



## Appetizers

V~Vegan GF~Gluten Free

### **Samosa(2pcs)(V) 5.5**

Turnover stuffed with nicely spiced potatoes and spices.

### **Vegetable Pakora(6pcs)(V,GF) 5.5**

Deep fried snacks made with chickpea flour and mixed vegetables.

### **Aloo Tikki(2pcs)(V,GF) 5.5**

Deep fried, mildly spiced mashed potato patties.

### **Paneer Pakora(6pcs)(GF) 7**

Indian cheese dipped in chickpea flour and deep fried.

### **Gobhi Manchurian (V) 10**

Crispy cauliflower tossed with sweet and tangy sauce.

### **Spinach Pakora (V,GF) 5.5**

Fresh spinach dipped in chickpea batter and deep fried.

### **Vegetarian Platter 12**

Mixed combination of vegetable pakora, paneer pakora, samosa and aloo tikki.

### **Paneer Chilli(GF) 11**

Indian cheese sautéed with onions and green peppers.

### **Chicken Pakora (6pcs)(GF) 10**

Boneless chicken dipped in a chickpea batter and deep fried.

### **Fish Pakora (6pcs)(GF) 12**

Deep fried boneless fish marinated with lemon juice and spices.

### **Non Vegetarian Platter 14**

Mixed combination of chicken pakora, fish pakora and seekh kabab.

### **Chicken Chilli (GF) 12**

Tender chicken bites tossed with onion and green peppers.

### **Tandoori Chicken Wings(6pcs)(GF) 12**

Tender chicken wings marinated and cooked with blend of spices served with Raita.

## Soup

### **Vegetable Soup(V,GF) 5**

Lentils,vegetables,spices,etc

### **Coconut Soup(GF) 5**

Coconut,milk and pistachio.

### **Tomato Soup(V,GF) 5**

### **Chicken Noodle Soup 6**

- If you have a food allergy or a special dietary requirement, please inform your server before placing your order.
- Please keep in mind that any food item not containing gluten is still made in a kitchen that handles gluten. However, we will try to prevent as much cross contamination as possible.
- 18% gratuity will be added to parties of 5 or more.



## Dessert

### **Kulfi 6**

Exotic ice cream from India made with cardamom, pistachios and almonds.

### **Mango Ice Cream 5**

Ice cream made with mango and rose water.

### **Gulab Jamun 5**

Deep fried dumplings made of milk powder; flour and soaked in rose flavored sugar syrup.

### **Kheer 5**

Basmati rice cooked with nuts and special spices in a sweetened milk.

### **Fruit Custard 5**

Mixed fruits in cardamom flavored homemade custard.

### **Gajar Halwa 5**

Grated carrots cooked and milk, butter; nuts and hints of cardamom.

### **Ras Malai. 6**

Soft cheese patties in a delicately sweetened and flavored creamy milk sauce

## Condiments

### **Pickle 3**

### **Mango Chutney 3**

### **Raita 3**

### **Cucumber, mint in yogurt**

### **Plain Yogurt 3**

### **Onion Salad 3**

(Onions, Jalapeños & Lemon)

### **Basmati Rice (Small) 4**

### **Basmati Rice (Large) 6**



**Indian Breads**

V~Vegan

- Plain Paratha(Vegan on request) 3**  
Multi- layered whole wheat bread cooked on a griddle with butter.
- Poori(2pcs)(V) 4**  
Deep fried whole wheat puffed bread.
- Chapati(Vegan on request) 2**  
Thin, whole wheat bread cooked on griddle and topped with butter.
- Aloo Paratha(Vegan on request) 4**  
Whole wheat bread stuffed with spiced mashed potatoes and cooked on griddle with butter.
- Gobhi Paratha(Vegan on request) 4**  
Whole wheat bread stuffed with spiced shredded cauliflower and cooked on a griddle with butter.
- Roti(Vegan on request) 3**  
Whole wheat bread baked in a tandoor and garnished with butter.
- Naan 3**  
Leavened white bread in a tandoor and garnished with butter.
- Garlic Naan 4**  
Naan flavored with fresh garlic, cilantro and butter.
- Onion Naan 4**  
Naan flavored with fresh onions, cilantro and butter.
- Ginger Naan 4**  
Naan flavored with fresh ginger, cilantro and butter.
- Aloo Naan 4**  
Naan stuffed with seasoned mashed potatoes and topped it with butter.
- Cheese Naan 5**  
Naan stuffed with Indian paneer, spices and garnished with butter.
- Peshawari Naan 5**  
Naan stuffed with cashews,raisins,coconut topped with butter.
- Coconut Naan 5**  
Naan stuffed with sweetened coconut flakes and topped with butter.
- Chicken Naan 6**  
Naan stuffed with minced chicken and spices and topped with butter.
- Keema Naan 6**  
Naan stuffed with seasoned ground lamb and garnished with butter.
- Bhatura 4**  
Deep fried fluffy- puffed bread.



