



Appetizer

(Home made mint sauce & tamarind sauce is served with all appetizers)

- **Samosa**
- **Vegetable Samosa** *Spiced mix vegetables in a crisp pastry cone (Two Pieces)* **\$4.75**
- **Chicken or Beef Samosa** *Spiced Chicken or Beef in a crisp pastry cone (Two Pieces)* **\$6.25**
- **Lamb Samosa** *Spiced Lamb in a crisp pastry cone (Two Pieces)* **\$7.25**
- **Papadum** *Spicy crispy lentil wafer (Two Pieces)* **\$1.75**
- **Eggplant Pakora** *Marinated fried eggplant dipped in special spice (Eight Pieces)* **\$5.50**
- **Vegetable Pakora** *Mixed vegetable fritters dipped in chickpea batter (Six Pieces)* **\$5.25**
- **Chicken Pakora** *Marinated boneless cubed chicken fried and dipped in Special spices (Six Pieces)* **\$6.75**
- **Assorted Vegetarian Appetizer** *Assortment of two Papadum, four Vegetable Pakora and two Vegetable Samosa* **9.99**

House Made Breads

- **Chapati** *Two pieces of flat whole wheat bread* **\$2.50**
- **Paratha** *Multi-layered and buttered hand made white bread* **\$2.50**
- **Aloo Paratha** *Multi-layered hand made white bread with buttered, mashed Potato & spices* **\$3.50**
- **Puri** *Deep fried wheat bread (two pieces) / Deep fried white bread with fenel Seed (two pieces)* **\$2.99**
- **Muglai Paratha Plain / with chicken, beef or lamb** *White bread Stuffed with spiced scrambled egg / with Chicken, Beef or Lamb* **\$4.50/\$5.50**
- **Plain or Buttered Naan** *White flour leavened bread baked on the clay Wall of a tandoor oven with or without butter* **\$2.99**
- **Garlic Naan** *White flour leavened bread baked on the clay wall of a tandoor oven with garlic topping* **\$3.75**

Salad & Chutney

- **Green Salad** *Fresh sliced cucumbers, tomatoes & lettuce* **\$4.50**
- **Indian Salad** *Fresh sliced tomatoes, cucumbers & onions marinated with Vinegar* **\$5.00**
- **Raita** *Chilled whipped yogurt mixed with cucumbers & carrots* **\$2.99**
- **Mango Chutney** *Sweet & spicy mango pickles* **\$2.50**
- **Mango Pickle** *Sour & spicy achar* **\$2.50**



Chicken (Ala Carte)

(Not including rice or bread)

- **Chicken Korma (Chef's Specialty)** \$11.25
Boneless cubed chicken cooked with mild herbs & creamy yogurt sauce
- **Chicken Curry Masala (House Specialty)** \$11.25
Boneless cubed chicken cooked with ginger, garlic, tomato, onion, herbs & spices
- **Karahi Chicken (Sizzling)** \$12.50
Boneless cubed chicken cooked with garlic, ginger, bell pepper & chili
- **Chicken Saag (Chef's Specialty)** \$11.99
Boneless cubed chicken & creamy spinach cooked with onion, garlic, ginger & spices
- **Chicken Vindalo (For those who like hot)** \$11.99
Boneless cubed spiced chicken cooked in very hot sauce
- **Maharaja Spicy Chicken (Medium or hot)** \$11.99
Boneless cubed chicken roasted in tandoor oven & cooked in a spicy hot chili sauce
- **Chicken Dopiazza (Sizzling)** \$11.99
Boneless cubed chicken cooked with extra sliced onion, herbs & spices
- **Chicken Jalfrezi (Chef's Specialty)** \$11.99
Boneless cubed chicken cooked with mixed vegetable & spices
- **Chicken Malai Kofta** \$12.99
Boneless chicken meatballs cooked in creamy yogurt sauce with raisin & nuts
- **Chicken Kofta Masala** \$12.99
Boneless chicken meatballs cooked with tomato based curry sauce

Beef (Ala Carte)

(Not including Rice or bread)

- **Beef Curry Masala** \$11.99
Cubed beef cooked slowly with fresh onion, ginger, garlic, herbs & spices
- **Dahl Gosht** \$11.99
Cubed beef & red lentil cooked with ginger, garlic, onion, blend of herbs & spices
- **Beef Vindalo (For those who like hot)** \$13.99
Cubed highly spiced beef cooked in very hot sauce
- **Balti Beef (Chef's Specialty)** \$13.99
Cubed beef cooked slowly with vegetable, tomato, herbs & spices
- **Saag Gosht** \$12.99
Creamy spinach & cubed beef cooked with garlic, ginger, herbs & spices
- **Karahi Gosht (House Specialty)** \$13.99
Cubed beef cooked with garlic, ginger, bell pepper & green chili



