

TASTE OF PUNJAB

Indian Restaurant

Punjabi restaurants in India are home to the mouth watering Punjabi cuisine that is savored by people across India and throughout the world. The wide range of dishes is one of the distinguishing features of Punjabi cuisine. Punjabi cuisine covers both vegetarian and non-vegetarian dishes. Some of the popular Punjabi non-vegetarian dishes include: Tandoori chicken, Chicken Tikka, Butter Chicken, Bhuna Gosht, Kadhai Gosht. On the other hand, Sarsong Saag with makki roti, Dal Makhani, Rajma, Choley are some all time favorite Punjabi vegetarian dishes.



CATERING IS OUR SPECIALTY

Business Hours

Tuesday - Sunday

11:30 am - 11:00 pm

Monday 5:00 pm - 11:00 pm

Halal Meat Available

www.tasteofpunjaborlando.com

407 - 507-3900

4980 W. Irlo Bronson Hwy. (U.S. 192)

Kissimmee, FL 34746

— ❁ **SOUP** ❁ —

Hot & sour soup - - - - -	\$4.50
Tomato soup - - - - -	\$4.50

— ❁ **APPETIZERS** ❁ —

Papad (Two Whole Pieces) - - - - -	\$ 2.00
- Lentil cracker with black pepper.	
Vegetable Samosa - - - - -	\$ 3.50
- Two pieces of crispy pastry with a filling of mildly spiced potatoes, green peas and fresh herbs.	
Chicken Samosa - - - - -	\$ 3.95
- Two pieces of crispy pastry with a filling of minced chicken and spices.	
Onion Bhaji - - - - -	\$ 3.95
- Shredded onion with chick Pea flour, herbs, spiced and fried.	
Mix Pakora - - - - -	\$ 3.95
- Made from chickpea flour flavored with subtle spices and chopped vegetables.	
Chicken Pakora - - - - -	\$ 5.95
- Chicken pieces marinated in Ginger, Garlic, Spices and batter fried.	
Chicken Tikka - - - - -	\$ 7.95
- Marinated pieces of boneless chicken breast cooked in clay oven.	
Chicken Reshmki Kebab - - - - -	\$ 7.95
- Minced chicken cooked in clay oven.	
Lamb Seikh Kebab - - - - -	\$ 8.95
- Minced lamb cooked in clay oven.	
Madras Fried Shrimp - - - - -	\$ 9.95
- Shrimp cooked with onions, tomatoes, and little touch of ketchup and served with puri.	

— ❁ **CHUTNEYS & SALADS** ❁ —

Pickle - mix spicy pickle. - - - - -	\$ 1.95
Yogurt - - - - -	\$ 2.50
Rayata - yogurt with grated cucumber. - - - - -	\$ 2.95
Mango Chutney - - - - -	\$ 2.99
Salad - lettuce, onions, tomatoes, and cucumbers. - - - - -	\$ 4.50

— ❁❁ BREADS ❁❁ —

Nan - Leavened refined flour bread baked in clay oven	\$2.50
Chapati - Thin unleavened whole wheat bread	\$2.50
Tandoori Roti - Thin unleavened whole wheat bread baked in clay oven	\$2.50
Paratha - Whole wheat buttered bread	\$3.25
Aloo Paratha - wheat flour bread stuffed with potatoes	\$3.95
Aloo Nan - White flour bread stuffed with potatoes	\$3.95
Onion Kulcha - white flour bread stuffed with onions, cilantro, and spices	\$3.95
Bullet (Chilly) Nan - white flour bread with green chili and cilantro	\$3.95
Garlic Nan - white flour bread with garlic and cilantro	\$3.95
Puri - 2 pieces of deep fried wheat flour bread	\$3.95
Cheese Nan - white flour bread stuffed with grated cheese	\$4.95
Keema Nan/Paratha - white/wheat flour bread stuffed with minced chicken	\$4.95
Pashwari Nan - Leavened bread stuffed with grated nuts and raisins, baked - in clay oven	\$4.95
Chilie Cheese Nan - white flour bread with chilies, cheese, cilantro	\$4.95

