

吉 Tabla

indian □ chinese □ thai

Appetizers

All appetizers are served with condiments

VEGETABLE SAMOSA 9 ♥

Crisp Pastry with Savory Potatoes and Peas.

BHALLA PAPDI CHAAT 9

Crispy Flour Strips, Chick Peas, diced Potatoes served in seasoned Yogurt and homemade Chutneys.

PALAK KE PHOOL 10

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

ALOO TIKKI CHAAT 10

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

PALAK CHAAT 11 *

Air fried Baby Spinach topped with sweet Yougurt, Mint & Tamarind Chutney, crunchy Sev.

TABLA'S MANGO BHEL 13 *

Juicy ripe Mangoes tossed in spiced Peanuts, Chickpeas, and delicious spices looped with a crunchy Bhel.

PANI POORI 13

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

MIXED PAKORA 10

Spiced Cauliflower, Potato, Paneer and Onion Fritters

CHILI PANEER/CHICKEN/FISH 15 ◎

Marinated Paneer / Chicken / Asian Sea Bass Sautéed with Onions, Bell Peppers and Indo Chinese Chili Garlic Sauce.

Fish add 4

GOBI/CHICKEN MANCHURIAN 15 ♥♥

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

COCONUT SHRIMP 17

Panko coated Shrimps served with Sweet Chili Sauce.

CHAAT PLATTER 19

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

DRUMS OF HEAVEN 17

Chicken Drumsticks marinated and flavored with Chef's Special Indo Chinese Sauce

CRISPY LOTUS ROOT 12 *

Crispy Lotus root in Shangai style Tabla's Special Sauce.

Soup

TOMATO SHORBA 8

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

LEMON CORIANDER 8 ♥

Fresh Cilantro, Diced Vegetables and a hint of Lemon.

MULLIGATAWNY 8

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

HOT AND SOUR 8

Flavoured Soy Broth with shredded Cabbage.

Cannot be made mild.

Chicken add 2

Shrimp add 3

Salad

HOUSE SALAD 11

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

TABLA'S TIKKA SALAD 13

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 13

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

From the Tandoor

Served with Homemade mint chutney

All Tandoor Items are Gluten Free. Add Rice 3

PANEER TIKKA 23 ♥

Paneer marinated and Grilled to perfection.

CHICKEN TIKKA 23 ♥

Chicken marinated and Grilled to perfection.

CHICKEN MALAI METHI KEBAB 23

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

CHICKEN BOTI KABOB 25

Chicken Breast Meat marinated and Grilled to Perfection

CHICKEN/LAMB SEEKH KEBAB 23

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

TANDOORI CHICKEN 23

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

TANDOORI SHRIMP 29

Marinated Shrimps cooked in Clay oven.

TABLA'S LAMB CHOPS 39 ♥

Tender Lamb Chops flavored with Chef's Special Marinade

TANDOORI FISH 41

Fresh Salmon marinated in Indian Herbs and Spices.

FISH TIKKA HALF 23 | FULL 33

Salmon marinated and Cooked in Clay oven.

TABLA'S MIX GRILL 41 ♥

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

Vegeterian Entrees

All entrees are served with Rice

PANEER TIKKA MASALA 22 ♥

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

DAL BUKHARA 21 ♥

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

DAL TADKA 21

Yellow Lentils tempered with Ghee, Spices and Herbs.

CHANA MASALA 21

Chickpeas cooked home style with Onions, Tomatoes & Ginger.

TABLA'S DEWANI HANDI 23 *

Garden fresh vegetables stir fried in a mildly spiced onion-tomato sauce.

BHINDI MASALA FRY 22 ♥

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

MALAI KOFTA 22

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

PANEER BHURJI MASALA 22

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

SAAG PANEER 21

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

PANEER MAKHANI 22 ♥

Paneer cooked in a flavorful Tomato Cream Sauce.

ALOO GOBI 21

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

MUSHROOM MATAR MALAI 21

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

KADAI PANEER 21

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

TABLA'S VEGETABLE CURRY 23 *

Mixed Vegetables simmered in a Goan style fried Coconut Gravy.

MOST POPULAR ♥

NEW ITEM *

CANNOT BE MADE MILD ◎

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

Due to the increase in Food & Labor costs, please allow for price changes that you may find in our previous menus

Chicken Entrees

All entrees are served with Rice

CHICKEN TIKKA MASALA 23 ♥

Chicken cooked with Tomato-Coriander sauce flavored with Bell Peppers & Onions.

BUTTER CHICKEN 23 ♥

A North Indian Delicacy. Chicken cooked in a flavorful Tomato Cream Sauce.

CHICKEN CARDAMOM KORMA 23

Chicken cooked in a mild Onion-Cardamom Sauce.

CHICKEN MADRAS 23

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

TABLA'S CHICKEN CURRY 23 ♥

Home Style Chicken Curry.

KADAI CHICKEN 23

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

CHICKEN VINDALOO 23 Ⓞ

Spicy Chicken Gravy. Chicken Cooked with Potatoes and Malt Vinegar. Cannot be made mild.

ALPHONSO MANGO CHICKEN 23

Maharashtrian Style Curry, Chicken cooked in a Chef's Special Mango Sauce.

CHICKEN SAAG 23 *

Chicken cooked in a Spinach gravy.

