We offer uncompromising quality and dedication to customer service.

At Taste of India you will experience the best Indian dining in the Richmond area.

We create authentic dishes infused with the flavor of old India and we cook with only the freshest spices and highest quality ingredients.

Lovers of Indian food will appreciate the effort and passion we put in each entrée.
Soups, Salads and Specialty Beverages

Lentil Soup
Mildly spiced with herbs
3.95

Mulgatwani
Fresh homemade chicken soup with herbs, tomato & spices
3.95

Fresh Green Salad
Assorted greens, tomatoes and onions with choice of dressing
3.95

Tomato Soup
Simmered with ginger, garlic and spices
3.95

Lassie
Strawberry, blueberry, raspberry, mango Also Sweet and Salted
3.95

Shake
Strawberry, blueberry, raspberry mango
3.95

Appetizers

Samosa
Triangle pastry fritters stuffed with potatoes, peas and Indian spices
4.95

Chat Samosa
Vegetable samosa topped with chick-peas, onions, tomatoes, mint leaf, cilantro and tamarind chutney
4.95

Paneer Pakora
Select homemade Indian cheese, mildly spiced gram flour and delicately fried
6.00

Pakora
Spinach, onion, gobi and Potatoes dipped in our Mildly spiced gram flour mixture then lightly fried
4.95

Masala Fish Pakora
Pieces of white fish marinated in spices, drenched in gram flour and then gently fried
7.95

Chicken Pakora
Marinated chicken pieces immersed in Spiced gram flour then batter fried
6.00

Assorted Non-Vegetarian or Vegetarian Platter
Samosa and assorted vegetable or fish and chicken pakora
7.95

Paneer Tikka
Paneer marinated with spicy yogurt and baked in Tandoor
6.00

Aloo Tikki
Potato Pastry with hint of Indian spice
4.95

Harabhara kabab
Spinach, green pea patties with a hint of indian spice
6.00

Bhel Mix
Mixture of puffed rice gram flour sev mixed with tomatoes, onion and sweet sour chutney
4.95

Sev Puri
Crispy Puri topped with tomato, potato, onion and sweet and sour chutney garnished with sev and cilantro
4.95
**Naan**  
A traditional white flour bread baked in the Tandoor oven  
2.50

**Tandoori Roti**  
Whole wheat flour bread prepared in Tandoor  
2.50

**Garlic and Chili/Garlic Naan**  
White flour bread prepared with chili, cilantro, herbs and spices and baked in the Tandoor oven  
3.50

**Aloo Paratha**  
Whole wheat bread stuffed with potatoes, herbs and spices then grilled to perfection  
4.95

**Keema Naan**  
White flour bread stuffed with minced meat, herbs and spices  
4.95

**Onion and Paneer Naan**  
Naan stuffed with homemade Indian cheese chopped onions and spices  
4.95

**Accompaniments**

**Raita**  
Homemade yogurt with chopped cucumbers, cumin powder & salt  
2.95

**Mango Chutney**  
Fresh mango pieces cooked in sweet sauce and herbs  
2.95

**Roasted Papadam**  
Four pieces of roasted lentil flour papads fried thin and crispy  
2.95

**Mint Chutney**  
Homemade chutney made with mint, cilantro, tomatoes & herbs  
2.95

**Mixed Pickles**  
Mixed vegetables, mango and lemon pickles in a hot and spicy paste  
2.95

**Condiments Tray**  
Mango chutney, cucumber raita, mint chutney and mixed pickles  
8.95

---

All the main entrees are served with Basmati Rice.

All the main entrees can be made mild, medium or hot according to your taste.

REMEMBER: All dishes are cooked to order in the traditional Indian Style and will take 25-35 minutes to prepare. **We now carry Halal Meat**.
Tandoori Oven Chef Specialties

Tandoor is an ancient style clay oven that is famous all over the world. Meats, seafood, poultry and vegetables are marinated in yogurt, herbs and a special combination of delectable and aromatic spices for 24 hours then the pieces are skewered and baked to perfection at very high temperatures searing in the natural juices, yielding a unique savory charcoal flavor infused into the food and resulting in extreme tenderness.

