

# Taste Of India

\*\*\* SERVING BUFFALO NY SINCE 1991 \*\*\*

## Appetizers

- ALU MATER SAMOSA 2.95**  
Homemade pastries stuffed with seasoned potatoes and cooked with peas
- ALU TIKKI 2.95**  
Potato pancake dipped in chickpea batter and deep fried
- BHAJIA 2.95**  
Fresh cut vegetable fritters dipped in our house batter and deep fried
- TOFU PAKORA 2.95**  
Tofu dipped in chickpea batter and deep fried
- ONION BHAJI 2.95**  
Fresh cut onion dipped in chickpea batter and deep fried
- EGGPLANT PAKORA 2.95**  
Eggplant fritters dipped in chickpea batter and deep fried
- GOBI PAKORA 2.95**  
Cauliflower fritters dipped in chickpea batter and deep fried
- CHILLI PAKORA 2.95**  
Green hot chilli fritters
- BEEF OR LAMB SAMOSA 3.95**  
Homemade pastries stuffed with lean ground beef or lamb and peas
- PANEER PAKORA 3.95**  
Homemade cheese dipped in chickpea batter and deep fried
- CHICKEN PAKORA 3.95**  
Delicately spiced chicken fritters
- SAMOSA OR ALU TIKKI CHAAT 5.95**  
Served with chickpeas, yogurt, onion, mint & tamarind churney
- SEEKH KABAB 7.95**  
Ground lamb prepared with ginger, garlic and herbs
- MIXED PLATTER 8.95**  
A platter of our favorite appetizers
- CHICKEN TIKKA 7.95**  
Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven
- GOBI MANCHOORIAN 8.95**  
Cauliflower served on sauteed onions, ginger, garlic & fresh herbs
- CHICKEN KABAB 8.95**  
Ground chicken prepared with ginger, garlic and herbs
- SHRIMP MANCHOORIAN 9.95**  
6pc. shrimp served on sauteed onions, gneu pepper, ginger, garlic, and herbs
- LENTIL or TOMATO or CARROT SOUP 2.95**
- PANEER CHILI 8.95**  
Homemade cheese cooked with fresh onion, bell pepper, tomatoes and house salad
- PANEER TIKA 8.95**  
Homemade cheese marinated in fresh ground herbs and spices
- FISH PAKORA 8.95**  
Fish marinated in fresh ground herbs & spices, deep fried

## Special Indian Breads

- PURI 1.25**  
Whole-wheat, deep-fried bread
- TANDOORI ROTI 1.95**  
Whole-wheat flour bread baked in a clay oven
- NAAN 1.95**  
Tandoori baked white flour bread
- PARATHA 2.95**  
Multi-layered wheat bread cooked with butter
- GARLIC NAAN 2.95**  
Tandoori baked white flour garlic bread
- ALU-PARATHA 2.95**  
Multi-layered whole-wheat bread stuffed with seasoned potatoes
- GOBI PARATHA 2.95**  
Whole wheat bread stuffed with shredded cauliflower and seasoning
- CHILLI NAAN OR ROTI 2.95**  
White flour or whole wheat bread stuffed with hot chilli peppers baked in clay oven.
- MINT ONION PARATHA OR NAAN 2.95**  
White flour or whole wheat bread stuffed with onions & mint
- BHATURA 3.00**  
2pc white flour; deep fried bread
- ALU-NAAN 3.25**  
White flour bread stuffed with seasoned potatoes
- SAAG NAAN 3.25**  
White flour bread stuffed with seasoned spinach
- SHAHI KULCHA 3.25**  
White flour bread stuffed with delicately spiced homemade cheese
- ONION KULCHA 3.25**  
Tandoori baked bread stuffed with fresh onions
- PESHWARI NAAN 3.50**  
White flour or whole wheat bread stuffed with coconut and dry fruits baked in tandoor
- KEEMA NAAN 3.95**  
White flour bread stuffed with ground lamb
- SPECIAL BREAD 3.95**  
Whole-wheat bread stuffed with delicately spiced chicken and onion

