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Taste of India

Indian Restaurant

Please let your server know of any food allergies. There is always a chance of cross-contamination in food preparation.

Price subject to change without notice

20202

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APPETIZERS

VEGETABLE PAKORA Vegetable fritters with chick pea flour	\$3.95
CHICKEN PAKORA Assorted boneless chicken cubes deep fried in chick pea batter	\$4.50
FISH PAKORA	\$6.95
Fish, boneless and skinless, marinated with lemon juice, spices, chick pea batter and deep fried	
SAMOSA	\$3.95
Turnovers stuffed with potatoes and green peas	
SAMOSA CHAT	\$7.95
Samosa served traditionally with chana masala, yogurt and chutneys	
ALOO TIKKI CHAAT	\$7.95
Aloo tikki served traditionally with chana masala, yogurt and chutneys	
PANEER PAKORA	\$4.95
Homemade cheese deep fried in chick pea flour	
PAPADAM	\$1.95
Crispy, spicy wafers	
ONION BHAJI	\$3.95
Fresh cut onion dipped in chick peas batter and deep fr	ied



MIXED VEGETARIAN PLATER

Vegetable pakoras, cheese pakoras samosa, aloo tikki

\$6.95



ALOO TIKKI Chopped potatoes, green peas, flower balls deep fried

\$3.95

6.9

SHRIMP PAKORA Shrimp deep fried

\$7.95



VEGETABLE SOUP Lentils with Vegetables, Spices, etc.

\$3.50

TOMATO SOUP

Tomato Soup Garnished with basil

\$3.50



INDIAN BREAD

		Company of 2 Company	JUB
PLAIN PARATHA Multi-layered bread cooked on	\$2.50	COCONUT NAAN Unleavened bread baked in tandoor	\$3.95
grill with butter	1533111472	with sweet coconut stuffing. Garnished wit	h butter.
BHATURA (2 pcs) Light, deep fried	\$3.50	ONION KULCHA	\$2.95
CHAPATI	\$2.50	Crisp bread filled with caramelized onions	*
Thin, dry whole wheat bread	0.0000000000000000000000000000000000000	GARLIC NAAN	\$2.95
ROTI Whole wheat bread baked in tandoor	\$2.50	Unleavened white bread stuffed with garlic, baked in tandoor	
AALO PARATHA A multi-layered bread, stuffed with potatoes and cooked on a griddle with butter	\$2.95	ALOO NAAN Unleavened white bread stuffed with potatoes, baked in tandoor	\$2.95
NAAN	\$2.50	GINGER NAAN	\$2.95
Fine flour bread, baked in tandoor	Contraction of	Unleavened white bread stuffed with ginger, baked in tandoor	and the
SPINACH NAAN Plain unleavened bread stuffed with spinach	\$2.95	PESHAWARI NAAN	\$3.95
KEEMA NAAN	\$3.95	Unleavened white bread stuffed with cashew, raisins, coconut	
Stuffed with ground lamb	ÇO.00		

ROTI

Whole wheat bread baked in tandoor

\$2.50

Unleavened white bread stuffed with chicken, baked in tandoor \$3.95

CHICKEN NAAN

CHEESE NAAN

Unleavened white bread stuffed with cheese, baked in tandoor. \$3.95

VEGETABLES

MUTTER MUSHROOM

Fresh mushrooms and green peas cooked in a delicately spiced sauce

\$12.95

MALAI KOFTA

Vegetable balls, fried and cooked in cream sauce and garnished with cashews & nuts

\$12.95



VEGETABLES

SPINACH ALOO Spinach cooked in light cream with potatoes and sp	\$12.95
KARAHI PAKORA Frittersmade of ground chick pea flour	\$12.95
with yogurt and vegetables SPINACH MUSHROOM Fresh mushrooms cooked with creamed spinach and	\$12.95 d spices
PANEER MASALA Chunks of cheese sauteed with ginger, garlic, onion tomatoes, garnished with cashews, cooked in a crea A royal vegetarian delight	\$12.95 s, cm sauce
ALOO MATTER Fresh green peas cooked in a delicately spiced sauce with potatoes	\$12.95
DAL MAKHNI Black beans and kidney beans cooked with spices in	\$12.95 n butter
MUSHROOM BHUNA Fresh mushrooms cooked with onions, green peppers and spices	\$12.95
BAINGAN BHARTHA An eggplant specialty baked over open flame, mash and then sauteed with onions, garlic, ginger, light c and spices (cream or without cream)	
PANEER BHUNA Fresh homemade cheese cooked with tomatoes, onions and green peppers	\$12.95
MUSHROOM MASALA Fresh mushrooms sauteed with ginger, garlic, and onion in a creamy sauce	\$12.95
SPINACH CHANA Spinach cooked in light cream with ginger, garlic, chick peas and spices	\$12.95
VEGETABLE MIX CURRY Curry cooked in mild spices with vegetables includi potatoes, beans, zucchini, cauliflower, carrots, etc.	\$12.95
ALOO GOBI Cauliflower and potatoes cooked in tomatoes and spices	\$12.95
CHANA SPINA MASALA MAKA	ACH AI (MAKKI)

