

Shuruat - Appetizers

- 1 Tamatar Shorba** Fresh tomato soup lightly spiced with Indian herbs. \$2.99
- 2 Murg Ka Shorba** Creamy chicken soup blended with light spices. \$3.99
- 3 Dal Shorba** Mixed Lentils cooked to perfection with spices. \$2.99
- 4 Samosa** (2 pieces) Spiced potatoes and peas stuffed in savory pastry dough. \$4.99
- 5 Samosa Chaat** A popular street food in India. Served with seasoned yogurt, Garbanzo beans and a splash of sweet and savory chutnies. \$6.99
- 6 Onion Bhajia** Sliced onions fried with a batter seasoned with Indian spices. \$3.99
- 7 Taste of India Mixed Platter** Assortment of vegetable samosa, chicken pakora and onion bhajia. \$10.99
- Pakora** A snack of seasoned fritters with Indian spices. Often eaten as a starter to a main Indian cuisine course along with poppadoms, tamarind chutney and mint chutney. Pakoras are made in some shape or size across the length and breadth of the subcontinent.
- 8 Vegetable Pakora** Garden vegetable fritters. \$4.99
- 9 Aloo-Pakora** Thinly sliced potato fritters. \$3.99
- 10 Mirchi Pakora** Spicy jalapeno fritters. \$3.99
- 11 Paneer Pakora** Cottage cheese fritters. \$4.99
- 12 Methi Pakora** Fenugreek leaves fritters. \$3.99
- 13 Chicken Pakora** Diced chicken fritters. \$4.99

Tandoori Khazana - From the Clay Oven

The traditional Tandoor is a clay oven fired by charcoal. The Tandoor is integral to both the baking of breads and the cooking of meat preparations. It would be no exaggeration to say that it is the Tandoor which has helped popularize Indian cuisine around the globe.

- 14 Tandoori Chicken** The best known Indian delicacy and the tastiest way to BBQ chicken. \$14.99
- 15 Chicken Tikka** Tender pieces of boneless chicken marinated with our special ingredients and grilled in the Tandoor. \$14.99
- 16 Tandoori Prawn** Jumbo prawns marinated with ginger, garlic, herbs and spices, delicately roasted in the Tandoor. \$15.99
- 17 Lamb Kebab** Medallions of lamb marinated with authentic Indian spices and grilled in the Tandoor. \$15.99
- 18 Paneer Tikka** For the vegetarians in Tandoori cooking, an exotic kebab of home-made cottage cheese. \$12.99
- 19 Sheek Kebab** A mixture of minced meat, garlic and spices thinly wrapped around a skewer and cooked in the Tandoor. \$12.99
- 20 Taste of India Tandoori Grill** An assortment of tandoori specialities: Sheek Kebab, Tandoori Chicken, Chicken Tikka and Paneer Tikka. \$15.99

Khane Ke Saath - Side Orders

- 21 Raita** Seasoned yogurt with cucumber and carrots. \$1.99
- 22 Achaar** Mixed variety of spicy pickle. \$1.99
- 23 Mango Chutney** Tangy mango sauce. \$1.99
- 24 Kuchumbar** Diced onions, tomatoes, green chilies with lemon juice and spices. \$2.99
- 25 Papads** Crispy lentil wafers. \$1.99
- 26 Mirchi Ka Salan** Jalapeno, tempered with herbs and spices. \$3.99
- 27 Curry** Any curry of your choice. \$3.99
- 28 Zeera Ke Chawal** Basmati rice fragranced with cumin seeds. \$3.99

Curry

Curry in India is not a singular dish but rather pertains to an entire category of dishes. We have chosen six of the most popular curries which you can have cooked with your choice of meat. All curries are served with rice.

- Lamb / Goat** \$14.99
- 29 Korma Curry** A luxuriously mild and creamy curry.
- 30 Coconut Curry** Curry prepared with coconut milk and spices.
- 31 Vindaloo** Zesty curry cooked with fried garlic, onions, freshly ground goan spices, vinegar and potatoes.
- Chicken** \$12.99
- 32 Kadhai** Spicy home-style curry.
- 33 Bhoona** Curry simmered with onions, tomatoes and a host of carefully selected spices.
- 34 Saag** Finely chopped spinach simmered in cream and authentic spices.
- Prawn** \$15.99
- 35 Chicken Tikka Masala** Marinated chicken breast in a velvety curry with a tangy twist. \$12.99
- 36 Makhani Butter Chicken** Marinated chicken breast sautéed in a fusion of onion, tomatoes, homemade yogurt and a blend of Indian spices. \$12.99
- 37 Sukha Maas** Lamb or Goat cooked in yogurt with bell peppers, onions and a few red chilies. \$14.99
- 38 Rogan Josh** Lamb chunks cooked in a thick mugalai curry, known for its distinct aroma of saffron. \$14.99
- 39 Machhere Jhol** A delicate fish curry dish that comes from the Bengal region of India. \$14.99
- 40 Chilli Chicken** Diced pieces of chicken, seasoned with Asian house spices, jalapenos, bell peppers and chilies. \$14.99

