



Taste of India

PLATTER FOR TWO

Chicken Pakora, Vegetable Pakora, Haggis Pakora, Mushroom Pakora, Chicken Tikka, and Onion Bhaji.
Served with salad and sauce:

£9.95

PLATTER FOR FOUR

Chicken Pakora, Vegetable Pakora, Haggis Pakora, Chicken Tikka, Mushroom Pakora, and Onion Bhaji.
Served with salad and sauce

£17.95

Starters

Vegetable Pakora: V	£3.50
Mushroom Pakora V	£3.50
Onion bhaji: V	£3.50
Chicken Pakora:	£4.50
Mixed Pakora:	£4.50
Haggis Pakora G	£4.50
Chicken chatt on puri (thin bread) G	£5.50
Chana (chickpeas) chatt on puri G V	£4.50
Garlic mushrooms V	£3.50

Tandoori Starters

Chicken Tikka:	£4.95
Stir Fried Chicken:	£5.50
Tandoori Chicken (on the bone):	£4.95
Mango Chicken Tikka	£5.95
Lamb Tikka:	£5.95
B.B.Q, Lamb chop:	£6.95
Tandoori mixed kebab:	£5.95
Seekh Kebab (lamb mince):	£4.95
Chicken Chilli Hariyali:	£4.95

Seafood Starters

Tandoori King Prawns:	£6.95
Prawn on puri (thin bread) G	£5.95
Prawn Cocktail:	£4.95
Fish Pakora:	£4.95
King Prawn Butterfly G	£5.95

V Suitable for Vegetarians **N** Contains Nuts **G** Contains Gluten
Please let us know if you have any other allergies



A very warm welcome to the Taste of India, Rosyth

A restaurant delivering premier food and beverage to its clients for over 25 years. Our motto is to treat our guests as family and bestow upon them the strong traditions of hospitality and generosity you will receive in any South Asian home.

Our food is freshly prepared by our award-winning chefs; who are eager to meet your every dining desire and requirement. Enjoy our great tasting dishes from our mouth-watering menu, by either sitting in, take-away or delivery.

Our experienced, polite and friendly staff are only too willing to help you choose the meals you desire, and our fantastic chefs can cater to a range of contemporary through to classic dishes.

If you would prefer, we can provide a customised meal exclusively for you, for example, to cater to specific dietary requirements. Simply ask a member of staff or select from our marvellous menu Then kick back, relax and indulge yourself in our award-winning dining experience.



If you would like to give us your suggestions for further enhancing your culinary experience with the Taste of India, please do not hesitate to inform a member of our staff. This will enable us to create an exceptional first-class experience for our treasured patrons.

Many thanks, Motin and the staff at the Taste of India.

Tel: 01383 411 667

Tel: 01383 413 844

On-line ordering site: www.tasteofindiarosyth.com

Find us on Facebook, Instagram, Twitter, YouTube



**130 Admiralty Road,
Rosyth KY11 2QJ**

Chefs Specials

Kerala King Prawn & Monkfish £14.95

Style King Prawn & Monkfish Curry: Rich, warm, fragrant and flavourful, this luscious Kerala-style curry made with plump juicy king prawns and meaty monkfish, is cooked in a creamy coconut milk sauce and aromatic blend of Indian spices sautéed with onions, tomatoes and fresh kari leaves

Lasuni chicken: £10.95

Specially marinated chicken cooked with green pepper, green chili, spring onions, coriander and diced onions as well, it's a medium hot dish.

Karahi Akbari Special: £12.95

Marinated pieces of lamb, chicken and king prawn cooked with fried onions, peppers, fresh chillies, ginger and jeera - very exotic.

Handi gosht: £11.95

Authentic South Asian home style curry with tender lamb cooked in a thick spicy sauce containing coriander, various roasted spices, onions and fresh green chillies with coconut cream.