## Delicacies from our Clay Oven

### CHICKEN TANDOORI 10.95

Skinless chicken marinated in yogurt and freshly ground herbs and spices and baked in a clay oven

### SEEKH KABAB 10.95

Ground beef prepared with ginger, garlic and herbs

### CHICKEN TIKKA 11.95

Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven

### BOTI KABAB 12.95

Tender cubes of lamb marinated in tandoori mixture and barbecued in tandoori

### FISH TANDOORI 14.95

Fresh and tender fish marinated in tandoori mixture and baked in tandoori

### TANDOORI DINNER 15.95

Tandoori Chicken, Chicken Tikka and Boti Kabab, all served on sauteed onions and green peppers - and your choice of Beef OR Chicken curry. Also comes with Naan (bread).

### SHRIMP TANDOORI 15.95

Jumbo shrimp marinated in aromatic tandoori mixture and baked in tandoor. Served with your choice of Beef OR Chicken curry.

### LOBSTER TANDOORI 19.95

Lobster tandoori marinated in aromatic tandoori mixture and baked in tandoor. Served with your choice of scallop makhani OR chicken makhani

### TASTE OF INDIA SPECIAL 17.95\*\*

Shrimp Tandoori, Chicken Tandoori, Chicken Tikka, and Boti Kabab, all served on a sizzling platter of sauteed onion and green peppers - and your choice of Beef curry OR Chicken curry OR Cheese and Peas, Also served with fresh baked Naan (bread)

## Chicken Specialties

### CHICKEN CURRY 11.95

Boneless, skinless chicken breast cooked in our flavorful curry sauce

### CHICKEN KASHMIRI 12.95

Boneless, skinless chicken breast sauteed with fresh tomatoes, onions and green peas in a mild curry sauce

### CHICKEN VINDALOO 12.95

Boneless, skinless chicken breast sauteed in a tomato-based hot sauce

### CHICKEN MADRASI 12.95

Boneless, skinless chicken breast cooked with fresh tomatoes and onions in a fiery hot sauce

### CHICKEN MUSHROOM 12.95

Boneless, skinless chicken breast prepared with garden fresh mushrooms

### CHICKEN TIKKA MASALA 12.95

Boneless, skinless chicken breast prepared with fresh tomatoes, ginger, onions and bell peppers

### CHICKEN PALAK 12.95

Boneless, skinless chicken breast cooked with seasoned spinach

### CHICKEN JOSH 12.95

Boneless, skinless pieces of chicken breast cooked in a yogurt sauce

### CHICKEN MALAI 12.95

Boneless, skinless chicken breast sauteed in coconut cream and fresh spices

### CHICKEN DAL PLAZA 12.95

Boneless, skinless chicken breast cooked with onions, lentils and spices

### CHICKEN ACHARI 12.95

Boneless, skinless chicken breast cooked with pickle sauce

### CHICKEN MAKHANI 12.95

Boneless, skinless tandoori chicken breast prepared in tomato, butter and cream sauce and garnished with cashews and raisins

### CHICKEN CHILI 12.95

Boneless, skinless chicken breast cooked with fresh onions, bell peppers and tomatoes and house sauce

### CHICKEN SHAHI KORMA 12.95

Boneless skinless chicken breast prepared with cashews, raisins, cheese and cream

### CHICKEN MUGLAI 12.95

Boneless skinless chicken breast prepared with ginger and garlic, in a sauce with cashew nuts

### CHICKEN JALFRAIZE 12.95

Fresh boneless, skinless chicken breast seasoned with onion, bell pepper, ginger, tomato and lemon flavor

