

**All Orders will prepare just the way you like • Hot, Extra Hot, Mild and Extra Mild
(Please notify the management if any members of your party are allergic to nuts or coconut.)**

HOT APPETIZERS (VEGETARIAN)

Aloo Tikki.....\$3.95

Mashed potato patties dipped in chick peas batter

Onion Bhajia.....\$4.95

Fresh onion fritters

Paneer Pakora.....\$5.95

Homemade cheese deep fried in chick peas batter

Vegetable Pakoras.....\$4.95

Mildly spiced vegetable fritters

Vegetable Samosa.....\$2.95

*Crispy patties stuffed with mildly spiced vegetable
(two per order)*

Vegetable Platter.....\$8.95

Assorted vegetarian appetizers

HOT APPETIZERS (NON-VEGETARIAN)

Chicken Pakora.....\$6.95

Cubes of boneless chicken marinated and dipped in chick peas batter & deep fried

Meat Samosa.....\$3.95

*Crispy patties stuffed with mildly spiced ground lamb meat
(two per order)*

Chicken Wings.....\$6.95

Homely Indian style buffalo chicken wings

Shrimp Poori.....\$8.95

Fresh shrimp flavored with garlic, mustard seeds, curry leaves

House Special Appetizer / Mix Platter \$10.95

Assorted veg. & non-veg. appetizers

Tandoori Tit Pit

(Tandoori Mix Appetizer).....\$10.95

Seekh Kebab, Chicken Tikka, Boti Kebab

Kashmiri Kebab \$12.95

Chicken breast marinated in special spices.

**DISCOVER
MASTERCARD
VISA**

AMERICAN EXPRESS

NO PERSONAL CHECKS PLEASE

COLD APPETIZERS

Aloo Chaat.....\$4.95

Cubes of boiled potatoes in spicy sauce with cubes of cucumber and tomato

Kutchumber Salad.....\$4.95

Indian style salad of freshly chopped vegetables slightly seasoned

Dahi Papri.....\$5.95

Special chips, skieed to your taste, served with chick peas, potatoes & topped with yogurt & tamarind sauce

Chicken Chaat.....\$5.95

Cubes of marinated boneless chicken cooked in clay oven tossed in a spicy sauce with cubes of cucumber and tomato

Boti Kabab Chaat.....\$7.95

Cubes of marinated boneless lamb cooked in clay oven tossed in a spicy sauce with onion and tomato

Shrimp Chaat.....\$8.95

Fresh shrimp tossed in a spicy sauce with cubes of cucumber and tomato

SOUPS

Lentil Soup.....\$3.95

Mix Vegetable Soup.....\$3.95

Tomato Soup.....\$3.95

Chicken Soup.....\$3.95

(All entrees are served with saffroned basmati rice)

VEGETARIAN SPECIALTIES

Aloo Gobi.....\$9.95

Mildly spiced potato and cauliflower

Aloo Matter.....\$9.95

Green peas & potatoes cooked in a thick curry sauce

Aloo Palak.....\$9.95

Potatoes cooked with spinach in a special blend of spices

Aloo Chole.....\$9.95

Chick peas with potatoes cooked

Baingan Bharta.....\$10.95

Eggplant baked in an oven and finished with onion, ginger and tomatoes

Baigan Masala..... \$10.95

Small eggplant stuffed with chef special spices.

Bhindi Masala.....\$10.95

Fresh okra sauteed with onions and spices

Chana Masala.....\$9.95

Chick peas cooked in a spicy thick gravy topped with chopped onions, tomato and cilantro

Dal Makhani.....\$8.95

A mix of lentils with kidney beans, flavored with ginger & cilantro

Mattar Paneer.....\$10.95

Green peas & cheese cooked in a thick curry sauce

Mattar Mushroom.....\$10.95

A Chef's original vegetarian delight of peas and mushroom cooked in a mild and reach gravy