Nawabi chicken/lamb: £10.95

Marinated and barbequed fillet of chicken/lamb cooked with mushroom green peppers onion, chilli and garlic. It is a fairly hot and thick sauce. Served with pilau rice.

South Indian fish karahi: £10.95

A medley of fresh fish in caramelised onion, garlic and fresh green chilli based medium sauce curry.

Butter Paneer: £7.95

Indian cottage cheese cooked in a rich and creamy sauce with butter and tomato sauce with almond, blended with carefully selected authentic spices. It's mild, but bursting with flavour.

Taste of India special curry: £9.95

It's a mix of chicken, lamb and prawn dish in a medium hot sauce with various spice and herbs.

Chicken Dishes

North Indian chicken chilli garlic: £8.95

Fillet of Chicken tikka cooked in a medium hot sauce with spices, green chilli, garlic, coriander.

Mughlai chicken: £8.95

is a Mughal dish, cooked with coconut, cumin, cream, coriander and green chilly. It's a mild to medium dish.


Naga Chicken: £8.95

Cooked with fresh peppers, onion, fresh coriander with the distinctive NAGA flavour, the king of chillies! It's a hot dish.


Goa Chicken: £8.95

Chicken breast fillets are marinated overnight in yoghurt, herbs and mint, and then cooked in a medium to hot sauce with special Goan Spices, coconut cream, spinach and fresh green chillies.

Chicken tikka Masala: £8.95

Breast of chicken are marinated in spices, herbs and yoghurt, and then cooked with coconut and almond, served in rich, creamy sauce. 


Chicken Pasanda: £8.95

Chicken tikka cooked with almonds and sultanas in a mild creamy sauce. 

Honey Chicken: £8.95

Tender pieces of chicken marinated and grilled in the clay oven, then cooked with mild spices with coconut cream in our chef's special honey sauce.

Butter Chicken: £8.95

Chicken tikka cooked in a rich and creamy sauce with butter and tomato sauce with almond, blended with carefully selected authentic spices. It's mild, but bursting with flavour. 

Chicken Jhalfrezi: £8.95

Tender chicken tikka cooked with fresh green chilli, chopped onion and peppers, it is a fairly hot dish.

Chicken Palak: £8.95

Breast of Chicken cooked with fresh spinach in a thick medium sauce, garlic, ginger and cumin powder.

Karahi Chicken: £8.95

Cooked in a various herbs and spices together with onions, peppers and coriander, served in a hot iron karahi.

Achari Chicken: £8.95

Tangy spicy with coriander, onion, chillies, garlic, ginger and condensed Achar sauce.

Chicken Balti: £8.95

Medium curry with peppers and tomatoes, cooked with homemade Balti paste

Chicken Jaipuri: £8.95

A sweet and sour curry with mushrooms and peppers.

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Lamb Dishes

Banjara gosht: £9.95

Experience the authentic flavours of Rajasthani spices infused in juicy mutton pieces with yoghurt. It's a medium hot dish.

Lamb Tikka Masala: £9.95

Pieces of spring lamb are marinated in spices, herbs and yoghurt and then cooked with coconut and almond, served in rich, creamy sauce. **N**

North Indian lamb chilli garlic: £9.95

Tender lamb tikka cooked in a medium hot sauce with spices, green chilli, garlic, tomato and coriander.

Lamb Tikka Jhalfrezi: £9.95

Tender lamb tikka cooked with fresh green chilli, chopped onion and peppers, it is a fairly hot dish.

Karahi Lamb: £9.95

Cooked in a various herbs and spices together with onions, peppers and coriander, served in a hot iron karahi.

Achari Lamb: £9.95

Tangy spicy with coriander, onion, chillies, garlic, ginger and condensed Achar sauce.

Lamb Rezala: £9.95

A nourishing old Delhi style dish consisting of chopped lamb, grated onions, garlic, ginger and exotic spices. Cooked with whole green chillies, a touch of fresh yoghurt. Slightly hot taste.

