

# 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 – 2:00 PM | 5:00 PM – 9:30 PM

Open 7 Days a Week

316 E. 4<sup>th</sup> St. Bloomington, IN 47408

(812) 333 – 1399

<http://www.tasteofindiabtown.com>



10% Discount for all cash payments

5% IU Students and Senior Citizens Discount

15% Service Charge on Parties of 6 or more

## Appetizers

- VEGETABLE PAKORA** – Vegetables in a lightly-seasoned lentil flour batter, then deep fried. ≈ 3.50 ✓
- VEGETABLE SAMOSA** – Seasoned potatoes and green peas filled in crisp turnovers. ≈ 3.99 ✓
- SAMOSA CHAAT** – Two samosas topped with Punjabi chickpeas, vegetables, and chutney. ≈ 6.99
- CHILI PAKORA** – Spicy green chilis dipped in batter and fried. ≈ 3.99 ✓
- PANEER PAKORA** – Cubes of homemade cheese, deep fried, served with chutney. ≈ 5.50
- CHAAT PAPDI** – Spiced potatoes and chickpeas topped with yogurt and tamarind sauce. ≈ 4.99
- CHICKEN PAKORA** – Mildly spiced boneless chicken fritters flavored with fresh onions, garlic and ginger. ≈ 5.99
- MIXED PLATTER** – Samosa, vegetable pakora, and chicken pakora. ≈ 6.99
- PAPPAD** – Crispy lentil crackers. ≈ 1.95 ✓

## Soups and Salads

- LENTIL SOUP** – Puréed lentils with delicate spices. ≈ 2.99 ✓
- SAMBHAR** – A South-Indian-style lentil and vegetable soup. ≈ 1.99 ✓
- TOMATO SOUP** – Puréed tomatoes and spices. ≈ 2.50
- CHICKEN SOUP** – Delicately spiced chicken soup. ≈ 3.99

**KACHUMBER SALAD** – Chopped tomatoes, cucumbers, and onions tossed in lemon juice and chaat masala. ≈ 4.99 ✓

**GARDEN SALAD** – Lettuce, tomato, onion, and cucumber, with lemon juice and chaat masala. ≈ 4.50 ✓

**INDIAN SALAD** – Slices of onions and tomatoes. ≈ 2.99 ✓

## Breads

*Breads are baked in the clay oven.*

**BUTTER NAAN** – Traditional Punjabi white bread. ≈ 1.99

**TANDOORI ROTI** – Baked unleavened whole wheat bread. ≈ 2.49 ✓

**GARLIC NAAN** – Naan topped with fresh garlic and herbs. ≈ 2.99

**CHILI NAAN** – Naan filled with spicy chilis. ≈ 2.99 ✓

**KEEMA NAAN** – Naan stuffed with ground lamb and spices. ≈ 3.50

**ALOO NAAN** – Naan filled with spiced potatoes. ≈ 2.99

**PARATHA** – Multilayered flatbread. ≈ 2.99 ✓

**PESHWARI NAAN** – Naan stuffed with slightly sweet coconut, nuts, and cherries. ≈ 3.50

**ONION-PANEER KULCHA** – Naan filled with onions, homemade cheese, and spices. ≈ 2.99

**ONION METHI KULCHA** – Naan filled with onions and fenugreek. ≈ 2.99

**LAHORI NAAN** – Naan stuffed with minced chicken, onions, and spices. ≈ 3.50

✓ = *Vegan Friendly*

## Tandoor

*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. ≈ 12.99

**CHICKEN TIKKA** – Succulent cubes of chicken breast, subtly marinated in yogurt and specially blended spices and broiled in the Tandoor. ≈ 13.99

