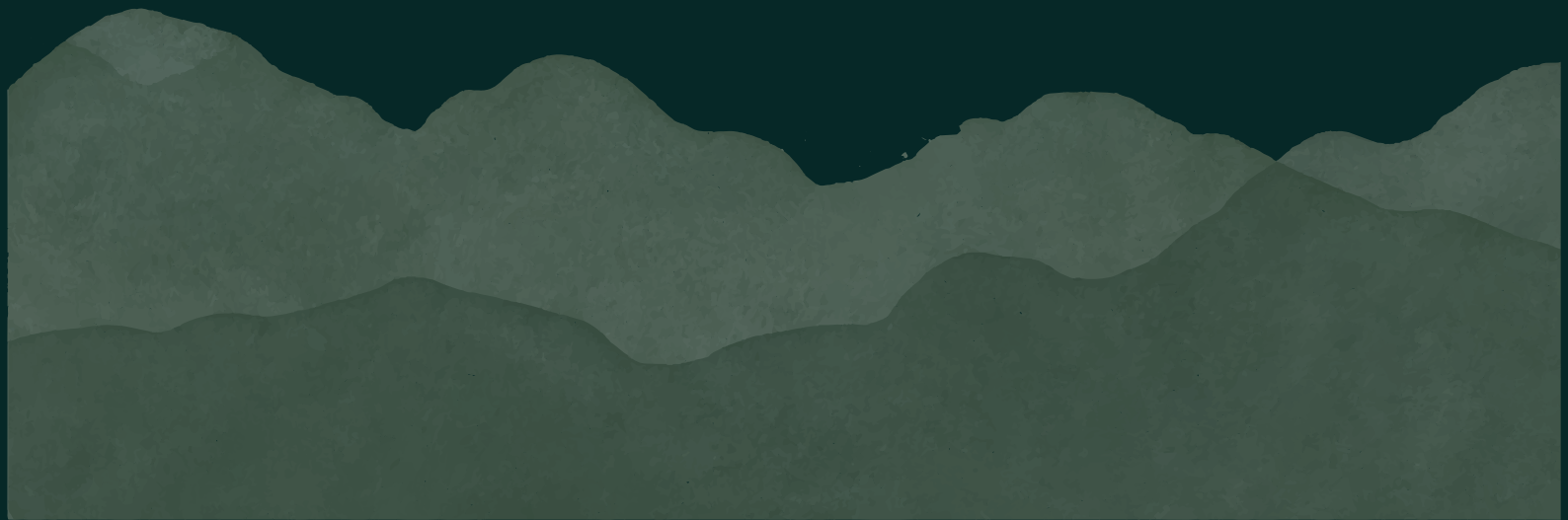




Taste Of India

An Indian Cuisine





Bringing the Heart of India to Auckland, Since 2018

From humble beginnings, Taste of India has grown to become one of the fastest-growing Indian restaurants in Auckland. The journey began when Suman, a skilled and creative chef, and Rejoice, a strategic business mind, combined their talents to create a place that would offer more than just food—it would offer an experience that would transport diners to the rich and diverse regions of India.

Since its inception, Taste of India has been committed to serving authentic Indian dishes that are rich in flavor, culture, and tradition. From the aromatic biryanis of the South to the creamy curries of the North, our menu spans the length and breadth of India, offering a true taste of the country's diverse culinary landscape. Each dish is made with the finest ingredients, expertly prepared using time-honored recipes that have been passed down through generations.



**Join Us At Taste Of India, Where Every Meal
Is A Celebration Of India's Incredible Flavors,
Rich Traditions, And Warm Hospitality.**



ENTREES

VEGETABLE SAMOSA (2 Pcs) \$7.99

A deep fried conical pastry stuffed with spiced potatoes, peas, nuts

VEGETABLE PAKORAS \$9.99

Vegetables cooked in chick pea flour batter & deep fried

ONION BHAJI \$9.99

Sliced onion marinated with lemon juice and spices,
battered in Chickpeas flour and deep fried

SAMOSA CHATT \$12.99

Contains all elements of classic samosa, topped with mint, hung yoghurt,
Tamarind chutney, chopped onion & tomatoes

VEGETABLE MIXED PLATTER \$18.99

2pcs Samosa, Onion Bhaji and veg Pakoras

VEGETABLE CHEESE BALLS \$14.99

Crispy & golden on the outside, soft & creamy on the inside,
Deep-fried, gluten-free Potato and Cheese Balls are the stuff of dreams

VEGETABLE SPRING ROLL \$14.99

Spring roll is a traditional Chinese savoury snack where a pastry sheet
Is filled with vegetables, rolled & fried.

