

MAIN COURSE - NON VEGETARIAN

Special Curry with Choice of Meat & Spice Level (Mild, Medium, Hot, Super Hot)

Served with Basmati Rice

Chicken.....	\$17.99
Shrimp	\$19.99
Fish	\$19.99
Lamb.....	\$20.99
Goat	\$21.99

SPECIAL CURRIES

Makhani (Butter)

Creamy tomato cashew gravy cooked with Indian spices.

Tikka Masala

Creamy cashew gravy cooked with onions & bell peppers.

Korma

Simple cashew gravy cooked with spices.

Palak (Spinach)

Spinach purée cooked with onions, ginger, garlic & garam masala.

Mango Curry

Meat cooked in delicious cashew sauce, mango purée & spices.

Madras Curry

South region curry tempered with mustard, curry leaves & coconut.

Kadhai

Special homemade crushed Kadhai masala, cooked with bell peppers, onion & tomatoes.

SPICY SPECIALTY

Vindaloo

A mixture of chili, vinegar & Indian spices blended to make a spicy curry

DESSERT

Gulab Jamun \$8.99

Deep-fried pastry dough soaked in honey & sugar syrup.

Gajar Halwa..... \$8.99

Grated carrots stewed in a pudding with sugar, cardamom & milk.

Rasmalai \$8.99

Fresh cheese soaked in cream flavored with cardamom, saffron & pistachios.

Mango Kulfi..... \$8.99

Mango ice cream.

Kesar Elaichi Ice Cream \$8.99

Indian version of ice cream with saffron & cardamom.

DRINKS

Mango Lassi \$6.00

Refreshing sweet Indian drink made with kesar mango & homemade yogurt.

Soda Can \$3.00

Water Bottle \$2.00

Acqua Panna \$7.00

Pellegrino \$7.00

Tea..... \$4.00

CATERING & ALLERGY NOTICE

For catering, please contact us. Please feel free to inform us or your server if you have any allergies to nuts or food items.

TASTE OF INDIA

865.366.3377



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APPETIZERS - VEGETARIAN

Samosa.....\$6.99

Crisp patties with potatoes & peas with Indian spices.

Onion Bhajia\$6.99

Thin slices of red onions battered and fried.

Paneer Pakoda.....\$12.99

Cottage cheese seasoned & battered, fried with chickpea flour

Paneer Tikka\$15.99

Marinated cottage cheese cooked in clay oven with bell peppers & onions.

APPETIZERS - NON-VEGETARIAN

Amritsari Fish.....\$12.99

Swai fish marinated with ginger, garlic paste, yogurt, spices & coated with batter of gram flour.

Chicken Lollipop\$10.99

Chicken wings battered and fried, served with special sauce.

Tandoori Kabab\$12.99

Chicken leg pieces marinated with yogurt, ginger, garlic, garam masala & cooked in tandoor.

TANDOORI SPECIALTIES

Chicken Tikka.....\$15.99

Boneless chicken breast marinated in tandoori masala & slowly cooked in tandoor.

Chicken Malai Kabab\$15.99

Mildly marinated chicken breast cooked in tandoor.

Tandoori Prawns.....\$17.99

Mildly spiced shrimp cooked in tandoor.

Tandoori Fish.....\$18.99

Fillet of snapper marinated with spices, ginger, garlic & lemon.

Lamb Seekh Kabab\$18.99

Minced lamb meat mixed with spices, cooked on a skewer in a clay oven.

Chops.....\$18.99

Tender lamb chops marinated overnight with yogurt & spices.

SOUP

Dal Soup\$6.99

Pureed lentil flavored with cumin, tomatoes & seasoned with coconut milk.

FLAVORED RICE

BIRYANI

Basmati rice cooked with vegetables or your choice of meat, flavored with yogurt, spices, herbs & garnished with nuts & raisins.

Vegetable\$16.99

Shrimp\$20.99

Chicken.....\$18.99

Lamb\$20.99

BREAD / NAAN

Naan.....\$5

Indian bread baked in a clay oven.

Tandoori Roti.....\$4

Whole wheat bread baked in a clay oven.

Garlic Naan\$6

Indian bread topped with garlic & cilantro, baked in a clay oven.

Onion Kulcha\$7

Naan stuffed with spiced onion & cilantro.

Paneer Naan\$8

Indian bread stuffed with cottage cheese.

Kashmiri Naan\$8

Sweet Indian bread, stuffed with a mixture of cashews, raisins & fennel, baked in a clay oven.

MAIN COURSE - VEGETARIAN

Dal Tadka\$15.99

Yellow lentils boiled & tempered with cumin, ginger, curry leaves & onions.

Chana Masala.....\$15.99

Chickpeas cooked with garam masala, onions, tomatoes, coriander, ginger & garlic.

Baingan Bharta\$15.99

Eggplant cooked with onions, ginger, garlic & garam masala.

Dal Makhani\$15.99

Black lentils soaked overnight and cooked in spiced tomato & butter gravy.

Aloo Gobhi.....\$15.99

Traditional North Indian preparation with fresh herbs, potatoes, cauliflower, tomatoes & peas.

Bhindi Masala (Okra)\$15.99

Fresh okra sautéed with spices, peppers, onions & tomatoes.

Palak Paneer\$16.99

Spinach purée cooked with cubed cottage cheese, onion, ginger, garlic & Indian spices.

Paneer Makhani.....\$16.99

Paneer cooked in rich herb butter flavored tomato gravy.

Mutter Paneer\$16.99

Cottage cheese & green peas cooked in onion & tomato sauce with spices.

Shahi Vegetable Korma\$15.99

Mixed vegetables & paneer cooked in a creamy cashew gravy.

Vegetable Kadhai\$15.99

Mixed vegetables & paneer cooked in homemade coarsely crushed masala.