

Shurwat (Starters) Vegetarian

- 1. Indian Onion Rings** \$3.99
Thin sliced onions dipped in gram flour with herb paste and deep-fried to a golden perfection.
- 2. Chili & Aloo Pakoras** \$3.95
Potatoes and mild peppers dipped in chickpeas flour and fried.
- 3. Papri Chat** \$3.95
A medley of chickpeas, potatoes and papri topped with chutney and yogurt dressing.
- 4. Paneer Sandwich** ~~\$5.95~~
~~Homemade cheese stuffed with mint sauce and deep fried.~~
- 5. Vegetable Samosa (2)** \$3.95
Seasoned potatoes and peas wrapped in a crispy pastry.
- 6. Pani Puri** \$3.95
Six small puris served with spicy herbal water (mint, coriander, green pepper, black pepper, black salt, cumin seeds) boiled mashed potatoes and chickpeas.
- 7. Bhel Puri** \$3.95
Mamra (puffed rice) mixed with potatoes, onions, green chutney and sweet chutney. Garnished with sev and cilantro.
- 8. Samosa Chat** \$4.95
Bed of samosa served with chick peas, sev, onions, chutney and yogurt. Garnished with cilantro.
- 9. Sev Batata Puri** ~~\$4.95~~
~~Six flat puris garnished with seasoned potatoes, onions and chickpeas. Topped with sweet and mint chutney, tomatoes and sev.~~
- 10. Pav Bhaji** \$4.95
A mixed vegetable medley sautéed in garlic sauce and a variety of herbs. Garnished with butter and cilantro and served with hot buns.
- 11. Masala Papad** ~~\$2.95~~
~~Fried papad topped with onions, tomatoes, cheese, sev and chat masala.~~

Non-vegetarian starters

- 12. Chicken Samosa** \$3.95
Lightly seasoned chicken breast and peas wrapped in a crispy pastry.
- 13. Chicken Pakora** \$3.95
Chicken breast fingers delicately seasoned, then dipped in batter and deep fried.
- 14. Chicken Chatpata** \$6.95
Chicken wings marinated in special herbs and cooked in Indian clay oven.
- 15. Jeeru Chicken** \$5.95
- 16. Chili Chicken** \$12.95
A skillet of marinated chicken wings and drumsticks, sautéed in ginger, garlic and spicy hot seasoning.

Soups and Salads

- 17. Taste of India Soup** \$2.95
Tangy light tomato soup flavored with authentic herbs
- 20. Sambar** \$2.95
A spicy flavorful vegetable soup mad with lentils, vegetables and seasoned with cumin seeds and herbs
- 21. Spicy Cucumber Salad** \$4.95
Cucumber juliennes soaked in lemon juice and sprinkled with chat masala chili powder with garden fresh salad
- 22. House Special Salad** \$5.95
A fresh garden salad topped with juicy strips of marinated Tandoori chicken

Boneless chicken breast sautéed with basmati rice, richly flavored with seasonings. Garnished with potato sticks, dried fruits and cilantro

- R. Lamb Biryani** \$11.95
A delicious casserole of basmati rice, fresh ground seasonings with cuts of tender lamb garnished with potato sticks, dried fruits and cilantro
- S. Taste of India Chef's special Biryani** \$13.95
A casserole of savory and tender cuts of boneless chicken and lamb, succulent shrimp and fresh ground seasonings. Garnished with potato sticks, dried fruits and cilantro
- T. Peas Pulao** \$3.95
Basmati rice sautéed in butter with peas
- U. Extra Serving Basmati rice** \$1.95
Long grained basmati rice cooked with green peas, cardamom and cumin seeds
- V. Jeeru Rice** \$3.95
Flavorful birani rice sautéed with jeeru (cumin seeds)

Mithai (dessert)

- AA. Kulfi** \$2.50
Authentic traditional Indian ice cream with almonds and cardamom
- AB. Faluda Kulfi** \$2.50
Rose flavored Indian ice cream with tak-marya and sweet noodles
- AC. Saffron Pistachoi Ice Cream** \$2.95
- AD. Gulab Jamun** \$2.50
Dry milk puffs soaked in sugar syrup
- AE. Ras Malai** \$2.95
Creamed cheese patties in sweet thickened milk
- AF. Kheer** \$2.50
Saffron flavored rice pudding
- AG. Mango Melba** \$3.50
Indian way of saying a great flavorful mango ice cream

