



Taste of India

Where the taste says it all



Vegan Selections



Gluten Free

Please let the wait staff know about any food allergies



LUNCH SPECIAL (Available during lunch hours only)

Served with Rice, Papadum and Chutneys. Our lunch entrees are Gluten free unless mentioned otherwise



Vegetable Curry

Fresh mixed vegetables (beans, cauliflower, carrots, mushrooms, peas, potatoes) cooked with Indian fresh herbs and spices. 6.75



Chana Masala

Chick peas cooked with herbs and spices 6.75



Bengan Bhurta

Oven roasted eggplant mashed and cooked with on-ions, tomatoes and a variety of spices; a delicacy from Punjab 6.75

Palak (Saag)

Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese (Paneer), diced potatoes or tofu 6.75

Chicken Tikka Masala

Clay oven (Tandoor)- roasted tender chicken cooked in creamy tomato sauce 7.95

Mango Chicken

Cubed chicken white meat cooked with mango, tomatoes and fresh herbs 7.95

Chicken Curry

Cubed boneless chicken cooked in onion, ginger, and garlic based authentic house curry 7.95

Lamb Curry

Lamb cooked in authentic house curry. 8.50

Lamb Saag

Cubes of Lamb cooked with fresh spiced spin-ach, tomato and ginger. 8.50

Lamb Korma

Tender lamb cubes cooked with cashew nuts in creamy sauce 8.50

SOUTH INDIAN SPECIAL (Only for Lunch)



Medu Vada Sambar

Deep fried lentil cakes seasoned with turmeric, cashews and mustard seeds, and served with lentil soup and chutney 3.95

Idli Sambar

Steamed rice and lentil patty seasoned with turmeric, cashews and mustard seeds; served with lentil soup and chutney 4.50

Dosa

A thin crispy pancake made from a batter of rice and lentils. Grilled to order served with lentil soup and chutney

Sada (Plain) Dosa 5.95

Masala Dosa 6.95

Uthapam

South Indian style of pancakes made up of thick rice and lentil crepe 6.50

WRAPS (Available during Lunch only)

Spinach wraps with chopped onions, tomatoes, lettuce and cheese with your choice of:

Paneer 6.50

Aloo Masala 5.95

Chicken 6.95

Chicken Kabab 7.95

SOUP & SALAD



Mulligatawny Soup

A traditional soup of lentils and vegetables seasoned with delicate herbs 2.50

Coconut Soup

Soup made up of shredded coconuts, coconut cream and milk, and sprinkled with nuts 2.50

Tomato Soup

A traditional soup of fresh tomatoes and vegetables seasoned with delicate herbs 2.50



Kachumber Salad

Fresh green salad of red onion, green pepper, tomato, and cucumber tossed with cumin powder and lemon juice 3.95



Desi Salad

Fresh slices of red onions, cucumber, lemon and green chilies 2.50

APPETIZERS - Vegetarian special

Samosa Chat

Mouth watering combination of crispy vegetable turn-over and chickpeas tossed in yogurt, and topped with sweet and sour condiments 5.95

Papri Chat

Flavorful combination of crispy wafers, potatoes and chickpeas tossed in yogurt, and topped with sweet and sour condiments 4.95

Tikki Chat

Cut vegetable patties tossed with chickpeas in yogurt, and topped with sweet and sour condiments 4.95

Bhel Poori

A popular Bombay appetizer of rice flakes tossed with onions and tomatoes; topped with tamarind and mint sauce 4.95

Vegetable Samosa

Crispy deep fried vegetable turnover stuffed with green peas and potatoes 2.95



Vegetable Pakora

A delicious spiced combination of assorted vegetables; Fritters of chopped spinach, onions, potatoes and cauliflower in chickpea batter. 4.95

Gobhi Pakora

Cauliflower florets dipped in house batter (chick peas- rice flour- wheat flour batter) and deep fried 4.50

Vegetable Tikki

Shallow fried patties made of potatoes and mixed vegetables (peas, corn, green beans and carrots) 2.95

Paneer Pakora

Fritters of homemade cottage cheese cubes 6.95

Vegetarian Assorted Platter

Assortment of appetizers like vegetable samosa, vegetable and gobhi pakoras with aloo tikki. 7.95