FRENCH FRIES WITH BUTTER SAUCE \$14.99

Fries served with house special butter sauce. Kiwi Style



FROM THE TANDOOR (SIZZLER)

TANDOORI PANEER (8 PCS)

\$21.99

Chunks of Paneer marinated in spices and grilled in tandoor

TANDOORI MUSHROOM

\$21.99

White Mushroom marinated in spices and grilled in tandoor

FISH TIKKA (8Pcs)

\$24.99

Fish marinated in yoghurt with ginger & garlic and smoke roasted

TANDOORI PRAWNS (8Pcs)

\$24.99

Prawns marinated in yoghurt with ginger & garlic and smoke roasted

LAMB CHOP (POPULAR)

\$28.99

Lamb chops roasted with a nice selection of Indian spices

LAMB SEEKH KEBAB

HALF \$13.99

WHOLE \$22.99

Minced lamb blended with chef's own herbs, skewered and roasted in the tandoor

CHICKEN MALAI KEBAB

HALF \$13.99

WHOLE \$22.99

Chicken Marinated in yoghurt, flavoured with spices and herbs

CHICKEN TIKKA

HALF \$13.99

WHOLE \$22.99

Cubes of Chicken Marinated in paprika and yoghurt & smoke roasted

TANDOORI CHICKEN

HALF \$14.99

WHOLE \$24.99

Marinated in a combination of chef's special spices and then roasted to perfection

TASTE OF INDIA SPECIAL MIXED PLATTER

\$29.99

2(Pcs) Chicken Lollipop, 2(Pcs) Malai Kebab, 2(Pcs) Chicken Tikka
2(Pcs) Tandoori Chicken and 2(Pcs) Lamb Seekh Kebab

MIXED SIZZLER PLATTER

\$24.99

02 Samosa, Onion Bhaji, 02 Chicken Tikka, 02 Lamb Seekh Kebab



INDO CHINESE (DRY/SEMI GRAVY/GRAVY)

CHICKEN LOLLIPOP (8 Pcs)

\$21.99

Combine the soy sauce, red chili powder, vinegar, Garlic & green chilli. One of our Famous Dishes

DRAGON CHICKEN (6 Pcs)

\$21.99

Chicken Lollipop Tossed in Schezwan Sauce with Garlic, Ginger & Julian Capsicum

CHICKEN FRY

\$22.99

Deep fried boneless chicken pieces marinated with spices and finished with curry leaves

VEGETABLE MANCHURIAN

\$21.99

Crispy vegetable balls tossed in sweet and sour hot sauce with chopped onions and garlic

CHILLI PANEER

\$21.99

Tossed in sweet sour and spicy chilli sauce with sliced onions and capsicum

PANEER 65

\$21.99

Spicy Taste of India appetizer made with cottage cheese, flour, yogurt, curry leaves and spices.

CHILLI POTATO

\$21.99

Potato sautéed with onion, garlic & ginger with soya sauce

CHILLI CHICKEN

\$21.99

Tossed in sweet sour & spicy chilli sauce with sliced onions & capsicum

CHICKEN MANCHURIAN

\$21.99

Fried chicken pieces sautéed with onions, spring onions, garlic in soy & chilli sauce



CHICKEN 65

\$21.99

Cooked in Taste of India style with yoghurt, curry leaves and Indian spices.

PEPPER CHICKEN

\$21.99

Hot and spicy. Crushed pepper flavoured boneless chicken pieces fried in sauce pan

CHILLI BEEF

\$22.99

Taste of India's Special recipe

CHILLI PRAWNS

\$23.99

Prawns sautéed with onion, garlic and ginger with soya sauce.

CHILLI FISH

\$23.99

Fried Fish sautéed with onion, garlic and ginger with soya sauce

SOUP

HOT & SOUR SOUP

VEG \$9.99 / CHICKEN \$10.99

SWEETCORN SOUP

VEG \$9.99 / CHICKEN \$10.99

MANCHOW SOUP

VEG \$9.99 / CHICKEN \$10.99



ALL OUR CURRIES ARE SERVED WITH RICE

CHICKEN

BUTTER CHICKEN

Delicacy of barbecued chicken cooked in a creamy tomato sauce.

\$22.99

BUTTER CHICKEN DELHI STYLE (Indian Spicy)

Delicacy of barbecued bone OR boneless chicken cooked in a creamy tomato sauce. "Real Delhi Style"

\$27.99

CHICKEN LABABDAR

Delicacy of Tikka chicken cooked in a creamy tomato sauce.

