

North & South Cuisine



Flavors of India



Opening Hours:

Open Daily: 10:00 AM – 11:00 PM

574

508 W McKinley Ave, Mishawaka IN 46545



Veg Appetizers

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| 01 | Vegetable Pakora | 04.99 |
| Fresh cut vegetable fritters dipped in our house batter and fried | | |
| 02 | Chilli Pakora | 04.99 |
| Crispy battered chili fritters, deep-fried to golden perfection. | | |
| 03 | Paneer Pakora | 04.99 |
| Crispy, golden-fried fritters made with spiced paneer cubes dipped in gram flour batter, served with tangy chutney. | | |
| 04 | Samosa | 05.99 |
| Crispy, golden pastry stuffed with spiced potatoes and peas. | | |
| 05 | Noodle Samosa | 06.99 |
| Crispy samosa filled with spicy stir-fried noodles, offering a fusion of crunch and flavor. | | |
| 06 | Noodle Tikki Banger | 07.99 |
| A crunchy noodle-coated potato tikki tucked in a soft burger bun, layered with veggies and flavorful sauces | | |
| 07 | Aloo tikki | 04.99 |
| Crispy golden potato patty seasoned with aromatic spices. | | |
| 08 | Aloo tikki Chaat | 08.99 |
| Crispy aloo tikki topped with yogurt, tangy chutneys, and spices. | | |
| 09 | Chat Papdi | 08.99 |
| Crispy papdi topped with yogurt, tangy chutneys, spiced chickpeas, and sev for a crunchy. | | |
| 10 | Dahi Bhalle | 08.99 |
| A rich and buttery mashed vegetable curry served with soft, toasted pav | | |
| 11 | Gol Gappe | 06.99 |
| Soya chaap marinated in spiced yogurt, grilled to perfection in a tandoor. | | |
| 12 | Bharwa Gol Gappa | 07.99 |
| Creamy, mildly spiced soya chaap marinated in rich cashew-based sauce. | | |
| 13 | Pav Bhaji | 10.99 |
| Juicy tandoori soya chaap cooked in a rich, buttery marinade, grilled to perfection. | | |
| 14 | vadda pao | 06.99 |
| Tender soya chaap cooked in a rich and spicy masala gravy, bursting with bold flavors. | | |
| 15 | Chole Bhature | 13.99 |
| A North Indian favorite featuring spicy chickpea curry served with fluffy, deep-fried bhature for a hearty meal. | | |
| 16 | Tandoori /Afghani Chaap | 14.99 |
| Soya chaap marinated in spiced yogurt, grilled to perfection in a tandoor, and served with mint chutney. | | |
| 17 | Paneer Tikka | 14.99 |
| Chunks of paneer marinated in spiced yogurt and grilled to smoky perfection, served with mint chutney. | | |
| 18 | Tandoori Mix Grill | 17.99 |
| A sizzling platter of tandoori delights including juicy Tandoori Chaap, smoky Paneer Tikka, and creamy Afghani | | |

Non-Veg Appetizers

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| 19 | Chicken Pakora | 05.99 |
| Crispy, deep-fried chicken fritters marinated in flavorful spices and coated in a batter | | |
| 20 | Tandoori Chicken | 17.99 |
| Juicy, spice-marinated chicken grilled to perfection in a tandoor, served with mint chutney and lemon wedges. | | |
| 21 | Afghani Chicken | 17.99 |
| Tender chicken marinated in a creamy, nutty sauce with mild spices, grilled to perfection for a rich and smoky flavor. | | |
| 22 | Bhatti Chicken | 17.99 |
| Juicy, spice-marinated chicken slow-roasted in a tandoor, infused with smoky flavors, and served with chutney. | | |
| 23 | Chicken Tikka | 17.99 |
| Tender chicken pieces marinated in spiced yogurt, grilled to perfection, and served with mint chutney. | | |
| 24 | Lemon Chicken | 17.99 |
| Tender chicken cooked in a zesty lemon-infused sauce with a hint of spice and herbs for a tangy twist. | | |
| 25 | Chicken 65 | 16.99 |
| A fiery South Indian appetizer featuring crispy, deep-fried chicken bites tossed in bold spices and curry leaves. | | |
| 26 | Tandoori Wings | 15.99 |
| Juicy chicken wings marinated in spiced yogurt, grilled to smoky perfection in a tandoor, served with chutney. | | |
| 27 | Afghani Wings | 15.99 |
| Creamy, mildly spiced chicken wings marinated in a rich cashew-based sauce and grilled to perfection. | | |
| 28 | Fish Pakora | 05.99 |
| Crispy, golden-fried fish fritters marinated in aromatic spices, served with tangy chutney. | | |
| 29 | Tandoori Fish | 17.99 |
| Juicy fish fillets marinated in spiced yogurt, grilled to perfection in a tandoor, and served with mint chutney. | | |
| 30 | Fish Tikka | 17.99 |
| Juicy fish fillets marinated in spiced yogurt, grilled to perfection, and served with mint chutney. | | |
| 31 | Shrimp Pakora | 05.99 |
| Juicy shrimp marinated in spices, coated in gram flour batter, and deep-fried to crispy perfection. | | |
| 32 | Tandoori Shrimps | 17.99 |
| Succulent shrimp marinated in spiced yogurt and grilled in a tandoor for a smoky, flavorful bite. | | |
| 33 | Chicken / Mutton Seekh Kebab | 14.99 |
| Minced meat blended with aromatic spices, skewered, and grilled to juicy perfection, served with mint chutney. | | |
| 34 | Reshmi Seekh Kebab | 14.99 |
| Tender chicken kebabs marinated in a creamy, mildly spiced mixture, grilled to perfection for a rich, silky texture. | | |
| 35 | Tandoori Mix Grill | 20.99 |
| A sizzling platter of tandoori delights including juicy chicken, Mutton, and seafood. | | |





