

## SEAFOOD

- SHRIMP MANGO** \$15.95  
Shrimp cooked in onion, garlic, ginger and mango sauce
- SHRIMP MUSHROOM** \$15.95  
Shrimp cooked with mushrooms and curry sauce
- SHRIMP WINDALOO** \$15.95  
Shrimp cooked in a tomato sauce with potatoes and onions
- SHRIMP KORMA** \$15.95  
Shrimp cooked with cream sauce with cashews and nuts
- SHRIMP MADRAS** \$15.95  
Shrimp cooked with onion and ginger, with coconut milk
- SHRIMP MASALA** \$15.95  
Shrimp cooked in spices and a cream sauce

### FISH MASALA

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: Rice, Fresh Onion Chutney,  
Mini Chutney, Tamarind Sauce. As per choice, Mild, Medium, Hot.

- CHICKEN TANDOORI** \$13.95  
Chicken with bone, marinated in yogurt and cooked in clay oven
- CHICKEN KABAB** \$14.95  
Boneless chicken roasted in clay oven with mild spices and marinated in yogurt
- SEEKH KABAB** \$14.95  
Finely minced lamb seasoned with onions, herbs and spices
- TANDOORI MIXED GRILL** \$17.95  
Combination of tandoori specialties such as tandoori chicken, chicken kabob, shrimp, fish and seekh kabab
- TANDOORI SHRIMP** \$17.95  
King size shrimp marinated in sour cream and cooked in clay oven

### FISH TIKKA

Fish marinated in sour cream and cooked in clay oven  
\$16.95

## ROYAL DINNER SPECIAL FOR 2

### VEGETARIAN DINNER

FOR TWO \$37.95

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

### NON-VEGETARIAN DINNER

FOR TWO \$41.95

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

## VEGETABLES

- VEGETABLE KORMA** \$12.95  
Mix vegetables cooked in cream sauce, herbs and garnished with cashews & nuts
- MATTER PANEER** \$12.95  
Fresh homemade cottage cheese and green peas curry
- ALOO GOBI** \$12.95  
Cauliflower and potatoes cooked in tomatoes and spices

### MUTTER MUSHROOM \$12.95

Fresh mushrooms and green peas cooked in a delicately spiced sauce

### MALAI KOFTA \$12.95

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

- SPINACH ALOO** \$12.95  
Spinach cooked in light cream with potatoes and spices
- KARAH PAKORA** \$12.95  
Fritters made of ground chick pea flour with yogurt and vegetables
- SPINACH MUSHROOM** \$12.95  
Fresh mushrooms cooked with creamed spinach and spices

- PANEER MASALA** \$12.95  
Chunks of cheese sauteed with ginger, garlic, onions, tomatoes, garnished with cashews, cooked in a cream sauce. A royal vegetarian delight

- ALOO MATTER** \$12.95  
Fresh green peas cooked in a delicately spiced sauce with potatoes

- DAL MAKHNI** \$12.95  
Black beans and kidney beans cooked with spices in butter

- MUSHROOM BHUNA** \$12.95  
Fresh mushrooms cooked with onions, green peppers and spices

- BAINGAN BHARTHA** \$12.95  
An eggplant specialty baked over open flame, mashed and then sauteed with onions, garlic, ginger, light cream and spices (cream or without cream)

- PANEER BHUNA** \$12.95  
Fresh homemade cheese cooked with tomatoes, onions and green peppers

- MUSHROOM MASALA** \$12.95  
Fresh mushrooms sauteed with ginger, garlic, and onion in a creamy sauce

- SPINACH CHANA** \$12.95  
Spinach cooked in light cream with ginger, garlic, chick peas and spices

- VEGETABLE MIX CURRY** \$12.95  
Curry cooked in mild spices with vegetables including potatoes, beans, zucchini, cauliflower, carrots, etc.

