

VARIOUS RICE & BIRYANI DISHES

106. Lamb Biryani Boneless / On Bone	R105 / R95
(Lamb marinated with herbs and spices gradually cooked with basmati rice)	
107. Chicken Biryani	R90
(Chicken marinated with herbs & spices gradually cooked with basmati rice)	
108. Fish Biryani	R122
(Fish deliciously flavored with spices and cooked with basmati rice)	
109. Goat Biryani	R110
110. Mix Seafood Biryani	R122
(Mixed seafood simmered in delicious herbs and spices and cooked with basmati rice a delicacy)	
111. Prawn Biryani	R145
(Prawns simmered in delicious herbs and spices and cooked with basmati rice – a delicacy)	
112. Vegetable Biryani	R82
(Mixed fresh vegetables tastefully blended with rare herbs and spices cooked with basmati rice. A must for the vegetarian connoisseur)	
113. Matar Pulao	R33
(Steamed basmati rice cooked with green peas)	
114. Mushroom Pulao	R38
(Steamed basmati rice cooked with cooked and mushroom)	
115. Vegetable Pulao	R33
(Steamed basmati rice delicately spiced and cooked with vegetables)	
116. Yellow Rice	R32
(Steamed basmati rice delicately spiced)	
117. Jeera Rice	R22
(Steamed basmati rice cooked with cumin seeds)	



SALAD & RAITA

124. Tomato, Onion, Chillies Salad	R30
125. Mixed Green Salad	R34
126. Cucumber Raita	R30
127. Potato Raita	R30
128. Tomato, Onion, Chili Raita	R30
129. Bundi Raita	R30
130. Chutney / Pickle	R10

DESSERTS

131. Rice Pudding / Sooji Halwa	R24
132. Gulab Jamun / Rasgulla 2 pcs	R30

LUNCH SPECIAL MENU

(Only takeaway 10am to 4pm)

133. Mix Vegetable Curry	R35
with Rice or 2 Roti	
134. Chicken Curry	R40
with Rice or 2 Roti	
135. Lamb Curry	R45
with Rice or 2 Roti	
136. Spicy Chicken Wings 4	R35
+ Chips + Roti	
137. Vegetable Biryani	R35
(Small Portion) Served with Raita	
138. Chicken Biryani	R40
(Small Portion) Served with Raita	
139. Lamb Biryani	R45
(Small Portion) Served with Raita	
140. Beans Bunny Chow	R40



SMALL ROTI WRAPS (SPECIAL)

118. Lamb	R55
119. Chicken	R45
120. Vegetable	R35

BUNNY CHOW/ ROTI ROLL

121. Mutton	R70
122. Chicken	R60
123. Vegetable / Sugar Beans	R50

WE DO CATERING FOR ALL OCCASIONS



TASTE OF INDIA

INDIAN RESTAURANT & TAKE AWAY

011 234 1727 / 66

email: info@tasteofindiajhb.co.za - web: www.tasteofindiajhb.co.za

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

VEGETARIAN STARTERS

1. Vegetable Samosa - 4	R30
2. Onion Bhajia	R30
3. Pakoda Mix	R35
4. Paneer Pakoda	R45
5. Paneer Tikka	R70
6. Tandoori Mushroom	R70
7. Mix Veg Platter for 1 / 2	R40/R70
8. Mix Veg Platter for 4	R95

(Contains Veg Samosa, Paneer, Tikka, Tandoori Aloo, Chili bites & assorted pakodas)

INDIAN BREADS

9. Roti / Tawa Roti	R13
10. Naan	R14
11. Rogni Naan	R18
12. Kashmiri Naan	R20
13. Butter Naan	R17
14. Garlic Naan / Chillie Garlic Naan	R18
15. Lacha / Kerala Paratha	R18
16. Stuffed Paratha - Aloo / Gobi / Onion	R34
17. Romali Roti	R16
18. Stuffed Keema Naan	R36
19. Peshawari Naan	R22
20. Paneer Kulcha	R36
21. Onion Kulcha	R30

CHIPS

22. Plain Chips	R26
23. Masala Chips	R32

NON-VEGETARIAN STARTERS

24. Lamb Samosa / Chicken Samosa	R32
(Tender pieces of chicken marinated overnight in exotic spices and gradually cooked in clay oven - 6 pcs)	
25. Chicken Reshme Kebab	R72
(Tender pieces of chicken marinated in yoghurt & cream with rare herbs and spices and cooked in clay oven 6 pcs)	
26. Chicken Tikka	R72

