

hăkă

pan asian dining experience

MENU

monday - friday | 12pm - 10pm
saturday & sunday | 12pm - 11pm
(516)390-9824

New York
620 S. Oyster Bay Rd. Hicksville, NY 11801

APPETIZERS

CRISPY SPRING ROLLS
choice of vegetable or chicken
$7.95

CHILLY PANEER
cottage cheese, chilli, onions, soy sauce
$10.95

CAULIFLOWER BLOOMS
fried cauliflower, chilli garlic sauce, onions
$10.95

HONEY CHICKEN BITES
spicy honey glaze, soy sauce, green onions
$10.95

HAKA HOT STONE
kobe beef, soy miso glaze, cooked tableside
$32.95

SEAFOOD TARTAR
choice of **spicy tuna** or **salmon**,
thin sliced avocado
$15.95

DRUMS OF HEAVEN
chicken drumsticks, chillies, garlic
$14.95

CARPACCIO
choice of **tuna**, **hamachi**, or **salmon**
$12.95

CRISPY TUNA RICE
rice blocks, spicy tuna, jalapeno
$26.95

PAN FRIED FISH
serrano chillies, onion, garlic
$14.95

SALMON PEARADISE
salmon, pear, avocado, scallion
$13.95

FLAMING KEBAB GRILL
malai kebab, hariyali kebab, seekh kebab,
tandoori shrimp
$23.95

GRILL PANEER TIKKA
$18.95

SOUPS & GREENS

(Chicken + $1.00 ; Shrimp + $2.00)

SWEET CORN SOUP
corn, vegetables, scallions, ginger
$7.95

MANCHOW SOUP
garlic, mixed vegetables, soy sauce
$7.95

SPICY LEMON CORIANDER
malaysian style soup, mushrooms, coriander
$7.95

HOT & SOUR SOUP
mushrooms, tofu, vegetables
$7.95

TOM YAM SOUP
vegetables, mushrooms, lemongrass
$7.95

TOM KHA SOUP
coconut milk, galangal, lemon grass
$7.95

PAPAYA SALAD
julienned papaya, basil, chilli, roasted peanuts
$7.95

KANI CUCUMBER SALAD
crabmeat, cucumber, iceberg lettuce,
masago, mayo
$6.95

=vegan

SASHIMI OR NIGIRI

AL LA CARTE

two piece sashimi or two piece nigiri

TUNA* **$4.50**
SALMON* **$4**
HAMACHI* **$4**
UNI* **$8**
IKA SQUID* **$4**
EEL **$4**
TAKO OCTOPUS **$4**
TAMAKO **$3.50**

Signature Rolls

TROPICAL SALMON **$18**
shrimp tempura, cucumber, avocado, topped w/ salmon & mango

MANGO TANGO **$19**
shrimp tempura, mango, cucumber, cream cheese (deep fried roll)

OCEANIC BLISS **$18**
kani, cucumber, mango, topped w/unagi (eel) & avocado

HOLY TUNA **$18**
spicy kani salad, cucumber, tempura flakes, topped w/ tuna & avocado

PACIFIC JEWEL **$18**
salmon, crab, avocado, cucumber, cream cheese (deep fried roll)

STRAWBERRY SUNRISE **$18**
crab, avocado, cucumber, topped with hamachi, strawberries

VOLCANO **$19**
spicy crab, avocado, cucumber, topped with spicy kani cucumber salad, tempura flakes

Combonations

CLASSIC AND NIGIRI DELIGHT **$14**
choice of 1 classic roll & 4 piece nigiri (tuna, salmon, hamachi, shrimp)

SIGNATURE AND SASHIMI DELIGHT **$24**
choice of 1 signature roll & 6 piece sashimi (salmon & hamachi)

CLASSIC ROLLS

COOKED

CALIFORNIA **$7**
kani, avocado, cucumber

BOSTON **$7**
shrimp, lettuce, cucumber

SHRIMP TEMPURA **$8**
shrimp, avocado, cucumber

SPICY CRUNCHY CRAB **$7**
spicy crab, cucumber, avocado, tempura flakes

RAW

TUNA* **$7**
SALMON* **$7**
PHILADELPHIA* **$9**
smoked salmon, avocado, cucumber, cream cheese
TUNA AVOCADO* **$8**
TUNA CUCUMBER* **$8**
YELLOWTAIL JALAPENO* **$8**
YELLOWTAIL SCALLION* **$8**
SALMON CUCUMBER* **$8**
SALMON AVOCADO* **$8**
SPICY CRUNCHY TUNA* **$8**
SPICY CRUNCHY SALMON* **$8**
RAINBOW ROLL* **$16**
california inside, tuna, salmon, hamachi, & avocado on top

