Taste of India
North & South Indian Cuisine

Lunch Buffet: 11:00 AM – 3:00 PM
Dinner: 4:30 PM – 10:00 PM
Delivery: 11:00 AM – 2:30 PM | 4:30 PM – 9:30 PM
Open 7 Days a Week

316 E. 4th St. Bloomington, IN 47408
(812) 333 – 1399
http://www.tasteofindiahtown.com
Please advise your waiter of your allergies.
10% Discount for all cash payments
5% IU Students and Senior Citizens Discount
18% Service Charge on Parties of 2 or more
**Appetizers**

**Vegetable Pakora** – Vegetables in a lightly-seasoned lentil flour batter, then deep fried.  ~ 4.99 ✓

**Vegetable Samosa** – Seasoned potatoes filled in crisp turnovers.  ~ 4.99 ✓

**Samosa Chaat** – One samosa topped with Punjabi chickpeas, vegetables, and chutney.  ~ 6.99

**Chili Pakora** – Spicy green chilis dipped in batter and fried.  ~ 4.99 ✓

**Paneer Pakora** – Cubes of homemade cheese, deep fried, served with chutney.  ~ 6.99

**Chaat Papdi** – Crispy flour crackers, potatoes and chickpeas topped with yogurt and tamarind sauce.  ~ 5.99

**Chicken Pakora** – Mildly spiced boneless chicken fritters flavored with fresh onions, garlic and ginger.  ~ 6.99

**Mixed Platter** – Samosa, vegetable pakora, and chicken pakora.  ~ 7.99

**Pappad** – Crispy lentil crackers.  ~ 2.99 ✓

**Kachumber Salad** – Chopped tomatoes, cucumbers, and onions tossed in lemon juice and chaat masala.  ~ 5.99 ✓

**Garden Salad** – Lettuce, tomato, onion, and cucumber, with lemon juice and chaat masala.  ~ 5.99 ✓

**Indian Salad** – Slices of onions and tomatoes.  ~ 3.99 ✓

**Soups and Salads**

**Lentil Soup** – Puréed lentils with delicate spices.  ~ 3.99 ✓

**Sambhar** – A South-Indian-style lentil and vegetable soup.  ~ 3.99 ✓

**Chicken Soup** – Delicately spiced chicken soup.  ~ 3.99

**Breads**

*Breads are baked in the clay oven.*

**Butter Naan** – Traditional Punjabi white bread.  ~ 2.99

**Tandoori Roti** – Baked unleavened whole wheat bread.  ~ 2.99 ✓

**Garlic Naan** – Bread topped with fresh garlic and herbs.  ~ 3.99

**Chili Naan** – Naan filled with spicy chilis.  ~ 3.99

**Keema Naan** – Naan stuffed with ground lamb and spices.  ~ 4.99

**Aloo Naan** – Naan filled with spiced potatoes.  ~ 4.99

**Paratha** – Multilayered flatbread.  ~ 3.99 ✓

**Peshwari Naan** – Naan stuffed with slightly sweet coconut, nuts, and cherries.  ~ 4.99

**Onion–Paneer Kulcha** – Naan filled with onions, homemade cheese, and spices.  ~ 3.99

**Onion Methi Kulcha** – Naan filled with onions and fenugreek.  ~ 3.99

**Lahori Naan** – Naan stuffed with minced chicken, onions, and spices.  ~ 4.99

✓ = Vegan Friendly
Tandoori specialties are served with vegetables and curry sauce on the side.

**Tandoori Chicken** – Chicken legs marinated in homemade fresh yogurt and freshly ground herbs, tenderly barbecued in our clay oven. ~ 13.99

**Chicken Tikka** – Succulent cubes of chicken breast, subtly marinated in yogurt and specially blended spices and broiled in the Tandoor. ~ 14.99

