

TASTE of INDIA

north style



OPEN DAILY FROM 10. 30 AM - 9.50PM
246 NGUYỄN ĐÌNH CHIỂU, PHƯỜNG MŨI NÉ,
TỈNH LÂM ĐỒNG 801095, VIETNAM
Zalo: 0379047713
and calling no: +84 38 2793313

 **welcome** 



chai indian tea cup /pot

- 1: Masala tea(chai) 30k/50k
- 2: Ginger honeytea :35k/50k



lassi (yogurt drink)

- 1: Salted lassi :30k
- 2: Sweet lassi : 35k
- 3: Mango lassi :45k
- 4: Strawberry lassi :45k
- 5: Banana lassi :45k
- 6: vanilla lassi :60k



starters

- 1: Onion pakora :50k
- 2: Mix veg pakora : 60k
- 3: Chicken pakora(10pcs) :80k
- 4: Fish pakora (8pcs) :80k
- 5: Veg samosa :50k (2pcs)
- 6: Chicken samosa :65k (2pcs)
- 7: Gobi Manchurian:85k
- 8:paneer chilli :115k
- 9: Chilly chicken :90k
- 10: Chicken 65 :90k
- 11:Prawn chilly : 110k
- 12: fish chilli :110k



"Samosa-thing special about Indian food."





papadum

- 1: Masala papadum : 25(1pcs)
- 2: Plain papadum : 20k (1pcs)



Veggi tandoori stater

- 1: Tofu tikka :85k
- 2: Achari potato tikka : 80k
- 3: Mix veggi tandoori tikka :90k
- 4: Pineapple tandoori tikka 90k



Nonveg tandoori stater

- 1: Tandoori chicken (half): 130k
- 2: Tandoori chicken (full) : 240k
- 3: Chicken tikka : 90k
- 4: Chicken malai tikka :110k
- 5: Chicken garlic tikka :100k
- 6: fish tikka : 110k





beans curry,s

- 1:Chana masala : 90k
- 2:Rajma masala : 80k
- 3:Dal makhni : 85k
- 4: dal tadka : 80k



veggie curry,s

- 1: mix veggigravy:80k
- 2: mix vegkolapuri:85k
- 3: mix vegkorma:95k
- 4: mix veg coconutcurry :90k
- 5: mix vegjalfrezi:95k
- 6:mix veg kadai(dry):90k
- 7: Aloo jeera(dry):80k
- 8: Aloo gobi:80k
- 9: Aloo matar:80k
- 10: Aloo palak:85k
- 11: mushroom masala:90k
- 12:mushroom kadai :100k





paneer curry,s

- 1: palak paneer :90k
- 2: matar paneer : 90k
- 3: butter paneer masala :95k
- 4: kadai paneer : 95k
- 5: sahi paneer : 90k
- 6: malai kofta : 90k



chicken curry,s

- 1: chicken curry : 85k
- 2: butter chicken: 95k
- 3: chicken tikka masala :100k
- 4: chicken korma : 95k
- 5: chicken kadai:95k
- 6: chicken vindaloo : 95k
- 7: chicken coconut curry :90k
- 8: chicken mango curry : 95k
- 9: chicken pineapple curry : 90k
- 10: chicken methi Malai:100k
- 11: chicken sagwala : 90k
- 12: chicken tikka jalferzi :110k



Feeling so good, like butter chicken."





lamb curry,s

- 1: lamb curry : 180k
- 2: lamb masala : 180k
- 3: lamb korma : 190k
- 4: lamb kadai : 180k
- 5: lamb sagwala: 180k
- 6: lamb vindaloo: 190k
- 7: lamb coconut: 180k



prawn curry,s

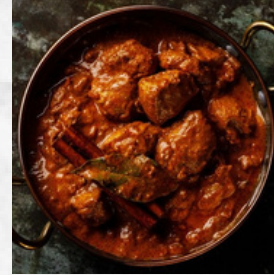
- 1: prawn curry : 100k
- 2: prawn masala : 120k
- 3: prawn vindaloo: 130k
- 4: prawn korma : 120k
- 5: seafood curry : 140k
- 6: seafood masala :145k
- 7: seafood korma : 145k





Fish cury,s

- 1: Fish curry : 100k
- 2: Fish masala : 120k
- 3: Fish madras: 120k
- 4: Fish korma : 135k
- 5: Fish coconut curry: 135k



raita

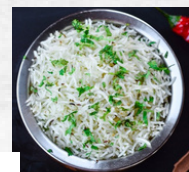
- 1: mix veg raita : 45k
(Tomato , cucumber , onion)
- 2: potato mint onion raita : 50k
- 3: cucumber raita: 40k
- 4: sweet yogurt : 30k
- 5: plain yogurt : 25k



rice



- 1: steam rice : 20k (basmati rice)
- 2: pulao rice: 25k (basmati rice)
- 3: Jeera rice : 50k (basmati rice)
- 4: Jeera garlic rice : 55k (basmati rice)
- 5: green peas pulao: 65k (basmati rice)
- 6: mix veg pulao : 75k (basmati rice)





naan

(flourbread)

- 1: plain naan : 30k
- 2: butter naan : 35k
- 3: garlic naan: 35k
- 4: cheese naan : 45k
- 5:cheese garlic naan:50k
- 6:cheese chilli naan:75k
- 7: garlic chilli naan : 50k
- 8: chicken cheese naan :70k
- 9: potato cheese naan : 75k
- 10: peshwari naan : 80k



tandoori roti

(wheat bread)

- 1: tandoori roti : 25k
- 2: butter roti : 35k
- 3: garlic roti: 35k



combo thali,s

- 1: mix veg (thali) :125k
- 2: dal makhni (thali) :135k
- 3:butter paneer masala (thali):145k
- 4:chicken curry (thali) :150k
- 5: butter chicken (tahli) :160k
- 6:chicken tikka masala (tahli) :175k
- 7:chicken korma (thali):175k
- 8: mutton curry (thali) :220k

thali we served

curry ,yellow dal, basmati rice, papad , salad , garlic naan , mint chutney)

