

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 DRINKS1.95

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

LASSI2.95

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 MILKSHAKE3.50

Mango JUICE2.95

Orange JUICE2.95

COFFEE1.95

Darjeeling TEA1.95

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 PAKORA2.95

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 -