Taste *of* India

SWAMPSCOTT

AUTHENTIC INDIAN CUISINE

FRESH INGREDIENTS • TIMELESS RECIPES • A WARM WELCOME

TASTE OF INDIA

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All entrées come with Basmati rice

APPETIZERS & INDIAN STREET FOOD

SMALL BITES
PERFECT TO SHARE

Aloo Pakora — $5.95
Sliced potatoes coated in seasoned chickpea batter and fried until golden and crispy.

Vegetable Spring Rolls G — $7.95
Crispy spring rolls filled with seasoned vegetables.

Vegetable Samosas (2 Pieces) G — $5.95
Crispy pastry pockets filled with spiced potatoes and peas.

Aloo Tikki (4 Pieces) — $8.95
Crispy potato patties seasoned with herbs and spices, served with chutneys.

Vegetable Pakora (6 Pieces) — $7.95
Mixed vegetables coated in seasoned chickpea batter and fried until crisp.

Bhel Puri — $7.95
A crunchy mixture of puffed rice, vegetables, chutneys and traditional Indian spices.

Paneer Pakora (5 Pieces) D — $10.95
Indian cottage cheese coated in seasoned chickpea batter and fried until golden.

Chicken Pakora — $9.95
Tender chicken marinated with Indian spices, coated in chickpea batter and fried until crispy.

Shrimp Pakora — $12.95
Seasoned shrimp coated in chickpea batter and fried until crispy.

Lasuni Gobi — $12.95
Crispy cauliflower tossed with garlic, spices and a flavorful Indo-Chinese sauce.

HEARTY INDIAN STREET FOOD
MORE FILLING. BOLD FLAVORS.

Veggie Noodles V — $12.95
Stir-fried noodles tossed with fresh vegetables and savory seasonings.

Papdi Chaat D G — $9.95
Crispy papdi topped with potatoes, yogurt, chutneys and traditional chaat spices.

Samosa Chaat D G *Chef Raj's Pick* — $10.95
Vegetable samosa topped with chickpeas, yogurt, tamarind and mint chutneys, onions and spices.

Tikki Chole D — $9.95
Crispy potato patties served with spiced chickpeas, chutneys and traditional spices.

Dahi Vada Chaat D — $9.95
Soft lentil dumplings topped with creamy yogurt, tamarind and mint chutneys and chaat spices.

Paneer Chilli D — $13.95
Crispy paneer tossed with onions and bell peppers in a savory, spicy Indo-Chinese sauce.

Vegetable Momo G — $12.95
Steamed dumplings filled with fresh vegetables, served with spicy chili sauce.

Vegetable Manchurian — $12.95
Crispy vegetable dumplings tossed with onions and bell peppers in a flavorful Indo-Chinese sauce.

SOUPS

Lentil Soup	Warm and comforting lentil soup seasoned with mild Indian spices.	$5.95
Chicken Soup	A flavorful soup made with tender chicken and Indian spices.	$7.95
Tomato Soup	Creamy tomato soup with herbs.	$5.95

TASTE OF INDIA PLATTERS
A LITTLE BIT OF EVERYTHING

Vegetarian Taste of India Platter D G — $13.95
A combination of vegetable pakora, vegetable samosa, aloo tikki and paneer pakora. Served with organic seasoning sauce.

Mixed Taste of India Platter D G — $15.95
A combination of vegetable pakora, vegetable samosa, aloo tikki, paneer pakora, shrimp pakora and chicken pakora. Served with organic seasoning sauce.

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TANDOORI & GRILL SPECIALTIES

MARINATED IN YOGURT & INDIAN SPICES | COOKED IN A TRADITIONAL TANDOOR

Tandoori Vegetable Grill D — $17.95
Fresh seasonal vegetables and paneer marinated with herbs.

Mushroom Grill — $17.95
Fresh mushrooms marinated with Indian spices, skewered and grilled.

Paneer Tikka D — $17.95
Cottage cheese marinated with tandoori masala and spices.

Tandoori Chicken Tikka D — $18.95
Boneless chicken pieces marinated with Indian spices.

Kali Mirchi Tikka D — $18.95
Succulent chicken with cracked black pepper and spices.

Lamb Boti Kabab D — $19.95
Tender pieces of boneless lamb marinated with herbs and spices and cooked in the tandoor.

Tandoori Shrimp D — $19.95
Jumbo shrimp dipped in a delicate grilling marinade, cooked in the tandoor.

