

Vegetarian Appetizers

Vegetable Samosa (3 pieces) ... \$6.00

Triangle shaped pastry stuffed with Potatoes and Green Peas.

Onion Bhaji \$5.95

Onion cut into thin strips, dipped in spiced Chick Pea Flour and deep fried.

Paneer Pakora \$7.95

Homemade Cottage Cheese dipped in Lentil Flour and deep fried.

Mixed Vegetable Pakora..... \$6.95

Mixed Vegetables dipped in Gram Flour batter and deep fried.

Aloo Tikki..... \$6.95

A patty made of Potatoes and served with Chutneys.

Mix Vegetable Platter \$8.95

Combination of Samosa, Pakoras & Aloo Tikki.

Chilly Paneer.....\$12.95

Paneer sautéed with Onion and Bell Pepper.

Vegetable Spring Roll.....\$8.95

Non-Vegetarian Appetizers

Keema Samosa (2 pieces)..... \$5.95

Triangle shaped pastry stuffed with minced Lamb.

Chicken 65 (Chef's Special)..... \$9.95

Chicken Pakora (8 pieces)..... \$9.95

Chicken strips battered and fried.

Fried Calamari \$9.95

Calamari marinated and deep fried.

Golden Fried Shrimp.....\$13.95

Chef's unique recipe served with garlic sauce.

Tandoori Platter.....\$15.95

A mixed platter of Tandoori specials served on a sizzling platter.

Indian Chilli Chicken..... \$11.95

Boneless cubes of Chicken sautéed in Ginger, Garlic, Onions and Bell Peppers.

Soups

Tomato Soup..... \$3.95

Fresh Tomato soup.

Dal Soup (Lentil Soup)..... \$3.95

A perky clove flavored Lentil soup.

Mulligatawny Soup (ChickenSoup).....\$4.95

Lentils and Chicken stock heightened with the flavors of fresh Herbs and garnished with shredded Chicken.

Mixed Vegetable Corn Soup..... \$3.95

Vegetable Corn soup.

Hot & Sour Soup \$4.95

Vegetable and Non-Vegetarian Available

Main Course

Mix Seafood Platter.....\$18.95

Chef's Specialty ... Prawns, Calamari and Fish simmered in Onion, Garlic, Ginger, Coconut juice & Goan spices. Served with Basmati Rice.

Jhinga Bhagrela.....\$19.50

Succulent Shrimp sauteed with Garlic, Mustard Seeds, and Curry Leaves in a tangy sauce. Served with Basmati Rice.

FOOD WILL BE COOKED TO INDIVIDUAL SPICE TASTE

Lobster Rechiado Fiesta.....\$27.95

Chef's favorite ... Steamed Lobster Tail and Tiger Prawns cooked in tomato sauce with whole dried Kashmiri Chillies, Cinnamon and fresh aromatics including Ginger weved with Green Salad topped with Chef's homemade dressing and Basmati Rice.

Chicken Manchurian.....\$13.95

Chicken cooked with Garlic, Soya, fresh Cilantro, Chillies and Ginger. Served with Basmati Rice.

Vegetable Manchurian.....\$13.95

Golden fried Vegetable Dumplings in a mildly spiced Soya Garlic sauce cooked with fresh Cilantro, Celery, Chillies and Ginger. Served with Basmati Rice.

Accompaniments

Green Salad..... \$4.95

A fresh Vegetable salad: Cucumbers, Carrots, Tomatoes, Onions and Lettuce.

Raita..... \$2.50

Chilled Yogurt seasoned and mixed with shredded Tomatoes and Cucumbers.

Hot Pickle..... \$1.95

Papadums \$1.95

Lentil crisps served with Chutneys.

Onion Salad \$3.95

Fried Rice

Vegetable Fried Rice \$8.95

Egg Fried Rice \$9.95

Chicken Fried Rice.....\$10.95

Mix Fried Rice.....\$13.95

Shrimp Fried Rice.....\$14.95

Hakka Noodles

Vegetable Noodles \$9.95

Chicken Noodles\$11.95

Shrimp Noodles\$13.95

Mix Noodles\$14.95

Vegetable Specials

Channa Masala.....\$11.95

Delicious Chick Peas cooked in an exotic blend of North Indian spices.

