

Taste of India

Fine Indian Cuisine



111 S. River Road, Unit B • West Lafayette, IN 47906

765-250-5600 Phone • 765-250-5601 Fax

tasteofindiapurdue.com

Open 7 Days a Week

Lunch 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

Thank you for visiting Taste of India Restaurant! We have a great variety of foods which we invite you to enjoy. We offer delicious regional specialties some hot & spicy, some mild, and some with curried sauce. We use only the finest, freshest natural ingredients in every dish, and many are prepared in authentic Indian fashion, roasted in a Tandoori, Indian clay oven.

For those unfamiliar with Indian cuisine may we suggest our Full Buffet available every day at lunch to sample the many different tastes of India, you're sure to find something you'll love.

We hope you enjoy our warm setting, friendly service and traditional dishes! Thank you for visiting with us and savoring the fineness of Indian Cuisine. - Taste of India Staff

A 15% gratuity will be added to all parties of 2 or more.

Please advise your waiter of your allergies.

Ask about our Catering Service!

10% Discount when paying with Cash!




5% Purdue Students and Senior Citizens Discount




APPETIZERS

- 1 **VEGETABLE SAMOSA**  4.99
Deep fried crisp pastries stuffed with mildly spiced potatoes.
- 2 **VEGETABLE PAKORA**  4.99
Fresh vegetables dipped in gram flour batter and deep fried.
- 3 **ALOO TIKKI**  4.99
Mildly spiced minced deep fried potatoes with Gram flour.
- 4 **SPECIAL ALOO TIKKI** 6.99
Potato cutlet topped with chickpeas, onion, yogurt and two kinds of chutney.
- 5 **CHAAT SAMOSA** 6.99
Samosa topped with Garbanzo beans, onion, yogurt, and two kinds of chutney.
- 6 **SPECIAL PAPRI CHAAT** 6.99
A tangy, sweet blend of chickpeas, minced potatoes, crispy fritters, and yogurt sprinkled with a dash of black Indian salt. Served chilled.
- 7 **PANEER PAKORA** 6.99
Cubes of homemade cheese, deep fried, served with chutney.
- 8 **CHICKEN PAKORA** 7.99
Mildly spiced boneless chicken fritters flavored with fresh onions, garlic and ginger.
- 9 **MIXED PLATTER** 8.99
Samosa, vegetable pakora, and chicken pakora.
- 10 **GOBI CHILLI (DRY)**   7.99
Deep fried crispy cauliflower cooked with Hot & Tangy Sauce.
- 11 **CHICKEN 65**  8.99
Deep fried chicken cooked with mustard seed, curry leaves, whole red chilies and tossed with hot sauce.

SALADS

- 12 **INDIAN SALAD**  3.99
Slices of onions and tomatoes.
- 13 **HOUSE SALAD**  4.99
Fresh tossed greens with herbs and lemon.
- 14 **CUCUMBER SALAD**  4.99
Diced cucumber and chopped tomato salad.

SOUPS






- 15 **TOMATO SOUP**  4.99
Tomato extract in cream sauce.
- 16 **LENTIL SOUP** 4.99
Lentil soup, mildly spiced.
- 17 **CHICKEN SOUP** 4.99
Chicken soup, mildly spiced.

Pick Your ... **SPICY LEVEL** ... On a Dish

1 **2** **3** **4** **5** **6**

Mild • Regular • Medium • Medium Hot • Hot • Extra Hot











BREADS

- 18 **NAAN** 1.99
Plain bread baked in tandoor.
- 19 **TANDOORI ROTI**  2.49
Whole wheat baked in tandoor.
- 20 **POORI**  4.99
Two pieces whole wheat naan, deep fried.
- 21 **PARATHA**  2.99
Whole wheat layered and baked in tandoor.
- 22 **BHATURA**  2.99
Deep fried puffed white flour bread.
- 23 **GARLIC NAAN** 3.50
Naan topped with fresh garlic and herbs
- 24 **ONION NAAN** 3.50
Naan stuffed with chopped onion.
- 25 **PANEER NAAN** 4.50
Naan stuffed with home made cheese.
- 26 **KEEMA NAAN** 4.50
Naan stuffed with ground lamb and spices.
- 27 **PESHWARI NAAN** 4.50
Naan stuffed with slightly sweet coconut, nuts, and cherries.
- 28 **ALOO NAAN** 4.50
Naan filled with spiced potatoes.
- 29 **CHEF SPECIAL NAAN** 4.99
Naan stuffed with chicken, onions, home made cheese & light spices.
- 30 **ALOO PARTHA**  4.50
Whole wheat bread stuffed with lightly spiced potatoes.
- 31 **CHILLI NAAN** 4.50
Naan layered with fresh green chilli.

