



TASTE OF
India
CLASSIC INDIAN WITH A MODERN TWIST

Food Menu



WE DO OUTDOOR
CATERING FOR ALL
OCCASIONS LIKE...
BIRTHDAY PARTY,
KITTY PARTY,
WEDDING
ETC.

About us

Welcome to **TASTE OF INDIA**, your local destination for authentic **Indian Cuisine**, reimagined with a modern touch.

Our restaurant is helmed by **Chef Paul**, whose culinary journey began in the **U.S.**, where he worked at an Indian Restaurant his passion for Indian Food, combined with his expertise from years of experience, inspired him to open **TASTE OF INDIA** and share his love for this vibrant cuisine with the community.

At **TASTE OF INDIA**, we blend traditional Indian Flavors with contemporary cooking methods, offering a menu that is both comforting and innovative from classic favorites to Chef Paul's creative spins on Indian staples, each dish is crafted with fresh ingredients and bold, aromatic spices that deliver an unforgettable experience.

Join us for a warm, Welcoming atmosphere and a **TASTE OF INDIA** that brings together the best of both worlds—authenticity and modernity—right here in your neighborhood.

FOLLOW US ON





DAHI
BHALLA
CHAAT



VEG. SAMOSA

Vegetarian Appetizers

VEG. PAKORA	\$6.99
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Made with vegetables like onions, potatoes, gram flour, spices and herbs.

VEG. SAMOSA (2 PCS)	\$3.99
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Filled with potatoes, green peas, spices and fresh herbs.

GOBI PAKORA	\$6.99
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Made with cauliflower, gram flour, spices & herbs.

PANEER PAKORA (8 PCS)	\$8.99
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Prepared with spiced paneer cubes, coated with besan or chickpea flour batter.

ALOO TIKKI (6 PCS)	\$7.99
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Made with boiled & mashed potatoes, spices and herbs, these Indian style potato patties are shallow fried or pan fried to perfection until crisp.

SAMOSA CHAAT	\$7.99
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Crunchy samosa is served with spicy chole, yogurt and chutneys.

CHAAT PAPDI	\$7.99
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Crispy flat puris (papdis) topped with potato, chickpeas, moong beans, onion, flavored with green chutney.

DAHI BHALLA CHAAT	\$7.99
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Delectably soft lentil fritters soaked in creamy yogurt and topped with sweet & spicy chutneys.

GOBI MANCHURIAN	\$10.99
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Crispy fried cauliflower coated in a sweet, tangy, spicy, and umami-rich indo-chinese sauce.

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CHILLI CHICKEN

Non-vegetarian Appetizers

KEEMA SAMOSA (2 PCS)

\$5.99

A steaming, fragrant filling of tender keema spiced with cumin, coriander, and turmeric.

CHICKEN PAKORA

\$10.99

Crispy and spicy deep fried chicken bites coated in a besan and rice flour batter and flavored with spices.

CHICKEN 65

\$12.99

Chicken pieces are marinated with flour, spices, yogurt, egg, and curry leaves. These are later fried to perfection until golden and crisp.

CHILLI CHICKEN

\$12.99

Made with chicken marinated in Chinese sauces, fried till crispy, sautéed with onions, peppers & sauces.

MANGO CHICKEN

\$12.99

Chicken breasts are pounded thin and marinated in a sweet, smokey, citrusy sauce, cooked in a hot pan, and served with a sweet and spicy mango.

FISH PAKORA

\$13.99

Fish pakora featuring delectable fish coated in gram flour batter and deep fried to perfection.

CHILLI FISH

\$14.99

Fish batter fried and doused in a spicy-tangy sauce made with soy, tomato and chilli sauce along with chillies, ginger and garlic.

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CHICKEN MALAI KABAB

Tandoori Specialties from the clay oven

PANEER TIKKA

\$13.99

Marinated and grilled cottage cheese cubes.

CHICKEN MALAI KABAB

\$14.99

Malai kebab chicken pieces are marinated in hung yoghurt, fresh cream, cheese spread, ginger-garlic paste, and seasoned with spices.

TANDOORI CHICKEN

\$14.99

Chicken marinated with yogurt, herbs and spices grilled in the tandoor oven.