**Pick your own level of spices:  
Mild, Medium, Spicy, or X-Hot**

- All entrees are served with rice -

## *Beef Specialities*

### **BEEF CURRY 11.95**

Lean beef cubes cooked in an aromatic curry sauce

### **KEEMA MATTAR 11.95**

Ground beef cooked with green peas and curry sauce

### **BEEF AND VEGETABLES 11.95**

Beef stew seasoned with fresh cut vegetables in a curry flavor sauce

### **BEEF VINDALOO 11.95**

Lean beef prepared in a tangy-smooth tomato-based, spicy hot sauce

### **BEEF MUSHROOM 11.95**

Lean cubes of beef prepared with garden fresh mushrooms

### **BEEF TIKKA MASALA 11.95**

Lean beef prepared with fresh tomatoes, ginger, onions and bell peppers

### **BEEF JALFRAIZE 11.95**

Fresh beef seasoned with onion, bell pepper, ginger, tomato and lemon flavor

### **BEEF SHAHI KORMA 12.95**

Lean beef prepared with homemade cheese and garnished with cashews and raisins

### **BEEF MAKHANI 12.95**

Lean beef prepared in a butter and cream sauce and garnished with cashews and raisins

### **BEEF DAL PIAZA 12.95**

Beef cooked with onions, lentils and spices

### **BEEF MADRASI 12.95**

Lean beef prepared with fresh tomatoes, onions, and ginger in a fiery hot sauce

### **BEEF PALAK 12.95**

Lean beef prepared with curried spinach

### **BEEF JOSH 12.95**

Lean beef cubes cooked in a yogurt based sauce

## *Lamb Specialities*

### **LAMB CURRY 12.95**

Lean lamb cubes cooked in a mildly herb sauce

### **KEEMA MATTAR 12.95**

Ground lamb cooked with green peas, ginger and garlic

### **ROGAN JOSH 12.95**

Lean cubed lamb cooked in a yogurt based sauce

### **LAMB VINDALOO 12.95**

Lamb prepared in a spicy hot sauce

### **LAMB MADRASI 12.95**

Lamb cooked with fresh tomatoes, onions, and ginger in flavorful spices

### **LAMB MUSHROOM 12.95**

Lean cubes of lamb prepared with garden fresh mushrooms

### **LAMB AND VEGETABLES 12.95**

Lamb stew seasoned with fresh cut vegetables in a curry flavor sauce

### **LAMB DAL PIAZA 12.95**

Lamb cooked with onions, lentils and spices

### **LAMB JALFRAIZE 12.95**

Fresh lamb seasoned with onion, bell pepper, ginger, tomato and lemon flavor

### **LAMB SHAHI KORMA 12.95**

Boneless lamb prepared with homemade cheese and garnished with cashews and raisins

### **LAMB TKKA MASALA 12.95**

Boneless lamb prepared with fresh tomatoes, ginger, onions and bell peppers

### **LAMB PALAK 12.95**

Boneless lamb prepared with curried spinach

### **LAMB MAKHANI 12.95**

Boneless lamb prepared in a butter and cream sauce and garnished with cashews and raisins

## *Accompaniments*

### **PAPADAM 1.50**

Crispy lentil wafers

### **MANGO CHUTNEY 1.95**

Sweet-spicy mango relish

### **ONION CHUTNEY 1.95**

Sweet-spicy onion relish

### **MIXED SALAD 2.95**

### **SPICY MIXED PICKLES 1.95**

Pickled mangoes, limes, and assorted vegetables in a pungent, spicy marinade

### **DAHI 2.95**

Plain home made yogurt

### **RAITA 3.50**

Homemade yogurt with cucumbers and tomatoes

### **HOMEMADE MIXED VEGETABLE PICKLES 1.95**

## *Special Beverages*

### **SOFT DRINKS .....1.95**

Pepsi, Diet Pepsi, 7-UP, Ginger Ale, Dr. Pepper, Iced Tea

### **LASSI .....2.95**

Light, sweet yogurt drink

### **Fig LASSI.....3.50**

### **Strawberry LASSI.....3.50**

### **Mango LASSI.....3.50**

### **Badam Kesaria MILKSHAKE.....3.50**

An invigorating drink of almonds & saffron with milk, served warm or cold

### **Mango MILKSHAKE .....3.50**

### **Mango JUICE .....2.95**

### **Orange JUICE .....2.95**

### **COFFEE .....1.95**

### **Darjeeling TEA .....1.95**

### **Indian TEA.....2.50**

(with milk)

