



A very warm welcome to the Taste of India, Rosyth

We are an established restaurant, delivering premier food and beverages to our clients for over 35 years.

Our moto 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.

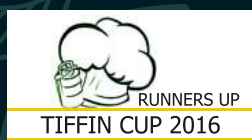
Our food is freshly prepared by our award-winning chefs; who are eager to meet your every dining desire and requirement. Enjoy our great tasting dishes from our mouth- watering menu, by either sitting in, ordering a take-away or having it delivered to your door.

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 rather 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

On-line ordering site: www.tasteofindiarosyth.com

Find us on Facebook, Instagram, Tiktok



130 Admiralty Road,
Rosyth KY11 2QJ

*Dear valued customer, please be advised that some of our dishes may contain gluten and nuts.
Please ask a member of our staff for details.*

Drinks List

Prosecco & Champagne

1. Vino Spumante £32.95
Prosecco, Italy, 75 cl Bottle
2. Prosecco Small Bottle £7.95
3. Champagne, Brut NV £45.95

White Wine

- Chile 75 cl Bottle
4. Sauvignon Blanc, £26.95
Tierra del Rey, Central Valley
Vibrant and aromatic sauvignon Blanc with layers of grapefruit, lemon and nectarine.

- France
5. Viognier, £27.95
Terre des Olivettes, IGT Pays D'oc
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
6. Chardonnay, £28.95
Woodbrook Central, Ranges
Upfront tropical fruit balanced by fresh acidity defines this gently oaked chardonnay from a cooler part of Australia.

- Spain
7. Rioja Blanco, £30.95
Bodegas Altanza,
Upfront tropical fruit balanced by fresh acidity defines this gently oaked chardonnay from a cooler part of Spain.

Red Wine

- Chile 75 cl Bottle
8. Merlot, Tierra del Rey, £27.95
Central Valley,
Ripe blackberry aromas precede intense flavours of dark red fruit and hints of vanilla. Classic Chilean Merlot.

- Chile
9. Pinot Noir, El Viejo del Valle, £28.95
Central Valley
In a far-away field 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
10. Rioja, Finca Valvares £30.95
Benchmark Semi-Crianza Rioja made by famous artisan producer-red fruits and spice enveloped with vanilla and cigar-box aromas.

Rose Wine

- USA 75 cl Bottle
11. White Zinfandel Rose, £28.95
California
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.

House Wines

- | | 75 cl Bottle | 175ml Glass |
|-----------------------------|--------------|-------------|
| 12. House White, (NV White) | £22.95 | £5.85 |
| 13. Pinot Grigio (NV White) | £23.95 | £6.25 |
| 14. House Red (NV Red) | £22.95 | £5.85 |
| 15. House Rose (NV Red) | £21.95 | £5.65 |

Spirits

Brandy (Martell xxx)	£5.95
Vodka (Smirnoff)	£3.95
Whisky	£3.95
Bacardi	£3.95
Gin (Gordon's Gin)	£3.95
Pink Gin (Gordon)	£3.95
Malt Whisky	£5.95
Rum (Dark)	£3.95
Morgan Spiced	£3.95
Malibu	£3.95
Peach Schnapps	£3.95
Southern Comfort	£3.95

Liqueurs

Jack Daniel	£3.95
Baileys	£3.95
Sambuca	£3.95
Glavya	£3.95
Tia Maria	£3.95
Cointreau	£3.95
Drambuie	£3.95
Martini Dry	£3.95
Amaretto	£3.95

Cocktails

Margarita	£7.95
Consisting of triple sec, tequila and lime or lemon juice	
Long Island Iced Tea	£7.95
Combination of five different spirits and liquors	
Sex on the Beach	£7.95
A mix of vodka, peach schnaps, orange juice and cranberry juice	
Blue Lagoon	£7.95
A refreshing vodka based cocktail with blue Curacao	

Beers

Indian Lager Pint Cobra	£6.85
Indian Lager ½ Pint Cobra	£4.55
King Cobra	£13.95
Non Alcoholic Cobra	£4.50
Budweiser	£4.50
Stella Artois Pint	£5.95
Kopparberg	£6.50
Guinness Large	£5.95
Magners Apple Cider Large	£5.95
Strongbow Cider	Pint £5.95 ½ Pint £3.75
Tennents Lager	£5.95
McEwen's Export Large	£5.25