VEGETABLE

AVOCADO **$6**
CUCUMBER **$6**
PEANUT AVOCADO **$7**
SWEET POTATO TEMPURA **$7**
AVOCADO CUCUMBER **$7**
AACBS **$10**
avocado, asparagus, cucumber, bellpepper, snowpeas

*contains raw or uncooked food products, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

CHICKEN ENTREES

HAKA CHILI CHICKEN **18.95**
Boneless pieces of chicken prepared with fresh herbs and chilies in traditional Hakka style served dry, with light gravy or full gravy.

CHICKEN IN HOT GARLIC SAUCE **18.95**
Stir-fried diced chicken cooked in hot garlic sauce.

CHICKEN IN BLACK BEAN SAUCE **17.95**
Stir-fried w/ bell peppers and onions in mild black bean sauce.

CHICKEN MANCHURIAN **17.95**
Chicken and vegetable dumplings in Manchurian sauce.

SWEET & SOUR CHICKEN **17.95**
Tender pieces of boneless chicken, green bell pepper and onions in sweet & sour sauce.

BASIL GINGER CHICKEN **18.95**
Boneless chicken breast stir-fried in ginger and basil sauce.

CORIANDER GARLIC CHICKEN **18.95**
With onions and bell peppers in garlic coriander sauce.

PAD KING SOD CHICKEN **17.95**
Diced chicken prepared with fresh ginger, onions, peppers, chilies and mushrooms in chili bean sauce.

SZECHWAN CHICKEN **18.95**
Authentic preparation of chicken in spicy Szechwan sauce.

BLACK PEPPER CHICKEN **17.95**
Stir-fried boneless chicken in black pepper sauce.

CHICKEN HONG KONG STYLE **18.95**
Diced chicken cooked with a spicy blend of red peppers, onions and cashew nuts in a lightly spicy brown sauce.

CHICKEN SINGAPORE STYLE **18.95**
Stir-fried chicken with celery, bell peppers and onions in a mushroom sauce.

CHICKEN W/ GINGER SAUCE **17.95**
Stir-fried chicken with chopped scallions in a mild ginger sauce.

CHICKEN W/ BROCCOLI **17.95**
Boneless chicken breast stir-fried with broccoli in ginger sauce.

GENERAL TSO'S CHICKEN **17.95**
Deep fried chicken in a tangy sweet sauce.

VEGETARIAN ENTREES

MASALA VEGETABLE **14.95**
Stir-fried fresh vegetables with your choice of black bean sauce, green chili sauce or Szechwan sauce.

CHILI PANEER **14.95**
Cubes of cottage cheese w/ chilies in light soy sauce.

VEGETABLE MANCHURIAN **14.95**
Golden fried battered vegetables in Manchurian sauce.

BRAISED CHILI TOFU **14.95**
Cubes of tofu sautéed with vegetables in chili sauce.

SWEET & SOUR VEGETABLES **14.95**
Stir-fried in sweet & sour sauce with pineapples and lychee.

BROCCOLI & BABY CORN **14.95**
Sautéed broccoli and baby corn in garlic soy sauce.

EGGPLANT IN HOT GARLIC SAUCE **14.95**
Slices of eggplant cooked in hot garlic sauce.

CHILI CAULIFLOWER **14.95**
Cauliflower in stir-fried hot chili sauce.

PAD KA TEIN TOFU **14.95**
Fried tofu with mixed vegetables, black pepper and garlic sauce

=vegan

LAMB ENTREES

CHILI FRIED LAMB **21.95**
Sautéed with onions and fresh green chilies haka style.

LAMB SZECHWAN STYLE **21.95**
Sliced lamb with authentic spicy Szechwan sauce.

GINGER LAMB **21.95**
Stir-fried with green bell pepper in fresh ginger-flavored sauce.

SEAFOOD ENTREES

CHILI SHRIMP **20.95**
Cooked with onion and fresh green chilies in chili sauce.

