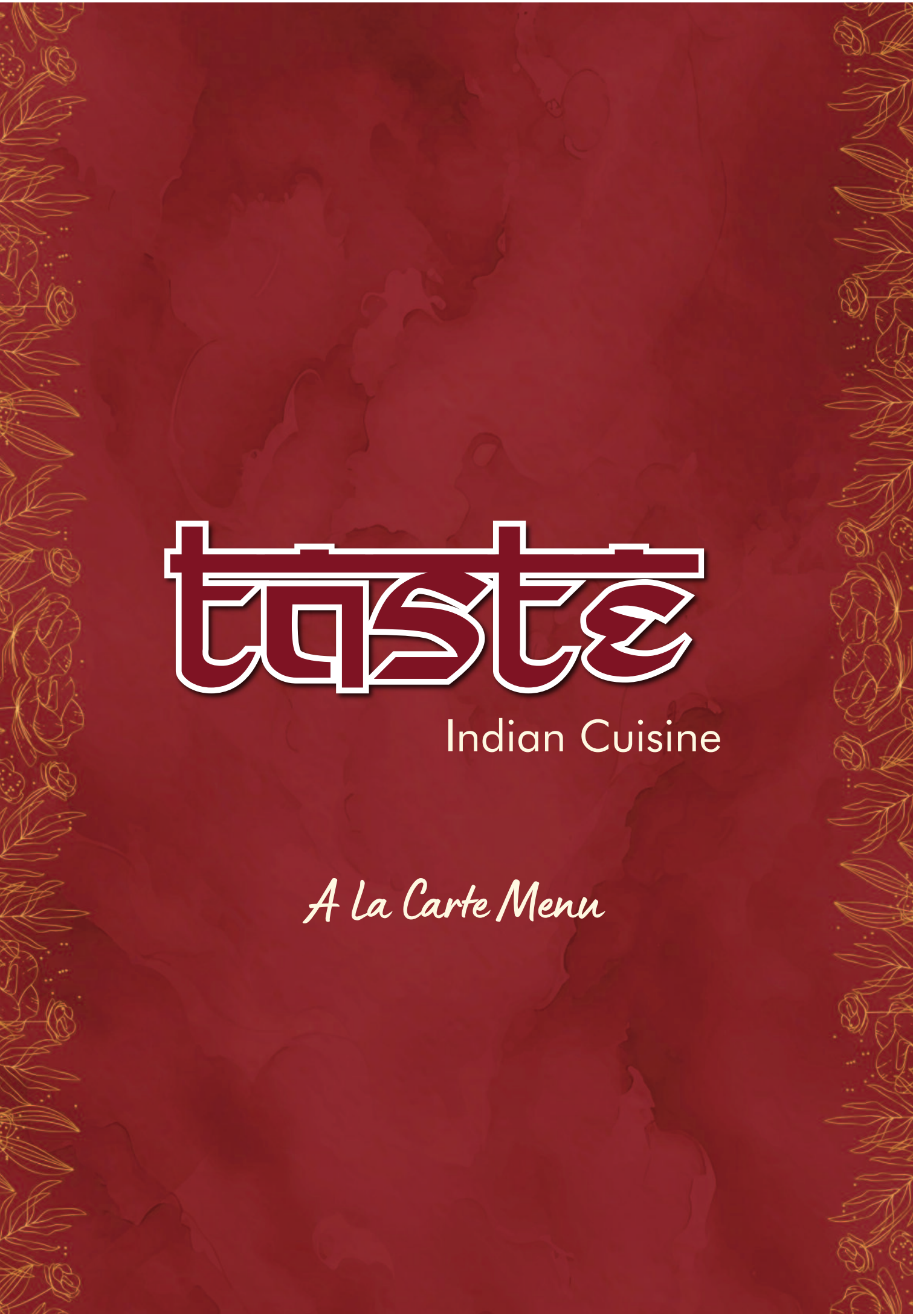




तास्ते

Indian Cuisine

A La Carte Menu

WELCOME TO TASTE - BISHOPBRIGGS' FAMILY-RUN INDIAN RESTAURANT

Owner and head chef Paramjeet Singh promises diners a unique culinary experience, second to none in North Glasgow. Paramjeet, who previously worked as executive chef at a prestigious restaurant and his wife Sharon Gill, welcomes new and existing diners.

