



## VEGETARIAN APPETIZERS

### VEGETABLE SAMOSA

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

7.25

### SAMOSA CHAAT

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

9.32

### PANEER PAKODA

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

11.39

### RAGADA

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

10.35

### ONION BHAJI

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


9.32

### PUNJABI VEG PAKODA

Batter fried crispy seasonal veggie fritters.

9.32

### CAULIFLOWER MANCHURIAN

Cauliflower florets fried and tossed in garlic-chilly sauce. 

14.49

### MIXED VEG PLATTER

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

13.45

### CHILLY PANEER

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

15.53

## 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

7.25

### TOMATO DHANIA SHORBA

Traditional, fresh tomato & cilantro soup.

7.25

### INDIAN SALAD

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

6.21

### GREEN SALAD

Garden fresh greens with chef's dressing.

6.21



## VEGETARIAN AND VEGAN SPECIALS

### MALAI KOFTA

Mixed vegetable dumplings stuffed with nuts & raisins in a creamy sauce.

18.63

### SAAG PANEER

Cottage cheese, cumin, ginger, garlic & spices cooked in a thick, creamy spinach sauce.

18.63

### BOMBAY ALOO

A classic potato dish made with fresh Indian spices and tomatoes

15.53

### BHINDI DO PYAZA

Fresh okra cooked with onions, tomatoes, bell-peppers.

16.56

### JEERA ALOO

Slow cooked potatoes with Indian spices & tempered with cumin seeds.

15.53

### ALOO GOBI MASALA

Cauliflower & potatoes cooked with ginger, tomatoes and fresh herbs.

15.53

### METHI MATAR MALAI

Cottage cheese cooked with green peas and fenugreek in a creamy sauce.

18.63

### VEG KORMA

Mixed vegetables and cottage cheese cooked in an almond-cashew sauce.

16.56

### KHAJU KHOYA

Cashew nuts cooked in a mild creamy almond-cashew sauce.

20.70

### BALTI BAINGAN

Baby eggplant cooked with bell-peppers, tomatoes, onions. Tempered with garlic, chilly & ground spices.

16.56

### PANEER BUTTER MASALA

Cottage cheese, bell-peppers, & onions cooked in a buttery tomato-cream sauce.

18.63

### BAGARE BAINGAN

Baby eggplant cooked with cream of coconut, sesame seeds, & roasted peanut sauce.

16.56

### PANEER KHURCHAN

Grated cottage cheese, bell-peppers, & onions cooked in a buttery tomato-cream sauce.

20.70

### CHANA MASALA

Chickpeas cooked with tart pomegranate seeds, tomatoes & cilantro.

15.53

### VEGETABLE MAKHANI

Seasonal vegetables cooked in a buttery tomato-cream sauce.

16.56



## VEGETARIAN AND VEGAN SPECIALS

### VEGETABLE PHAAL 14

Seasonal vegetables cooked in an extra spicy Anglo-Indian style sauce laced with green chillies.

### KADAI VEGETABLE 15.53

Seasonal vegetables tossed in an onion-tomato spiced sauce.

### VEGETABLE KONDAPUR 16.56

Seasonal vegetables cooked in coconut milk and southern spices.

### MATAR PANEER 18.63

Cottage cheese & green peas slow cooked in a creamy sauce.

### DAL SAAG 15.53

Yellow lentils cooked with spinach, onion, & garlic.


### PANEER PASANDA 18.63

Cottage cheese cooked in a mild cashew-almond sauce, splashed with a hint of rosewater.

### DAL TADKA 15.53

Yellow lentils cooked & tempered with cumin, garlic, onions and cilantro.


### VEGETABLE CHETTINAD 16.56

Seasonal vegetables cooked with crushed black pepper & roasted coconut. 

### DAL MAKHANI 16.53

Black lentils in a creamy buttery sauce.

### VEGETABLE XACUTTI 16.56

A traditional Goan delicacy. Seasonal vegetables cooked with coconut milk & a special blend of roasted spices, dried red chillies & poppy seeds. 

### SOUTH INDIAN DAL 15.53

Lentils, spiced & tempered with mustard seeds, curry leaves & ginger.

### VEGETABLE MADRAS 15.53

Seasonal vegetables cooked in a spicy coconut gravy, tempered with mustard seeds, curry leaves & ginger.

### VEGETABLE VINDALOO 15.53

Seasonal vegetables cooked in a traditional red chilly-vinegar-ginger garlic Anglo-Indian sauce.

### KONKANI GHOTALA 16.56

Tofu, baby eggplant, potatoes & carrots simmered in coconut milk with spices. Tempered with mustard seeds, curry leaves and ginger.

### ALOO MATAR 15.53

Potatoes & green peas cooked in a mild creamy sauce.



## CHICKEN SPECIALS

<b>CHICKEN MADRAS</b> 	<b>18</b>	<b>BUTTER CHICKEN</b>	<b>20</b>
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.	
<b>CHICKEN SAAG</b>	<b>18</b>	<b>CHICKEN CURRY</b>	<b>18</b>
Chicken tossed in a delicate spicy creamy spinach sauce.		Chicken simmered in a fragrant combination of Indian spiced mild gravy.	
<b>CHICKEN CHETTINAD</b> 	<b>18</b>	<b>CHICKEN KONDAPUR</b> 	<b>18</b>
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.	
<b>METHI MALAI CHICKEN</b>	<b>19</b>	<b>EGG CURRY</b>	<b>15</b>
Slow cooked chicken in creamy sauce with fresh fenugreek leaves.		Four fresh boiled eggs in a basic curry sauce of your choice.	
<b>CHICKEN XACUTTI</b> 	<b>18</b>	<b>CHICKEN TIKKA MASALA</b>	<b>20</b>
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	
<b>CHICKEN PHAAL</b> 	<b>18</b>	<b>CHICKEN VINDALOO</b> 	<b>18</b>
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.	
<b>KADAI CHICKEN</b>	<b>18</b>	<b>CHICKEN CHUTNEYWALA</b>	<b>18</b>
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.	
<b>CHICKEN KHORMA</b>	<b>19</b>	<b>DOI MURGH</b>	<b>18</b>
Chicken cooked in a mild creamy cashew-almond sauce.		Lightly curried chicken cooked with yogurt, cilantro & black cardamom.	