Lamb (Ala Carte)

(Not including rice or bread)

- **Lamb Curry Masala (Chef's Specialty)** **\$14.99**
Lamb cubes cooked with onion, garlic, ginger & spices
- **Balti Lamb** **\$14.99**
Lamb cubes and fresh vegetables cooked with spices & tomato sauce
- **Boti Lamb Dahl** **\$14.99**
Cubed lamb & chana dahl cooked with onion, ginger, garlic and blend of spices
- **Lamb Saag (House Specialty)** **\$14.99**
Lamb cubes and creamy spinach cooked with onion, garlic, ginger & spices
- **Lamb Vindalo (For those who like hot)** **\$14.99**
Hot (spicy) cubed lamb cooked in a red chili sauce
- **Karahi Lamb** **\$15.99**
Cubed lamb cooked with onion, garlic, ginger, bell pepper & green chili

Fish (Ala Carte)

(Not including rice or bread)

- **Fish Curry Masala (Chef's Specialty)** **\$14.50**
Boneless basa fillet cooked with onion, tomato sauce & spices
- **Fish Malabari** **\$14.99**
Basa fillet cooked with onion, tomato sauce, coconut milk & spices
- **Karahi Fish** **\$15.50**
Basa fillet cooked with ginger, garlic, onion, bell pepper & green chili
- **Balti Shrimp** **\$14.99**
Shrimp and mix vegetables cooked with herbs & spices
- **Shrimp Dopiazza (Chef's Specialty)** **\$14.99**
Shrimp stir-fried with onion, garlic, ginger, tomato sauce & spices
- **Karahi Shrimp** **\$16.50**
Shrimp cooked with garlic, ginger, bell pepper & green chili
- **Saag Shrimp (Chef's Specialty)** **\$16.50**
Shrimp cooked with creamy spinach in a blend of garlic, herbs & spices
- **Goa Shrimp** **\$15.50**
Roasted shrimp cooked with mix vegetable in a creamy coconut sauce



Vegetarian (Ala Carte)

(Not including Rice or Bread)

- **Mix Vegetable Masala (Chef's Specialty)** **\$10.50**
Mixed vegetables slowly cooked with onion, garlic, ginger, tomato sauce & spices
- **Plain Dahl** **\$8.99**
Red lentil cooked with onion, garlic & spices
- **Aloo Palak** **\$10.99**
Cubed potato & creamy spinach cooked with onion, garlic, herbs & spices
- **Eggplant Tikka Masala** **\$11.99**
Deep fried eggplant pieces, cooked with onion, tomato & spices
- **Malai Kofta** **\$10.99**
Roasted mix vegetable balls cooked with chef's special creamy saque
- **Palak Paneer (House Specialty)** **\$11.99**
House made special cheese cooked with creamy spinach, onion, garlic & spices
- **Dahl Sambar** **\$10.99**
Red lentil & mix vegetables cooked with onion, garlic & light creamy sauce
- **Aloo Ghobi** **\$9.99**
Cubed potato & cauliflower cooked onion, herbs & spices
- **Vegetable Korma Curry** **\$10.99**
Mix vegetables cooked with onion, garlic, ginger, herbs & coconut milk sauce
- **Chana Masala** **\$8.99**
Garbanzo beans cooked with onion, herbs & spices
- **Mattor Poneer** **\$11.99**
Green peas & cheese cooked with onion, tomato based curry sauce & spices
- **Eggplant Shish Korma** **\$12.99**
Eggplant baked in tandoor, cooked with vegetable in a coconut korma sauce

Biryani & Rice

(All Biryani dishes & Rice Polau served for two or more people)

- **Rice Polau** *Basmati rice cooked with homemade ghee, garlic, ginger & herbs* **\$4.75**
- **Yellow Rice** *Basmati rice cooked with ghee, turmeric, mustard seeds & herbs* **\$5.25**
- **Coconut Rice** *Basmati rice cooked with ghee, coconut, raisin & nuts* **\$5.25**
- **Chicken Biryani** *Basmati rice & chicken cooked with ghee, garlic, ginger, herbs & Indian spices* **\$14.99**
- **Lamb Biryani** *Basmati rice & cubed lamb cooked with ghee, garlic, ginger, herbs & Indian spices* **\$16.99**
- **Beef Biryani** *Basmati rice & cubed beef cooked with ghee, garlic, ginger, herbs & Indian spices* **\$14.99**
- **Shrimp Biryani** *Basmati rice & shrimp cooked with ghee, garlic, ginger, herbs & Indian spices* **\$16.99**
- **Vegetarian Biryani** *Basmati rice & mix vegetables cooked with ghee, garlic, ginger, herbs & Indian spices* **\$14.99**