Biryani Dishes

The Biryani is very popular in South Asia and is a key element of the South Asian cuisine. Grand festive dishes prepared from Basmati rice, chicken, lamb, king prawns and cooked in Ghee (clarified butter) with delicate herbs and spices, served with curry sauce.

Vegetable/Mushroom Biryani: £7.95

Chicken/Lamb/Prawn Biryani: £9.95

Chicken Tikka Biryani: £10.50

King Prawn Biryani: £13.95

Special Biryani £10.95

(Lamb, Chicken and Prawn)

King Prawn Dishes

King Prawn Jalfrezi: £13.95

Cooked with fresh green chillies, chopped onions, peppers, and garnished with fresh coriander.

King Prawn Achari: £13.95

Tangy spicy with coriander, onion, chillies, garlic, ginger and condensed achar sauce.

King Prawn Chilli garlic: £13.95

Cooked in a medium hot sauce with spices, green chilli, garlic, tomato and coriander.

King Prawn Tikka Masala: £13.95

Marinated in spices, herbs and yoghurt, then cooked with coconut and almonds, served in a rich creamy sauce. **N**

Karahi King Prawn : £13.95

King prawn delicately cooked in a various herbs and spices together with onions, peppers and coriander, served in a hot iron karahi.

Vegetable Side Dishes

Sag Aloo: £4.50

Fresh spinach & potato cooked with medium spices.

Vegetable bhaji: £4.50

Mixed vegetable in a thick medium sauce.

Bombay Aloo: £4.50

Potato in a thick medium sauce.

Tarka Dahl: £4.50

Lentil with onion, garlic and coriander.

Chana Masala: £4.50

Chick peas cooked with masala spice.

Sag paneer: £4.50

with spinach or chickpeas.

Mushroom bhaji: £4.50

Mushroom cooked in a tomato and onion base sauce.

Aloo peas Gobi: £4.50

Potato, peas and cauliflower in a thick medium sauce.

Tarka Dahl combi: £4.50

Lentil with spinach, it's a mild to medium dish

All Vegetable dishes are also available as a main £6.95

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Tandoori Dishes

Marinated in our very own special recipe with fresh spices and green herbs, cooked on a charcoal fire in a specially designed clay oven "The Tandoor"
Served with salad, mint sauce and curry sauce.

Tandoori Delight: £14.50

A combination of chicken tikka, sheek kebab, tandoori chicken and tandoori king prawn. Served with curry sauce, salad and nan bread.

Barbequed Lamb Chop: £13.50

Marinated in fresh garlic, ginger, yoghurt and blend of tandoori spices.

Shashlik:

Marinated in specially selected spices and barbecued over clay oven with onion, tomatoes and capsicums and served on a sizzling platter.

Chicken: £10.50 Lamb: £11.50

King Prawn: £14.50 Mixed £13.50.

Tandoori King Prawn: £13.50

King Prawns are marinated in herbed yoghurt with freshly ground spices, roasted cumin seeds, lemon and then cooked in a tandoor.

Tandoori Chicken(on the bone): £9.50

Half chicken marinated overnight in ginger, garlic, yoghurt and blend of Tandoori spices cooked in a tandoor.

Chicken Tikka: £9.50

Chicken breasts are marinated overnight in yoghurt, various spices and lemon, and then cooked in a Tandoor.

Lamb Tikka: £10.50

Cutlets of fresh lamb marinated in delicate herbs, spices and yoghurt, cooked in a Tandoor.

Mango Chicken Tikka: £10.50

Boneless chicken tikka cooked with a hint of mango

Seekh Kebab (lamb mince): £9.50

Minced lamb is marinated in Punjabi spices and then cooked in a Tandoor.

Chicken Chilli Hariyali: £9.50

Marinated chicken breasts broiled in a tandoor, stir fried and sprinkled with green chilli.