**ShiSh kebab** – Finely minced chicken seasoned with fresh onions and herbs, cooked on skewers. ~ 14.99

**Tandoori Fish** – Salmon marinated in aromatic herbs and spices, then broiled in the Tandoor. ~ 17.99

**Tandoori Shrimp** – Subtly seasoned shrimp with spices and green herbs, simmered in our clay oven. ~ 17.99

**Tandoori Mixed Grill** – An assortment of chicken, lamb and shrimp, individually marinated and roasted. ~ 18.99

**Chicken Kadahi** – Chicken sautéed with onions, green peppers, tomatoes, and spices. ~ 13.99

**Chicken Korma** – Chicken cooked in a creamy sauce with cashews. ~ 13.99

**Chicken Saag** – Chicken cooked with mildly-spiced spinach, cream, and herbs. ~ 13.99

**Chicken Madras** – Boneless chicken pieces cooked in a coconut sauce. ~ 13.99

**Chicken Angara** – Chicken pieces in a special garlic sauce. ~ 13.99

**Chicken Pasanda** – Chicken marinated in yogurt and spices, cooked in a cream sauce. ~ 13.99

**Chicken Kashmiri** – Mildly spiced chicken pieces cooked with fruit cocktail. ~ 13.99

**Mango Chicken** – Chicken cooked with mango pulp. ~ 13.99

**Chili Chicken** – Chicken sautéed with onions and bell peppers with a tangy sauce. ~ 13.99

**Lamb and Goat**

**Lamb Curry** – Tender pieces of lamb cooked in freshly ground spices and sauce. ~ 14.99

**Lamb Tikka Masala** – Tender pieces of lamb with garlic, ginger, and herbs. ~ 14.99

**Butter Lamb** – Cubed lamb cooked in a rich and flavorful sauce. ~ 14.99

**Gosht Bhuna** – Pieces of lamb cooked with onions, ginger, green peas, and spices. ~ 14.99

**Lamb Vindaloo** – Lamb cooked in a tomato sauce, with vinegar. ~ 14.99

**Lamb Kadahi** – Lamb sautéed with onions, green peppers, tomatoes, and spices. ~ 14.99

**Lamb Korma** – Pieces of lamb cooked in a yogurt sauce with cashews. ~ 14.99

---

*Rice is included with all dishes. Food may be ordered mild, medium, hot, or extra hot.*

*Refill rice will be chargeable (1.99 each)*
**Lamb Saag** – Cubed lamb cooked with freshly chopped spinach in a rich sauce. ～ 14.99

**Rogan Josh** – Tender morsels of lamb cooked in freshly ground spices and mild sauce, with a touch of sour cream. ～ 14.99

**Lamb Angara** – Lamb pieces cooked in a special garlic sauce. ～ 14.99

**Lamb Pasanda** – Lamb marinated in fresh, homemade yogurt and spices, cooked in a light cream sauce. ～ 14.99

**Goat Curry** – Tender pieces of goat cooked with freshly ground spices and sauce. ～ 14.99

**Seafood**

**Shrimp or Fish Curry** – Shrimp or salmon cooked in a mildly spiced sauce. ～ 15.99

**Shrimp or Fish Tikka Masala** – Shrimp or salmon cooked with spices in a light cream sauce. ～ 15.99

**Butter Shrimp or Fish** – Shrimp or salmon cooked in a rich sauce with mild spices. ～ 15.99

**Shrimp or Fish Vindaloo** – Shrimp or salmon cooked in tangy tomato and curry sauce with cubed potatoes and fresh spices. ～ 15.99

**Shrimp or Fish Saag** – Shrimp or salmon cooked with mildly spiced spinach and a touch of cream. ～ 15.99

**Shrimp or Fish Korma** – Shrimp or salmon cooked in creamy sauce with cashews. ～ 15.99

*A classic dish of aromatic basmati rice, simmered with an array of spices.
All biryanis are served with Raita.*

**Vegetable Biryani** – Vegetables cooked with fragrant basmati rice. ～ 11.99

**Chicken Biryani** – Basmati rice cooked with boneless chicken. ～ 12.99

**Lamb Biryani** – Basmati rice cooked with boneless lamb. ～ 13.99

**Goat (Mutton) Biryani** – Rice cooked with goat. ～ 15.99

**Shrimp Biryani** – Shrimp cooked with rice and spices. ～ 15.99

**Shahi Special Biryani** – Lamb, chicken, shrimp, goat, and vegetables cooked with spices with rice. ～ 16.99

*Rice is included with all dishes. Food may be ordered mild, medium, hot, or extra hot.
Refill rice will be chargeable (1.99 each)*
Vegetarian Specialties