— ❁❁ DINNER SPECIALS ❁❁ —

— ❁❁ LAMB ❁❁ —

Goat Curry (with Bone)	\$14.95
- Goat cooked in curry sauce	
Goat Mussalum (with Bone)	\$14.95
- Goat cooked in a thick sauce with spices.	
Lamb Curry	\$14.95
- Tender pieces of Lamb cooked in Curry Sauce with fresh ground Spices.	
Lamb Mushroom	\$15.95
- Lamb pieces cooked in thick curry Sauce along with sliced Mushrooms	
Lamb Saag	\$15.95
- Succulent pieces of Lamb cooked along with Spinach, Tomatoes, Green Pepper, fresh Cilantro and delicately spiced.	
Achari Goat (with Bone)	\$15.95
- Goat cooked with Special Achari Masala.	
Rogan Josh	\$16.95
- Succulent pieces of Lamb cooked in sauce made from fresh Yogurt, Tomatoes, Ginger, Garlic and fresh Spices.	
Lamb Vindaloo	\$16.95
- Goan specialty with tender pieces of Lamb marinated overnight and cooked in Piquant Sauce.	
Lamb Madras	\$16.95
- Tender pieces of Lamb cooked South Indian style with fresh Coconut, roasted ground Spices and tempered with Curry Leaves	
Lamb Korma	\$16.95
- Tender pieces of Lamb cooked in rich Cream Sauce with Nuts and raisins.	
Lamb Masala	\$16.95
- Tender pieces of Lamb cooked along with Onions, Green Pepper in a fresh creamy Tomato Sauce.	
Lamb Bhuna	\$16.95
- Pieces of Lamb cooked with sliced onions, green pepper and Indian spices.	
Lamb Jalfrezi	\$16.95
- Lamb pieces cooked with diced Onion, Bell Pepper and Tomatoes in thick sauce with Indian spices.	
Lamb Pasanda	\$16.95
- Lamb pieces cooked with ground nuts in creamy sauce and Indian Spices.	
Lamb methi malal	\$17.95
- Lamb pieces cooked with fenugreek leaves and creamy curry sauce.	

