

**Allergy Information**

**G** Contains Gluten **D** Contains Dairy Products **F** Contains Fish **N** Contains Nuts  
**C** Contains Crustaceans **S** Contains Sulphur Dioxide **E** Contains Eggs

## Appetizers

Served with fresh salad & mint sauce where needed

<b>Onion Baji</b> 2pcs <b>G E</b>	2.50
Sliced onions rolled into a ball & deep fried in a spicy batter.	
<b>Samosa</b> 2pcs (Meat, Chicken or Veg) <b>G</b>	2.50
Triangular shaped parcels of pastry with a choice of fillings.	
<b>Pakura</b> Deep fried in a spicy batter <b>G E</b>	
Fish	3.50
Veg, Mushroom or Paneer <b>(D)</b>	2.75
Chicken	3.50
<b>Puree</b> (Chicken, Veg, Chana or Prawn) <b>C</b>	3.50
A choice of fillings prepared in a medium dry & served on a puree <b>(E G)</b> .	
<b>Hot Meat or Chicken</b> (fairly hot) <b>G</b>	3.50
Meat or chicken cooked in a dry sauce & served on a puree.	
<b>Chaat</b> (Chicken, Aloo or Chana) <b>G D</b>	3.50
Chick peas, lime, yoghurt and chaat masala served on a puree.	
<b>Tikka</b> (lamb, chicken or Paneer (indian cheese)) <b>D</b>	3.50
Marinated in our special tandoori sauce & grilled on skewers	
<b>Garlic &amp; Chilli</b> <b>G</b>	3.50
Meat chicken Prawn <b>(C)</b> Vegetable Mushroom (fairly hot) Garlic & chilli based curry dish served on a puree.	
<b>Shami Kebab Paneer</b> <b>D E</b>	3.50
Two pieces of spicy lamb mince patties topped with melted paneer.	
<b>Sheek Kebab</b> <b>E</b>	3.50
Skewered mince lamb cooked in a tandoor & served with fried onions.	
<b>Mix Kebab</b> <b>G E</b>	3.50
A selection of sheek kebab, shami kebab & an onion baji	
<b>King Prawn Butterfly</b> <b>G C E</b>	5.95
Deep fried king prawns coated in a breadcrumb batter and garnished with a tamarind sauce.	
<b>Scallop</b> (medium) <b>C</b>	5.95
Scallops cooked in a dry curry sauce. served with roasted pappadom	
<b>Chilli Paneer</b> (hot) <b>D</b>	3.95
Grilled cube cheese pieces	

## Traditional Curry Dishes

The following curry dishes are available in:

Chicken	6.25	Prawn <b>C</b>	6.75
Lamb	6.75	King Prawn <b>C</b>	10.95
Chicken or Lamb Tikka	6.95	Keema (Mince Meat)	6.75
Vegetable	5.50	Paneer <b>D</b> (Indian cheese)	5.50



### Korma (very mild) **D**

Rich, creamy dish originating from South India.

### Pasanda (mild) **N D**

Creamy dish cooked with coconut, almonds & cream.

### Kashmir (mild) **N D**

Fruity dish cooked with lychee, bananas, almonds & cream.

### Tikka Masala (medium) **D**

The nations favourite prepared with our signature masala sauce, garnished with fried potato & almonds.

### Dansak (mild to medium)

A sweet & sour dish cooked with pineapples & lentils.

### Rogan Josh (medium)

A rich flavoured dish garnished with flakes of roasted garlic & tomatoes.

### Saag (medium)

A spinach based dish prepared with garlic and fresh herbs.

### Vindaloo (medium or very hot)

A light curry sauce prepared with potatoes and tomatoes.

### Dupiaza (fairly hot)

A thick curry sauce cooked with square cut fried onions & peppers.

### Pathia (fairly hot)

Made with a thick sauce & garnished with half cooked tomatoes & onions.

### Bhuna (fairly hot)

A fairly dry curry dish cooked with onions, tomatoes and peppers.

### Karahi (fairly hot)

A dry dish cooked with ginger & diced onions in an authentic karahi souk.

### Jalfrezi (fairly hot)

A firey dish, prepared with diced onions & topped with fresh green chillies.

### Methi (fairly hot)

Fenugreek; an Indian spinach cooked in a thick curry sauce.

### Malawe or Moglai (fairly hot)

Coconut cream based dish originating from South India. The Moglai is served with a boiled egg.

### Madras (hot)

An authentic curry for the indian food lover. Rich and pungent, it will get your taste buds going.

### Ceylon (very hot)

A chilli lovers delight. Hot, firey & spicy all at the same time.

### Phall (extremely hot)

Not for the faint hearted

### Hariali (medium to hot)

Cooked with blended green chilli & fresh herbs.