The husband and wife team work hard at sourcing the finest herbs, spices, fresh vegetables and premium cuts of meat for preparing authentic dishes.

We cook the meat fresh so that it is succulent. That's the reason our tender lamb and chicken (chicken pakora, Tandoori mixed grill, mixed kebabs) are already the talk of the town and the local favourite, Haggis Pakoras, are not to be missed. Fans of the traditional Scottish Fish Supper are finding the new Indian Fish Masala to be a delicious alternative. As a passionate chef, Paramjeet uses secret family recipes to make all his own pastes such as Padeena, Rogan Josh, Syrah, Bhoona, South Indian Garlic Chilli Chicken, Rezal-La, Masander etc and to make the appetizing wholesome food healthier, using less fat or heavy creams.

All curries can be made to order and ingredients changed to your desired taste. Please note all our curries are GLUTEN FREE, however please do advise our staff before ordering if you have any allergies. Our staff are dedicated to pursuing the quality on Indian cuisine. People have heard of Tandoori Sizzlers, and with Paramjeet's culinary skills, we want to welcome diners to our very special and exclusive "Sizzling Curries."

We welcome you and hope to see you many more times. Your views and suggestions are important to us to improve our service and taste, kindly ask a member of staff to provide you with a comment card.

Thank You
Paramjeet & Sharon

The logo for 'Taste' is written in a stylized, bold, red font with a white outline and a slight shadow effect. The letters are thick and blocky, with the 't' and 'e' having unique, elongated shapes.

Starters

VEG PAKORA	£4.50
MUSHROOM PAKORA	£4.95
CAULIFLOWER PAKORA	£4.95
AUBERGINE PAKORA	£5.95
CHICKEN BREAST PAKORA	£5.95
FISH PAKORA (Fish)	£6.95
MIXED PAKORA	£6.95
CHICKEN TIKKA PAKORA (mustard oil/yoghurt)	£6.95
PANEER PAKORA (milk/yoghurt)	£5.95
HAGGIS PAKORA taste	£5.95
VEG SAMOSA (3)	£5.95
SPICED MUSHROOMS	£4.95
GARLIC MUSHROOMS	£4.95
INDIAN FISH MASALA taste	£6.95
GARLIC PRAWNS taste (prawns)	£5.95
GARLIC KING PRAWNS taste (prawns)	£8.95
CHICKEN CHILLI WINGS taste	£5.95
ONION RINGS	£3.95
ONION BHAJI	£3.95
SPICED ONIONS	£1.50
POPPADOMS	£1.00
PRAWN COCKTAIL (mustard/prawn/egg)	£5.95
CHICKEN TIKKA PRAWN COCKTAIL SALAD (mustard/prawn/egg)	£6.95



Pooris Starters (wheat)

Delicious Light, Thin, Deep Fried Chapatti Topped With A Touch Of Our Special Sauce, Choice Of Sweet & Sour Or Punjabi.

CHICKEN POORI	£5.95
PRAWN POORI (prawns)	£5.95
CHANNA (CHICK PEAS) POORI	£4.95
CHICKEN TIKKA POORI	£6.95
TENDER LAMB POORI	£7.95
MUSHROOM POORI	£4.95
INDIAN FISH MASALA POORI taste (fish)	£8.95

All pooris contain wheat

taste Chef's Platter

FOR TWO PEOPLE

£11.95

Chicken Chaat, Chicken Tikka, (mustard oil/yoghurt)

Mixed Pakora & Lamb Tikka



Tandoori Starters

CHICKEN TIKKA (mustard oil/yoghurt)	£5.95
LAMB TIKKA (mustard oil/yoghurt)	£7.95
TANDOORI CHICKEN (On The Bone) (mustard oil/yoghurt)	£6.95
TANDOORI CHICKEN WINGS (On The Bone) (mustard oil/yoghurt)	£5.95
SEEKH KEBAB (mustard oil/yoghurt)	£5.95
SEEKH KEBAB NAMBALI onions, peppers & melted cheese	£9.95
CHICKEN TIKKA NAMBALI onions, peppers & melted cheese	£9.95
PANEER TIKKA NAMBALI onions, peppers & melted cheese	£9.95
CHICKEN CHAAT	£5.95
CHICKEN CHAAT (Sweet & Sour)	£6.95
TANDOORI JHINGA (Marinated King Prawn)	£8.95



taste Indian Cuisine Specialities

All Curries Gluten Free

SOUTH INDIAN GARLIC CHILLI

Barbequed pieces of chicken with fresh green chilli, fresh garlic and ginger, with a hint of fresh coriander.

