

Welcome to **The Taste of India.**

This restaurant is the result of a unique culmination between a life long passion for food and one mans dream. Mo visualised his goal nine years ago having moved away from the engineering profession.

The restaurant derives its name and heritage from its modest reflection of dishes found in the numerous provinces of Hindustan. All the dishes carry Mo's signature and are replicated from the teachings of his mother. Mo is and will always be a staunch defender of authentic regional cooking techniques, particularly from East Bengal.

Our foundations are based on an aim to provide the highest quality food and service in a relaxed ambient environment.

We remain independent and exclusive from all restaurants of any criteria. Our speciality foods and culinary dishes are a result of our extensive development programme.

Please check our customer feedback on [Google](#) and [London-eating.com](#).

Mo is always open to new ideas and suggestions. So feel free to email, phone, text, fax, carrier pigeon to send any ideas to him.

*'There have been substantial changes to the Taste of India recipes over the last year, some you may have noticed, most you wouldn't have. I do hope you can appreciate the effort my team has put in.'*



Many thanks



Prices include VAT and service is discretionary. Minimum card payment is £30.00 per table. Minimum cover charge at £12.00 per head. All tips go directly to your waiter. An optional service charge at 10% will be added to parties of six or more.

## To start with..

Tiklu Kebab	6.50
Chicken Shada	3.95
Tropical Fish Bora	6.50
Mixed Hors D'Oeuvres for one / two	4.50 / 8.50
Seafood Hors D'Oeuvres for one / two	6.95 / 13.50
Onion Bhajjis (v)	3.50
Meat or Vegetable Samosas (v)	3.50
King Prawn on Puree	6.50
Kebab Platter	4.95
Chicken or Lamb Tikka	3.95
Crab Kufta	6.95
Sheek or Shami Kebab	3.95
King Prawn Butterfly	6.50
Fish Kufta	4.95
Chott Poti (v) Hot and sour chick peas	3.95
Prawn on Puree	4.50
Aloo Chat (v) Potato served on a pancake	3.95
Mushroom Cocktail 'Buttons' filled with spiced Lamb	4.50
Lamb Laziz or Chicken Laziz	4.50
King Prawn Suka Accompanied with sweet and sour sauce	6.50

## and the mains..

Sally Chicken (medium) Decorated with crispy aloo	7.95
Masalader Chicken In mango sauce	6.95
Rezalla Chicken or Lamb Cooked with keema	8.50
Chicken or Lamb Tikka Karai	7.95
Chicken Tikka Makhani A creamy and buttery dish	7.50
Madu Murgh (mild) with honey, yoghurt and nuts	7.50
Garlic Chicken with ginger and coriander	7.95
Duck Karai or Jalfrezi (hot)	13.95
Chicken or Lamb Tikka Jalfrezi (hot) Karai with green chillies	7.95
Chicken or Lamb Pasanda Creamy with red wine	7.50
Chicken Chat Masalla In a spicy tangy sauce with cucumber and tomato	7.50
Chicken Tikka Masalla or Lamb	7.50

## Clay oven specialities *complemented with fresh salad*

Chicken or Lamb Shaslick Sizzler with mixed pepper, onion and tomato	8.50
Tandoori Chicken (Half)	6.50
King Prawn Shaslick	15.95
Tikka Chicken Garlic	7.95
Tandoori King Prawn	14.95
Chicken Tikka or Lamb Tikka	6.95
Tandoori Mixed Grill	12.95
Tandoori Fish Marinated Sea bass	14.95
Tandoori Duck Sizzling with onion, tomato and mixed pepper	15.95

## Traditional iron platters

<b>Balti Whoaby</b> <i>Chicken, red pepper, onions and tomatoes</i>	8.95
<b>Balti Navrattan</b> <i>An assortment of Lamb, chicken and prawns</i>	9.95
<b>Chicken Balti Special</b> <i>Cooked with lemon zest and chick peas</i>	8.95
<b>Chicken, Lamb or Prawn Balti</b>	7.95
<b>King Prawn Balti</b>	13.95
<b>Vegetable Balti (v)</b>	6.95

## The classics..

<b>Curry, Madras, Vindaloo</b>	
<i>Chicken, Lamb or Prawn</i>	5.95
<i>King Prawn</i>	9.95
<b>Korma, Bhuna, Dansak, Dupiaza, Pathia, Rogan Josh</b>	
<i>Chicken, Lamb or Prawn</i>	6.95
<i>King Prawn</i>	10.95

