



## Taste of India Our Menu

### Soups

#### **Samosa Chaat**

**\$7.95**

Savory snacks mixed With Yogurt, Mint Chutney, Tamarind sauce and traditional Indian spices

#### **Chicken Chaat**

**\$7.95**

Barbecued chicken strip, tangy salty Indian spices with fresh green coriander leaves and yogurt

#### **Masala Papad**

**\$3.95**

Crisp lentil crackers fried and topped with chopped tomato, onion, green chilies enhanced with herbs.

#### **Aloo Tikki**

**\$4.95**

Grilled mashed Potatoes with spices.

#### **Onion Bhaji**

**\$5.95**

Medium spice Onion slices fried in a Lentil batter.

#### **Paneer Pakora**

**\$7.95**

Homemade cheese deep-fried with Chickpea batter.

#### **Vegetable Samosa**

**\$4.95**

Crisp pastries stuffed with potatoes & peas.

#### **Vegetable Pakora**

**\$5.95**

Mildly spiced vegetable fritters

#### **Kati Roll**

**\$9.95**

Indian bread wrap with filling of your choice. Chicken / veggie / Egg. An East India delight.

#### **Momo**

**\$9.95**

Bite-size dumplings with minced chicken filling wrapped in a dough accompanied by spicy dipping sauce. A Himalayan delight.

**Vegetable Platter** **\$10.95**

Vegetable Pakora, Onion Bhaji, Aloo Tikka paneer pakora and vegetable Samosa

**Meat Samosa** **\$5.95**

Crisp pastries stuffed with mildly spiced minced chicken meat.

**Shrimp Pooori** **\$10.95**

Fresh shrimp flavored with garlic mustard seeds and curry leaves served in puffed Indian royal bread.

**Chicken Pakora** **\$7.95**

Battered-fried boneless pieces of Chicken.

**tandoori chicken wings** **\$.10.95**

fresh chicken wings marinated and charcoal grilled. Our bar-b-que specialty.

**Tandoori Tid – Bit** **\$12.95**

Mixed Appetizer with Seekh Kebab/ Chicken Tikka /Fish Tikka.

**Taj-e-Assorted Platter** **\$11.95**

Chicken Pakora, Meat Samosa, Chicken Wings and Aloo Tikki

## **Soups/Shorba**

**Subz Shorba** **\$4.95**

Seasonal vegetables blended with fresh spices and enhanced with Cilantro.

**Tamatar Dhania Ka Shorba** **\$4.95**

Fresh Tomato with an extra touch of Indian herbs and spices.

**Taj-e-Pasandida Shorba** **\$4.95**

An ineffably fragrant, chicken soup made by slow cooking with Indian spices.

**mango corn soup** **\$4.95**

baby corn cooked with mango and indian spice

**lentil soup** **\$4.95**

blended yellow lentil cook with indian spice

## Salads

**TAJ E. tandoori chicken salad** **\$8.95**

colorful assortment of sliced fresh vegetables and chicken Our Specialty with Indian dressings.

**Baigan e- Bahar Salad ( eggplant ) salad** **\$6.95**

sliced eggplant fried mix with onions tomato herbs and spices

**Taj e India Garden Salad** **\$7.95**

colorful assortment of sliced fresh vegetables Our Specialty with Indian dressings.

**Katchumber Salad** **\$5.95**

dice fresh cucumber tomato onion and indian spices

## Shahi Tandoorse / Tandoori

**chicken seekh kabab** **\$15.95**

Minced chicken mixed with fresh herbs and spices cooked on a skewer.

**Tandoori Chicken** **\$12.95**

Chicken marinated in Yogurt sauce with fresh Ginger, Garlic and spices.

**Murg Ke Tikke** **\$15.95**

Tender chunks of boneless chicken marinated and charcoal grilled. Our bar-b-que specialty.

**Reshmi Kebab** **\$15.95**

Very tender pieces of chicken marinated in Indian spice.

**Fish Tikka ( salmon )** **\$18.95**

salmon Fish marinated with fresh Ginger and Garlic in Yogurt sauce with exotic herbs and spices.

**Tandoori Shrimp** **\$18.95**

Fresh shrimp barbequed with a subtle taste of Indian spices.

**lamb Seekh Kebab** **\$16.95**

Minced lamb mixed with fresh herbs and spices cooked on a skewer.