Soft Drinks

	Glass	Pint
Coke	£3.05	£3.75
Diet Coke	£2.95	£3.75
Lemonade	£2.95	£3.75
Irn Bru	£2.95	£3.75
Fanta	£2.95	£3.75
Orange Juice	£2.95	£3.75
Apple Juice	£2.95	£3.75
Soda Water	£2.50	£3.00
Appletiser		£3.50
Ginger Beer		£3.25
Still/Sparkling Water		£2.95
Fruit Shoot		£1.95
Cordial mixer	£2.25	£2.95
(soda, water, lemonade)		

Taste of India Special Lassi

	Glass	Jug
Mango Lassi	£4.95	£8.25
Banana Lassi	£4.95	£8.25
Sweet or Salted Lassis	£4.95	£8.25
(Blended yogurt with salt or sugar)		

Thank you for your custom

We No longer accept Cheques.

We accept: Cards and Cash.

The management reserve the right to refuse admission.



Taste of India

ROSYTH

Starters

Vegetable pakora V	£6.25	Kurkuri bhindi (<i>Crispy fried okra</i>) V	£6.25
Chicken pakora	£6.95	Mango Chicken Tikka D	£8.25
Onion bhaji V	£6.25	Lamb Tikka D	£8.25
Chicken chatt on puree G	£8.50	Sheek Kebab (<i>Minced meat skewers</i>)	£6.50
(Deep fried Indian bread)		Tandoori Mix Kebab D	£8.25
Prawn Puree G	£8.50	Tandoori King Prawns	£8.50
(Deep fried Indian bread)		Matar-ke Kebab (<i>Green pea kebab</i>) V	£6.25
Chicken Tikka D	£7.25	Golgappa G	£8.95
Paneer Tikka D	£6.95	(<i>A spicy, tangy, and crunchy Indian street snack bursting with flavours in every bite.</i>)	
(Indian cottage cheese)			

Platter for two

Chicken Pakora, Vegetable Pakora,
Sheek kebab, Matar-ke kebab,
Chicken Tikka and Onion Bhaji
Served with salad and sauce.

£15.95

Platter for Four

Chicken Pakora, Vegetable Pakora,
Sheek kebab, Matar-ke kebab,
Chicken Tikka and Onion Bhaji
Served with salad and sauce.

£28.95

V Suitable for Vegetarians **N** Contains Nuts **G** Contains Gluten **D** Contains Dairy

Please let us know if you have any other allergies

House Specials

Kerala Monkfish & King Prawn Curry

Rich, warm, fragrant and flavourful, this luscious kerala-style curry made with plump juicy king prawns and meaty monk-fish, is cooked in a creamy coconut milk sauce and aromatic blend of Indian spices sauteed with onions, tomatoes and fresh curry leaves.

 £19.95

Railway Lamb

A traditional dish once served on indian trains during the british raj, is slowly cooked to enhance its flavour. it uses spices like cumin, fennel and coriander, along with coconut milk, tomatoes and potatoes.

 £15.25

Koyla Chicken

Spicy chicken tikka is cooked with coconut milk, garlic, ginger, green chilli and a special blend of spices, it's served in a pot over hot charcoal for an extra flavour boost.

 £13.50

Dragon Chicken

A popular Indochinese appetizer, featuring crispy fried chicken tossed in a spicy red chilli sauce and stir-fried vegetables.

 £13.50

Karahi Akbari

Mixed chicken, lamb & prawn dish in a medium hot sauce with various spice and herbs

 £18.95

South Indian Fish Karahi

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

 £13.95

Nawabi Chicken

Marinated and barbequed fillet of chicken cooked with mushroom, peppers, onion, chilli and garlic. It has a fairly hot and thick sauce. served with pilau rice.

 £15.95

Handi Ghost

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

 £15.25

Chef Special Dishes

Chicken Tikka £11.95
Lamb £12.95
King Prawn £16.95
Mix Veg £10.95

Masala

Cooked with coconut and almond, served in a rich, creamy sauce. 

Honey

It is cooked with mild spices and coconut cream in our chef's special honey sauce. 

Butter

Cooked in a rich and creamy sauce with butter, tomato sauce & almond, blended with carefully selected authentic spices. it's mild, but bursting with flavour. 

North Indian Chilli Garlic

(It is our signature dish, Taste of India's most ordered)
A medium hot sauce with fresh garlic, chopped onions, spices, green chilli and coriander. 

Naga

Cooked with peppers, slice onions, coriander and with the distinctive naga flavour, the king of all chillies! It is a hot dish. 