Matar Paneer.....\$12.95

Fresh homemade Cheese cubes cooked with Green Peas.

Saag Paneer.....\$13.95

Fresh Spinach cooked with cubes of Cottage Cheese delicately spiced.

Malai Kofta.....\$13.95

Spongy Cottage Cheese and Vegetable Dumplings cooked in mild gravy.

Aloo Gobi.....\$11.95

Fresh Cauliflower and Potatoes cooked dry to perfection in mild Spices with Tomatoes, Herbs and Ginger.

Baigan Bharta.....\$11.95

Fresh Eggplant gently roasted in the Tandoori, mashed and marinated in a rich blend of Mughlai spices, cooked over low heat to draw out the richness of the spices.

Tadka Dal\$11.95

Yellow Lentils cooked with garlic and dry Indian spices.

Channa Saag\$13.95

Egg Bhurji \$12.95

Paneer Bhurji \$13.95

Dal Makhani\$11.95

Whole black Lentils simmered until tender and tempered with Ginger, Tomatoes and Herbs.

Vegetable Korma.....\$12.95

Fresh Vegetables cooked in rich Almond flavored sauce.

Paneer Tikka Masala.....\$13.95

Roasted cubes of homemade Cottage Cheese cooked in a creamy Tomato sauce.

Paneer Makhani.....\$13.95

Fresh homemade Cheese cooked with a creamy Tomato sauce.

Aloo Saag.....\$11.95

Bhindi Masala.....\$12.95

Delicious Okra cooked with Onions, Tomatoes and spices.

Mushroom Masalawala.....\$11.95

Fresh mushrooms cooked in rich Indian spices.

Khadai Vegetables.....\$13.95

Mixed Vegetables sautéed in fresh Ginger, Garlic and dry Indian spices.

Khadai Paneer \$13.95

Aloo Matar.....\$11.95

Chicken Specials

Egg Curry \$12.95

Chicken Kolapuri.....\$14.95

Chicken cooked with Yogurt, Onion gravy and dry Chilli.

Chicken Tikka Masala.....\$14.95

Roasted cubes of boneless white Chicken molded in a rich creamy Tomato sauce.

Chicken Makhani.....\$14.95

Chicken pieces roasted in a clay oven and then folded into a creamy Tomato sauce.

Chicken Vindalo.....\$14.95

Chicken and Potatoes cooked in a hot Vindalo sauce made of spicy Red Peppers and exotic Indian spices.

Chicken Saag.....\$14.95

Tender boneless Chicken pieces cooked with fresh Spinach in a rich blend of spices.

Chicken Korma \$14.95

Boneless pieces of Chicken cooked in a rich Almond flavored sauce.

Chicken Curry.....\$14.95

Boneless Chicken cooked in a delicately spiced Curry sauce.

Chicken Haryali.....\$14.95

Fresh Chicken cooked in a sauce made of Cilantro, Jalapeño and exotic spices.

Chicken Jalfri.....\$14.95

Chicken sautéed with fresh, green Vegetables and exotic dry Indian spices.

Chicken Malwanth.....\$14.95

Chicken cooked in fresh Coconut milk, served with spices.

Khadai Chicken \$14.95

Lamb Specials

Lamb Roganjosh\$16.95

Lamb cubes cooked in a Tomato Onion sauce.

Lamb Pasanda\$16.95

Fresh Lamb pieces cooked in a Cashew nut sauce.

Lamb Achari \$16.95

Tender pieces of Lamb cooked with Achar (Pickle) Masala, a medium hot dish.

Lamb Korma\$16.95

Boneless pieces of Lamb cooked in a rich Almond flavored sauce.

Lamb Saag\$16.95

Tender boneless Lamb pieces cooked with fresh Spinach in a rich blend of spices.

Keema Matar \$16.95

Ground Lamb cooked with Green Peas, Ginger and sautéed Onions.

