

# Taste of India Dinner Menu

## Starters

Gobhi Manchurian: cauliflower florets in a soy and ginger glaze	10
Vegetable Samosa: turnovers stuffed with lightly spiced potatoes and peas (2 Pcs.)	6
Assorted Appetizers: allo tikki, vegetable samosa, paneer pakora, vegetable pakora	10
Samosa Chaat: samosa layered with chickpeas and topped with yogurt and chutneys	8
Vegetable Pakora: veggie fritters battered in chickpea flour and lightly fried	6
Paneer Pakora: Indian cheese battered in chickpea flour and lightly fried	7
Chicken Tikka Naan: flatbread stuffed with chicken	6
Salmon or Chicken Pakora: battered in chickpea flour and lightly fried	7
Mulligatawny Soup: traditional lentil soup	4

## Traditional Entrees

***Vegetables 13/ Paneer or Tofu 14 / Chicken 16/ Lamb or Goat 18/ Fish or Shrimp 19***

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

## Vegetarian/ Vegan Specialties

***Vegan menu available upon request***

Allo Gobhi: potatoes and cauliflower cooked with fresh herbs and spices	13
Vegetable Mango: mixed veggies in a sweet mango sauce with a touch of ginger and scallions	13
Malai Kofta: minced vegetable and paneer croquettes served in a creamy cashew sauce	14
Paneer Bhuna: cheese cubes in a ginger cream sauce with your choice of broccoli or mushrooms	15
Matar Paneer: homemade Indian cheese in a tomato sauce with green peas	14
Chili Paneer: cheese cubes sautéed with bell peppers and onions with a dash of ginger glaze	15
Dal Selection: a daily selection of slow simmered lentils	13
Bhindi Amchoor: mango powder dusted medley of okra, onions, and green bell peppers	13
Amritsari Chana: stewed Punjabi style chickpeas cooked in hearty onion-ginger-tomato Sauce	13

**\*\*\*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 RECOMMENDATION**

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	17
Tandoori Chicken: dark meat chicken bone-in, marinated in yogurt and fresh ground spices	16
Butter Chicken: cooked in a tomato sauce finished with clarified butter	16
Chili Chicken: zesty and tangy chicken sautéed with bell peppers and onions	16
Chicken Kashmiri: chicken breast simmered in a delicate sauce, finished with tropical dry fruits and nuts	16
Salmon Tikka: filets of salmon lightly coated with fresh ground spices then baked in the clay oven	21
Fish Koliwada: salmon sauteed with fresh herbs, sliced onions, and bell peppers	20
Shrimp Bhuna: cooked with your choice of mushroom or broccoli in a light cream ginger sauce	19
Shrimp Mango: shrimp cooked in a pureed mango sauce with fresh scallions	19
Lamb Krahi: curried lamb tossed in a wok with fresh garlic, onions, and peppers	18
Goat Achari: cooked in an authentic herbal and exotic flavored sauce	18

### Sides

Naan OR Roti	4
Kulcha of the Day	6
Kashmri Naan	5
Poori OR Bhatura	5
Garlic Naan OR Garlic Chili Naan	5
Assorted Breads (Naan, Garlic Naan and Kulcha of the day)	10
Pappad: served with mint and onion chutney	3
Raita	3
Assorted Chutneys (Tamarind, Mint, Onion, Mango, Achar)	5

### Beverages

Soda/ Iced tea/ Lemonade (Coke, Diet Coke, Sprite, Ginger ale)	3
Mango Lassi	5
Cardamom black tea	4
Chai	4
Fruit juice (Mango, Lychee, Pineapple, Cranberry)	4
Aam Panna (Savory and tangy raw mango juice)	3
Sparkling Water	3

### Desserts

Kheer: traditional Indian rice pudding with cashews and cardamoms	3
Ras Malai: soft cheese (paneer) served in a saffron condensed milk	5
Gajar Halwa: slow cooked carrot pudding made with ghee and nuts	5
Gulab Jamun: deep fried donut holes soaked in a sweet rosewater, honey syrup	4
Featured Dessert: ask your server about our featured dessert	5

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