- SPINACH PANEER** \$12.95  
Spinach cooked with ginger garlic, spices and homemade cheese

- DAL PANEER** \$12.95  
Red lentils (Masoor Dal) cooked with spices and paneer

- VEGETABLE MASALA** \$12.95  
Mixed vegetables cooked in spices and a thick creamy curry sauce

### CHANA MASALA

Chick peas cooked with onions and spices

\$12.95

### SPINACH MAKAI (MAKKI)

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

\$12.95

### VEGETABLE MANGO

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

\$12.95

## BIRYANI RICE 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 and garnished with cashews
- GOAT BIRYANI** \$14.95  
Goat with bone, cooked in rice, garnished with cashews
- LAMB BIRYANI** \$14.95  
Juicy pieces of lamb cooked with basmati rice and spices and garnished with cashews
- TASTE OF INDIA SPECIAL** \$16.95  
Basmati rice cooked with pieces of king sized shrimp chicken, beef and lamb, garnished with cashews

| RICE | SMALL  | LARGE  |
|------|--------|--------|
|      | \$2.50 | \$5.00 |

## DESSERTS

- KULFI** \$3.95  
Exotic ice cream from India, made with almonds and nuts
- MANGO ICE CREAM** \$3.95  
Made with mango and milk and flavored with rose water
- GULAB JAMUN** \$3.95  
Non fat dry milk and cottage cheese fried balls, soaked in sugar syrup
- KHEER** \$3.95  
Rice cooked in sweetened milk
- GAJAR HALWA** \$3.95  
Shredded carrots, slivered almonds with spices and sugar

## CONDIMENTS

|                                |  |
|--------------------------------|--|
| <b>PICKLE</b><br>\$1.75        | <b>RAITA</b><br>Cucumber, mint in yogurt<br>\$1.75 |
| <b>MANGO CHUTNEY</b><br>\$1.75 | <b>PLAIN YOGURT</b><br>\$1.75                      |

