



# Taste of India

Where the taste says it all



**Vegan Selections**



**Gluten Free**

Please let the wait staff know about any food allergies



**Price and menu item may change. Please call restaurant @ 4014214355 for up to date price.**

## **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

## **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 5.95

### **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

### **Vegetable Momo (6 pcs.)**



Himalayan fried dumplings served with spicy tomato sauce 6.95

## **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

### **Chicken Momo (6 pcs.)**

Himalayan minced chicken fried dumplings served with spicy tomato sauce 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 3.25**
- **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)

## **VEGETARIAN CORNER 10.95 ( GLUTEN free except Paneer items)**

### **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

### **Navarathan Korma**

Mix Vegetables cooked with cashew nuts in creamy sauce

### **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 (Gluten Free)**

### **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 (Gluten Free)**

### **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 (Available for DINE IN only)**

(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 ; Gluten Free)**

### **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 14.95

### **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 (Gluten Free)**

### **Fish Curry**

Fresh tilapia filets cooked in an aromatic sauce of onion, ginger, garlic and tomato 14.95

### **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 15.95

### **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 18.95

#### **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 2.95

## **INDO CHINESE SPECIAL**

**Gobi Manchurian 11.95**

**Chili Paneer 11.95**

**Vegetable Fried Rice 11.95**

**Vegetable Momo-Full (steamed 9 pcs) 11.95**

**Chil Chicken 12.95**

**Chicken / Hakka Noodles 12.95**

**Chicken Manchurian 12.95**

**Chicken Momo -Full (steamed 9 pcs) 11.95**

## **DESSERTS**

**Kulfi (Mango / Pistachio)**

**Gulab Jamun (Sweet Dumpling)**

**Kheer (Rice Pudding)**

**Ganjar Ka Halwa**

**Moong Dal Ka Halwa**

**Rashmalai**

## **ALCOHOLIC 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**