

# Tabla Restaurant

5827 Caravan Ct 32819-7901 · +14072489400 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 14

### Vegetable Samosa

\$9.00

Crisp Pastry with Savory Potatoes and Peas

### Bhalla Papdi Chaat

\$9.00

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

### Palak Ke Phool

\$10.00

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

### Aloo Tikki Chaat

\$10.00

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

### Palak Chaat

\$11.00

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

### Tabla's Mango Bhel

\$13.00

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

### Pani Puri

\$13.00

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

### Mixed Pakora

\$10.00

Spiced Cauliflower, Potato, Paneer and Onion Fritters

### Chili Paneer / Chicken / Fish

AVAILABLE OPTIONS

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

\$15.00

Cannot be made mild

Fish Add: \$4.00

### Gobi / Chicken Manchurian

\$15.00

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

### Coconut Shrimp

\$17.00

Panko coated Shrimps served with Sweet Chili Sauce

### Chaat Platter

\$19.00

Pani Puri, Samosa Chaat, Dahi Bhalla Chaat and Aloo Tikki Chaat

### Drums of Heaven

\$17.00

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

### Crispy Lotus Root

\$12.00

Crispy Lotus root in Shangai style Tabla's Special Sauce

## SOUP 4

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### Tomato Shorba \$8.00

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

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### Lemon Coriander \$8.00

Fresh Cilantro, Diced Vegetables and a hint of Lemon

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### Mulligatawny \$8.00

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

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### Hot and Sour AVAILABLE OPTIONS

Flavored Soy Broth with shredded Cabbage. Cannot be made mild

\$8.00

Chicken Add: \$2.00

Shrimp Add: \$3.00

## SALAD 3

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### House Salad \$11.00

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

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### Tabla's Tikka Salad AVAILABLE OPTIONS

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

\$13.00

Chicken Add: \$2.00

### Chopped Thai Salad \$13.00

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

## CHICKEN ENTREES 9

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### Chicken Tikka Masala \$23.00

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

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### Butter Chicken \$23.00

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

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### Chicken Cardamom Korma \$23.00

Chicken cooked in a mild Onion-Cardamom Sauce

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### Chicken Madras \$23.00

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

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### Tabla's Chicken Curry \$23.00

Home Style Chicken Curry

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### Kadai Chicken \$23.00

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

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### Chicken Vindaloo\* \$23.00

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

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**Alphonso Mango Chicken** **\$23.00**

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

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**Chicken Saag** **\$23.00**

Chicken cooked in a Spinach gravy

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## **LAMB & GOAT ENTREES** 8

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**Junglee Lal Mass** **\$24.00**

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

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**Palak Ghosht** **\$24.00**

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

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**Chaap Masala** **\$27.00**

Lamb Chops cooked in Onion-Tomato & Mint flavored Curry

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**Dal Ghosht** **\$24.00**

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

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**Vindaloo Ghosht** **\$24.00**

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

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**Tabla's Homestyle Curry** **\$24.00**

Homestyle Boneless Lamb / Bone-in Goat Curry

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**Kadai Ghosht** **\$24.00**

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

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**Rogan Josh** **\$24.00**

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

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## **VEGETERIAN ENTREES** 14

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**Paneer Tikka Masala** **\$22.00**

Paneer Sautéed in a Tomato and Coriander Sauce with Bell Peppers and Onions

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**Dal Bukhara** **\$21.00**

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

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**Dal Tadka** **\$21.00**

Yellow Lentils tempered with Ghee, Spices and Herbs

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**Chana Masala** **\$21.00**

Chickpeas cooked home style with Onions, Tomatoes & Ginger

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**Tabla's Dewani Handi** **\$23.00**

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

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**Bhindi Masala Fry** **\$22.00**