South Indian

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| 36 | Idli Sambar | 09.99 |
| Soft steamed rice cakes served with flavorful sambar and coconut chutney for a classic South Indian breakfast. | | |
| 37 | Sambar Vada | 09.99 |
| Crispy lentil doughnuts soaked in hot, tangy sambar and served with coconut chutney. | | |
| 38 | Plain Dosa | 10.99 |
| Crispy, thin rice and lentil crepe served with sambar and a variety of chutneys. | | |
| 39 | Masala / Paneer Dosa | 10.99 |
| Crispy dosa filled with spiced mashed potatoes, served with coconut chutney and hot sambar. | | |
| 40 | Uttapam | 08.99 |
| Thick and fluffy rice pancake topped with onions, tomatoes, and chilies, served with chutneys and sambar. | | |

Veg Indo - Chines

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| 41 | Veg / Paneer Momos | 08.99 |
| Steamed dumplings filled with a flavorful mix of vegetables and spices. | | |
| 42 | Chilli Momos | 08.99 |
| Steamed or fried momos tossed in a spicy chili sauce with onions and bell peppers | | |
| 43 | Spring Roll | 06.99 |
| Crispy, golden-brown rolls stuffed with a savory mix of vegetables and spices. | | |
| 44 | Peri Peri Fries | 07.99 |
| Crispy golden fries tossed in spicy peri-peri seasoning, served with a zesty dip. | | |
| 45 | Chilli Potato | 08.99 |
| Crispy fried potato sticks tossed in a spicy, tangy chili sauce with onions and bell peppers. | | |
| 46 | Veg chowmein | 10.99 |
| Stir-fried noodles tossed with fresh vegetables, aromatic spices, and savory sauces for a flavorful bite. | | |
| 47 | Haka Noodles | 10.99 |
| Stir-fried noodles cooked with fresh vegetables, soy sauce, and aromatic spices for an authentic Indo-Chinese flavor. | | |
| 48 | Singapore Noodles (Delhi Special) | 10.99 |
| Thin stir-fried noodles tossed with mixed vegetables, aromatic spices, and a touch of curry for a Singaporean flavor. | | |
| 49 | Chilli Mushrooms | 10.99 |
| Crispy fried vegetable or chicken balls tossed in a tangy, spicy Manchurian sauce with garlic and peppers. | | |
| 50 | Manchurian | 10.99 |
| Crispy mushrooms tossed in a spicy Indo-Chinese chili sauce with bell peppers and onions. | | |



Non - Veg Chines

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| 51 | Chicken Momos | 08.99 |
| Steamed dumplings filled with flavorful spiced chicken, served with a spicy chutney. | | |
| 52 | Chili Chicken Momos | 08.99 |
| Crispy chicken tossed in a spicy, tangy chili sauce with bell peppers, onions. | | |
| 53 | Chicken Chowmein | 12.99 |
| Thin stir-fried noodles tossed with tender chicken, mixed vegetables, aromatic spices. | | |
| 54 | Chicken Haka Noodles | 12.99 |
| Stir-fried Hakka noodles tossed with tender chicken, fresh vegetables, and savory sauces. | | |
| 55 | Chilli Chicken | 12.99 |
| Crispy chicken tossed in a spicy, tangy chili sauce with bell peppers, onions, and aromatic spices. | | |
| 56 | Chilli Chicken Mushroom | 12.99 |
| Juicy chicken and mushrooms tossed in a spicy, tangy chili sauce with bell peppers and onions for a bold | | |

