

## VARIOUS RICE & BIRYANI DISHES

90. Lamb Biryani Boneless / On Bone R120 / R105  
(Lamb marinated with herbs and spices gradually cooked with basmati rice)
91. Chicken Biryani R99  
(Chicken marinated with herbs & spices gradually cooked with basmati rice)
92. Fish Biryani R135  
(Fish deliciously flavored with spices and cooked with basmati rice)
93. Mix Seafood Biryani R135  
(Mixed seafood simmered in delicious herbs and spices and cooked with basmati rice a delicacy)
94. Prawn Biryani R160  
(Prawns simmered in delicious herbs and spices and cooked with basmati rice – a delicacy)
95. Vegetable Biryani R90  
(Mixed fresh vegetables tastefully blended with rare herbs and spices cooked with basmati rice. A must for the vegetarian connoisseur)
96. Matar Pulao R35  
(Steamed basmati rice cooked with green peas)
97. Mushroom Pulao R42  
(Steamed basmati rice cooked with cooked and mushroom)
98. Vegetable Pulao R35  
(Steamed basmati rice delicately spiced and cooked with vegetables)
99. Yellow Rice R35  
(Steamed basmati rice delicately spiced)
100. Jeera Rice R25  
(Steamed basmati rice cooked with cumin seeds)



## BUNNY CHOW/ ROTI ROLL

101. Mutton R78
102. Chicken R68
103. Vegetable / Sugar Beans R55



## SALAD & RAITA

104. Tomato, Onion, Chilies Salad R30
105. Mixed Green Salad R34
106. Cucumber Raita R30
107. Potato Raita R30
108. Tomato, Onion, Chili Raita R30
109. Bundi Raita R30
110. Chutney / Pickle R10

## DESSERTS

111. Rice Pudding / Sooji Halwa R30
112. Gulab Jamun / Rasgulla 2 pcs R30

## LUNCH SPECIAL MENU

(Only takeaway 10am to 4pm)

113. Mix Vegetable Curry R40  
with Rice or 2 Roti
114. Chicken Curry R45  
with Rice or 2 Roti
115. Lamb Curry R50  
with Rice or 2 Roti
116. Spicy Chicken Wings 4 R40  
+ Chips + Roti
117. Vegetable Biryani R40  
(Small Portion) Served with Raita
118. Chicken Biryani R45  
(Small Portion) Served with Raita
119. Lamb Biryani R50  
(Small Portion) Served with Raita
120. Beans Bunny Chow R45



# WE DO CATERING FOR ALL OCCASIONS

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**NOW OPEN**



**NOW OPEN**

# TASTE OF INDIA

## INDIAN RESTAURANT & TAKE AWAY

Cornwall View Shopping Centre, Boeing St & Piering Rd,  
Rietvalleirand, Pretoria. Tel: 012 345 1135 / 3010 - Cell: 065 525 4244  
email: tasteofindiapta@gmail.com - web: www.tasteofindijhb.co.za

**Food is Prepared Mild, Medium or Hot | All Food is Halaal**

## VEGETARIAN STARTERS

1. Vegetable Samosa - 4 R34
2. Onion Bhajia R34
3. Pakoda Mix R40
4. Paneer Pakoda R50
5. Paneer Tikka R75
6. Tandoori Mushroom R75
7. Mix Veg Platter for 1 / 2 R45/R78
8. Mix Veg Platter for 4 R125
- (Contains Veg Samosa, Paneer, Tikka, Tandoori Aloo, Chili bites & assorted pakodas)

## INDIAN BREADS

9. Roti / Tawa Roti R14
10. Naan R15
11. Rogni Naan R20
12. Kashmiri Naan R22
13. Butter Naan R18
14. Garlic Naan / Chillie Garlic Naan R20
15. Lacha / Kerala Paratha R20
16. Stuffed Paratha - Aloo / Gobi / Onion R36
17. Romali Roti R18
18. Stuffed Keema Naan R40
19. Peshawari Naan R24
20. Paneer Kulcha R40
21. Onion Kulcha R32