\$23.99

CHICKEN TIKKA MASALA

Boneless chicken cooked with onion & special spices in a creamy tomato sauce

\$23.99

HANDI CHICKEN

Handi Chicken Recipe is a very traditional restaurant style.

\$23.99

KADAI CHICKEN

Grind coriander seeds and whole red chillies into a coarse powder

\$23.99

CHICKEN DO PIAZZA

Boneless chicken cooked in lightly spiced flavoured sauce and diced fried onions.

\$23.99

CHICKEN MUGHLAI

Boneless chicken cooked in a rich creamy sauce of cashew nuts & onions and have added eggs.

\$23.99

CHICKEN VINDALOO

A chilli hot dish from Goa which we recommend for the adventurous

\$23.99

CHICKEN SAAGWALA

Succulent pieces of chicken cooked to perfection with spinach

\$23.99

CHICKEN KURMA

Boneless chicken pieces cooked in a rich creamy sauce of almonds and cashew nuts.

\$23.99

CHICKEN MADRAS

Chicken cooked with curry leaves, coconut milk & tomatoes.

\$23.99



CHICKEN JALFREZIE

A tangy flavoured chicken dish with chunks of capsicum, tomatoes & onions and garnished with cheese

\$23.99

CHICKEN METHI MALAI

A perfect blend of fenugreek, chicken, and creamy cashew nut gravy.

\$23.99

CHICKEN DAHIWALA

Marinated chicken pieces cooked with yogurt and spices.
Punjabi Chicken Curry.

\$23.99

CHICKEN PUNJAB

A traditional Punjabi Chicken curry

\$23.99

LAMB

LAMB MAKHANI

A traditional Indian curry with butter sauce,
Taste of India Special Recipe

\$24.99

LAMB ROGAN JOSH

Chunks of lamb cooked in a thick curry sauce.

\$24.99

LAMB VINDALOO

A very hot dish from Goa.

\$24.99

LAMB JALFREZIE

A tangy flavoured lamb dish with chunks of capsicum, tomatoes & onions & garnished with cheese.

\$24.99

LAMB SAAGWALA

Lamb cooked in a puree of spinach blended
with our own herbs and spices

\$24.99



LAMB KURMA

Tender pieces of lamb cooked in a rich creamy sauce of almonds and cashew nuts.

\$24.99

LAMB MADRAS

Cooked in a tomato and coconut sauce, medium to hot curry.

\$24.99

LAMB KADAI GOSHT

A dish which is hot in flavour predominantly of fenugreek & coriander

\$24.99

LAMB CURRY

A traditional Indian curry, Taste of India Special Recipe.

\$24.99

BEEF

BEEF MASALA

Beef cooked in a special way with special masala

\$24.99

BEEF ROGAN JOSH

Chunks of beef cooked in a thick curry sauce

\$24.99

BEEF VINDALOO

A very very hot dish from Goa.

\$24.99

BEEF SAAGWALA

Beef coked in a puree of spinach & mildly spiced sauce

\$24.99

BEEF KURMA

Tender pieces of beef cooked in a rich creamy sauce of almonds and cashew nuts

\$24.99

BEEF MADRAS

Diced beef Cooked in a coconut flavoured, lightly spiced sauce

\$24.99



BEEF CURRY

A traditional Indian curry, Taste of India Special Recipe

\$24.99

BEEF MAKHANI

A traditional Indian curry with butter sauce,
Taste of India Special Recipe

\$24.99

BEEF KADAI GOSHT

A dish which is hot in flavour predominantly
of fenugreek and coriander

\$24.99

GOAT

MUTTON / GOAT CURRY

Diced goat pieces with bones cooked in Indian herbs and spices
Made in curry of India special sauce.

\$24.99

MUTTON ROGHAN JOSH

Chunks of Goat cooked in a thick curry sauce

\$24.99

GOAT MALASA

India special masala

\$24.99



VEGETABLES

DHAL TADKA

\$22.99

Lentils simmered on fire overnight and cooked with onion
Garlic and ginger.

DHAL MAKHANI

\$22.99

Whole lentils simmered on a slow fire overnight with onion,
ginger and garlic.

PANEER LABABDAR

\$22.99

Paneer chunks cooked in a creamy tomato sauce

PANEER TIKKA MASALA

\$22.99

Homemade cottage cheese cooked in gravy of creamy
tomato, onion, capsicum, and spices.

VEGETABLES JALFREZI

\$22.99

Seasonal vegetable cooked with capsicum, tomatoes and onion
garnished with cheese

NAVRATAN KORMA

\$22.99

Fresh mixed vegetables cooked in a creamy gravy of
cashew nuts and almonds.

