

Appetizers

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| 1. Samosas (2) | 2.95 |
| Crispy patties stuffed with spiced potato, onions, & green peas, served with mint and Tamarind chutney. | |
| 2. Onion Bhaji (four pieces) | 2.95 |
| Fried Onion & Green pepper dipped in rice flour, served with Chutneys | |
| 3. Urdu Dal Vada (2) | 2.95 |
| Crisp delight loved all over India, eat with tomato ketchup or green chillies | |
| 4. Dal Masala Vada (2) (Parippu vada) | 2.95 |
| 5. Vegetable Pakora | 2.95 |
| Mix of Potato / Egg Plant / Cauliflower / Spinach fried with pakora paste | |
| 6. Chicken Pakora | 3.95 |
| Chicken tenders dipped in garbanzo batter (fried) | |
| 7. Cutlets Chicken/Beef/Fish | 4.95 |
| Minced subject with potato and spices quoted with bread crumbs before frying | |

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| 8. Vegetable Soup | (<i>Sambar served in a bowl by itself</i>) | 3.95 |
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Bread

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| 9 Naan (1) | 1.50 |
| Popular tandoor clay oven made soft and tasty bread | |
| 10. Porrotta (2) | 1.95 |
| Buttered layered bread, an exceptionally taste choice | |
| 11. Chappathi (2) | 2.95 |
| Hand made bread made out of wheat flour | |
| 12. Poori (2) | 3.50 |
| Round hand made deep fried wheat Bread | |
| 13. Sada Dosa | 5.95 |
| Made of rice flour and black gram (moong dal) spread` thinly and fried until crisp | |
| 14. Masala Dosa | 5.95* (Special) |
| Dosa stuffed with potatoes, fried onions, vegetables and spices | |

Vegetarian Dishes

All dishes are served with Rice Pilaf

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| 15. Channa with Poori | 8.95 |
| Chick peas on thick and tasty gravy served with poori | |
| 16. Saag Paneer | 8.95 |
| Spinach and home made cheese cooked with mild/hot spices | |
| 17. Mattar Paneer | 8.95 |
| Green peas cooked with homemade cheese with Indian (mild/hot) spices | |
| 18. Channa Masala | 7.95 |
| Chick peas cooked with chopped tomatoes in mild/hot spices | |
| 19. Dal Makhani | 7.95 |
| <i>- a rich, hearty dish which is full of proteins</i>
Lentils and red kidney beans simmered in a creamy sauce of butter, onions, tomatoes, ginger-garlic and spices and liberally garnished with cream. | |
| 20. Mixed Vegetables Curry | 7.95 |
| Various vegetables sautéed in tomato and onion sauce | |
| 21. Kerala Mixed Vegetable (AVIYAL) - an essential part of the Kerala meal | 8.95 |
| Thick mixture of a lot vegetables, curd and coconut, seasoned with coconut Oil and curry leaves | |
| 22. Navaratna Kurma | 9.95 |
| Nine vegetables with homemade cheese in a mild cream sauce with cashews, almonds, and raisins | |
| 23. Baingan Bartha | 7.95 |
| Eggplant baked in grill and sautéed with herbs and spices | |
| 24. Aloo Gobi | 7.95 |
| Cauliflower, Potato and sweet peas sautéed with spices | |
| 25. Dal Turka | 7.95 |
| Lentil cream preparation of north India - in mild/hot spices | |

Rice

26. Pilaf Rice	2.50
27. Vegetable Biryani	8.95

Non Vegetarian

28 Chicken Biryani	10.95
29 Goat Biryani	10.95
30 Lamb Biryani	11.95
31. Shrimp Biryani	12.95

(prepared with Basmati rice cooked with spices to give the flavor and aroma)

Fish

32. Fish Curry	9.95
Fish of the day marinated and cooked in spices, served in gravy	
33. Fish Kerala Masala	9.95
Fish of the day prepared with coconut in precisely spiced gravy- a specialty of South India	
34. Fish Malabar	9.95
Fish pieces prepared in red gravy with red pepper & masala	
35. Fish Fry	9.95
Fish of the day marinated with spices and fried in vegetable oil	
36. Shrimp Curry	11.95
Shrimp cooked in green peppers and tomatoes in lightly spiced sauce	
37. Shrimp Masala	11.95
Broiled shrimp, cooked with peppers tomatoes in creamy sauce	
38. Shrimp Malabar	11.95
Shrimp preparation in Kerala style with peppers and tomatoes in coconut sauce	