= Vegan Friendly

Paneer

Cheese

**Paneer Tikka Masala** – Homemade cheese cooked with a flavorful tomato sauce. ~ 12.99

**Paneer Makhani** – Cubes of paneer cooked in a mild cream sauce. ~ 12.99

**Palak Paneer** – Fresh spinach cooked with homemade cheese cubes in a special blend of spices. ~ 12.99

**Paneer Kadhai** – Pieces of cheese sautéed with onions, green peppers, tomatoes, and exotic spices. ~ 12.99

**Shahi Paneer** – Homemade cheese cooked with fresh tomatoes, onions, spices, and creamy gravy. ~ 12.99

**Mattar Paneer** – Cheese cubes cooked with fresh peas in a mild sauce. ~ 12.99

**Malai Kofta** – Fresh vegetables and cheese croquettes simmered in a mild cream sauce. ~ 12.99

**Chili Paneer** – Cubes of paneer sautéed with onions and bell peppers in a tangy sauce. ~ 12.99

Sabzi

Vegetables

**Aloo Gobhi** – Cauliflower and potatoes cooked with fresh spices and ginger. ~ 11.99

**Aloo Saag** – Potato cubes cooked with spinach and light spices. ~ 11.99

**Bhindi Masala** – Okra cooked with fresh spices and ginger, sautéed onions, and tomatoes. ~ 11.99

**Dal Makhani** – Black lentils with aromatic spices in a creamy sauce. ~ 11.99

**Dal Tarka** – Yellow lentils with blended spices. ~ 11.99

**Saag Choley** – Spinach and chickpeas cooked in tomato and onion gravy with light cream. ~ 11.99

**Special Punjab Kadi** – Crispy pastry dumplings stuffed with mildly spicy vegetables and cooked in a light yogurt sauce. ~ 11.99

**Baingain Bharta** – Chopped eggplant cooked with tomatoes, onions, green peas, and tasty spices. ~ 11.99

**Chana Masala** – Chickpeas cooked with herbs and spices, Punjabi style. ~ 11.99

**Aloo Vindaloo** – Potatoes cooked in a tomato sauce with vinegar. ~ 11.99

**Nawrattan Korma** – Nine fresh vegetables with nuts in a mildly spiced, thick yogurt sauce. ~ 11.99

**Mushroom Saag** – Tender mushrooms cooked with spinach, tomato, and onion sauce. ~ 11.99

**Vegetable Jhal Frezi** – Fresh vegetables cooked with spices, onions, green peppers, and tomatoes. ~ 11.99

**Vegetable Makhani** – Vegetables cooked in a tomato and cream sauce. ~ 11.99

Dosa

The dosa is a South Indian delicacy that is made into crepe form from lentils and rice.

Dosas come served with coconut chutney and sambhar, a vegetable stew made with tamarind and lentils.

**Plain Dosa** – A rice and lentil-flour crepe. ~ 8.99

**Masala Dosa** – A rice and lentil-flour crepe mixed with lightly spiced onions and potatoes. ~ 9.99

**Mysore Dosa** – Dosa made with spicy Mysore chutney. ~ 9.99

**Mysore Masala Dosa** – Dosa made with spicy Mysore chutney, potatoes, and spices. ~ 10.99

**Paneer Masala Dosa** – Dosa made with homemade cheese and spices. ~ 11.99

**Paneer Mysore Masala Dosa** – Dosa made with cheese, hot spices, and chilis. ~ 11.99

**Chicken Masala Dosa** – Dosa made with chicken and spices. ~ 12.99
Desserts

**Ras Malai** – Homemade cheese pieces dipped in sweetened milk, flavored with pistachios and rose water, served cold. ~ 4.99

**Gulab Jamun** – Homemade soft milk balls dipped in honey syrup. ~ 3.99

**Badam Kheer** – Homemade rice pudding flavored with cardamom. ~ 3.99

Beverages

**Soft Drinks** – Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Lemonade, & Iced Tea.
(.free refills) ~ 1.99

**Mango Lassi** – A refreshing yogurt drink, with mango and sugar. ~ 3.99

**Lassi** – Sweet or Salty. A cool yogurt drink, sweetened or salted with crushed cumin. ~ 3.99

**Chai** – Black tea infused with cardamom, ginger, cinnamon, and clove, made with milk.
(includes one free refill) ~ 2.99

**Black Tea** (free refills) ~ 1.99
**Coffee** (free refills) ~ 1.99
**Mango Milkshake** ~ 3.99

**Mango Juice** ~ 2.99
**Pineapple Juice** ~ 2.99
**Orange Juice** ~ 2.99

Chutneys

**Flavorful Sauces**

**Raita** ~ 2.99

**Tamarind Chutney** ~ 2.99

**Mint Chutney** ~ 2.99

**Onion Chutney** ~ 2.99

**Indian Mixed Pickles (Achar)** ~ 2.99

**Mango Chutney** ~ 2.99

**Coconut Chutney** ~ 2.99