**Tandoori Specialties**

All the tandoori specialties served with Basmati rice and Raita. Please choose spice levels from Mild, Medium and Hot.  
GF~Gluten Free. DF~Dairy Free

- Tandoori Chicken(GF) 18**  
Chicken drumsticks and thighs marinated in yogurt and spices then to a perfection in a tandoor.
- Chicken Kabab(GF) 19**  
Boneless Chicken breast cubes marinated in yogurt and spices then cooked in a tandoor.
- Seekh Kabab(GF,DF) 19**  
Lean ground lamb seasoned with onions, herbs and spices then cooked in a tandoor.
- Tandoori Shrimp(GF) 20**  
Shrimp marinated in yogurt and spices then baked in tandoor.
- Fish Tikka(GF) 20**  
Boneless Mahi Mahi fish marinated in yogurt and spices then cooked in a tandoor.
- Tandoori Mix Grill(GF) 23**  
Combination of tandoori specialties like tandoori chicken, chicken Kabab, seekh Kabab, tandoori shrimp and fish tikka.
- Biryani(GF,DF)**  
  
Seasoned Basmati rice cooked with green peppers, onions and nuts.
- Chicken 18 | Lamb 19 | Beef 19 | Shrimp 20 | Vegetable 16**



**Curries**

All the curries served with Basmati rice.

Please choose spice levels from Mild, Medium and Hot.

GF~Gluten Free. DF~Dairy Free

**Masala(GF)**

A flavorful mixture of spices simmered in a rich tomato,onion,garlic,ginger with a touch of cream.

Choose your Protein

Chicken tikka 18 | Shrimp 20 | Lamb 19 | Fish 20 | Beef 19

**Vindaloo(GF,DF)**

A zesty curry sauce cooked with tomatoes, oni on , garlic, ginger and potatoes, infused with paprika.

Choose your protein

Chicken 17 | Shrimp 19 | Lamb 18 | Beef 18 | Fish 19

**Korma(GF)**

A rich, creamy sauce mildly spiced with raisins and cashews.

Choose your protein

Chicken 18 | Lamb 19 | Beef 19 | Shrimp 20

**Curry(GF,DF)**

An onion and tomato based sauce sautéed with ginger,garlic and hints of cumin, cloves and cinnamon.

Choose your protein

Chicken 17 | Shrimp 19 | Beef 18 | Fish 19 | Lamb 18

**Mushroom Curry(GF,DF)**

Spices curry cooked with fresh mushrooms.

Choose your protein

Chicken 17 | Lamb 18 | Beef 18 | Shrimp 19



**Saag(GF,DF)**

Classic Indian dish made with spinach, mustard leaves, and sautéed with garlic, ginger and onion.

Choose your protein

Chicken 17 | Lamb 18 | Beef 18 | Shrimp 19

**Bhuna(DF)**

The dish is often cooked with sliced onion and green peppers in a tomato sauce.

Choose your protein

Chicken 17 | Shrimp 19 | Lamb 18 | Fish 19 | Beef 18

**Madras(GF,DF)**

South Indian specialty curry made with blend of aromatic spices and coconut milk.

Choose your protein

Chicken 17 | Shrimp 19 | Lamb 18 | Fish 19 | Beef 18

**Jalfrazie(GF,DF)**

Fresh broccoli, peas,onion,green peppers cooked with garlic and ginger in a spiced sauce.

Choose your protein

Chicken 17 | Lamb 18 | Beef 18 | Shrimp 19

**Mango(GF,DF)**

Sweet and savory curry cooked with mango chutney.

Choose your protein

Chicken 17 | Shrimp 19 | Lamb 18 | Fish 19 | Beef 18

**Lamb Rogan Josh(GF) 18**

Boneless Lamb cooked with nicely spiced yogurt based curry.

**Chicken Makhani(Butter)(GF) 18**

Boneless Chicken in a mildly spiced tomato sauce with cream and butter.

**Goat Curry(GF,DF) 18**

Goat meat with bone cooked in onion,garlic,ginger, tomatoes and spices.



### **Vegetarian Curries**

All the curries served with Basmati rice.

Please choose spice levels from Mild, Medium and Hot.

V~Vegan GF~Gluten Free.

#### **Vegetable Korma(GF) 16**

Mixed vegetables cooked with cream, herbs, cashews and raisins.

#### **Malai Kofta 16**

Vegetable croquettes cooked in a creamy sauce with cashews and raisins.

#### **Mutter Paneer(GF) 16**

Homemade paneer (indian cheese)

cooked with green peas in a curry sauce.

#### **Aloo Mattar (GF,V) 15**

Fresh green peas cooked in a delicately spiced sauce with potatoes.

#### **Saag Paneer (GF) 16**

Spinach cooked with homemade paneer (Indian cheese) and sautéed in butter with garlic ,ginger and onions.