### **Madras Cold COFFEE or**

### **Chai Tea (With milk and herbs) .....2.50**

- All entrees are served with rice -

## Seafood Specialties

### SHRIMP MASALA 15.95

Fresh shrimp cooked with green peppers and onions in a mild curry sauce

### SHRIMP VINDALOO 15.95

Fresh shrimp prepared in a simmering hot sauce

### SHRIMP MALAI 15.95

Fresh shrimp simmering in coconut cream and mild spices

### SHRIMP JALFRAIZE 15.95

Jumbo shrimp seasoned with onion, bell pepper, ginger, tomato and lemon flavor

### SHRIMP PALAK 15.95

Curried shrimp cooked in seasoned spinach

### SHRIMP MAKHANI 15.95

Fresh shrimp prepared in a butter and cream sauce and garnished with cashews and raisins

### FISH MASALA 15.95

Fresh fish cooked with garden fresh peppers, onions, and tomatoes in a mild curry sauce

### FISH VINDALOO 15.95

Fresh fish prepared in a simmering hot sauce

### FISH MAKHANI 15.95

Fresh fish prepared in a butter and cream sauce and garnished with cashews and raisins

### SCALLOP MAKHANI 15.95

Fresh scallops prepared in a tomato, butter and cream sauce and garnished with cashews and raisins

### LOBSTER MASALA 17.95

Lobster tail prepared with fresh tomatoes, ginger, onions and bell peppers

## Vegetarian Specialties

### CHANA MASALA 9.95

Chickpeas cooked in special house sauce

### DAL 9.95

Yellow or black lentils, seasoned with ginger, garlic and spices

### MATER PANEER 11.95

Homemade cheese and peas in a flavorful curry sauce

### KOFTA CURRY 11.95

Spinach, cauliflower, potatoes and onion rounds prepared in a special yogurt sauce

### SAAG ALU 11.95

Curried spinach with potatoes

### CHANA SAAG 11.95

Curried spinach with chickpeas

### CHANA BHATURA 11.95

Chickpeas prepared with ginger, garlic, onion and tomato with 2 pieces of deep fried bread

### PANNER SHAHI KORMA 11.95

Homemade cheese prepared in butter and cream sauce and garnished with cashews and raisins

### SAAG PANNER 11.95

Homemade cheese cooked with curried spinach

### PANNER JALFRAIZE 11.95

Homemade cheese seasoned with onion, bell pepper, ginger, tomato and lemon flavor

### KHUMB BHAJI 11.95

Fresh mushrooms cooked with green peppers and potatoes in a mild curry sauce

### VEGETABLE CURRY 11.95

Assortment of fresh vegetables sauteed in a flavorful sauce

### VEGETABLE VINDALOO 11.95

Garden fresh vegetables in a tomatoes-based, tangy hot sauce

### MALAI KOFTA 11.95

Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins

### GOBI ALU 11.95

Cauliflower and potatoes sauteed in a mild ginger and spice sauce

### PANEER MAKHANI 11.95

Homemade cheese prepared in tomato, butter and cream sauce and garnished with cashews and raisins

### ALU MAITHI 11.95

Fenugreek leaves cooked with fresh potato and spice

### DUM ALU 11.95

Fresh potatoes cooked with cumin seeds

### BAINGAIN BHARTHA 11.95

Mashed, baked eggplant, seasoned with spices and sauteed with onions and tomatoes

### OKRA BHAJI 11.95

Fresh okra cooked with onion, ginger and spices

### VEGETABLE MAKHANI 11.95

Fresh vegetables prepared in cream sauce and garnished with cashews and raisins

### NAVRATAN SHAHI KORMA 11.95

Fresh vegetables prepared in a tomato, butter and cream sauce and garnished with cashews and raisins

