

Traditional Dishes



Chicken	£10.95
Chicken tikka (D)	£11.75
Lamb	£12.75
Prawn	£12.50
King prawn	£16.95
Mix vegetable	£9.95

Korma: Creamy sauce, mild and sweet with coconut and cardamom. (D)

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.

Rogan: 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.

Vegetable Side Dishes

Side £6.75 / Main £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. (D)

Channa masala: Chick peas cooked with masala spice.

Accompaniments

Chips	£3.95
Popadom (Each)	£1.25
Chutney Tray	£3.25
Lime Pickle/Mango Chutney/ Spicy Onion/Mint Sauce (Each)	£1.25
Curry Sauce - (Korma (D) / Masala (D,N) / Pathia / Madras / Vindaloo)	£5.95

Rice

Pilau rice:	£3.75
Boiled rice:	£3.25
Coconut rice: (D)	£4.75
Special rice: (peas & egg)	£4.75
Mushroom rice:	£4.75
Garlic rice:	£4.75

Nan

Plain nan: (D,G)	£3.25
Garlic nan: (D,G)	£3.95
Peshwari nan: (G,D,N)	£4.95
Cheese nan: (D,G)	£4.95
Garlic & Chilli nan: (D,G)	£4.95
Stuffed Parata: (D,G)	£4.95
Chapati: (G)	£2.50

European Dishes

(Served with chips and salad)

Chicken Maryland: (G)	£10.95
Fish and Chips: (G)	£9.95

Kids Menu

Chicken pakora & chips:	£8.95
Chicken nugget & chips (G)	£7.95
Fishfinger & chips: (G)	£7.50
Any curry with rice or chips (excluding house specials & king prawn dishes)	£11.95

Set Meal For 2

2 Popadoms and Chutney.

Choice of 1 starter (Excluding King Prawn & Tandoori).

Choice of 2 Curries

(Excluding King Prawn, House Special & Tandoori dishes).

Choice of 1 Rice & 1 Nan.

£35.95

Set Meal For 4

4 Popadoms and Chutney.

Choice of 2 starter (Excluding King Prawn & Tandoori).

Choice of 4 Curries

(Excluding King Prawn, House Special & Tandoori dishes).

Choice of 2 Rice & 2 Nan.

£67.95

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

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

Taste of India

ROSYTH

Take away and delivery



Indian Thali

Your choice of
1 Starter and
3 Curry dishes,
served with
Rice and Naan.
Finishing with
Traditional
Indian Dessert
£16.95

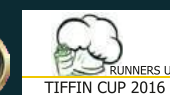
Opening hours

Sunday - Thursday:

4.00-10.00pm

Friday - Saturday:

12.00-2.00pm and 4.00-10.30pm



Delivery service is available from 4:00pm every day.

Tel: 01383 411 667

130 Admiralty Road,
Rosyth KY11 2QJ



All Credit & Debit Cards Accepted

On-line order:

www.tasteofindiarosyth.com

Starters	
Vegetable pakora (V)	£5.85
Chicken pakora	£6.95
Onion bhaji (V)	£5.85
Chicken chatt on puree (deep fried indian bread) (G)	£7.50
Prawn puree (deep fried indian bread) (G)	£7.95
Chicken tikka (D)	£6.95
Mango chicken tikka (D)	£7.95
Lamb tikka (D)	£7.95
Sheek kebab (minced meat skewers)	£7.15
Mix kebab (D)	£7.95
Tandoori king prawns (D)	£8.50
Paneer tikka (indian cottage cheese) (D)	£6.95

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	£12.95
Chicken tikka biryani (D)	£13.95
Lamb biryani	£13.95
Special biryani (served with fried egg on top)	£14.95
Vegetable biryani	£10.95

House Special Dishes

Kerala monkfish & king prawn curry <i>Rich, warm, fragrant and flavourful, this luscious kerala-style curry made with plump juicy king prawns and meaty monkfish, is cooked in a creamy coconut milk sauce and aromatic blend of indian spices sauteed with onions, tomatoes and fresh curry leaves.</i>	 £19.95
Railway lamb <i>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.</i>	 £13.95
South indian fish karahi (G) <i>A medley of fresh fish in caramelized onion, garlic, coconut cream and fresh green chilli based medium sauce curry.</i>	 £12.95
Nawabi chicken (D) <i>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.</i>	 £15.95
Handi Ghost <i>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.</i>	 £13.95

Chef Special Dishes

Chicken tikka (D)	£11.95
Lamb	£12.50
King prawn	£17.25
Mix veg	£10.95

Masala: Cooked with coconut and almond, served in a rich, creamy sauce. (D,N)

Honey: It is cooked with mild spices and coconut cream in our chef's special honey sauce. (D)

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. (D,N)

North Indian chilli garlic: (it is one of taste of India, the most signature dish. 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. (D)

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

Indian Thali: Available for Lunch on Friday - Saturday Only 12pm -2pm



Tandoori Dishes (D)

(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.

Panner tikka (Indian Cottage Cheese) (D) £12.25

Succulent cubes of paneer marinated in spiced yogurt, grilled to perfection in a traditional tandoor.

Lamb tikka £14.50

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

Seekh kebab (Minced Meat Skewers) £12.25

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.