**SHIESH KEBAB** – Finely minced chicken seasoned with fresh onions and herbs, cooked on skewers. ≈ 13.99

**BOTI KEBAB** – Tender morsels of lamb marinated in spices and herbs, and then broiled. ≈ 13.99

**TANDOORI FISH** – Salmon marinated in aromatic herbs and spices, then broiled in the Tandoor. ≈ 14.99

**TANDOORI SHRIMP** – Subtly seasoned shrimp with spices and green herbs, simmered in our clay oven. ≈ 14.99

**TANDOORI MIXED GRILL** – An assortment of chicken, lamb and shrimp, individually marinated and roasted. ≈ 15.99

## Murgi

### *Chicken*

**CHICKEN CURRY** – Mildly spiced pieces of chicken cooked in mild spices. ≈ 11.99

**CHICKEN TIKKA MASALA** – Tender pieces of chicken tikka cooked with garlic, ginger, tomatoes and herbs. ≈ 11.99

**BUTTER CHICKEN** – Tender pieces of chicken tikka cooked in a mild, rich tomato sauce. ≈ 11.99

**CHICKEN VINDALOO** – Chicken cooked in hot spices and vinegar. ≈ 11.99

**CHICKEN KADAHI** – Chicken sautéed with onions, green peppers, tomatoes, and spices. ≈ 11.99

**CHICKEN KORMA** – Chicken cooked in a creamy sauce with cashews. ≈ 11.99

**CHICKEN SAAG** – Chicken cooked with mildly-spiced spinach, cream, and herbs. ≈ 11.99

**CHICKEN MADRAS** – Boneless chicken pieces cooked in a coconut sauce. ≈ 11.99

**CHICKEN ANGARA** – Chicken pieces in a special garlic sauce. ≈ 11.99

**CHICKEN PASANDA** – Chicken marinated in yogurt and spices, cooked in a cream sauce. ≈ 11.99

**CHICKEN KASHMIRI** – Mildly spiced chicken pieces with cherries, nuts, and raisins. ≈ 11.99

**MANGO CHICKEN** – Chicken cooked with mango pulp. ≈ 11.99

**CHILI CHICKEN** – Chicken sautéed with onions and bell peppers with a tangy sauce. ≈ 11.99

## Gosht

### *Lamb and Goat*

**LAMB CURRY** – Tender pieces of lamb cooked in freshly ground spices and sauce. ≈ 12.99

**LAMB TIKKA MASALA** – Tender pieces of lamb with garlic, ginger, and herbs. ≈ 12.99

**BUTTER LAMB** – Cubed lamb cooked in a rich and flavorful sauce. ≈ 12.99


**GOSHT BHUNA** – Pieces of lamb cooked with onions, ginger, green peas, and spices. ≈ 12.99

**LAMB VINDALOO** – Lamb cooked in a tomato sauce, with vinegar. ≈ 12.99

**LAMB KADAHI** – Lamb sautéed with onions, green peppers, tomatoes, and spices. ≈ 12.99

**LAMB KORMA** – Pieces of lamb cooked in a yogurt sauce with cashews. ≈ 12.99

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



**LAMB SAAG** – Cubed lamb cooked with freshly chopped spinach in a rich sauce. ≈ 12.99

**ROGAN JOSH** – Tender morsels of lamb cooked in freshly ground spices and mild sauce, with a touch of sour cream. ≈ 12.99

**LAMB ANGARA** – Lamb pieces cooked in a special garlic sauce. ≈ 12.99

**LAMB PASANDA** – Lamb marinated in fresh, home-made yogurt and spices, cooked in a light cream sauce. ≈ 12.99

**GOAT CURRY** – Tender pieces of goat cooked with freshly ground spices and sauce. ≈ 12.99



### Sammundaree Namooone

#### Seafood

**SHRIMP OR FISH CURRY** – Shrimp or salmon cooked in a mildly spiced sauce. ≈ 13.99

**SHRIMP OR FISH TIKKA MASALA** – Shrimp or salmon cooked with spices in a light cream sauce. ≈ 13.99

**BUTTER SHRIMP OR FISH** – Shrimp or salmon cooked in a rich sauce with mild spices. ≈ 13.99

**SHRIMP OR FISH VINDALOO** – Shrimp or salmon cooked in tangy tomato and curry sauce with cubed potatoes and fresh spices. ≈ 13.99

**SHRIMP OR FISH SAAG** – Shrimp or salmon cooked with mildly spiced spinach and a touch of cream. ≈ 13.99



### Biryani

*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. ≈ 10.99 ✓

**CHICKEN BIRYANI** – Basmati rice cooked with boneless chicken. ≈ 11.99

**LAMB BIRYANI** – Basmati rice cooked with boneless lamb. ≈ 12.99

**GOAT (MUTTON) BIRYANI** – Rice cooked with goat. ≈ 12.99

**SHRIMP BIRYANI** – Shrimp cooked with rice and spices. ≈ 13.99

**SHAHI SPECIAL BIRYANI** – Lamb, chicken, shrimp, and vegetables cooked with spices and nuts with rice, garnished with raisins. ≈ 14.99

**KASHMIRI PEAS PULAO** – Fresh green peas cooked with fruit cocktail and basmati rice. ≈ 4.99 ✓



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

# Vegetarian Specialties

✓ = *Vegan Friendly*

## Paneer

### Cheese

- PANEER TIKKA MASALA** – Homemade cheese cooked with a flavorful tomato sauce. ≈ 10.99
- PANEER MAKHANI** – Cubes of paneer cooked in a mild cream sauce. ≈ 10.99
- PALAK PANEER** – Fresh spinach cooked with homemade cheese cubes in a special blend of spices. ≈ 10.99
- PANEER KADAHI** – Pieces of cheese sautéed with onions, green peppers, tomatoes, and exotic spices. ≈ 10.99
- SHAHI PANEER** – Homemade cheese cooked with fresh tomatoes, onions, spices and creamy gravy. ≈ 10.99
- MATTAR PANEER** – Cheese cubes cooked with fresh peas in a mild sauce. ≈ 10.99
- MALAI KOFTA** – Fresh vegetables and cheese croquettes simmered in a mild cream sauce. ≈ 10.99
- CHILI PANEER** – Cubes of paneer sautéed with onions and bell peppers in a tangy sauce. ≈ 10.99