MASALA Chick peas cooked with onions and spices

<u>\$12.95</u>

MAKAI (MAKKI)

Spinach cooked with corn, ginger, garlic, onion and spices

\$12.95



SPINACH PANEER Spinach cooked with ginger

garlic, spices and homemade cheese



MATTER PANEER

Fresh homemade cottage cheese and green peas curry

\$12.95



DAL PANEER Red lentils (Masoor Dal) cooked with spices and paneer

\$12.95



VEGETABLE MASALA Mixed vegetables cooked in spices and a thick creamy curry sauce

\$12.95



VEGETABLE KORMA

Mixed vegetables cooked in cream sauce, herbs and garnished with cashews & nuts

\$12.95

VEGETABLE MANGO

Variety of vegetables including green peas, carrot, potatoes cauliflower cooked in a mango sauce

\$12.95



LAMB CURRIES

LAMB CURRY The perfect lamb curry, cooked with onions and spices	\$14.95	LAMB BHUNA Lamb cooked with tomat onions and bell peppers
LAMB VEGETABL Lamb cooked with mixed vegetables and spices	.E \$14.95	LAMB SHAHI Lamb cooked in cream w herbs and cashews
LAMB MANGO Lamb cooked in mild spices and mango sauce LAMB BHARTHA Lamb cooked with a puree of re with onions, mild spices, light of		LAMB MASAL Lamb cooked in spices and a cream sauce LAMB MADRA Lamb cooked with tomat onions, ginger and cocon
LAMB SPINACH Lamb cooked with mild spices, and spinach	\$14.95 cream	GOAT CURRY

BHUNA \$14.95 d with tomatoes, bell peppers \$14.95 SHAHI KORMA d in cream with ashews MASALA \$14.95 d in spices sauce

MADRAS d with tomatoes. er and coconut milk

\$14.95

\$14.95

Goat meat with bone, cooked in onions, garlic, ginger, tomatoes and spices

ROGAN JOSH Lamb cooked in a

yogurt based sauce

\$14.95

LAMB **MUSHROOM** Juicy lamb, cooked with spices, onions, tomatoes and mushrooms

\$14.95

LAMB VINDALO CURRY

Lamb cooked with potato and spices

\$14.95

CHICKEN CURRIES (Breast Meat)

\$13.50

CHICKEN CURRY

Boneless chicken cooked in onions, garlic, ginger, spices

\$13.50 CHICKEN BHUNA

Chicken cooked with tomatoes. onions and bell peppers

CHICKEN \$13.95 **KORMA**

Boneless chicken cooked with cream sauce, cashews and nuts **CHICKEN** MAKHNI

Boneless Tandoori chicken cooked in spices and a thick curry sauce

\$13.95

CHICKEN TIKKA MASALA Boneless roasted chicken

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cooked in spices and thick cream sauce

\$13.95



CHICKEN CURRIES

CHICKEN VINDALOO Chicken curry cooked with potatoes and spices	\$13.50
CHICKEN MANGO Chicken cooked in onion, garlic, ginger and mango sauce	\$13.50
CHICKEN MADRAS Chicken cooked with fresh tomatoes, onion, ginger and spices with coconut milk	\$13.50
CHICKEN BHARTHA Chicken cooked with a puree of roasted eggplants with onions, light cream and tomatoes	\$13.50



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CHICKEN VEGETABLE Chicken cooked with mixed vegetables and spices

\$13.50

BEEF CURRIES

BEEF CURRY \$14.25

Beef cooked in onion, garlic, ginger and spices

BEEF VINDALOO \$14.25 CURRY

Beef curry cooked with potatoes and spices

BEEF KORMA \$14.25

Beef curry cooked in cream with a blend of spices and herbs and garnished with cashews & nuts

BEEF SPINACH \$14.25

Chunks of beet cooked in creamed spinach with spices

BEEF MASALA Beef cooked in a rich cream and tomato sauce

\$14.95

BEEF

MADRAS Beef cooked with fresh tomatoes, onions, ginger and coconut milk \$14.25



BEEF CURRIES

BEEF BHUNA

Beef cooked with tomatoes, onions and green peppers

BEEF MANGO

Boneless beef cooked in onions garlic, ginger and mango sauce

\$14.25

\$14.25

BEEF BHARTHA

\$14.25

\$14.25

Beef cooked with a puree of roasted eggplants with onions, light cream and tomatoes