Delhi Special wraps

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| 57 | Mix Veg Wrap | 11.99 |
| A wholesome wrap filled with fresh veggies, flavorful sauces, and your choice of protein. | | |
| 58 | Paneer Wrap | 11.99 |
| Soft flatbread filled with spiced paneer, fresh veggies, and flavorful sauces. | | |
| 59 | Chicken Wrap | 11.99 |
| Soft flatbread filled with tender, spiced chicken, fresh veggies, and flavorful sauces. | | |
| 60 | lamb wrap | 11.99 |
| Soft flatbread wrapped around juicy, spiced lamb, fresh veggies, and flavorful sauces. | | |



Biryanis

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| 61 | Vegetable Biryani | 15.99 |
| Aromatic basmati rice cooked with fresh vegetables, fragrant spices, and herbs. | | |
| 62 | Chicken Briyani | 17.99 |
| Fragrant basmati rice layered with succulent chicken, aromatic spices, and herbs. | | |
| 63 | Lamb / Goat Briyani | 17.99 |
| Fragrant basmati rice cooked with tender lamb / goat, aromatic spices, and herbs. | | |



Soups (Seasonal)

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| 64 | Veg Soup | 04.99 |
| A light and flavorful soup made with fresh vegetables, herbs, and spices, served hot. | | |
| 65 | Chicken Soup | 05.99 |
| A hearty and comforting chicken soup made with tender chicken, aromatic spices. | | |
| 66 | Corn Mashroom Soup | 04.99 |
| A creamy and flavorful soup made with sweet corn, mushrooms, and aromatic spices. | | |
| 67 | Tomato Soup | 04.99 |
| Rich and creamy tomato soup seasoned with aromatic spices, garnished with | | |



Main Course Veg

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| 68 | Dal Makhani | 14.99 |
| A rich and creamy lentil dish made with whole black lentils, kidney beans, butter, and cream. | | |
| 69 | Dal Tadka | 14.99 |
| Yellow lentils tempered with ghee, garlic, cumin, and red chilies for a flavorful North Indian classic. | | |
| 70 | Chana Masala | 14.99 |
| Spicy chickpeas simmered in a tangy tomato-onion gravy with bold Punjabi spices. | | |
| 71 | Malai Kofta | 14.99 |
| Soft paneer and vegetable dumplings served in a rich, creamy cashew and tomato-based gravy. | | |
| 72 | Navratan Shahi Korma | 14.99 |
| A royal mix of nine vegetables and dry fruits in a creamy, mildly spiced Mughlai-style curry. | | |
| 73 | Punjabi Pakoda Kadhi | 14.99 |
| Gram flour fritters simmered in a tangy yogurt-based curry, seasoned with mustard seeds and curry leaves. | | |
| 74 | Palak Paneer | 14.99 |
| Paneer cubes cooked in a smooth spinach gravy, seasoned with garlic, ginger, and Indian spices. | | |
| 75 | Kadai Paneer / Shahi Paneer | 14.99 |
| Paneer stir-fried with bell peppers and onions in a thick, spiced tomato gravy. | | |
| 76 | Matar Paneer | 14.99 |
| Paneer cubes cooked with green peas in a flavorful onion-tomato curry. | | |
| 77 | Bangan Bhārtha | 14.99 |
| Smoky roasted eggplant mashed and sautéed with onions, tomatoes, and traditional spices. | | |
| 78 | Sarson Ka Saag | 14.99 |
| A Punjabi winter favorite made with mustard greens, slow-cooked with spices for rustic flavor. | | |
| 79 | Bhindi Masala | 14.99 |
| Tender okra sautéed with onions, tomatoes, and Indian spices for a dry, spiced vegetable dish. | | |
| 80 | Mixed Vegetable | 14.99 |
| A medley of seasonal vegetables cooked in a mildly spiced tomato-onion gravy for a wholesome bite. | | |