Beverages

- Bottled Water** \$1.50
- Lassi** \$2.95
A refreshing yogurt drink served sweet or salted
- Mango Lassi** \$2.95
- Rose Lassis** \$2.95
- Sweet tea/Unsweet tea** \$1.85
- Soft Drinks** \$1.85
~~Coke, Sprite, Pink Lemonade, Orange soda, Mr. Pibb, Diet Coke~~
- Mango Juice** \$2.75
- Limbo Pani** \$2.95
- Masala Chai** \$2.00
Freshly brewed Indian tea flavored with aromatic Indian herbs
- Indian coffee** \$2.00
Thandai (Indian Imported Coca-cola products)
- Thums Up** \$2.00
A favorite Indian Cola
- Limca** \$2.00
A lemonade based drink
- Fanta** \$2.00
Orange flavored drink

Beer

- Domestic Bottles** \$2.75
Imported Bottles \$3.50

Indian beer

- Kingfisher** \$3.50
Krait \$3.50
Taj Mahal \$6.50

Wine

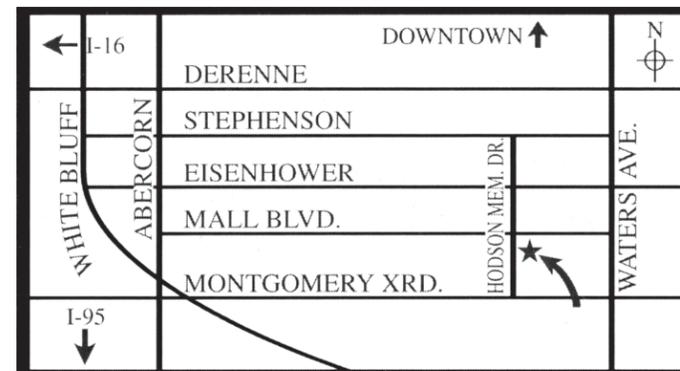
House wine:

- By the bottle** \$15.00
By the Glass \$4.00

Full Bar

\$6.50 & up

Please ask your server for our Full Wine, Beer & Liquor list.



Sales Tax applicable, 18% Gratuity is

Applicable on group of five or

More during Lunch and Dinner

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Ask About Our Daily Specials!

Accompaniments

28. Raita **\$1.95**

A cool bowl of sweetened, whipped yogurt with diced cucumbers and tomatoes. A great way to tame spicy foods!

29. Pappadums **\$1.50**

Thin and crispy Indian “chips” made from urad dal, flour, salt, asafetida, pepper, edible oil and other spices

30. Fried Hot Green Peppers **\$1.50**

Add an extra kick with these spicy chilies that have been fried on a bed of onions

31. Masala Onions **\$2.95**

Sliced red onions sautéed in green onion, green chili and spices

Tandoor se (from the clay oven)

Great as starter or entree. All items come with basmati rice.

1a. Paneer Masala **\$10.95**

A sizzling skillet of our mild homemade cheese, sautéed with bell peppers, onions and spices

1b. Tandoori Fish **\$14.95**

A sizzling skillet of marinated boneless Tilapia filets, sautéed with finger, garlic and spices. Served on top of sliced onions and cabbage garnished with sliced lemon

1c. Lamb Sheesh Kebab **\$13.95**

Ground lamb with ginger, garlic, green chili and spices, and grilled in the clay oven. Served on a sizzling bed of sliced onions, cabbage and lemon

1d. Lamb Chops **\$19.95**

Lamb chops marinated in yogurt flavored with fresh aromatic spices and herbs, broiled in Indian clay oven

1e. Tandoori Chicken whole Half Serving **\$9.95** **\$5.95**

Chicken marinated overnight in our special marinade of fresh ground spices and yogurt, then skewered and grilled over a flame in the clay oven

1f. Tandoori Mix **\$10.95**

Sample Delicious meats from the clay oven! Marinated chicken thigh, chicken tikka (breast), shrimp, and ground lamb kebab

1g. Chicken Sheesh Kebab **\$12.95**

Ground chicken with ginger, garlic, green chili and spices grilled in the clay oven

1h. Hariyali Chicken Tikka **\$12.95**

A special marinade of homemade mint and cilantro sauce flavors this tasteful skillet of chicken breast that is then cooked in the tandoor clay oven. Served on a sizzling bed of sliced onions, cabbage and lemon wedge.

Sabzi mandi (vegetarian specialties)

Each entree served with aromatic basmati rice.