Lamb/Goat

39. Goat Curry	10.95
Cubes of Goat cooked in lightly spiced gravy with potato	
40. Goat Korma	10.95
Cubes of Goat cooked with green peppers and in lightly spiced gravy	
41. Lamb Curry	11.95
Cubes of boneless Lamb cooked in lightly spiced gravy	
42. Lamb Rogan Josh	11.95
Cubes of boneless Lamb cooked with green peppers and in lightly spiced gravy	
43. Lamb Malabar Style	11.95
Cubes of boneless Lamb cooked with Kerala style spices with optional potato	
44. Lamb Korma	11.95
Cooked with chopped onions, tomatoes, green peppers in medium hot spices	

Chicken

45. Chicken Curry	9.95
Cooked in lightly spiced gravy with potato	
46. Chicken Korma	9.95
Chicken cooked in creamy sauce	
47. Chicken Tikka Masala	10.95
Broiled boneless chicken with butter, tomatoes and in creamy sauce	
48. Chicken Malabar	9.95
Cooked with Kerala style spices and potato and coconut	
49. Chicken Malkhani	9.95
Cooked in pure ghee (or butter) and spices	
50. Chicken 65	10.95
Hot and spicy chicken	
51. Chilly Chicken	10.95
Marinated chicken prepared with green chilies, and white onions and soy sauce	

* All Entrée served with Rice Pilaf

Beef

52. Beef Curry	9.95
Cooked in lightly spiced gravy with potato	
53. Kerala Style Beef Fry (Beef Ularthu)	9.95
Beef sautéed with Kerala masala and pieces of coconuts	
54. Beef Malabar Style (hot) (Vjndaloo)	9.95

Kerala Specials

55. Vegetable Soup (Sambarf)	3.95
56. Kerala Mixed Vegetable (AVIYAL) - an essential part of the Kerala meal	8.95
Thick mixture of a lot vegetables, curd and coconut, seasoned with coconut Oil and curry leave	
57. Vegetable Stew	7.95
Various vegetables in coconut milk, onion and other spices	
58. Kappa	4.95
Smash Tapioca/Yucca root cooked in spices - a unique preparation of Kerala	
59. Appam (4 pieces)	3.95
Round pancakes (3 per order) made of rice flour, eaten with the choice of fish or meat curry	
60. Puttu and Channa Masala – Special	8.95
Steamed rice flour cake in cylindrical form	
61. Idally with Sambar – Special	7.95
Steamed rice donuts eaten with vegetable soup and/or chutney	
62. Egg Masala	7.95
Kerala style Egg Masala – a taste choice for everyone.	
63. Chicken Malabar	9.95
Cooked with Kerala style spices and potato	
64. Kerala Style Beef Fry (Beef Ularthu)	9.95
Beef sautéed with Kerala masala and pieces of coconuts	
65. Lamb Malabar Style	11.95
Cubes of boneless Lamb cooked with Kerala style spices with optional potato	
66. Shrimp Malabar	11.95
Shrimp preparation in Kerala style with peppers and tomatoes in coconut sauce	

Side Orders

Mixed Pickle	1.50	Raita	2.00	Vegetable Soup	3.95
		(Yogurt with cucumber, tomatoes and potatoes)			
Drinks					
Cold Beverages/Iced Tea	1.50	Coffee	2.00	Masala Tea	2.50
Plain Lassi	2.00	Mango Lassi	2.50	Mango Shake	3.00
Dessert (upon on availability)					
Khir	1.95	Gulab Jamun	2.50		
Rasmali	3.50	Mango Kulti	2.50		
Mango Ice creams	2.50				

Lunch Buffet Tuesday – Friday \$7.95 & Sat / Sun Lunch Buffet: \$8.95 only

**Lunch Buffet closed on Mondays
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