Jhalfrezi

Cooked with green chilli, chopped onion and peppers. It is a fairly hot dish. 

Karahi

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

Kerala

A rich and aromatic south indian-style curry simmered in creamy coconut milk, delicately spiced with traditional indian herbs, and finished with sauteed onions, tomatoes and fresh curry leaves. 

Achari

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

Goa

Cooked with special Goan spices, coconut cream, spinach and green chillies. It's a mild to medium hot dish. 

Balti

A bold, flavourful curry cooked with fresh spices, tomatoes, and herbs in a traditional Balti wok. 

Traditional Dishes

Chicken	£11.75
Chicken Tikka	£11.95
Lamb	£12.95
Prawn	£12.95
King Prawn	£16.95
Mix veg	£10.50

Korma

Creamy sauce, mild and sweet with coconut and cardamon.

Bhuna

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

Dopiaza

Medium spiced curry with cubes of onions, pepper and kasturi methi.

Rogon

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

Sagwala

Thick medium spice with spinach.

Dansak

Cooked in lentils with garlic, pineapple, sweet and sour curry.

Pathia

Sweet and sour curry with a spicy twist.

Madras

Hot curry with a tangy lemon finish.

Biryani Dishes

The Biryani is very popular in South Asia and is a key element of the South Asian cuisine. Grand festive dish, in which lamb, chicken, seafood, or a mixture of vegetables is layered with rice, delicate herbs and spices and served with a curry sauce.

Chicken Biryani	£13.50
Chicken Tikka Biryani 	£13.95
Lamb Biryani	£14.95
Special Biryani	£15.95
<i>(served with fried egg on top)</i>	
Vegetable Biryani	£10.95
Chow Mein	£11.95

A popular chinese noodle dish characterized by its use of stir-fried noodles cooked with tender chicken and vegetables.

Tandoori Dishes

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

Tandoori Delight **£19.95**

A combination of Chicken Tikka, Lamb Tikka, Seekh kebab, Tandoori chicken and Tandoori King Prawn. Served with curry sauce, salad and nan bread.

Chicken Tikka **£13.50**

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

Mango Chicken Tikka **£14.95**

Boneless chicken tikka cooked with a hint of mango.

Chicken Shashlik **£14.95**

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

Paneer Tikka **£12.50**

(Indian Cottage cheese)

Tender paneer cubes marinated in spiced yogurt and grilled in the tandoor with peppers and onions.

Reshmi Kebab **£13.75**

Juicy, creamy chicken kebabs marinated in mild spices and grilled in the tandoor for a silky finish.

Lamb Tikka **£14.50**

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

Seekh Kebab (Minced Meat Skewers) **£13.50**

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

Tandoori Chicken (on the bone) **£12.95**

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

Tandoori King Prawn **£16.95**

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

Vegetable Dishes

Side £6.75 / Mains £9.95

Sag Aloo

Fresh spinach & potato cooked with medium spices.

Vegetable Bhaji

Mixed vegetable in a thick medium sauce.

Bombay Aloo

Potato in a thick medium sauce.

Tarka Dahl

Lentil with onion, garlic and coriander.

Sag Paneer

Indian cottage cheese with spinach.

Paneer Makhani

Indian cottage cheese in a rich creamy tomato based gravy with butter, ghee

Rice

Pilau Rice	£3.50
Boiled Rice	£3.25
Coconut Rice 	£4.95
Special Rice (peas & egg)	£4.95
Mushroom Rice	£4.50
Garlic Rice	£4.50

All Other
Favourite Indian
Dishes On Request

European Dishes

Sirloin Steak

Served with fried onions, mushrooms & tomato

£18.95

Chicken Maryland

£10.95

Fish & Chips

£10.95

Kids Menu

Chicken Pakora & Chips

£8.95

Chicken Nugget & Chips

£8.95

Fishfinger & Chips

£7.50

Kids Curry & Chips

£11.95

(excluding king prawns)

Kids Curry & Rice

£11.95

(excluding king prawns)

Accompaniments

Chips	£3.75
Popadom	£1.25
Chutney Tray	£3.75

Naan

Plain Naan  	£3.50
Garlic Naan  	£3.95
Peshwari Naan   	£4.95
Cheese Naan  	£4.95
Garlic & Chilli Naan  	£4.50
Stuffed Paratha  	£4.95
Chapati 	£2.75
Tandoori Roti 	£3.25
Keema Naan  	£4.95

Lunch special

Only on
Friday and Saturday
12pm to 2pm

Please let us know if you have any other allergies