Taste of India

WHERE THE TASTE SAYS IT ALL

Authentic Indian Cuisine

For centuries, Indian people have perfected their skill with spices to transform often tasteless materials to ambrosia. Indian cookery has been influenced by its multi-culture society and vast ranging geography. The uses of spices have spurred over the centuries not only for the taste but also for the preservation of the food and medical use.

There is a common misunderstanding of “Curry” being a single flavor even though hundreds of them are found; one will come across pungent to sweet, spicy-hot to bland curries. It is the carefully orchestrated use of spices, seasonings and flavoring that give Indian food its “Curry” name. There are countless other marvelous preparations such as biryanis, pulao, kabobs and tandoori (open hearth oven) meat and fish, just to name a few.

So, sit back and relax, while the chefs at Taste of India present you with mouth watering delights and an exciting dining experience! Being the pioneers in Indian restaurant business in Providence, we pride in ensuring top quality authentic food and wonderful service.
WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Taste of India
Authentic Indian Cuisine

Appetizers (Vegetarian Special)

Samosa Chat (cold) 6.95
Mouth watering combination of crispy vegetable turnover and chickpeas tossed in yogurt and topped with sweet and sour condiments

Papi Chat (cold) 5.95
Combination of crispy wafers, potatoes and chickpeas tossed in yogurt and topped with sweet and sour condiments

Bheji Poori (cold) 6.95
A popular Bombay appetizer of rice flakes tossed with onions and tomatoes; topped with tamarind and mint sauce

Vegetable Samosa 3.95
Crispy deep fried vegetable turnover stuffed with green peas and potatoes

Vegetable Pakora 6.95
A delicious spiced combination of assorted vegetables; Fritters of chopped spinach, onions, potatoes and cauliflower in chickpea batter

Chicken Samosa 5.95
Deep fried turnover stuffed with chicken and green peas

Chicken Pakora 6.95
Crispy chicken tender (chickpea flour batter)

Chicken Momo (6 pcs) 7.95
Himalayan style boneless chicken fried dumplings served with spicy tomato sauce

Gobhi 65 7.95
Cauliflower florets marinated in house spice-paprika blend mix flour batter and deep fried

Gobhi Pakora 6.95
Cauliflower florets dipped in house batter (chickpeas and rice flour batter) and deep fried

Paneer Pakora 6.95
Fritters of homemade cottage cheese cubes in chickpea batter

Vegetable Tikki 3.50
Shallow fried patties made of potatoes and mixed vegetables (peas, corn, green beans and carrots)

Vegetarian Assorted Platter 7.95
Assortment of appetizers like vegetable samosa, aloo tikki, vegetable pakoras and gobhi pakoras

Vegetable Momo (6 pcs) 6.95
Himalayan style fried dumplings served with spicy tomato sauce

(Non-Vegetarian Special)

Assorted Platter 7.95
Assortment of appetizers: vegetable samosa, chicken pakora, vegetable and gobhi pakoras and vegetable tikki

Tandoori Assorted Platter 9.95
Assortment of sizzling appetizers of chicken (drumsticks, tikkas and reshmi/pudina)

Breads

Whole Wheat Breads

Tandoori Roti 2.95
Whole wheat bread baked in clay tandoor

Paratha 3.25
Layered whole wheat pan fried bread with butter

Alu Parantha 3.75
Layered whole wheat deep fried bread stuffed with green peas and potatoes

Alu Parantha – Traditional 4.95
Layered whole wheat bread stuffed with green peas and potatoes and baked on a griddle

Chapatti 2.95
Soft whole wheat bread baked on a griddle

Poori (2) 3.95
Pair of deep fried puffy whole wheat bread

Nan 2.95
Soft flour bread baked in clay tandoor

Stuffed Nan (choices of the stuffing) 3.95
Onion
Paneer Nan (cottage cheese)
Garlic and Cilantro
Vegetable (green peas, onion and potato)
Ginger and Honey
Peshawari (cashews, coconut and raisins)
Chicken Keema
Pesto Nan (made with fresh pesto)
Lamb Keema Nan