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

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<b>Malai Kofta</b>	<b>\$22.00</b>
A North Indian Delicacy, Vegetable balls cooked in a Creamy Tomato-Fenugreek Sauce	
<b>Paneer Bhurji Masala</b>	<b>\$22.00</b>
Grated Paneer cooked with Green Peas and Tabla's Special Onion Sauce	
<b>Saag Paneer</b>	<b>\$21.00</b>
Creamed Spinach and Paneer simmered with Garlic and Home Style Spices	
<b>Paneer Makhani</b>	<b>\$22.00</b>
Paneer cooked in a flavorful Tomato Cream Sauce	
<b>Aloo Gobi</b>	<b>\$21.00</b>
Cauliflower Florets & Potatoes slow cooked with Onions, Tomatoes, Ginger & Indian Spices	
<b>Mushroom Matar Malai</b>	<b>\$21.00</b>
Mushrooms & Green Peas cooked in a Creamy Onion-Tomato Sauce flavored with Fenugreek	
<b>Kadai Paneer</b>	<b>\$21.00</b>
Paneer sautéed with Cumin, Bell Peppers, Onion-Tomato Gravy	
<b>Tabla's Vegetable Curry</b>	<b>\$23.00</b>
Mixed Vegetables simmered in a Goan style fried Coconut Gravy	

## DESSERTS 8

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<b>MANGO TIRAMISU</b>	<b>\$7.99</b>
<b>FALOODA</b>	
Italian Version/ Persian Version Ice-Cream topped with Rose Syrup, Milk Vermicelli, Basil Seeds	
<b>CASSATTA ICE CREAM</b>	<b>\$8.99</b>
Layers of Strawberry & Pistachio Ice Cream, Sponge Cake garnished with nuts	
<b>GULAB JAMUN</b>	<b>\$5.49</b>
A classic Indian Dessert	
<b>CHOCOLATE SAMOSA</b>	<b>\$8.99</b>
Homemade Pastry filled with Chocolate, served hot topped with Chai Latte Ice Cream	
<b>GULABJAMOON CREME BRULEE</b>	<b>\$8.99</b>
Indo French twist on an Italian favorite	
<b>CHOCOLATE LAVA CAKE</b>	<b>\$9.99</b>
Hot Chocolate Cake filled with Molten Chocolate, topped with Vanilla Ice Cream and Chocolate Sauce	
<b>RASMALAI</b>	<b>\$5.49</b>
A classic Indian Dessert	

## BEVERAGES 8

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**Fountain soda** **\$2.99**

Pepsi/ Diet Pepsi/ Root Beer/ Crush/ Sierra Mist/ Soda Water

**Filter coffee** **\$4.99**

**Bottled Juice** **\$2.99**

Pineapple/ Apple/ Orange/ Cranberry/ Guava/ Lychee

**Freshly brewed iced [tea]** **\$3.49**

**Sparkling water** **AVAILABLE OPTIONS**

Sm: \$2.99

Lrg: \$4.99

**Tropicana Lemonade** **\$2.99**

**Masala tea** **\$3.99**

**Bottled Water** **AVAILABLE OPTIONS**

Sm: \$2.99

Lrg: \$4.99

## **SINGLE MALT** 3

**Macallan 12 years** **\$16.00**

**Glenfiddich 12 years** **\$14.00**

**Glenlivet 12 years** **\$14.00**

## **BLENDED** 12

**Johnie Walker Double Black** **\$15.00**

**Bulleit Bourbon** **\$14.00**

**Jameson** **\$12.00**

**Crown Royal** **\$11.00**

**Johnie walker black label** **\$14.00**

**Knob Creek Bourbon** **\$14.00**

**Jack Daniel** **\$12.00**

**Canadian Club** **\$11.00**

**Chivas Regal** **\$14.00**

**Makers Mark Bourbon** **\$12.00**

**Dewars** **\$11.00**

<b>Jim beam</b>	<b>\$11.00</b>
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## **RUM** 5

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<b>Captain Morgan Spiced Rum</b>	<b>\$12.00</b>
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<b>Bacardi Gold</b>	<b>\$12.00</b>
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<b>Malibu</b>	<b>\$12.00</b>
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<b>Bacardi Black</b>	<b>\$12.00</b>
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<b>Bacardi Superior</b>	<b>\$12.00</b>
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## **GIN** 3

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<b>Tanqueray</b>	<b>\$12.00</b>
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<b>Bombay Sapphire</b>	<b>\$12.00</b>
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<b>Beefeater</b>	<b>\$12.00</b>
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## **TEQUILA** 3

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<b>Patron Silver</b>	<b>\$15.00</b>
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<b>Don Julio Reposado</b>	<b>\$15.00</b>
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<b>Jose Cuervo Gold</b>	<b>\$12.00</b>
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## **COGNAC** 2

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<b>Hennesy Vsop</b>	<b>\$14.00</b>
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<b>Hennesy VS</b>	<b>\$12.00</b>
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## **VODKA** 4