**Taj-e- Mixed Grill** **\$19.95**

A succulent combination of Tandoori Murg, Chicken Tikka, Shrimp and Seekh Kebab.

**Taj e- Veggie Grill** **\$15.95**

Mixed vegetable (broccoli, green pepper, yellow squash, carrot and onion) marinated in Indian spices.

**Paneer Tikka** **\$16.95**

Home made Cheese marinated overnight in fresh spices and Yogurt cook in clayoven

### **Combination Dinner / Taj-E-Thali**

**Non Vegetarian thali** **\$19.95**

Dine-In Only Traditional Indian Meal served with Poppadum, Raita, Dal Makhani, Tandoori Chicken, Lamb Curry, chicken tikka masala Rice, Naan and Rice pudding as dessert.

**Vegetarian thali** **\$19.95**

Dine-In Only Traditional Indian Meal served with Poppadum, Raita, vege samosa Onion Bajhi, Dal Makhani, Saag Paneer, Vegetable Korma, Rice, Naan and Rice pudding as dessert.

### **Delectable Specialties/Khasiyat-E-Taj**

**chicken65** **\$15.95**

Marinated pieces of Chicken deep fried in special spices.

**Goat Curry Masaledar** **\$17.95**

Bone-in goat pieces cooked in freshly ground spices in a subtle gravy

**Nilgiri Lamb** **\$16.95**

Succulent pieces of lamb pieces cooked delicately in spices and coconut paste

**Keema Mutter** **lamb \$16.95 chicken \$14.95Meat**

and peas sautéed in a thick mixture of stimulating flavors enhanced with Indian herbs.

**Dhansak** **Chicken 14.95 / Lamb 16.95**

Succulent pieces of chicken or lamb with lentils.

**chicken Makahani ( butter chicken )** **\$14.95**

Boneless diced chicken char-grilled in Tandoor and finished with creamy onion tomato gravy and nuts.

**Egg Curry** **\$12.95**

Boiled egg cooked in our mildly spiced curry sauce.

**Paneer Butter Masala** **\$15.95**

Homemade cheese masterfully cooked and simmered in tomato sauce with a buttery taste.

**Manchurian**

**Gobi \$14.95 chicken \$15.95**

fried cauliflower or chicken sauteed with onion bell peppers and soy sauce indian spices

**Lamb Roganjosh**

**\$16.95**

Braised lamb chunks cooked with a gravy based on browned onions, yogurt, garlic, ginger and aromatic spices

**Curry Pot/Handi Aur Kadhai se**

**Taj-e-Handi**

**\$17.95**

Boneless pieces of lamb cooked in onion, vegetables and finished with yoghurt and Indian spices.

**Mango Lamb**

**\$17.95**

Boneless pieces of lamb cooked in mango and finished with fine Indian spices.

**Mango Chicken**

**\$15.95**

Diced chicken cooked in mango with onion, green chili and bell pepper.

**Taj -e- Curry**

**Chicken 14.95 / Lamb 16.95**

Tender meat served in a robust curry of tomato, ginger, onions and spices.

**Achari Kadhai**

**Chicken 14.95 / Lamb 16.95**

Tender pieces of meat pickled with bell pepper, onion, tomato and herbs.

**Vindaloo**

**Chicken 14.95 / Lamb 16.95**

Choice of meats sautéed in a medium spice level curry sauce with potatoes and red chili peppers.

**Madras Curry**

**Chicken 15.95 / Lamb 17.95**

Choice of meats cooked in a medium spice level curry sauce with coconut sautéed with peppers.

**Taj-e-khasiyat-Do-Piaza**

**Chicken 14.95 / Lamb 16.95**

Tender fresh meat sautéed with fresh onions and tomatoes in a curry sauce.

**Kadaiwala**

**Chicken 14.95 / Lamb 16.95**

Tender slices of meat sautéed with onion, bell peppers and tomatoes, cooked in a traditional Indian wok.

**Bhuna Masaledaar**

**Chicken 14.95 / Lamb 16.95**

Boneless pieces of meat roasted with bell pepper and onion in a medium spicy tomato sauce.

**Shahi Korma**

**Chicken 14.95 / Lamb 16.95**

Tender meat prepared in classic Mughal style, with a mild aromatic almond sauce.

**Saagwala**

**Chicken 14.95 / Lamb 16.95**

Choice of meat and fresh spinach masterfully blended with a touch of creamy curry sauce.

