

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	7.99
Boneless chicken breast deep-fried in chick pea flour and spices.	
Chicken Tikka	8.99
Boneless chicken breast marinated in yogurt and spices.	
Seekh Kabob	8.99
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	11.99
Mixed vegetables cooked with basmati rice.	
Chicken Biryani	12.99
Boneless chicken cooked with basmati rice.	
Lamb Biryani	13.99
Boneless lamb cooked with basmati rice and select spices.	
Shrimp Biryani	15.99
Shrimp cooked with basmati rice.	
Taj Mixed Biryani	12.99
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	14.99
Chicken marinated in yogurt, garlic, ginger and fresh ground spices.	
Akbari Chicken Tikka	14.99
Boneless chicken breast marinated in a yogurt masala paste.	
Murgh Malai Kabob	14.99
Boneless chicken breast marinated in our chef's special creamy garlic sauce.	
Tawa Mushroom	11.99
Our mushrooms tossed with bell peppers, onions and spices.	
Tandoori Paneer Tikka	12.99
Homemade cheese marinated and tandoori roasted with onions and bell peppers.	
Boti Kabob	16.99
Tender morsels of lamb marinated in fresh herbs and yogurt, roasted in our clay oven.	
Peshwari Seekh Kabob	16.99
Our ground lamb marinated with garlic, ginger, fresh cilantro and spices.	
Tandoori Fish	15.99
Our catfish marinated with yogurt, spices, garlic and ginger.	
Tandoori Prawns	24.99
Seven pieces of our jumbo shrimp marinated in garlic powder, turmeric, paprika & spices.	
Tandoori Mixed Grill	19.99
Tandoori chicken, boneless chicken tikka, seekh kabob and tandoori prawns on a bed of onions.	

BEEF ENTREES

Served with naan and rice.

Beef Curry	13.99
Boneless beef cooked garlic, ginger and curry sauce.	
Beef Vindaloo	13.99
Freshly chopped beef cooked in a tangy curry sauce with potatoes.	
Beef Korma	13.99
Beef cooked in a delicious creamy sauce with cashews and garnished with coconut.	
Beef Saag	13.99
Beef cooked in spinach and spices.	

VEGGIE ENTREES

Served with naan and rice.

- Aloo Gobi**..... 9.99
Cauliflower and potatoes cooked with ginger and garlic.
- Channa Masala** 9.99
Our garbanzo beans cooked with garlic, ginger, curry sauce and select spices.
- Aloo Saag** 10.99
Our tasty potatoes served in a creamy spinach sauce.
- Gobi Manchurian** 10.99
Deep-fried cauliflower garnished with spices.
- Saag Paneer** 10.99
Indian cottage cheese served in a creamy spinach sauce.
- Shahi Paneer** 10.99
Diced cottage cheese served in a rich, creamy tomato sauce garnished with shredded coconut and cashews.
- Malai Kofta** 10.99
Potato, cheese and veggie balls served in a creamy tomato sauce.
- Baigan Bharta**..... 9.99
Our mashed eggplant cooked with tomatoes and spices.
- Navratan Korma** 10.99
Mixed vegetables in a creamy sauce with spices, garnished with almonds.
- Vegetable Jalfreezi**..... 10.99
Mixed vegetables with homemade cheese and spiced with ginger, cumin and garlic sauce.
- Daal Makhani**..... 9.99
Lentils in a cream sauce, slow cooked and tempered with seasoned spices.
- Daal Pancham** 9.99
Our mix of five different lentils tempered with garlic, ginger, onions and spices.
- Bhindi Masala** 10.99
Deep-fried okra with onions, garlic, ginger and spices.
- Mattar Paneer** 10.99
Cubes of cottage cheese and peas in a curry sauce.
- Channa Saag** 10.99
Our chick peas mixed in creamy spinach.
- Kadhai Paneer** 10.99
Cottage cheese with bell peppers, onions and tomatoes cooked with fresh herbs & spices.
- Paneer Tikka Masala**..... 11.99
Marinated cottage cheese cubes in tikka masala sauce.

LAMB ENTREES

Served with naan and rice.

- Lamb Curry**..... 14.99
Boneless lamb leg cooked in curry sauce.
- Lamb Karahi**..... 14.99
Tender pieces of lamb prepared with garlic, ginger and tomatoes in a delectable blend of spices.
- Achari Ghost**..... 14.99
Lamb cooked with fresh tomatoes and green onions in a special blend of Indian spices.
- Lamb Korma** 15.99
Lamb cooked in a mild creamy sauce with coconut and cashews.
- Lamb Vindaloo**..... 14.99
Lamb cooked with spicy potatoes and our classic curry sauce.
- Lamb Saag**..... 14.99
Our fine boneless lamb cooked in spinach puree.

CHICKEN ENTREES

Served with naan and rice.

- Chicken Curry**..... 13.99
Our chicken cooked in a garlic and ginger based sauce.
- Chicken Tikka Masala** 13.99
Clay oven-cooked chicken breast simmered in a tomato and onion sauce.
- Chicken Vindaloo**..... 13.99
Chicken cooked with potatoes in a spicy sauce.
- Butter Chicken**..... 13.99
Clay oven-cooked dark meat cooked in a tomato and onion sauce.
- Chicken Korma** 13.99
Chicken cooked with coconut and cashews in a creamy tomato sauce.
- Karahi Chicken** 13.99
Chicken breast sauteed with chill, onions and spices.
- Chili Chicken**..... 13.99
Deep-fried chicken sauteed with bell peppers, onions and soy sauce.
- Chicken Saag** 13.99
Boneless chicken cooked with garlic, ginger and spices.
- Chicken 65** 13.99
Our chicken breast marinated in yogurt and cooked in bell peppers.

SEAFOOD ENTREES

Served with naan and rice.

- Fish Curry**..... 15.99
Fresh boneless fish marinated with spices and cooked in a curry sauce.
- Shrimp Curry**..... 15.99
Shrimp cooked in our curry sauce.
- Shrimp Saag** 19.99
Shrimp cooked in a spinach puree.
- Shrimp Vindaloo**..... 15.99
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** 4.99
- Mango Ice Cream** 4.99
- Punjabi Kulfi**..... 4.99
- Gulab Jamun** 2.99
- Rasmalai** 4.99

BEVERAGES

- Mango Lassi** 2.99
- Mango Shake**..... 2.99
- Sweet or Salty Lassi** 2.99
- Chai Tea** 1.99
- Shirley Temple** 2.99