Any of the below tossed with green

& red peppers tossed in a tangy &

spicy sauce, a must try



ACCOMPANIMENTS	
CUCUMBER RAITA (D) Chilled yoghurt and cucumber	2.75
LACCHA PYAAZ AND GREEN CHILLIES Sliced onions and green chillies	2.45
GREEN SALAD (V) Chopped onions, tomatoes, green chillies and coriander	2.95

ORIENTAL NON VEGETARIAN STARTERS TANDOOR & GRILL

CHICKEN SPRING ROLL (G)

CHICKEN LOLLIPOP (G) (C)

sauce

TAI PAI (G)

a must try

CHICKEN

FISH (F)

PRAWNS (SF)

SALT 'n' PEPPER FISH (F) (G)

chilli & aromatic black pepper

popular Szechuan sauce

SZECHUAN FISH FILLET (G) (C) (F)

Crispy prawns tossed with burnt

garlic & crushed black pepper

CHOW CHU CALAMARI (G) (F)

calamari tossed with sliced chillies

Crispy, battered florets of

Lightly battered tilapia tossed with garlic,

Fresh tilapia fillet, tossed in a Bombay style

CRISPY PEPPER GARLIC PRAWNS (S) (SF) 11.95

Stir fried mix vegetables in a roll

with chicken peppers & light soy sauce

British boneless chicken, tossed with

Succulent, slow fried pulled chicken

SZECHUAN CHICKEN LOLLIPOP (G) (C)

Any of the below tossed with green & red

peppers tossed in a tangy & spicy sauce,

wings dusted with chef's spice mix

Succulent, slow fried pulled chicken wings, tossed in a Szechuan sauce

sliced onions, slit chillies, peppers & soy

BOMBAY CHILLI CHICKEN DRY (G)(E)(F) 8.75

HAKKA FRIED CHICKEN 6.95 ACHARI PANEER TIKKA (N) (D) British boneless chicken tossed in a mix of Indian cottage cheese kebab in a pickle diced chillies, garlic & light soy sauce marinade flavoured with hot garlic & garnished with crispy noodles

6.95

7.25

8.55

7.75

9.95

8.25

MALAI TIKKA (N) (D) 7.95 Bite sized chicken marinated with matured cheddar & cashew paste, grilled in tandoor

7.75

7.95

CHICKEN TIKKA (D) 7.75 Chicken cubes marinated with yoghurt & spices cooked in a tandoor

MURGH HARIYALI TIKKA 8.25 Boneless chicken marinated in a super flavourful and aromatic green spice paste and grilled to perfection!

FISH TIKKA (F) 8.95 Tilapia marinated in delicious spices and

AMRITSARI FISH PAKODA (F) (G) 8.95 A lightly battered fish fry in spices with Indian flavours of garlic and ginger.

8.95 JEERA CHICKEN WINGS (N) (D) Chicken wings tossed in a cumir based sauce

cooked in tandoor

GILAFI SEEKH KEBAB 7.55 Prime lamb mince infused with spices & herbs ,coated with caramelized mixed peppers & onions, delicate & juicy

LAMB CHOPS 9.95 Tender lamb chops prepared in ginger, garlic, chilli and yoghurt, cooked in the tandoor

TANDOORI CHICKEN HALF 6.95 FULL 10.95 A firm favourite of Indian cuisine, tandoori chicken on the bone, you can enjoy it half or full.