## Mo's specials *professionally tempered for western appetites*

<b>Mango Molliey</b> <i>Chicken in creamy mango sauce</i>	9.50
<b>Tropical Fish Jholl</b>	14.95
<b>Sizzling Bheree</b> <i>Thin strips of marinated lamb with onions and tomato</i>	9.50
<b>Jholl Evena (v)</b> <i>Aubergine and cucumber</i>	7.95
<b>King Prawn Shada</b> <i>Lightly spiced with garlic sauce</i>	14.95
<b>Lamb Le-Garlic</b> <i>Minced cubes in a creamy garlic sauce</i>	9.50
<b>Chops</b> <i>Delicately marinated, slow roasted and finished in a tender sauce</i>	14.95
<b>Lamb Narianghee</b> <i>Addressed with spinach and chick peas</i>	9.95
<b>Woodlands Duck</b> <i>With a spicy orange and whiskey sauce</i>	14.95
<b>Navrattan Gullah(v)</b> <i>Veggie balls with a spicy creamy sauce</i>	8.95
<b>Anowar Gohst</b> <i>Lamb with ginger, mint and pepper</i>	8.95
<b>Sizzle Murghi</b> <i>Garlic chilli chicken with a hint of mint</i>	8.95
<b>Murghi Nazma (medium)</b> <i>Sweet and sour, spiced chicken</i>	7.95
<b>Village Style Vegetable</b> <i>Okra with cashew nuts with crispy aubergine</i>	5.95
<b>King Prawn Delight</b> <i>Flavoured with aubergine in a coriander sauce</i>	15.95
<b>Garlic Duck Balti Mossalla (hot)</b> <i>Marinated with chillies, garlic and coriander</i>	13.95
<b>Murghi Palak (medium)</b> <i>Chicken balanced on a bed of spinach and lentil sauce</i>	8.50
<b>Razu King Prawn Masalla</b> <i>Seasoned with spring onion, coriander and egg sauce</i>	12.95
<b>Bombay Gohst</b> <i>Lamb with spiced egg</i>	9.95
<b>Memsaab's Favourite</b> <i>Chicken in a brandy sauce with mushrooms and nuts</i>	9.95
<b>Greenland Chicken (hot)</b> <i>Prepared with virgin olive oil and fresh orange</i>	9.95
<b>Tarka Vegetable Dall Sag (v)</b> <i>Vegetables flavoured with garlic</i>	6.50
<b>Tandoori Shaslick (medium)</b> <i>A mixed grill in a minty curry sauce</i>	14.95

## The sides..

Pilau Rice	2.50
Steamed Rice	1.95
Special Rice Eggs, peas, nuts and raisins	3.50
Mushroom or Vegetable Rice (v)	3.50
Papadam (plain or spicy)	0.75
Keema Rice	3.50
Nan	1.95
Garlic or Keema Nans	2.50
Vegetable (v) or Peshwari Nans	2.50
Paratha	2.50
Pickles (per person)	0.75
Chapatti	1.50
Stuffed Paratha	2.95

## Grazing platters

*consisting onion bhaji, vegetable of the day, pilau rice and a plain nan*

Chicken Tikka Masalla Thali	12.95
Lamb Madras Thali	10.95
Chicken Tikka Thali	10.95
Chicken Korma Thali	10.95
Vegetable Balti Thali (v)	9.95

## Biriani *chaperoned with a vegetable compliment*

Duck Biriani	15.95
King Prawn Biriani	15.95
Shahey Biriani Chicken, Lamb and mushrooms finished with egg lace	15.95
Chicken, Lamb or Prawn Biriani	8.95
Chicken Tikka Biriani	9.95
Vegetable Biriani (v)	7.95

## Vegetable side dishes... (v)

Channa with Mushroom Bhaji (v)	3.95
Sag with Cauliflower Bhaji (v)	3.50
Vegetable Curry (v) or Vegetable Bhaji (v)	3.50
Bhindi Bhaji (v)(okra) or Brinjal Bhaji (v)(aubergine)	3.95
Matter or Sag Paneer (v)(cottage cheese with peas or spinach)	4.50
Aloo Begune (v)(potato and aubergine)	3.95
Mushroom Bhaji (v)	3.95
Vegetable Special (v)(tangy sauce)	4.50
Tarka Dall (v)(lentils and garlic)	3.50
Cauliflower Bhaji (v) or Aloo Gobi (v)(potato and cauliflower)	3.50
Bombay Aloo (v) or Aloo Peas (v)	3.50
Channa Masalla (v)(chick peas)	3.50
Spinach Bhaji (v) or Sag Aloo (v)	3.50

(v) This recipe is suitable for vegetarians, it does not contain any products originating from any meats or fish.

We cannot guarantee that all our dishes are totally free of nuts and their derivatives, please tell a member of staff if you have particular allergy requirements.

## Set meals *for two persons*

### **T.O.I Dinner**

**49.00**

Papadams and Chutney, Tiklu Kebab and Chicken Shada, Tandoori Duck, Lamb Le-Garlic, Murghi Nazma, Channa with Mushroom Bhaji, Sag Aloo, Mushroom Pilau Rice and Keema Nan

### **Gourmet**

**40.00**

Papadams and Chutney, Mixed Hors D'Oeuvres, Tandoori King Prawn, Sizzle Murghi, Aloo Begune, Sag with Cauliflower Bhaji, Mushroom Pilau Rice and Garlic Nan

### **Gentle Spice**

**35.00**

Papadams and Chutney, Meat and Vegetable Samosas, Murghi Palak, Greenland Chicken, Sag Aloo, Vegetable Curry, Special Rice and Nan

### **Vegetarian (v)**

**30.00**

Papadams and Chutney, Vegetable Samosa, Onion Bhajis, Tarka Vegetable Dall Sag, Village Style Vegetable, Mushroom Bhaji, Channa Masalla, Steamed Rice and Garlic Nan



## Reds

### (Mo's House Red)

**Pinotage, Klippenkop (South Africa) (14.0%) £14.50**

A smooth, rich wine with lots of soft berry flavours followed by a taste of fresh fruit.