(Tender pieces of chicken marinated overnight in exotic spices and gradually cooked in clay oven – six pcs)

27. Lamb Chops	R85
(Marinated overnight in exotic spices and gradually cooked in clay oven - 4 pcs)	
28. Lamb Shish Kebab	R80

(Deliciously flavored with herbs and spices and prepared on a skewer in clay oven)

29. Mix Tandoori Meat Platter for 1 / 2	R78 / R150
(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	R290

(Platter contains chicken boti, chicken reshme kebab, lamb shish kebab, lamb boti, king klip fish, samosa and queen prawns)

31. Tandoori Chicken Full	R120
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(Whole chicken marinated overnight in traditional Indian spices and gradually cooked in clay oven)

32. Tandoori Chicken Quarter / Half	R40 / R70
33. Fried Prawns	R90
34. Chicken Lollypop Fried / Tandoori	R60



WE DO DELIVERY WITH

CARD MACHINE

011 234 1727 / 66

CHICKEN DISHES

35. Chicken Curry Boneless / On Bone (Chicken traditionally prepared in tasty gravy)	R82 / R72
36. Chicken Vindaloo Boneless / On Bone (Chicken prepared with potatoes and whole red chillies)	R85 / R76
37. Chicken Korma (Tender pieces of chicken cooked in rich cream and crushed cashew nut sauce. Highly recommended)	R89
38. Chicken Badami (Chicken pieces flavored with tasty crushed almonds and prepared in a gravy)	R89
39. Chicken Palak Boneless / On Bone (Boneless chicken pieces prepared with spinach and cream)	R85 / R76
40. Chicken Tikka Masala (Boneless pieces of chicken cooked in tomato and flavored with butter and herbed spices)	R89
41. Chicken Do Payaaza (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)	R89
42. Chicken Madras (Tender pieces of chicken prepared with coconut flavor in traditional South Indian style)	R89
43. Chicken Jal Frejie (Tender pieces of chicken cooked with onion, tomato and green pepper with sweet and sour flavor)	R89
44. Chicken Lemon Curry (Tender pieces of chicken cooked with onion gravy and fresh lemon)	R86
45. Chicken Kadhai (Tender pieces of chicken cooked with onion, tomato and green pepper prepared in cashew nut and brown gravy)	R89
46. Chicken Bhuna (Boneless pieces of chicken cooked with onion & tomato – thick gravy)	R89
47. Butter Chicken (Tender pieces of chicken cooked in butter and tomato gravy)	R90
48. Egg Curry (Boiled eggs cooked with spices and onion, tomato thick gravy)	R70

LAMB DISHES

49. Lamb Curry Boneless / On Bone (Tender pieces of lamb traditionally prepared with potato in a tasty gravy)	R99 / R90
50. Lamb Vindaloo Boneless / On Bone (Tender pieces of lamb prepared with potato and whole red chillies in an exotic gravy)	R99 / R90
51. Lamb Palak Boneless / On Bone (Tender pieces of lamb prepared with spinach and cream sauce)	R99 / R90
52. Lamb Korma (Tender pieces of lamb cooked in rich crushed cashew nut & cream sauce)	R110
53. Lamb Bhuna Gosht (Tender pieces of lamb cooked with tomato and onion - thick gravy)	R105
54. Lamb Dhal Gosht Boneless / On Bone (Tender pieces of lamb prepared with traditional lentils and flavored with herbs and spices)	R105 / R92
55. Lamb Do Payaaza (Tender pieces of lamb cooked with tomato, onion and green pepper flavored with herbs and spices and simmered in a rich cashew nut sauce)	R105
56. Lamb Madras (Tender pieces of lamb prepared with coconut flavor in traditional South Indian style)	R105
57. Lamb Baghdadi (Tender pieces of cooked with sliced tomato, green paper, garlic & prepare in indian spices blend & topped with eggs)	R110
58. Lamb Gosht Badami (Tender pieces of lamb flavored with crushed almonds and served in a tasty gravy braised using traditional herbs and spice)	R110
59. Lamb Rogan Josh Boneless / On Bone (Tender pieces of lamb cooked with tomato and brown onion gravy)	R99 / R92
60. Lamb Tikka Masala (Tender pieces of lamb cooked in a rich buttered tomato onion gravy)	R105
61. Lamb Kadhai (Tender pieces of lamb cooked with onion, tomato and green pepper prepared in cashew nut, brown gravy)	R105
62. Lamb Jal Frieji (Tender pieces of lamb cooked with onion, tomato and green paper with sweet & sour flavour)	R105
63. Lamb Chops Masala (Tandoori grilled lamb chops cooked with tomato and onion tasty gravy)	R105
64. Goat Curry / Dry	R110