NON-VEG PLATTER (G) (D) (N) 18.95 A selection of grills & starters, gilafi seekh, malai tikka, machi sarson, lamb chop & hara masala tikka

Allergy information

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ORIENTAL MAIN COURSE

VEGETARIAN

VEGETARIAN MANCHURIAN A wonderful creation of matchstick veg	7.95
fritters tossed in a ginger, garlic, coriander sauce	

CAULIFLOWER MANCHURIAN (V) 8.2
Cauliflower floretts tossed in a ginger, garlic, coriander sauce

PANEER MANCHURIAN (G) 8.25
A wonderful Indian creation of cottage cheese cooked in a ginger, minced garlic, fresh coriander sauce

PANEER SZECHUAN (G)(D)(C)

Fried batons of cottage cheese and peas in a red hot Szechuan sauce

8.25

OKRA POTATO DRY RED CHILLI (V) 8.25
Crispy okra and potato fingers tossed in red chilli and sweet sauce

SEA FOOD

MANCHURIAN (G)(SF)(C)(F)

A wonderful Indian creation of fritters tossed in a ginger, garlic, coriander sauce

FISH 9.95 PRAWN 11.95

SZECHUAN (G)(SF)(C)(F)
Cooked in a Szechuan saucé prepared with

Celery & crushed red chilli

FISH 9.95 PRAWN 11.95

CHICKEN

CHILLI CHICKEN (G) (E) 8.95

A LEGENDARY DISH tender boneless chicken stir fried with fresh green chillies, garlic and soy sauce

KUNG PAO CHICKEN(G) (N) 9.25 Chicken tossed with spicy tomato sauce, garlic & cracked golden fried cashews

CHICKEN MANCHURIAN (G)(E)

A wonderful Indian creation of tender boneless chicken cooked in a ginger, minced garlic, fresh coriander sauce

SWEET 'n' SOUR CHICKEN (G)(E)

Boneless chicken, cucumber, carrots, peppers and pineapple served with a refreshing sweet 'n' sour sauce

8.95

SZECHUAN CHICKEN (G)

Boneless chicken cooked in Szechuan sauce prepared with celery and crushed hot red chilli

RICE I NOODLES

STEAMED RICE (V)

JEERA RICE (V)

EGG FRIED RICE

VEGETABLE FRIED RICE (V)

BURNT GINGER RICE (V)

SINGAPORE FRIED RICE

SZECHUAN FRIED RICE

6.45

TRIPLE SZECHUAN RICE (G) (C)

A combination of noodles and rice cooked with vegetables in a Szechauan sauce, served with fried noodles and Szechauan gravy

VEG 11.95 CHICKEN 12.95

MANCHURIAN RICE (V)

A wonderful Indian creation of your choice (below) cooked in a ginger, minced garlic,fresh coriander sauce

VEG 10.45 CHICKEN 10.95

AMERICAN CHOP SUEY (G) (E)

A must have on every Chinese menu in Mumbai sweet 'n' sour chicken/veg on a bed of fried noodles and fried egg on top Bombay style!

VEG 10.25 CHICKEN 11.25

SZECHUAN CHOP SUEY (G) (E)

Twisted version of American Chop Suey created by our chef. Shredded chicken/veg in Szechuan spicy sauce on the bed of crispy noodles with a fried egg Bombay style!

VEG 10.95 CHICKEN 11.95

SPECIAL NOODLES

VEGETABLE HAKKA NOODLES (G) (E) 7.95
Traditional stir fried noodles

Traditional stir fried noodle with mixed vegetables

VEGETABLE SZECHUAN NOODLES (G)(C)(E) 8.25
Stir fried with Szechuan spices and veg

VEGETABLE SINGAPORE RICE NOODLES

Stir fried noodles with mixed vegetables

7.95

and curry powder

Optional Additions:

CHICKEN 1.00 PRAWN 1.50

BIRYANI

Rice cooked with spices, rose water, brown onions and fragrant basmati rice served with raita

VEGETABLE BIRYANI (D) 9.75
CHICKEN BIRYANI (D) 10.95
LAMB BIRYANI (D) 11.75
PRAWN BIRYANI (SF) (D) 12.95



DESSERTS

BAR & RESTAURANT

GULAB JAMUN (G) (N) (D) 4.45
ANGOORI RASMALAI (G) (N) (D) 4.95
WARM CHOCOLATE PUDDING (D.N.G) 5.95
STICKY TOFFEE PUDDING (G) 5.75

SELECTION OF ICE CREAM 2 Scoops (G)

VANILLA I CHOCOLATE I STRAWBERRY 4.25

SELECTION OF KULFI (N) (D)

MALAI I PISTACHIO I MANGO 4.75

POINT YOUR PHONE CAMERA HERE &...



