

# Taste of India Dinner Menu

## Starters

Gobhi Manchurian: cauliflower florets in a soy and ginger glaze	8
Vegetable Samosa: turnovers stuffed with lightly spiced potatoes and peas (2 Pcs.)	5
Vegetable Pakora: veggie fritters battered in chickpea flour and lightly fried	5
Chicken Tikka Naan: flatbread stuffed with chicken	5
Assorted Appetizers: allo tikki, vegetable samosa, paneer pakora, vegetable pakora	9
Samosa Chaat: samosa layered with chickpeas and topped with yogurt and chutnies	7
Salmon or Chicken Pakora: battered in chickpea flour and lightly fried	6
Mulligatawny Soup: traditional lentil soup	4

## Traditional Entrées

**Vegetables 12/ Paneer or Tofu 13 / Chicken 14/ Lamb or Goat 15/ Fish or Shrimp 18**

Korma: rich and creamy sauce with a dash of cardamoms and nuts

Saag: chopped spinach, cooked with fresh herbs.

Curry: traditional curry sauce flavored with house ground spice mix

Tikka Masala: delicate tomato creamy sauce finished with spices

Biryani: fragrant basmati rice cooked in a blend of fresh herbs and ground spices

## Vegan/ Vegetarian Entrées

Malai Kofta: minced vegetable and paneer croquettes served in a creamy cashew based sauce	13
Palak Kofta: croquettes served in a creamy spinach with fresh herbs	13
Paneer Bhuna: cheese cubes in a ginger cream sauce with your choice of broccoli or mushrooms	14
Matar Paneer: homemade Indian cheese in a tomato sauce with green peas	13
Chili Paneer: cheese cubes sautéed with bell peppers and onions with a dash of ginger glaze	13
Dal Selection: a daily selection of slow simmered lentils	11
Bhindi Amchoor: mango powder dusted medley of okra, onions and green bell peppers	12
Amritsari Chana: traditional Punjabi style chickpeas cooked in hearty onion-ginger-tomato Sauce	11
Allo Gobhi: potatoes and cauliflower cooked with fresh herbs and spices	12
Vegetable Mango: mixed veggies in a sweet mango sauce with a touch of ginger and scallions	12

**\*\*\*ALL ENTREES SERVED WITH BASMATI RICE. ADD SOUP TO ANY ENTRÉE FOR \$2\*\*\***

**IF YOU WOULD LIKE YOUR ENTRÉES SPICED A CERTAIN WAY PLEASE LET US KNOW,  
OTHERWISE THE ENTRÉES WILL BE SPICED AS PER THE CHEF'S RECCOMNEDATION**

FOOD ALLERGY NOTICE PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, FISH AND SHELLFISH. WE TAKE PRIDE IN SERVING OUR GUEST SAFELY AND IN ACCORDANCE TO EACH INDIVIDUALS NEEDS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD RELATED ALLERGIES TO HELP US BETTER SERVE YOU.

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## Specialty Entrees Seafood/ Poultry/ Meat

Tandoori Chicken Tikka or Malai Tikka: tender boneless chicken breast cooked in our clay oven	16
Tandoori Chicken: dark meat chicken bone-in, marinated in yogurt and fresh ground spices	15
Salmon Tikka: filets of salmon lightly coated with fresh ground spices then baked in the clay oven	18
Crab Makhni: blue crab flakes cooked in a rich tomato butter sauce	17
Shrimp Bhuna: cooked with your choice of mushroom or broccoli in a light cream ginger sauce	18
Chili Chicken: zesty and tangy chicken sautéed with bell peppers and onions	14
Chicken Kashmiri: chicken breast simmered in a delicate sauce, finished with tropical dry fruits and nuts	15
Butter Chicken: cooked in a tomato sauce finished with clarified butter	14
Goat Achari: cooked in an authentic herbal and exotic flavored sauce	16
Lamb Rogan Josh: cooked in delicate spices with a touch of sour cream and fresh tomatoes	16

## Sides

Naan OR Roti	3
Kulcha of the Day	5
Kashmri Naan	4
Poori OR Bhatura	4
Garlic Naan OR Garlic Chili Naan	4
Assorted Breads (Naan, Garlic Naan and Kulcha of the day)	10
Pappad: served with mint and onion chutney	3
Raita	2
Assorted Chutnies (Tamrind, Mint, Onion, Mango, Achar)	4

## Beverages

Soda/ Iced tea/ Lemonade (Coke, Diet Coke, Sprite, Ginger ale)	3
Cardamom black tea	3
Mango Lassi	4
Chai	4
Iced Chai	4
Fruit juice (Mango, Lychee, Pineapple, Cranberry, Orange)	3
Aam Panna	3
Lychee Lime Crush	4
Sparkling Water	3

## Desserts

Kheer: traditional Indian rice pudding with cashews and cardmoms	3
Ras Malai: soft cheese (paneer) served in a saffron condensed milk	4
Gajar Halwa: slow cooked carrot pudding made with ghee and nuts	4
Gulab Jamun: deep fried donut holes soaked in a sweet rosewater, honey syrup	4

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