

Nikki's Chaat Cafe

3469 Lake Tahoe Blvd 96150-8948 · +15305413354 · Updated: Jan 14, 2026

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APPETIZERS & CHAAT 14

Vegetable Cutlet	\$8.00
four pieces of minced beets, carrots, potatoes, peanuts and spices breaded then lightly fried	
Plain Samosa	\$4.00
two lightly fried cone-shaped pastries stuffed with spiced potatoes and peas	
Samosa Chaat	\$8.00
two samosas topped with garbanzos, curry and chutneys then garnished with onion and cilantro	
Vada Pav	\$8.00
spicy potato mixture dipped in garbanzo batter and lightly fried. served on a bun with chutneys - indian version of a burger	
Pakorاس	AVAILABLE OPTIONS
eight pieces of pakoras dipped in garbanzo batter then lightly fried choose from:	
	Vegetable/onion: \$9.00
	Paneer: \$10.00
	Fish / chicken: \$11.00
Papri Chaat	\$9.00
homemade chips, garbanzos, potatoes, yogurt, topped with sev, chutneys and spices	
Bhel Puri	\$9.00
rice puffs topped with potatoes, garbanzos, tomatoes, cucumbers, onions, green chilli, cilantro and sev then tossed with chutneys	
Pani Puri	\$9.00
small crispy puri, potatoes and garbanzos served with hot and spicy mint water for dipping	
Dahi Puri	\$9.00
small crisp puri filled with potatoes, garbanzos and spices topped with yogurt, chutneys and sev	
Dahi Vada	\$9.00
chilled lentil dumplings soaked in yogurt, topped with chutneys and spices	
Aloo Tikki	\$9.00
potato patties spiced with green chili served with cholay and chutneys	
Aloo Vada	\$9.00
mashed curry potatoes dipped in garbanzo batter then lightly fried	
Cholay Bhature	\$10.00
seasoned garbanzo curry topped with cilantro and onions served with two fried bhatures (bread)	

Pav Bhaji	\$10.00
famous bombay style potatoes and vegetables (peas, cauliflower, carrots) tomatoes, beans and onions served with grilled buns.	

SOUPS 6

Dal Soup	AVAILABLE OPTIONS
yellow lentils cooked with spices	Cup: \$4.50
	Bowl: \$6.50
Tomato Soup	AVAILABLE OPTIONS
fresh tomatoes cooked with spices	Cup: \$4.50
	Bowl: \$6.50
Vegetable Soup	AVAILABLE OPTIONS
fresh vegetables cooked with spices in a light vegetable broth	Cup: \$4.50
	Bowl: \$6.50
Sweet Corn Soup	AVAILABLE OPTIONS
corn with peas and carrots cooked with spices in a light vegetable broth	Cup: \$4.50
	Bowl: \$6.50
Chicken Noodle Soup	AVAILABLE OPTIONS
chicken breast , noodles, peas, carrots in chicken broth	Cup: \$4.50
	Bowl: \$6.50
Muligatani Soup	AVAILABLE OPTIONS
chicken, rice, vegetables and spicy lentils cooked in chicken broth	Cup: \$4.50
	Bowl: \$6.50

PARATHA WRAPS 7

Veggie Wrap	\$9.00
wrapped with seasoned potato patty, cucumbers, tomatoes, onions, lettuce and chutneys	
Paneer Wrap	\$9.00
wrapped with paneer (cheese), cucumbers, cilantro, onions, lettuce and chutneys	
Chilli Egg Wrap	\$10.00
wrapped with egg, green chillies, cilantro, tomatoes, onions, lettuce and chutneys	
Chicken Wrap	\$10.00
wrapped with clay oven roasted boneless chicken breast, cucumber, lettuce, tomatoes and chutneys	
Lamb Wrap	\$14.00
wrapped with clay oven roasted boneless lamb cubes, lettuce, tomato, cucumber, onion and chutneys	
Fish Wrap	\$14.00
wrapped with boneless fish, lettuce, tomato, onion, cucumber and chutneys	
House Wrap	\$10.00
wrapped with seasoned potato patties, boneless chicken, paneer, cucumber, tomato, lettuce and chutneys	