...THEN TAG & FOLLOW US @HAKKA.VILLAGE FOR A <u>CHANCE</u> TO WIN A FREE DESSERT*



HOTTER

BREADS

TANDOORI ROTI (G)	2.75
PLAIN NAAN (G)	3.25
GARLIC NAAN (G)	3.35
CHILLI GARLIC NAAN (G)	3.45
PESHAWARI NAAN (G) (N)	3.65
LACCHA PARATHA (G)	3.45
CHEESE AND CHILLI KULCHA (G)	3.75

Allergy information

INDIAN MAIN COURSE

Hard boiled eggs, simmered in a delicious

tomato and onion based curry sauce

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	VEGETARIAN		NON VEGETARIAN	
	KAJU CURRY (N) Whole jumbo cashew nuts and tomato based gravy	8.95	BUTTER CHICKEN (D) (N) Authentic butter chicken cooked Bombay style, where you shred the tandoori chicken	9.95
	CHEESE BUTTER MASALA (D) Cubes of cheese in a tomato onion sauce	8.95	and simmer it in a tomato and cream based gravy, flavoured with dried fenugreek leaves	
	PANEER MAKHANI (N) (D) Cottage cheese cooked in a tomato and cream based gravy, flavoured with dried fenugreek leaves	8.25	KARAHI CHICKEN (D) A punjab special, chicken cubes, cooked in a tomato onion gravy and crusho coriander seeds	8.95
	SAAG PANEER (D) A flavourful preparation of cottage cheese with fresh spinach puree,	8.25	CHICKEN TIKKA MASALA (N) (D) Tandoor-grilled chicken in tomato-onion sauce & dried fenugreek leaves	9.45
	PANEER JALFREZI (N) (D) Cottage cheese cooked with tomatoes, peppers and onions	8.25	METHI CHICKEN (N) (D) Chicken cubes cooked with fresh fenugreek leaves, ginger & mixed spices	8.95
	NARGISI MALAI KOFTE (N) (D) A kofta fit for royals, vegetable paneer balls simmered in creamy nutty gravy	8.25	DESI CHICKEN (D) A Kenyan house hold preparation of baby chicken cooked off the bone, simmered gently in lightly spiced gravy	9.45
	CHANA MASALA Chick peas cooked in a thick typical Punjabi sauce of mango powder and red chillies	7.55	CHICKEN KORMA (N) Tender pieces of chicken slow cooked in a thick cashew-nut gravy rich and aromatic	8.95
	BAIGAN KA BHARTA (D) Smoked aubergine mashed with cumin, chilli and coriander leaves	8.25	GOAN FISH CURRY (N) (F) A classic from coasts of Goa, tilapia fish cooked with coconut milk, chillies and turmeric.	9.95
	YELLOW TADKA DAL (D) Yellow lentils tempered with cumin, garlic, green chillies	7.55	GOAN PRAWN CURRY (N) (SF) (D) A classic from the coasts of Goa prawns simmered with red chillies, coconut and tamarind	12.25
	BOMBAY ALOO (D) (N) Potato prepared in a tomatoes and onion sauce, tempered with onion seeds	7.25	KASHMIRI LAMB ROGAN JOSH (D) Tender lamb prepared in fragrant kashmiri spices, tomato and yoghurt	10.95
	BHINDI MASALA Dokra cooked with cumin and brown onion	8.25	LAMB BHUNA (D)	10.95
	DAL MAKHANI - A HOUSE SPECIALITY (N) (D) Black lentils flavoured with tomatoes and cream, cooked overnight on the tandoor	8.95	Succulent pieces of lamb cooked with roasted spicy sauce (bhuna masala)	
	EGG CURRY (E)	7.95		

* Discretion from management required

A discretionary service charge

of 10% will be added to the bill

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