

Taste of Indjá

North & South Indian Cuisine



Lunch Buffet: 11:00 AM – 3:00 PM Dinner: 4:30 PM –
10:00 PM Delivery: 11:00 AM – 2:30 PM | 4:30 PM –
9:30 PM

Open 7 Days a Week

316 E. 4th St. Bloomington, IN 47408
(812) 333 – 1399

<http://www.tasteofindiabtown.com>

Please advise your waiter of your allergies.

10% Discount for all cash payments
5% IU Students and Senior Citizens Discount
18% Service Charge on Parties of 2 or more



Appetizer s

Vegetable Pakora – Vegetables in a lightly-seasoned lentil flour batter, then deep fried. • 4.99 ✓

Vegetable SamoSa – Seasoned potatoes filled in crisp turnovers. • 4.99 ✓

SamoSa Chaat – One samosa topped with Punjabi chickpeas, vegetables, and chutney. • 6.99

Chili Pakora – Spicy green chilis dipped in batter and fried. • 4.99 ✓

Paneer Pakora – Cubes of homemade cheese, deep fried, served with chutney. • 6.99

Chaat PaPdi – Crispy flour crackers, potatoes and chickpeas topped with yogurt and tamarind sauce. • 5.99

ChiCken Pakora – Mildly spiced boneless chicken fritters flavored with fresh onions, garlic and ginger. • 6.99

mixed Platter – Samosa, vegetable pakora, and chicken pakora. • 7.99

PaPPad – Crispy lentil crackers. • 2.99 ✓

Soups and Salads

lentil SouP – Puréed lentils with delicate spices. • 3.99 ✓

SambhaA South-Indian-style lentil and vegetable soup. • 3.99 ✓

ChiCken ou Delicately spiced chicken soup. • 3.99

kaChumber Salad – Chopped tomatoes, cucumbers, and onions tossed in lemon juice and chaat masala. • 5.99 ✓

garden Salad – Lettuce, tomato, onion, and cucumber, with lemon juice and chaat masala. • 5.99 ✓

indian Salad – Slices of onions and tomatos. • 3.99 ✓

Br eads

Breads are baked in the clay oven.

butter naan – Traditional Punjabi white bread. • 2.99

tandoori roti – Baked unleavened whole wheat bread. • 2.99 ✓

garliC naan – Bread topped with fresh garlic and herbs. • 3.99

chili naan – Naan filled with spicy chilis. • 3.99

keema naan – Naan stuffed with ground lamb and spices. • 4.99

aloo naan – Naan filled with spiced potatoes. • 4.99

Paratha – Multilayered flatbread. • 3.99 ✓

PeShwari naan – Naan stuffed with slightly sweet coconut, nuts, and cherries. • 4.99

onion-Paneer kulCha – Naan filled with onions, homemade cheese, and spices. • 3.99

onion methi kulCha – Naan filled with onions and fenugreek. • 3.99

lahori naan – Naan stuffed with minced chicken, onions, and spices. • 4.99

✓ = Vegan Friendly

T andoor

Tandoori specialties are served with vegetables and curry sauce on the side.

tandoori ChiCken – Chicken legs marinated in homemade fresh yogurt and freshly ground herbs, tenderly barbecued in our clay oven. • 13.99

ChiCken tikka – Succulent cubes of chicken breast, subtly marinated in yogurt and specially blended spices and broiled in the Tandoor. • 14.99

ShieSh kebab – Finely minced chicken seasoned with fresh onions and herbs, cooked on skewers. • 14.99

tandoori FiSh – Salmon marinated in aromatic herbs and spices, then broiled in the Tandoor. • 17.99

tandoori ShrimP – Subtly seasoned shrimp with spices and green herbs, simmered in our clay oven. • 17.99

tandoori mixed grill – An assortment of chicken, lamb and shrimp, individually marinated and roasted. • 18.99

ChiCken kadahi – Chicken sautéed with onions, green peppers, tomatoes, and spices. • 13.99

ChiCken korma – Chicken cooked in a creamy sauce with cashews. • 13.99

ChiCken Saag – Chicken cooked with mildly-spiced spinach, cream, and herbs. • 13.99

ChiCken madraS – Boneless chicken pieces cooked in a coconut sauce. • 13.99

ChiCken angara – Chicken pieces in a special garlic sauce. • 13.99

ChiCken PaSanda – Chicken marinated in yogurt and spices, cooked in a cream sauce. • 13.99