Malai Kofta.....\$10.95

Vegetable dumpling in a mild creamy sauce with nuts and raisens

Navrattan Korma.....\$10.95

Nine vegetables cooked with nine spices, nuts and cream sauce

Saag Paneer.....\$10.95

A delicious combination of homemade cheese and spinach

Shaahi Mughlai Paneer...\$11.95

Home made cheese simmered in a tangy tomato sauce with nuts and raisens

CHICKEN SPECIALTIES

Chicken Curry.....\$10.95

Skinless, boneless chicken cooked in our mildly spiced curry sauce

Chicken Saag.....\$11.95

Chicken chunks cooked in a mild spinach gravy

Chicken Jalfrezie.....\$11.95

Tender chicken pieces with freshly ground herbs & spices sauteed with cauliflower, tomatoes, onions & green peppers

Chicken Tikka Masala.....\$12.95

Tender skinless & boneless chicken marinated in a blend of ginger garlic, yogurt & herbs baked in the tandoor and sauteed with tomatoes and cream

Chicken Korma.....\$11.95

Boneless chicken cooked in a mild rich sauce, Cashews and cream

Chicken Patia.....\$11.95

Mildly spiced chicken cooked in mango, tomatoes, and touch of sugar, lemon juice, herbs and spices

Chicken Vindaloo.....\$11.95

Very hot, spiced chicken cooked with potatoes and a touch of vinegar

Chicken Mushroom.....\$11.95

Bonless pieces of Chicken and Mushroom cooked in mild and reach gravey

Pistachio Chicken Korma...\$11.95

Bonless breast of Chicken cooked in pistachio nuts, yogurt, tomatoes and spices

(All entrees are served with saffroned basmati rice)

LAMB SPECIALS

Lamb Curry.....\$11.95

Tender morsels of lamb served in a robust curry of tomatoes, ginger onions & spices

Lamb Saag.....\$12.95

Tender cubes of lamb cooked with spinach

Lamb Jalfrezie.....\$12.95

Tender cubes of lamb and freshly ground herbs and spices sauteed with cauliflower tomatoes, onion and green peppers

Lamb Korma.....\$12.95

Lamb cubes cooked in a mild rich sauce, cashews and cream

Lamb Boti Kebab Masala..\$13.95

A northern delicacy! Juicy pieces of lamb marinated over night and then simmered in light sauce yogurt, onion and mild spices

Lamb Pasanda.....\$13.95

Lamb cubes cooked with lite creamy sauce, herbs, Spices and with cashew nuts

Lamb Patia.....\$12.95

Mildly spiced lamb cooked in mango, tomatoes, touch of sugar lemon juice and herbs & spices

Lamb Vindaloo.....\$12.95

Very hot and spiced lamb cooked with potatoes and a touch of vinegar

Rogan Josh.....\$12.95

Lamb cubes cooked with tomatoes in freshly ground spices and yogurt sauce

Lamb Mushroom.....\$12.95

A Lamb delicacy in a mild brown sauce with mushrooms

SEAFOOD SPECIALTIES

Fish Curry.....\$13.95

Fresh Salmon cooked in Kerala Style sauce with coconut

Fish Vindaloo.....\$14.95

Very hot-spiced Salmon cooked with potatoes & touch of vinegar

Fish Tikka Masala.....\$15.95

Bonless pieces of Salmon cooked with very mild tomato and cream sauce

Shrimp Curry.....\$14.95

Shrimp cooked with onion and fresh tomatoes

Shrimp Vindaloo.....\$15.95

Very hot and spiced Shrimp cooked with potatoes and touch of vinegar

Shrimp Jalfrezie.....\$15.95

Shrimp cooked in thick sauce with cauliflower, onions, tomatoes and green peppers

Shrimp Tandoori Masala ...\$16.95

Tandoori shrimp cooked in golden brown masala sauce

Seafood Curry.....\$15.95

Salmon, shrimp, scallop and mussels cooked in tomatoe, ginger, onion and Indian spices

Seafood Vindaloo.....\$16.95

Very hot spiced fish, shrimp, scallop, mussels cooked with potatoes & touch of vinegar

