



VEGETARIAN APPETIZERS

VEGETABLE SAMOSA

A pastry stuffed with spiced potatoes, onions cilantro and greens peas.

7

SAMOSA CHAAT

Samosas layered with chickpeas, topped with tomatoes, onions and herbs. Drizzled with yogurt, mint & tamarind chutneys. Garnished with cilantro.

9

PANEER PAKODA

Cottage cheese dipped in seasoned split-gram batter and fried.

11

RAGADA

Two spiced potato patties layered with chickpeas, topped with tomatoes & onions. Drizzled with yogurt, mint and tamarind chutneys. Garnished with cilantro.

10

ONION BHAJI

Sliced onion, tossed in a split-gram batter, fried until crisp. Sprinkled with chat masala.

9

PUNJABI VEG PAKODA

Batter fried crispy seasonal veggie fritters.

9

CAULIFLOWER MANCHURIAN

Cauliflower florets fried and tossed in garlic-chilly sauce.

13

MIXED VEG PLATTER

Combination platter with a samosa, spiced potato patty and veg pakoda

11

CHILLY PANEER

Stir fried, diced cottage cheese tossed with onions, bell peppers & scallions in an Indo-Chinese sauce

15

NON-VEG APPETIZERS

CHICKEN LOLLIPOP

Battered & fried chicken wings tossed in an Indo-Chinese sauce

13

SESAME CHICKEN

Crispy chicken chunks tossed in a hot, sweet & sour sauce. Garnished with sesame seeds.

13

CHICKEN 65

Rice battered, crispy chicken. Garnished with onion, lemon and curry leaves.

13

CHICKEN PAKODA

Fried chicken chunks dipped in a split-gram batter with Indian spices.

13

SOUPS & SALADS

MULLIGATAWNY SOUP

Tangy, spicy and flavorful lentil soup

7

TOMATO DHANIA SHORBA

Traditional, fresh tomato & cilantro soup.

7

INDIAN SALAD

Slices of tomato, onion, lemon & green chilly with chef's dressing.

6



















GREEN SALAD

Garden fresh greens with chef's dressing.

6



































VEGETARIAN AND VEGAN SPECIALS

| | | | |
|---|----|--|----|
| MALAI KOFTA Mixed vegetable dumplings stuffed with nuts & raisins in a creamy sauce. | 18 | SAAG PANEER Cottage cheese, cumin, ginger, garlic & spices cooked in a thick, creamy spinach sauce. | 16 |
| BOMBAY ALOO   A classic potato dish made with fresh Indian spices and tomatoes | 14 | BHINDI DO PYAZA   Fresh okra cooked with onions, tomatoes, bell-peppers. | 15 |
| JEERA ALOO   Slow cooked potatoes with Indian spices & tempered with cumin seeds. | 14 | ALOO GOBI MASALA   Cauliflower & potatoes cooked with ginger, tomatoes and fresh herbs. | 14 |
| METHI MATAR MALAI  Cottage cheese cooked with green peas and fenugreek in a creamy sauce. | 16 | VEG KORMA Mixed vegetables and cottage cheese cooked in an almond-cashew sauce. | 16 |
| KHAJU KHOYA Cashew nuts cooked in a mild creamy almond-cashew sauce. | 20 | BALTI BAINGAN   Baby eggplant cooked with bell-peppers, tomatoes, onions. Tempered with garlic, chilly & ground spices. | 15 |
| PANEER BUTTER MASALA  Cottage cheese, bell-peppers, & onions cooked in a buttery tomato-cream sauce. | 16 | BAGARE BAINGAN    Baby eggplant cooked with cream of coconut, sesame seeds, & roasted peanut sauce. | 15 |
| PANEER KHURCHAN  Grated cottage cheese, bell-peppers, & onions cooked in a buttery tomato-cream sauce. | 18 | CHANA MASALA   Chickpeas cooked with tart pomegranate seeds, tomatoes & cilantro. | 14 |
| VEGETABLE MAKHANI Seasonal vegetables cooked in a buttery tomato-cream sauce. | 15 | | |