LAMB SEEKH KABAB

\$16.99

Marinated ground meat, skewered and charbroiled over an open flame. individually Plated meals served with steamed rice and two mini naans.

LAMB CHOPS

\$21.99

Marinated lamb chops are pan-seared then finished with a flavorful garlic butter herb sauce.

FISK TIKKA

\$16.99

Tikka made with fish grilled to perfection and served spicy.

TANDOORI SALMON

\$21.99

Marinated with spices and herbs, later baked in a tandoor.

SHRIMP TIKKA

\$17.99

Fresh salmon marinated in herbs and roasted in the tandoor oven. served on a sizzling bed of onions.

MIX TANDOORI PLATTER

\$19.99

A combination of seekh kabab, tandoori chicken, chicken tikka, tandoori shrimp, served with sauteed onions and bell peppers.

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DAL MAKHNI

Vegetarian Specialties

YELLOW DAL (TADKA) **\$12.99**

Yellow lentils stewed with garlic, cumin and spices.

DAL MAKHANI **\$13.99**

Slow cooked black lentils seasoned with ginger, garlic and herbs.

CHANA MASALA **\$12.99**

Chana masala cooked with warming spices, tangy onion & tomato curry.

PUNJABI KARHI **\$12.99**

Punjabi kadhi has deep fried pakoras (fritters) dunked in a tangy yogurt based curry.

ALOO METHI **\$12.99**

Stir fried potatoes with fenugreek leaves, whole and ground spices.

EGG PLANT BARTHA **\$13.99**

Smoked eggplant mash with indian spices.

ALOO BAINGAN **\$13.99**

Made with diced potatoes and eggplant that have been simmered in a spiced onion tomato & masala.

METHI MATAR MALAI **\$13.99**

A rich and creamy gravy of fenugreek and peas with spice mixture.

MALAI KOFTA OR MALAI KOFTA WITH BUTTER SAUCE **\$13.99**

Freshly minced veg. and cheeseballs simmered in a cardamon, saffron, cashew sauce & cream.

ALOO GOBI MASALA **\$13.99**

Cauliflower and potatoes sautéed in tomato and ginger garlic sauce.

Vegetarian Specialties

BHINDI MASALA

\$13.99

Sautéed okra with onion, tomatoes, ginger and spices.

DAM ALOO

\$13.99

Made by cooking baby potatoes in a rich simmered onion tomato curd based gravy.

MUSHROOM MATAR

\$13.99

Made with green peas, mushrooms, onions, tomatoes, herbs and spices.

NAVRATAN KORMA

\$14.99

Popular items a delicious royal entree. garden vegetables, gently simmered in a spice-laced cream sauce and garnished with nuts.

Paneer Specialties

CHILLI PANEER

\$12.99

Fried paneer is tossed in slightly sweet, spicy & tangy chilli sauce.

MATAR PANEER

\$13.99

Green peas and paneer cooked in tomato and onion-based sauce.

PANEER BHURJI

\$13.99

Indian cheese cooked in onion & tomato sauce with herbs & spices.

PANEER MAKHANI

\$13.99

Paneer cubes cooked in a cashew based, creamy tomato sauce.

PANEER BUTTER MASALA

\$13.99

Soft paneer dunked in a creamy, silky, super flavorful and delicious curry.

PALAK PANEER

\$13.99

Paneer cubes (Indian Cheese) in a smooth spinach sauce.

SHAHI PANEER

\$13.99

Paneer cubes tossed in a white gravy made from cashews, onion & yogurt.

VAT INCLUDED-IVA INCLUIDO

Chicken Specialties

CHICKEN CURRY

\$13.99

Bone in chicken cooked in a sauce which is made with onions, ginger, garlic, and tomatoes, and powdered spices.

BUTTER CHICKEN

\$14.99

Boneless cubes of tandoor chicken cooked in a tomato sauce with spices and cream.

CHICKEN TIKKA MASALA

\$14.99

Chicken cubes cooked in a creamy cashew-based tomato sauce.

CHICKEN SHAHI KORMA

\$15.99

Chicken korma is a rich and creamy mild chicken curry with lots of flavour, made with coconut cream, yogurt and a small amount of ground almonds.

CHICKEN SAAG

\$15.99

Boneless chicken cooked with spinach and flavored with freshly ground ginger, garlic and spices.

