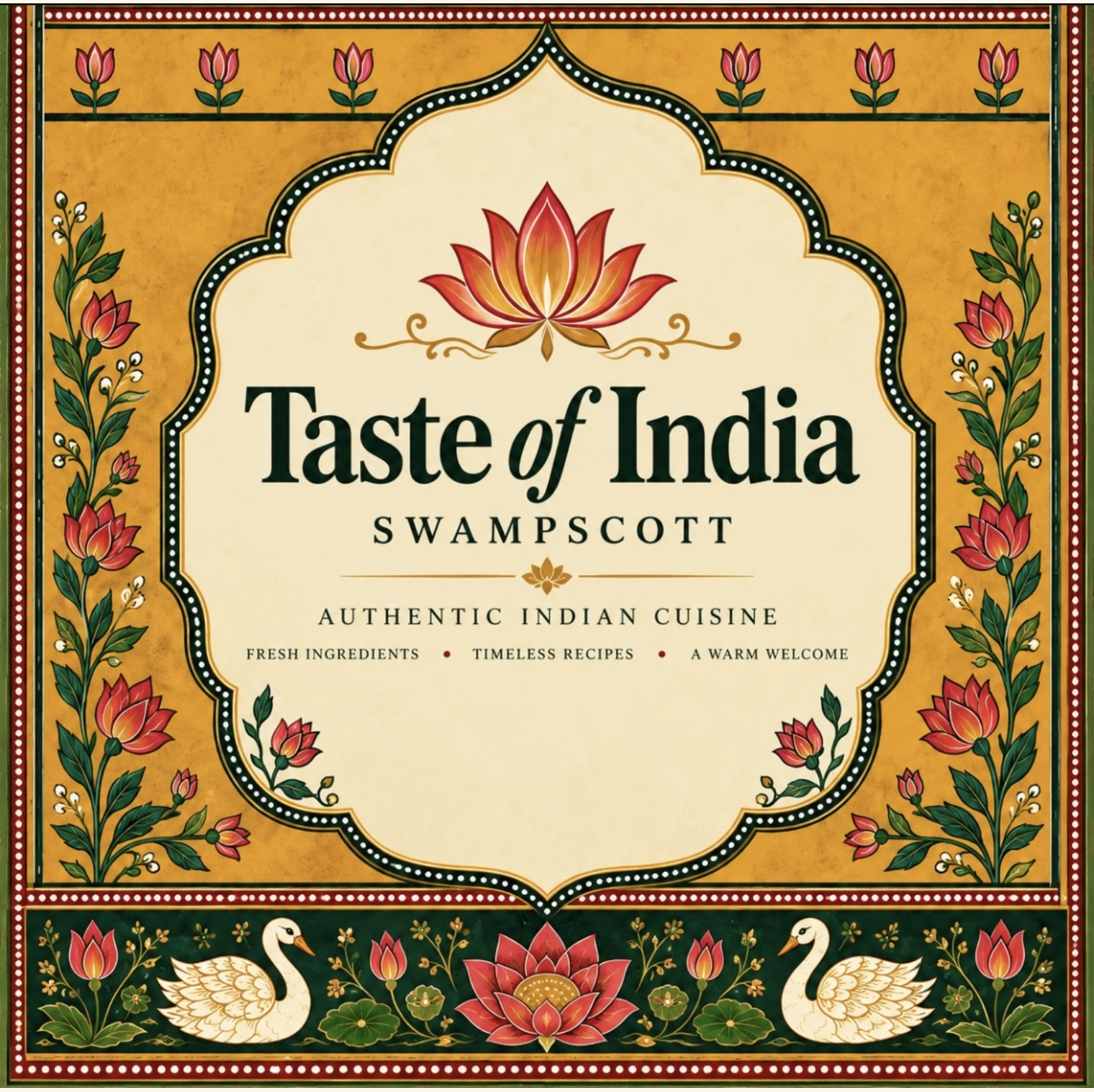
Taste of India
SWAMPSCOTT
AUTHENTIC INDIAN CUISINE
FRESH INGREDIENTS • TIMELESS RECIPES • A WARM WELCOME

Taste of India
SWAMPSCOTT
AUTHENTIC FLAVORS · FRESH INGREDIENTS · TIMELESS RECIPES

TASTE OF INDIA

SWAMPSCOTT

STREET FOOD & APPETIZERS

Vegetable Samosas (2 Pieces) — **$6.95**
Crispy pastry pockets filled with spiced potatoes and peas.

Samosa Chaat — **$11.95**
Vegetable samosa topped with chickpeas, yogurt, tamarind and mint chutneys, onions and spices.

Vegetable Pakora (6 Pieces) — **$8.95**
Mixed vegetables coated in seasoned chickpea batter and fried until crisp.

Aloo Tikki (4 Pieces) — **$9.95**
Crispy potato patties seasoned with herbs and spices, served with chutneys.

Lasuni Gobi — **$13.95**
Crispy cauliflower tossed with garlic, spices and a flavorful Indo-Chinese sauce.

Please tell us about food allergies before ordering.

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VEGETARIAN ENTRÉES

Amritsari Choley — **$16.95**
Chickpeas cooked in traditional North-Indian spices with tomatoes, ginger and garlic.

Dal Tadka — **$16.95**
An authentic Punjabi yellow lentil dish cooked with onions, ginger and spices.

Punjabi Kadhi Pakora — **$16.95**
Homemade yogurt and chickpea flour curry with crispy vegetable fritters.

Aloo Gobi — **$16.95**
Traditional Punjabi cauliflower and potato dish cooked with ginger, garlic, onion, turmeric and other spices.