Dal Tarka	\$11.00
yellow lentils with ginger, garlic, onion and tomato then garnished with fresh cilantro	
Dal Makhani	\$11.00
black lentils cooked in herbs and spices	
Chana Masala	\$11.00
garbanzo beans in curry sauce	
Shahi Paneer	\$12.00
fresh cheese cooked with herbs and nuts	
Chilli Paneer	\$15.00
paneer cooked with onions, bell peppers and spices served on a sizzling platter	
Saag Paneer	\$12.00
cheese cooked with spinach	
Mattar Paneer	\$12.00
peas cooked in curry sauce with paneer	
Mushroom Mattar	\$11.00
mushrooms mixed with peas and cheese cooked in curry sauce	
Aloo Gobi	\$11.00
potato and cauliflower cooked in spices	
Mixed Vegetables	\$11.00
mixed vegetables cooked with spices	
Nav Rattan Korma	\$11.00
mixed vegetables with cream sauce and nuts	
Malai Kofta	\$11.00
mixed vegetable balls cooked with cream sauce then topped with nuts	
Mushroom Bhaji	\$11.00
mushroom cooked with spicy sauce	
Chana Saag	\$11.00
spinach and garbanzos cooked in herbs and spices	
Gobi Saag	\$11.00
cauliflower and spinach cooked in herbs and spices	
Saag Aloo	\$11.00
spinach and potatoes cooked in herbs and spices	
Bhindi Masala	\$11.00
okra cooked in nice mellow spices	

Baigan Bharta	\$11.00
eggplant cooked in tandoor with spices	
Aloo Sabji	\$11.00
potatoes cooked with tomatoes and spices in a light curry sauce	

SPECIALTY THALI 2

Vegetarian	\$22.00
ttwo vegetables, dal, appetizer, rice, raita, roti, salad, papadum and dessert	
Non Vegetarian	\$28.00
chicken curry, lamb curry, vegetable curry, appetizer, rice, raita, roti, salad, papadum and dessert	

SOUTH INDIAN SPECIALTIES 8

Nikki's Combo	\$14.00
one idli, one vada and masala dosa	
Idli Sambhar	\$8.00
steamed rice cake soaked in lentil soup	
Vada Sambhar	\$8.00
three lentil dumplings soaked in lentil soup	
Idli & Vada Combo	\$10.00
two steamed rice cakes and two lentil dumplings soaked in lentil soup	
Dosas	AVAILABLE OPTIONS
Large Round Crepe Sada Plain, No Filling: \$9.00	
Masala Filled With Potatoes And Onions: \$10.00	

Specialty Dosas	AVAILABLE OPTIONS
filled with potatoes and onions plus your choice of:	Spinach: \$11.00
	Paneer: \$12.00
	Chicken: \$13.00

Uthappam	\$8.00
thick rice crepe cooked with onion, tomato and chillies	
Specialty Uthappams	AVAILABLE OPTIONS
thick rice crepe cooked with onion, tomato, chillies and your choice of:	Spinach: \$9.00
	Paneer: \$12.00
	Chicken: \$13.00

BAKED BREADS 13

Tandoori Roti	\$2.00
Tava Roti (2pc)	\$3.50

Naan	\$2.00
Garlic Naan	\$2.75
Onion Naan	\$2.75
Spinach Naan	\$2.75
Sesame Naan	\$2.75
Paneer Naan	\$4.95
Kulcha Naan	\$5.95
filled with potatoes and onions	
Peshwari Naan	\$5.95
filled with raisins, almonds and brown sugar	
Chilli Naan	\$2.75
naan topped with serrano peppers and cilantro	
Chicken Naan	\$6.95
filled with chicken	
Keema Naan	\$6.95
filled with lamb	

SIDES 7

Raita	\$2.00
whipped yogurt with cucumber and cilantro	
Plain Yogurt	\$2.00
Onions & Chillies	\$2.00
Mixed Pickles	\$2.00
Papadum	\$2.00
Mango Chutney	\$2.00
Tomato Chutney	\$2.00