Corn Bread 3.95
Corn flour dough pressed flat and baked on a griddle

Wheat Flour Breads

Plain Basket 7.95
Combination bread basket of Tandoori Roti, Poori and Nan

Stuffed Basket 9.95
Combination bread basket of Aloo Nan, Garlic Nan and Onion Nan

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Before placing your order, please inform your server if a person in your party has a food allergy.
Prices and availability of menu items are subject to change.
Lunch Special
(Available during lunch hours only until 3 pm and not on holidays)
Served with Rice, Papadum and Chutneys

Vegetable Curry 7.95
Mixed vegetables (beans, cauliflower, carrots, mushrooms, peas, potatoes) cooked with Indian herbs and spices

Chana Masala 7.95
Chickpeas cooked with herbs and spices

Bengan Bhurta 7.95
Oven roasted eggplant mashed and cooked with onions, tomatoes, green and red peppers and a variety of spices; a delicacy from Punjab

Alu Mattar 7.95
Green peas cooked with potatoes and spices

Palak (Saag) 7.95
(Palak Paneer / Alu Palak / Tofu Palak)
Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese cubes (Paneer), diced potatoes or tofu cubes

Navarathan Korma 7.95
Mixed vegetables cooked with cashew nuts in a creamy sauce

Chicken Korma 8.95
Chicken cubes cooked in a creamy cashew sauce

Mango Chicken 8.95
Cubed white meat chicken cooked with mango, tomatoes and fresh herbs

Chicken Curry 8.95
Cubed boneless chicken cooked in onion, ginger and garlic based authentic house curry

Chicken Tikka Masala 8.95
Tandoor roasted chicken cooked in creamy tomato sauce

Lamb Curry 9.95
Lamb cooked in authentic house curry

Lamb Saag 9.95
Cubes of lamb cooked with fresh spiced spinach, tomato and ginger

Lamb Korma 9.95
Lamb cubes cooked with cashew nuts in creamy sauce

Soup

Mulligatawny Soup 2.95
A traditional soup of lentils and vegetables seasoned with delicate herbs

Coconut Soup 2.75
Soup made up of shredded coconuts, coconut cream, milk and sprinkled with nuts

Tomato Soup 2.95
A traditional soup of fresh tomatoes and vegetables seasoned with delicate herbs

Kachumber Salad 3.95
Green salad of red onion, green pepper, tomato, cucumber and lettuce tossed with cumin powder, chat masala and lemon juice

Indian Salad 2.25
Fresh slices of red onion, lemons and green chillies

Lunch Buffet Served Everyday
May be subject to 18% gratuity for the party of two or more.
18% Gratuity may be added to total gross bill before application of any promotion (Coupons, discounts, vouchers and other promotions)
Visit us at TasteOfIndiaProvri.com
We appreciate your comments and suggestions

Taste of India
Authentic Indian Cuisine

230 Wickenden Street, Providence, Rhode Island
Tel: 401-421-4355 Fax: 401-751-1432
www.tasteofindiaprovri.com
Vegetarian Corner (Meal course is served with family style basmati rice)