Vegetarian Entrées

1. **Malai Kofta** *N D* — $15.95
Homemade vegetable and paneer dumplings simmered in a tomato cream sauce with crushed cashews.
2. **Amritsari Choley** — $15.95
Chickpeas cooked in traditional North-Indian spices with tomatoes, ginger & garlic.
3. **Baigan Bhartha** — $15.95
Fire roasted eggplant cooked with green peas, tomato, onions, herbs and spices.
4. **Bhindi Masala** — $15.95
Stir fried okra with onions, tomatoes, ginger and spices.
5. **Mutter Aloo** *D* — $15.95
Green peas and potatoes cooked in a creamy sauce.
6. **Aloo Gobi** — $15.95
Traditional Punjabi cauliflower and potato dish cooked with ginger, garlic, onion, turmeric and other spices.
7. **Dal Tadka** — $15.95
An authentic Punjabi yellow lentil dish cooked with onions & ginger.
8. **Punjabi Kadhi Pakora** *D* — $15.95
Homemade yogurt and chick pea flour curry with crispy vegetable fritters.
9. **Shahi Rajma** — $15.95
Red beans dipped in curry, made of onion, tomatoes and garlic.
10. **Mix Veggie Korma** *N D* — $15.95
Mix vegetables cooked in royal creamy gravy made from onions, ginger, garlic and rich nut paste.
11. **Mushroom Curry** — $15.95
Cubes mushroom cooked with Indian spices and a base of tomato and onion gravy.
12. **Jeera Aloo** — $15.95
Potatoes tossed with cumin seeds and mild spices.
13. **Matar Paneer** *D* — $16.95
Green peas and paneer (cottage cheese) cooked in a flavorful tomato and onion gravy with Indian spices.
14. **Paneer Tikka Masala** *D* — $16.95
A world-famous curry cooked then simmered in a delicate tomato and cream sauce.
15. **Paneer Korma** *N D* — $16.95
The royal creamy gravy made from onions, ginger, garlic and a rich nut paste.
16. **Paneer Vindaloo** *D* — $16.95
The classical dish from Goa where the gravy is made a little tangy and piquant with potatoes.
17. **Saag Paneer** *D* — $16.95
Spinach slow cooked with Indian spice and mix with paneer (cottage cheese). Best flour with ghee clarified butter.
18. **Paneer Do-Pyaza** — $16.95
Paneer cooked with onions, green peppers, herbs and spices.

D = Dairy N = Nuts V = Vegan

Taste *of* India

AUTHENTIC FLAVORS • WARM HOSPITALITY

Chicken Entrées

All served with Basmati Rice

Chicken Chilly 17.95
Fry chicken cooked with tomatoes, garlic, herbs and spices, tossed with stir-fried green peppers and onions.

Chicken Tikka Masala D 17.95
ROASTED CHICKEN *Chef Raj's Pick*

Roasted chicken cooked in a delicate tomato and cream sauce with onions, garlic and a blend of herbs and spices.

Murgh Makhni D N 17.95
Hand-pulled tandoori chicken pieces simmered in a rich tomato and cream sauce with nuts and raisins.

Chicken Curry 16.95
Traditional Mughlai curry made with fresh ginger, garlic and a blend of herbs and spices in a flavorful, non-creamy curry.

Chicken Tikka Saag D 17.95
Fresh spinach cooked with tender chicken tikka, garlic and a variety of herbs and spices.

Chicken Mushroom 17.95
Tender chicken cooked with fresh mushrooms in a savory onion and tomato gravy with aromatic herbs and spices.

Coconut Chicken 17.95
Chicken cooked with coconut powder and coconut milk, in a base of onion gravy and organic spices.

Chicken Vindaloo 16.95
A classic dish from Goa where the gravy is made slightly tangy and piquant with potatoes.

Chicken Do Pyaza 17.95
Chicken comes with onion, pepper, herbs and spices.

Chicken Korma ..... 17.95 D N
Chicken cooked in a rich, creamy gravy with nuts.

Egg Tikka Masala ..... 17.95 D
Boiled egg pieces dipped in a rich tomato and creamy sauce.

Chicken Makhani ..... 17.95 D
Tender chicken cooked in a smooth, buttery tomato and cream sauce with fragrant herbs and spices.

Good Food Brings People Together

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AUTHENTIC FLAVORS · FRESH INGREDIENTS · TIMELESS RECIPES

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Lamb Entrées

Lamb Tikka Masala *D* 18.95
A world-famous curry cooked then simmered in a delicate tomato and cream sauce.