Seafood Tikka Masala.....\$17.95

Fish, shrimp, scallop and mussels cooked with very mild tomato and cream

(All entrees are served with saffroned
basmati rice)

KEBAB (TANDOORI) SPECIALS

Especially from the northern part of India, dishes are prepared in a special clay oven known as Tandoor. Tandoor is a traditional charcoal fired clay oven, shaped like a pitcher, which returns juices and flavors of meats and bakes them to perfection. Indian breads like Tandoori Roti and Tandoori Nan are also baked in the Tandoor, giving them a distinct taste and flavor.

Boti Kebab.....\$14.95

Cubes of lamb flavored with ginger and garlic cooked in tandoor.

Chicken Tandoori.....\$11.95

An Indian favorite! Marinated overnight in yogurt and freshly ground spices, broiled in the tandoor.

Chicken Tikka.....\$12.95

Boneless chunks of chicken delicately flavored and broiled in the tandoor

Fish Tandoori.....\$15.95

Fresh Salmon delicately flavored and marinated in yogurt and baked on skewers in tandoor oven

Seekh Kebab.....\$13.95

Lamb minced meat, seasoned with herbs and spices, grilled on skewers

Shrimp Tandoori.....\$16.95

Jumbo shrimp delicately spiced and marinated in yogurt and baked on skewers in tandoor oven

Bara Kebab.....\$16.95

Very tender pieces of Lamb Chops marinated in very special sauce and cooked on skewers in Tandoori oven

Tandoori Mixed Grill.....\$17.95

A platter of assorted tandoori delicacies, Chicken Tikka, Seekh Kebab Boti Kebab, shrimp Tandoori, Chicken Tandoori and Bara Kebab

Reshmi Kebab.....\$13.95

Very tender pieces of chicken marinated in Indian spices with light creamy sauce

Mix Veg. Grill.....\$12.95

*Mix vegetables marinated in ginger, garlic and Indian spices.
(Broccolis, green pepper, yellow squash, corn, onion and carrots)*

BIRYANIS RICE SPECIALTIES

All Biryanis served with Raita

Vegetable Biryani.....\$10.95

Mixed Vegetables cooked in mild spices and nuts with aromatic basmati rice

Chicken Biryani.....\$11.95

Aromatic basmati rice cooked in a special mix of mild spices and nuts

Lamb Biryani.....\$12.95

Aromatic basmati rice cooked in a special mix of mild spices and nuts

Shrimp Biryani.....\$14.95

Aromatic basmati rice cooked in a special mix of mild spices and nuts

House Special Biryani.....\$17.95

Aromatic basmati rice cooked with shrimp, lamb, chicken and vegetables and nuts

Plain Basmati Rice \$1.95

INDIAN BREADS

Naan.....\$2.95

Unleavened handmade bread baked in a clay oven

Garlic Naan.....\$3.95

Clay-oven baked bread, stuffed with fresh garlic, & green coriander

Alu Naan.....\$3.95

Leavened bread, stuffed with potatoes mixed with herbs and spices baked in Tandoor oven

Basil Naan.....\$3.95

Leavened bread, stuffed with fresh basil and backed in the tandoor

Panir Naan.....\$3.95

Leavened bread, stuffed with home made cheese and herbs, baked in Tandoor oven

Peshawari Naan.....\$4.95

Leavened bread, stuffed with nuts, raisins and coconut, baked in Tandoor oven

Keema Naan.....\$4.95

Clay oven bread stuffed with minced lamb with herbs and spices

Chicken Naan.....\$4.95

Clay oven bread stuffed with chopped tandoori chicken with spices

Onion Kulcha.....\$3.95

Clay-oven baked bread, stuffed with fresh onions, & green coriander

Roti.....\$2.95

Unleavened whole wheat bread baked in a clay oven

Poori.....\$3.95

Unleavened deep fried puffed bread (two pieces)