PAN GRILLED BREADS 8

Puri	\$4.25
two fried puffed whole wheat flour breads	
Kawan Paratha	\$5.25
two multi-layered breads made from whole wheat flour cooked on a griddle with butter	

Tava Paratha	\$4.50
two breads made from whole wheat flour cooked on a griddle with butter	
Aloo Paratha	\$5.99
paratha stuffed with spiced potatoes	
Gobi Paratha	\$5.99
paratha stuffed with cauliflower	
Paneer Paratha	\$7.99
paratha stuffed with paneer	
Chicken Paratha	\$7.99
paratha stuffed with spiced ground chicken	
Keema Paratha	\$7.99
partha stuffed with spiced ground lamb	

TANDOORI SPECIAL 5

Tandoori Chicken	AVAILABLE OPTIONS
	Four Pieces: \$10.00
	Seven Pieces: \$15.00
Seekh Kabab	AVAILABLE OPTIONS
	Chicken: \$15.00
	Lamb: \$16.00
Chicken Tikka Kabab	\$15.00
chicken breast	
Tandoori Shrimp	\$17.00
Tandoori Fish	\$17.00

TEMPTING RICE DISHES 10

White Rice	\$2.50
basmati rice garnished with cilantro	
Brown Rice	\$3.50
Jira Rice	\$3.50
basmati rice with cumin	
Rice Pullav	\$4.50
basmati rice with peas, onions, green bell pepper then garnished with cilantro	
Vegetables Biryani	\$13.00
an assortment of vegetables mixed with rice, nuts and raisins	

Egg Biryani	\$2.00
basmati rice cooked with eggs, nuts, raisins and vegetables	
Chicken Biryani	\$15.50
basmati rice cooked with chicken, nuts, raisins and vegetables	
Lamb Biryani	\$16.50
basmati rice cooked with lamb, nuts, raisins and vegetables	
Goat Biryani	\$18.50
basmati rice cooked with goat, nuts, raisins and vegetables	
Shrimp Biryani	\$19.50
basmati rice cooked with shrimp, nuts, raisins and vegetables	

CHICKEN 13

Chicken Curry	\$14.50
chicken cooked in curry sauce then garnished with cilantro	
Chicken Vindaloo	\$14.50
boneless chicken cooked with potatoes and tomatoes garnished with cilantro	
Chicken Tikka Masala	\$14.50
clay oven roasted boneless chicken breast cooked in thick creamy sause with nuts	
Chicken Jal Farazi	\$14.50
boneless chicken cooked with vegetables and fresh herbs	
Chicken Korma	\$14.50
boneless chicken cooked with raisins and nuts in a cream sauce	
Saag Chicken	\$14.50
boneless chicken cooked with spinach and herbs	
Chicken Do-piazza	\$14.50
boneless chicken prepared with onions, tomatoes and green bell peppers	
Butter Chicken	\$14.50
boneless chicken sauted in butter and cream	
Ginger Chicken	\$14.50
boneless chicken cooked with fresh ginger in a curry sauce	
Chilli Chicken	\$15.50
boneless chicken cooked with onions and green bell peppers served on a sizzling platter	
Madras Chicken	\$14.50
boneless chicken cooked in a very spicy sauce	
Chicken Makhani	\$14.50
boneless chicken cooked in a spicy tomato sauce	

Chicken Keema Mattar	\$15.50
minced chicken cooked with peas and spices	

LAMB 13

Lamb Curry	\$16.50
boneless lamb cooked in curry sauce garnished with cilantro	
Lamb Tikka Masala	\$16.50
boneless lamb cooked in thick, creamy sauce with nuts	
Lamb Vindaloo	\$16.50
boneless lamb cooked with potatoes and tomatoes garnished with cilantro	
Lamb Keema Mattar	\$16.50
minced lamb cooked with peas and spices	
Lamb Jal Farazi	\$16.50
boneless lamb cooked with vegetables and fresh herbs	
Lamb Korma	\$16.50
boneless lamb cooked with raisins, nuts and cream sauce	
Saag Lamb	\$16.50
boneless lamb cooked with spinach and herbs	
Lamb Do-piazza	\$16.50
boneless lamb prepared with onions, tomatoes and green bell peppers	
Butter Lamb	\$16.50
boneless lamb sauted in butter and cream	
Ginger Lamb	\$16.50
boneless lamb cooked with fresh ginger in curry sauce	
Chilli Lamb	\$16.50
boneless lamb cooked with onions and green bell peppers served on a sizzling platter	
Madras Lamb	\$16.50
boneless lamb cooked in a very spicy sauce	
Lamb Makhani	\$16.50
boneless lamb cooked in a spicy tomato sauce	