Main Course non Veg

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| 81 | Butter Chicken | 15.99 |
| Tender chicken pieces cooked in a rich, creamy tomato-based gravy with butter and aromatic spices. | | |
| 82 | Chicken Curry | 15.99 |
| A homestyle curry with succulent chicken simmered in a flavorful onion-tomato gravy with traditional spices. | | |
| 83 | Chicken Korma | 15.99 |
| Chicken slow-cooked in a creamy, nutty gravy with aromatic spices and a hint of sweetness. | | |
| 84 | Kadai Chicken | 15.99 |
| Spiced chicken stir-fried with bell peppers, onions, and tomatoes in a thick, flavorful kadai masala. | | |
| 85 | Chicken Tikka Masala | 15.99 |
| Grilled chicken tikka simmered in a creamy tomato-based curry bursting with bold flavors. | | |
| 86 | Changezi Chicken / Tawa Chicken | 15.99 |
| Spicy, creamy chicken cooked on a tawa (griddle) with rich gravy and traditional Delhi-style spices. | | |
| 87 | Goat Curry | 17.99 |
| Tender goat meat cooked in a spicy onion-tomato gravy, infused with bold Indian spices. | | |
| 88 | Rogan Josh | 17.99 |
| A royal mutton curry made with aromatic Kashmiri spices, yogurt, and a rich red gravy — Delhi-style. | | |
| 89 | Mutton Rara | 17.99 |
| A North Indian delicacy of mutton cooked with minced meat in a thick, spicy masala gravy. | | |
| 90 | Lamb Chop Masala | 17.99 |
| Juicy lamb chops slow-cooked in a rich, aromatic masala with onions, tomatoes, and spices. | | |
| 91 | Lamb Curry | 17.99 |
| Tender lamb pieces simmered in a flavorful, spicy curry with traditional Indian herbs and spices. | | |
| 92 | Fish Tadka | 17.99 |
| Crispy fish pieces tempered with garlic, curry leaves, and mustard seeds in a tangy masala. | | |
| 93 | Fish Curry | 17.99 |
| Fish cooked in a tangy tomato-onion gravy with coastal spices for a bold and flavorful curry. | | |
| 94 | Shrimp Curry | 17.99 |
| Juicy shrimp cooked in a spiced coconut or tomato-based curry, bursting with coastal Indian flavors. | | |



Indian bread

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| 095 | Tandoori Roti | 03.99 |
| Whole wheat flatbread baked in a traditional clay oven for a smoky flavor. | | |
| 096 | Butter Roti | 03.99 |
| Soft tandoori roti brushed with melted butter for extra richness. | | |
| 097 | Butter Naan | 03.99 |
| Fluffy white flour naan slathered with butter, fresh from the tandoor. | | |
| 098 | Garlic Naan | 03.99 |
| Soft and fluffy naan topped with fresh garlic and coriander, cooked in a tandoor. | | |
| 099 | Mirch Naan (Delhi Special) | 03.99 |
| Spicy and flavorful naan stuffed or topped with green chilies and spices — a bold Delhi favorite. | | |
| 100 | Keema Naan (Non-Veg) | 03.99 |
| Naan stuffed with flavorful minced meat (keema), cooked to perfection in the tandoor. | | |
| 101 | Lachha Paratha | 03.99 |
| Flaky, layered whole wheat paratha pan-cooked with ghee or butter. | | |
| 102 | Poori | 03.99 |
| Deep-fried, puffed whole wheat bread served hot and golden. | | |
| 103 | Aloo / Gobi / Paneer Paratha | 03.99 |
| Stuffed parathas filled with spiced mashed potatoes, cauliflower, or paneer — cooked on a hot griddle. | | |
| 104 | Mix Veg Paratha | 03.99 |
| Whole wheat flatbread stuffed with a spiced mix of seasonal vegetables. | | |



Amritsar Special

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| 105 | Aloo Kulcha | 10.99 |
| Soft, leavened bread stuffed with spicy mashed potatoes and herbs, baked in a tandoor. | | |
| 106 | Paneer Kulcha | 10.99 |
| Stuffed with seasoned paneer, this kulcha is a perfect blend of softness and spice. | | |
| 107 | Onion Kulcha | 10.99 |
| Kulcha stuffed with finely chopped, spiced onions — a flavorful and hearty choice. | | |
| 108 | Mix Veg Kulcha | 10.99 |
| A delicious kulcha loaded with a medley of spiced vegetables, baked to golden perfection. | | |

Special Thali

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| 109 | Veg Thali | 19.99 |
| A wholesome platter featuring a variety of vegetable curries, rice, roti, salad, pickle, and dessert. | | |
| 110 | Non - Veg Thali | 21.99 |
| A satisfying platter with a mix of non-veg curry, rice, roti, salad, pickle, and dessert. | | |