## LAMB/GOAT SPECIALS

<b>MASALA</b> Lamb or Goat cooked in a creamy tomato sauce.	22	<b>XACUTTI</b>  A traditional Goan sauce with lamb or goat cooked in coconut milk with a blend of special roasted spices, dried red chillies & poppy seeds.	22
<b>VINDALOO</b>  Lamb or Goat in a Goan red hot chilly curry with vinegar, potatoes.	22	<b>PHAAL</b>  Lamb or goat cooked in an extra spicy Anglo-Indian sauce, made with hot peppers and chef's special blend of spices.	22
<b>ROGANJOSH</b> Lamb or goat cooked in a dried ginger & aniseed flavored curry.	22	<b>MALABAR CURRY</b> Lamb or goat cooked in coconut milk with potatoes, carrots & South Indian spices.	22
<b>BALTI-GOSHT</b> Lamb or goat cooked with onions, bell peppers, tomatoes and tempered with chillies & Balti spices.	22	<b>SHAHI KORMA</b> Lamb or goat cooked in a creamy cashew-almond sauce.	22
<b>MADRAS</b>  Lamb or goat cooked in a hot coconut based sauce, South Indian style, tempered with grated coconut, mustard seeds, red chillies, curry leaves & ginger.	22	<b>PEPPER FRY</b> Lamb or goat pan roasted with onion, bell pepper, black-pepper & ginger. Served dry.	22
<b>SAAG</b> Lamb or goat cooked in a creamy spinach sauce.	22	<b>CURRY</b> Lamb or goat cooked in a traditional gravy.	22
<b>NEELGIRI KORMA</b> Lamb or goat cooked with coconut milk, cashew-cream, mint & cilantro.	22		



## SEA FOOD SPECIALTIES

### SHRIMP MASALA

Jumbo shrimp grilled and simmered in a creamy tomato sauce.

22

### MEEN MOILEE

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

22

### VINDALOO



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

22

### PHAAL



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

22

### SHRIMP PAPPAS

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

22

### KERALA FISH CURRY



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

22

### SHRIMP CURRY

Jumbo shrimp in a traditional gravy.

22

### SHRIMP JALFREZI

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

22

### 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.

22

### SHRIMP MANGO CURRY

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

22

### SHRIMP SAAG

Jumbo shrimp cooked in a creamy spinach sauce.

22



## TANDOOR & GRILL SPECIALTIES

### TANDOORI CHICKEN

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

22

### LAMB BOTI KEBAB

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

31

### CHICKEN TIKKA

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

22

### 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.

22

### PANEER TIKKA

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

22

### TANDOORI SHRIMP

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

22

### GARLIC SHRIMP

Shrimp sautéed with fresh garlic and spices.

22

### 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.

22



## FLAVORED RICE & BIRIYANIS

<b>COCONUT RICE</b> 	9	<b>CHICKEN DUM BIRIYANI</b> 	17
Basmati rice cooked with grated coconut & coconut milk. Tempered with mustard seeds and curry leaves.		Basmati rice slow cooked with chicken, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.	
<b>LEMON RICE</b> 	9	<b>LAMB/GOAT DUM BIRIYANI</b> 	20
Basmati rice cooked with fresh lemon juice, tempered with mustard seed, curry leaves & roasted peanuts.		Basmati rice slow cooked with lamb or goat, fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.	
<b>JEERA RICE</b> 	9	<b>SHRIMP DUM BIRIYANI</b> 	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.	
<b>TAMARIND RICE</b> 	9	<b>EGG BIRIYANI</b> 	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.	
<b>MINT RICE</b> 	7	<b>INDO-CHINESE VEG-FRIED RICE</b> 	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,	
<b>CILANTRO RICE</b> 	7	<b>INDO-CHINESE CHICKEN FRIED RICE</b> 	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,	
<b>VEG PULAO</b> 	9	<b>INDO-CHINESE EGG FRIED RICE</b> 	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,	
<b>VEGETABLE DUM BIRIYANI</b> 	14		
Basmati rice slow cooked with fresh herbs & spices, seasonal vegetables, onion, cilantro, mint, nuts & raisins. Served with a side of raita.			
<b>BIRIYANI RICE</b>	12		
Basmati rice cooked with onion, spices, mint, cilantro, flavored with a splash of rose water & saffron.			











## FRESHLY BAKED BREADS

NAAN	3	CHICKEN TIKKA NAAN	6
GARLIC NAAN	3.95	BULLET CHILLI NAAN  	4.50
PESHWARI NAAN	6	TANDOORI ROTI 	3
KEEMA NAAN	6	KERALA PARATHA	5
ONION KULCHA	4	CHILLI GARLIC NAAN  	5
PANEER KULCHA/CHEESE NAAN	6		

## SIDES

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

# 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