

TAJ MAHAL

INDIAN CUISINE

APPETIZERS

- Samosa** 4.00
Pastry filled with potatoes, spices & peas.
- Veggie Pakora** 4.99
Fresh vegetables deep-fried in a chick pea batter and spices.
- Aloo Tikki** 5.99
Two of our delicious deep-fried potato patties served with chole (garbanzo beans).
- Paneer Pakora** 7.99
Fresh homemade cheese deep-fried in a chick pea batter and spices.
- Chicken Pakora** 8.99
Boneless chicken breast deep-fried in chick pea flour and spices.
- Chicken Tikka** 9.99
Boneless chicken breast marinated in yogurt and spices.
- Seekh Kabob** 9.99
Ground lamb marinated in garlic, ginger and fresh spices.
- Fish Pakora** 9.99
Our fish patty deep-fried in chick pea flour and spices.

SOUPS AND SALADS

- Dahi** 3.99
Our fresh plain yogurt.
- Cucumber Salad** 4.99
Tomatoes, cucumber and bell peppers marinated in spices and cilantro.
- Raita** 4.99
Our fresh yogurt with grated cucumbers, potatoes, carrots and spices.
- Chicken Soup** 4.99
Traditional spiced chicken with mixed fresh veggies in a flavorful broth reduction.

NAAN SPECIALTIES

- Butter Naan** 1.50
Leavened Indian bread of white flour baked in a clay oven.
- Tandoori Roti** 1.00
Our whole wheat flour bread cooked in the tandoor.
- Garlic Naan** 2.99
A special naan bread from the tandoor flavored with garlic and cilantro.
- Onion Kulcha** 2.99
Our famous naan stuffed with onions, spices and cilantro.
- Aloo Parantha** 2.99
Our delicious naan stuffed with potatoes, spices and cilantro.
- Paneer Kulcha** 3.99
Our homemade cottage cheese stuffed in our naan bread.
- Keema Naan** 4.99
Our fresh ground lamb with garlic, ginger, spices and cilantro stuffed in our naan.
- Assorted Bread Basket** 7.99
Comes with garlic naan, onion kulcha and butter naan.

BIRIYANI SPECIALTIES

- Cooked with shredded coconut and cashews.
- Veggie Biryani** 12.99
Mixed vegetables cooked with basmati rice.
- Chicken Biryani** 13.99
Boneless chicken cooked with basmati rice.
- Lamb Biryani** 14.99
Boneless lamb cooked with basmati rice and select spices.
- Shrimp Biryani** 16.99
Shrimp cooked with basmati rice.
- Taj Mixed Biryani** 13.99
Boneless chicken breast, shrimp and lamb cooked with fresh rice and spices.

RICE SPECIALTIES

- Gheera Rice** 4.99
Basmati rice cooked with cumin.
- Plain Pe Palo** 5.99
Rice cooked with spices, cumin, green peas and nuts.

TANDOORI SPECIALTIES

Served with naan and rice.

- Tandoori Chicken** 15.99
Chicken marinated in yogurt, garlic, ginger and fresh ground spices.
- Akbari Chicken Tikka** 15.99
Boneless chicken breast marinated in a yogurt masala paste.
- Murgh Malai Kabob** 15.99
Boneless chicken breast marinated in our chef's special creamy garlic sauce.
- Tawa Mushroom** 12.99
Our mushrooms tossed with bell peppers, onions and spices.
- Tandoori Paneer Tikka** 13.99
Homemade cheese marinated and tandoori roasted with onions and bell peppers.
- Boti Kabob** 17.99
Tender morsels of lamb marinated in fresh herbs and yogurt, roasted in our clay oven.
- Peshwari Seekh Kabob** 17.99
Our ground lamb marinated with garlic, ginger, fresh cilantro and spices.
- Tandoori Fish** 16.99
Our catfish marinated with yogurt, spices, garlic and ginger.
- Tandoori Prawns** 25.99
Seven pieces of our jumbo shrimp marinated in garlic powder, turmeric, paprika & spices.
- Tandoori Mixed Grill** 20.99
Tandoori chicken, boneless chicken tikka, seekh kabob and tandoori prawns on a bed of onions.

BEEF ENTREES

Served with naan and rice.

- Beef Curry** 14.99
Boneless beef cooked garlic, ginger and curry sauce.
- Beef Vindaloo** 14.99
Freshly chopped beef cooked in a tangy curry sauce with potatoes.
- Beef Korma** 14.99
Beef cooked in a delicious creamy sauce with cashews and garnished with coconut.
- Beef Saag** 14.99
Beef cooked in spinach and spices.