Lamb Bhuna\$16.95

Lamb cooked with Onions, Tomatoes, Bell Pepper and Ginger Garlic.

Lamb Do Pyaza\$16.95

Lamb cooked with Ginger, Garlic and chopped Onions.

Lamb Vindaloo\$16.95

Lamb cubes and Potatoes cooked in hot Vindaloo sauce made of spicy Red Peppers and exotic Indian spices.

Goat Curry\$19.95

A traditional Indian dish cooked with fresh Ginger, Garlic, Tomatoes and traditional Garam Masala spices.

Straight from the Clay Oven

Tandoori Vegetable\$13.95

Garden fresh Broccoli, Bell Peppers, Onions, Cauliflower, Tomatoes, Potatoes, and Paneer marinated in mixed spices and roasted in a clay oven.

Tandoori Paneer\$15.95

Homemade Cheese marinated overnight in exotic spices and baked in the clay oven.

Tandoori Chicken\$16.95

Chicken marinated in Yogurt and a blend of colorful Indian herbs and spices and roasted in the clay oven.

Murg Reshmi Kabab\$16.95

Minced, boneless Chicken simmered in Sour Cream and Cashew Nut paste, skewered and roasted in the clay oven to perfection.

Chicken Tikka\$16.95

Succulent cubes of boneless, white Chicken marinated in Yogurt and mild spices, then roasted in the clay oven.

Tandoori Lamb Chops\$23.95

Lamb Chops marinated in Indian spices.

Boti Kabab\$19.95

Tender Lamb pieces marinated with Yogurt, Ginger, Garlic and roasted in the clay oven.

Seekh Kabab\$18.95

Minced Lamb marinated in our own combination of herbs and spices, skewered and roasted in the clay oven.

Fish Tikka\$18.95

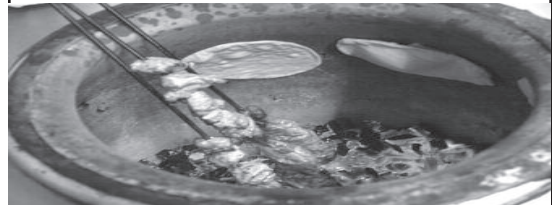
Fish marinated in Yogurt, Ginger, Garlic and dry Indian spices and then roasted in the clay oven.

Mix Grill\$26.95

A perfect tour of clay oven specialties with Garlic Naan.

Tandoori Jumbo Shrimp\$26.95

Jumbo Shrimp marinated in Chef's special recipe.



Seafood Specials

Goan Fish Curry	\$16.95
Fish cooked in Coconut milk, Onion, Tomatoes and Tamarind sauce. A Goan delicacy.	
Shrimp Vindalo	\$16.95
Shrimp and Potatoes cooked in hot Vindalo sauce made of spicy Red Peppers and exotic Indian spices.	
Shrimp Chilli Fry	\$16.95
Fresh Shrimp sautéed with Onions, Tomatoes, Green Chillies, Bell Peppers and flavoured with Ginger/Garlic.	
Shrimp Tikka Masala.....	\$16.95
Charcoal roasted Shrimp mixed with a creamy Tomato based sauce.	
Goan Shrimp Curry	\$16.95
Curry made of Onion, Tomatoes, Tamarind and Coconut milk.	
Pan Fried Tilapia.....	\$16.95
Tilapia fillet marinated in Lemon Juice, Fresh Ginger, Garlic and dry Indian spices. Pan fried to golden brown served with mildly spiced assorted vegetables	
Fish Tikka Masala.....	\$16.95
Charcoal roasted Fish in a rich, creamy Tomato based sauce.	
Punjabi Fish Curry.....	\$16.95
Fish cooked in Onion, Tomatoes and Curry sauce.	
Shrimp Korma	\$16.95
Shrimp cooked in a rich almond sauce and mild Indian spices.	

