

*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.....\$7.95**

*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).....\$11.95**

*Seekh Kebab, Chicken Tikka, Boti Kebab*

**Kashmiri Kebab ... \$13.95**

*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.....\$11.95**

*Mildly spiced potato and cauliflower*

**Aloo Matter.....\$10.95**

*Green peas & potatoes cooked in a thick curry sauce*

**Aloo Palak.....\$10.95**

*Potatoes cooked with spinach in a special blend of spices*

**Aloo Chole.....\$10.95**

*Chick peas with potatoes cooked*

**Baingan Bharta.....\$11.95**

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

**Baigan Masala.....\$11.95**

*Small eggplant stuffed with chef special spices.*

**Bhindi Masala.....\$11.95**

*Fresh okra sauteed with onions and spices*

**Chana Masala.....\$10.95**

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

**Dal Makhani.....\$10.95**

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

**Dal Tadka.....\$10.95**

*Yellow lentil delicacy tossed in butter with onions, tomatoes, ginger, garlic and special spices*

**Mattar Paneer.....\$11.95**

*Green peas & cheese cooked in a thick curry sauce*

**Mattar Mushroom.....\$11.95**

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

**Malai Kofta.....\$11.95**

*Vegetable dumpling in a mild creamy sauce with nuts and raisens*

**Navrattan Korma.....\$11.95**

*Nine vegetables cooked with nine spices, nuts and cream sauce*

**Saag Paneer.....\$11.95**

*A delicious combination of homemade cheese and spinach*

**Shaahi Mughlai Paneer....\$12.95**

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

**Tawa Paneer Masala....\$12.95**

*Sauteed small pieces of homemade cheese with combination*

## CHICKEN SPECIALTIES

**Chicken Curry.....\$11.95**

*Skinless, boneless chicken cooked in our mildly spiced curry sauce*

**Chicken Saag.....\$12.95**

*Chicken chunks cooked in a mild spinach gravy*

**Chicken Jalfrezie.....\$12.95**

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

**Chicken Tikka Masala....\$13.95**

*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.....\$12.95**

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

**Chicken Patia.....\$12.95**

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

**Chicken Vindaloo.....\$12.95**

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

**Chicken Mushroom.....\$12.95**

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

**Pistachio Chicken Korma....\$12.95**

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

(All entrees are served with saffroned basmati rice)

## LAMB SPECIALS

**Lamb Curry.....\$12.95**

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

**Lamb Saag.....\$13.95**

*Tender cubes of lamb cooked with spinach*

**Lamb Jalfrezie.....\$13.95**

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

**Lamb Korma.....\$13.95**

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

**Lamb Boti Kebab Masala..\$14.95**

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

**Lamb Pasanda.....\$14.95**

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

**Lamb Patia.....\$13.95**

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

**Lamb Vindaloo.....\$13.95**

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

**Rogan Josh.....\$13.95**

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

**Lamb Mushroom.....\$13.95**

*A Lamb delicacy in a mild brown sauce with mushrooms*

## SEAFOOD SPECIALTIES

**Fish Curry.....\$14.95**

*Fresh Salmon cooked in Kerala Style sauce with coconut*

**Fish Vindaloo.....\$15.95**

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

**Fish Tikka Masala.....\$16.95**

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

**Shrimp Curry.....\$15.95**

*Shrimp cooked with onion and fresh tomatoes*

**Shrimp Vindaloo.....\$16.95**

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

**Shrimp Jalfrezie.....\$16.95**

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

**Shrimp Tandoori Masala ...\$17.95**

*Tandoori shrimp cooked in golden brown masala sauce*

**Seafood Curry.....\$16.95**

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

**Seafood Vindaloo.....\$17.95**

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

**Seafood Tikka Masala....\$18.95**

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

(All entrees are served with saffroned  
basmati rice)

## **KABAB (TANDOORI) SPECIALS**

*Epecially 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 Kabab.....\$14.95**

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

**Chicken Tandoori.....\$12.95**

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

**Chicken Tikka.....\$13.95**

*Boneless chunks of chicken delicately flavored and broiled in the tandoor*

**Fish Tandoori.....\$16.95**

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

**Seekh Kabab.....\$13.95**

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

**Shrimp Tandoori.....\$17.95**

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

**Bara Kabab.....\$18.00**

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

**Tandoori Mixed Grill.....\$18.95**

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

**Reshmi Kabab.....\$14.95**

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

**Mix Veg. Grill.....\$13.95**

*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.....\$11.95**

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

**Chicken Biryani.....\$12.95**

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

**Lamb Biryani.....\$13.95**

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

**Shrimp Biryani.....\$15.95**

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

**House Special Biryani.....\$18.95**

*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**

**Goat Curry.....\$12.95**

**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.....\$14.95**

*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.....\$13.95**

*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.....\$17.95**

*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*

**Goat Biryani.....\$13.95**

*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 - Alu Sag*

*Rice,Nan, Raita, Papadam and*

*a dessert (Gulab Jamun)*

*tea or coffee*



# *Taste of India*

*Authentic Indian Cuisine*



[www.TasteofIndiawh.com](http://www.TasteofIndiawh.com)

139 South Main Street, West Hartford, CT 06107

Phone: 860-561-2221 • Fax: 860-561-4532

***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**