PANEER MAKHANI

\$22.99

Fresh Indian cottage cheese cooked in a buttery tomato sauce

MATTAR PANEER

\$22.99

Fresh paneer sauteed with garden peas and spices

SAAG PANEER

\$22.99

Homemade cottage cheese cooked in a mild puree of
spinach and lightly spiced.

ALOO MATAR

\$22.99

Potatoes & peas cooked together in a subtly spiced gravy

SAHI PANEER

\$22.99

A Mughlai dish where paneer is cooked in a creamy gravy made of
onions, yogurt & nuts



PANEER BUTTER MASALA

Rich & creamy dish of paneer in a tomato, Butter & Cashew sauce

\$22.99

KADAYI PANEER

Cottage cheese, onion & capsicum seasoned with spices and cooked in onion gravy.

\$22.99

METHI MATAR PANEER

Cottage cheese & green peas cooked in fenugreek flavoured gravy laced with cream

\$22.99

MALAI KOFTA

Vege kofta balls cooked in lightly spiced sauce

\$22.99

CHANA MASALA

Chickpeas cooked with onion, tomato, garlic & ginger, lightly spiced.

\$22.99

PANEER BHURJI

Paneer Bhurji is a popular North Indian dish made with Indian cottage cheese, herbs and ground spices.

\$22.99

VEGETABLE MAKHANI

Vegetable makhani is creamy & rich tomato based gravy with mix vegetables

\$22.99

ALOO GOBI (DRY/GRAVY)

Potato and cauliflower cooked with spices along with onions and tomato

\$22.99

MIXED VEGETABLES

Combination of Mushroom, Paneer, Peas & mix veggies

\$22.99

MATAR MUSHROOM

Green peas & sliced mushroom in Onion & Cashew Gravy

\$22.99



SEAFOOD

PRAWN MALABARI

Prawns cooked with sauteed onions, capsicums, tomatoes and coconut milk.

\$25.99

PRAWN CURRY

Fresh prawns cooked in a curry sauce

\$25.99

BUTTER PRAWN

Prawns cooked in a smooth tomato sauce

\$25.99

PRAWN SAAGWALA

A delightful combination of prawns cooked in a puree of spinach with our own herbs & spices

\$25.99

PRAWN METHI MALAI

Taste of India Special Recipe

\$25.99

FISH MASALA

Fish Chunks made with onion tomato gravy

\$25.99

GOAN FISH CURRY

An aromatic curry with a blend of spices, garlic, ginger and onion along with coconut

\$25.99



BIRIYANI / RICE

JEERA RICE

\$9.99

Basmati rice flavoured with cumin seeds

PEAS PULAO

\$14.99

Peas/Matar pulao is a tasty rice and green peas dish made with Caramelized onions and aromatic spices

VEGETABLE BIRIYANI

\$22.99

Seasonal garden fresh vegetables cooked with Rice with herbs and spices.

EGG BIRIYANI

\$22.99

Egg cooked with spices in rice, flavoured with spices

CHICKEN BIRIYANI

\$23.99

Chicken cooked with spices in rice, flavoured with saffron

LAMB BIRIYANI

\$23.99

Lamb cooked with spices in rice, flavoured with spices

BEEF BIRIYANI

\$23.99

Beef cooked with spices in rice, flavoured with spices

MUTTON BIRIYANI

\$24.99

Goat cooked with spices in rice, flavoured with spices.

PRAWNS BIRIYANI

\$25.99

Prawns cooked in our special way and blended with saffron flavoured rice.



INDO CHINESE – FRIED RICE

VEGETABLE FRIED RICE

\$18.99

Rice, vegetables and soy sauce add & Stir to combine.

EGG FRIED RICE

\$18.99

Rice, vegetables , egg and soy sauce add & Stir to combine.

CHICKEN FRIED RICE

\$21.99

Rice, chicken, vegetables , egg and soy sauce add & Stir to combine.

LAMB FRIED RICE

\$22.99

Rice, lamb, vegetables , egg and soy sauce add & Stir to combine.

BEEF FRIED RICE

\$22.99

Rice, beef, vegetables , egg and soy sauce add & Stir to combine.

PRAWN FRIED RICE

\$23.99

Rice, prawns, vegetables ,egg and soy sauce add & Stir to combine.

SCETZWAN VEGETABLE FRIED RICE (Spicy Dish)

\$21.99

Scetzwan sauce, Rice, vegetables and soy sauce add & Stir to combine.

SCETZWAN EGG FRIED RICE (Spicy Dish)

\$21.99

Scetzwan sauce, Rice, vegetables ,
egg and soy sauce add & Stir to combine.