VEGETARIAN DISHES

65. Bombay Potatoes (Steamed potatoes spiced and cooked with whole coriander seeds and cumin seeds)	R68	83. Shai Jeera Aloo (Potatoes cooked with cumin seeds using Indian herbs and spices)	R70
66. Aloo Matar Gobi (Potatoes, cauliflowers & green peas cooked in delicious gravy)	R75	84. Paneer Kadhai (Indian cottage cheese cooked with onion, tomato and green pepper in cashew nut and brown gravy)	R82
67. Paneer Masala (Indian cottage cheese prepared in rich tangy gravy)	R82	85. Paneer Tikka Masala (Indian cottage cheese cooked in rich buttered tomato gravy)	R82
68. Paneer Korma (Indian cottage cheese cooked in gravy blended with crushed cashew nuts and cream)	R85	86. Okra (Bhindi) Masala - Crispy	R60
69. Paneer Palak (Indian cottage cheese tastefully prepared with spinach and cream)	R82	87. Bitter Guard (Karela) - Crispy	R60
70. Paneer Matar (Indian cottage cheese tossed with green peas and cooked in delicious tomato gravy)	R82	SEA FOOD DISHES	
71. Paneer Makhnie (Indian cottage cheese cooked in tasty butter and tomato gravy)	R82	88. Fish Curry (Pieces of Kingklip spiced and prepared in a delicious gravy)	R122
72. Mixed Vegetables (Mixed veg cooked in tangy gravy)	R78	89. Fish Vindaloo (Pieces of Kingklip cooked with potato and hot chillies in exotic gravy)	R122
73. Matar Mushroom (Peas and mushroom cooked to perfection in tangy gravy)	R82	90. Prawn Masala (Prawns cooked to perfection in a special blend of spices. A must try!)	R145
74. Navrattan Korma (Fresh vegetables cooked in cashew nut and cream sauce)	R85	91. Prawn Vindaloo (Prawns prepared with potato and whole red chillies in exotic gravy)	R145
75. Paneer Labab Dar (Indian cottage cheese cooked with onion tomato – thick gravy)	R85	92. Prawn Korma (Prawns cooked in a rich cream and crushed cashew nut sauce)	R160
76. Baigan Bhartha (Mashed brinjals cooked in onion pasty sauce)	R72	CHEF'S SPECIAL / INDO CHINESE	
77. Malai Kofta (Cottage cheese and nuts dumpling cooked creamy rich gravy)	R85	93. Chicken Schezuan Fried Rice	R82
78. Chana Masala (Chick peas cooked with herbs and spices)	R72	94. Veg Schezuan Fried Rice	R72
79. Dhal Makhnie (Black lentils cooked with red kidney beans in butter)	R82	95. Triple Chicken Schezuan	R132
80. Dhal Tadka (Yellow lentils fried with onion and tomatoes)	R72	96. Triple Veg Schezuan	R110
81. Vegetable Makhnie (Fresh vegetable cooked in tasty butter and tomato gravy)	R75	97. Chicken Schezuan Noodles	R66
82. Vegetable Jal Frejie (Fresh mixed vegetables cooked in tomato gravy Sweet & sour flavor)	R78	98. Veg Schezuan Noodles	R55
		99. Chilly Paneer (Dry or Gravy)+Fried Rice	R72
		100. Chilly Chicken (Dry or Gravy)+Fried Rice	R82
		101. Chicken Manchurian (Dry or Gravy)+Fried Rice	R82
		102. Veg Manchurian (Dry or Gravy)+Fried Rice	R66
		103. Chilly Mushroom (Dry or Gravy)+Fried Rice	R70
		104. Chicken Crispy / Chicken 65	R65 / R75
		105. Veg Crispy	R60



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