CHICKEN VINDALOO

\$14.99

Boneless pieces of chicken cooked exotically prepared with hot spicy gravy with potatoes.

METHI CHICKEN

\$15.99

Chicken simmered in spices and fenugreek leaves.

CHICKEN KADAI

\$15.99

Cubes of chicken marinated with fresh ground spices, sauteed with tomatoes, bell peppers and onions in a curry sauce.

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LAMB
KORMA

GOAT
CURRY

Lamb and Goat Specialties

LAMB CURRY

\$16.99

Delicious Indian dish of slow cooked lamb with spices, herbs & pantry staples. This tender fall-apart lamb is super.

LAMB KORMA

\$17.99

Tender cubes of lamb cooked with nuts in a mildly spiced creamy sauce.

LAMB TIKKA MASALA

\$17.99

Lamb tikka masala, a delightful fusion of tender lamb, aromatic spices, and a creamy tomato-based sauce.

LAMB ROGAN JOSH

\$17.99

Slow cooked lamb curry with ginger, chilli yoghurt and saffron.

LAMB METHI

\$17.99

Lamb cooked with dry fenugreek leaves & garlic in a special curry sauce.

LAMB SAAG

\$17.99

Lamb served in spinach curry with bone.

KEEMA MATAR

\$17.99

Keema matar is a mearcemeat-based curry cooked with green peas and is of Mughlai origin.

LAMB VINDALOO

\$17.99

Tender lamb cooked in a tangy hot and sour sauce.

GOAT CURRY

\$19.99

Delicious meat curry with tender pieces of goat meat cooked with aromatic spices.

GOAT KADAI

\$19.99

Goat meat cooked in a kadai with a variety of spices and herbs.

GOAT ROGAN JOSH

\$19.99

Goat braised in gravy seasoned with fennel, cloves, cardamom, cinnamon & ginger with bone.

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FISH CURRY

Seafood Specialties

FISH / SHRIMP CURRY

\$18.99

Made with shrimp or fish in a thick, flavorful sauce that typically includes coconut, turmeric, cumin, coriander, chili, onion, garlic, and other spices.

FISH / SHRIMP KORMA

\$18.99

Flavorful curry made with yogurt and a blend of aromatic spice.

FISH / SHRIMP TIKKA MASALA

\$18.99

Filled with tender and plump shrimp in a luscious and rich spiced tomato sauce.

FISH / SHRIMP VINDALOO

\$18.99

Made with a spicy vindaloo paste made up of red chillies, aromatic whole spices and vinegar.

Thali

VEGETARIAN THALI

\$18.99

Dal Makhani, 3 type of Vegetables, Rice, Samosa (1 pc), Gulab Jamun (1 Pc), Raita, Butter Naan

NON-VEGETARIAN THALI

\$20.99

Dal Makhani, Butter Chicken, Lamb Korma, Tandoori Chicken (1 Pc), Rice, Butter Naan, Gulab Jamun (1 Pc)

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TANDOORI BREADS

Tandoori Breads

CHAPATI (WHOLE WHEAT)	\$1.99
TANDOORI ROTI (WHOLE WHEAT)	\$2.99
PLAIN NAAN	\$2.99
BUTTER NAAN	\$2.99
GARLIC NAAN	\$3.99
CHILLI NAAN	\$3.99
CHERRY NAAN	\$4.99
<i>Freshly Homemade Bread Suffed with Cherry, Nuts, Dried Fruits</i>	
KEEMA NAAN	\$5.99
PANEER KULCHA	\$3.99
ONION KULCHA	\$3.99
POORI (2 PCS)	\$3.99
BHATURA (1 PC)	\$2.99

Paratha

TANDOORI LACCHA PARATHA	\$3.99
ALOO PARATHA	\$3.99
GOBI PARATHA	\$3.99
PLAIN PARATHA	\$2.99
KEEMA PARATHA	\$5.99



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CHICKEN BIRYANI

Biryani & Rice Specialties

Served with Cucumber Raita

JEERA RICE

\$2.99

Made by cooking basmati rice along with whole spices and then tempering with cumin seeds and green chilies.

PEAS PULAO

\$7.99

Peas pulao is a delicious one pot rice pilaf made with green peas, spices, herbs & basmati rice.

