

# Taste of India Lunch Menu

## Starters



Chana Bhatura: Chickpeas cooked in hearty onion-ginger sauce served with deep fried bread	10
Vegetable Samosa: Turnovers stuffed with lightly spiced potatoes and peas (2 Pcs.)	5
Gobhi Manchurian: Cauliflower florets in a soy and ginger glaze	7
Chicken Tikka Naan: Fresh baked naan stuffed with minced chicken	5



**ALL ENTRÉES SERVED WITH BASMATI RICE, NAAN AND CHOICE OF SALAD OR VEG PAKORA**

**ADD SOUP TO ANY ENTRÉE FOR \$2**

## Traditional Entrees



**VEGGIES \$10/ PANEER \$11/ TOFU \$11/ CHICKEN \$12/ GOAT \$13/ LAMB \$13**

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

Saag: Finely chopped spinach, cooked with fresh herbs

Tikka Masala: Delicate tomato creamy sauce finished with spices

Mango: Pureed mango sauce with ginger and scallion

Curry: Traditional curry sauce flavored with house ground spice mix

**IF YOU WOULD LIKE YOUR ENTREES SPICED A CERTAIN WAY PLEASE LET US KNOW. OTHERWISE THE ENTREES WILL BE SPICED AS PER THE CHEF'S RECOMMENDATION**

FOR A DINNER MENU PLEASE ASK YOUR SERVER

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

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## Specialty Entrees



Dal Selection: A daily selection of slow simmered lentil dish of the day	11
Allo Gobhi: Potatoes and Cauliflower cooked with fresh ground spices and herbs	12
Tandoori Chicken: Marinated overnight in yogurt and ground spices, cooked in the clay oven	14
Shrimp Bhuna: Cooked with your choice of mushroom or broccoli, in a creamy ginger sauce	16
Fish Koliwada: Salmon Sautéed with fresh herbs, sliced onions, and bell pepper	16

## Sides



Garlic OR Garlic Chili Naan: Flat bread topped with garlic then baked in the tandoor	3
Roti: Whole wheat, flat bread baked in the clay oven	3
Assorted Chutnies (Tamarind, Mint, Onion, Mango, Achar)	4
Raita: Yogurt, cucumber sauce with cumin seeds	2
Pappad: Crispy lentil wafers served with mint and onion chutney	3

## Beverages



Soda, Iced Tea, Lemonade	2
Lassi	4
Chai	4
Cardmom Black Tea	3
Fruit Juice (Mango, Lychee, Cranberry, Pineapple)	3

## Desserts



Kheer	2
Gulab Jamun	3
Ras Malai	4
Gajar Halwa	4
Kulfi	4

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