- **Palak (Saag)** (Palak Paneer / Alu Palak / Tofu Palak): Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese cubes (Paneer), diced potatoes or tofu cubes | 12.95
- **Mattar Paneer / Alu Mattar / Tofu Mattar**: Fresh green peas cooked in traditional tomato herb sauce with your choice of homemade cottage cheese cubes, potatoes or tofu cubes | 12.95
- **Kadai Paneer**: Homemade cottage cheese with mushrooms, peppers, tomatoes and onions and cooked in a traditional Indian pan then sprinkled with fresh ground spices and herbs | 12.95
- **Paneer Tikka Masala**: Tender piece of homemade cottage cheese cooked in creamy tomato sauce | 12.95
- **Malai Kofta (with nuts)**: Soft cheese and vegetable dumplings simmered in mild creamy sauce | 12.95
- **Alu Gobhi**: Cauliflower stir fried with potatoes and cooked with ginger, onions and Indian spices | 12.95
- **Chana Masala**: Chickpeas cooked with herbs and spices | 12.95
- **Dal Tadka (yellow lentils)**: Yellow lentils tempered with delicate spices | 12.95
- **Dal Makhni (Black Dal)**: Traditional all-time favorite black lentils tempered with delicate spices and garnished with white butter or cream | 12.95
- **Goan Vegetable Curry (with nuts)**: Vegetables cooked in traditional hot and tangy Goan sauce (coconut sauce tempered with spice blend and curry leaves) | 12.95
- **Bhindi Masala (okra)**: Okra sautéed and fried with onions, tomatoes and herbs | 12.95

Halal Selections (Certified Halal meat)

- **Chicken Curry**: 16.95
- **Chicken Biryani (with or without vegetables)**: 17.95
- **Chicken Tikka Masala**: 17.95
- **Chicken Kabob**: 17.95
- **Chilli Chicken**: 17.95
- **Mutton (Goat) Curry**: 19.95
- **Mutton (Goat) Biryani**: 19.95
- **Mutton (Goat) Biryani (with or without vegetables)**: 19.95
- **Chicken Momo (6) Fried**: 7.95
- **Chicken Momo (9) Steamed**: 15.95

Rice Specialities

- **Aromatic Biryani**: Finest basmati rice cooked with nuts and vegetables | 13.95
- **Chicken Biryani**: Finest basmati rice cooked with chicken, nuts and with or without vegetables | 16.95
- **Shrimp Biryani**: Shrimp sautéed in mixed vegetables, nuts and herbs and mixed with basmati rice | 17.95
- **Lamb Biryani**: Basmati rice cooked with lamb, nuts and vegetables | 17.95
- **Mutton (Goat) Biryani**: Basmati rice cooked with mutton (goat), nuts and vegetables | 19.95
- **Mughalai Biryani**: Aromatic basmati rice cooked with sautéed shrimp, lamb, chicken, mixed vegetables, nuts and spices | 19.95

House Specialities

- **Chicken Madras (Hot)**: Chicken cubes cooked in rich hot and spicy gravy, tempered with whole red chilies and mustard seeds | 15.95
- **South Indian Chicken Curry (with nuts)**: Boneless chicken cooked with mushrooms in coconut and cashew paste sauce | 15.95
- **Butter Chicken (with or without bones)**: Marinated chicken pieces barbecued in the oven and combined with a mixture of creamy tomato sauce and honey | 15.95
- **Lamb Rogan Josh**: Stir fried lamb cooked with spices in garlic and homemade yogurt in traditional Kashmiri sauce | 17.95
- **Keema Paneer Mutter**: Minced lamb cooked with homemade cottage cheese, green peas and herbs | 17.95
- **Shrimp Vegetable**: Shrimp mixed with vegetables cooked in a rich herb, onion, garlic and ginger sauce | 17.95
- **Goan Shrimp Curry**: Shrimp cooked in a traditional hot and tangy Goan (coconut, coconut cream and mustard seeds) curry | 17.95
- **Chicken Bhuna (Michael’s Favorite)**: Chicken with onions, tomatoes and spices | 15.95
## Entrees with Traditional Indian Flavor