Non- Vegetarian Special

Meat Samosa

Crispy deep fried turnover stuffed with minced lamb and green peas 4.95

Chicken Pakora

Crispy chicken tender 6.95

Assorted Platter

Assortment of appetizers like vegetable samosa, chicken pakoras, vegetable and gobhi pakoras and vegetable tikki. 7.95



Tandoori Assorted Platter

Assortment of sizzling appetizers of chicken; chicken drumsticks, chicken tikkas and reshmi/pudina chicken 9.95

BREADS - Flour breads

Nan

Soft flour bread baked in clay oven “Tandoor”. 2.50

Stuffed Nan (Choices of the stuffing)

- **Onion** 2.95
- **Garlic and cilantro** 3.75
- **Vegetable (Green Peas and potatoes)** 3.75
- **Ginger and Honey** 3.75
- **Peshawari (Cashews, coconut and raisins)** 3.75
- **Chicken** 3.95
- **Keema (Minced Lamb)** 4.95



Corn Bread 2.50

Whole wheat breads



Tandoori Roti

Whole wheat bread baked in clay oven “Tandoor” 2.50

Paratha

Layered whole wheat pan fried bread with butter 2.95



Alu Parantha

Layered whole wheat deep fried bread, stuffed with green peas and potatoes 3.50

Alu Parantha –Traditional

Layered whole wheat bread, stuffed with green peas and potatoes, baked in a griddle 3.95



Chapati

Soft whole wheat bread baked on a griddle 2.50

Poori

Pair of deep fried puffy whole wheat bread 2.95

Bread Basket

Plain Basket

Combination bread basket of Tandoori Roti, Poori and Nan 6.95

Stuffed Basket

Combination bread basket of Alo Nan, Garlic Nan and Onion Nan 9.95

(Every meal course is served with flavored saffron basmati rice) Most meals are GLUTEN free except mentioned otherwise

VEGETARIAN CORNER 10.95

Palak (Saag)

(Palak Paneer/ Alu Palak/ Tofu Palak)

Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese cubes (Paneer), diced potatoes or tofu cubes

Mattar Paneer/ Alu Mattar/ Tofu Mattar

Fresh green peas cooked in traditional tomato herb sauce with your choice of homemade cottage cheese cubes, potatoes or tofu cubes

Kadai Paneer

Homemade cottage cheese with peppers, tomatoes, ginger and chilies cooked in a traditional Indian pan served sprinkled with freshly ground spices and herbs

Paneer Tikka Masala

Tender piece of homemade cottage cheese roasted in clay oven (Tandoor) with onion and pepper and cooked in creamy tomato sauce

Malai Kofta (with nuts)

Soft Cheese and vegetable dumplings simmered in mild creamy sauce



Baigan Bhartha

Oven roasted eggplant mashed and cooked in onions, tomatoes and a variety of spices, a delicacy from Punjab

Goan Vegetable Curry (with nuts)

Mixed vegetables cooked in traditional chili “hot” Goan sauce.



Chana Masala

Chick peas cooked with herbs and spices



Dal Tadka (Chana Dal)

Yellow chickpeas lentils tempered with delicate spices

Dal Makhni (Black Dal)

Traditional all time favorite black lentils tempered with delicate spices and garnished with white butter or cream



Sabzi Kohlapuri (Vegetable Curry)

Mix Vegetables cooked on a “Dum” flavor with fresh coriander and spices



Bhindi Masala

Fresh okra sautéed with onion, tomatoes and herbs



Alu Gobhi

Steamed cauliflower stir fried with potatoes and cooked with ginger, onions and Indian spices



Jeera Alu

Stir fried boiled potatoes cooked with herbs and spices

Vegetable Tikka Masala

Tender piece of vegetable dumplings roasted in clay oven (Tandoor) with onion and pepper and cooked in creamy tomato sauce.

CHICKEN SELECTION 12.95

Chicken Tikka Masala (all time favorite)

Tandoor roasted chicken white meat cubes cooked in creamy tomato sauce

Kadai Chicken

Cubed chicken tikka cooked with peppers, tomatoes, ginger and mushrooms in a traditional Indian pan served sprinkled with freshly ground spices and herbs

Chicken Shahi Korma

Boneless piece of chicken cooked with cashew nuts in a creamy sauce

Chicken Zalfrezi

Boneless cubes of chicken cooked with onions, pep-pers, tomatoes and mushrooms

Chicken Saag

Cubes of boneless chicken cooked with fresh spiced spinach, tomato and ginger

Chicken Tikka Saag

Tender pieces of chicken roasted in clay oven “Tandoor” and cooked with fresh spiced spinach in onion-tomato-ginger gravy.