### BHARTHA SAAG 11.95

Eggplant with spinach cooked with special house sauce

### BHARTHA PANEER 11.95

Fresh eggplant cooked with home made cheese and special house sauce

### PANEER TIKKA MASALA 11.95

Home made cheese cooked with fresh onions, tomatoes and bell peppers

### PANEER ACHARI 11.95

Home made cheese cooked with pickle sauce

### SPINACH WITH VEGETABLES 11.95

Seasoned spinach with cauliflower, potatoes, carrots, peas and broccoli

### JEERA ALU 10.95

Potatoes cooked with onions, ginger, cumin seeds and flavorful spices

### MATER MUSHROOM MALAI 11.95

Fresh mushroom and peas cooked with coconut cream and herbs

### PANEER MALAI 11.95

Homemade cheese cooked with coconut cream and fresh spices

- All entrees are served with rice -

## Tofu Specialties

**TOFU ACHARI 11.95**  
Tofu cooked with pickle sauce

**TOFU MAKHANI 11.95**  
Tofu prepared in butter and cream sauce and garnished with cashews and raisins

**TOFU JALFRAIZE 11.95**  
Tofu seasoned with onions, bell peppers, ginger, tomatoes and lemon flavor

**TOFU AMRATI 11.95**  
Tofu prepared with yogurt, ginger, garlic and chickpea flavor

**TOFU MATER 11.95**  
Tofu with peas, tomatoes & onions in a special curry sauce

**TOFU WITH SPINACH 11.95**  
Tofu cooked with seasoned spinach

**TOFU MASALA 11.95**  
Tofu prepared with fresh tomato, ginger, onion, and bell peppers

**TOFU KASHMIRI 11.95**  
Tofu sauteed with fresh tomatoes, onions, and green peas in a mild curry sauce

## Rice Specialties

**VEGETABLE BIRYANI 10.95**  
Aromatic rice prepared with garden fresh vegetable, peas, cashews and raisins

**CHICKEN BIRYANI 12.95**  
A saffron flavored rice dish prepared with tender pieces of chicken, green peas, cashews and raisins

**BEEF BIRYANI 12.95**  
Aromatic rice flavored with cubes of lean beef, broccoli saffron, and garnished with cashews and raisins

**LAMB BIRYANI 13.95**  
A classic Mughali dish of aromatic rice, flavored with cubes of tender lamb and broccoli, fragrant with saffron, and garnished with cashews and raisins

**SHRIMP BIRYANI 15.95**  
Aromatic rice prepared with fresh shrimp and peas and garnished with cashews and raisins

**HOUSE SPECIAL BIRYANI 17.95**  
Chicken, lamb and shrimp

## Kid's Menu

ALU PANEER NAAN.....2.95  
ALU PAKORA .....2.95

MAKHANI SAUCE W/RICE.....4.50  
STEAMED VEGETABLES.....3.95

## Desserts

**KHEER 3.50**  
Creamy rice pudding garnished with pistachio and raisins

**RASMALAI 3.50**  
Homemade light cheese in a delicately sweet milk sauce

**GAJAR-KA-HALWA 3.50**  
Indian style carrot cake served warm or cold

**GULAB JAMUN 3.50**  
Deep-fried milk balls in a sweet syrup

**KULFEE 3.50**  
Homemade Indian ice cream in your choice of flavors Plain, Mango, Pistachio  
**VANILLA ICE CREAM WITH ROSE SYRUP 3.50**

## Lunch Specials

CHICKEN CURRY..... 7.95  
TANDOORI CHICKEN..... 7.95  
CHICKEN TIKKA..... 7.95  
CHICKEN VINDALOO ..... 7.95  
BEEF CURRY ..... 7.95  
BEEF VINDALOO ..... 7.95  
LAMB CURRY ..... 7.95  
CHICKEN MUSHROOM..... 7.95

LAMB VINDALOO..... 7.95  
KOFTA CURRY..... 7.95  
VEGETABLE CURRY ..... 7.95  
MATER PANEER..... 7.95  
CHANA SAAG..... 7.95  
SAAG PANEER..... 7.95  
SAAG ALU ..... 7.95

- All entrees are served with rice -