Traditional Dishes

Chicken £7.95

Chicken Tikka £8.95

Lamb £8.95

Lamb Tikka £9.95

King prawn £13.95

Prawn £9.95

Mixed Vegetable £6.95

Korma

Creamy sauce, mild, sweet with coconut.

Malayan: **N**

Very mild and creamy sauce with pineapple.

Kashmiri: **N**

Mild curry with cream, banana and lychee

Curry:

Medium spiced curry with various spices.

Bhuna:

A combination of a special blend of spices, spring onions and tomatoes fried together to provide a dish of medium strength.

Dopiaja:

Medium spiced dish with cubes of onion and pepper.

Rogon:

Cooked together with spices and garnished with tomato and served in a medium sauce.

Sag

Thick medium spice with spinach.

Dhansak:

A sweet and sour curry, cooked with lentils and garlic.

Pathia:

Sweet and sour curry with a spicy twist.

Ceylonese:

Thick spicy sauce with coconut and lemon. Sour and hot.

Madras:

Hot curry with a tangy lemon finish.

Vindaloo:

Very hot and spicy dish.

All Other Favourite Indian Dishes On Request

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Rice

Boiled rice:	£2.25
Pilau rice:	£2.50
Egg Rice:	£3.25
Mushroom Rice:	£3.25
Special (peas & eggs) pilau rice:	£3.25
Coconut pilau rice:	£3.25
Garlic pilau rice:	£3.25
Peas pilau rice:	£3.25

Nan

Plain Nan:Ⓞ	£2.75
Tandoori Roti:Ⓞ	£2.75
Garlic Nan:Ⓞ	£3.25
Peshwari Nan:Ⓞ ^N	£3.25
Cheese Nan:Ⓞ	£3.25
Garlic and Chilli Nan:Ⓞ	£3.25
Keema Nan:Ⓞ	£3.25
Plain Paratha:Ⓞ	£3.25
Stuffed Paratha:Ⓞ	£3.25
Chapati:Ⓞ	£1.50

LUNCH SPECIAL

Pakora
Any Curry
(Excl. King Prawn, Chefs Special & Tandoori)
Rice / Nan
Tea / Ice Cream

Only £7.95

Accompaniments

Chips:Ⓞ	£2.75
Popadom:	£0.80 (each)
Chutney tray:	£2.00
Lime pickle/Mango chutney /	
Spicy onions/Mint sauce:	£1.00 (each)
Curry sauce:	£3.50
Korma/Masala/Curry/Madras	

European Dishes

(Served with chips and salad)

Sirloin Steak:	£11.95
<i>with fried onions and mushrooms.</i>	
Chicken Maryland:Ⓞ	£6.95
Fish and Chips:Ⓞ	£6.95
Omelette:	£6.95
Plain/Mushroom/ Chicken	

Kids Menu

Fish Finger and Chips:Ⓞ	£4.50
Chicken Nuggets and Chips:Ⓞ	£5.50
Chicken Pakora and Chips: Ⓞ	£5.50
Any Curry with rice or chips is available for kids	£7.95
<i>(excluding King prawn)</i>	

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Drinks List

Prosecco & Champagne

- BOTTLE**
1. **Vino Spumante Prosecco,** **Italy** **£21.95**
 2. **Champagne Brut N.V** **£39.95**

White Wine

- CHILE** **BOTTLE**
3. **Sauvignon Blanc,** **Tierra del Rey, Central Valle** **£16.95**
Vibrant and aromatic Sauvignon Blanc with layers of grapefruit, lemon and nectarine.

- FRANCE**
4. **Viognier, Terre des Olivettes,** **IGT Pays D'oc** **£19.95**
Like a perfectly ripe and juicy apricot, amazing fragrant notes, citrus and tangerine highlights and a spicy side with a terrific finish. Ideal with spicy foods!

- AUSTRALIA**
5. **Chardonnay, Woodbrook Central,** **Ranges** **£21.95**
Upfront tropical fruit balanced by fresh acidity defines this gently oaked Chardonnay from a cooler part of Australia.