— ❁ VEGETARIAN ❁ —

Amritsari Dal Makhani (Black Dal) - - - - -	\$9.95
- A vibrant combination of creamed lentils, flavored with Butter and tempered with garlic.	
Tarka Dal (Yellow) Dal - - - - -	\$9.95
- Yellow lentils flavored and tempered with Indian spices.	
Aloo Palak - - - - -	\$9.95
- Fresh spinach cooked with potatoes and herbs.	
Achari Aloo - - - - -	\$9.95
- Potatoes cooked with special achari masala.	
Aloo Matar - - - - -	\$9.95
- Potatoes cooked with green peas, tomatoes, and curry sauce.	
Mix Vegetable Curry - - - - -	\$10.95
- Mixed vegetable with curry sauce and spices.	
Chana Palak - - - - -	\$10.95
- Chick peas cooked with fresh spinach and spices.	
Chana Masala - - - - -	\$10.95
- Chick peas with curry sauce and spices.	
Matar Mushroom - - - - -	\$10.95
- Sliced mushrooms with green peas and curry sauce.	
Aloo Chole - - - - -	\$10.95
- Potatoes with chick peas and curry sauce.	
Bombay Aloo - - - - -	\$10.95
- Potatoes cooked with onions, tomatoes & spices.	
Aloo Gobi - - - - -	\$12.95
- Potatoes with cauliflower prepared with ginger, onion and spices.	
Vegetable Masala - - - - -	\$12.95
- An exciting blend of vegetables cooked in a tomato base gravy.	
Vegetable Jalfrezi - - - - -	\$12.95
- An exciting blend of vegetables cooked in a thick gravy.	
Navratan Korma - - - - -	\$12.95
- An exciting blend of vegetables cooked in a rich creamy sauce with nuts and raisins.	
Matar Methi Malai - - - - -	\$12.95
- Green peas cooked in a creamy sauce with little touch of Fenugreek.	
Malai Kofta - - - - -	\$13.95
- Mashed vegetables & cheese balls, cooked in rich, creamy gravy.	
Paneer Makhani - - - - -	\$13.95
- Paneer in rich tomato-based gravy flavored with butter.	
Paneer Methi Malai - - - - -	\$13.95
- Paneer flavored with fenugreek leaves and cooked with special sauce.	
Shahi Paneer - - - - -	\$13.95
- Paneer cooked with tomato sauce and curry sauce.	
Matar Paneer - - - - -	\$13.95
- Combination of green peas and cottage cheese, cooked in a rich and creamy gravy.	
Palak Paneer - - - - -	\$13.95
- Spinach with cottage cheese with a ginger garlic and spices.	
Eggplant Bartha - - - - -	\$13.95
- Oven-roasted eggplant with onion, tomato, garlic, spices and finished with ginger.	
Mushroom Bahar - - - - -	\$13.95
- Sliced mushrooms with onions, tomatoes, garlic, ginger & spices.	
Mushroom Takatuk - - - - -	\$13.95
- Whole mushroom with tomato base sauce with onion & peppers.	
Paneer Masala - - - - -	\$13.95
- Paneer in rich tomato-based gravy flavored with onion & Green Peppers.	
Bhindi - - - - -	\$14.95
- Okras cooked with light onion, tomato base and fresh spices.	
Chilly Paneer - - - - -	\$14.95
- Paneer cooked with tomatoes, chilli sauce, onions, pepper and soy sauce.	

— ❁ MURGA SPECIAL (CHICKEN) ❁ —

Chicken Curry - - - - -	\$12.95
- Typical Punjabi style chicken curry.	
Chicken Mushroom - - - - -	\$13.95
- Chicken cooked with mushroom and curry sauce.	
Chicken Saag - - - - -	\$13.95
- Curry chicken cooked in rich creamy spinach	
Chicken Korma - - - - -	\$13.95
- Tender pieces of chicken, sautéed with almonds, raisins and cooked in mild, creamy gravy.	
Chicken Bhuna - - - - -	\$14.95
- Chicken cooked with onions, green peppers, tomatoes and thick curry sauce.	
Chicken Madras - - - - -	\$14.95
- Fairly spiced chicken cooked and flavored with freshly ground Madras spices.	
Chicken Vindaloo - - - - -	\$14.95
- Chicken cooked in fresh ground Goan spices, simmered in spicy gravy with cocktail onions and potatoes.	
Chicken Tikka Masala - - - - -	\$14.95
- Chicken cooked in delicious gravy with onions and peppers.	
Chicken Methi Malai - - - - -	\$14.95
- Chicken cooked with fenugreek, Indian herbs and Spices in a Creamy Sauce.	
Chicken Jalfrezi - - - - -	\$14.95
- Sauteed chicken tenders with fresh herbs, onions, tomatoes, green bell peppers cooked with freshly ground roasted special spices.	
Butter Chicken - - - - -	\$14.95
- Chicken cooked in delicious gravy	
Achari Chicken - - - - -	\$14.95
- Chicken cooked with special achari marsala.	
Shahi Chicken - - - - -	\$14.95
- Chicken cooked with Tomato and curry sauce.	
Chicken 65 - - - - -	\$15.95
- Chicken cooked with onions and Special Spicy Sauce.	

