

Clay Oven Specialties

TANDOORI CHICKEN	11.95
<i>The "King" of kebabs. Chicken marinated in yogurt and mild spices.</i>	
CHICKEN TIKKA NAWABI	12.95
<i>Chicken tenders marinated and roasted in tandoori oven.</i>	
HARIYALI CHICKEN TIKKA	12.95
<i>Chicken tenders marinated in blended mint and cilantro leaves and roasted to perfection.</i>	
BARA KEBAB	13.95
<i>Tender lamb cubes marinated in fine exotic spices.</i>	
PUDINA PANEER	11.95
<i>Cottage cheese marinated with ginger and garlic, then cooked in the tandoor with green peppers and onions.</i>	
LAMB SHEEKH KEBAB	13.95
<i>Ground lamb seasoned with fresh herbs and spices.</i>	
METHI SALMON	14.95
<i>Salmon lightly marinated in fenugreek, garlic, ginger and mint sauce.</i>	
BLACK PEPPER SHRIMP	15.95
<i>Jumbo prawns marinated in black pepper, coriander, roasted chilies and cilantro.</i>	

Tandoori Breads

NAAN	1.95
<i>A light bread baked in the clay oven.</i>	
ROTI	1.95
<i>Whole wheat bread baked in the clay oven.</i>	
KULCHA	2.95
<i>Choice of onion, garlic, aloo, paneer or gobi.</i>	
KEEMA NAAN	3.95
<i>White bread stuffed with ground lamb and spices.</i>	
PESHWARI NAAN	3.95
<i>Grounded nuts, coconut and raisins stuffed in a white indian bread.</i>	
POORI	1.95
<i>Deep fried puffed whole wheat bread.</i>	
TANDOORI PARATHA	2.95
<i>Multi-layered whole wheat bread.</i>	
CHAPATI	1.25
<i>Flattened whole wheat bread cooked on an iron skillet.</i>	

Desserts

KULFI (MALAI OR MANGO)	2.95
<i>Authentic indian ice cream made with milk and nuts.</i>	
GULAB JAMUN	2.95
<i>Juicy deep fried cheese dumplings dipped in a rose flavored syrup.</i>	
KHEER	2.95
<i>Indian rice pudding flavored with cardamon and nuts.</i>	
RASMALAI	2.95
<i>Soft homemade cheese balls in a rich thickened milk sauce.</i>	

Beverages

MASALA TEA	2.50
MADRAS COFFEE	2.50
COFFEE	2.00
SODA	2.00
<i>Coke, Diet Coke, Sprite</i>	
LASSI OR MANGO LASSI	2.50
<i>A smooth yogurt drink.</i>	
PINA COLADA (NON-ALCOHOLIC)	2.50
CLUB SODA & PERRIER WATER	2.50

*All of our food is freshly prepared daily on the premises.
Absolutely no additives are used.*

*We cater marriages and other auspicious occasions
at very reasonable prices.*

*Thank you for dining with us. Please visit us again.
"In our business, the customer is King"*

TASTE OF INDIA

101 INTERNATIONAL DRIVE

FRANKLIN, TN 37067

615-567-6420

WWW.TASTEOFINDIATN.COM

Biryanis

ALL BIRYANI'S CAN BE MADE WITH CHOICE OF:

CHICKEN	11.95
SHRIMP	14.95
VEGETABLE	9.95
LAMB	12.95

CHOOSE YOUR STYLE

HYDRABADI MOGHUL LAYER BIRYANI

Saffron flavored basmati rice layered with item of your choice and nuts.

DHAKA HAAJ DUM BIRYANI

Slowly cooked basmati rice with item of your choice and onions and tomatoes.

Indo-Chinese

NOODLES

Chinese noodles prepared with one of the following spiced with an indian-chinese fusion.

VEGETABLES	7.95
CHICKEN	8.95
SHRIMP	10.95

CHICKEN LOLIPOP

7.95

Mouth watering chicken drumsticks fried and sauteed with indian- chinese style spices.

CHILLI PANEER

9.95

Homemade cheese cooked with chille, onions, bell pepper and tomato sauce,

GOBI MANCHURIAN

9.95

Cauliflower florets batter fried and coated with chille soy sauce.