Plain Paratha.....\$2.95

Unleavened multi-layered whole wheat bread

Aloo Paratha.....\$3.95

Layered bread stuffed with potatoes and peas

Pudina Paratha.....\$3.95

Buttered and layered whole wheat bread with dry mint

Combination Bread Basket.....\$9.95

Galic Naan, Alu Naan, Plain Naan and Roti

DESSERTS

Gulab Jamun.....\$2.95

Cheese ball dipped in syrup

Kheer.....\$2.95

A famous Indian sweet made from milk, rice, dryfruits, flavored with cardamom and blended with raisins

Ras Malai.....\$3.95

Homemade cream cheese patties served in a sweet cream sauceflavored with cardamom and garnished with pistachios

Mango Ice Cream.....\$3.95

Pistachio Ice Cream.....\$3.95

BEVERAGES

Sweet or Salted Lassi.....\$2.95

Cool refreshing and delicious yogurt drink

Mango Lassi.....\$3.95

Mango Shake.....\$3.95

Masala Tea.....\$1.95

Indian Chai Tea.....\$2.50

Coffee.....\$1.95

Mango Juice.....\$2.95

Orange Juice.....\$2.95

Soda.....\$1.95

Coke, Sprite, Diet Coke, Ginger Ale

Perrier Water.....\$1.95

Bottled Water.....\$1.95

SIDE ORDERS

Raita.....\$2.95

Yogurt with cucumber sauce

Mix-Pickles.....\$1.95

Mango Chutney.....\$2.95

*(All entrees are served with saffroned
basmati rice)*

Chef's Special

Chicken Madras.....\$13.95

Boneless pieces of chicken cooked in a special chili sauce with blended spices and coconut

Karahi Chicken.....\$13.95

Boneless chicken cooked with fresh onions, tomatoes, green peppers and other special Indian spices

Chicken Chilli.....\$13.95

Boneless chicken cooked with fresh dice onions, tomatoes, green pepper, green chilli in soya sauce, worster sauce, ketchup and other special Indian spices

Lamb Madras.....\$14.95

Boneless pieces of lamb cooked in a special chili sauce with blended spices and coconut

Karahi Lamb.....\$14.95

Lamb cubes cooked with fresh tomatoes, onions, green peppers, and special Indian spices

Karahi Paneer.....\$12.95

Homemade cheese, cooked in our special Indian style, spiced & sauteed with fresh tomato, onion & green pepper

Shrimp Madras.....\$16.95

Shrimp cooked in a special chili sauce with blended spices and coconut

Karahi Shrimp.....\$16.95

Shrimp cooked with fresh tomato, onions, green peppers, and special Indian sauce.

Paneer Chilli.....\$13.95

Home made cheese cooked with fresh dice onions, tomatoes, green pepper, green chilli in soya sauce, worster sauce, ketchup and other special Indian spices

Most people have the misconception that Indian food is very hot. Well, it is spicy with degrees of hotness. At your request, the dishes are prepared from mild, to medium, hot very hot and super hot. Each dish is individually prepared to your preference to ensure freshness and quality, and served with Basmati Rice.

CHEF SPECIAL (THALI)

COMPLETE INDIAN STYLE DINNERS

VEGETARIAN \$16.95

Traditional vegetarian meal with

Veg. Samosa

Daal Makhani

Chana Masala

Shaahi Mughlai Paneer

Baigan Bhartha

Raita, Roti, Rice, Papadam and

a dessert(Gulab Jamun)

tea or coffee

NON-VEGETARIAN \$17.95

Meat Samosa

Chicken Tandoori

Chicken Tikka Masala

Rogan Josh

Dal Makhani

Rice,Nan, Raita, Papadam and

a dessert (Gulab Jamun)

tea or coffee



Taste of India

Authentic Indian Cuisine



www.TasteofIndiawh.com

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OPEN SEVEN DAYS A WEEK

Lunch: 11:30 AM to 3:00 PM

Buffet Lunch: 11:30 AM to 3:00 PM (7 Days)

Dinner: 5:00 PM to 10:30 PM