SCETZWAN CHICKEN FRIED RICE (Spicy Dish)

\$23.99

Scetzwan sauce, Rice, chicken, vegetables , egg and
soy sauce add & Stir to combine.

SCETZWAN LAMB FRIED RICE (Spicy Dish)

\$24.99

Scetzwan sauce, Rice, lamb, vegetables , egg and
soy sauce add & Stir to combine.

SCETZWAN BEEF FRIED RICE (Spicy Dish)

\$24.99

Scetzwan sauce, Rice, beef, vegetables ,
egg and soy sauce add & Stir to combine.



SCETZWAN PRAWN FRIED RICE (Spicy Dish)	\$25.99
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Scetzwan sauce, Rice, prawns, vegetables ,egg and soy sauce add & Stir to combine.

SHANGHAI VEGETABLE FRIED RICE	\$21.99
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SHANGHAI EGG FRIED RICE	\$21.99
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SHANGHAI CHICKEN FRIED RICE	\$23.99
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SHANGHAI LAMB FRIED RICE	\$24.99
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SHANGHAI BEEF FRIED RICE	\$24.99
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SHANGHAI PRAWN FRIED RICE	\$25.99
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VEGETABLE TRIPLE FRIED RICE (Spicy Dish)	\$21.99
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Combination of Taste of India different sauce, Noodle & Rice

CHICKEN TRIPLE FRIED RICE (Spicy Dish)	\$23.99
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Combination of Taste of India different sauce, Noodle & Rice

LAMB TRIPLE FRIED RICE (Spicy Dish)	\$24.99
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Combination of Taste of India different sauce, Noodle & Rice

BEEF TRIPLE FRIED RICE (Spicy Dish)	\$24.99
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Combination of Taste of India different sauce, Noodle & Rice

PRAWN TRIPLE FRIED RICE (Spicy Dish)	\$25.99
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Combination of Taste of India different sauce, Noodle & Rice



NOODLES

VEGETABLE HAKKA NOODLE	\$19.99
VEGETABLE SCETZWAN NOODLE (Spicy)	\$20.99
EGG HAKKA NOODLE	\$19.99
EGG SCETZWAN NOODLE (Spicy)	\$20.99
CHICKEN HAKKA NOODLE	\$21.99
CHICKEN SCETZWAN NOODLE (Spicy)	\$22.99
LAMB HAKKA NOODLE	\$22.99
LAMB SCETZWAN NOODLE (Spicy)	\$23.99
BEEF HAKKA NOODLE	\$22.99
BEEF SCETZWAN NOODLE (Spicy)	\$23.99
PRAWN HAKKA NOODLE	\$24.99
PRAWN SCETZWAN NOODLE (Spicy)	\$25.99

DESSERTS

MATKA KULFI (FLOVOR: MALAI,PISTA,MANGO)	\$6.99
GULAB JAMUN (3 PCS)	\$7.99
RASGULLA (3 PCS)	\$7.99

SIZZLER DESSERTS

GULAB JAMUN WITH ICE CREAM (VANILLA)	\$12.99
CHOCOLATE BROWNIE WITH ICE CREAM (VANILLA)	\$14.99



TANDOORI BREADS

TANDOORI ROTI Unleavened wholemeal bread cooked in the Tandoor	\$4.50
BUTTER NAAN Plain leavened bread cooked in the Tandoor. (Butter)	\$4.50
GARLIC NAAN Garlic stuffed bread cooked in the Tandoor.	\$5.99
CHICKEN PARATHA A bread rolled in multi layers and baked. Filled with Chicken	\$6.99
LAMB PARATHA A bread rolled in multi layers and baked. Filled with Lamb	\$6.99
CHEESE NAAN Cheese stuffed bread cooked in the Tandoor.	\$6.99
GARLIC CHEESE NAAN Bread stuffed with Cheese & Garlic.	\$6.99
KEEMA NAAN Bread stuffed with minced lamb.	\$6.99
VEGETABLE NAAN Bread stuffed with seasonal vegetables.	\$5.99
ALOO PARATHA Bread stuffed with Potato.	\$5.99
CHICKEN NAAN Bread stuffed with Chicken	\$6.99
CHOCOLATE NAAN Bread stuffed with Chocolate (Sweet)	\$5.99
PESHAWARI NAAN Bread stuffed with Dry Fruits (Sweet).	\$5.99



SIDES & SALADS

PAPPADUM (FOUR PIECES)	\$1.99
RAITA	\$4.99
MANGO CHUTNEY	\$4.99
PICKLE	\$4.99
ONION SALAD	\$6.99
INDIAN MIXED SALAD	\$9.99



Taste Of India

An Indian Cuisine

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VIST OUR WEBSITE