## Sabzi

### Vegetables

- ALOO GOBHI** – Cauliflower and potatoes cooked with fresh spices and ginger. ≈ 10.50 ✓
- ALOO SAAG** – Potato cubes cooked with spinach and light spices. ≈ 10.50
- BHINDI MASALA** – Okra cooked with fresh spices and ginger, sautéed onions and tomatoes. ≈ 10.50 ✓
- DAL MAKHANI** – Black lentils with aromatic spices in a creamy sauce. ≈ 10.50
- DAL TARKA** – Yellow lentils with blended spices. ≈ 10.50 ✓

**CHOLEY** – Spinach and chickpeas cooked in tomato and onion gravy with light cream. ≈ 10.50

**SPECIAL PUNJAB KADI** – Crispy pastry dumplings stuffed with mildly spicy vegetables and cooked in a light yogurt sauce. ≈ 10.50

**BAINGAIN BHARTA** – Chopped eggplant cooked with tomatoes, onions, green peas, and tasty spices. ≈ 10.50 ✓

**CHANA MASALA** – Chickpeas cooked with herbs and spices, Punjabi style. ≈ 10.50 ✓

**BOMBAY ALOO** – Potatoes cooked with onions, tomatoes and mustard seeds. ≈ 10.50 ✓

**ALOO VINDALOO** – Potatoes cooked in a tomato sauce with vinegar. ≈ 10.50 ✓

**NAWRATTAN KORMA** – Nine fresh vegetables with nuts in a mildly spiced, thick yogurt sauce. ≈ 10.50

**VEGETABLE JHALFREZI** – Fresh vegetables cooked with spices, onions, green peppers, and tomatoes. ≈ 10.50 ✓

**VEGETABLE MAKHANI** – Vegetables cooked in a tomato and cream sauce. ≈ 10.50

## 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. ≈ 7.99 ✓

**MASALA DOSA** – A rice and lentil-flour crepe mixed with lightly spiced onions and potatoes. ≈ 8.99 ✓

**MYSORE DOSA** – Dosa made with spicy Mysore chutney. ≈ 8.99 ✓

**MYSORE MASALA DOSA** – Dosa made with spicy Mysore chutney, potatoes, and spices. ≈ 9.99 ✓

**PANEER MASALA DOSA** – Dosa made with homemade cheese and spices. ≈ 9.99

**PANEER MYSORE MASALA DOSA** – Dosa made with cheese, hot spices, and chilis. ≈ 10.99

**CHICKEN MASALA DOSA** – Dosa made with chicken and spices. ≈ 10.99 ✓

## Mishtan Bhandar

### Desserts

**RAS MALAI** – Homemade cheese pieces dipped in sweetened milk, flavored with pistachios and rose water, served cold. ≈ 3.99

**GULAB JAMUN** – Homemade soft milk balls dipped in honey syrup. ≈ 2.99

**BADAM KHEER** – Homemade rice pudding flavored with cardamom and blended with almonds and raisins. ≈ 2.99

**CARROT HALWA** – Shredded carrots cooked with nuts and milk. ≈ 2.99

**MANGO OR PISTACHIO KULFI** – Authentic Indian ice cream enriched with nuts and flavors. ≈ 2.99

## Beverages

**SOFT DRINKS** – Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Lemonade, & Iced Tea.  
(free refills) ≈ 1.95 ✓

**MANGO LASSI** – A refreshing yogurt drink, with mango and sugar. ≈ 2.99

**LASSI** – Sweet or Salty. A cool yogurt drink, sweetened or salted with crushed cumin. ≈ 2.99

**CHAI** – Black tea infused with cardamom, ginger, cinnamon, and clove, made with milk.  
(includes one free refill) ≈ 2.00

**BLACK TEA** (free refills) ≈ 1.50 ✓

**COFFEE** (free refills) ≈ 1.50 ✓

**MANGO MILKSHAKE** ≈ 2.99

**MANGO JUICE** ≈ 2.00 ✓

**PINEAPPLE JUICE** ≈ 2.00 ✓

**ORANGE JUICE** ≈ 2.00 ✓

## Chutneys

### Flavorful Sauces

**RAITA** ≈ 1.99

**TAMARIND CHUTNEY** ≈ 1.99 ✓

**MINT CHUTNEY** ≈ 1.99 ✓

**ONION CHUTNEY** ≈ 1.99 ✓

**INDIAN MIXED PICKLES (ACCHAR)** ≈ 1.99 ✓

**MANGO CHUTNEY** ≈ 1.99 ✓

**COCONUT CHUTNEY** ≈ 1.99 ✓