FRIED RICE

\$7.99

A dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables, seafood, or meat.

VEGETABLE BIRYANI

\$11.99

An aromatic rice dish made with basmati rice, mix veggies, herbs & biryani spices.

CHICKEN BIRYANI

\$13.99

Chicken marinated and cooked with a mixture of spices, layered with basmati rice.

GOAT BIRYANI (WITH BONE)

\$17.99

Tender goat pieces marinated and cooked with a mixture of spices, layered with basmati rice.

LAMB BIRYANI

\$17.99

Tender lamb pieces marinated and cooked with a mixture of spices, layered with basmati rice.

SHRIMP & FISH BIRYANI

\$16.99

Fresh seafood marinated and cooked with a mixture of spices, layered with basmati rice.

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GARDEN FRESH SALAD

Salads & Soup

GARDEN FRESH SALAD **\$6.99**

ONIONS | CUCUMBER | LETTUCE TOMATOES

YELLOW LENTIL SOUP **\$4.99**

*Blend of lentils and warm spices
that simmer together for a lebanese.*

TOMATO SOUP **\$4.99**

*Made with fresh tomatoes, onions, and garlic that are
slowly roasted until the flavors are deep, sweet, and cozy.*

CHICKEN SOUP **\$6.99**

*Made from chicken, simmered in water,
usually with various other ingredients.*

Side Order

EXTRA RICE **\$3.99**

RAITA / PLAIN YOGURT **\$2.99**

MIXED PICKLES **\$2.99**

MANGO CHUTNEY **\$3.99**

PAPADAM (2 PCS) **\$2.99**

MASALA PAPAD **\$3.99**

Desserts

GULAB JAMUN (2 PCS)

\$5.99

A popular Indian dessert of fried dough balls soaked in a sweet, rose-scented syrup.

KHEER

\$5.99

A chilled Indian dessert similar to rice pudding, made with milk, rice, sugar, and spices.

RASMALAI (2 PCS)

\$5.99

A popular Indian dessert of soft, spongy cottage cheese dumplings soaked in a creamy, cardamom- and saffron-flavored milk syrup.

KULFI, MANGO KULFI, PISTACHIO KULFI

\$5.99

A cold dessert made from dairy, which is just frozen.

