



A very warm welcome to the Taste of India

We are an established restaurant that has been proudly serving exceptional food and beverages to our valued customers for over 35 years.

Our philosophy is simple: to treat every guest like family and offer the warm hospitality and generosity that are at the heart of every South Asian home.

Our award-winning chefs prepare each dish using the freshest ingredients and authentic spices, ensuring every meal is full of flavour and cooked to perfection. Whether you choose to dine in, order a takeaway, or have your meal delivered to your door, we are committed to providing an outstanding dining experience.

Our experienced, courteous, and friendly staff are always happy to help you select the perfect meal from our extensive menu. From timeless Indian classics to contemporary favourites, our chefs are dedicated to satisfying every taste and preference.

If you have any specific dietary requirements or personal preferences, we will be delighted to prepare a customised meal especially for you. Simply speak to a member of our team, then sit back, relax, and enjoy our award-winning cuisine.

At Taste of India Rosyth, we continually strive to provide the highest standards of food and service. If you have any suggestions on how we can further enhance your dining experience, we would be delighted to hear from you. Your feedback helps us to continue delivering the exceptional service our valued customers deserve.

Thank you for choosing Taste of India
Many thanks, Mohammed Motin and the entire Team



Tel: 01383411667  **07735791182**

Fast & Secure On-line Ordering: **www.tasteofindiarosyth.com**

Find us on



All Credit & Debit Cards Accepted

*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, £27.95
Tierra del Rey, Central Valley,
Ripe blackberry aromas precede intense flavours of dark red fruit and hints of vanilla.
Classic Chilean Merlot.

- Chile
9. Pinot Noir, £28.95
El Viejo del Valle, 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, £30.95
Finca Valvares
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	£5.95
Vodka	£3.95
Whisky	£3.95
Bacardi	£3.95
Gin	£3.95
Pink Gin	£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	£6.95
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	Pint
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

STARTERS

Vegetable Pakora V	£6.25	Mango Chicken Tikka D	£8.25
Chicken Pakora	£6.95	Tandoori King Prawns S	£8.50
Onion Bhaji V	£6.25	Sheek Kebab D	£6.50
Mushroom Cheese Pakora D	£6.95	<i>(Minced Meat Skewers)</i>	
Dragon Chicken G	£8.95	Lamb Tikka D	£8.25
<i>(Crispy chicken strips tossed in a spicy, tangy sauce with peppers and onions.)</i>		Tandoori Mix Kebab D	£8.25
Koliwada Prawns S	£6.95	Prawn Puree G S	£8.50
<i>(Crispy fried prawns coated in spicy koliwada masala, served golden and flavourful)</i>		Chicken Chatt on Puree G	8.50
Chicken Tikka D	£7.25	<i>(Deep Fried Indian Bread)</i>	

PLATTER FOR TWO

Chicken Pakora, Vegetable Pakora,
Sheek Kebab, Mushroom Cheese Pakora,
Chicken Tikka and Onion Bhaji
Served with salad and sauce.

£16.50

PLATTER FOR FOUR

Chicken Pakora, Vegetable Pakora,
Sheek Kebab, Mushroom Cheese Pakora,
Chicken Tikka and Onion Bhaji
Served with salad and sauce.

£29.95

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

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.



£21.95

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.



£15.95

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.



£14.25

DRAGON CHICKEN

Crispy fried chicken tossed in a fiery Indo-Chinese sauce with garlic, chilli, onions, and peppers for a bold sweet & spicy flavor.



£14.95

DHABHA CHICKEN

Rustic north Indian chicken curry cooked with onions, tomatoes and aromatic spices.



£13.95

MALAI KING PRAWN CURRY

Juicy prawn cooked in a rich creamy coconut sauce with mild spices, finished with a smooth velvety texture.



£18.95

LAMB COCONUT CURRY

Tender lamb slow cooked in a rich aromatic coconut sauce with mild spices for a smooth, creamy flavour



£15.95

NAWABI CHICKEN

Marinated and barbecued 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

CHEF SPECIAL DISHES

CHICKEN TIKKA £11.95

LAMB £13.50

KING PRAWN £16.95

MASALA

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



HONEY

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



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.



JHALFREZI

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



KARAH

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



GOA

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



NAGA

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



ACHARI

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



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.



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	£13.50
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.

BOMBAY BIRYANI	£14.50
CHICKEN TIKKA BIRYANI 	£14.50
CHICKEN BIRYANI	£13.95
LAMB BIRYANI	£14.95
SPECIAL BIRYANI	£15.95
<i>(served with fried egg on top)</i>	

TANDOORI DISHES

(Served with salad, mint sauce and curry sauce).

Marinated in our own signature blend of fresh herbs and aromatic spices, then expertly charcoal-grilled in a traditional clay tandoor for an authentic smoky flavour.

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.

DESI CHICKEN TIKKA **£13.95**

Tender chicken chunks marinated with yogurt, mint, coriander, green chilli, and spices, cooked to perfection in the tandoor.

CHICKEN TIKKA **£13.75**

Chicken breasts are marinated overnight in yogurt, various spices and lemon, and then cooked in the 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.

TANDOORI CHICKEN **£12.95**

(on the bone)

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

LAMB TIKKA **£14.50**

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

SEEKH KEBAB **£13.50**

(Minced Meat Skewers)

Minced lamb blended with herbs and spices, skewered and grilled in the 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 the tandoor.



VEGETABLE DISHES

Side £6.95 / Mains £9.95

SAG ALOO

Fresh spinach & potato cooked with medium spices.



TARKA DAHL

Lentil with onion, garlic and coriander.



VEG SAMBAR

A Flavourful south Indian lentil stew cooked with vegetable, tamarind and aromatic spices.



BHINDI BHAJI

A flavourful Indian dish made with fresh okra, onions, and aromatic spices.



SAG PANEER

Indian cottage cheese cooked with spinach, garlic and aromatic spices.



BOMBAY ALOO

Potatoes cooked with onions, tomatoes, and aromatic Indian spices.



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

Lunch special

Only on
Friday and Saturday
12pm to 2pm

EUROPEAN DISHES

Sirloin Steak

Served with fried onions, mushrooms & tomato

£19.95

Chicken Maryland

£10.95

Fish & Chips

£10.95

KIDS MENU

Chicken Pakora & Chips

£9.95

Chicken Nugget & Chips

£9.95

Fishfinger & Chips

£7.50

Kids Curry & Rice

£11.95

(Excluding King Prawns)

Kids Curry & Chips

£11.95

(Excluding King Prawns)

ACCOMPANIMENTS

Chips

£3.75

Popadom

£1.25

Chutney Tray

£3.75

NAAN

Plain Naan	£3.50
Garlic Naan	£4.25
Peshwari Naan	£4.95
Cheese Naan	£4.95
Garlic & Chilli Naan	£4.95
Stuffed Paratha	£4.95
Chapati	£2.75
Tandoori Roti	£3.25
Keema Naan	£4.95

**All Other
Favourite Indian
Dishes On Request**

Please let us know if you have any other allergies