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<b>Grey Goose</b>	<b>\$15.00</b>
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<b>Absolut</b>	<b>\$12.00</b>
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<b>Ketel one</b>	<b>\$14.00</b>
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<b>Titos</b>	<b>\$14.00</b>
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## **LIQUEUR** 4

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<b>Baileys</b>	<b>\$12.00</b>
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<b>Midnori melon</b>	<b>\$12.00</b>
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**Kalhua** **\$12.00**

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**Grand mariner** **\$12.00**

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## **COCKTAILS** 10

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**Margarita** **\$12.00**

Strawberry, Peach, Mango, Avocado +2 Tequila, Triple Sec

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**Mimosa** **\$12.00**

Guava, Lychee, Orange, Champagne, Triple Sec, A Refreshing Cocktail composed of Champagne with the choice of chilled juices

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**Jalapeno mojito** **\$12.00**

White Rum, Mint, Jalapeno, A Cuban cocktail, made with House made Syrup, Fresh Mint Leaves and Jalapeno

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**Lychee Martini** **\$12.00**

Coconut Rum, Lychee, Mint, A Tabla forest Favorite! Perfect fully cocktail mixed with coconut rum, Fresh mint leaves and Lychee

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**Daiquiri** **\$12.00**

Strawberry, Peach, Mango Rum, Triple Sec, A Frozen Cocktail blended with rum, Triple sec fresh lime served with salt/ sugar rim

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**Bartender s Special** **\$14.00**

Tabla' s Old Fashioned , 10 Bourbon, Agonstura Bitters, Classic whiskey Cocktail served on Ice with a twist of citrus rind

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**Manhattan** **\$13.00**

Rye Whiskey.Orange, Sweet Were mouth Famous Classic , Whiskey Cocktail

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**Long island ice tea** **\$14.00**

Vodka, Gin, Ru,m, Tequila, Triple Sec, A blend of five white spirits with house made lemon sour and splash of coca cola

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**Mango Mule** **\$12.00**

Vodka, Ginger Beer, Mango, A Tropical cocktail with fresh Mango and Tangy Ginger

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**Black forest Rasgulla Martini** **\$14.00**

Baileys Rorest Rasgil. Baileys, Freme De Cacca, Cranberry, Cocktail with famous Indian Sweet.

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## **MOCKTAILS** 7

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**Mango Lassi** **\$6.00**

A Classic! Indian Mango Yogurt Drink

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**Fresh Lime** **\$6.00**

Homemade Cooler with Fresh Lime Juice, Spices and Soda Water

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**Shanghai Punch** **\$8.00**

Delicious Punch made with Fresh Ginger, Honey, Lime with Mint

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**Salted Lassi** **\$6.00**

Popular Indian Beverage. Yogurt, Salt, Cumin and Water Blend

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**Thai Tea** **\$6.00**

Cold Thai Herb Tea with Milk

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<b>Spicy Guava</b>	<b>\$7.00</b>
A Flavorful combination of Guava Juice, Spices and a hint of Lime	
<b>Shirley Temple</b>	<b>\$6.00</b>
House Favorite Blend of Ginger ale, Grenadine, Lemon Lime, Cherry	

## HOT BEVERAGES 3

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<b>Chai Tea</b>	<b>\$3.99</b>
Traditional Indian Choi! Milk Tea with Aromatic Spices	
<b>Assorted Hot Tea</b>	<b>\$2.49</b>
Green Tea, Earl Grey Tea and Assorted Flavors	
<b>South Indian Filter Coffee</b>	<b>\$4.99</b>
Special South Indian Style Coffee with Milk	

## DESSERT MENU 8

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<b>CHOCOLATE SAMOSA</b>	<b>\$7.99</b>
Homemade Pastry filled with Chocolate, served hot topped with Chai Latte Ice Cream	
<b>GULAB JAMUN</b>	<b>\$4.49</b>
Deliciously soft Milk Dumpling served In warm Honey Syrup.	
<b>Gulabjamoon Creme Brulee</b>	<b>\$7.99</b>
Indo French twist on an Indian favourite	
<b>MANGO TIRAMISU</b>	<b>\$6.99</b>
Indian twist on an Italian favorite!	
<b>CASSATTA ICE CREAM</b>	<b>\$7.99</b>
Layers of Strawberry & Pistachio Ice Cream, Sponge Cake garnished with Nuts.	
<b>Falooda</b>	<b>\$6.99</b>
Indian Version / Persian Version Ice Cream topped with Rose Syrup, Milk Vermicelli, Basil Seeds.	
<b>RASMALAI</b>	<b>\$4.49</b>
A Classic Indian Dessert!	
<b>CHOCOLATE LAVA CAKE</b>	<b>\$8.99</b>
Hot Chocolate Cake filled with Molten Chocolate, topped with Vanilla Ice cream and Chocolate Sauce.	