BEEF MUSHROOM

Beef cooked with mushrooms and curry sauce

SEAFOOD

FISH MADRAS Boneless fish cooked in onions, garlic, ginger, spices and coconut milk	\$14.95	SHRIMP MANGO Shrimp cooked in onion, garlic, ginger and mango sauce	\$15.95
FISH CURRY Boneless fish cooked in onions, garlic, ginger and spices	\$14.95	SHRIMP MUSHROOM Shrimp cooked with mushrooms and curry sauce	\$15.95
FISH BHUNA Fish cooked with tomatoes, onions and green peppers	\$14.95	SHRIMP WINDALOO Shrimp cooked in a tomato sauce with potatoes and onions	\$15.95
FISH VINDALOO CURRY Boneless fish cooked with potatoes and spices	\$14.95	SHRIMP KORMA Shrimp cooked with cream sauce with cashews and nuts	\$15.95
SHRIMP SPINACH Shrimp curry cooked with ginger, garlic, spices and spinach	\$15.95	SHRIMP MADRAS Shrimp cooked with onion and ginger, with coconut milk	\$15.95
SHRIMP MASALA Shrimp cooked in spices and a cream sauce	\$15.95		the second



Fish cooked in a rich cream sauce, with spices and tomato sauce

\$14.95

SHRIMP CURRY

Fresh shrimp cooked in a sauce

\$15.95

SHRIMP BHUNA

Shrimp cooked with tomatoes, onions and green peppers

\$15.95



TANDOORI SPECIALS

All Dinners Served with: <mark>Rice, Fresh Onio</mark>n Chutney, Mint Chutney, Tamarind Sauce. As per choice, Mild, Medium, Hot.

CHICKEN TANDOORI

Chicken with bone, marinated in yogurt and cooked in clay oven

CHICKEN KABAB

Boneless chicken roasted in clay oven with mild spices and marinated in yogurt

SEEKH KABAB

Finely minced lamb seasoned with onions, herbs and spices

TANDOORI MIXED GRILL \$1

Combination of tandoori specialties such as tandoori chicken, chicken kabob, shrimp, fish and seekh kabab

TANDOORI SHRIMP

King size shrimp marinated in sour cream and cooked in clay oven

\$13.95

\$14.95

\$14.95

\$17.95

\$17.95



FISH TIKKA

Fish marinated in sour cream and cooked in clay oven

\$16.95

VEGETARIAN DINNER

FOR TWO

Vegetable pakora, spinach paneer, malai kofta, chana masala with naan and kheer dessert

\$37.95

NON-VEGETARIAN DINNER FOR TWO

Chicken pakora, chicken tikka masala, lamb vegetable, tandoori chicken, naan bread and gulab jamun dessert

\$41.95



BIRYANI SPECIALS

CHICKEN BIRYANI \$13.95

Basmati rice cooked with chicken chunks and spices and garnished with cashews

BEEF BIRYANI

\$14.95

Basmati rice and spicy beef chunks cooked with spices and garnished with cashews

VEGETARIAN BIRYANI \$12.95

Basmati rice cooked with vegetables and garnished with cashews

SHRIMP BIYRANI \$15.95 Shrimp cooked with basmati rice

Shrimp cooked with basmati rid and garnished with cashews

\$14.95

Goat with bone, cooked in rice, garnished with cashews

GOAT BIRYANI

RICE

 SMALL
 LARGE

 \$2.50
 \$5.00

LAMB BIRYANI

Juicy pieces of lamb cooked with basmati rice and spices and garnished with cashews

\$14.95

SPECIAL Basmati rice cooked with pieces of

TASTE OF INDIA

king sized shrimp, chicken, beef and lamb, garnished with cashews

CONDIMENTS

PICKLE

\$**1.**75

MANGO CHUTNEY

\$**1.**75

RAITA Cucumber, mint in yogurt



\$16.95

DESSERT

KULFI Exotic ice cream from India, made \$3.95

with almonds and nuts

MANGO ICE CREAM \$3.95

Made with mango and milk and flavored with rose water

GULAB JAMUN

Non fat dry milk and cottage cheese fried balls, soaked in sugar syrup

KHEER \$3.95

Rice cooked in sweetened milk

GAJAR HALWA

Shredded carrots, slivered almonds with spices and sugar

\$3.95

\$3.95