BIRYANI & RICE

- 32 **WHITE RICE** 2.99
- 33 **JEERA RICE** 3.99
Basmati cooked with Jeera.
- 34 **VEGETABLE BIRYANI** 11.99
Basmati rice and mixed vegetables flavored with ginger and garlic, cooked with Indian herbs on low heat.
- 35 **CHICKEN BIRYANI** 13.99
Basmati rice and chicken, richly flavored with ginger and garlic, cooked with onions, bell peppers, and Indian herbs on low heat.
- 36 **GOAT BIRYANI** 15.99
Basmati rice and goat, richly flavored with ginger and garlic, cooked with herbs and spices.
- 37 **LAMB BIRYANI** 15.99
Basmati rice and lamb, richly flavored with ginger and garlic, cooked with onions, bell peppers, and Indian herbs on low heat.
- 38 **SHRIMP BIRYANI** 15.99
Basmati rice and shrimp, richly flavored with ginger and garlic, cooked with onions, bell peppers, and Indian herbs on low heat.
- 39 **SHAHI SPECIAL BIRYANI** 15.99
Lamb, chicken, shrimp and vegetables cooked with Basmati rice in awesome herbs and spices.

VEGETABLE SPECIALS

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|----|--|-------|
| 40 | SPECIAL PUNJABI KADHI | 11.99 |
| | <i>Crispy pastry dumplings stuffed with mildly spicy vegetables and cooked in a light yogurt sauce.</i> | |
| 41 | MIXED VEGETABLES  | 11.99 |
| | <i>Fresh vegetables blended with spices and a touch of curry sauce.</i> | |
| 42 | MUSHROOM SAAG  | 11.99 |
| | <i>Tender mushrooms cooked with spinach, tomato and onion sauce.</i> | |
| 43 | SAAG CHOLAY | 11.99 |
| | <i>Spinach and chick peas cooked in tomato and onion gravy.</i> | |
| 44 | ALOO MUTTER  | 11.99 |
| | <i>Potatoes cooked with green peas and spices.</i> | |
| 45 | ALOO GOBI  | 11.99 |
| | <i>Wedges of potatoes and cauliflower cooked with tomatoes in ginger and onion gravy.</i> | |
| 46 | DAL MAKHANI  | 11.99 |
| | <i>Three lentils cooked overnight in tandoor enriched with onion and tomato puree.</i> | |
| 47 | TADKA DAL  | 11.99 |
| | <i>Two split lentil cooked with turmeric, tomato and spices.</i> | |
| 48 | CHANNA MASALA  | 11.99 |
| | <i>Tender garbonzo beans cooked with onion, tomatoes and spices.</i> | |
| 49 | ALOO VINDALOO  | 11.99 |
| | <i>Wedges of potato cooked with onion gravy, with a touch of tomato sauce and vinegar.</i> | |
| 50 | ALOO SAAG | 11.99 |
| | <i>Potato cubes cooked with spinach and spices.</i> | |
| 51 | MUTTER PANEER | 12.99 |
| | <i>Home made cottage cheese cubes cooked with green peas and spices.</i> | |
| 52 | PANEER TIKKA MASALA | 12.99 |
| | <i>Golden fried cottage cheese cubes simmered in tomato gravy.</i> | |
| 53 | KADAI PANEER | 12.99 |
| | <i>Homemade cottage cheese cubes cooked with dices of onion, green bell pepper, herbs and spices.</i> | |
| 54 | NAVARATAN KORMA | 12.99 |
| | <i>Nine jewels of vegetables, nuts, and fruits cooked in rich tomato gravy.</i> | |
| 55 | MALAI KOFTA | 12.99 |
| | <i>Golden fried home made cottage cheese and potato dumplings simmered in creamy sauce with cashews and raisins.</i> | |
| 56 | SAAG PANEER | 12.99 |
| | <i>Golden fried cottage cheese cubes cooked in spinach and spices.</i> | |
| 57 | BAINGAN BHARTHA  | 12.99 |
| | <i>Oven baked egg plant cooked with onion, tomatoes and spices.</i> | |
| 58 | BHINDI MASALA  | 12.99 |
| | <i>Cut okra cooked with onion, tomatoes and Indian spices.</i> | |
| 59 | PANEER MAKHANI | 12.99 |
| | <i>Cubes of paneer cooked in a mild cream sauce.</i> | |



Items marked with this symbol
are only available at a level of 3 or higher!

