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Tuk Took LLC
Denver, Colorado



**YOUR COMPLETE
KITCHEN SOLUTION**



TUK TOOK

— BITES —



A FRESH INITIATIVE



OUR PROMISE

With a vast range of ready-to-cook food, we offer delicious opportunities to expand your business and attract more customers.

Hygiene

We offer Indian food with international standards of hygiene. We keep minimum human contact with ingredients and edibles to ensure you receive hygienic and safe, ready-to-cook food.

Innovation

We are committed to providing constant innovation in affordable food segment. Our range of products can retain a fresh taste and aroma for a long time.

High-quality

To deliver the promised quality of food to you, each edible product goes through a rigorous QA process. Our trained and experienced professionals use modern methods to ensure quality taste.

Cost-Saving

With our frozen food, one can save costs on skilled labor, ingredients, **control wastage**, and reduce utility bills.

Convenient

Our quick & easy food packets are easy to store and **save time** in terms of cooking preparation.



Tasty

We use **fresh & quality ingredients** that bring out the most evocative flavors.

Low Investment

Our food products do not require professional kitchen equipment, requiring low investments to **start a cooking business**.

Consistent Quality

We have set recipes **curated by professional chefs** which help maintain quality, every time.

Truly Indian

Staying true to **authentic taste**, we turned some of the most loved but time-taking traditional Indian recipes into quick food.

INDIAN BREADS



SOUTH INDIAN



INDIAN SWEETS



BAKERY



CATEGORIES

TO COMPLETE
YOUR MENU

INDIAN GRAVIES



INDIAN SABJIS



FRIED SNACKS



READY-TO-FRY SNACKS

Loved by everyone, snack time is incomplete without some fried and crunchy snacks. But fried food requires time & effort. And young foodies do not hesitate in switching to easily available options.

To ease the process of cooking, we have brought you ready-to-fry traditional snacks. These lite bites are prepared home-style, using quality ingredients, and are perfect as an appetizer or snack. So, add this amazing variety of crunchy food to your menu to delight your customers!



Step I : Remove the Required quantity Of snack from the pack stored in -18°C temp



Step II : Heat it in the Microwave for around 60-70 seconds (approx* 100 g) Or keep it in 0-4°C until thawed



Step III : Deep fry in hot Oil (180°C) until golden Brown and serve

FRY TO PERFECTION



- Punjabi Samosa(J)
- Medium Punjabi Samosa(J)
- Mini Punjabi Samosa(J)
- Cheese Corn Samosa(J)
- Spinach Cheese Samosa
- Mexican Samosa
- Chinese Samosa
- Navtad Samosa

- Aloo Tikki (Chana Dal)
- Falafel Tikki
- Burger Tikki(J)
- Mini Cutlet
- Cutlet (J)
- Mexican Triangle(J)



- Matar Kachori
- Cocktail Dal Kachori(J)
- Potato Rosti
- Potato Cheese Rosti
- Batata Vada(J)
- Dal Kachori(J)
- Lilva Kachori



- Spinach Cheese Roll(J)
- Corn Cheese Roll(J)
- Veg. Manchurian Ball
- Aloo Cheese Ball
- Corn Cheese Ball(J)
- Aloo Tikki
- Beetroot Tikki
- Dosa Roll



- Mumbai Vada
- Coin Bataka Vada
- Sabudana Vada
- Bread Pakoda
- Hara Bhara Kebab
- Veg. Spring Roll(J)



JAIN OPTION AVAILABLE
DO NOT RESTORE SNACKS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-EAT SABJIS

When it comes to curries (Sabjis), quality matters the most. Foodies love the tangy, spicy yet sweet flavors of restaurant food. But the quality texture and hot aroma attract the customers the most. To add those superior food standards to your menu, we bring you Indian Sabjis that require minimal cooking.

Packed at the peak of their quality, each Sabji is sealed with authentic and aromatic Indian spices. The natural thickening agents of Sabjis easily adjust the consistency of the curry when water is added.




Step I: Take out sabji tray from the pack stored in -18°C temp


Step II: Poke holes on the seal of the tray


Step III: Microwave for 5-7 mins

COOK CONSISTENT QUALITY



- Palak Paneer
- Paneer Makhani
- Veg Biryani
- Soya Biryani



- Mix Vegetables
- Palak Khichdi
- Dal Khichdi



- Pav Bhaji
- Aloo Rasawala
- Dal Makhani
- Bhindi Masala
- Rajma Masala



- Chana Masala
- Yellow Dal Tadka
- Aloo Mutter

JAIN OPTION AVAILABLE
DO NOT RESTORE SABJIS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-EAT INDIAN BREADS

For a foodie, an Indian meal is incomplete without some wholesome Naans, Rotis, Parathas, and Kulchas. And we're bringing our range of ready-to-eat breads that can be served piping hot in an instant. To enrich your menu with homely taste, we prepared these Indian breads using home-style cooking methods.

In order to retain fresh and soft yet crunchy layers of these food items, we use natural preservatives. Just open the package, heat it in a microwave, Tandoor or on a Tawa, and your Indian bread is ready.