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<tr>
<td><strong>Korma</strong></td>
<td>Cooked with cashew nuts in a creamy sauce</td>
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<td>Chicken</td>
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<td><strong>Masala</strong></td>
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<td>Shrimp</td>
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<tr>
<td><strong>Vindaloo</strong></td>
<td>Cooked with potatoes in a hot tangy sauce</td>
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<td>Shrimp</td>
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<tr>
<td><strong>Saag</strong></td>
<td>Cooked with spiced spinach, tomato and ginger</td>
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<td>Shrimp</td>
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<tr>
<td><strong>Mango</strong></td>
<td>Cooked with mango relish, tomatoes and herbs</td>
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<td>Chicken</td>
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<td>Shrimp</td>
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<tr>
<td><strong>Zalfrezi</strong></td>
<td>Cooked with onions, peppers tomatoes and mushrooms</td>
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<tr>
<td>Shrimp</td>
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<tr>
<td><strong>Curry</strong></td>
<td>Cooked in onion, ginger and garlic based authentic house curry</td>
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<tr>
<td>Shrimp</td>
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<tr>
<td><strong>Kadai</strong></td>
<td>Cooked with peppers, tomatoes, onions and mushrooms in a traditional Indian pan sprinkled with ground spices and herbs</td>
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<td>Shrimp</td>
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### Combination Dinners (Dine-in Only)

*(Complimented with your choice of soup and bread (Nan or Tandoori Roti))

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<thead>
<tr>
<th>Vegetarian Thali</th>
<th>18.95</th>
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<tbody>
<tr>
<td>Appetizer: Vegetable Samosa and Pakoras</td>
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<tr>
<td>Two entrees: Palak Paneer and Chana Masala with rice</td>
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<tr>
<td>Dessert: Rice Pudding (Kheer)</td>
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<tr>
<td>Non-Vegetarian Thali</td>
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<tr>
<td>Appetizer: Chicken tandoori</td>
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<tr>
<td>Two entrees: Lamb Curry and Chicken Zalfrezi with rice</td>
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<tr>
<td>Dessert: Rice Pudding (Kheer)</td>
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### Condiments

| Papadum | Crispy lentil wafers | 2.00 |
| Mango Chutney | Fruit Relish | 2.50 |
| Pickle | Homemade mixed spicy pickle from India | 2.50 |
| Raita | A traditional condiment made by flavoring cool whipped yogurt with cucumber, cilantro, onion, tomatoes, cumin and mint | 2.95 |
| Rice Pilaf | Aromatic long grain rice | 2.95 |

### Indo-Chinese Specialties

| Chilli Paneer | 12.95 |  |
| Vegetable Momo (9 pcs) Steamed | 13.95 |  |
| Chilli Chicken | 14.95 |  |
| Chicken Momo (9 pcs) Steamed | 15.95 |  |

### Desserts

| Kulfi (Mango / Pistachio) * Gulab Jamun * Kheer (Rice Pudding) * Rasmalai * Gajar Ka Halwa | $ 3.50 |  |

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*Tandoori (Sizzling Sizzler Special)*

Tandoor is a special cylindrical clay oven. Traditionally, charcoal is used to heat it to maintain the authentic flavor. “Tandoori” means the item is baked in the tandoor. (All tandoori items are served with rice and aromatic sauce)

<table>
<thead>
<tr>
<th>Chicken Tandoori</th>
<th>14.95</th>
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<tbody>
<tr>
<td>Chicken marinated in yogurt and freshly ground spices and broiled in a tandoor</td>
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<tr>
<td>Chicken Tandoori – White Meat</td>
<td>16.95</td>
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<tr>
<td>Succulent cubes of chicken subtly spiced and broiled in a tandoor</td>
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<tr>
<td>Reshmi Kebab</td>
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<tr>
<td>Tender filet breast of chicken marinated in seasoned yogurt with nuts and grilled in a tandoor</td>
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<table>
<thead>
<tr>
<th>Boti Kebab / Lamb Barra Kebab</th>
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<tbody>
<tr>
<td>Cubed leg of lamb seasoned with spices, marinated in yogurt, garlic ginger mixture and broiled to perfection on skewers</td>
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<tr>
<td>Tandoori Shrimp</td>
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<tr>
<td>Jumbo Shrimp seasoned with fresh spices and broiled in a tandoor</td>
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<tr>
<td>Tandoori Mixed Grill</td>
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<tr>
<td>A pre-selected combination of tandoori chicken, chicken tikka, seekh kebab, boti kebab and tandoori shrimp</td>
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# Wine Selection