ChiCken kaShmiri – Mildly spiced chicken pieces cooked with fruit cocktail. • 13.99

mango ChiCken – Chicken cooked with mango pulp. • 13.99

Chili ChiCken – Chicken sautéed with onions and bell peppers with a tangy sauce. • 13.99

Murgi

Chicken

ChiCken Curry – Mildly spiced pieces of chicken cooked in mild spices. • 13.99

ChiCken tikka maSala – Tender pieces of chicken tikka cooked with garlic, ginger, tomatoes and herbs. • 13.99

butter ChiCken – Tender pieces of chicken tikka cooked in a mild, rich tomato sauce. • 13.99

ChiCken Vindaloo – Chicken cooked in hot spices, potatoes, and vinegar. • 13.99

Gosht

Lamb and Goat

lamb Curry – Tender pieces of lamb cooked in freshly ground spices and sauce. • 14.99

lamb tikka maSala – Tender pieces of lamb with garlic, ginger, and herbs. • 14.99

butter lamb – Cubed lamb cooked in a rich and flavorful sauce. • 14.99

goSht bhuna – Pieces of lamb cooked with onions, ginger, green peas, and spices. • 14.99

lamb Vindaloo – Lamb cooked in a tomato sauce, with vinegar. • 14.99

lamb kadahi – Lamb sautéed with onions, green peppers, tomatoes, and spices. • 14.99

lamb korma – Pieces of lamb cooked in a yogurt sauce with cashews. • 14.99

Rice is included with all dishes. Food may be ordered mild, medium, hot, or extra hot.

Refill rice will be chargeable (1.99 each)



Biryani

A classic dish of aromatic basmati rice, simmered with an array of spices.

All biryanis are served with Raita.

Lamb Biryani – Cubed lamb cooked with freshly chopped spinach in a rich sauce. • 14.99

Rogan Josh – Tender morsels of lamb cooked in freshly ground spices and mild sauce, with a touch of sour cream. • 14.99

Lamb Angara – Lamb pieces cooked in a special garlic sauce. • 14.99

Lamb Pasanda – Lamb marinated in fresh, home-made yogurt and spices, cooked in a light cream sauce. • 14.99

Goat Curry – Tender pieces of goat cooked with freshly ground spices and sauce. • 14.99



Sammundaree Namooone

Seafood

Shrimp or Fish Curry – Shrimp or salmon cooked in a mildly spiced sauce. • 15.99

Shrimp or Fish Tikka Masala – Shrimp or salmon cooked with spices in a light cream sauce. • 15.99

butter Shrimp or Fish – Shrimp or salmon cooked in a rich sauce with mild spices. • 15.99

Shrimp or Fish Vindaloo – Shrimp or salmon cooked in tangy tomato and curry sauce with cubed potatoes and fresh spices. • 15.99

Shrimp or Fish Saag – Shrimp or salmon cooked with mildly spiced spinach and a touch of cream. • 15.99

Shrimp or Fish Korma – Shrimp or salmon cooked in creamy sauce with cashews. • 15.99

Vegetable Biryani – Vegetables cooked with fragrant basmati rice. • 11.99

Chicken Biryani – Basmati rice cooked with boneless chicken. • 12.99

Lamb Biryani – Basmati rice cooked with boneless lamb. • 13.99

Goat (mutto) Biryani – Rice cooked with goat. • 15.99

Shrimp Biryani – Shrimp cooked with rice and spices. • 15.99

Shah\$ PeCiblaryani – Lamb, chicken, shrimp, goat, and vegetables cooked with spices with rice. • 16.99



Rice is included with all dishes. Food may be ordered mild, medium, hot, or extra hot.

Refill rice will be chargeable (1.99 each)

Vegetarian Specialties

 = Vegan Friendly

Paneer

Cheese

Paneer tikka maSala – Homemade cheese cooked with a flavorful tomato sauce. • 12.99

Paneer makhani – Cubes of paneer cooked in a mild cream sauce. • 12.99

Palak Paneer – Fresh spinach cooked with homemade cheese cubes in a special blend of spices. • 12.99

Paneer kadahi – Pieces of cheese sautéed with onions, green peppers, tomatoes, and exotic spices. • 12.99

Shahi Paneer – Homemade cheese cooked with fresh tomatoes, onions, spices and creamy gravy. • 12.99

mattar Paneer – Cheese cubes cooked with fresh peas in a mild sauce. • 12.99

malai koFta – Fresh vegetables and cheese croquettes simmered in a mild cream sauce. • 12.99