FALOODA KULFI

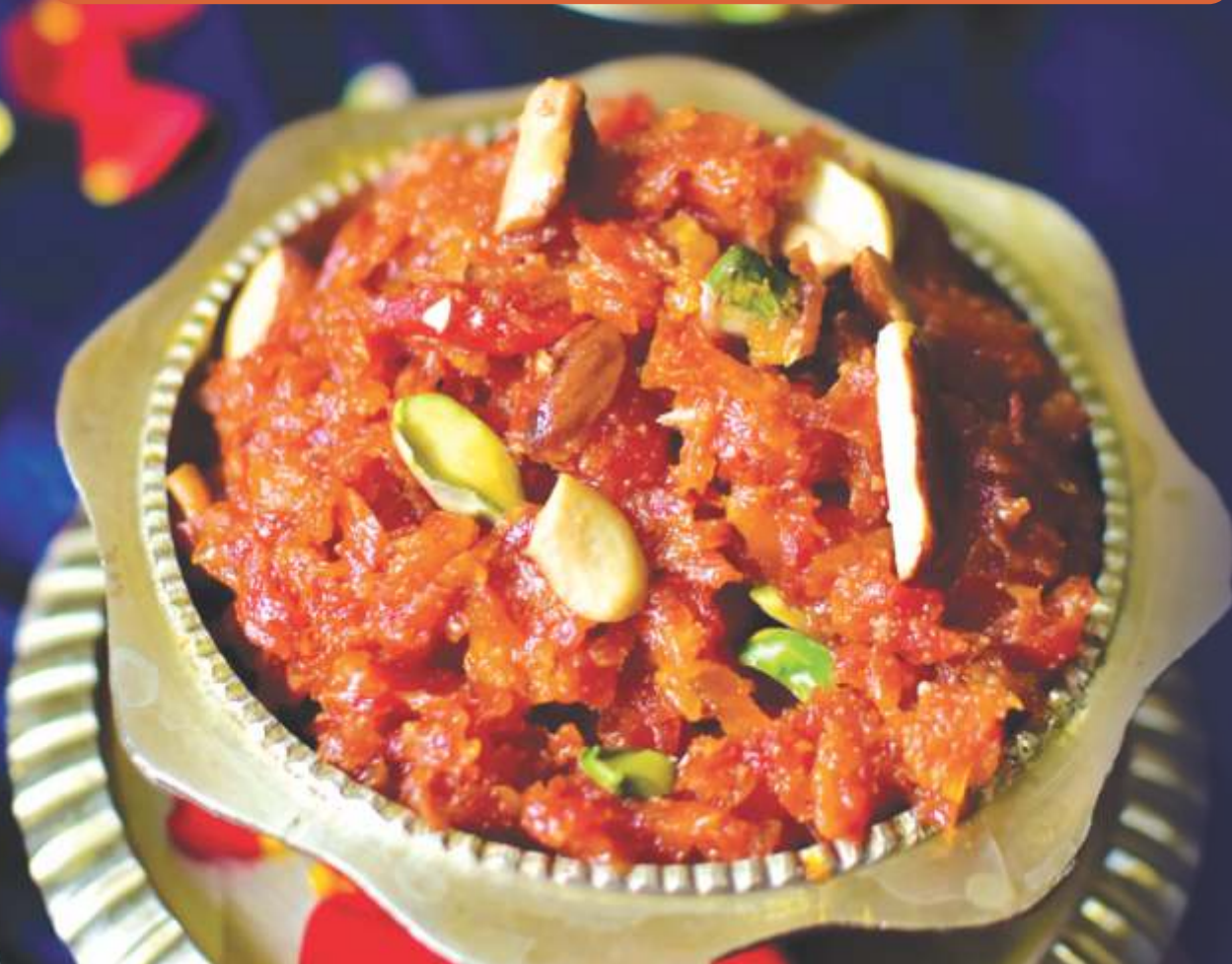
\$6.99

Made with kulfi that is topped with falooda sev, sabja seeds.

GAJAR HALWA

\$6.99

A carrot-based sweet dessert pudding made by placing grated carrots in a pot containing a specific amount of water, milk, sugar, and cardamom and then cooking while stirring regularly.





Fries \$3.99

Cheese Pizza \$5.99

Chicken Tenders \$7.99

Grill Sweet Chicken & Mango Chicken \$6.99

Chicken Pasta Or Noodles \$6.99

Chicken Spring Roll \$6.99





BEVERAGES

SOFT DRINK	\$ 2.50
INDIAN MASALA TEA	\$ 3.99
ICE TEA	\$ 1.99
SWEET OR SALTY LASSI	\$ 4.99
ORANGE JUICE	\$ 4.99
APPLE JUICE	\$ 4.99
MANGO LASSI	\$ 4.99
MANGO SHAKE	\$ 4.99



INDIAN BEER

LARGE SIZES

TAJ MAHAL	\$ 8.99
FLYING HORSE	\$ 8.99
WOOD PECKER	\$ 8.99

REGULAR SIZES

TAJ MAHAL	12 OZ
KINGFISHER	\$ 4.99

OVERSEAS BEER

CORONA	\$ 3.99
HEINEKEN	\$ 3.99

DOMESTIC BEER

MILLER LIGHT	\$ 3.99
BUD LIGHT	\$ 3.99
BUDWEISER	\$ 3.99
MICHELOB ULTRA	\$ 3.99





OUR BUSINESS HOURS

TUESDAY, WEDNESDAY, THURSDAY
11:00 AM TO 09:30 PM

FRIDAY, SATURDAY, SUNDAY
11:00 AM TO 10:00 PM

CLOSE ON MONDAY

LUNCH BUFFET (ALL YOU CAN EAT) @\$ 12.99
TUESDAY TO SUNDAY
11:00 AM TO 03:00 PM

HERE IS THE OUR BUSINESS



TASTE OF INDIA
120 ELEANOR WAY. SUITE-A,
MURFREESBORO, TN - 37130

CONTACT US ON



PHONE : 615-642-7275
EMAIL : INFO@TASTEOFINDIATN.COM
WEBSITE : TASTEOFINDIATN.COM



Thank you....hope you enjoyed your meal.
It was a pleasure serving you....see you again.

Concept & Design By
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