Chef's Specialities

Biryani - Basmati Rice Specialities

- 41 Lucknow Lamb Biryani** Lamb and rice. \$14.99
- 42 Hydrabadi Murg Biryani** Chicken cooked with rice. \$12.99
- 43 Subzi Ki Biryani** Vegetables and rice. \$12.99
- 44 Jhinga Ki Biryani** Shrimp cooked with rice. \$15.99
- 45 Machhi Biryani** Fish cooked with rice. \$14.99
- 46 Mattar Ke Chawal** Rice cooked with peas and spices. \$6.99

Sabzi Baagh Se - Vegetarian Entrées

- 47 VEGAN Baigan Bhartha** Pureed roasted eggplant simmered with onions and tomatoes. \$12.99
- 48 Navratan Korma** Vegetables cooked in a tangy tomato cream sauce and mildly seasoned. \$12.99
- 49 VEGAN Gobi Aloo** Cauliflower and potatoes cooked with fresh coriander and ginger. \$12.99
- 50 Saag Paneer** Pureed spinach and home-made cottage cheese cooked with freshly ground spices. \$12.99
- 51 VEGAN Channa Masala** Garbanzo beans cooked delicately with fresh onions, ginger and spices in true Punjabi style. \$12.99
- 52 Paneer Masala** Home-made fresh cottage cheese served in a mild creamy sauce. \$12.99
- 53 Dal Bukhara** Ginger infused slow-cooked black lentils in cream and butter. \$12.99
- 54 VEGAN Mushroom Do-Pyazza** Mushrooms cooked with aromatic spices and lots of onions. \$12.99
- 55 Kofta Dil Bahar** Vegetables and cottage cheese balls served in a creamy nut based curry. \$12.99
- 56 Dal Tadka** Yellow lentils cooked overnight in the oven and tempered with whole Indian spices. \$12.99
- 57 VEGAN Aloo Methi** Potatoes cooked with fenugreek leaves. \$12.99
- 58 Chilli Paneer** Chunks of cottage cheese cooked with bell peppers, onions and tomato. \$12.99
- 59 VEGAN Rajmah** Red kidney beans cooked with whole spices in a thick tomato curry. \$12.99

Tandoor Se - Bread Selection

Traditional breads baked on the hot walls of the Tandoor.

60 Butter Naan Unleavened flour bread.	\$1.99	67 Tandoori Roti Whole wheat unleavened bread brushed with butter.	\$1.99
61 Garlic Naan Indian style garlic bread.	\$2.99	68 Parantha Multi-layer whole wheat bread.	\$2.99
62 Bullet Naan Naan topped with green chillies.	\$2.99	69 Aloo Parantha Multi-layer whole wheat bread stuffed with seasoned potatoes.	\$2.99
63 Keema Naan Stuffed with seasoned lamb and chicken.	\$4.99	70 Paneer Parantha Multi layered whole wheat bread stuffed with homemade cottage cheese.	\$3.99
64 Peshawari Naan Stuffed with dry fruits.	\$4.99	71 Onion Kulcha Onions crusted flour bread.	\$2.99
65 Bhatura Deep fried flour and semolina bread.	\$3.99		
66 Poori Deep fried whole wheat fluffy bread.	\$3.99		

Bachhe Ka Khana Kid's Menu

Tandoori Chicken Indian style BBQ chicken served with French Fries.	\$5.99
Corn-Dog Corn Dog served with French Fries.	\$5.99
Chicken Nuggets Tender chicken nuggets served with French Fries.	\$5.99

Peene Ke Leye Beverages

Chai Indian style milk tea.	\$1.99
Iced Tea Southern style sweet tea.	\$1.99
Lassi Sweet and Salty Yogurt drink.	\$2.99
Mango Lassi Mango flavored yogurt drink.	\$2.99
Roohafza A cooling rose flavored drink.	\$2.99
Soft Drink Pepsi fountain drinks.	\$1.99
Aam Rass Mango juice.	\$2.99

Mitha - Desserts

What distinguishes Indian desserts from sweets of other countries is that they are not only prepared to satisfy a sweet-tooth alone. They are, in fact intended to provide nourishment. In the land of rich traditions, to offer sweets is the ultimate act of friendship-sign of love and affections.

Kheer Traditional rice pudding.	\$3.99
Gulab-Jamun Milk powder dumplings served in a warm sweet syrup.	\$3.99
Mitha Platter Chef's choice of 3 Mithais.	\$6.99
Mango Ice-Cream Homemade Fresh Mango ice-cream.	\$3.49
Sevian Vermicelli noodles cooked in milk with green cardamom.	\$3.99
Gajjar Ka Halwa Grated carrots cooked in milk and sweetened with jiggery.	\$3.99

Delivery available for dinner only.
\$15 minimum, 8 mile limit,
delivery charges and restrictions apply.

2900 E. Cervantes St. • Pensacola, FL 32503

Tel: 850-439-3005



Come, be our *guest*

Hours: 11am-3pm
Buffet
5-9pm
A la carte

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Cervantes



Perry Ave.