

Taste of India

5999 De Zavala Road, Suite 109 San Antonio, TX 78229 (210)561-4409, (210) 410-6479

Dinner Menu

Appetizers

1. Samosa (2) Crispy patties filled with spiced potato & green peas	\$2.95
2. Onion Bhaji (4) Spiced Onions and coriander leaves fried with chick pea batter	\$2.95
3. Vegetable Pakora (6) Mix of vegetables dipped and fried in chick pea batter	\$2.99
4. Spinach Pakora (6) Spinach dipped in spiced garbanzo batter and fried	\$2.50
5. Paneer Pakora(6) Homemade cheese fritters fried in garbanzo beans batter	\$4.95
6. Chicken Pakora (6) Chicken tenders dipped in garbanzo batter and fried	\$4.95
7. Fish Pakora (6) Fish tenders dipped in garbanzo batter and fried	\$4.95
8. Shrimp Pakora (6) Shrimp dipped in garbanzo batter and fried	\$5.95
9. Assorted Platter Recommended for two. Includes two samosas, mix vegetable pakoras, and chicken pakoras	\$6.95

Bread Topped with Butter

10. Naan Indian soft and tasty Tandoor oven baked bread	\$1.50
11. Garlic Naan Leavened bread stuffed with fresh garlic	\$1.95
12. Tandoori Paratha Buttered layered bread	\$1.95
13. Tandoori Roti(1) Hand made wheat Indian bread	\$1.95
14. Onion Kulcha Soft Tandoor oven baked bread stuffed with onions	\$1.95
15. Peshwari Naan Soft Tandoor oven baked bread stuffed with raisins, almonds, cashews	\$2.50
16. Keema Naan Soft Tandoor oven baked bread stuffed with grinded lamb	\$2.50
17. Aloo Parantha Soft Tandoor oven baked bread stuffed with potatoes, peas, and spices	\$2.50
18. Mushroom Naan Soft Tandoor oven baked bread stuffed with fresh mushrooms and green coriander	\$2.50
19. Paneeer Kulcha Soft Tandoor oven baked bread stuffed with grinded cheese	\$2.50

Vegetarian Dishes (Served with rice)

20. Saag Paneer Spinach and home made Cheese cooked with mild spices	\$9.95
21. Mutter Panner Homemade cheese and peas gently spiced	\$9.95
22. Channa Masala Chick peas cooked with chopped tomatoes, spices and gravy	\$9.95
23. Aloo Gobi Masala Cauliflower and Potato sautéed with spices and light gravy	\$9.95
24. Dal Turka Yellow split mung bean cooked with butter and spicy onions	\$9.95
25. Bhingan Bharta Eggplant dish made and sautéed with herbs and spices	\$9.95
26. Dal Makhani Rich, hearty dish made with lentils, red kidney beans and spices	\$9.95
27. Mix Vegetable Curry Chef's choice vegetables sautéed in crème, tomato, and onion sauce	\$9.95
28. Navaratan Korma Various vegetables simmered in cashew and almond, raisin and almond sauce	\$9.95
29. Paneer Tikka Masala Homemade cheese simmered in sauce enriched with herbs and spices	\$9.95
30. Egg Masala Boiled Egg sautéed in spiced tomatoes and onion creamy sauce	\$9.95
31. Malai Kofta(4) Royal Dish made with cheese	\$9.95

Rice and Biryani (Served with Raita)

32. Pilaf Rice Plain basmati rice with cumin seeds	\$1.95
33. Vegetable Biryani Basmati rice with onion, tomato, mixed vegetables and spices	\$8.95
34. Chicken Biryani Basmati rice flavored with saffron and cooked with small pieces of chicken	\$9.95
35. Goat Biryani Basmati rice flavored with saffron and cooked with small pieces of fresh goat	\$10.95

36. Lamb Biryani Basmati rice flavored with saffron and cooked with small pieces of fresh lamb	\$10.95
37. Shrimp Biryani Basmati rice flavored with saffron and cooked with fresh jumbo shrimp	\$11.95

Sea Food

38. Shrimp Curry Madras Spicy Jumbo Shrimp cooked with curry sauce	\$10.95
39. Shrimp Vindaloo Spicy Jumbo Shrimp cooked with potatoes and spicy curry sauce	\$10.95
40. Shrimp Masala Jumbo Shrimp cooked with tomatoes sauce and Indian spices	\$10.95
41. Shrimp Bhuna Jumbo Shrimp cooked with brown onions and spices	\$10.95
42. Fish Curry Fish Pieces with curry sauce and spices	\$10.95
43. Fish or Shrimp Saag Fish or Jumbo Shrimp mixed with spinach and spices	\$10.95
44. Shrimp Masala Boiled shrimp, cooked with creamy sauce	\$10.95
45. Fish Masala Fish cooked with tomatoes sauce and Indian spices	\$10.95