CHICKEN MANCHURIAN

11.95

Cubes of tender chicken batter fried and coated with chille soy sauce.

CHILLY CHICKEN

11.95

Cubes of batter fried chicken sauteed with onions, peppers and spring onions, spiced with ginger and hot sauce.

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Salads

BOMBAY SALAD	4.95
<i>Spicy blend of potato, chick peas, tamarind, mint, chopped onions, cilantro and chat masala.</i>	
APRICOT ALMOND SALAD	6.95
<i>Chicken or shrimp with apricot and almonds tossed in greens with honey and yogurt dressing.</i>	
FRESH DESI SALAD	3.95
<i>Slices of freshly cut tomatoes, onions, cucumbers and lettuce topped with citrus dressing.</i>	

Chicken

CHICKEN TIKKA MASALA	11.95
<i>Chicken tikka cooked in a tomato fenugreek sauce with Indian spices.</i>	
CHICKEN SAAG	11.95
<i>Cubes of chicken simmered in a fresh spinach puree cooked to a medium level of spiciness.</i>	
CHICKEN VINDALOO	11.95
<i>Fiery hot cubes of chicken cooked in vinegar and spices.</i>	
CHICKEN BALTI	11.95
<i>A mild onion-tomato gravy, flavored with fresh bell peppers and herbs.</i>	
CHICKEN SHAHI KORMA	11.95
<i>Roasted chicken in a saffron cashew sauce.</i>	
CHICKEN KOLAPURI	11.95
<i>Fiery Maharashtrian chicken with whole spices and peppercorns.</i>	
CHICKEN CHETTINAD	11.95
<i>Tender pieces of chicken simmered in a medley of aromatic spices and flavored with curry leaves.</i>	
CHICKEN XACUTTI	11.95
<i>Chicken cooked with coconut flavored starneese.</i>	
CHICKEN NEELGIRI	11.95
<i>Cooked with a chutney made of mint and coriander and curry leaves.</i>	
CHICKEN BHUNA	11.95
<i>A dry preparation of chicken cooked with onions, tomatoes, and spices.</i>	

Goat

GOAT CURRY	12.95
<i>Goat meat on the bone flavored with onions and tomatoes and a touch of cumin.</i>	
GOAT GONGURAMAMSAM	12.95
<i>Delicately braised goat with spinach and pickle.</i>	
HANDI GOAT	12.95
<i>Goat with onion, bell pepper and tomato flavored with typical Handi masala.</i>	
GOAT SAFRANI	12.95
<i>Saffron flavored creamy goat curry.</i>	

Lamb

LAMB VINDALOO	13.95
<i>Lamb in a fiery tangy sauce.</i>	
LAMB SAAG	13.95
<i>Lamb cooked in a delicately spiced spinach.</i>	
LAMB PASANDA	13.95
<i>Lamb cooked in a rich mild sauce flavored with fennel.</i>	
LAMB ROGAN JOSH	13.95
<i>Lamb simmered in an aromatic medium spicy sauce.</i>	
ACHARI LAMB	13.95
<i>Lamb cooked with pickle flavored spiced sauce.</i>	
KARAH LAMB	14.95
<i>Lamb curry cooked with fresh herbs and spices in an indian wok with onions, bell peppers and tomatoes.</i>	
LAMB MADRAS	14.95
<i>Lamb cooked in an onion gravy with coconut, a touch of tamarind, mustard and curry leaves.</i>	
LAMB DO PIAZA	14.95
<i>A strongly spiced curry with a clear onion dominance to the sauce.</i>	
BARA KEBAB MASALA	14.95
<i>Tandoori marinated lamb cooked with onion, spices, and aromatic herbs.</i>	

Seafood

SHRIMP	15.95
SCALLOP	15.95
SALMON	15.95

Choose your favorite sauce.