GINGER SHRIMP **20.95**
Stir-fried shrimp with chopped scallions in a mild ginger sauce.

SHRIMP SINGAPORE STYLE **20.95**
Stir-fried shrimp with celery, bell peppers and onions in a mushroom sauce.

SZECHWAN SHRIMP **20.95**
Stir-fried shrimp cooked in spicy Szechwan sauce.

SHRIMP IN HOT GARLIC SAUCE **20.95**
Shrimp sautéed with vegetables in hot garlic sauce.

SHRIMP IN BLACK PEPPER SAUCE **20.95**
Shrimp sautéed with vegetables in black pepper sauce.

SHRIMP IN BLACK BEAN SAUCE **20.95**
Shrimp cooked in authentic Chinese spices, onion and bell pepper in black bean sauce.

SWEET & SOUR SHRIMP **20.95**
Stir-fried with bell peppers and onions in sweet & sour sauce.

CHILI FISH **28.95**
Cooked with onion and fresh green chilies in chili sauce.

FILET OF TILAPIA **26.95**
Boneless filet of tilapia served with your choice of chili, garlic or Szechwan sauce.

hăkă SPECIAL

CHEF SPECIAL WHOLE RED SNAPPER

A whole red snapper, its skin delectably crunchy from sizzling in hot oil, is a classic not to be missed.
(24-48hr pre-order required)

M/P

THAI CURRIES

Vegetable $15.95, Chicken $19.95,
Shrimp $21.95, Lamb $21.95

RED CURRY
With coconut milk, palm sugar, seasoning sauce and lemon leaf flavoring.

GREEN CURRY
With coconut milk, palm sugar, seasoning sauce, lemon leaf flavoring & basil.

PENANG CURRY
With coconut milk, peanut butter, seasoning sauce and lemon leaf flavoring.

RICE & NOODLES

(CHICKEN + $1.00 ; SHRIMP + $2.00)

SZECHWAN FRIED RICE **12.95**
A spicy blend of rice and vegetables Szechwan style.

YOUNG CHOW FRIED RICE **15.95**
Rice pearls with chicken, shrimp, egg and vegetables.

FRIED RICE **13.95**
Rice pearls stir-fried with shrimp, egg and vegetables.

CHILI GARLIC FRIED RICE **14.95**
Traditionally served spicy rice with garlic flavor.

HAKA NOODLES **13.95**
Haka style Chinese noodles prepared as you like.

CHILI GARLIC NOODLES **14.95**
Chili noodles with garlic prepared with fresh garden vegetables

SINGAPORE NOODLES **15.95**
Thin rice noodles stir-fried to perfection Singapore style.

SZECHWAN NOODLES **13.95**
Chinese noodles prepared as you like Szechwan style.

AMERICAN CHOPSUEY (CHICKEN OR VEGETARIAN) **14.95**
Sweet & sour vegetables served over crispy fried noodles.

JASMINE RICE ***SMALL $2.95, LARGE $3.95***

INDIAN DELICACIES

MURGH CHICKEN SPECIALTIES

CHICKEN TIKKA MASALA **$18.95**
Tender chicken breast pieces marinated in yogurt and aromatic spices, grilled to perfection and then cooked in a creamy tomato-based sauce.

CHICKEN JAL FREZI **$18.95**
Tender pieces of chicken cooked with a variety of colorful bell peppers, onions, and tomatoes in a spicy tomato-based sauce.

CHICKEN CHETTINAND **$18.95**
Tender pieces of chicken cooked in a fragrant blend of aromatic spices and herbs, including peppercorns, cloves, cinnamon, and fennel seeds, all roasted and ground to perfection.

CHICKEN ANDHRA CURRY **$18.95**
Tender pieces of chicken cooked in a spicy and tangy sauce made with a blend of Andhra-style spices

CHICKEN SUKHA CURRY **$19.95**
Dry and spicy South Indian dish made with tender pieces of chicken cooked with onions, tomatoes, and a blend of aromatic spices.

GONGURA CHICKEN CURRY **$19.95**
Tender pieces of chicken cooked in a tangy and spicy sauce made with Gongura leaves, a popular souring agent in South Indian cuisine.