CHICKEN TIKKA MASALA

Chicken cooked tikka style, simmered in cream with yoghurt sauce and cashew nuts, giving an excellent mild dish.

CHICKEN TIKKA GARAM MASALA

Fresh ginger & garlic with garam masala giving an excellent dish with a bit of bite. (mustard oil/yoghurt)

JAIPURI

A traditional dish from orange city of jaipur, india. chicken tikka pieces with a combination of chopped peppers, onions & mushrooms, ginger, garlic & spices..

NENTARA taste

A choice of meat tikka style cooked in rich sauce with fresh garlic, ginger, methi, coriander, thin green peppers, onions & baby prawns.can be made without

CHICKEN SHIMLA

Chunks of chicken pieces cooked in a thick bhuna sauce with green peppers, mushrooms, prawns, onions and garnished with fresh coriander.

ACHARI

A strong, spicy dish, slightly sour with yoghurt, cooked with tangy pickles, fresh green chillies & wedge of lemon.

ROGAN JOSH

A subtle blend of spices including fresh ginger, sliced onions, chopped tomatoes, fresh ground spices and herbs.

JHALFREZI

Chicken tikka pieces, cooked with fresh ginger sliced capsicums and onions, garnished with spring onions.

LAMB METHI GOSHT

Marinated tender lamb dish infused with fenugreek leaves, spinach, onion, aromatic herbs in rich sauce garnished with coriander.

PARDESI

A rich curry with additional fried onion and mushrooms, cooked with spinach and a hint of ginger and garlic.

CHASNI

A light, smooth slightly sweet & sour dish for those with delicate palate, with a touch of cream and mango chutney

CHICKEN GHEE

Tender pieces of boneless breast deep fried in traditional indian butter cooked in a unique blend of spices and rich sauce.

MAKANI MASALA

Chicken or lamb tikka pieces cooked in rich sauce with yoghurt peeled plum tomatoes ground cashew nuts, fresh cream herbs and spices.

CHICKEN TIKKA SUSHI NEW! (mustard oil/yoghurt)

Cooked in vintage port, fresh creamed coconut, sultanas and sun dried fruits in a creamy sauce with pineapples.

LAMB PADEENA

Marinated tender lamb simmered in garlic and mint with added yoghurt and mild spices giving it a tangy taste.

PASANDA

Mildly cooked in sauce using yoghurt, ground cashew nuts, fresh cream and topped with almond flakes.

MARA (chicken / lamb tikka)

First barbequed then cooked in strong sauce with fresh indian vegetables which includes fresh green chillies, tomatoes, onions herbs and spices.choices of lamb/chicken tikka.(yoghurt)

KARAH

A traditional curry made with freshly grated ginger, mixed through onions and capsicums in thick bhoona sauce

Some Of These Dishes Are Available With:

PAN FRIED CHICKEN

CHICKEN TIKKA (mustard oil/yoghurt)

TENDER LAMB

LAMB TIKKA(mustard oil/yoghurt)

PRAWNS

MIXED VEGETABLES

KING PRAWN

£8.50

£9.95

£10.95

£12.95

£9.95

£8.50

£14.95



Tandoori Sizzlers

All Tandoori Items Are Served With Rice, Curry Sauce And Fresh Salad. Upgrade to other sauce £1 extra