Biryani

Vegetable Biryani	\$14.95
Basmati Saffron Rice cooked with mixed vegetables.	
Chicken Biryani	\$14.95
Basmati Rice infused with Saffron, richly flavored with herbs and spices cooked along with tender pieces of Chicken.	
Lamb Biryani	\$15.95
Rice and cubes of Lamb richly flavored with Saffron and cooked in aromatic spices.	
Shrimp Biryani	\$17.95
Basmati Saffron Rice cooked with Shrimp in mild spices.	
Mixed Biryani	\$18.95
A combination of Lamb, Chicken and Shrimp cooked with Basmati Rice infused with Saffron and aromatic Indian Spices.	
Kashmiri Pulav	\$9.95
Rice cooked with Green Peas in Saffron flavor.	
Peas Pulav	\$7.95
Basmati Rice cooked with Green Peas in Saffron flavor.	
Steamed Basmati Rice	\$5.95
Fine quality, long-grained Basmati Rice specially imported from India.	
Egg Biryani	\$13.95
Basmati Rice infused with Saffron and richly flavored with herbs and spices cooked with boiled eggs.	
Jeeza Rice	\$7.95

Breads

Naan	\$2.50
Flat leavened bread baked on the wall lining of the Tandoori oven.	
Garlic Naan	\$3.50
Made from dough of refined flour stuffed with Garlic.	
Onion Kulcha	\$3.95
A light leavened bread stuffed with finely chopped onions.	
Mirch Naan	\$3.95

Paneer Kulcha	\$4.95
A light leavened bread stuffed with homemade Cottage Cheese.	
Chapathi (2 pieces)	\$4.95
Whole Wheat Bread.	
Tandoori Roti.....	\$2.50
Made from Whole Wheat Flour	
Kashmiri Nan	\$4.75
With Nuts, Raisins and dry Fruits	
Paratha or Aloo Paratha	\$3.95
Buttered and leavened Wheat Bread.	
Keema Naan	\$4.99
Bread baked with tender, minced Lamb filling.	
Bread Basket	\$9.95
Combination of Naan, Garlic Naan and Onion Kulcha.	
Cream Cheese Naan	\$4.95
Philadelphia Cream Cheese.	
Poori (2 pieces)	\$4.95

Desserts

Mango or Pistachio Kulfi	\$5.95
Traditional Indian unchurned ice cream.	
Gulab Jamun	\$4.95
Golden fried Dumplings of Milk Pastry soaked in sweet Saffron Syrup and served hot.	
Rasmalai	\$4.95
Flat round discs of Indian Cottage Cheese poached in Milk and garnished with Pistachios.	
Rice Pudding	\$4.95
Dessert made with special Rice cooked with Milk and Sugar. Served cold with Almonds and Pistachios.	
Gajar Ka Halwa	\$4.95
Grated Carrots cooked gently in Milk as it is reduced to form Halwa. Generously sprinkled with Nuts and allowed to set.	
Moong Dal Halwa	\$5.95
Lentils simmered in light Butter and dry Fruits.	

Hot and Cold Beverages

Masala Tea	\$5.00
Indian aromatic Tea made with the highest grade of choice Tea Leaves, boiled with Milk and selected spices.	
Nescafe	\$2.50
Sweet & Salty Lassi	\$3.95
Mango Lassi	\$3.95
Churned Yogurt with Mango puree, served chilled.	
Mango Juice	\$3.95
Mango puree with Milk, served chilled.	
Mango Shake	\$3.95
Soda (one refill)	\$2.50
Fresh Lime Soda	\$3.95
Coconut Water	\$2.95
Jasmine Tea	\$2.95
Green Tea	\$2.95

FOOD WILL BE COOKED TO INDIVIDUAL SPICE TASTE

- Daily Lunch Buffet
- We cater for all Occasions
- Menu tailored to our client's needs
- Extensive experience in off-site catering
- Upscale dining and ambiance
- * We use the finest and freshest ingredients



OPEN 7 DAYS A WEEK

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Check our website for discounts and specials



Lunch:

Monday to Friday
11:00 am to 2:45 pm
Saturday
11:00 am to 2:45 pm
Sunday
12:00 pm to 2:45 pm

Dinner:

Monday to Friday
5:00 pm to 10:00 pm
Saturday 5:00 pm to 10:30 pm
Sunday 5:00 pm to 9:30 pm

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