**Tikka Masala**

**Chicken 14.95 / Lamb 16.95**

Succulent pieces of marinated meats, flavored and finished in a buttery tomato sauce.

**Seafood Samundri Khazana**

**Shrimp Curry**

**\$17.95**

Fresh jumbo shrimp prepared in onions and tomato sauce with a unique blend of Indian spices

**Shrimp Vindaloo**

**\$17.95**

Shrimp prepared with potatoes in a highly spiced sauce. A true taste of Goa

**Shrimp Mushroom**

**\$17.95**

Jumbo shrimp prepared with curry and mushrooms

**Shrimp Saagwala**

**\$17.95**

Jumbo fresh shrimps prepared in spinach, cream and Indian spices.

**Tandoori Shrimp Bhuna**

**\$17.95**

Tandoori shrimps prepared in herbs with fresh ginger garlic and bell pepper

**Shrimp Jalfrazi**

**\$17.95**

Selected pieces of jumbo shrimp sauteed with tomatoes, onions, and bell peppers

**Prawn Kebab Masala**

**\$17.95**

Tandoori prawns prepared in a rich cream and tomato sauce

**Bombay Seafood Tikka Masala**

**\$18.95**

Fish shrimp scallop mussels cooked in traditional Bombay creamy tikka masala style.

**Fish Vindaloo**

**\$15.95**

Selected pieces of fish cooked with potatoes in a highly spiced sauce garnished with coriander

**Goan Fish Curry****\$16.95**

Boneless pieces of fish, simmered with ginger-garlic, coconut milk cooked in perfection. A delicacy of Goa

**Fish Tikka Masala****\$17.95**

Succulent pieces of salmon fish, flavored and finished in a buttery tomato sauce

**Fish Jalfrazi****\$15.95**

Selected pieces of fish cooked with tomatoes, onions, and bell pepper

***Vegetarian delights / Bahar-E-Subz*****Paneer Kadai****\$14.95**

Cottage cheese cubes sautéed with onion, bell peppers, and tomatoes with a touch of curry.

**Mutter Paneer****\$14.95**

Fresh peas and homemade cheese flavored and finished in a buttery tomato sauce.

**Saag Paneer****\$13.95**

Homemade cheese and fresh spinach sautéed with a touch of creamy curry sauce. Our house specialty.

**Dal Makhni****\$11.95**

Delicately spiced black lentils, cooked over the tandoor and finished with a buttery sauce.

**Dal Tadka Rajrani****\$11.95**

Yellow lentil cooked with butter and authentic Indian herbs.

**Dal Saag****\$12.95**

Chick peas lentil with spinach cooked in special blend of authentic Indian herbs.

**Aloo Chole, Vegan****\$11.95**

Whole chick-peas cooked with potatoes. A specialty of Northern India.

**Saag Aloo****\$12.95**

Potatoes cooked with a perfect blend of spinach and fine Indian herbs.

**Aloo Achari****\$12.95**

An exquisite dish of pickled potatoes cooked with chopped onions and a touch of tomato and onion gravy.

**Dum Aloo Kashmiri** **\$13.95**

Stuffed potatoes deep fried and simmered in gravy with Indian spices, over a slow fire.

**Aloo Baigan** **\$12.95**

Potatoes and freshly baked eggplant sautéed in curry sauce with Indian spices.

**Baigan Burtha** **\$12.95**

Eggplant baked in an oven and finished with onion, ginger, and tomatoes.

**Channa Masala, Vegan** **\$11.95**

Whole chick-peas blended with tangy spices and garnished with onions.

**Bhindi Masala, Vegan** **\$12.95**

Freshly cut okra sautéed with onions, tomatoes and spices.

**Malai Kofta** **\$12.95**

Cheese and vegetable dumplings simmered in a creamy curry almond sauce.

**Vegetable Jhalfrezi** **\$12.95**

Mix vegetable masterfully cooked in tomato sauce with a touch of curry

**Subz Miloni** **\$12.95**

Assortment of seasonal vegetable cooked in a green puree of spinach.

**Navratan Korma** **\$12.95**

Blend of fresh garden vegetables, nuts and raisins finished in an aromatic creamy sauce.

**Vegetable Patia, Vegan** **\$12.95**

Mixed vegetable cooked in mango and Indian spices.