— ❁ TANDOORI ❁ —

(All Tandoori Dishes Marinated Overnight in Traditional Yogurt, Ginger, Garlic Paste, Spices)

Tandoori Chicken - Chicken with bone - - - - -	\$12.95
Chicken Tikka - - - - -	\$14.95
- Succulent pieces of chicken, marinated with fresh herbs, cooked in a tandoor.	
Chicken Kabab - - - - -	\$14.95
- Chicken-Finely ground chicken flavored skewered and grilled over charcoal.	
Lamb Kabab - - - - -	\$15.95
- Lamb-Finely ground lamb flavored skewered and grilled over charcoal.	
Mix Grill - - - - -	\$16.95
- An assortment of Tandoori Chicken, Kebab, Shrimp and Chicken tikka.	
Tandoori Shrimp - - - - -	\$19.95
- Shrimp marinated overnight in yougurt, with fresh ground spices and cooked in a clay oven.	

— ❁ PUNJAB DA SWAD ❁ —

(TASTE OF PUNJAB)

Rajma Chawal - - - - -	\$10.95
- Red kidney beans served with basmati rice.	
Kari Chawal - - - - -	\$12.95
- Special yogurt curry made with chick peas flour and mix vegetable fritters served with basmati rice.	
Chole Bature - - - - -	\$13.95
- Chick peas with curry sauce served with two pieces of batura.	
Saag-Makki di roti - - - - -	\$15.95
- Two thick corn bread served with special spinach and buttermilk.	

— ❁ BIRYANI ❁ —

Vegetable Biryani - basmati rice cooked with vegetable and spices. - -	\$12.95
Chicken Biryani - chicken cooked with basmati rice and spices - - - -	\$13.95
Lamb Biryani - lamb pieces cooked with basmati rice and spices - - - -	\$14.95
Goat Biryani (with Bone)- - - - -	\$14.95
- Goat pieces cooked with basmati rice and spices.	
Shrimp Biryani - basmati rice cooked with Shrimp and spices - - - - -	\$16.95
Pillaw Rice - basmati rice cooked with nuts, raisins and peas - - - - -	\$ 3.50
Yellow Rice - - - - -	\$ 2.95
Plain Jeera Rice - - - - -	\$ 2.50

— ❁ SEA FOOD ❁ —

Shrimp OR Fish Curry - - - - -	\$15.95
- Fish OR shrimp cooked in curry sauce and spices.	
Shrimp OR Fish Masala - - - - -	\$17.95
- Fish OR Shrimp cooked in tomato sauce with onions and green peppers.	
Shrimp OR Fish Vindaloo - - - - -	\$17.95
- Fish OR shrimp cooked with spicy goan style sauce.	
Shrimp Koorma - - - - -	\$17.95
- Shrimp cooked in creamy sauce with nuts and raisins.	
Shrimp 65 - - - - -	\$19.95
- Shrimp cooked with special spicy sauce with onions and peppers.	

— ❁ DESSERTS ❁ —

Kulfi - - - - -	\$ 3.95
- Homemade Indian style Ice cream	
Mango Ice cream - - - - -	\$ 4.95
- Homemade Mango Ice Cream	
Rasmalai - Cheese patties intricately flavored in sweetened melt. - -	\$ 4.95
Gulab-Jamun - Soft Cheeseballs fried and dipped in syrup. - - - - -	\$ 4.95
Gajar Halwa - Carrot pudding with nuts and dry fruit. - - - - -	\$ 4.95
Rice Pudding - Rice with sweet milk and flavors. - - - - -	\$ 4.95

— ❁ BEVERAGES ❁ —

Sodas - - - - -	\$ 2.00
Chai (Spiced Indian Tea) - - - - -	\$ 2.50
Mango Nectar Juice - - - - -	\$ 3.00
Florida Orange Juice - - - - -	\$ 3.00
Sweet Lassi - Sweet Yogurt Drink - - - - -	\$ 3.95
Salted Lassi - Salted Yogurt Drink - - - - -	\$ 3.95
Mango Lassi - Yogurt Drink flavored with mango - - - - -	\$ 4.50

Beer & Wine

- 15% Gratuity added to Bill.
- We reserve the right to refuse service to anyone.