## HAPPY HOUR MENU 4

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<b>Domestic Beer buy one get one free</b>	
<b>Mocktails</b>	<b>\$6.00</b>
<b>House Wine Glass</b>	<b>\$6.00</b>
<b>Cocktails</b>	<b>\$7.00</b>

## RICE SPECIALTIES 6

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**Vegetable Biryani** **\$20.00**

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

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**Chicken Biryani** **\$22.00**

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

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**Goat Biryani** **\$24.00**

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

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**Lamb Biryani** **\$24.00**

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

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**Shrimp Biryani** **\$24.00**

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

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**Tabla's Mixed Biryani** **AVAILABLE OPTIONS**

Chicken, Lamb, Shrimp cooked in a saffron flavored Basmati rice, fresh herb & spice

\$32.00

Add Goat: \$3.00

## BREADS 15

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**Plain Naan** **\$6.00**

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**Garlic Naan** **\$6.00**

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**Butter Naan** **\$6.00**

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**Tandoori Roti** **\$6.00**

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**Green Chili Naan** **\$6.00**

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**Onion Kulcha** **\$7.00**

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**Cream Cheese Naan** **\$7.00**

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**Tabla's Peshawari Naan** **\$8.00**

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**Tandoori Missi Roti** **\$7.00**

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**Paneer Kulcha** **\$7.00**

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**Garlic Green Chili Naan** **\$7.00**

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**Tandoori Aloo Parantha** **\$7.00**

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**Tandoori Lachcha Parantha** **\$7.00**

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**Lamb Keema Naan** **\$9.00**

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**Chicken Tikka Naan** **AVAILABLE OPTIONS**

\$8.00

Add Cheese: \$2.00

## SIDES 9

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<b>Pickle</b>	<b>\$5.00</b>
<b>Jeera Rice</b>	<b>\$5.00</b>
<b>Raita</b>	<b>\$5.00</b>
<b>Roasted Pappadum</b>	<b>\$5.00</b>
<b>Jasmine Pice</b>	<b>\$5.00</b>
<b>Pickled Onions</b>	<b>\$5.00</b>
<b>Plain Yogurt</b>	<b>\$5.00</b>
<b>Mango Chutney</b>	<b>\$5.00</b>
<b>Desi Salad</b>	<b>\$8.00</b>

## FROM THE WOK 14

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<b>Indo Chinese Fried Rice</b>	<b>\$20.00</b>
Basmati Rice tossed with Fresh Vegetables and your Choice of Protein in a Wok	
<b>Indo Chinese Hakka Noodles</b>	<b>\$20.00</b>
Hakka Noodles tossed with Fresh Vegetables and your Choice of Protein in a Wok	
<b>Manchurian</b>	<b>\$21.00</b>
Your Choice of Vegetable Balls / Paneer Cubes / Protein tossed in Tabla's Signature Manchurian Sauce	
<b>Chili Garlic</b>	<b>\$21.00</b>
Your Choice of Vegetable / Paneer Cubes / Protein tossed in Tabla's Popular Chill Garlic Sauce	
<b>Beef and Broccoli</b>	<b>\$21.00</b>
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 beef	
<b>Pad Thai</b>	<b>\$20.00</b>
Stir Fried Noddles with Fresh Vegetables, Tamarind Broth, Peanuts and your Choice of Protein	
<b>Thai Basil Fried Rice</b>	<b>\$20.00</b>
Fresh Basil and Jasmine Rice cooked with Fresh Vegetables & your Choice of Protein	
<b>Tabla's Indo Chinese Biryani</b>	<b>\$22.00</b>
Tabla's twist-tossed Vegetable Dumplings / Chicken Dumplings infused in aromatic Basmati - Indo Chinese style	
<b>Thai Green Curry</b>	<b>\$20.00</b>
Homemade Thai Green Curry simmered with Fresh Vegetables & Coconut Milk	
<b>Thai Red Curry</b>	<b>\$20.00</b>
Homemade Thai Red Curry simmered with Fresh Vegetables & Coconut Milk	