Baigan Bhartha — **$16.95**
Fire roasted eggplant cooked with green peas, tomato, onions, herbs and spices.

Saag Paneer — **$17.95**
Spinach slow cooked with Indian spices and mixed with paneer.

Paneer Tikka Masala — **$17.95**
A world-famous curry cooked then simmered in a delicate tomato and cream sauce.

Matar Paneer — **$17.95**
Green peas and paneer cooked in a flavorful tomato and onion gravy with Indian spices.

Entrées include basmati rice. Please tell us about food allergies before ordering.

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CHICKEN ENTRÉES

Chicken Tikka Masala **$18.95**

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

Butter Chicken **$18.95**

Hand-pulled tandoori chicken pieces simmered in a rich tomato and cream sauce and nuts and raisins.

Chicken Curry **$17.95**

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

Chicken Vindaloo **$17.95**

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

Chicken Korma **$18.95**

Chicken cooked in a rich, creamy gravy with nuts.

Coconut Chicken **$18.95**

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

Chicken Tikka Saag **$18.95**

Fresh spinach cooked with tender chicken tikka, garlic and a variety of herbs and spices.

Entrées include basmati rice. Please tell us about food allergies before ordering.

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LAMB, SEAFOOD & TANDOORI

Lamb Curry **$19.95**
Traditional Mughlai curry made with fresh ginger and a special blend of herbs and spices.

Lamb Rogan Josh **$19.95**
Lamb curry cooked with tomatoes and onions, flavored with cinnamon, cloves and cardamom.

Lamb Tikka Masala **$19.95**
A world-famous curry cooked then simmered in a delicate tomato and cream sauce.

Lamb Korma **$19.95**
The royal creamy gravy made from onions, ginger, garlic and a rich nut paste.

Lamb Vindaloo **$19.95**
The classical dish from Goa where the gravy is made a little tangy and piquant with potatoes.

Shrimp Curry **$19.95**
Traditional Mughlai offering made with fresh ginger and a special blend of herbs and spices.

Shrimp Tikka Masala **$19.95**
A world-famous curry with tender shrimp cooked then simmered in a delicate tomato and cream sauce.

Tandoori Chicken Tikka **$22.95**
Boneless chicken pieces marinated with Indian spices.

Tandoori Shrimp **$22.95**
Jumbo shrimp dipped in a delicate grilling marinade, cooked in the tandoor.

Entrées include basmati rice. Please tell us about food allergies before ordering.

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BIRYANI & BREADS

Vegetable Biryani — **$16.95**

Fragrant basmati rice with mixed fresh vegetables, herbs, spices and a touch of saffron.

Chicken Biryani — **$17.95**

Tender chicken with fragrant basmati rice, spices, nuts, yogurt, mint and rose water.

Shrimp Biryani — **$20.95**

Succulent shrimp cooked with fragrant basmati rice, traditional spices, nuts, yogurt, mint and a touch of rose water.

Naan — **$5.95**

Traditional leavened bread made in the tandoor.

Garlic Naan — **$6.95**

Leavened bread topped with garlic and butter.

Cheese Naan — **$6.95**

Leavened bread stuffed with mozzarella cheese and topped with cilantro.

Peshwari Naan — **$6.95**

Leavened bread with a stuffing of exotic nuts and raisins.

Tandoori Roti (2 pcs) — **$5.95**

Traditional unleavened whole wheat bread cooked in the tandoor.

Basket of Naan — **$11.95**

Comes with 3 plain naans.

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SIDES, DESSERTS & DRINKS

Extra Plain Rice — **$6.95**
Steamed Indian basmati rice.

Raita — **$6.95**
A refreshing yogurt side dish made with crispy chickpea flour boondi, blended with roasted cumin and mild Indian spices.

Papadam — **$4.95**
Crispy lentil crackers.

Mango Chutney — **$3.95**
Sweet and tangy mango relish.

Gulab Jamun (4 Pcs) — **$7.95**
Homemade milk dumplings, deep fried and soaked in a sweet syrup, served warm.

Rasmalai (4 Pcs) — **$7.95**
Homemade cheese patties simmered in sweetened milk with cardamom, served chilled and garnished with pistachios.

Mango Lassi — **$5.10**
A refreshing, creamy Indian yogurt drink blended with sweet mango.

Masala Tea — **$5.10**
Traditional Indian spiced tea with milk, ginger, cardamom, cloves and fennel seeds.

Soda / Juice / Bottled Water — **$3.04**
Choice of soda, juice or bottled water.

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OUR STORY







From India, to Malden, to Swampscott

Our story began more than 25 years ago with **Chef Raj.**

At just 18 years old, Raj came to the United States with the hope of building a life of his own. Soon after, his journey brought him to Malden, Massachusetts, where he opened his restaurant and began sharing the food and flavors of India with his new community.

For the next 25 years, that restaurant became much more than a place to work. It became part of our family—a place filled with long days in the kitchen, familiar faces at the tables, and countless memories made over good food.

Customers became friends. Families returned year after year. Children grew up. And somewhere along the way, **Raj's dream became our family's tradition.**

Through the food we served, we were able to share a little piece of where we came from while building a home here.

Today, our journey continues in **Swampscott.**

The location may be new, but the heart of our kitchen remains the same. We still believe that some of the best memories are made around a table, sharing good food with the people you care about.

And now that you're sitting at **ours, we hope you can taste a little bit of our story in every plate.**

Thank you for being here and becoming part of our next chapter.

From India, to Malden, to Swampscott—
our journey continues, one plate at a time.

Welcome to Taste of India.
Welcome to our table.