KADAI CHICKEN **$19.95**
Tender pieces of chicken cooked in a tangy and spicy sauce made with ground spices and onions souring agent in punjabi Indian cuisine.

PUNJABI CHICKEN CURRY **$19.95**
Tender pieces of chicken cooked in a spicy and tangy sauce made with a blend of punjabi-style spices

GOSHT LAMB & GOAT

CHETTINAD-SPICED GOAT **$23.95**
Tender pieces of goat meat cooked in a fragrant blend of aromatic spices and herbs, all roasted and ground to perfection.

GOAT KEEMA **$22.95**
Ground goat meat cooked with onions, tomatoes, ginger, garlic, and a blend of fragrant spices

GOAT ROGANJOSH **$23.95**
Tender goat meat braised in a rich, spiced kashmiri sauce.

LAMB DHANSAK **$21.95**
Tender pieces of lamb cooked with lentils, vegetables, and a blend of aromatic spices

LAMB PASANDA **$21.95**
Tender pieces of lamb marinated in a creamy blend of yogurt, nuts, and aromatic spices, such as cardamom, cinnamon, and cloves.

LAMB VINDALOO **$21.95**
Tender pieces of lamb cooked with a fiery blend of vinegar, garlic, ginger, and red chili peppers, along with other aromatic spices, such as cumin, coriander, and mustard seeds.

LAMB ROGANJOSH **$21.95**
Tender lamb meat braised in a rich, spiced kashmiri sauce.

SUKHA GOAT **$25.95**
Tender pieces of goat cooked with with red pepper, onion along with Indian spices.

GOAT PASAND **$23.95**
Tender pieces of goat marinated in a creamy blend of yogurt, nuts, and aromatic spices, such as cardamom, cinnamon, and cloves.

GOAT VINDALOO **$23.95**
Tender pieces of lamb marinated in a creamy blend of yogurt, nuts, and aromatic spices, such as cardamom, cinnamon, and cloves.

GOAT KADAI **$23.95**
Tender pieces of goat marinated in a creamy blend of yogurt, nuts, and aromatic spices, such as cardamom, cinnamon, and cloves.

SUBZI KE BAAG SE VEGETARIAN SPECIALTIES

PALAK PANEER **$16.95**
Cubes of paneer (Indian cottage cheese) cooked in a rich and flavorful spinach-based sauce with a blend of aromatic spices, such as cumin, coriander, and garam masala.

METHI MUTTER MALAI **$17.95**
A creamy and flavorful North Indian dish made with fresh fenugreek leaves, green peas, and paneer (Indian cottage cheese), cooked in a rich and velvety sauce made with cream and a blend of aromatic spices

ALOO GOBI MASALA **$16.95**
Fresh cauliflower florets and diced potatoes, cooked in a rich and flavorful tomato-based sauce with a blend of aromatic spices

PANEER PASANDA **$17.95**
Cubes of paneer stuffed with a delicious blend of nuts and aromatic spices. The stuffed paneer is then simmered in a creamy tomato-based sauce with a touch of sweetness from honey.

MALAI KOFTA **$17.95**
Delicious vegetable balls made with potatoes, paneer, and nuts, simmered in a rich and creamy tomato-based sauce with a blend of aromatic spices.

SHAHI PANEER **$17.95**
Cubes of paneer cooked in a rich and creamy sauce made with cashews, almonds, and a blend of aromatic spices

CAULIFLOWER, EGGPLANT, BEAN CURRY **$16.95**
A delicious vegetarian dish made with fresh cauliflower florets, tender eggplant pieces, and hearty beans, cooked in a flavorful sauce made with aromatic spices

DAL MAKHANI **$16.95**
A delicious vegetarian dish made whole urad dal, rajma, butter and spices.

DAL TADKA **$16.95**
A delicious vegetarian dish mademoong dal and toor dal with a spiced ghee tempering cooked iwith a blend of aromatic spices.