Tandoori Chicken
Skinless half chicken marinated in yogurt herbs and spices and baked in the Tandoor oven to the ultimate tenderness
14.95

Boti Kebab
Boneless pieces of fat free lamb marinated in yogurt, herbs and spices then broiled in the Tandoor oven
18.95

Tandoori Shrimp
Jumbo shrimp marinated in yogurt, herbs and spices, cooked in Tandoor oven
18.95

Malai Tikka
Boneless chicken breast marinated in our house blend Of spices and herbs then grilled in the Tandoor oven
14.95

Chicken Tikka
Fat free breast of chicken marinated in yogurt herbs and spices then broiled in Tandoor oven
14.95

Fish Tikka
Filet of Salmon marinated in spicy yogurt and cooked to perfection in Tandoor oven
17.95

Sikh Kebab
Choice of minced lamb or chicken simmered in herbs and spices then skewered and broiled in Tandoor oven
Chicken 14.95    Lamb 16.95

Tandoori Paneer Tikka
Cubes of Indian cheese, onion, tomato, and green pepper Skewered and broiled in Tandoor oven
12.95

Lamb Chops
Marinated in our house blend of spices and herbs & broiled in Tandoor oven
22.95

Tandoori Mixed Platter
Marinated combination of chicken, lamb, shrimp and salmon cooked in Tandoor oven
19.95
## Seafood Specialties

**Fish Masala**  
Boneless salmon, marinated in yogurt, herbs and spices, cooked in homemade curry sauce  
*17.95*

**Shrimp Prawn**  
Jumbo shrimp sautéed with tomatoes, onions, green peppers, herbs and spices  
*19.95*

**Shrimp Saag**  
Medium shrimp cooked in creamy spinach, tomatoes, onions, ginger and spices  
*17.95*

**Scallops Malai**  
Scallops cooked in creamy ginger sauce with mild herbs and Indian spices  
*18.95*

## Chicken Delights

**Butter Chicken**  
Boneless chicken breast roasted in the Tandoor oven then sautéed gently in lightly salted butter with onions, tomato, and bell pepper  
*14.95*

**Chicken Tikka Masala**  
Marinated boneless chicken breast cooked in the Tandoor oven then sautéed in homemade tomato sauce  
*14.95*

**Chicken Korma**  
Boneless chicken breast cooked in a creamy tomato sauce with minced cashew nuts and spices  
*14.95*

**Chicken Saag**  
Tender chicken breast cooked with spinach, onion, tomatoes, ginger and spices (mixed or dark meat available on request)  
*14.95*

**Chicken Kadai**  
Chicken Sauteed in Wok with onion, green pepper, ginger, garlic and Indian spices  
*14.95*

**Chicken Jhalfraizee**  
Boneless chicken breast sautéed with Beans, carrots, green pepper, onion and tomato sauce  
*14.95*

**Chicken Masala**  
Tender pieces of boneless chicken breast cooked with onions, tomatoes, herbs, spices and cilantro  
*14.95*

**Chicken Vandaloo**  
Tender pieces of chicken breast cooked with potatoes tangy tomato sauce with herbs and spices  
*14.95*

**Chicken Malai Methi**  
Tender pieces of boneless chicken breast cooked with fresh fenugreek leaves and onion  
*14.95*

**Chicken Do-Piaza**  
Tender pieces of boneless chicken breast sautéed with peppers, onions, tomatoes, then simmered with herbs and spices  
*14.95*
Biryani

**Lamb Biryani**
Marinated pieces of tender lamb mixed with basmati rice herbs, spices and crushed nuts  
**16.95**

**Chicken Biryani**
Basmati rice cooked with boneless chicken, herbs, spices, raisins and minced nuts  
**14.95**

**Shrimp Biryani**
Medium shrimp marinated and cooked with basmati rice, herbs, spices and minced nuts  
**17.95**

**Vegetable Biryani**
Mixed seasonal vegetables simmered with basmati rice, herbs, spices, raisins, ginger and minced nuts  
**12.95**

Lamb Specialties

**Lamb Do Piaza**
Tender pieces of lean lamb sautéed with bell peppers, onions, and tomatoes then simmered in herbs and spices  
**16.95**

**Lamb Mushroom**
Tender pieces of lamb cooked with mushrooms, onions and tomatoes simmered to perfection in an herbal masala sauce  
**16.95**

**Keema Mater**
Ground tender lamb cooked in a homemade sauce with onions, tomatoes, fresh green peas, herbs and spices  
**16.95**

