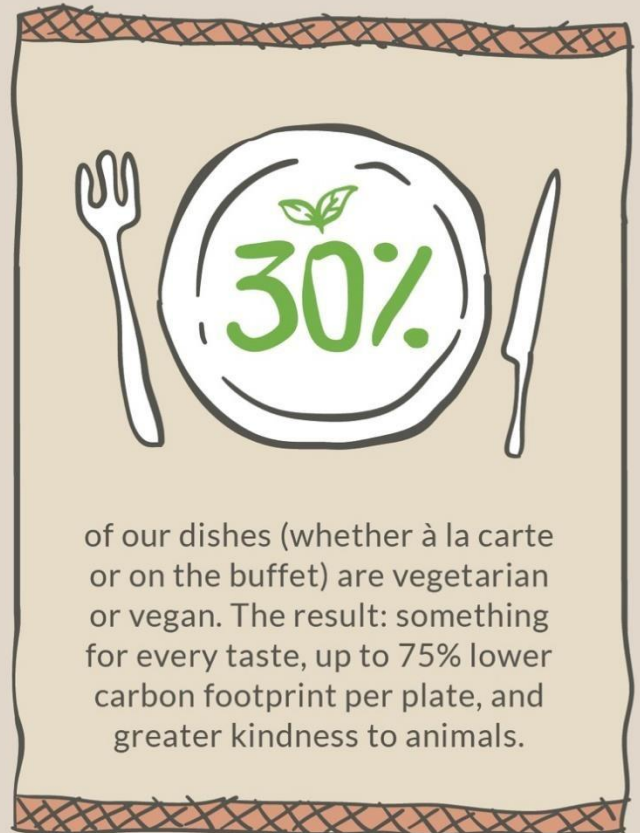
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



Warm naans, fragrant curries, fiery tandooris... at tadka, the flavours of north india are captured one plate at a time. Enjoy the journey!

WELCOME

Papadum 

Cucumber raita and sweet mango chutney

[MLK]

[VEG]

STARTERS (FROM CLAY OVEN)

Nawabi Chicken Tikka
Marinated with Indian spices and green chutney

[MLK]

Rs 350

Tandoori Jhinga
Prawns with carom seeds with green chutney

[CRU, MLK]

Rs 370

Fish Mahi Tikka
Seabass Fish marinated with Indian Spices, yoghurt, chilli, and turmeric

[FSH, MLK]

Rs 360

Chapli Kabab
Minced Lamb, mixed onions, chopped ginger, garlic & spices

[EGG]

Rs 495

Mixed Land & Sea Platter
Fish, Prawns and Chicken

[MLK, FSH, CRU]

Rs 575

Bharwan Jhinga**

Char-grilled Crabmeat stuffed

Prawns and green chutney

[CRU, MLK]

Rs 550 (On supplement)

Dhuwandaar Lamb Chops

Char-grilled Lamb chops, garam masala and mint chutney

Rs 675 (On supplement)

VEGETARIAN STARTERS

Broccoli and Cheese Kebab 

Broccoli, cheese, ginger, garlic, and mixed Indian herbs

[MLK, GLU]

[VEG]

Rs 350

Lucknowi Tikka Paneer 

Paneer marinated with ginger, garlic, cashew nuts, Kasturi meethi and spices

[MLK, NUT]

[VEG]

Rs 375

Onion Cabbage Pakora 

Chopped cabbage, onion, gram flour mix, herbs

[PLANT-BASED, VEG]

Rs 225

MAIN COURSE

Jodhpuri Laal Maas

Rajasthan royal specialty, lamb, and mahtani chilli curry

[MLK]

Rs 500

Bhuna Gosht

Lamb, green cardamom, star anis

[MLK]

Rs 500

Old Delhi Butter Chicken

Tandoor roasted chicken, ripened tomatoes, fenugreek

[MLK, GLU, NUT]

Rs 450

Lucknowi Chicken Curry

Chicken, ginger, garlic, red chilli powder, yogurt

[MLK, NUT]

Rs 425

Fish Karalan Curry

Coastal Indian fish coconut curry

[FSH]

Rs 425

Prawn Mappas

Prawn, coconut milk, mustard seeds, curry leaves, spices

[CRU, MTD]

Rs 475

Konkan Tiger Prawn Curry

Prawn, Maharashtrian, Kokum, Konkani masala

[CRU]

Rs 950 (On supplement)

VEGETARIAN

Paneer Masala Butter

Cottage cheese, cream, tomato gravy, fenugreek

[MLK, NUT]

[VEG]

Rs 375

Makai Palak

Corn, spinach puree, garlic, vegan cream, cashew nut

[NUT]

[PLANT-BASED, VEG]

Rs 300

Matar Mushroom

Matar, mushroom, onion, tomato, turmeric, vegan cream

[PLANT-BASED, VEG]

Rs 300

Dal Makhani

Slow-cooked black lentils & spices

[PLANT-BASED, VEG]

Rs 250

Punjabi Yellow Dal Tadka

Yellow lentils, garlic, chilli, onion, tadka

[PLANT-BASED, VEG]

Rs 250

ASSORTED INDIAN BREADS

Naan 

Plain, Butter, Garlic, and Cheese

[MLK, GLU]

[VEG]

Rs 95

LachaParatha 

[GLU]

[PLANT-BASED, VEG]

Rs 95

Tandoori Roti 

[GLU]

[PLANT-BASED, VEG]

Rs 50

RICE

Saffron and peas pulao 

[PLANT-BASED, VEG]

Rs 75

Chicken Biryani

Rs 375

Lamb Biryani

Rs 425

White Rice 

[PLANT-BASED, VEG]

Rs 75

DESSERTS

Saffron Ras Malai with pistachio
crisp 

[MLK, NUT, GLU]

[VEG]

Rs 235

Carrot Halwa with cinnamon sauce

[NUT]

[PLANT-BASED, VEG]

Rs 150

Dark Chocolate-Cumin Tart

[MLK, EGG, GLU]

Rs 275

Cardamom Creme Brulee

[MLK, EGG]

Rs 235

Gulab Jamun 

[MLK]

[VEG]

Rs 150

Coconut Phirni 



[PLANT-BASED, VEG]

Rs 210

Prices are in Mauritian rupees.
All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tips.

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]