CHICKEN TIKKA (mustard oil/yoghurt)	£11.95
LAMB TIKKA (mustard oil/yoghurt)	£13.95
MIXED TIKKA (chicken & lamb) (mustard oil/yoghurt)	£13.95
MALAI CHICKEN TIKKA NEW! (cream/yoghurt)	£12.95
SEEKH KEBAB	£12.95
CHICKEN TANDOORI (On The Bone)(mustard oil/yoghurt)	£12.95
SHASHLIK TIKKA(mustard oil/yoghurt)	£12.95
TANDOORI JHINGA (Marinated King Prawns)yoghurt)	£15.95
TANDOORI MIX GRILL (mustard oil/yoghurt)	£17.95

(Chicken tikka, lamb tikka, seekh kebab, chicken tandoori on the bone, chicken chaat)

taste



Sizzling Platters Gluten Free

All These New Mouth Watering Curries Are Cooked Authentically Which Are Served On Sizzlers Giving Tantalizing Taste And Flavours.

CHICKEN SALSA £12.95

Pan friend chicken breast mixed with mexican chilli sauce, onions and a touch of punjabi spices giving it a strong spicy taste.

PUNJABI JAIPUR £12.95

Chunky bite size pieces of malai chicken cooked with punjabi spices and added pepper, mushroom in rich bhoona sauce.(mustard oil/yoghurt)

KEEMA TAVA £12.95

Minced lamb pan-fried with onions, fresh ginger, garlic, sliced peppers, peas and fresh green chilli with a touch of chilli sauce.

CHICKEN CHAANA £12.95

Pan-fried chicken, cooked with ginger, garlic onion and thick bhuna sauce with chick peas and fresh coriander

CHICKEN SYRAH £13.95

Pan fried chicken cooked with fresh ginger, garlic, spring onions, cumin and cinnamon mixed with chilli sauce and green chilli giving it a very "hot" strength.

CHICKEN SHIRAZ £13.95

Pan-fried chicken, combined with keema, with a fusion of soya sauce, sliced onion and a hint of red wine and chilli sauce.

BEGUM BEHAR £13.95

Tikka style chicken and lamb mince cooked in thick bhoona with mushroom, capsicums, onions, Indian spices and fresh coriander.(mustard oil/yoghurt)

MIX MEAT SPECIAL £13.95

Pan fried chicken chunky pieces of lamb, king prawns cooked in traditioanl thick karahi saice with green chillies & herbs.



Popular Dishes

(Madras, Vindaloo, Mild – 50p Extra)

BHOONA

A thick sauce with additional ginger, garlic and tomatoes.

DOPIAZA

Cooked with abundance of onions.

CURRY

An original classic.

PATIA

A sweet & sour dish leaving a tangy taste on the palate.

DHANSAC

A traditional sauce cooked with lentils.

PUNJABI MASALA

A thick sauce with added ginger, garlic, green peppers and fresh coriander.



These Dishes Are Available With:

PAN FRIED CHICKEN

PRAWNS

MIXED VEGETABLES

MINCE

CHICKEN TIKKA

(mustard oil/yoghurt)

£8.50

£9.95

£8.50

£9.95

£9.95

TENDER LAMB

LAMB TIKKA(mustard oil/yoghurt)

BEEF

KING PRAWN

£10.95

£12.95

£10.95

£14.95

Classic Kormas

KORMA

Mild dish prepared with fresh **cream** and **coconut**.

KASHMIRI KORMA

Cooked with mild spices and fresh **cream** and a touch of **coconut cream** with a choice of pineapple or mango giving it a distinctively rich cream taste.

MUGHLAI KORMA

Prepared with **almonds** and **eggs**

CEYLONESE KORMA

Prepared with coconut and it's a mild dish with a touch of Tomato Puree.

GURKHA KORMA

A popular Korma, cooked with mild spice, fresh chopped fruit and fresh **coconut cream**.

NAWABI

A special dish from the Mugul area of India. A mild dish cooked with ground **cashew nuts**, **fresh cream**, sun dried **nuts** and topped with crushed **pistachio nuts** and flaked **almonds**.

SPECIAL KORMA *taste*

A mild dish cooked with puree plum tomatoes, fresh cream, ground cashew nuts and yogurt topped with flaked almonds, pistachio nuts and chopped fruit.