(ALL ENTREES SERVED WITH RICE)
Refill Rice will be an additional 1.99 each

SEAFOOD SPECIALS


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|----|--|-------|
| 60 | FISH CHOLAY | 15.99 |
| | <i>Salmon cooked with chick peas and light spices.</i> | |
| 61 | SHRIMP CURRY | 15.99 |
| | <i>Shrimp cooked in a blend of onion, tomatoes, ginger, garlic and spices.</i> | |
| 62 | SHRIMP KADAI | 15.99 |
| | <i>Shrimp cooked with dices of onion and green bell pepper.</i> | |
| 63 | SHRIMP or FISH MASALA | 15.99 |
| | <i>Shrimp cooked in a blend of onions, tomatoes, ginger and garlic.</i> | |
| 64 | SHRIMP or FISH SAAG | 15.99 |
| | <i>Shrimp cooked in spinach and spices.</i> | |
| 65 | FISH or SHRIMP MAKHANI | 15.99 |
| | <i>Fish cooked in tangy tomato sauce.</i> | |

CHICKEN SPECIALS

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|----|--|-------|
| 66 | BUTTER CHICKEN | 13.99 |
| | <i>Tender pieces of chicken tikka cooked in a mild, rich tomato sauce.</i> | |
| 67 | CHICKEN MUSHROOM | 13.99 |
| | <i>Tender chicken cooked with mushrooms.</i> | |
| 68 | CHICKEN TIKKI MASALA | 13.99 |
| | <i>Clay pot roasted soft chunks of chicken cooked in tangy creamy tomato sauce.</i> | |
| 69 | CHICKEN CURRY | 13.99 |
| | <i>Chicken cooked in a blend of onion, tomatoes, ginger, garlic and spices.</i> | |
| 70 | CHICKEN KADAI | 13.99 |
| | <i>Boneless chicken cooked with diced onion, bell pepper and spices in onion sauce.</i> | |
| 71 | CHICKEN VINDALOO | 13.99 |
| | <i>Chicken cooked with potato cubes in hot and spicy sauce.</i> | |
| 72 | PEPPER CHICKEN | 13.99 |
| | <i>Chicken cooked with onion, tomato and spices.</i> | |
| 73 | CHICKEN CHOLAY | 13.99 |
| | <i>Chicken and chick peas cooked in tomato and onion gravy.</i> | |
| 74 | CHICKEN KORMA | 13.99 |
| | <i>Boneless chicken with cashews and raisins with a touch of cream.</i> | |
| 75 | CHICKEN ROGAN JOSH | 13.99 |
| | <i>Tender chunks of savory chicken cooked in yogurt, herbs and spices.</i> | |
| 76 | CHICKEN SAAG | 13.99 |
| | <i>Chicken cooked with lightly spiced spinach.</i> | |
| 77 | CHICKEN TIKKI SAAG | 13.99 |
| | <i>Clay pot roasted boneless chicken cubes cooked in lightly spiced spinach.</i> | |
| 78 | CHICKEN AND SHRIMP CURRY | 13.99 |
| | <i>Chicken and shrimp cooked in a blend of onion, tomatoes, ginger, garlic and spices.</i> | |
| 79 | GOAT CURRY | 14.99 |
| | <i>Goat cooked in slow heat with traditional spices.</i> | |

LAMB SPECIALS

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|----|---|-------|
| 80 | LAMB CURRY | 14.99 |
| | <i>Lamb cooked in a blend of onions, tomatoes, ginger, garlic and spices.</i> | |
| 81 | LAMB SAAG | 14.99 |
| | <i>Lamb cooked with spinach, onion and tomato.</i> | |