#### **Palak Aloo (GF) 15**

Spinach cooked with potatoes, and sautéed in butter with garlic, ginger and onions.

#### **Vegetable Mix Curry (GF,V) 15**

Variety of vegetables cooked in a curry sauce.

#### **Aloo Chloe (GF,V) 15**

Chickpeas and potatoes in sauce seasoned with ginger; onion, garlic and garam masala.

#### **Aloo Gobhi (GF,V) 15**

Nicely spiced potatoes and cauliflower cooked with garlic, ginger, onions and tomatoes.

#### **Palak Chole (GF) 15**

Spinach cooked with chickpeas and sautéed with garlic, ginger and onions.

#### **Rajmah (GF,V) 15**

Kidney beans in a robust tomato sauce with garlic, ginger, onions and a special blend of spices.

#### **Shahi Paneer (GF) 16**

Paneer (Indian cheese) sauteed with ginger, garlic, onions and tomatoes, garnished with cashews and raisins and cooked in a creamy sauce.

A Royal vegetarian delight.



#### **Mattar Mushroom (GF,V) 15**

Fresh mushrooms and green peas cooked in a delicately spiced curry.

#### **Bhindi Masala. 15**

Okra sautéed with whole and ground spices, onions and tomatoes.

#### **Mushroom Masala (GF) 16**

Fresh mushrooms sautéed with garlic, ginger, onions and tomatoes in a creamy sauce.

#### **Saag Mushroom (GF) 15**

Spinach cooked with fresh mushrooms, garlic, ginger and onions.

#### **Vegetable Masala (GF). 16**

Mixed vegetables cooked with garlic, ginger, onions and tomatoes in a creamy sauce.

#### **Paneer Bhuna (GF) 16**

Homemade paneer (indian cheese)

cooked with onions and green peppers in a tomato curry sauce.

#### **Chana Masala (GF,V) 15**

Chickpeas, onion and green peppers simmered in a fiery, spice-forward tomato sauce.

#### **Vegetable Mango (GF, V) 15**

Savory curried mixed vegetables prepared in a sweet mango sauce.

#### **Kadhi Pakora (GF) 15**

Chickpea flour and yogurt based gravy with vegetable pakora.

#### **Dal Tadka (GF,V) 15**

Flavorful lentils sautéed with onions, garlic, ginger and tomatoes with hints of cumin seeds.

#### **Dal Makhani (GF, Vegan on request) 15**

Delicacy from Punjab in India, the lentils and kidney beans are cooked slowly for hours to get the creamy texture and sauteed with garlic, ginger, onion and tomatoes.

#### **Baingan Bhartha (GF,Vegan on request) 16**

An eggplant speciality backed over an open flame, mashed and sautéed with garlic, ginger onions and a special blend of spices.

Before Jagbir Rattu married Meenakshi Rattu in 2002, he moved from India in 1995 to learn cooking from his brother residing in Vermont. He mastered the technique of cooking Indian food and soon enough, the couple moved to Green Bay to settle down with their two-year-old daughter. Attracted by the contrasting seasons, friendly social sphere and Lambeau Field, the Rattu’s soon became accustomed and decided to run their own restaurant, spreading their own cuisine into the heart of Green Bay. While Taste of India has been around since 2005, the couple took over fully in 2008, specializing in Northern Indian delicacies and curries. The restaurant’s popularity boomed and in 2019, they relocated to Oneida Street, a street full of diverse restaurants and stores as well as close to the home of the Green Bay Packers. Still to this day, Taste of India continues to bring fresh made curries to the tables of curious minds.

Where I’m From - Poem by Naina Rattu

I am from the Punjabi,  
the boisterous clan  
filled with dancing and singing  
until the golden rays fall.  
I am from under a classical roof  
with no space to assume  
how ethnic we really are.

I am from spices galore,  
turmeric, cardamom and fennel,  
crushed under a mortar and pestle.  
The softness of naan and sweetness of kheer,  
that make those people afraid  
how succulent our food can be.  
Day after day, night after night  
our curries aren’t going anywhere  
except for the empty stomachs  
of those who wait.

I’m from the red heat,  
and the monsoon nights,  
of the dry Indian scenery.  
Where rickshaws screech and holler,  
cars honk for miles  
and the population seems too near.  
I am from the glowing diyas,  
the colorful flowering rangoli,  
before the children step on its powders.

I am from the sun  
sunkissed above all  
before the rain showers begin.  
Playing with bubbles,  
the neighbor’s kids,  
and backyard badminton for the win.  
Soft green blades under my feet  
the smell of flowers and meat  
roasting in other homes’ lawns.

I’m from the ideology  
of “Please” and “Thank you”  
and letting the others have turns.  
Without the “Rukho” and “Aajou”  
I wouldn’t be where I’m from today.