### The Naga (hot)

Cooked with the Bangladeshi naga chilli in a thick curry sauce.

### Imlee (hot)

A sweet & sour dish made with lemons & tamarind.

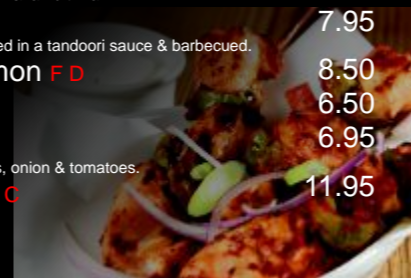
### Chilli Dishes (hot) New

Medium dry curry prepared with dry crush chilli & fresh herbs

## Tandoori Dishes

Various meats or paneers marinated in a yoghurt & fresh herb marinade and cooked in a traditional indian clay oven. Tandoori dishes are not too spicy and are considered as a gentle introduction to the indian menu. Served with green salad and a yoghurt mint sauce.

<b>Half Tandoori Chicken</b> (On the bone) <b>D</b>	6.95
<b>Tandoori Lamb Chops</b> (On the bone) <b>D</b>	7.50
<b>Chicken Tikka</b> (Breast) <b>D</b>	6.95
<b>Lamb Tikka</b> <b>D</b>	7.50
<b>Chicken or Lamb Shashlik</b> <b>D</b>	7.95
Skewered meats with peppers, onion & tomatoes.	
<b>Sheek Kebab</b> <b>E</b>	6.95
Skewered minced lamb served with fried onions.	
<b>Tandoori Mixed Grill</b> <b>D E</b>	7.95
Sheek kebab, tandoori chicken, chicken & lamb tikka.	
<b>Tandoori Platter</b> <b>D</b>	7.95
Chicken, lamb fillets & paneer marinated in a tandoori sauce & barbecued.	
<b>Tandoori Cod or Salmon</b> <b>F D</b>	8.50
<b>Paneer Tikka</b> <b>V D</b>	6.50
<b>Paneer Shashlik</b> <b>V D</b>	6.95
Skewered paneer cheese with peppers, onion & tomatoes.	
<b>Tandoori King Prawn</b> <b>C</b>	11.95



## Chef Specialities

<b>Murgy Masala</b> (Medium to Hot) <b>D</b>	6.95
On the bone tandoori chicken marinated & cooked in a tandoor with freshly blended spices.	
<b>Chicken Tikka Makhani</b> (Medium) <b>D N</b>	6.95
Delicately spiced chicken tikka cooked in a medium tandoori sauce.	
<b>Murgy Palak Paneer</b> (Medium) <b>D</b>	6.95
Spinach, chicken and indian paneer cooked in a garlic based curry sauce.	
<b>Cod or Salmon Bhuna</b> (Fairly Hot) <b>F</b>	7.95
Cod or Salmon cooked with mild to medium spices, delicately prepared with onion, tomatoes, peppers and a hint of lemon.	
<b>Tawa Chicken or Lamb</b> (Fairly Hot) <b>D</b>	6.95
This dish is cooked on a tawa and prepared with fresh green chillies, coriander, garlic & tomatoes.	
<b>Jeera Chicken or Lamb</b> (Fairly Hot) <b>D</b>	6.95
Sliced chicken or lamb fillets cooked with cumin, onions, tomatoes & garnished with lime.	
<b>Chicken or Lamb Bhuna Gosht Karahi</b> <b>D</b>	6.95
<b>(Fairly Hot)</b> Chicken or lamb tikka cooked in a thick sauce with onions, peppers, tomatoes, coriander, ginger, spices & spring onion.	
<b>Butter Chicken or Lamb</b> (Medium) <b>D</b>	6.95
Chicken or lamb cooked in a butter sauce with garlic, spices & cream.	
<b>Garlic Chilli Chicken or Lamb</b> (Hot) <b>D</b>	6.95
Chicken or lamb cooked with chopped garlic, chillies, onions, tomatoes & garnished with herbs & spices.	
<b>Chicken, Lamb or Prawn Achari</b> <b>C</b> (Fairly Hot)	6.95
A thick curry sauce with a distinct lime pickle(achar) flavour. <b>D</b>	
<b>Keema Peas Aloo</b> (Fairly Hot)	6.95
Minced lamb, peas & potatoes cooked with onions, tomatoes, peppers & fresh herbs.	
<b>Fish Kofta</b> (Fairly Hot) <b>F</b>	7.95
Tuna fish blended with fresh herbs & spices, shaped into kofta balls & cooked in a light curry sauce.	
<b>Rezala</b> (hot) Prepared with chopped green chilli and ginger	
Chicken or Lamb or Prawn <b>C</b>	6.95
Vegetable or Paneer <b>D</b>	5.50
King Prawn <b>C</b>	10.95

## English Dishes

Served with Chips, Peas & Green Salad

<b>Chicken Omelette</b> <b>E</b>	6.95
<b>Prawn Omelette</b> <b>C E</b>	6.95
<b>Mushroom Omelette</b> <b>E</b>	6.95
<b>Chicken Nuggets</b> <b>G D</b>	6.95
<b>Fried Scampi</b> <b>G F</b>	6.95

## Sunday Special Thali Night

Eat in Only (9 different items in one tray)

Meat	Vegetable
£13.95	£11.95

\*NOTE: If you have any allergies please let our staff know when you order\*

## Vegetable Side Dishes

All vegetable side dishes are cooked with medium strength spices.

