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. Prices and availability of menu items are subject to change.

**Taste of India**

**Authentic Indian Cuisine**

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### Appetizers (Vegetarian Special)

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

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

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

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

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

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

- **Chicken Pakora**
  - Crispy chicken tender (chickpea flour batter)
  - 6.95

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

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

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

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  - 5.95

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  - 6.95

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

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

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

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

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

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

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

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

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

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### Breads

#### Whole Wheat Breads

- **Tandoori Roti**
  - Whole wheat bread baked in clay tandoor
  - 2.95

- **Paratha**
  - Layered whole wheat pan fried bread with butter
  - 3.25

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

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

- **Chapatti 🌽**
  - Soft whole wheat bread baked on a griddle
  - 2.95

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

#### Wheat Flour Breads

- **Nan**
  - Soft flour bread baked in clay tandoor
  - 2.95

- **Stuffed Nan (choices of the stuffing)**
  - Onion
  - 3.95

- **Paneer Nan**
  - (cottage cheese)
  - 3.95

- **Garlic and Cilantro**
  - 3.95

- **Vegetable**
  - (green peas, onion and potato)
  - 3.95

- **Ginger and Honey**
  - 3.95

- **Peshawari**
  - (cashews, coconut and raisins)
  - 3.95

- **Chicken Keema**
  - 4.95

- **Pesto Nan**
  - (made with fresh pesto)
  - 3.95

- **Lamb Keema Nan**
  - 5.95

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### Bread Basket

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

- **Stuffed Basket**
  - Combination bread basket of Aloo Nan, Garlic Nan and Onion Nan
  - 9.95
# Lunch Special

(Available during lunch hours only until 3 pm and not on holidays)

Served with Rice, Papadum and Chutneys

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Curry</td>
<td>7.95</td>
<td>Mixed vegetables (beans, cauliflower, carrots, mushrooms, peas, potatoes) cooked with Indian herbs and spices</td>
</tr>
<tr>
<td>Chana Masala</td>
<td>7.95</td>
<td>Chickpeas cooked with herbs and spices</td>
</tr>
<tr>
<td>Bengan Bhurta</td>
<td>7.95</td>
<td>Oven roasted eggplant mashed and cooked with onions, tomatoes, green and red peppers and a variety of spices; a delicacy from Punjab</td>
</tr>
<tr>
<td>Alu Mattar</td>
<td>7.95</td>
<td>Green peas cooked with potatoes and spices</td>
</tr>
<tr>
<td>Palak (Saag)</td>
<td>7.95</td>
<td>Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese cubes (Paneer), diced potatoes or tofu cubes</td>
</tr>
<tr>
<td>Navarathan Korma</td>
<td>7.95</td>
<td>Mixed vegetables cooked with cashew nuts in a creamy sauce</td>
</tr>
<tr>
<td>Chicken Korma</td>
<td>8.95</td>
<td>Chicken cubes cooked in a creamy cashew sauce</td>
</tr>
<tr>
<td>Mango Chicken</td>
<td>8.95</td>
<td>Cubed white meat chicken cooked with mango, tomatoes and fresh herbs</td>
</tr>
<tr>
<td>Chicken Curry</td>
<td>8.95</td>
<td>Cubed boneless chicken cooked in onion, ginger and garlic based authentic house curry</td>
</tr>
<tr>
<td>Chicken Tikka Masala</td>
<td>8.95</td>
<td>Tandoor roasted chicken cooked in creamy tomato sauce</td>
</tr>
<tr>
<td>Lamb Curry</td>
<td>9.95</td>
<td>Lamb cooked in authentic house curry</td>
</tr>
<tr>
<td>Lamb Saag</td>
<td>9.95</td>
<td>Cubes of lamb cooked with fresh spiced spinach, tomato and ginger</td>
</tr>
<tr>
<td>Lamb Korma</td>
<td>9.95</td>
<td>Lamb cubes cooked with cashew nuts in creamy sauce</td>
</tr>
</tbody>
</table>

## Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mulligatwany Soup</td>
<td>2.95</td>
<td>A traditional soup of lentils and vegetables seasoned with delicate herbs</td>
</tr>
<tr>
<td>Tomato Soup</td>
<td>2.95</td>
<td>A traditional soup of fresh tomatoes and vegetables seasoned with delicate herbs</td>
</tr>
<tr>
<td>Coconut Soup</td>
<td>2.75</td>
<td>Soup made up of shredded coconuts, coconut cream, milk and sprinkled with nuts</td>
</tr>
</tbody>
</table>

## Salad

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kachumber Salad</td>
<td>3.95</td>
<td>Green salad of red onion, green pepper, tomato, cucumber and lettuce tossed with cumin powder, chat masala and lemon juice</td>
</tr>
<tr>
<td>Indian Salad</td>
<td>2.25</td>
<td>Fresh slices of red onion, lemons and green chillies</td>
</tr>
</tbody>
</table>

**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

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**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)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palak (Saag)</td>
<td>12.95</td>
</tr>
<tr>
<td>Palak Paneer / Alu Palak / Tofu Palak</td>
<td></td>
</tr>
<tr>
<td>Mattar Paneer / Alu Mattar / Tofu Mattar</td>
<td>12.95</td>
</tr>
<tr>
<td>Kadal Paneer</td>
<td>12.95</td>
</tr>
<tr>
<td>Paneer Tikka Masala</td>
<td>12.95</td>
</tr>
<tr>
<td>Malai Kofta (with nuts)</td>
<td>12.95</td>
</tr>
<tr>
<td>Alu Gobhi</td>
<td>12.95</td>
</tr>
<tr>
<td>Chana Masala (Vegan)</td>
<td>12.95</td>
</tr>
<tr>
<td>Chickpeas cooked with herbs and spices</td>
<td></td>
</tr>
<tr>
<td>Dal Tadka (yellow lentils) (Vegan)</td>
<td>12.95</td>
</tr>
<tr>
<td>Yellow lentils tempered with delicate spices</td>
<td></td>
</tr>
<tr>
<td>Dal Makhni (Black Dal)</td>
<td>12.95</td>
</tr>
<tr>
<td>Traditional all time favorite black lentils tempered with delicate spices and garnished with white butter or cream</td>
<td></td>
</tr>
<tr>
<td>Vegetable Curry (Vegan)</td>
<td>12.95</td>
</tr>
<tr>
<td>Mixed vegetables simmered till dry in fresh spice blend gravy, a North Indian Specialty</td>
<td></td>
</tr>
<tr>
<td>Baigan Bhartha</td>
<td>12.95</td>
</tr>
<tr>
<td>Oven roasted eggplant mashed and cooked with onions, tomatoes, green and red peppers and a variety of spices: a delicacy from Punjab</td>
<td></td>
</tr>
<tr>
<td>Mattar Paneer / Alu Mattar / Tofu Mattar</td>
<td></td>
</tr>
<tr>
<td>Kadal Paneer</td>
<td>12.95</td>
</tr>
<tr>
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<td>12.95</td>
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<tr>
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<td></td>
</tr>
<tr>
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<td>12.95</td>
</tr>
<tr>
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<td></td>
</tr>
</tbody>
</table>

### Halal Selections (Certified Halal meat)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Curry</td>
<td>16.95</td>
</tr>
<tr>
<td>Chicken Biryani (with or without vegetables)</td>
<td></td>
</tr>
<tr>
<td>Chicken Tikka Masala</td>
<td>17.95</td>
</tr>
<tr>
<td>Chicken Kabob</td>
<td>17.95</td>
</tr>
<tr>
<td>Chilli Chicken</td>
<td>17.95</td>
</tr>
<tr>
<td>Mutton (Goat) Curry</td>
<td>19.95</td>
</tr>
<tr>
<td>Mutton (Goat) Biryani</td>
<td>19.95</td>
</tr>
<tr>
<td>Finest basmati rice cooked with halal goat, nuts and vegetables</td>
<td></td>
</tr>
<tr>
<td>Chicken Momo (6) Fried</td>
<td>7.95</td>
</tr>
<tr>
<td>Chicken Momo (9) Steamed</td>
<td>15.95</td>
</tr>
</tbody>
</table>