Chicken Vindaloo (Hot)

Diced chicken cooked with potatoes in a hot tangy sauce

Chicken Curry

Cubed boneless chicken cooked in onion, ginger, and garlic based authentic house curry

Chicken Makhni

Marinated chicken pieces barbecued in the oven and combined with a delicious mixture of creamy tomatoes sauce and onions.

Chicken Madras (Hot)

Chicken cubes cooked in rich hot and spicy gravy, tam-pered with whole red chilies and mustard seeds

Mango Chicken

Cubed chicken white meat cooked with mango, toma-toes and fresh herbs

South Indian Chicken Curry (with nuts)

Boneless chicken cooked with mushrooms in coconut and cashew paste sauce.

LAMB SELECTIONS 15.95

Lamb Curry

Lamb pieces cooked with gravy of onion, ginger, gar-lic and spices

Lamb Korma

Boneless pieces of lamb cooked with cashew nuts in spiced creamy sauce

Lamb Saag

Cubes of lamb cooked with fresh spiced spinach, to-mato and ginger tempered with cumin seeds

Lamb Roganjosh

Stir fried Lamb cooked with spices in garlic and homemade yogurt in traditional Kashmiri sauce.

Lamb Vindaloo (Hot)

Diced Lamb pieces cooked with potatoes in a hot tangy sauce

Mango Lamb

Lamb cooked in fruity mango and fresh herb sauce

Lamb Boti Masala

Oven roasted tender piece of lamb kebab cooked in creamy tomato sauce 16.95

Keema Paneer Mutter

Minced Lamb cooked with homemade cottage cheese, green peas and herbs 16.95

COMBINATION DINNERS

(Complimented with your choice of soup and choice of bread either Naan or Chapati)

Vegetarian Thali 16.95

Appetizer: vegetable samosa and pakoras, Two en-trée: Vegetable curry and chana masala with rice.

Non- Vegetarian Thali 17.95 Appetizer: chicken tandoori, Two entrée: Lamb curry and chicken Zalfrezi with rice, and dessert: Rice Pudding (Kheer)

Chef- Combination 35.95 (Dinner for Two)

Appetizer: samosas and chicken tikka, Three entrée: Lamb curry, chicken curry and vegetable Korma with rice, and dessert: Rice Pudding (Kheer)

HALAL SELECTIONS (Certified Halal Meat)

Chicken Curry 14.95

Chicken Saag 14.95

Chicken Korma 14.95

Chicken Tikka Masala 16.95

Chicken Biryani 15.95

Mutton (Goat) Curry 16.95

Mutton Biryani 17.95

Finest Basmati rice cooked with halal mutton, nuts and vegetables flavored with saffron

RICE SPECIALITIES

Vegetable Biryani

Finest Basmati rice cooked with vegetables, nuts and vegetables flavored with saffron 12.95

Chicken Biryani

Finest Basmati rice cooked with chicken, nuts and vegetables flavored with saffron 13.95

Lamb Biryani

Finest Basmati rice cooked with lamb, nuts and vegetables flavored with saffron 15.95

Shrimp Biryani

Shrimp sautéed in mix vegetables, nuts and herbs, and mixed with saffron flavored finest basmati rice 16.95

Mutton Biryani

Especially finest Basmati rice cooked with mutton, nuts and vegetables flavored with saffron 17.95

Mughalai Biryani

Aromatic basmati rice cooked with sautéed shrimp, lamb, chicken, mix vegetables, nuts and herbs 17.95

SEAFOOD DELICACIES

Fish Curry

Fresh tilapia filets cooked in an aromatic sauce of onion, ginger, garlic and tomato 13.95

Fish Vindaloo (Hot)

Fresh tilapia filets with potatoes cooked in a hot tangy sauce 14.95

Shrimp Masala

Jumbo shrimp bar-be-cued in clay oven (Tandoor) with on-ion and pepper and cooked in creamy tomato sauce 16.95

Shrimp Saag

Shrimp cooked with fresh spiced spinach, tomato and ginger 16.95

Shrimp Vindaloo

Shrimp with potatoes cooked in a hot tangy 16.95

Shrimp Vegetable

Shrimp mixed with vegetables cooked in a rich herbs, onions, garlic, and ginger sauce 16.95