All The Above Dishes Are Cooked In A Traditional Style; They Are Available With:

PAN FRIED CHICKEN	£8.50	VEGETABLES	£8.50
CHICKEN TIKKA	£9.95	BEEF	£10.95
<i>(mustard oil/yoghurt)</i>		KING PAWNS	£14.95
TENDER LAMB	£10.95	LAMB TIKKA	£12.95
PRAWN	£9.95	<i>(mustard oil/yoghurt)</i>	

Connoisseur's Choice

Gluten Free

TANDOORI MASALA

A slightly spicy dish containing diced capsicums and red wine

BALTI

Translated, Balti means bucket, and ours are flavoured with fresh green chillies, spring onions and tomatoes.

REZALLA *taste*

A hot spicy, tangy sauce and made with fresh green chillies, fresh herbs and spices. Served in a Karahi – a slightly hot dish.

CEYLONESE CURRY

(not to be mixed up with Ceylonese Korma) A fiery hot curry with lemon, fresh green chillies, **creamed coconut**, herbs and spices.

MASANDER *taste*

First barbequed over charcoal, then cooked in a rich sauce with peppers, onions, chillies, fresh herbs and spices. Served in a cast-iron Kerahi – a slightly hot dish.

BALTI BUTTER MASALA

A mild smooth dish with **ground cashew nuts cream** and spring onions.

SANGHAM

This mahari dish from Fajisthan India is prepared with tikka style meat marinated for 24 hours, then done in a special sauce. Added **yogurt**, fresh coriander and spring onionsvery hot.

KALI MIRCHI *taste*

An unusual Goanese dish with green chillies, boneless morsel of meat marinated with a hint of tamarind ginger, garlic and fresh ground pepper.

JALANDHRI

Medium hot, cooked with ginger, garlic, onions, peppers, **coconut cream**, herbs and chillies.

LAZIZ *taste*

Cooked in a karahi with green chillies, **yogurt**, ginger and a hint of spicy salsa sauce.



These Dishes Are Available With:

PAN FRIED CHICKEN	£8.50	VEGETABLES	£8.50
CHICKEN TIKKA	£9.95	KING PAWNS	£14.95
<i>(mustard oil/yoghurt)</i>		LAMB TIKKA	£12.95
TENDER LAMB	£10.95	<i>(mustard oil/yoghurt)</i>	
PRAWN	£9.95		

Selective Seafood

GOANESE FISH &

PRAWNS £13.95

Chunky pieces of **haddock** deep fried in batter then cooked in **yogurt, coconut** and fresh green chillies, **prawns**, coriander, herbs and spices.

(fish, prawn, yoghurt coconut)

PARSEE FISH & PRAWNS £13.95

Chunky pieces of **haddock** deep fried in batter then cooked in **yogurt, coconut** and fresh green chillies, **prawns**, herbs and spices, slightly sweet, sour and hot.

KING PRAWN

SAGHAR **taste** £14.95

Cooked with fresh ginger and garlic, adding special achari sauce with fried onions & mushrooms, topped with fresh coriander and a touch of Worcester sauce. *(prawn/yoghurt)*

HEERA

£14.95

King **Prawns** treated in a tandoori style, cooked in a special curry sauce, onions, tomatoes, green peppers and a touch of achari masala *yoghurt*



Biryani Gluten Free

We Serve Only The Finest Long Grain Basmati Rice with sultanas Which Consists Of Chicken, Lamb, Prawn, King Prawn Or Vegetables Cooked With Aromatic Spices And Other Exotic Ingredients And Are Served With Curry Sauce Or Raita.

PAN FRIED CHICKEN BIRYANI	£9.95
TENDER LAMB BIRYANI <i>(mustard oil/yoghurt)</i>	£10.95
CHICKEN TIKKA BIRYANI <i>(mustard oil/yoghurt)</i>	£10.95
LAMB TIKKA BIRYANI <i>(mustard oil/yoghurt)</i>	£12.95
PRAWN BIRYANI	£10.95
KING PRAWN BIRYANI	£14.95
VEGETABLE BIRYANI	£8.95
CHEF'S SPECIAL MIX BIRYANI taste	£14.95

(Includes Chicken Tikka, Lamb Tikka & King Prawns) (mustard oil/yoghurt)