### Rice Specialities

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Biryani</td>
<td>13.95</td>
</tr>
<tr>
<td>Aromatic basmati rice cooked with nuts and vegetables</td>
<td></td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>16.95</td>
</tr>
<tr>
<td>Finest basmati rice cooked with chicken, nuts and with or without vegetables</td>
<td></td>
</tr>
<tr>
<td>Shrimp Biryani</td>
<td>17.95</td>
</tr>
<tr>
<td>Shrimp sautéed in mixed vegetables, nuts and herbs and mixed with basmati rice</td>
<td></td>
</tr>
<tr>
<td>Lamb Biryani</td>
<td>17.95</td>
</tr>
<tr>
<td>Basmati rice cooked with lamb, nuts and vegetables</td>
<td></td>
</tr>
<tr>
<td>Mutton (Goat) Biryani</td>
<td>19.95</td>
</tr>
<tr>
<td>Basmati rice cooked with mutton (goat), nuts and vegetables</td>
<td></td>
</tr>
<tr>
<td>Mughalai Biryani</td>
<td>19.95</td>
</tr>
<tr>
<td>Aromatic basmati rice cooked with sautéed shrimp, lamb, chicken, mixed vegetables, nuts and spices</td>
<td></td>
</tr>
</tbody>
</table>

### House Specialties

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

Korma
Cooked with cashew nuts in a creamy sauce
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Vindaloo
Cooked with potatoes in a hot tangy sauce
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Saag
Cooked with spiced spinach, tomato and ginger
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Masala
Cooked in creamy tomato sauce
- Chicken: 14.95
- Lamb: 17.95
- Fish: 15.95
- Shrimp: 16.95

Mango
Cooked with mango relish, tomatoes and herbs
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Zalfrezi
Cooked with onions, peppers tomatoes and mushrooms
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Curry
Cooked in onion, ginger and garlic based authentic house curry
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

Kadai
Cooked with peppers, tomatoes, onions and mushrooms in a traditional Indian pan sprinkled with ground spices and herbs
- Chicken: 14.95
- Lamb: 16.95
- Fish: 15.95
- Shrimp: 16.95

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)

Chicken Tandoori
Chicken marinated in yogurt and freshly ground spices and broiled in a tandoor
- 14.95

Chicken Tandoori – White Meat
Succulent cubes of chicken subtly spiced and broiled in a tandoor
- 16.95

Chicken Tikka
14.95

Reshmi Kebab
Tender filet breast of chicken marinated in seasoned yogurt with nuts and grilled in a tandoor
- 14.95

Boti Kebab / Lamb Barra Kebab
Cubed leg of lamb seasoned with spices, marinated in yogurt, garlic ginger mixture and broiled to perfection on skewers
- 18.95

Tandoori Shrimp
Jumbo Shrimp seasoned with fresh spices and broiled in a tandoor
- 17.95

Tandoori Mixed Grill
A pre-selected combination of tandoori chicken, chicken tikka, seekh kebab, boti kebab and tandoori shrimp
- 19.95

Combination Dinners (Dine-in Only)
(Complimented with your choice of soup and bread (Nan or Tandoori Roti)

Vegetarian Thali
Appetizer: Vegetable Samosa and Pakoras
Two entrees: Palak Paneer and Chana Masala with rice
Dessert: Rice Pudding (Kheer)
- 18.95

Non-Vegetarian Thali
Appetizer: Chicken tandoori
Two entrees: Lamb Curry and Chicken Zalfrezi with rice
Dessert: Rice Pudding (Kheer)
- 19.95

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
- 2.95

Rice Pilaf
Aromatic long grain rice
- 2.95

Indo-Chinese Specialties

Chilli Paneer
12.95

Vegetable Momo (9 pcs) Steamed
13.95

Desserts

Kulfi (Mango / Pistachio) * Gulab Jamun * Kheer (Rice Pudding) * Rasmalai * Gajar Ka Halwa $ 3.50
# 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**
- **Long Island Iced Tea (Tito’s Handmade Vodka, Jose Cuervo White Rum, Jose Cuervo Gold Tequila)**
- **Manhattan (Bulite Bourbon)** 7.95
- **Taste of India Martini (Tito’s Handmade Vodka)** 7.95

## After Dinner Specialties
- **Bailys Irish Cream**
- **Drambuie**
- **Fireball Cinnamon Whisky**
- **Hennessy VS Cognac**
- **Bulite Bourbon**
- **Bulite Rye**

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