<b>Thai Yellow Curry</b>	<b>\$20.00</b>
Homemade Thai Yellow Curry simmered with Fresh Vegetables & Coconut Milk	
<b>Orange Sauce</b>	<b>\$20.00</b>
Crispy fried Tofu / Chicken tossed in Orange Sauce flavoured with Orange Zest	
<b>General Tso</b>	<b>\$20.00</b>
Crispy fried Tofu / Chicken sautéed in Classic General Tso's Sauce	
<b>Sweet &amp; Sour Sauce</b>	<b>\$20.00</b>
Crispy Tofu / Chicken tossed with Fresh Vegetables in a sweet and Sour Sauce	

## SEAFOOD ENTREES 5

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<b>Vindaloo Shrimp / Fish</b>	<b>\$26.00</b>
Spicy Shrimp / Asian Sea Bass cooked with Potatoes and Malt Vinegar. Cannot be prepared Mild	
<b>Coconut Curry Shrimp / Fish Curry</b>	<b>\$26.00</b>
Shrimp / Asian Sea Bass with Onions, Tomatoes, Coconut Milk and Mustard Seeds	
<b>Tabla's Home Style Shrimp / Fish Curry</b>	<b>\$26.00</b>
Homes Style Onion-Tomatoe Curry flavored with Ginger and Garlic	
<b>Malai Curry Shrimp / Fish</b>	<b>\$26.00</b>
Shrimp / Asian Sea Bass in a Creamy Cashew Sauce. Can be made without Cashews	
<b>Kadai Shrimp</b>	<b>\$26.00</b>
Shrimp sautéed with Cumin, Bell Peppers, Onion-Tomatoes Gravy	

## BAR BITES MENU 9

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<b>Tandoori Wings</b>	<b>\$10.00</b>
<b>Chicken Pakora</b>	<b>\$7.00</b>
<b>Drums of Heaven</b>	<b>\$7.00</b>
<b>Amritsari Fish</b>	<b>\$9.00</b>
<b>Lamb Sliders</b>	<b>\$6.00</b>
<b>Shrimp Manchurian</b>	<b>\$10.00</b>
<b>Masala Pappadum</b>	<b>\$4.00</b>
<b>Onion &amp; Potato Bhaji</b>	<b>\$7.00</b>
<b>Cheese Cuts</b>	<b>\$6.00</b>

## FROM THE TANDOOR 11

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<b>Paneer Tikka</b>	<b>\$23.00</b>
Paneer marinated and Grilled to perfection	
<b>Chicken Tikka</b>	<b>\$23.00</b>
Chicken marinated and Grilled to perfection	
<b>Chicken Malai Methi Kebab</b>	<b>\$23.00</b>
Boneless Chicken flavored with creamy Fenugreek Marination, Cooked in Clay Oven	
<b>Chicken Boti Kabob</b>	<b>\$25.00</b>
Chicken Breast Meat marinated and Grilled to Perfection	
<b>Chicken / Lamb Seekh Kebab</b>	<b>\$23.00</b>
Minced Chicken / Lamb seasoned with Fresh Mint, Cilantro, Ginger, Green Chili and Onions	
<b>Tandoori Chicken</b>	<b>\$23.00</b>
Roasted, Young, Bone-in Chicken Marinated in Tandoori Masala	
<b>Tandoori Shrimp</b>	<b>\$29.00</b>
Marinated Shrimps cooked in Clay oven	
<b>Tabla's Lamb Chops</b>	<b>\$39.00</b>
Tender Lamb Chops flavored with Chef's Special Marinade	
<b>Tandoori Fish</b>	<b>\$41.00</b>
Fresh Salmon marinated in Indian Herbs and Spices	
<b>Fish Tikka</b>	<b>AVAILABLE OPTIONS</b>
Salmon marinated and Cooked in Clay oven	Half: \$23.00
	Full: \$33.00
<b>Tabla's Mix Grill</b>	<b>\$41.00</b>
Assortment of Paneer Tikka, Chicken Tikka, Malai Methi, Lamb Seekh, Fish Tikka and Tandoont Shrimps	