	Main Course	Side Dish
Mushroom	5.50	3.25
Bringal (Aubergine)	5.50	3.25
Bhindi (Okra)	5.50	3.25
Mix Vegetable	5.50	3.25
Channa (Chick Peas Small)	5.50	3.25
Saag (Spinach)	5.50	3.25
Saag Paneer <b>D</b>	5.50	3.25
Saag Aloo	5.50	3.25
Saag Aloo Paneer <b>D</b>	5.50	3.25
Mushroom Saag Paneer <b>D</b>	5.50	3.25
Bombay Potato	5.50	3.25
Aloo Mattar	5.50	3.25
Mattar Peneer <b>D</b>	5.50	3.25
Aloo Gobi	5.50	3.25
Gobi Paneer <b>D</b>	5.50	3.25
Tarka Dall	5.50	3.25
Curry Sauce		1.50
Tandoori Sauce <b>D</b>		1.50
Mixed Raitha <b>D</b>		1.00
Chips		1.70
Garlic Chilli Chips (hot)		2.95
Poppadom plain/spicy (each) <b>D</b>		0.40
Mango, Onion, Mint <b>D</b> , Lime <b>S</b> each		0.30

## Rice & Nan Bread

Boiled Rice	1.90
Pilau Rice <b>D</b>	2.20
Keema Fried Rice (mince & peas)	2.95
Khishuri Rice (lentils) <b>D</b>	2.95
Vegetable Rice <b>D</b>	2.95
Egg Fried Rice <b>E D</b>	2.95
Mushroom Fried Rice <b>D</b>	2.95
Peas Pilau Pice <b>D</b>	2.95
Plain Nan <b>G E</b>	1.50
Stuffed Nan (vegetable) <b>G E</b>	2.50
Keema Nan (mince) <b>G E</b>	2.50
Peshwari Nan (contains raisins) <b>G E</b>	2.50
Garlic Nan <b>G E</b>	2.50

Prices include VAT

Kulcha Nan (onion) <b>G E D</b>	2.50
Cheese Nan <b>G E D</b>	2.50
Cheese & Garlic Nan <b>G E D</b>	2.50
Chilli Nan <b>G E D</b>	2.50
Paratha <b>G D</b>	2.50
Chapati <b>G</b>	0.80
Tandoori Roti <b>G</b>	1.50
Puree <b>G E D</b>	1.50

## Set Meal for Two

Biryani, Tandoori, Chef Specialities, Balti, King Prawn, Scallops & Fish dishes included with a small charge.

### Meat 23.95

1 Starter
2 Main Dishes
1 Vegetable Side Dish
1 Nan Bread
1 Large Pilau Rice
2 Poppadoms
Selection of Chutnies

### Vegetarian 20.95

1 Starter
2 Main Dishes
1 Vegetable Side Dish
1 Nan Bread
1 Large Pilau Rice
2 Poppadoms
Selection of Chutnies

## Balti Dishes included Rice & Chapati **G**

(fairly hot)

Prepared with butter, fresh herbs, green pepper & the Chef's secret north indian recipe.

Balti Chicken <b>D</b>	8.50
Balti Lamb <b>D</b>	8.50
Balti Prawn <b>C D</b>	8.50
Chicken or Lamb Tikka Balti <b>D</b>	9.50
Balti King Prawn <b>C D</b>	12.50
Vegetable or Mushroom or Paneer <b>D</b>	7.95

## Biryani (medium)

Prepared with pilau rice, mixed peas & eggs on top, served with a vegetable curry sauce.

Chicken Biryani <b>D</b>	8.50
Lamb Biryani <b>D</b>	8.95
Chicken or Lamb Tikka Biryani <b>D</b>	9.95
Prawn Biryani <b>C</b>	8.50
King Prawn Biryani <b>C</b>	12.50
Vegetable or Mushroom Biryani <b>D</b>	7.50

## We Cater For Outside Parties

Minimum delivery £12  
Open 7 Days a Week  
12.30pm till 3pm (booking only)  
5.30pm till Midnight

Halal

2016 Take Away Menu

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