Goan Shrimp Curry

Shrimp cooked in a traditional hot and tangy Goan curry 16.95

TANDOORI (SIZZLING SIZZLER SPECIAL)

Tandoor is a special cylindrical clay oven. Traditionally, charcoal is used to heat it to maintain the authentic flavor. "Tandoori" means the item baked in tandoor. (All tandoori items are served with rice and aromatic sauce)

Chicken Tandoori

Chicken marinated in yogurt and freshly ground spices, and broiled in a clay oven "Tandoor" 12.95

(Chicken Tandoori White Meat) 14.95

Chicken Tikka

Succulent cubes of chicken subtly spiced and broiled in a tandoor 13.95

Reshmi Kebab

Tender filet breast of chicken marinated in seasoned yogurt and grilled in a tandoor 13.95

Ginger Kebab

Tendered chicken filet seasoned with fresh ginger and spices 13.95

Chicken Kebab

Minced chicken seasoned with onions, peppers and spices, and broiled on skewer in tandoor 16.95

Sheekh Kebab

Boti kebab / Lamb Barra Kebab

Cubed leg of lamb seasoned with spices, marinated on yogurt, garlic, ginger mixture and broiled to perfection on skewers 16.95

Fish Tikka

Select tilapia filet marinated with garlic and gin-ger, and bar-be-cued in tandoor 16.95

Tandoori shrimp

Jumbo shrimps seasoned with fresh spices and broiled in a tandoor 16.95

Tandoori Mix Grill

A pre-selected combination of tandoori chicken, chicken tikka, seekh kebab, boti kebab and tan-doori shrimp 1 6.95

Tandoori Paneer Tikka

Succulent cubes of homemade cottage cheese and roasted vegetables subtly spiced and broiled in a tandoor 14.95

CONDIMENTS

Papadum

Crisp lentil wafers 2.00

Mango Chutney

Fruit Relish 2.50

Pickle

Homemade mixed spicy pickle from India 2.50



Raita

A traditional accompaniment to an Indian meal made by flavoring cool whipped yogurt with cucumber, cumin and mint 2.95



Rice Pilaf

Aromatic long grain rice with a flavor of saffron 2.50

INDO CHINESE SPECIAL

Gobi Manchurian 11.95

Chili Paneer 11.95

Vegetable Fried Rice 11.95

Chili Chicken 12.95

Chicken / Hakka Noodles 12.95

Chicken Manchurian 12.95

DESSERTS

Kulfi (Mango / Pistachio)

Gulab Jamun (Sweet Dumpling)

Kheer (Rice Pudding)

Ganjar Ka Halwa

Moong Dal Ka Halwa

Rashmalai

AICHOHOLIC BEVERAGES - Signature Cocktails

House Sangria Mojito
Margarita
Cosmopolitan
Strawberry Daquiri
Pina Colada
Bloody Mary
Tequila Sunrise
Key Lime Martini
Espresso Martini
Long Island Iced Tea
Taste of India Martini

WINES

White Zinfandel
Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Syrah
Shiraz
Pinot Noir
Cabernet Sauvignon
Merlot
Chianti

BEER

Tajmahal Lager
King Fisher
Guinness Draught
Heineken
Amstel Light
Corona
Atella Artois Kaliber (non-alcoholic)
Blue Moon
Sam Adams
Coors Light
Budweiser
Bud Light
Michelob Ultra

SPIRITS

Smirniff Vodka
Ketel One Vodka
Captain Morgan Spiced Rum
Malibu Rum
Beefeater Gin
Jose Cuervo Gold
Jose Cuervo Silver
Chivas Regal 12YR
Jonnie Walker Red
Jonnie Walker Black
Bacardi Superior
Stoli Ohramj
Stoli Razberi
Stoli Vanil

BEVERAGES

House Selection Mango Lassi
Cool refreshing mango flavored yogurt smoothie 2.95
Lassi (Cool refreshing yogurt smoothie)
(Choice: Sweet / Salted/ Rose flavors) 2.75
Juices
(Choice: Mango, Orange, Pineapple, Cranberry) 2.50
Lemonade (Nimboo Pani) 2.25
Mineral Water 2.25
(Carbonated = Perrier)
(Non- Carbonated= Poland Spring
Coffee
Indian Masala Tea