

Taste of India

“Where The Taste Says It All”

Authentic Indian Cuisine



Catering Menu

230 Wickenden Street, Providence RI 02903

Tel: 401-421-4355 Fax: 401-751-1432

www.tasteofindiaprovi.com



Appetizers



Vegetarian Specials

***Authentic
Indian
Cuisine***

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HARA BHARA KEBAB

Peas, potatoes and cheese cutlet

GULISTANI KEBAB

Mixed vegetable kebab

CASHEW ROLLS

Cashew and potato rolls

PANEER CUTLETS

Home-made cottage cheese cutlet

ALOO TIKKI

Potato dumplings

METHI KEBAB

Fenugreek, potatoes and spinach cutlet

VEGETABLE SAMOSA

Peas and potato turnover

TAWA PANEER

Spiced homemade cottage cheese along with sautéed green peppers, red peppers, onions, ginger, garlic and spices

MAKAI PAKORA

Corn and mixed vegetable fritters

BHAJIA

Mixed Pakora (vegetable fritters)

PAO BHAJI (BOMBAY SPECIALITY)

Grated vegetables with Pao (bread rolls)

PAPRI CHAT

Mouth watering combination of crisp wafers, chick peas and diced potatoes tossed with yogurt sauce, mint sauce and tamarind sauce

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BHEL PURI

Mixture of puffed rice, potatoes, onions and assorted chutneys

MOONG DAAL CHAT

Lentils sprouts tossed with tomatoes, cucumbers, onions, potatoes and assorted chutneys

FRUIT CHAT

Diced assorted fresh fruits tossed with spices and low fat lemon dressing

ALOO CHAT

Diced potatoes mixed with onions and cucumbers, and tossed with chutneys

PANEER PAKORA

Spiced homemade cottage cheese dipped in chick-pea batter and deep fried



Appetizers

Non-Vegetarian Specials

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TAWA CHICKEN

Chicken Tikka, Pudina chicken and Reshmi kebab sautéed with onions and peppers on a griddle

MEAT SAMOSA

Crispy turnover stuffed with peas and minced lamb/chicken

CHICKEN PAKORAS

Delicately spiced and deep fried chicken tenders

MURG MALAI KEBAB

Tender fillet breast of chicken soaked in cashew-cream marinade and broiled in tandoor

AJWAINI CHICKEN TIKKA

Marinated boneless chicken with a touch of carom seeds, broiled in tandoor

CHILLI KEBAB

Boneless chicken marinated in yogurt and fresh chillies and broiled in tandoor

ACHAARI KEBAB

Boneless chicken marinated with a touch of pickle and broiled in tandoor

PUDINA CHICKEN KEBAB

Boneless chicken marinated with fresh mint and broiled in tandoor

LAMB SEEKH KEBAB

Lean ground lamb seasoned with spices and cooked on skewers in tandoor

CHICKEN SEEKH KEBAB

Lean ground chicken seasoned with spices and cooked on skewers in tandoor

LAHASANI KEBAB

Chicken marinated with garlic and yogurt, and broiled in tandoor

TANDOORI SHRIMP

Jumbo shrimps seasoned with fresh spices and broiled in tandoor

TANDOORI SALMON

Marinated Salmon fillet cooked on skewers in tandoor



Condiments



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IMLI KI CHUTNEY

Tangy sweet and sour sauce made from tamarind seeds

PUDINA KI CHUTNEY

Chutney made with fresh mint, onions, coriander and assorted spices

PYAZ KI CHUTNEY

Diced onions mixed with tomatoes, vinegar and assorted spices

BEAN SALAD

A combination of chick-peas, kidney beans, potatoes, onions and peppers with lemon dressing

ONION SALAD

Rings of red onions tossed with mint chutney

KACHUMBER SALAD

Diced cucumbers, tomatoes, onions and bell peppers tossed with lemon juice and spices

DAHI BHALLA

Lentil balls in yogurt sauce; served with tamarind and mint sauce

RAITA

Cool whipped yogurt with cucumbers and mint or with Boondi and flavored with spices