Lamb / Goat

46. Goat Curry Goat cooked in spiced curry sauce	\$10.95
47. Goat Korma (Mild) Goat cooked with cashews and almonds with creamy sauce	\$10.95
48. Lamb Rogan Josh Boneless Lamb Cubes cooked with green peppers and in lightly spiced curry sauce	\$10.95
49. Boti Kabab Masala Boneless Lamb Cubes cooked with tomato sauce and spices	\$10.95
50. Lamb Shahi Korma Boneless Lamb Cubes cooked with cashews, almonds in creamy sauce	\$10.95
51. Lamb Vindaloo Boneless Lamb Cubes cooked with potatoes and spicy curry sauce	\$10.95
52. Keema Mutter Fresh grinded lamb and green peas cooked with Indian spices	\$10.95
53. Lamb Ceylon Boneless Lamb Cubes cooked with green pepper, bell pepper, garlic, and ginger	\$10.95
54. Seekh Kabab Saag Minced lamb meat blended with spices and spinach then cooked on skewers	\$10.95
55. Lamb Saag Pieces of boneless lamb cooked on skewers then mixed with spinach	\$10.95

Chicken

56. Chicken Curry Chicked cooked in lightly spiced curry sauce	\$9.95
57. Chicken Korma(Mild) Chicken cooked with cashews and almonds with creamy sauce	\$9.95
58. Chicken (Butter) Makhani - Cooked in pure ghee (butter), herbs and spices	\$9.95
59. Chicken 65 – Hot and Spicy chicken in curry sauce	\$9.95
60. Chicken Tikka Masala Chicken cooked with tomato sauce and spices	\$9.95
61. Chicken Vindaloo Chicken cooked with potatoes and spicy curry sauce	\$9.95

Beef

62. Beef Curry Cooked in spices and herbs with less oil, served in curry sauce	\$10.95
63. Beef Salon Cooked in bell pepper, green pepper, and spices	\$10.95
64. Beef Vindaloo Beef cooked with potatoes and curry spicy sauce	\$10.95

Tandoori Specials

65. Tandoori Chicken Chicken marinated in yogurt, garlic, ginger, and fresh herbs then cooked in tandoor	\$10.95
66. Chicken Tikka (no gravy)– Boneless tandoor baked chicken with tomatoes and bell peppers	\$10.95
67. Tandoori Shrimp Sprimp marinated in yogurt, garlic, ginger, vinegar and fresh herbs cooked in tandoor	\$10.95
68. Tandoori Fish (Salmon) Fish marinated in yogurt, garlic, ginger, vinegar and fresh herbs cooked in tandoor	\$10.95
69. Lamb Seekh Kabab Minced lamb meat blended with spices then cooked on skewers	\$10.95
70. Lamb Boti Kabab Marinated with yogurt, garlic, ginger, vinegar and fresh herbs then cooked in tandoor	\$10.95
71. Tandoori Mix Grill Chicken, Lamb, & Shrimp marinated in yogurt, garlic, ginger and fresh herbs then	\$10.95
cooked in tandoor	

Side Orders

Mixed Pickles Rice Raita Onion and Chili	\$0.99 \$1.99 \$1.50 \$0.99
Drinks	
Cold Beverages / Iced Tea Bottled Pierre Water Mango Lassi Plain / Salted Lassi Coffee / Tea Masala Tea	\$1.50 \$1.75 \$2.50 \$1.99 \$1.50 \$1.50
Dessert	
Khir (Rice Pudding) Rasmalai (Homemade Cheese Dessert) Gulab Jamun Mango/Pistachio/Kesar Ice Creams	\$2.95 \$3.50 \$2.50 \$2.95
Chef's Specials	
1. The Vegetarian Thali Samosa, Saag Paneer, Dal Makhani, Mix Vegetables, Naan and Rice	\$10.95
 Non-Veg. Thali Chicken Tikka Masala, Lamb Curry, Mix Vegetables, Naan and Rice 	\$10.95
3. The Weigh Watcher's Dream Tandoori Chicken, Tandoori Shrimp, Chicken Tikka, Dal, and Naan	\$13.95
4. King's Dinner for One Samosa, Tandoori Chicken, Tandoori Shrimp, Seekh Kabab, Chicken Tikka Masala, Saag Paneer, Naan,	\$15.95
and Rice 5. King's Dinner for Two Samosa to Start, Tandoori Chicken, Tandoori Shrimp Seekh Kabab, Chicken Tikka Masala, Lamb Curry, Saag Panner, Mix Vegetable Curry, Naan and Rice	\$32.95
Kid's Menu	
1. Chicken Tikka Kabab with Rice and Naan	¢5.05

2. Chicken Curry or Lamb Curry with Rice and Naan	\$5.95
3. Chicken Nuggets with Fries and Rice	\$5.95
	\$5.95

15% gratuity will be charged for groups of over 5 people

Thank You!