Vegetable Dishes

Gluten Free

MIXED VEGETABLE CURRY	£7.95
POTATO SAAG	£7.95
KABLI CHANA MASALA (chickpeas) <i>yoghurt</i>	£7.95
MUSHROOM BHOONA	£7.95
BOMBAY POTATO (Boiled Egg Included)	£7.95
CAULIFLOWER & POTATO CURRY	£7.95
DAAL CURRY (Tarka)	£7.95
VEGETABLE SHIMLA taste	£7.95
PANEER PARDESI <i>yoghurt, cream, milk,</i>	£8.95
SHAHI PANEER <i>yoghurt, cream, milk,</i>	£8.95
MIXED INDIAN VEG	£8.95
OKRA BHAJI	£8.95
MIXED VEG NAMBALI (Melted Cheese)	£9.95
PANEER TIKKA NAMBALI (Melted Cheese)	£9.95





Cold Salad Dishes

PRAWN SALAD & CHIPS (prawn)	£8.95
CHICKEN SALAD & CHIPS	£9.95
CHICKEN TIKKA COCKTAIL SALAD & CHIPS (mustard,, egg, yoghurt, prawn)	£9.95

European Dishes

All Below Dishes Are Served With Fresh Salad And Chips.

CHICKEN MARYLAND (egg, cream)	£9.95
FRIED SCAMPI	£8.95
BREADED HADDOCK (2pc) (egg, cream)	£9.95
OMELETTE (VARIOUS) (egg)	£8.95
SIRLOIN STEAK	£17.95

Kids Menu - £5.95

Choose From:

FISH FINGERS & CHIPS *fish*
 OMELETTE & CHIPS *egg*
 CHICKEN CURRY & FRIED RICE
 CHICKEN KORMA & FRIED RICE *cream, coconut, yoghurt*
 CHICKEN PATIA & FRIED RICE
 ANY SPECIAL CURRY WITH RICE £1 *extra*

FISH & CHIPS *cream, egg, fish*
 CHICKEN POPCORN & CHIPS
 CHICKEN NUGGETS & CHIPS
 CHICKEN BURGER & CHIPS
 CHICKEN STRIPS & CHIPS
 CHICKEN TIKKA (4) WITH RICE £7.95

unlimited desserts for £1 extra

Breads & Sundries

PLAIN NAAN	£2.95
GARLIC NAAN	£3.50
PESHWARI NAAN	£3.50
<i>coconut, cashews, cream</i>	
GARLIC/CORIANDER NAAN	£3.95
CHEESE NAAN	£4.50
GARLIC CHEESE NAAN	£4.50
MINCE NAAN	£4.50
VEGETABLE NAAN	£4.50
ROGINI NAAN	£4.50
<i>egg, coconut, cashew, cream</i>	
CHILLI NAAN	£4.00
CHAPATTI <i>wheat</i>	£1.50
SPECIAL CHAPATI	£2.00
TANDOORI CHAPATI	£2.50
ONION KULCHA	£4.50

CHILLI KULCHA	£4.50
PLAIN PARATHA <i>wheat</i>	£3.50
GARLIC PARATHA <i>wheat</i>	£3.95
PESHWARI PARATHA	£3.95
<i>wheat, coconut, cashews, cream</i>	
MINCE PARATHA	£4.50
VEGETABLE PARATHA	£4.50
MANGO CHUTNEY OR	
MIXED PICKLE	£1.50
PLAIN YOGURT	£1.50
RAITA <i>yoghurt</i>	£2.50
CHIPS	£3.00
CHILLI CHIPS	£3.50

Rice

(We Serve Only The Finest Long Grain Basmati Rice)

PILAU RICE	£2.95
BOILED RICE	£2.95
ONION & MUSHROOM RICE	£3.95
VEGETABLE RICE	£3.95
PINEAPPLE RICE	£3.95
GARLIC RICE	£3.95
TOMATO/ CORIANDER RICE	£3.95
EGG RICE (EGG)	£3.95
LEMON RICE	£3.95
CHILLI RICE	£3.95
SPECIAL RICE	£4.50
(mushroom, onion, green pepper, peas)	

Sit back, relax and and enjoy the authentic cuisine