TIKKA MASALA	
<i>Tomato creamy sauce with fenugreek leaves and exotic spices.</i>	
SAAG	
<i>Fresh spinach puree slowly simmered with onions, tomatoes and mildly spiced to perfection.</i>	
MOILEE	
<i>Cooked in a coconut curry and curry leaves.</i>	
VINDALOO	
<i>Fiery tomato chile flavored sauce.</i>	
JALFREZZI	
<i>Onions, tomatoes, and tamarind cooked in a traditional way.</i>	
COVALAM CURRY	
<i>Braised onions, tomatoes, and tamarind cooked in a traditional way.</i>	

Vegetables

BAGARA BAIGAN	9.95
<i>Eggplant simmered in a sesame, peanut, and coconut sauce.</i>	
MIRCHI KA SALAN	9.95
<i>Bell peppers stuffed with potatoes, nuts, and cheese. Drizzled with a creamy fenugreek sauce.</i>	
ALOO GOBI	9.95
<i>Cubes of potato and cauliflower cooked with onions, tomatoes, and mild sauces.</i>	
ALOO DUM BANARASE	9.95
<i>Potato filled with nuts and cheese, covered with a tangy saffron sauce.</i>	
BHINDI MASALIDHAR	9.95
<i>Fresh okra stir fried with tomato, onions, bell peppers, and spices.</i>	
NAVARATNA KHORMA	9.95
<i>Vegetable medley cooked in our chef's special mild cashew and almond sauce.</i>	
SAAG (CAN BE MADE WITH ALOO OR CHANNA OR PANEER)	9.95
<i>Fresh spinach pureed in a creamy mild sauce.</i>	
NARGISI KOFTA CURRY	9.95
<i>Vegetable dumplings with homemade cheese in a saffron onion sauce.</i>	
PANEER TIKKA MASALA	10.95
<i>Homemade cheese in a rich and creamy mild tomato sauce.</i>	
BOMBAY ALOO	9.95
<i>Stir fried onions tempered with mustard seeds, red chile, curry leaves and tomatoes.</i>	
RAWALPINDI CHANNA	9.95
<i>Chick peas tossed with onions and tomatoes, with a touch of ginger and cumin.</i>	
DAAL BHUKARA	8.95
<i>Black lentils and kidney beans simmered in tomato and spices.</i>	
TARKA DAAL	8.95
<i>Medley of yellow lentils tempered with mustard seeds, red chile and cumin.</i>	
MATAR PANIR	9.95
<i>Green peas with homeade Indian Cheese in a mildly spiced sauce.</i>	

Appetizers

SAMOSA	2.95
Crispy pastry filled with mildly spiced potatoes and peas.	
MEAT SAMOSA	3.95
Crispy pastry filled with seasoned minced meat.	
ALOO TIKKIYA CHOLE	5.95
Potato patties, curried chick peas, mint chutney, tamarind chutney and spices.	
BHAIGAN BHURANI	4.95
Crispy eggplant topped with cheese and mildly spiced herbs.	
LASUN KI GOBI	5.95
Batter fried cauliflower florets tossed with garlic, tomato sauce and cilantro.	
VEGETABLE PAKORA	2.95
Assorted vegetables minced and fried in a chick pea batter.	
KATI ROLL (CHICKEN, LAMB, OR PANEER)	6.95
A delectable spicy mixture of meats or vegetables rolled in crispy indian flat bread. The latest food craze to hit Nashville.	
CORAMANDAL CRAB CAKE	6.95
Crab cakes touched with a chef's specialty blend of mango and mint chutney.	
PANIR PAKORA	4.95
Homemade cheese fritters.	

Soups

LENTIL AND VEGETABLE MEDLEY	3.95
A popular soup made with lentils and vegetables.	
RASAM	3.95
Thin clear spicy soup consisting of fresh pounded aromatic spices and herbs.	
CRAB BISQUE	4.95
A creamy tomato, coconut, ginger and crab bisque infused with curry leaves.	

Condiments

PAPADUM	2.00
Thin and crispy lentil bread.	
MASALA PAPADUM	3.50
Papadum topped with chopped onion, tomato, cilantro, and chille and chat masala.	
RAITA	2.00
Grated cucumber in homemade yogurt with chopped mint leaves.	
MANGO CHUTNEY	2.00
Sweet and spicy chutney from India.	
PICKLE	2.00

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