Combination Dinner

(Including Rice & Naan bread)

- **Taj Combination for One** *Choice of any two entrees from Chicken Curry, Chicken Korma, Beef Masala, Dahl Gosht, Vegetable Masala, Dahl or Palak Poneer* **\$18.50**
- **Taj Combination for Two** *Comes with two vegetable samosas, choice of any Two entrees from Chicken, Beef or Vegetable dishes. (Add \$4.00 for a seafood entrée)* **\$38.50**
- **Taj Combination for Three** *Comes with vegetarian appetizer, choice of any Three entrees from Chicken, Beef, Lamb or Seafood & dessert. (One Seafood entrée Only)* **\$59.50**
- **Taj Combination for Four** *Comes with vegetarian appetizer, choice of any Four entrees from Beef, Vegetable, Chicken, Lamb or Seafood & dessert. (One Seafood entrée only)* **\$79.50**

Desserts

- **Kheer** *Sweet rice pudding* **\$3.99**
- **Shemai (Chef's Specialty)** *Home made mix dessert made with flour, milk & sugar* **\$4.50**
- **Halva** *Sweets made with cream of wheat, ghee, cardamom & sugar* **\$3.50**
- **Carrot Halva** *Sweets made with carrot, ghee, cardamom & sugar* **\$3.99**
- **Yogurt** *Home made sweet yogurt* **\$3.50**
- **Gulab Jamun** *Juicy cheese ball dipped in honey syrup. (Four pieces)* **\$5.00**
- **Combination of Two** *Choice of any two desserts* **\$7.00**

Drinks

- **Lassie** *Sweet yogurt drink with variety of flavors: Mango, Rose, French Vanilla & plain* **\$3.00**
- **Iced Tea** *Fresh & cold Indian tea* **\$1.50**
- **Masala Chai (Hot or Cold)** *Tea from the Himalayan Valleys* **\$1.99**
- **Soft Drink** *Coca Cola, Diet Coke or Sprite* **\$1.50**



Tikkas & Kabobs

(All Tandoori Special served with Naan, Salad & Kabob special sauce)

(Please allow 15 minutes minimum to prepare each dish)

- **Chicken Kabob** *Chicken cube marinated in yogurt, fresh cilantro, mint leaves & grilled over in clay oven* **\$13.99**
- **Chicken Seekh Kabob** *Minced Chicken seasons with herbs, spices and cooked On skewers over charcoal in tandoor oven* **\$14.99**
- **Chicken Tikka** *Boneless white Chicken marinated in yogurt, herbs, spices and Barbecued on skewers in clay oven* **\$13.99**
- **Chicken Tikka Masala (Chef's Specialty)** *Tender pieces of baked Chicken breast slowly cooked with onion, tomato, herbs & spices in creamy yogurt Sauce* **\$15.99**
- **Chicken Tikka DoPiazza (Sizzling)** *Cubed white Chicken marinated in Yogurt, chef's special spices, baked on clay oven & cooked with onion, green bell Pepper and tomatoes* **\$16.99**
- **Chicken Tikka Shahi Korma** *Tender pieces of baked Chicken breast cooked In a creamy yogurt sauce* **\$15.99**
- **Tandoori Chicken (Half Order)** *Chicken whole-leg marinated in yogurt, Herbs, spices, lemon juice & grilled in tandoor oven. (One Chicken whole-leg & one Naan)* **\$13.99**
- **Tandoori Chicken (Full Order)** *Chicken whole-leg marinated in yogurt, Herbs, spices, lemon juice & grilled in tandoor oven. (Two Chicken whole-leg & two Naan)* **\$19.99**
- **Lamb Seekh Kabob** *Minced Lamb marinated in herbs, spices, onion and rolled On a skewer, barbecued on charcoals in the clay oven* **\$18.99**
- **Boti Lamb Kabob** *Boneless cubed Lamb marinated in yogurt, special herbs, Spices and slowly barbecued on skewer in tandoor oven* **\$17.99**
- **Assorted Tandoori Kabobs** *Two pieces of chicken kabobs, two pieces of Chicken seekh kabobs, two pieces of boti Lamb kabobs & two pieces of Lamb seekh Kabobs* **\$19.99**