- 82 **LAMB VINDALOO** 14.99
Lamb cooked with potatoes in a hot spicy sauce.
- 83 **LAMB KORMA** 14.99
Lamb cooked in a creamy rich gravy with cashews and raisins.
- 84 **LAMB ROGAN JOSH** 14.99
Tender chunks of lamb cooked in yogurt, herbs and spices.
- 85 **LAMB & SHRIMP CURRY** 14.99
Lamb and shrimp cooked together in a blend of onions, tomatoes, ginger, garlic and spices.
- 86 **LAMB CHOLAY** 14.99
Lamb cooked with chick peas in tomato and onion gravy.
- 87 **LAMB KADAI** 14.99
Lamb cooked with diced onion, bell pepper and spices in onion sauce.
- 88 **LAMB CHILLI**  14.99
Batter fried lamb cubes tossed with diced bell peppers, onions, ginger and garlic in a spicy sauce.
- 89 **LAMB MUSHROOM** 14.99
Lamb cooked with mushrooms.







TANDOORI KABABS

- 90 **TANDOORI CHICKEN** 13.99
Chicken marinated overnight with yogurt, herbs and spices.
- 91 **CHICKEN TIKKA** 14.99
Boneless chicken breast marinated with yogurt, herbs and spices.
- 92 **TANDOORI SHRIMP** 16.99
Jumbo shrimp marinated and cooked in a clay oven.
- 93 **TANDOORI FISH** 17.99
Fish marinated with spices and herbs, cooked in a clay pot.
- 94 **CHICKEN SEEKH KABAB** 17.99
Minced chicken roasted in a clay oven.
- 95 **TANDOORI MIXED GRILL** 18.99
A assortment of chicken, lamb and shrimp individually marinated and roasted..
- 96 **MALAI KABAB** 17.99
Boneless chicken thigh cooked with garlic, ginger, and spices.

INDO CHINESE

- 97 **VEGETABLE FRIED RICE** 8.99
Basmati rice sauteed with diced carrots, cabbage, bell pepper and garnished with spring onion.
- 98 **CHICKEN FRIED RICE** 9.99
Basmati rice sauteed with chicken cubes, carrots, cabbage, bell pepper and garnished with spring onion.
- 99 **CHILLI PANEER**  12.99
Home made cottage cheese cubes, batter fried, tossed with diced onion and bell peppers, in a spicy sauce.
- 100 **CHILLI CHICKEN**  13.99
Batter fried chicken cubes tossed with diced bell peppers, onion, ginger, and garlic, finished with a spicy sauce.




SIDE ORDERS

- 104 **RAITA** 2.99
Homemade yogurt with cucumber, potatoes and mild spice.
- 105 **YOGURT** 2.99
- 106 **PICKLE**  2.99
- 107 **SWEET MANGO CHUTNEY**  3.99
- 108 **TAMARIND CHUTNEY**  2.99
- 109 **MINT CHUTNEY**  2.99
- 110 **ONION CHUTNEY**  2.99
- 111 **PAPAD**  3.99

DESSERTS

- 112 **RICE KHEER** 3.99
Indian style rice pudding, served cool with pistachios.
- 113 **GAJAR HALWA** 3.99
Carrot Halwa is a classic sweet dish made with carrots, sugar, cardamom powder and milk.
- 114 **KULFI** 4.99
Indian style ice cream with the nutty taste of pistachios and a touch of rosewater.
- 115 **RASAMALAI** 4.99
Cheese dumplings, soaked in sweetened thickened milk, delicately flavored with cardamom and served chilled.
- 116 **GULAB JAMUN** 3.99
Two fried cheese balls, soaked in a honey syrup and served warm.

BEVERAGES

- 117 **COFFEE**  2.99
- 118 **CHAI INDIAN TEA** (served hot) 2.99
- 119 **SOFT DRINKS**  1.99
Choose from Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Lemonade, & Iced Tea.
- 120 **MANGO MILK SHAKE** 3.99
- 121 **MANGO LASSI** 3.99
- 122 **SWEET LASSI** 3.99
- 123 **SALTI LASSI** 3.99
- 124 **BOTTLE WATER**  1.99

Pick Your ... **SPICY LEVEL** ... On a Dish

1 2 3 4 5 6

Mild • Regular • Medium • Medium Hot • Hot • Extra Hot



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Vegan Friendly

(ALL ENTREES SERVED WITH RICE)