VEGETARIAN AND VEGAN SPECIALS

- VEGETABLE PHAAL**     **14**
Seasonal vegetables cooked in an extra spicy Anglo-Indian style sauce laced with green chillies.
- VEGETABLE KONDAPUR**    **15**
Seasonal vegetables cooked in coconut milk and southern spices.
- DAL SAAG**   **13**
Yellow lentils cooked with spinach, onion, & garlic.
- DAL TADKA**   **13**
Yellow lentils cooked & tempered with cumin, garlic, onions and cilantro.
- DAL MAKHANI** **15**
Black lentils in a creamy buttery sauce.
- SOUTH INDIAN DAL**   **13**
Lentils, spiced & tempered with mustard seeds, curry leaves & ginger.
- VEGETABLE VINDALOO**     **14**
Seasonal vegetables cooked in a traditional red chilly-vinegar-ginger garlic Anglo-Indian sauce.
- ALOO MATAR** **14**
Potatoes & green peas cooked in a mild creamy sauce.
- KADAI VEGETABLE**   **14**
Seasonal vegetables tossed in an onion-tomato spiced sauce.
- MATAR PANEER** **16**
Cottage cheese & green peas slow cooked in a creamy sauce.
- PANEER PASANDA** **16**
Cottage cheese cooked in a mild cashew-almond sauce, splashed with a hint of rosewater.
- VEGETABLE CHETTINAD**     **15**
Seasonal vegetables cooked with crushed black pepper & roasted coconut.
- VEGETABLE XACUTTI**     **15**
A traditional Goan delicacy. Seasonal vegetables cooked with coconut milk & a special blend of roasted spices, dried red chillies & poppy seeds.
- VEGETABLE MADRAS**     **14**
Seasonal vegetables cooked in a spicy coconut gravy, tempered with mustard seeds, curry leaves & ginger.
- KONKANI GHOTALA**  **15**
Tofu, baby eggplant, potatoes & carrots simmered in coconut milk with spices. Tempered with mustard seeds, curry leaves and ginger.



CHICKEN SPECIALS

| | | | |
|--|-----------|---|-----------|
| CHICKEN MADRAS  | 18 | BUTTER CHICKEN | 20 |
| Chicken cooked in a hot coconut curry, south indian style, tempered with mustard seeds, whole red chilly, curry leaves and ginger. | | Chicken cooked in tomato and cashew cream sauce with onions and bell peppers. | |
| CHICKEN SAAG | 18 | CHICKEN CURRY | 18 |
| Chicken tossed in a delicate spicy creamy spinach sauce. | | Chicken simmered in a fragrant combination of Indian spiced mild gravy. | |
| CHICKEN CHETTINAD  | 18 | CHICKEN KONDAPUR  | 18 |
| Authentic and traditional South Indian style deviled chicken cooked with black pepper and roasted coconut. | | A subtle curry with potatoes in mild spiced coconut gravy. | |
| METHI MALAI CHICKEN | 19 | EGG CURRY | 15 |
| Slow cooked chicken in creamy sauce with fresh fenugreek leaves. | | Four fresh boiled eggs in a basic curry sauce of your choice. | |
| CHICKEN XACUTTI  | 18 | CHICKEN TIKKA MASALA | 20 |
| A traditional Goan delicacy, chicken cooked with coconut milk and a special blend of roasted spices, dried red chillies and poppy seeds. | | Chicken breast broiled in a Tandoor Clay Ove and gently cooked in a creamy tomato sauce with Indian spices | |
| CHICKEN PHAAL  | 18 | CHICKEN VINDALOO  | 18 |
| Chicken cooked in an extra spicy Anglo-Indian sauce, made with hot peppers and the chef's special blend of spices. | | Chicken simmered in a hot & sour traditional Goan sauce, with red chilly sauce and potatoes. | |
| KADAI CHICKEN | 18 | CHICKEN CHUTNEYWALA | 18 |
| Chicken cooked with freshly ground spices. With onion, tomato and garnished with diced onions and bell peppers. | | Chicken cooked in a curried mango mint sauce with fresh ginger & cilantro. | |
| CHICKEN KHORMA | 19 | DOI MURGH | 18 |
| Chicken cooked in a mild creamy cashew-almond sauce. | | Lightly curried chicken cooked with yogurt, cilantro & black cardamom. | |



LAMB/GOAT SPECIALS

MASALA

Lamb or Goat cooked in a creamy tomato sauce.

20

VINDALOO



Lamb or Goat in a Goan red hot chilly curry with vinegar, potatoes.