**Shiraz Merlot, Aldridge Estate (Australia) (14.0%) £18.95**

A full-bodied wine with powerful plum and blackberry flavours, spicy fruitcake aroma and smoky oak notes.

**Merlot, Casa Donoso (Chile) (13.0%) £18.95**

A delightful lightly oaked wine with red fruit aromas and a soft rich taste.

**Fleurie, Cru du Beaujolais (France) (12.5%) £24.95**

Elegant and full of finesse, with notes of irises and violets followed by a taste of raspberries and blackcurrants.

**Chianti, Piccini (Italy) (12.5%) £18.95**

A full bodied red wine excellent with grilled meats.

**Saint Emilion, Calvet (France) (13.0%) £22.00**

A warm, full flavoured wine with great balance and well integrated tannins.

**Rioja, Coto de Imaz GRAN Reserva (Spain) (13.5%) £32.00**

As it opens up this wine will show an astonishing sequence of different sensations.

**Le Grand Batailley, GRAND CRU CLASSE (France) (13.0%) £89.00**

Quite simply Taste of India's best wine.

## Whites

### (Mo's House White)

**Chenin Blanc, Cape Spring (South Africa) (12.0%) £14.50**

A very aromatic wine with notes of exotic fruit and white pears.

**Pinot Grigio, Villa Borghetti (Italy) (12.0%) £18.95**

A pleasant, balanced, harmonious and fruity wine of good structure and floral notes with hints of pear and apricot.

**Sancerre, Domaine Durand (France) (12.5%) £24.95**

A silky smooth, dry and aromatic wine.

**Semillon Chardonnay, Aldridge Estate (Australia) (13.5%) £16.95**

An enticing aroma of limes, lemon blossom and a hint of oak. The flavours are of citrus fruits with peach, nectarine and subtle spicy oak notes.

**Piesporter Michelsberg, Schmitt Sohne (Germany) (9.0%) £14.50**

A beautifully fragrant wine with hints of peaches and green apples with a clean, crisp finish.

**Chablis, PREMIER CRU (France) (13.0%) £40.00**

The sole object of this wine is to appeal to serious lovers of Chablis.

## Rose

**El Coto Rioja Rosardo (Spain) (12.5%)** £18.95  
Fresh and fruity with touches of strawberry and raspberry.

## Champagne

**Asti, Martini (7.5%)** £16.95  
Medium sweet sparkling wine.

**Moët & Chandon (12.0%)** £50.00  
The world's most popular Champagne

**Veuve Clicquot Ponsardin (12.0%)** £55.00  
Well structured and admirably vinous.

**Dom Perignon (12.5%)** £160.00  
The all time classic Champagne from the house of Moët, this vintage displays all the characteristics you would expect from such a fine wine.

## Pints

<b>Kingfisher (4.8% ABV)</b>	1/2 Pint	£2.25;	Pint	£4.50
<b>Shandy</b>	1/2 Pint	£2.25;	Pint	£4.50

## Bottles / Soft drinks

<b>Cobra (India) (5.0%)</b>	£2.95 / £5.50
<b>Tiger (Singapore) (5.0%)</b>	£2.95
<b>Singha (Thailand) (6.0%)</b>	£2.95
<b>Mixers</b>	£1.00
<b>J20 (Apple &amp; Mango)</b>	£2.95
<b>Lychee / Guava Juice</b>	£2.50
<b>Orange / Pineapple Juice</b>	£2.50
<b>Tomato Juice</b>	£1.95
<b>Coke / Diet Coke / Lemonade</b>	£1.95
<b>Soda / Tonic / Mineral Water</b>	£1.95

**Bottle Sparkling / Still Mineral Water (750ml) £4.50**

**House wines by the glass (175ml) £4.00**

**Spirits and Liqueurs (25 ml) from £3.50**

## Cocktails

<b>Pina Colada</b> White Rum, Malibu, Pineapple Juice and Cream	<b>£8.95</b>
<b>Attitude Adjuster</b> A Long island Ice Tea with Kahlua and Grand Marnier	<b>£9.95</b>
<b>Black Russian</b> Vodka, Kahlua and Coke	<b>£7.95</b>
<b>Long Island Ice Tea</b> Gin, Rum, Tequila, Triple Sec and Coke	<b>£10.95</b>
<b>Blue Lagoon</b> Vodka, Blue Curacao and Lemonade	<b>£8.95</b>
<b>Bloody Mary</b> Large Vodka, Tomato and Lime Juices, Worcester and Tabasco Sauces	<b>£9.95</b>
<b>Kelly's Comfort</b> Bailey's, Southern Comfort, Strawberry Liqueur and Cream	<b>£9.95</b>