KADAI PANEER **$17.95**
A delicious vegetarian dish made with fresh premium paneer cubes, in a tomato onion gravy with a blend of spices

VEG KORMA **$17.95**
A delicious vegetarian dish made with potatoes, tomatoes, carrots, peas, and green beans. cooked in a creamy and aromatic gravy of yogurt, coconut and cashew

PANEER BHURJI **$17.95**
A delicious vegetarian dish made with North Indian dish made with Indian cottage cheese ,herbs and ground spices in a flavorful sauce made with aromatic spices

HOUSE SPECIAL BIRYANI

All biryanis served with mirchi ka salan (curried chilli peppers)

CHICKEN DUM BIRYANI **$18.95**
Tender pieces of chicken marinated in yogurt and aromatic spices, layered with fragrant basmati rice, caramelized onions, and saffron, and slow-cooked to perfection in a sealed pot

VEGETARIAN DUM BIRYANI **$17.95**
Fragrant basmati rice cooked with a variety of fresh vegetables, including carrots, peas, cauliflower, and potatoes, along with a blend of aromatic spices, such as cumin, coriander, and garam masala.

GOAT DUM BIRYANI **$24.95**
Tender pieces of goat meat marinated in yogurt and a blend of aromatic spices, layered with fragrant basmati rice, caramelized onions, and saffron, and slow-cooked to perfection in a sealed pot.

LAMB DUM BIRYANI **$24.95**
Tender pieces of lamb meat marinated in yogurt and a blend of aromatic spices, layered with fragrant basmati rice, caramelized onions, and saffron, and slow-cooked to perfection in a sealed pot.

JEERA RICE **7.95**
Rice cooked with cumin seeds.

ACCOMPANIMENTS

NAAN $3.00
A soft and fluffy Indian bread made with all-purpose flour baked in a traditional tandoor oven, giving it a unique smoky flavor and charred texture.

Choice of Plain, Garlic (+$1.00), Cilantro(+$0.75), or Chili (+$1.00)

ROTI $3.00
Indian flatbread made with whole wheat flour and baked in a traditional tandoor oven, giving it a unique smoky flavor and charred texture.

ONION KULACHA $6.95
Indian flatbread made with whole wheat flour stuffed with onions and baked in a traditional tandoor oven, giving it a unique smoky flavor and charred texture.

PANEER KULACHA $6.95
Indian flatbread made with whole wheat flour stuffed with paneer and baked in a traditional tandoor oven, giving it a unique smoky flavor and charred texture.

DESSERTS

RAS MALAI **$8.00**
Soft and spongy cheese pattys made with cottage cheese, soaked in a sweetened milk syrup flavored with cardamom and rose water. COLD

GULAB JAMUN **$8.00**
Soft and spongy dough soaked in a sweet syrup flavored with cardamom and rose water. HOT

ICE CREAM **$6.95**
choice of mango, paan, badam kesar (almond), chocolate, vanilla. COLD

*FALOODA **$8.00***
A traditional Indian dessert made with a base of rose-flavored milk, topped with vermicelli noodles, basil seeds, and a scoop of vanilla ice cream. COLD

DIM SUM

$9.95 / 5pc

BASIL & CHICKEN

VEGETABLE

SPICY VEGAN BEEF 

SHRIMP

SHRIMP & CHICKEN

MUSHROOM & SHRIMP

MUSHROOM & SPINACH

HAKA LUNCH SPECIAL

MONDAY – FRIDAY 12:00 PM – 3:00 PM

CHOICE OF SOUP & ENTREE

(CHOICE OF CHICKEN OR VEGETABLE)

SWEET CORN SOUP

HOT & SOUR SOUP

MANCHOW SOUP

CHICKEN OR VEGETARIAN ENTREES

$14.95

CHICKEN SINGAPORE STYLE

CHILI CHICKEN HAKKA STYLE

CHICKEN HONG KONG STYLE

CHICKEN WITH GINGER SAUCE

SLICED CHICKEN WITH BROCCOLI

RED OR GREEN CHICKEN CURRY (+$1.00)

MIX VEGETABLES IN SZECHWAN STYLE

MIX VEGETABLES IN CHILI SAUCE

VEGETABLE MANCHURIAN

RED OR GREEN VEGETABLE CURRY

THAI FRIED RICE (CHICKEN OR VEGETABLE)

CHILI GARLIC NOODLES (CHICKEN OR VEGETABLE)

SHRIMP ENTREES

$16.95

SHRIMP SINGAPORE STYLE

CHILI SHRIMP

SHRIMP IN HOT GARLIC SAUCE

SHRIMP IN GINGER SAUCE

ALL LUNCH SPECIALS ARE SERVED WITH A SIDE OF JASMINE RICE