## Whites
- Barone Fini Pinot Grigio, Italy  
  7.50 / 27.00
- Chateau Ste. Michelle Riesling, Washington State  
  7.50 / 27.00
- Beringer White Zinfandel, California  
  7.50 / 27.00
- Brancott Sauvignon Blanc, New Zealand  
  8.50 / 29.00
- Kenwood Sonoma Chardonnay, California  
  8.50 / 29.00
- Cavit Moscato, Italy  
  7.50 / 27.00

## Sparkling
- Lunetta Prosecco, Italy (187 ml)  
  8.00

## Red
- Hob Nob Pinot Noir, France  
  7.50 / 27.00
- Columbia Crest “Grand Estates” Merlot, California  
  7.50 / 27.00
- BV Cabernet Sauvignon, California  
  7.50 / 27.00
- Bogle Essential Red Blend, California  
  7.50 / 27.00
- Terrazas Malbec, Argentina  
  7.50 / 27.00
- Rosemount Shiraz, Australia  
  7.50 / 27.00

# Beer Selections

## Imported
- Taj Mahal Lager (22 oz)  
  7.95
- Godfather  
  5.75
- Guinness Draught (16 oz can)  
  5.50
- Amstel Light  
  4.50
- Heineken  
  5.50
- Bass Ale  
  4.75
- Corona  
  5.75
- Stella Artois  
  5.75

## Domestic
- Blue Moon Belgium White  
  5.50
- Coors Light  
  4.50
- Yuengling Traditional Lager  
  4.75
- Dogfish Head 60 Minute IPA  
  4.75
- Foolproof Le Ferme Urbaine  
  5.50
- Farmhouse Ale  
  4.50
- Samuel Adams Boston Lager  
  5.50

# Drink Selections

## Sangria (Red or White)
- 7.95 / 15.95

## Cocktails and Martinis
- Mojito (Calypso White Rum)  
  7.95
- Cosmopolitan (Tito’s Handmade Vodka)  
  7.95
- Margherita (Jose Cuervi Gold Tequila)  
  7.95
- Pina Colado (Calypso White Rum)  
  7.95
- Tequila Sunrise (Jose Cuervo Gold Tequila)  
  7.95
- Key Lime Martini (Tito’s Handmade Vodka)  
  7.95
- Bloody Mary (Tito’s handmade Vodka)  
  7.95
- Espresso Martini (Ketel One Vodka, Kahlua)  
  7.95
- Coffee Liqueur, Baily’s Irish Cream  
  7.95
- Long Island Iced Tea (Tito’s Handmade Vodka, Beefeater Gin, Calypso White Rum, Jose Cuervo Gold Tequila)  
  8.95
- Manhattan (Bulleit Bourbon)  
  7.95
- Taste of India Martini (Tito’s Handmade Vodka)  
  7.95

## After Dinner Specialties
- Bailey’s Irish Cream  
  2.50
- Drambuie  
  2.50
- Fireball Cinnamon Whisky  
  2.50
- Hennessy VS Cognac  
  2.50
- Bulleit Bourbon  
  2.50
- Bulleit Rye  
  2.50

## Non Alcoholic
- Mango Lassi (House Selection)  
  Cool refreshing mango flavored yogurt smoothie  
  2.95
- Lassi  
  Cool refreshing yogurt smoothie  
  (Choices: Sweet / Salted / Rose flavors)  
  2.95
- Mango Milkshake  
  Refreshing blend of mango and milk  
  2.95
- Lemonade (Nimboo Pani)  
  Refreshing traditional lemon water drink  
  2.50
- Indian Masala Tea  
  2.50
- Coffee  
  2.50
- Mineral Water  
  2.50
- Juices  
  Mango, Orange or Cranberry  
  2.50
- Soda  
  Coke, Diet Coke, Sprite, Ginger Ale, Club Soda  
  2.50