PICKLES

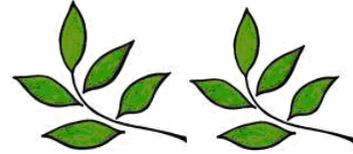
Authentic Indian pickle made from a mixture of fruits and vegetables

PAPADUM

Crispy spiced fried lentil wafers



Non-Veg Entrees



Chicken Specials

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CHICKEN TIKKA MASALA

Oven baked diced chicken cooked in tomato and cream gravy

KADAI CHICKEN

Cubed chicken tikka cooked with onions, peppers and tomatoes

CHICKEN SHAHI KORMA

Boneless chicken mildly spiced and cooked with garlic, cashews and cream sauce

CHICKEN JALFREZI

Boneless chicken cooked with onions, peppers, tomatoes and mushrooms

CHICKEN SAAGWALA

Boneless chicken cooked in freshly spiced spinach

CHICKEN CURRY

Boneless chicken cooked in light onion and tomato gravy

CHICKEN VINDALOO

Boneless chicken marinated in vinegar and cooked with diced potatoes in sharply spiced gravy

CHICKEN MAKHNI

Tandoori chicken cooked in lightly spiced gravy

MANGO CHICKEN

Chicken pieces cooked with mango and fresh herbs

CHICKEN TIKKA SAAG

Cubed chicken tikka cooked with spinach

KEEMA CHICKEN

Lean ground chicken cooked with fresh tomatoes and onions

MUGHLAI CHICKEN

Boneless chicken cooked with yogurt and onion gravy

ACHARI CHICKEN

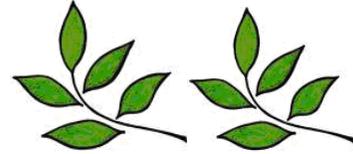
Boneless Chicken cooked with mixed pickles, herbs and spices

KHUMB CHICKEN

Boneless chicken cooked with fresh mushrooms in curry sauce



Non-Veg Entrees



Lamb Specials

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LAMB CURRY

Cubes of lamb cooked in light onion and tomato gravy

LAMB VINDALOO

Boneless lamb marinated in vinegar and cooked with diced potatoes in sharply spiced gravy

LAMB KORMA

Boneless lamb cooked with garlic, cashews and cream sauce

LAMB SAAG

Boneless lamb cooked in freshly spiced spinach

LAMB BHUNA

Cubes of lamb cooked with onion and tomatoes

BURRAH MASALENDAR

Spicy lamb chops

LAMB BOTI MASALA

Boti kebab cooked in tomato and cream gravy

KEEMA MUTTER PANEER

Minced meat cooked with homemade cottage cheese, peas and herbs

KADAI LAMB

Succulent cubed lamb leg pieces cooked with onions, peppers, tomatoes and herbs

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Mutton and Seafood Specials

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MUTTON CURRY

Goat meat (with bones) cooked in light onion and tomato gravy

MUTTON KADAI

Goat meat cooked with onions, peppers and tomatoes

MUTTON KORMA

Goat meat cooked with cashew nuts in mildly spiced creamy sauce

SHRIMP MASALA

Shrimp cooked with onions, tomatoes, green peppers and spices

SHRIMP SAAG

Shrimp cooked in freshly spiced spinach

SHRIMP CURRY

Shrimp cooked in light onion and tomato gravy

SHRIMP VINDALOO

Shrimp cooked with diced potatoes in sharply spiced gravy

KADAI SHRIMP

Shrimp cooked with onions, peppers and tomatoes

FISH MASALA

Succulent pieces of fish cooked in delicately spiced gravy

FISH VINDALOO

Fish fillet cooked with potatoes in sharply spiced gravy

FISH CURRY

Fish fillet cooked in light onion and tomato gravy

FISH FRIED

Fish marinated in herbs and spices and fried

GOAN FISH (Goan Speciality)