20

ROGANJOSH

Lamb or goat cooked in a dried ginger & aniseed flavored curry.

20

BALTI-GOSHT

Lamb or goat cooked with onions, bell peppers, tomatoes and tempered with chillies & Balti spices.

20

MADRAS



Lamb or goat cooked in a hot coconut based sauce, South Indian style, tempered with grated coconut, mustard seeds, red chillies, curry leaves & ginger.

20

SAAG

Lamb or goat cooked in a creamy spinach sauce.

20

NEELGIRI KORMA

Lamb or goat cooked with coconut milk, cashew-cream, mint & cilantro.

20

XACUTTI



A traditional Goan sauce with lamb or goat cooked in coconut milk with a blend of special roasted spices, dried red chillies & poppy seeds.

20

PHAAL



Lamb or goat cooked in an extra spicy Anglo-Indian sauce, made with hot peppers and chef's special blend of spices.

20

MALABAR CURRY

Lamb or goat cooked in coconut milk with potatoes, carrots & South Indian spices.

20

SHAHI KORMA

Lamb or goat cooked in a creamy cashew-almond sauce.

20

PEPPER FRY

Lamb or goat pan roasted with onion, bell pepper, black-pepper & ginger. Served dry.

20

CURRY

Lamb or goat cooked in a traditional gravy.

20



SEA FOOD SPECIALTIES

SHRIMP MASALA

Jumbo shrimp grilled and simmered in a creamy tomato sauce.

20

MEEN MOILEE

Grouper cooked in a coconut flavored gravy. Cooked with curry leaves, mustard seeds, tomatoes and spices.

18

VINDALOO



Jumbo shrimp in a Goan red chilly curry with vinegar & potatoes.

20

PHAAL



Jumbo shrimp cooked in an extra spicy Anglo-Indian sauce with hot peppers & chef's special blend of spices.

20

SHRIMP PAPPAS

Jumbo shrimp cooked in a tomato-coconut sauce with mustard seeds, dried red chillies, curry leaves & cilantro.

20

KERALA FISH CURRY



A signature dish from the state of Kerala. Grouper simmered in coconut milk, with fresh spices, chillies, & raw mangoes.

20

SHRIMP CURRY

Jumbo shrimp in a traditional gravy.

20

SHRIMP JALFREZI

Jumbo shrimp cooked with mushrooms & bell peppers in a medium sweet & spicy tomato sauce.

20

SHRIMP MADRAS



Jumbo shrimp cooked in a hot coconut based curry, South Indian style, tempered with grated coconut, mustard seeds, red chillies, curry leaves & ginger.

20

SHRIMP MANGO CURRY

Jumbo shrimp cooked with ripe mango pulp, simmered in coconut milk & tempered with mustard seeds, curry leaves and ginger.

20

SHRIMP SAAG

Jumbo shrimp cooked in a creamy spinach sauce.

20



TANDOOR & GRILL SPECIALTIES

TANDOORI CHICKEN

Half chicken on the bone. Marinated in yogurt & fresh spices and cooked in a tandoor.

18

LAMB BOTI KEBAB

Tender chunks of lean lamb marinated in yogurt and fresh spices. Skewered and cooked in a tandoor.

30

CHICKEN TIKKA

Boneless chicken breast pieces marinated in yogurt & fresh spices and cooked in a tandoor.

20

RACK OF LAMB

Tender lamb racks marinated in saffron cream and fresh spices. Cooked in the tandoor and served on a hot skillet with steamed veggies, masala sauce and a garlic naan.

35

CHICKEN HARIYALI KEBAB

Boneless chicken breast pieces marinated in yogurt, mint, cilantro & fresh spices and cooked in a tandoor.

20

PANEER TIKKA

Dices of cottage cheese marinated in yogurt and fresh spices. Cooked in the tandoor with bell peppers and onions.

20

TANDOORI SHRIMP

Jumbo shrimp marinated in yogurt, smoked garlic, caraway seeds. Skewered and broiled in a tandoor.

20

GARLIC SHRIMP

Shrimp sautéed with fresh garlic and spices.

20

MIXED GRILL

A combo platter of chicken tikka, hariyali, malai and lamb boti kebab, two tandoori shrimp. Served on a hot skillet with steamed seasonal veggies.

29

CHICKEN MALAI KEBAB

Boneless chicken breast marinated in yogurt, ginger, white pepper, with a dash of saffron and cooked in a tandoor.