Lamb Rogan Josh 18.95
Lamb curry cooked with tomatoes and onions and flavored with cinnamon, cloves and cardamom.

Lamb Korma *N D* 18.95
The royal creamy gravy made from onions, ginger, garlic and a rich nut paste.

Lamb Palak 18.95
Fresh spinach cooked with onions, ginger, garlic and a variety of herbs and spices.

Lamb Vindaloo 18.95
The classical dish from Goa where the gravy is made a little tangy and piquant with potatoes.

Lamb Curry 18.95
Traditional mughlai offering made with fresh ginger and a special blend of herbs and spices.

Lamb Saffron Curry *D* 18.95
Base of onion cream sauce with saffron, blended with Indian spice.

Lamb Do-Pyaza 18.95
Tender lamb cooked with onions, green peppers, herbs and spices.

Lamb Mushroom 18.95
Lamb cooked with fresh mushrooms, onions, tomatoes and aromatic spices.

Lamb Bhunna Punjabi 18.95
Tender lamb cooked with onions, bell peppers, tomatoes and a blend of Punjabi spices.

Seafood Entrées

Shrimp Tikka Masala *D* 18.95
A world-famous curry with tender shrimp cooked then simmered in a delicate tomato and cream sauce.

Shrimp Makhani *N D* 18.95
Shrimp simmered in a rich tomato and cream sauce with nuts & raisins, delicately flavored with a blend of spices.

Shrimp Curry 18.95
Traditional mughlai offering made with fresh ginger and a special blend of herbs and spices.

Shrimp Korma *N D* 18.95
The royal creamy gravy made from onions, ginger, garlic and a rich nut paste.

Shrimp Palak 18.95
Shrimp cooked with fresh spinach, onions, ginger, garlic and a variety of herbs and spices.

Shrimp Vindaloo 18.95
A classic dish from Goa with a tangy and piquant gravy cooked with potatoes.

Shrimp Saffron Curry *D* 20.95
Base of onion cream sauce with saffron, blended with Indian spices.

Shrimp Do-Pyaza 18.95
Shrimp cooked with onions, green peppers, herbs and spices.

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Simple Ingredients Extraordinary Flavor

Taste of India

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AUTHENTIC INDIAN CUISINE

Rice Specials

Indian basmati rice with layers of onions, fresh ginger, nuts and delicate spices.
(However, we can make it without nuts and dairy)

Extra Plain Rice 5.95
Steamed Indian basmati rice.

Peas Pulao *N D* 9.99
Basmati rice cooked with garden green peas, fried onion, nuts and mughlai spices.

Vegetable Biryani *N D* 15.95
Fragrant basmati rice with mixed fresh vegetables, herbs, spices and a touch of saffron.

Paneer Biryani *N D* 16.95
Saffron rice cooked with paneer (cottage cheese), nuts, yogurt, green peas, garlic, ginger and Mughlai spices, finished with a hint of rose water.

Chicken Biryani *N D* 16.95
Tender chicken cooked with fragrant basmati rice, traditional spices, nuts, yogurt, mint and a touch of rose water.

Lamb Biryani *N D* 18.95
Tender pieces of lamb cooked with fragrant basmati rice, traditional spices, nuts, yogurt, mint and a touch of rose water.

Shrimp Biryani *N D* 19.95
Succulent shrimp cooked with fragrant basmati rice, traditional spices, nuts, yogurt, mint and a touch of rose water.

Taste of India Biryani *N D* 20.95
A royal combination of chicken, lamb, shrimp, paneer and vegetables cooked together with fragrant basmati rice, nuts, yogurt, mint and traditional Indian spices.

Naan & Kulcha Naans

Soft, fluffy, oven-baked breads from our tandoor

Naan *G D*	Traditional leavened bread made in the tandoor.	3.95
Garlic Naan *G D*	Leavened bread topped with garlic and butter.	5.95
Cheese Naan *G D*	Leavened bread stuffed with mozzarella cheese and topped with cilantro.	5.95
Peshawary Naan *N G D*	Leavened bread with a stuffing of exotic nuts and raisins.	5.95
Chicken Naan *G D*	Leavened bread stuffed with spiced chicken, herbs and cheese, cooked in the tandoor.	5.95
Aloo Kulcha Naan *G D*	Stuffed bread with spiced potatoes, cooked in the tandoor.	5.95
Onion Kulcha Naan *G D*	Stuffed bread with onions and Indian spices, cooked in the tandoor.	5.95
Paneer Kulcha Naan *G D*	Stuffed bread with cottage cheese and spices, cooked in the tandoor.	5.95

