Appetizers

(Everything is Gluten Free except Samosa)

Veggie Pakora: Your favorite vegetables (onion and potato) are dipped in a mild spicy chick-pea batter and deep fried to make fabulous fritters: \$5.95

India Taste Samosa: Mildly spiced potatoes and green peas stuffed pastry \$5.95

Chicken Pakora: Boneless chicken breast deep fried in a touch of spiced chick pea and herb batter \$5.95

Poppadom: Thin deep fried round crisp Indian lentils dip with our own style yogurt sauce \$3.95

Mixed Platter: Combination of all the above \$8.95

Entrees

(Everything is Gluten Free)

Chicken, Beef, Vegetable and Channa \$7.95(L) \$10.95 (D) Lamb, Shrimp and Paneer \$8.95(L) \$12.95 (D)

(FYI: Channa = Chick Pea Paneer = Indian cheese made from milk)

Korma (contains nuts and dairy·): a smooth and silky turmeric creamy sauce with coconut and almond powder·

Khrahi Bhuna: Flavorful ginger and onion sauce with bell pepper and onion.

Masala** (Contains dairy·): This is a most favorite dish! A perfect combination of Indian spices, yogurt sauce, bell pepper and onion·

Jalfrezi (Contains nuts and dairy·): A coconut creamy sauce with almond slices and sultanas (golden raisin)·

India Taste Curry**: Perfect dish for a spicy lover! A rich blend of chili and garlic accompany with bell pepper

Saag (Contains dairy·): Traditional curry with spinach, cream, herbs, and spices·

Mangifira: A pureed mango in a chef special sauce (ginger, garlic, tomato) seasoning with lemon juice:

Chicken Tikka*: Boneless chicken breast pieces in our special marinade· Served with your choice of curry Korma, Masala, Jafrezi, or Saag·

Sides Order

Fried Basmati Rice (Gluten Free)	<i>\$1.95</i>
Plain Naan Indian bread	\$2.50
Garlic Naan	\$3.00
Dipping Sauce	\$0.50
Mango Chutney (when it's available)	\$1.00

FYI: * = Mild spicy ** = Medium spicy