## CHIPS

22. Plain Chips R30
23. Masala Chips R35

## NON-VEGETARIAN STARTERS

24. Lamb Samosa / Chicken Samosa - 4 pcs R35
25. Chicken Reshme Kebab R80  
(Tender pieces of chicken marinated in yoghurt & cream with rare herbs and spices and cooked in clay oven 6 pcs)
26. Chicken Tikka R80  
(Tender pieces of chicken marinated overnight in exotic spices and gradually cooked in clay oven – six pcs)
27. Lamb Chops R95  
(Marinated overnight in exotic spices and gradually cooked in clay oven - 4 pcs)
28. Lamb Shish Kebab R90  
(Deliciously flavored with herbs and spices and prepared on a skewer in clay oven)
29. Mix Tandoori Meat Platter for 1 / 2 R85 / R160  
(Platter contains chicken boti, chicken reshme kebab, lamb shish kebab, lamb boti, king klip fish, samosa and queen prawns)
30. Mix Tandoori Meat Platter for 4 R320  
(Platter contains chicken boti, chicken reshme kebab, lamb shish kebab, lamb boti, king klip fish, samosa and queen prawns)
31. Tandoori Chicken Full R130  
(Whole chicken marinated overnight in traditional Indian spices and gradually cooked in clay oven)
32. Tandoori Chicken Quarter / Half R45 / R75
33. Fried Prawns R100
34. Chicken Lollypop Fried / Tandoori R68

**DELIVERY COMING SOON**

## CHICKEN DISHES

35. Chicken Curry R86  
(Chicken traditionally prepared in tasty gravy)
36. Chicken Vindaloo R90  
(Chicken prepared with potatoes and whole red chillies)
37. Chicken Korma R99  
(Tender pieces of chicken cooked in rich cream and crushed cashew nut sauce. Highly recommended)
38. Chicken Badami R99  
(Chicken pieces flavored with tasty crushed almonds and prepared in a gravy)
39. Chicken Palak R95  
(Boneless chicken pieces prepared with spinach and cream)
40. Chicken Tikka Masala R99  
(Boneless pieces of chicken cooked in tomato and flavored with butter and herbed spices)
41. Chicken Do Payaaza R99  
(Tender pieces of chicken, green pepper, onion and tomato flavored with herbs and spices in tasty gravy. A perfect blend between chicken and green peppers)
42. Chicken Madras R99  
(Tender pieces of chicken prepared with coconut flavor in traditional South Indian style)
43. Chicken Jal Frejie R99  
(Tender pieces of chicken cooked with onion, tomato and green pepper with sweet and sour flavor)
44. Chicken Lemon Curry R99  
(Tender pieces of chicken cooked with onion gravy and fresh lemon)
45. Chicken Kadhai R99  
(Tender pieces of chicken cooked with onion, tomato and green pepper prepared in cashew nut and brown gravy)
46. Chicken Bhuna R99  
(Boneless pieces of chicken cooked with onion & tomato – thick gravy)
47. Butter Chicken R99  
(Tender pieces of chicken cooked in butter and tomato gravy)
48. Egg Curry R78  
(Boiled eggs cooked with spices and onion, tomato thick gravy)