Fish cooked in coconut and poppy seed gravy

GOAN PRAWN

Shrimp cooked in coconut cream gravy



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PALAK PANEER

Homemade cottage cheese cubes cooked in freshly spiced spinach

MUTTER PANEER

Homemade cottage cheese cubes cooked with green peas in lightly spiced gravy

PANEER JALFREZI

Homemade cottage cheese cubes cooked with onions, peppers, tomatoes and herbs

SHAHI PANEER

Homemade cottage cheese cubes cooked with cashew nuts, tomato and cream sauce

PANEER TIKKA MASALA

Homemade cottage cheese cubes cooked in tomato and cream gravy

ALU PALAK

Potatoes and spinach cooked with Indian herbs and spices

ALU MUTTER

Potatoes and green peas cooked with herbs and spices

MALAI KOFTA

Kebabs of grated vegetables and nuts cooked in mildly spiced gravy

BENGAN BHARTA

Oven roasted eggplant, mashed and sautéed with onions, tomatoes, green peppers and ground spices

CHANA MASALA

Chick peas cooked with herbs and spices

DAL MAKHNI

Lentils tempered with delicate spices

VEGETABLE CURRY

Garden fresh vegetables cooked with garlic, ginger, onion and fresh herbs

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NAVRATTAN KORMA

Mixed vegetables cooked with mildly spiced cream sauce and cashew nuts

BHINDI MASALA

Okra sautéed with onions, tomatoes and spices

ALU GOBI

Cauliflower and potatoes cooked with ginger, onions and spices

KADHI PAKORA

A North Indian delicacy made with chick-pea flour, yogurt and vegetable fritters

DUM ALOO

Boiled potatoes cooked in onion and tomato gravy with yogurt sauce and tempered with roasted cumin

ACHAARI PANEER

Homemade cottage cheese cooked with mixed pickle and herbs

DAL PALAK

Lentils and spinach cooked with ginger, garlic, tomatoes and spices

MUSHROOM SAAG

Fresh button mushroom cooked with spinach and spices

MUSHROOM MASALA

Fresh mushrooms cooked in light onion and tomato gravy

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Rice & Breads



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RICE

VEGETABLE PULAO

Basmati rice cooked with mixed vegetables

PUNJABI YAKHNI PULAO

Mildly spiced Pujabi pulao with goat

BIRYANI

Flavored rice cooked with vegetables/chicken/lamb/shrimp/Goat

SAFFRON RICE

Plain white aromatic Basmati rice

BREADS

NAN

Baked leavened bread

ONION NAN

Nan stuffed with spiced onions

GARLIC NAN

Nan topped with fresh garlic and cilantro

PARANTHA

Multilayered whole wheat bread cooked with butter

POORI

Deep fried puffy whole wheat bread

METHI POORI

Deep fried puffy bread made with whole wheat and fenugreek leaves

BHATURE

Deep fried puffy bread made with flour

- **Tandoor available on-site.**
- **Poori and Bhature made on-site on request.**



Desserts



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GULAB JAMUN

Deep-fried cream cheese balls made from condensed whole milk, soaked in sweetened syrup

BADAMI KHEER

Saffron flavored rice pudding with almonds and raisins

KULFI (Plain or Mango)

Home made Indian ice-cream made with saffron and nuts

RASMALAI

Cheese cutlets in chilled milk syrup flavored with nuts

GAAJAR HALWA

Grated carrots cooked in milk and flavored with cardamoms and almonds

DAAL HALWA

A buttery flavored delicacy made from lentils, and flavored with cardamom and nuts

KESARI HALWA

Cream of wheat flavored with cardamom and saffron

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Other Specialities



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GUJRATI CUISINE

***Khaman Dhokla
Undiyo
Gujrati Kadhi
Gujrati Bhindi
Sweet and sour eggplant***

INDO-CHINESE SPECIALS

***Chilli Paneer
Honey Glazed Chicken
Gobi Manchurian
Chicken Manchurian
Chilli Chicken
Chicken/Hakka Noodles
Fried rice***

SOUTH INDIAN SPECIALS

***Dahi Vada
Samber Vada***

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