Chili Paneer – Cubes of paneer sautéed with onions and bell peppers in a tangy sauce. • 12.99

Sabzi

Vegetables

aloo gobhi – Cauliflower and potatoes cooked with fresh spices and ginger. • 11.99 

aloo Saag – Potato cubes cooked with spinach and light spices. • 11.99

bhindi maSala – Okra cooked with fresh spices and ginger, sautéed onions and tomatoes. • 11.99 

dal makhani – Black lentils with aromatic spices in a creamy sauce. • 11.99

dal tarka – Yellow lentils with blended spices. • 11.99 

Saag Choley – Spinach and chickpeas cooked in tomato and onion gravy with light cream. • 11.99

SPeCial Punjab kadi – Crispy pastry dumplings stuffed with mildly spicy vegetables and cooked in a light yogurt sauce. • 11.99

baingain bharta – Chopped eggplant cooked with tomatoes, onions, green peas, and tasty spices. • 11.99 

Chana maSala – Chickpeas cooked with herbs and spices, Punjabi style. • 11.99 

aloo Vindaloo – Potatoes cooked in a tomato sauce with vinegar. • 11.99 

nawrattan korma – Nine fresh vegetables with nuts in a mildly spiced, thick yogurt sauce. • 11.99

muShroom Saag – Tender mushrooms cooked with spinach, tomato, and onion sauce. • 11.99

Vegetable JhalFrezi – Fresh vegetables cooked with spices, onions, green peppers, and tomatoes. • 11.99 

Vegetable makhani – Vegetables cooked in a tomato and cream sauce. • 11.99

Dosa

The dosa is a South Indian delicacy that is made into crepe form from lentils and rice.

Dosas come served with coconut chutney and sambhar, a vegetable stew made with tamarind and lentils.

Plain doSa – A rice and lentil-flour crepe. • 8.99 

maSala doSa – A rice and lentil-flour crepe mixed with lightly spiced onions and potatoes. • 9.99 

mySore doSa – Dosa made with spicy Mysore chutney. • 9.99 

mySore maSala doSa – Dosa made with spicy Mysore chutney, potatoes, and spices. • 10.99 

Paneer maSala doSa – Dosa made with homemade cheese and spices. • 11.99

Paneer mySore maSala doSa – Dosa made with cheese, hot spices, and chilis. • 11.99

ChiCken maSala doSa – Dosa made with chicken and spices. • 12.99

Mishtan Bhandar

Desserts

raS malai – Homemade cheese pieces dipped in sweetened milk, flavored with pistachios and rose water, served cold. • 4.99

Gulab Jamun – Homemade soft milk balls dipped in honey syrup. • 3.99

badam Keer – Homemade rice pudding flavored with cardamom. • 3.99

Beverages

SoFt drinkS – Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Lemonade, & Iced Tea.
(free refills) • 1.99 ✓

mango laSSi – A refreshing yogurt drink, with mango and sugar. • 3.99

I aSSi – Sweet or Salty. A cool yogurt drink, sweetened or salted with crushed cumin. • 3.99

Chai – Black tea infused with cardamom, ginger, cinnamon, and clove, made with milk.
(includes one free refill) • 2.99

blaCk tea (free refills) • 1.99 CoFFee (free refills) • 1.99 ✓

mango JuiCe • 2.99

PineaPPle JuiCe • 2.99 ✓

mango milkShake • 3.99

orange JuiCe • 2.99 ✓

Chutneys

Flavorful Sauces

r aita • 2.99

tamarind Chutney 2.99 ✓

mint Chutney 2.99 ✓

onion Chutney 2.99 ✓

indian mixed Pickle (Achar) 2.99 ✓

mango Chutney 2.99 ✓

CoConut Chutney 2.99 ✓



Restaurant Policies 🍽

Reservation Policy

- 24-hour cancellation notice required
- Late arrivals beyond 15 minutes forfeit table
 - Groups of 8+ require 50% deposit

Dining Guidelines



Dress Code: Smart casual (no beachwear)



Children: Must be supervised at all times



Spice Levels: Can be adjusted on request



Devices: Silent mode requested

Special Requirements

- Vegetarian/Vegan options available
- Jain meals available with 4-hour notice
 - No outside food/drinks allowed

Payment Options

Credit/Debit Cards

UPI Payments

Digital Wallets

No personal checks accepted

Allergy Information

Please inform staff about allergies:

- Common ingredients: nuts, dairy, gluten
- Separate cooking area for allergy meals
 - Epinephrine available on request