32. Shahi Paneer Korma **\$9.95**

A cream sauce with a mild blend of spices, dried fruits and cubes of light homemade cheese. Garnished with grated coconut

33. Chana Masala **\$8.95**

Chick peas slowly simmered in a curry gravy of onions, tomatoes and spices

34. Palak Paneer **\$9.95**

Also known as *sag paneer*. Favorite for spinach lovers, pureed spinach with spices, mixed with our special homemade cheese

35. Bhindi Do Piazza **\$8.95**

Fresh okra lightly spiced and simmered with diced onions and tomatoes

36. Mutter Paneer **\$9.95**

A light tangy sauce with peas and homemade cheese

37. Malai Kofta **\$9.95**

Mouthwatering vegetable dumplings simmered in a creamy sauce and garnished with cilantro

38. Paneer Tikka Masala **\$8.95**

Cubes of homemade cheese cooked in a tomato based creamy gravy

39. Aloo Gobi **\$8.95**

Cauliflower and potatoes cooked in a flavorful blend of ginger, tomatoes and mild spices

40. Daal Makhni **\$8.95**

Simmered black lentils, red kidney beans and channa daal sautéed with tomatoes, ginger, cumin, onion and fresh garlic. Served in a creamy gravy

41. Daal Fry **\$8.95**

Yellow tuver daal (dried yellow lentils) cooked in a sauce of tomatoes, green chili peppers and tempered cumin seeds

42. Navratan Korma **\$8.95**

An assortment of vegetables cooked with dried fruits in a rich and creamy gravy

43. Mala Kola **\$9.95**

Mixed vegetables and fresh homemade cheese cooked in a mild and creamy sauce

44. Aloo Mutter **\$8.95**

Potaoes and peas cooked in an authentic tangy sauce

45. Kaju Paneer **11.95**

Cubes of mild homemade cheese cooked in a creamy cashew gravy

46. Cabbage Bengali **\$8.95**

A medley of chopped cabbage, peas, tomatoes and potatoes simmered with ginger, light garlic and other spices

47. Paneer Bhurji **\$9.95**

Grated homemade cheese, chopped bell peppers and peas cooked in cashew and onion gravy, mildly spicy

Chicken Specialties

48. Chicken Tikka **\$10.95**

Slices of boneless chicken breast marinated overnight in a homemade blend of spices, then skewer and grilled in the clay oven. Served on a sizzling skillet of sliced onions and cabbage

49. Chicken Tikka Masala **\$10.95**

Boneless chicken breast marinated in spices and slowly cooked in our tomato-based creamy gravy

50. Chicken Korma **\$10.95**

Cuts of tender breast served in a delicately spiced rich creamy sauce with dried fruits

51. Chicken Makhni **\$10.95**

Strips of juicy dark meat chicken cooked in a fresh tomato sauce thickened with cream and richly flavored with ground spices

52. Chicken Vindaloo **\$10.95**

A delicious stew of potatoes and boneless chicken breast flavored with red-hot spices

53. Chicken Sagwala **\$10.95**

Cubes of chicken breast served in a blend of fresh chopped spinach pureed with savory seasonings

54. Chicken Curry **\$10.95**

A traditional favorite! A fine curry gravy of tomatoes and spices with tender chicken breast

55. Chicken Jalferzi **\$10.95**

Want something on the spicy side? try our boneless chicken breast sautéed with tomatoes, onions and bell peppers in our spicy flavorful jalferzi sauce

56. Chicken Kadai **\$10.95**

Tender dark chicken on the bone, sautéed with bell peppers and tomatoes in our incredible curry

Lamb and Goat Specialties

57. Boti Kebab **\$11.95**

Boneless chunks of lamb soaked in a spiced garlic marinade, then sautéed with bell peppers and onions. Served on a sizzling skillet of sliced onions and cabbage

58. Lamb Tikka Masala **\$11.95**

A large portion of charcoal raosted lamb served in a tomato based creamy gravy

59. Lamb Vindaloo **\$11.95**

A tasty stew of boneless lamb and potatoes flavored with red-hot spices

60. Lamb Sagwala **\$11.95**

Cubes of our tender lamb served in a blend of fresh chopped spinach pureed with savory seasonings

61. Lamb Korma **\$11.95**

Cuts of tender lamb served in a delicately spiced rich creamy sauce with dried fruits

62. Lamb Patiala **\$11.95**

From the royal kitchen of Patiala state, tender boneless lamb pieces cooked with chopped onion, garlic, ginger, bell peppers and aromatic spices