Lamb & Goat Entrees

All entrees are served with Rice

JUNGLEE LAL MASS 24 Ⓞ

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

PALAK GHOSHT 24 ♥

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

CHAAP MASALA 27

Lamb Chops cooked in Onion-Tomato & Mint flavored Curry.

DAL GHOSHT 24

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

VINDALOO GHOSHT 24 Ⓞ

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

TABLA'S HOMESTYLE CURRY 24 ♥

Homestyle Boneless Lamb / Bone-in Goat Curry.

KADAI GHOSHT 24

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

ROGAN JOSH 24 ♥

Boneless Lamb or Bone-in Goat cooked in Onion-Tomato Gravy.

Seafood Entrees

All entrees are served with Rice

VINDALOO SHRIMP/FISH 26 Ⓞ

Spicy Shrimp/Asian Sea Bass cooked with Potatoes and Malt Vinegar. Cannot be prepared Mild.

COCONUT CURRY SHRIMP/FISH CURRY 26

Shrimp/Asian Sea Bass with Onions, Tomatoes, Coconut Milk and Mustard Seeds.

TABLA'S HOME STYLE SHRIMP/FISH CURRY 26 ♥

Home Style Onion-Tomatoe Curry flavored with Ginger and Garlic.

MALAI CURRY SHRIMP/FISH 26

Shrimp/Asian Sea Bass in a Creamy Cashew Sauce. Can be made without Cashews.

KADAI SHRIMP 26

Shrimp sautéed with Cumin, Bell Peppers, Onion-Tomatoes Gravy

From the Wok

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

INDO CHINESE FRIED RICE 20 ♥

Basmati Rice tossed with Fresh Vegetables and your Choice of Protein in a Wok

INDO CHINESE HAKKA NOODLES 20

Hakka Noodles tossed with Fresh Vegetables and your Choice of Protein in a Wok

MANCHURIAN 21 ♥

Your Choice of Vegetable Balls/Paneer Cubes/Protein tossed in Tabla's Signature Manchurian Sauce

CHILI GARLIC 21

Your Choice of Vegetable/Paneer Cubes/Protein tossed in Tabla's Popular Chili Garlic Sauce

BEEF AND BROCCOLI 21

Chinese Specialty. Beef & Broccoli stir-fried in Oyster Sauce. *Custom Option: Could be made with your choice of Protein stir-fried with oyster sauce without beer.*

PAD THAI 20

Stir-fried Noodles with Fresh Vegetables, Tamarind Broth, Peanuts and your Choice of Protein

THAI BASIL FRIED RICE 20

Fresh Basil and Jasmine Rice cooked with Fresh Vegetables & your Choice of Protein

TABLA'S INDO CHINESE BIRYANI 22 *

Tabla's twist-tossed Vegetable Dumplings/Chicken Dumplings infused in aromatic Basmati - Indo Chinese style

THAI GREEN CURRY 20

Homemade Thai Green Curry simmered with Fresh Vegetables & Coconut Milk.

THAI RED CURRY 20 ♥

Homemade Thai Red Curry simmered with Fresh Vegetables & Coconut Milk

THAI YELLOW CURRY 20 ♥

Homemade Thai Yellow Curry simmered with Fresh Vegetables & Coconut Milk.

ORANGE SAUCE 20

Crispy fried Tofu/Chicken tossed in Orange Sauce flavoured with Orange Zest

GENERAL TSO 20 ♥

Crispy fried Tofu/Chicken sautéed in Classic General Tso's Sauce

SWEET & SOUR SAUCE 20

Crispy Tofu/Chicken tossed with Fresh Vegetables in a sweet and Sour Sauce

Rice Specialties

All Biryanis are served with one side of Raita

VEGETABLE BIRYANI 20

Saffron Flavored Basmati Rice cooked with Marinated Vegetables and Fresh Herbs & Spices

CHICKEN BIRYANI 22 ♥

Saffron flavored Basmati Rice cooked with Marinated Chicken and Fresh Herbs & Spices

GOAT BIRYANI 24 ♥

Saffron Flavored Basmati Rice cooked with Marinated Bone-in Goat and Fresh Herbs & Spices

LAMB BIRYANI 24

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

SHRIMP BIRYANI 24

Saffron Flavored Basmati Rice cooked with Marinated Shrimps and Fresh Herbs & Spices.

TABLA'S MIXED BIRYANI 32 *

Chicken, Lamb, Shrimp cooked in a saffron flavored Basmati rice with fresh herb & spice
Add Goat 3

Breads

PLAIN NAAN	6	TANDOORI MISSI ROTI	7
GARLIC NAAN	6	PANEER KULCHA	7
BUTTER NAAN	6	GARLIC GREEN CHILI NAAN	7
TANDOORI ROTI	6	TANDOORI ALOO PARANTHA	7
GREEN CHILI NAAN	6	TANDOORI LACHCHA	7
ONION KULCHA	7	PARANTHA	
CREAM CHEESE NAAN	7	LAMB KEEMA NAAN	9
TABLA'S PESHAWARI NAAN	8	CHICKEN TIKKA NAAN	8
		Add Cheese 2	

Sides

PICKLE	5	PICKLED ONIONS	5
JEERA RICE	5	PLAIN YOGURT	5
RAITA	5	MANGO CHUTNEY	5
ROASTED PAPPADUM	5	DESI SALAD	8
JASMINE RICE	5		