**Lamb Saag**
Fresh pieces of lamb cooked with creamy spinach, garlic, onions, tomatoes and flavor with herbs and spices  
**16.95**

**Lamb Vandaloo**
Cubes of lean lamb cooked with potatoes, and tomatoes in a tangy sauce and seasoned with flavorful spices and herbs  
**16.95**

**Goat Curry**
Select goat pieces cooked in special home-made sauce with onions, tomatoes, herbs and spices (bone-in)  
**16.95**
**Vegetable Dishes**

**Dal Makhni / Dal Tarka**
Black lentil beans cooked slowly and sautéed with onion, tomato and spices  
10.95

**Baingan Bharta**
Slow roasted egg plants mashed and sautéed with onions, tomatoes, herbs and Indian spices  
12.95

**Matar Paneer**
Green spring peas and cottage cheese simmered with Indian cheese, tomato, onion and herbal spices  
12.95

**Aloo Matar Tomato**
Potato, spring green peas, and tomatoes' cooked in a special blend of spices and herbs  
12.95

**Saag Aloo Choley**
Creamy spinach, garbanzo beans, potatoes, tomatoes, onions herbs and spices, cooked to perfection  
12.95

**Vegetable Korma**
Fresh vegetables finished with onions and a creamy cashew sauce  
12.95

**Vegetable Kadai**
Vegetables sauteed in Wok with onion, green pepper, ginger, garlic and Indian spices  
12.95

**Paneer Makhani**
Home-made cheese cooked with tomato butter sauce and herbs  
12.95

**Mixed Vegetable Curry**
Seasonal vegetables simmered with onions, ginger, herbs and spices in a curry sauce  
12.95

**Palak Paneer**
Homemade pieces of Indian cheese cooked with spinach, tomatoes, onion and spices  
12.95

**Gobi Aloo**
Cauliflower florets and fresh potatoes simmered with a special blend of Indian spices  
12.95

**Malai Kofta**
Stuffed potato paneer sautéed and simmered in a cashew herbal spiced sauce  
12.95

**Bhindi Masala**
Freshly picked okra sautéed gently with onion, tomato, cilantro, herbs and spices, spiced to your taste  
12.95

**Channa Masala**
Chickpeas cooked with onions, ginger, garlic and fresh tomatoes  
12.95

**Vegetable Jhalfraizee**
Vegetables sauteed with tomato sauce and Indian spices  
12.95

**Paneer Tikka Masala**
Home-made cheese marinated in spicy yogurt with tomato butter sauce and herbs  
12.95
## Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mango Lassi</strong></td>
<td>Mango yogurt smoothie</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>Mango Shake</strong></td>
<td>Mango and milk shake</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>Sweet / Salty Lassi</strong></td>
<td>Yogurt smoothie</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>Chai / Masala Tea</strong></td>
<td>Indian spiced with milk</td>
<td>2.75</td>
</tr>
<tr>
<td><strong>Fruit Lassi</strong></td>
<td>Strawberry, blueberry &amp; raspberry yogurt smoothie</td>
<td>3.95</td>
</tr>
<tr>
<td><strong>Coffee / Tea</strong></td>
<td>Flavored with aromatic spices</td>
<td>2.25</td>
</tr>
<tr>
<td><strong>Indian Bottled Drinks</strong></td>
<td>Fanta, Thumps Up, Limca</td>
<td>2.75</td>
</tr>
<tr>
<td><strong>Juices</strong></td>
<td>Cranberry, Orange, Mango, Lychee</td>
<td>2.75</td>
</tr>
<tr>
<td><strong>Sodas</strong></td>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
<td>2.25</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gulab Jamun</strong></td>
<td>Milk dumplings soaked in honey syrup and rose water</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Rasmalai</strong></td>
<td>Homemade cheese petty cooked in milk with nuts served cold</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Kheer</strong></td>
<td>Traditional creamy Indian rice pudding with nuts</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Kulfi</strong></td>
<td>Homemade ice cream with almonds, pistachios and cardamom garnished with mango pulp</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Ice Cream</strong></td>
<td>Mango / Pistachio</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Gajar Halwa</strong></td>
<td>Grated carrots cooked in milk and garnished with nuts served warm</td>
<td>4.95</td>
</tr>
</tbody>
</table>