~~**63. Lamb Kheema**~~ ~~**\$11.95**~~

~~Ground seasoned lamb with peas in a flavorful light curry sauce~~

64. Goat Curry **\$11.95**

A traditional favorite! A fine curry gravy of tomatoes and spices with tender pieces of goat

65. Goat Masala **\$11.95**

Young and tender goat meat cooked in a traditional North Indian style, served in a mouth watering seasoned curry gravy

66. Goat Sagwala **\$11.95**

Cubes of our tender goat served in a blend of fresh chopped spinach pureed with savory seasonings

Samunder se (from the sea)

67. Shrimp Nargisi **\$12.95**

Fresh shrimp prepared in a delicately spiced coconut creamy sauce

68. Shrimp Vindaloo **\$12.95**

A delicious stew of shrimp, potatoes and red-hot spices

69. Shrimp Jalferzi **\$12.95**

Want something on the spicy side? try our fresh shrimp sautéed with tomatoes, onions and bell peppers in our spicy flavorful jalferzi sauce

70. Shrimp Makhni **\$12.95**

Shrimp marinated in a flavorful blend of seasonings, then skewered and grilled in the clay oven. Severed in a thick gravy made of onions tomatoes, butter and cream

71. Shrimp Sagwala **\$12.95**

Cubes of our tender Shrimp served in a blend of fresh chopped spinach pureed with savory seasonings

72. Shrimp Patiala **\$12.95**

From the royal kitchen of Patiala state, our shrimp is cooked with chopped onion, garlic, ginger, bell peppers and aromatic spices

73. Shrimp Korma **\$12.95**

Fresh shrimp served in a delicately spiced rich creamy sauce with dried fruits

74. Fish Curry **\$14.95**

Marinated boneless Tilapia fish in a seasoned gravy of tomatoes and onions

75. Fish Korma **\$14.95**

Boneless Tilapia fish marinated and served in a delicately spiced rich creamy sauce with dried fruits

76. Fish Vindaloo **\$14.95**

A flavorful stew of boneless Tilapia fish, potatoes and red-hot spices

77. Fish Jalferzi **\$14.95**

A tangy bowl of jalferzi curry with tomatoes, bell peppers, onions and boneless Tilapia fish

78. Fish Makhni **\$14.95**

Boneless Tilapia fish marinated in a flavorful blend of seasonings. Served in a thick gravy made of onions tomatoes, butter and cream

Indian Breads

A. Naan Garlic Naan **\$1.95** **\$2.50**

Soft and fluffy bread made of leavened flour and baked fresh in the clay oven. An essential to saucy dishes!

B. Masala Naan **\$2.95**

A soft naan topped with chopped red onions, garlic, chat masala, jeeru (cumin seeds) then baked in the clay oven

C. Paratha **\$1.95**

Unleavened layered bread made of whole wheat flour and lightly seared on the skillet (We serve different kinds - ask your server)

D. Aloo Paratha **\$2.50**

A soft, skillet cooked paratha stuffed with seasoned potatoes

E. Onion Kulcha **\$2.50**

A thick and fluffy bread stuffed with chopped onions and cooked in the clay oven

F. Paneer Kulcha **\$2.95**

Our homemade cheese grated and layered with green onions, cilantro and cooked in the tandoor (clay oven)

G. Roti Garlic Roti **\$1.95** **\$2.50**

Whole wheat bread made with out dairy products and cooked in the clay oven

H. Chapati **\$1.95**

Whole wheat bread cooked on a skillet

I.Puri **\$1.95**

Soft puffed bread made with whole-wheat flour then deep-fried

J. Taste of India Naan **\$3.95**

A soft, naan stuffed with ground tandoori chicken and herbs

K. Cream Cheese Naan **\$3.95**

A fluffy naan stuffed with cream cheese and cooked in the tondoor (clay oven)

L. Peshawari Naan **\$3.95**

Great for nut lovers! Soft naan stuffed with shredded coconut, almonds, cashews, raisins and cooked in the clay oven

M. Mozzarella Kulcha **\$2.95**

Delicious mozzarella cheese and cilantro inside a thick bread

N. Assorted Bread Basket **\$4.95**

As assortment of fresh baked Indian breads: One of naan, onion kulcha and paratha

O. Taste of India Bread Basket **\$9.95**

Sample several of our delicious homemade naans. One of garlic naan, paratha, paneer kulcha, puri and onion kulcha

Basmati Rice and Biryanis

P. Vegetable Biryani **\$8.95**

Fresh vegetables sautéed with basmati rice, ground seasonings and garnished with potato sticks cilantro and dried fruits

Q. Chicken Biryani **\$10.95**