Sweets

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| 111 | Kheer | 03.99 |
| A creamy rice pudding slow-cooked with milk, sugar, and cardamom, garnished with dry fruits. | | |
| 112 | Rasmalai | 03.99 |
| Soft cottage cheese discs soaked in sweet, saffron-infused milk and topped with nuts. | | |
| 113 | Gaajar Halwa (Seasonal) | 03.99 |
| A classic winter dessert made with grated carrots, simmered in milk and ghee, sweetened and garnished with nuts. | | |
| 114 | Gulab Jamun | 03.99 |
| Soft, deep-fried milk dumplings soaked in warm, fragrant sugar syrup. | | |
| 115 | Ice Cream | 03.99 |
| A selection of classic and seasonal flavors to cool down your palate with a sweet finish. | | |
| 116 | Mango / Pista Kulfi | 03.99 |
| A traditional Indian frozen dessert made with creamy mango puree and crushed pistachios. | | |



Salads, Yogurts & Accompaniments

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| 117 | Indian Salad | 03.99 |
| A fresh mix of sliced onions, cucumbers, tomatoes, carrots, and lemon — simple, crunchy, and refreshing. | | |
| 118 | Raita | 03.99 |
| Cool and creamy yogurt blended with spices and vegetables like cucumber or boondi to balance spicy dishes. | | |
| 119 | Papadam | 03.99 |
| Crispy lentil crackers roasted or fried, served as a crunchy side or starter. | | |
| 120 | green / Red Chutney | 03.99 |
| A flavorful duo of zesty green mint-coriander chutney and tangy-spicy red tomato-garlic chutney. | | |
| 121 | Chef Special chutney | 03.99 |
| A unique house-made chutney crafted with a flavorful blend of herbs, spices, and seasonal ingredients. | | |
| 122 | Indian Pickles | 02.99 |



Soft Drink

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| 123 | Soft Drink | 02.99 |
| | A selection of refreshing chilled beverages to complement your meal. | |
| 124 | Apple Juice | 02.99 |
| | Fresh and naturally sweet apple juice served chilled for a refreshing sip. | |
| 125 | Orange Juice | 02.99 |
| | Zesty and vitamin-rich orange juice, freshly squeezed and full of citrusy goodness. | |
| 126 | Pineapple Juice | 02.99 |
| | Tropical and tangy pineapple juice that's both refreshing and energizing. | |
| 127 | Mango Juice | 02.99 |
| | Sweet and smooth mango juice made from ripe, juicy mangoes — a tropical delight. | |

Desi Drink / Beverages

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| 128 | Mango Shake | 04.49 |
| | A rich and creamy mango milkshake made with real mangoes and chilled milk. | |
| 129 | Avocado Shake | 04.99 |
| | A smooth, creamy blend of avocado and milk with a subtle nutty flavor — healthy and delicious. | |
| 130 | Mango Lassi | 04.99 |
| | Traditional yogurt-based drink blended with mango pulp for a fruity and cooling treat. | |
| 131 | Sweet Lassi | 04.99 |
| | A thick, chilled yogurt drink sweetened and lightly flavored with rose or cardamom. | |
| 132 | Salted Lassi | 04.99 |
| | A savory yogurt-based drink seasoned with salt, roasted cumin, and herbs — great for digestion. | |
| 133 | Jaljeera | 04.99 |
| | A tangy and spicy Indian summer drink made with cumin, mint, and black salt. | |
| 134 | Aam Panna | 04.99 |
| | A cooling raw mango drink with a tangy-sweet flavor and a hint of cumin and mint. | |
| 135 | Indian Masala Tea | 02.99 |
| | Aromatic milk tea infused with traditional Indian spices like cardamom, ginger, and cloves. | |
| 136 | Coffee | 02.99 |
| | Classic hot brewed coffee served Indian-style — strong, smooth, and satisfying. | |



Our Story

Welcome to **Flavors of India**, where tradition meets taste in every bite. Born from a passion for authentic Indian cuisine, our restaurant has been serving the rich and diverse flavors of North and South India for 04 years. We pride ourselves on bringing you the very essence of Indian food, prepared with love and the finest ingredients.

Our menu celebrates the unique flavors of both North and South India, with a perfect balance of aromatic spices, fresh herbs, and traditional cooking methods. From the smoky tandoori dishes of the North to the rich, coconut-infused curries of the South, we offer a variety of dishes that transport you straight to the heart of India. Each dish is a testament to the culinary heritage of our homeland, prepared by chefs who bring years of expertise and a deep understanding of regional flavors.

Whether you're enjoying a crispy dosa from the South or a tender kebab from the North, we promise an unforgettable dining experience that showcases the true diversity and vibrancy of Indian cuisine. Join us at Flavors of India, where every meal is a celebration of Indian culture and flavor.

"From Our Kitchen to Your Heart — Indian Food at Its Finest."

Services Offered

Dine-In | Takeaway | Door Dash | Catering Services | Uber Eats | Online Ordering & Delivery Platforms