VEGGIE ENTREES

Served with naan and rice.

- Aloo Gobi..... 10.99**
Cauliflower and potatoes cooked with ginger and garlic.
- Channa Masala 10.99**
Our garbanzo beans cooked with garlic, ginger, curry sauce and select spices.
- Aloo Saag 11.99**
Our tasty potatoes served in a creamy spinach sauce.
- Saag Paneer 11.99**
Indian cottage cheese served in a creamy spinach sauce.
- Shahi Paneer 11.99**
Diced cottage cheese served in a rich, creamy tomato sauce garnished with shredded coconut and cashews.
- Malai Kofta 11.99**
Potato, cheese and veggie balls served in a creamy tomato sauce.
- Baigan Bharta..... 10.99**
Our mashed eggplant cooked with tomatoes and spices.
- Navratan Korma 11.99**
Diced vegetables in a creamy sauce with spices, garnished with almonds.
- Mushroom Mattar 11.99**
Mushrooms and peas in a curry sauce.
- Vegetable Jalfreezi 11.99**
Mixed vegetables with homemade cheese and spiced with ginger, cumin and garlic sauce.
- Daal Makhani..... 10.99**
Lentils in a cream sauce, slow cooked and tempered with seashed spices.
- Daal Pancham 10.99**
Our mix of five different lentils tempered with garlic, ginger, onions and spices.
- Bhindi Masala 11.99**
Deep-fried okra with onions, garlic, ginger and spices.
- Mattar Paneer 11.99**
Cubes of cottage cheese and peas in a curry sauce.
- Channa Saag 11.99**
Our chick peas mixed in creamy spinach.
- Kadhai Paneer 11.99**
Cottage cheese with bell peppers, onions and tomatoes cooked with fresh herbs & spices.
- Paneer Tikka Masala..... 12.99**
Marinated cottage cheese cubes in tikka masala sauce.

LAMB ENTREES

Served with naan and rice.

- Lamb Curry..... 15.99**
Boneless lamb leg cooked in curry sauce.
- Lamb Karahi 15.99**
Tender pieces of lamb prepared with garlic, ginger and tomatoes in a delectable blend of spices.
- Achari Ghost..... 15.99**
Lamb cooked with fresh tomatoes and green onions in a special blend of Indian spices.
- Lamb Korma 16.99**
Lamb cooked in a mild creamy sauce with coconut and cashews.
- Lamb Vindaloo..... 15.99**
Lamb cooked with spicy potatoes and our classic curry sauce.
- Lamb Saag..... 15.99**
Our fine boneless lamb cooked in spinach puree.

CHICKEN ENTREES

Served with naan and rice.

- Chicken Curry..... 14.99**
Our chicken cooked in a garlic and ginger based sauce.
- Chicken Tikka Masala 14.99**
Clay oven-cooked chicken breast simmered in a tomato and onion sauce.
- Chicken Vindaloo..... 14.99**
Chicken cooked with potatoes in a spicy sauce.
- Butter Chicken..... 14.99**
Clay oven-cooked dark meat cooked in a tomato and onion sauce.
- Chicken Korma 14.99**
Chicken cooked with coconut and cashews in a creamy tomato sauce.
- Karahi Chicken 14.99**
Chicken breast sauteed with chilli, onions and spices.
- Chili Chicken..... 14.99**
Deep-fried chicken sauteed with bell peppers, onions and soy sauce.
- Chicken Saag..... 14.99**
Boneless chicken cooked with garlic, ginger and spices.

SEAFOOD ENTREES

Served with naan and rice.

- Fish Curry..... 16.99**
Fresh boneless fish marinated with spices and cooked in a curry sauce.
- Shrimp Curry 16.99**
Shrimp cooked in our curry sauce.
- Shrimp Saag..... 20.99**
Shrimp cooked in a spinach puree.
- Shrimp Vindaloo 16.99**
Shrimp cooked in a spicy curry sauce with fresh potatoes.

SIDES

- Tamarind Sauce..... 1.99**
- Mint Chutni..... 1.99**
- Mango Chutni 1.99**
- Achar..... 1.99**

DESSERTS

- Kheer 5.99**
- Mango Ice Cream 5.99**
- Punjabi Kulfi..... 5.99**
- Gulab Jamun 3.99**
- Rasmalai 5.99**

BEVERAGES

- Mango Lassi 3.99**
- Mango Shake..... 3.99**
- Sweet or Salty Lassi 3.99**
- Chai Tea 2.99**
- Shirley Temple 3.99**