## LAMB DISHES

49. Lamb Curry - Boneless / On Bone R115 / R99  
(Tender pieces of lamb traditionally prepared with potato in a tasty gravy)
50. Lamb Vindaloo - Boneless / On Bone R115 / R99  
(Tender pieces of lamb prepared with potato and whole red chillies in an exotic gravy)
51. Lamb Palak R115  
(Tender pieces of lamb prepared with spinach and cream sauce)
52. Lamb Korma R122  
(Tender pieces of lamb cooked in rich crushed cashew nut & cream sauce)
53. Lamb Bhuna Gosht R120  
(Tender pieces of lamb cooked with tomato and onion - thick gravy)
54. Lamb Dhal Gosht R115  
(Tender pieces of lamb prepared with traditional lentils and flavored with herbs and spices)
55. Lamb Do Payaaza R120  
(Tender pieces of lamb cooked with tomato, onion and green pepper flavored with herbs and spices and simmered in a rich cashew nut sauce)
56. Lamb Madras R120  
(Tender pieces of lamb prepared with coconut flavor in traditional South Indian style)
57. Lamb Baghdadi R122  
(Tender pieces of cooked with sliced tomato, green paper, garlic & prepare in indian spices blend & topped with eggs)
58. Lamb Gosht Badami R122  
(Tender pieces of lamb flavored with crushed almonds and served in a tasty gravy braised using traditional herbs and spice)
59. Lamb Rogan Josh R115  
(Tender pieces of lamb cooked with tomato and brown onion gravy)
60. Lamb Tikka Masala R120  
(Tender pieces of lamb cooked in a rich buttered tomato onion gravy)
61. Lamb Kadhai R120  
(Tender pieces of lamb cooked with onion, tomato and green pepper prepared in cashew nut, brown gravy)
62. Lamb Jal Frieji R120  
(Tender pieces of lamb cooked with onion, tomato and green paper with sweet & sour flavour)
63. Lamb Chops Masala R120  
(Tandoori grilled lamb chops cooked with tomato and onion tasty gravy)

## VEGETARIAN DISHES

64. Bombay Potatoes R75  
(Steamed potatoes spiced and cooked with whole coriander seeds and cumin seeds)
65. Aloo Matar Gobi R78  
(Potatoes, cauliflowers & green peas cooked in delicious gravy)
66. Paneer Masala R85  
(Indian cottage cheese prepared in rich tangy gravy)
67. Paneer Korma R95  
(Indian cottage cheese cooked in gravy blended with crushed cashew nuts and cream)
68. Paneer Palak R85  
(Indian cottage cheese tastefully prepared with spinach and cream)
69. Paneer Matar R85  
(Indian cottage cheese tossed with green peas and cooked in delicious tomato gravy)
70. Paneer Makhnie R85  
(Indian cottage cheese cooked in tasty butter and tomato gravy)
71. Mixed Vegetables R80  
(Mixed veg cooked in tangy gravy)
72. Matar Mushroom R85  
(Peas and mushroom cooked to perfection in tangy gravy)
73. Navrattan Korma R92  
(Fresh vegetables cooked in cashew nut and cream sauce)
74. Paneer Labab Dar R92  
(Indian cottage cheese cooked with onion tomato – thick gravy)
75. Baigan Bhartha R75  
(Mashed brinjals cooked in onion pasty sauce)
76. Malai Kofta R95  
(Cottage cheese and nuts dumpling cooked creamy rich gravy)
77. Chana Masala R75  
(Chick peas cooked with herbs and spices)
78. Dhal Makhnie R85  
(Black lentils cooked with red kidney beans in butter)
79. Dhal Tadka R76  
(Yellow lentils fried with onion and tomatoes)
80. Vegetable Makhnie R79  
(Fresh vegetable cooked in tasty butter and tomato gravy)
81. Vegetable Jal Frejie R80  
(Fresh mixed vegetables cooked in tomato gravy. Sweet & sour flavor)

82. Shai Jeera Aloo R75  
(Potatoes cooked with cumin seeds using Indian herbs and spices)
83. Paneer Kadhai R85  
(Indian cottage cheese cooked with onion, tomato and green pepper in cashew nut and brown gravy)
84. Paneer Tikka Masala R85  
(Indian cottage cheese cooked in rich buttered tomato gravy)

## SEA FOOD DISHES

85. Fish Curry R135  
(Pieces of Kingklip spiced and prepared in a delicious gravy)
86. Fish Vindaloo R135  
(Pieces of Kingklip cooked with potato and hot chillies in exotic gravy)
87. Prawn Masala R160  
(Prawns cooked to perfection in a special blend of spices. A must try!)
88. Prawn Vindaloo R160  
(Prawns prepared with potato and whole red chillies in exotic gravy)
89. Prawn Korma R175  
(Prawns cooked in a rich cream and crushed cashew nut sauce)



WE DO DELIVERY WITH CARD MACHINE - DELIVERY COMING SOON

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