GOAT (WITH BONE) 10

Goat Curry	\$17.50
goat cooked in curry sauce then garnished with cilantro	
Goat Tikka Masala	\$17.50
goat cooked in thick, creamy sauce with nuts	

Goat Vindaloo	\$17.50
goat cooked with potatoes then garnished with cilantro	
Goat Jal Farazi	\$17.50
goat cooked with veggies and fresh herbs	
Goat Korma	\$17.50
goat cooked with raisins, nuts and cream sauce	
Saag Goat	\$17.50
goat cooked with spinach and herbs	
Goat Do-piazza	\$17.50
goat prepared with onions, tomatoes and green peppers	
Ginger Goat	\$17.50
goat cooked with fresh ginger in a curry sauce	
Madras Goat	\$17.50
goat cooked in a very spicy sauce	
Goat Makhani	\$17.50
goat cooked in a spicy tomato sauce	

FISH 8

Fish Saagwala	\$19.00
fish cooked with fresh spinach and spices	
Fish Mushroom	\$19.00
fish cooked in fresh mushrooms	
Fish Jal Farazi	\$19.00
fish cooked with veggies and fresh herbs	
Fish Do-piazza	\$19.00
fish cooked with onions, tomatoes and green bell peppers	
Chilli Fish	\$19.00
fish cooked with onions and green bell peppers served on a sizzling platter	
Fish Makhani	\$19.00
fish cooked in a spicy tomato sauce	
Fish Curry	\$19.00
fish cooked in curry sauce then garnished with cilantro	
Fish Tikka Masala	\$19.00
fish cooked in thick, creamy sauce with nuts	

SHRIMP 9

Shrimp Bell Pepper Masala	\$19.00
shrimp cooked with green bell pepper and herbs	
Shrimp Curry	\$19.00
shrimp cooked in curry sauce then garnished with cilantro	
Chilli Shrimp	\$19.00
shrimp cooked with onions and green bell peppers served on a sizzling platter	
Shrimp Makhani	\$19.00
shrimp cooked in a spicy tomato sauce	
Shrimp Tikka Masala	\$19.00
shrimp cooked in thick, creamy sauce with nuts	
Shrimp Jal Farazi	\$19.00
shrimp cooked with veggies and fresh herbs	
Shrimp Do-piazza	\$19.00
shrimp cooked with onions, tomatoes and green bell peppers	
Shrimp Mushroom	\$19.00
shrimp cooked with mushrooms in curry sauce	
Shrimp Saagwala	\$19.00
shrimp cooked with spinach and herbs	

INDO CHINESE 4

Vegetable Chow Mein	\$8.00
Chicken Chow Mein	\$10.00
Shrimp Chow Mein	\$12.00
Combination Chow Mein	\$14.00
chicken, shrimp and vegetables	

MANCHURIAN 5

Vegetable Manchurian	\$10.00
Gobi Manchurian	\$10.00
Chicken Manchurian	\$12.00
Shrimp Manchurian	\$14.00

Fried Rice	AVAILABLE OPTIONS
	With Vegetables: \$10.00
	With Chicken: \$12.00
	With Shrimp: \$14.00

DESSERTS 6

Gulab Jamun	\$3.95
Homemade cheese balls deep fried in butter with syrup	
Rasgulla	\$3.95
Homemade cheese balls steamed and soaked in syrup	
Rasmalai	\$4.95
Homemade Cheese Balls Soaked In Saffron Milk	
Ice Cream	\$6.00
Vanilla, Chocolate or Strawberry	
Gajar Halwa Carrot Fudge	\$4.95
Gajar Halwa	\$7.95
With Ice Cream Carrot Fudge With Ice Cream	