Method I



Step I : Remove the required quantity of bread from the pack stored in -18°C temp



Step II : Microwave for 5 mins & serve hot



Step I : Remove the required quantity of bread from the pack stored in -18°C temp



Step II : Grease the bread with butter/oil



Step III : Toss it on a preheated pan for 2 mins or until golden brown

ROAST TO PERFECTION



- Plain Naan
- Garlic Naan
- Mini Garlic Naan
- Chilly Coriander Naan
- Aloo Kulcha



- Mix Veg Paratha
- Onion Paratha
- Lachcha Paratha
- Cheese Palak Paratha
- Cheese Palak Kulcha



- Tawa Paratha
- Paneer Paratha
- Malabar Paratha
- Aloo Paratha
- Tandoor Roti
- Paneer Onion Paratha

JAIN OPTION AVAILABLE
DO NOT RESTORE BREADS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

THE TASTE OF SOUTH

The popularity of South Indian food is all around the world. It's healthy, easy to cook, and is the tastiest Indian food. In many parts of the US, Canada, and all of India, south Indian food is a go-to breakfast and snack. So, we have brought this authentic food as a ready-to-cook range.



Batter



Step I : Remove the required quantity of batter from the pack stored in - 18°C temp



Step II : Keep it in 0-4°C until thawed



Step III : Use as per your requirement



Step I : Remove the required quantity of chutney from the pack stored in - 18°C temp



Step II : Keep it in 0-4°C overnight for thawing or place chutney pouch into hot water for around 45 minutes/until thawed



Step III : Once thawed use as per your requirement

Chutneys

SOUTH INDIAN FOOD IN MINUTES



- Masala Dosa
- Idli
- Medu Vada Batter



- Sambar Paste
- Coconut Chutney
- Coconut Coriander Chutney
- Mint Chutney



- Mysore Chutney
- Spring Chutney
- Garlic Chutney
- Chettinad Chutney
- Coriander Chutney

JAIN OPTION AVAILABLE
DO NOT RESTORE THESE DISHES BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-COOK GRAVIES & PASTES

Ease the cooking process with this ready-to-cook gravy range. Each gravy/paste is made out of fresh and standard ingredients along with premium quality spices. The hot aroma and easily adjustable consistency helps anyone cook a perfect sabji/curry in minutes.

When equipped with this range, cooking in a restaurant during peak hours becomes effortless. Moreover, these gravies have natural preservatives and thickening agents to help serve authentic and fresh food every single time.



Step I : Remove the required quantity of gravy/paste from the pack stored in -18°C temp



Step II : Keep it in 0-4°C overnight for thawing or place gravy/paste pouch into hot water for 45 minutes/until thawed



Step III : Once thawed use as per your requirement

COOK CONSISTENT QUALITY



- Makhani Gravy (Red)
- Onion Gravy (Brown)
- Lababdar Gravy
- Imli Chutney



- Palak Gravy
- White Gravy
- Green Chutney



- Schezwan Chutney
- Schezwan Sauce

JAIN OPTION AVAILABLE
DO NOT RESTORE GRAVIES & PASTES BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-COOK Indo Chinese range

Enjoy the ready-to-cook Chinese range, bringing the authentic taste of China right to your kitchen. This range offers an exquisite selection of meals inspired by China's rich culinary heritage, made convenient and easy to prepare. Each dish is crafted with high-quality ingredients, capturing the traditional flavors of beloved dishes. Perfect for busy evenings or impromptu gatherings, these ready-to-cook meals make it simple to enjoy the diverse tastes of China without extensive preparation. Embrace the flavors, aromas, and textures of Chinese cuisine—cooked in minutes, savored for hours.



Steam

Preheat the steamer .
Heat the momos for 7-8 minutes .



Pan-fry

Preheat the pan fry at 180°C / 350°F .
Heat one table spoon of oil on a non stick pan . Place momos and cook for 2 minutes . Add 2 table spoons of water and cover . Cook it covered for 2 minutes . Once the water has evaporated , crisp up base and serve .

AUTHENTICALLY CHINESE



- Schezwan Mix Veg Momo
- Mix Veg Momo
- Noodle Shaped Samosa



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USE WITHIN 24 HRS OF THAWING.

READY-TO-COOK Gujarati farsan

Relish the vibrant flavors of authentic Gujarati cuisine, a delightful journey through India's western state of Gujarat. Known for its unique blend of sweet, spicy, and tangy tastes, Gujarati food offers a rich variety of dishes to please any palate. From Khaman, to Patra, to Dhokla, each dish showcases the authentic, wholesome ingredients and culinary traditions that make Gujarati cuisine a true experience for all the senses



Step I:

Puncture top film 3 to 4 times with fork to vent



Step II:

Microwave the tray (1100 watt) turnin tray midway through heating cycle



Step III:

Remove tray from microwave leaving film intact .



Step IIII:

To complete process , let stanf for 3-4 minutes and then serve

RELISH PURE GUJARATI FLAVOURS



- Nylon Khaman
- Vatidal Khaman
- Sandwich Dhokla
- Mix Vegetable Handvo
- Vata Patra
- Railway Cutlet
- Potli Samosa
- Cocktail Dal Kachori



JAIN OPTION AVAILABLE
DO NOT RESTORE GRAVIES & PASTES BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.



SMALL BATCH. ARTISANAL

TUK TOOK

तुक तूक

Vision of Denver. Flavor of India

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