Taste of  
India

TASTE OF  
India  
Indian Restaurant

Lunch Buffet  
11:30am-2:30pm

Dinner  
5:00pm-9:30pm

Monday Closed

2623 Monroe Street Suite 150  
Madison, WI 53711

Phone: 608-218-9200

www.TasteofIndiaMadison.com

Price subject to change without notice

Prime Printing, Inc.  
414.525.2656

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

12/5/18

## APPETIZERS

**VEGETABLE PAKORA** **\$3.95**  
Vegetable fritters with chick pea flour

**CHICKEN PAKORA** **\$4.50**  
Assorted boneless chicken cubes deep fried in chick pea batter

**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 fried

**ALOO TIKKI** **\$3.95**  
Chopped potatoes, green peas, flower balls deep fried

**SHRIMP PAKORA** **\$7.95**  
Shrimp deep fried

### NON-VEGETARIAN PLATER

Chicken Pakora and fish pakora, shrimp pakora

**\$7.95**

### MIXED VEGETARIAN PLATER

Vegetable pakoras, cheese pakoras, samosa, aloo tikki

**\$6.95**

## SOUP

**VEGETABLE SOUP** **\$3.50**  
Lentils with Vegetables, Spices, etc.

**TOMATO SOUP** **\$3.50**  
Tomato Soup Garnished with basil

## INDIAN BREADS

**PLAN PARATHA** **\$2.50**  
Multi-layered bread cooked on grill with butter

**BHATURA** **\$3.50**  
(2 pcs) Light, deep fried

**CHAPATI** **\$2.50**  
Thin, dry whole wheat bread

**ROTI** **\$2.50**  
Whole wheat bread baked in tandoor

**AALO PARATHA** **\$2.95**  
A multi-layered bread, stuffed with potatoes and cooked on a griddle with butter

**NAAN** **\$2.50**  
Fine flour bread, baked in tandoor

**SPINACH NAAN** **\$2.95**  
Plain unleavened bread stuffed with spinach

**KEEMA NAAN** **\$3.95**  
Stuffed with ground lamb

**COCONUT NAAN** **\$3.95**  
Unleavened bread baked in tandoor with sweet coconut stuffing. Garnished with butter.

**ONION KULCHA** **\$2.95**  
Crisp bread filled with caramelized onions

**GARLIC NAAN** **\$2.95**  
Unleavened white bread stuffed with garlic, baked in tandoor

**ALOO NAAN** **\$2.95**  
Unleavened white bread stuffed with potatoes, baked in tandoor

**GINGER NAAN** **\$2.95**  
Unleavened white bread stuffed with ginger, baked in tandoor

**PESHAWARI NAAN** **\$3.95**  
Unleavened white bread stuffed with cashew, raisins, coconut

### ROTI

Whole wheat bread baked in tandoor

**\$2.50**

### CHICKEN NAAN

Unleavened white bread stuffed with chicken, baked in tandoor

**\$3.95**

### CHEESE NAAN

Unleavened white bread stuffed with cheese, baked in tandoor.

**\$3.95**

## LAMB CURRIES

**LAMB CURRY** **\$14.95**  
The perfect lamb curry, cooked with onions and spices

**LAMB VEGETABLE** **\$14.95**  
Lamb cooked with mixed vegetables and spices

**LAMB MANGO** **\$14.95**  
Lamb cooked in mild spices and mango sauce

**LAMB BHARTHA** **\$14.95**  
Lamb cooked with a puree of roasted eggplant with onions, mild spices, light cream and tomatoes

## LAMB CURRIES

**LAMB SPINACH** **\$14.95**  
Lamb cooked with mild spices, cream and spinach

**LAMB BHUNA** **\$14.95**  
Lamb cooked with tomatoes, onions and bell peppers

**LAMB SHAHI KORMA** **\$14.95**  
Lamb cooked in cream with herbs and cashews

**LAMB MASALA** **\$14.95**  
Lamb cooked in spices and a cream sauce

**LAMB MADRAS** **\$14.95**  
Lamb cooked with tomatoes, onions, ginger and coconut milk

**GOAT CURRY** **\$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

### MADE WITH BREAST MEAT

**CHICKEN CURRY** **\$13.50**  
Boneless chicken cooked in onions, garlic, ginger, spices

**CHICKEN BHUNA** **\$13.50**  
Chicken cooked with tomatoes, onions and bell peppers

**CHICKEN KORMA** **\$13.95**  
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 cooked in spices and thick cream sauce

**\$13.95**

**CHICKEN VINDALOO** **\$13.50**  
Chicken curry cooked with potatoes and spices

**CHICKEN MANGO** **\$13.50**  
Chicken cooked in onion, garlic, ginger and mango sauce

**CHICKEN MADRAS** **\$13.50**  
Chicken cooked with fresh tomatoes, onion, ginger and spices with coconut milk

**CHICKEN BHARTHA** **\$13.50**  
Chicken cooked with a puree of roasted eggplants with onions, light cream and tomatoes

### CHICKEN TANDOORI SPINACH

Chicken tandoori cooked with ginger, garlic, spices and spinach

**\$13.50**

### CHICKEN DAL

Boneless chicken cooked with special yellow lentil

**\$13.50**

### 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 CURRY** **\$14.25**  
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 beef cooked in creamed spinach with spices

**BEEF BHUNA** **\$14.25**  
Beef cooked with tomatoes, onions and green peppers

**BEEF MANGO** **\$14.25**  
Boneless beef cooked in onions, garlic, ginger and mango sauce

**BEEF BHARTHA** **\$14.25**  
Beef cooked with a puree of roasted eggplants with onions, light cream and tomatoes

**BEEF MUSHROOM** **\$14.25**  
Beef cooked with mushrooms and curry sauce

### 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**

## SEAFOOD

**FISH MADRAS** **\$14.95**  
Boneless fish cooked in onions, garlic, ginger, spice and coconut milk

**FISH CURRY** **\$14.95**  
Boneless fish cooked in onions, garlic, ginger and spices

**FISH BHUNA** **\$14.95**  
Fish cooked with tomatoes, onions and green peppers

**FISH VINDALOO CURRY** **\$14.95**  
Boneless fish cooked with potatoes and spices

**SHRIMP SPINACH** **\$15.95**  
Shrimp curry cooked with ginger, garlic, spices and spinach