- SPAIN**
6. **Rioja Blanco,** **Bodegas Altanza,** **£23.95**
Upfront tropical fruit balanced by fresh acidity defines this gently oaked Chardonnay from a cooler part of Australia.

House Wines

- | | BOTTLE | 175ml GLASS |
|--|---------------|--------------------|
|--|---------------|--------------------|

Red Wine

- CHILE** **BOTTLE**
7. **Merlot, Tierra del Rey,** **Central Valley,** **£15.95**
Ripe blackberry aromas precede intense flavours of dark red fruit and hints of vanilla. Classic Chilean Merlot.

- CHILE**
8. **Pinot Noir, El Viejo del Valle,** **Central Valley** **£19.95**
In a far-away field long lost beneath a Chilean Volcano lies a lonely block of old vine Pinot Noir. Soft and juicy wine rounded with a lick of creamy oak.

- SPAIN**
9. **Rioja, Finca Valvares** **£22.95**
Benchmark Semi-Crianza Rioja made by famous artisan producer - red fruits and spice enveloped with vanilla and cigar-box aromas.

Rose Wine

- USA** **BOTTLE**
10. **White Zinfandel Rose,** **California** **£17.95**
This Zinfandel Rose has an attractive bouquet redolent of summer fruits including strawberry and watermelon and a hint of sweetness lingering on a crisp finish.



Spirits

Brandy (Martell xxx)	£2.50
Vodka (Smirnoff)	£2.50
Whisky	£2.50
Bacardi	£2.50
Gin (Gordon's Gin)	£2.50
Rum (Dark)	£2.50
Morgan Spiced	£2.50
Malibu	£2.50
Peach Schnapps	£2.50
Southern Comfort	£2.50

Liqueurs

Jack Daniel	£2.50
Baileys	£2.50
Sambuca	£2.50
Glavva	£2.50
Tia Maria	£2.50
Cointreau	£2.50
Drambuie	£2.50
Martini Dry	£2.50
Amaretto	£2.50

Cocktails

Margarita	£4.50
<i>Consisting of triple sec, tequila and lime or lemon juice</i>	
Long Island Iced Tea	£4.50
<i>Combination of five different spirits and liquors</i>	
Sex on the Beach	£4.50
<i>A mix of vodka, peach schnapps, orange juice and cranberry juice</i>	
Blue Lagoon	£4.50
<i>A refreshing vodka based cocktail with blue Curacao</i>	

Beers

Indian Lager	Large Cobra	£4.50
Indian Lager	Small Cobra	£2.95
King Cobra		£9.95
Budweiser		£2.95
Stella Artois	Pint	£3.95
Kopparberg		£4.50
Smirnoff Ice		£2.95
Guinness	Large	£3.95
Magners Apple Cider	Large	£3.95
Strongbow Cider	Pint	£2.95
Tennents Lager	½ Pint	£1.95
McEwen's Export	Pint	£2.95

Soft Drinks

	Glass	Pint
Coke/Diet Coke	£1.95	£2.50
Lemonade	£1.95	£2.50
Irn Bru	£1.95	£2.50
Fanta	£1.95	£2.50
Orange Juice	£1.95	£2.50
Apple Juice	£1.95	£2.50
Soda Water	£1.95	£2.50
Appletiser	£1.95	
Ginger Beer	£1.95	
Still/Sparkling Water	£1.95	
Fruit Shoot	£1.95	

Taste of India Special Lassi

	Glass	Jug
Mango Lassi	£2.50	£5.50
Banana Lassi	£2.50	£5.50
Sweet or Salted Lassis	£2.50	£5.50
<i>(Blended yogurt with salt or sugar)</i>		
Milkshake	£2.50	
<i>(Chocolate, vanilla or strawberry)</i>		

Thank you for your custom

We No longer accept Cheques.

We accept: Visa & Access.

The management reserve the right to refuse admission.