## ***Rice Specialties/ Basmati ke Andaz***

**lamb biryani** **\$16.95**

Basmati rice cooked with lamb indian spice



**chicken biryani** **\$14.95**

boneless chicken cube cook with basmati rice and indian spice

**veggie biryani** **\$13.95**

mix vegetables and basmati rice cooed with nuts onions, tomatoes and indian spice

**House Special Biryani** **\$18.95**

Basmati rice cooked with shrimp, lamb, chicken, vegetables, and nuts all sautÃ©ed with onions, tomatoes and French beans. A spice treat.

**peas Pulao** **\$10.95**

Green peas / Jeera (Cumin) / Onion.

**Plain Basmati Rice** **\$3.95**

**goat biryani** **\$16.95**

goat cook with basmati rice and indian spice

**butter chicken biryani (new)** **\$15.95**

basmati rice cook with boneless char grilled chicken with creamy onion tomato gravy and indian masala

### **Breads / Nazarana Naan Ka**

**plane paratha** **\$3.95**

unleavened multi-layered whet bread

**Naan** **\$2.95**

Unleavened handmade traditional Indian bread baked in clay oven.

**Garlic Naan** **\$3.95**

Naan bread topped with fresh garlic and herbs

**Peshawari Naan** **\$4.95**

Flat bread stuffed with nuts, raisins, slightly sweet coconut and maraschino cherries

**Bullet naan** **\$3.95**

Naan bread topped up and stuffed with green chilies, garlic and laced with butter.

**Keema Naan** **\$4.95**

Clay oven bread Stuffed keema (minced lamb) with herbs and spices.

**Chicken Naan** **\$4.95**

Clay oven bread stuffed with chopped tandoori chicken with herbs and spices.

**Paneer-Mango Kulcha** **\$4.95**

Clay oven baked bread with Cheese and Mango Filling laced with butter.

**Onion Kulcha** **\$3.95**

**Clay oven baked bread stuffed with onions and green coriander.**

**Roti** **\$2.95**

Unleavened Whole Wheat Bread Baked

**Aloo Paratha** **\$4.95**

Layered bread stuffed with potato and peas.

**Poori** **\$4.95**

Unleavened deep fried puffed bread

**Assorted Bread** **\$9.95**

Assortment from Our Clay Oven; Garlic Naan, & Naan roti

**paneer naan** **\$4.95**

Clay oven baked bread with home made cheese

### **Side Condiments/Saath Mein Kuch**

**Dahi** **\$2.95**

Fresh homemade plain yogurt

**Mix Raita** **\$3.95**

Homemade yogurt with chopped cucumber and tomatoes

**Sweet Mango Chutney** **\$2.95**

Blend of mangoes and spices

**Mixed Pickles Punjabi-style** **\$2.95**

Blend of mangoes, limes, and chilies

**Papadum** **\$2.95**

Thin, crisp, disc-shaped food typically based on a seasoned dough & fried. Indians Favorite.

## ***Delightful Desserts / Mitha Ho Jaye***

**Kulfi** **\$4.95**

Flavored (Mango / Pistachio / Chocolate) homemade milk Indian ice cream.

**Gajar Halwa** **\$3.95**

A carrot and nut delicacy, served warm.

**Gulab Jamun** **\$3.95**

Pastry dumplings served warm in cardamom and honey syrup. A traditional dessert.

**Shahi Rasmalai** **\$4.95**

Cream cheese patties served in a reduced milk sauce garnished with pistachios.

**Badamee Kheer** **\$3.95**

Rice and almond pudding with a divine taste.

## ***Beverages / Pasand Apni Apni***

**Mango Lassi** **\$3.95**

A delicious drink from mango and yogurt.

**sweet Lassi** **\$3.95**

Refreshing whipped yogurt drink served sweet or salted.

**Mineral Water** **\$2.95**

**Perrier Water** **\$2.95**

**Ice Tea** **\$2.95**

**Masala Indian Black Tea** **\$2.95**

**Indian Chai Tea** **\$3.95**

indian loose tea cook with milk sugar and indian spice

**Assorted Juices** **\$3.95**

orange mango / cranberry /pineapple /apple

**Soft Drinks** **\$1.95**

**coke products**

**bottle water** **\$1.95**

**strawberry lassi** **\$3.95**

delicious drink from strawberry and yogurt.

**salted lassi** **\$3.95**

yogurt drink with salt ( buttermilk )