Parathas

Whole-wheat flatbreads cooked on the griddle

Plain Paratha *G*	Whole-wheat unleavened flatbread cooked on the griddle with butter.	4.95
Aloo Paratha *G D*	Whole-wheat bread stuffed with spiced potatoes.	5.95
Onion Paratha *G*	Whole-wheat bread stuffed with onions.	5.95
Paneer Paratha *G D*	Whole-wheat bread stuffed with cottage cheese.	5.95
Cheese Paratha *G D*	Whole-wheat bread stuffed with cheese.	5.95

Poori & Bhaturas

Deep fried breads, golden and puffy

Poori (2 pcs) *G*	Traditional deep-fried whole wheat bread. *Made with whole wheat flour, rolled thin and deep fried.*	5.95
Bhatura (2 pcs) *D G*	Soft and fluffy deep-fried bread. *Made with fermented white flour (maida), deep fried.*	7.99

Additional Breads & Baskets

Chapati (2 pcs) *G*	Thin unleavened whole wheat bread griddle cooked.	4.95
Tandoori Roti *G*	Traditional unleavened whole wheat bread cooked in the tandoor.	4.95
Maki ki Roti	No gluten, no dairy, maize flour bread.	5.95
Plain Basket of Naan *G D*	(Choice of 3 any plain breads)	10.95
Stuffed Basket *G D*	(Choice of any 3 stuffed breads – potato, onion, cheese naan or parathas)	14.95

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AUTHENTIC FLAVORS • FRESH INGREDIENTS • TIMELESS RECIPES

Fresh Spices Authentic Flavors Always

North Indian Specialties

COMBOS

Classic North Indian flavors served with your choice of lassi (yogurt drink)

1 **Chole Bhature Combo** D G $15.95
Chole Bhature with your choice of mango lassi.
Chef Raj's Pick

2 **Aloo Poori Combo** ..... $15.95 G
Aloo Poori with your choice of mango lassi.

3 **Sarson Ka Saag & Makki Ki Roti Combo** $18.95
Sarson ka saag with makki ki roti and your choice of mango lassi.

4 **Chicken Tikka Masala Combo** $20.95 G
Chicken tikka masala with garlic naan and your choice of mango lassi.

5 **Dal Makhani Combo** ..... $17.95 D G
Dal makhani with butter naan and your choice of mango lassi.

Sides & Extras

THE PERFECT ADDITION TO YOUR MEAL

Papadam $3.95
Crispy lentil crackers, perfect to enjoy with our chutneys.

Raita D $4.95
Homemade yogurt with cucumber and organic spices.

Mango Chutney $4.95
Sweet and tangy mango relish.

Achar / Mixed Pickle $4.95
Traditional Indian pickle made with mixed vegetables and spices.

Mint Chutney (8 oz) $4.95
Fresh mint, cilantro and mild spices.

Tamarind Chutney (8 oz) $4.95
Sweet and tangy tamarind sauce.

Onion Chutney (8 oz) $4.95
Spicy and flavorful onion relish.

Masala Sauce
(12 oz) $7.95
(16 oz) $12.95
A flavorful house-made spiced sauce.

Desserts

TRADITIONAL SWEETS, TIMELESS FLAVORS

Rasmalai (4 Pcs) *D* 6.95
Homemade cheese patties simmered in sweetened milk with cardamom, served chilled and garnished with pistachios.

Gulab Jamun (4 Pcs) *D* 6.95
Homemade milk dumplings, deep fried and soaked in a sweet syrup, served warm.

Kesari Kheer *D* 6.95
Traditional rice pudding made with basmati rice, cooked in sweetened milk, flavored with saffron, cardamom and cloves, and garnished with pistachios.

Falooda Vanilla Ice Cream *D* 9.95
Falooda with vanilla ice cream topped with tooti frooti, rose syrup and chia seeds.

Beverages

REFRESHING DRINKS, PERFECT WITH YOUR MEAL

Masala Tea D 4.95
Traditional Indian spiced tea with milk, ginger, cardamom, cloves and funnel seeds.

Soda 2.95
Coke • Diet Coke • Sprite • Ginger Ale • Iced Tea • Fanta

Juice 2.95
Mango • Orange • Pineapple • Cranberry • Apple

Lassi D 4.95
Mango • Strawberry • Sweet • Salty

Lemonade 2.95
Refreshing homemade lemonade.

Strawberry Lemonade 2.95
Homemade lemonade with fresh strawberry flavor.

Bottled Water 2.95
Pure and refreshing

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