20



FLAVORED RICE & BIRIYANIS

| | | | |
|--|----|--|----|
| COCONUT RICE  | 9 | CHICKEN DUM  | 17 |
| Basmati rice cooked with grated coconut & coconut milk. Tempered with mustard seeds and curry leaves. | | BIRIYANI | |
| | | Basmati rice slow cooked with chicken, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita. | |
| LEMON RICE  | 9 | LAMB/GOAT DUM  | 20 |
| Basmati rice cooked with fresh lemon juice, tempered with mustard seed, curry leaves & roasted peanuts. | | BIRIYANI | |
| | | Basmati rice slow cooked with lamb or goat, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita. | |
| JEERA RICE  | 9 | SHRIMP DUM BIRIYANI  | 20 |
| Basmati rice tempered with saffron & cumin seeds. | | Basmati rice slow cooked with shrimp, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita. | |
| TAMARIND RICE  | 9 | EGG BIRIYANI  | 15 |
| Basmati rice cooked with tamarind sauce, tempered with mustard seeds, curry leaves & roasted peanuts. | | Basmati rice slow cooked with hard boiled eggs, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita. | |
| MINT RICE  | 7 | INDO-CHINESE VEG-FRIED RICE  | 13 |
| Basmati rice cooked with fresh mint leaves. | | A rice dish cooked in a wok with fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce, | |
| CILANTRO RICE  | 7 | INDO-CHINESE CHICKEN FRIED RICE  | 16 |
| Basmati rice cooked with fresh cilantro leaves. | | A rice dish cooked in a wok with curried chicken, fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce, | |
| VEG PULAO  | 9 | INDO-CHINESE EGG FRIED RICE  | 14 |
| Basmati rice cooked with seasonal vegetables and saffron. | | A rice dish cooked in a wok with scrambled, fresh veggies, spices, onion, garlic, ginger, scallions & soy sauce, | |
| VEGETABLE DUM BIRIYANI  | 14 | | |
| Basmati rice slow cooked with fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita. | | | |
| BIRIYANI RICE | 12 | | |
| Basmati rice cooked with onion, spices, mint, cilantro, flavored with a splash of rose water & saffron. | | | |

TASTE OF INDIA







SINCE 2002



FRESHLY BAKED BREADS

| | | | |
|------------------------------|------|--|------|
| NAAN | 3 | CHICKEN TIKKA NAAN | 5 |
| GARLIC NAAN | 3.95 | BULLET CHILLI NAAN   | 4.50 |
| PESHWARI NAAN | 5 | TANDOORI ROTI  | 3 |
| KEEMA NAAN | 5 | KERALA PARATHA | 5 |
| ONION KULCHA | 4 | CHILLI GARLIC NAAN   | 5 |
| PANEER KULCHA/CHEESE NAAN | 5 | | |

SIDES

| | | | |
|---|-----|-----------------------------------|------|
| RAITA | 4 | CURRY SAUCE | 8/12 |
| PICKLE  | 4 | Masala Sauce | |
| MANGO CHUTNEY  | 4 | Korma Sauce | |
| BASMATI RICE  | 3/6 | Vindaloo Sauce | |
| STEAMED VEGGIES  | 8 | Phaal Sauce | |
| PLAIN YOGURT | 4 | Saag Sauce | |
| ROASTED PAPPADUMS   | 3 | Available in 6oz or 16oz portions | |

TASTE OF INDIA

SINCE 2002



DESSERTS

| | |
|-------------------------------|---|
| GULAB JAMUN | 6 |
| GAJAR KA HALWA | 6 |
| RICE PUDDING | 6 |
| RASMALAI | 6 |
| KULFI | 5 |
| GULAB JAMUN & ICE CREAM COMBO | 9 |

BEVERAGES

| | |
|-----------------|----------|
| SODA | 2.50 |
| LASSI | 5 |
| MASALA CHAI | 4.50 |
| MADRAS COFFEE | 4.50 |
| UNSWEET ICE TEA | 2.50 |
| LEMONADE | 2.50 |
| SPARKLING WATER | 4.50 / 6 |
| BOTTLED WATER | 1.50 |

Consumption of raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Indicates item is vegan



Indicates item is gluten-free



Indicates spice level