

*Welcome to*



*Hospitality is embedded in Indian culture,  
and we at Taj India would like to extend you the same.*

*We invite you to experience our extraordinary  
and authentic Indian cuisine.*

*Come try our delicious exotic curries, fresh hot breads,  
and discover for yourself the spices for which America was discovered.*

# Menu

## Soups & Salad

<b>Dal Shorba Soup</b> A traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro	4.50	<b>Vegetable Soup</b> Hearty stew made with fresh vegetables, herbs, and Indian spices	4.50
<b>Co-Co Nut Soup</b> Shredded coconut soup made with whole milk, cream, nuts, and sweet Indian spices	4.50	<b>Tomato Soup</b> Hearty stew made with fresh vegetables, herbs, and Indian spices	4.50
		<b>Garden Salad</b> Fresh salad served with your choice of Indian vinaigrette or Italian dressing	4.50

## Appetizers

<b>Papadam</b> Wafers made with lentils and black pepper	3.00	<b>Chicken Tikka</b> Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce	8.95
<b>Samosa</b> Deep fried, spiced and shredded potato turnovers	4.95	<b>Chicken Pakora</b> (5) Tender pieces of boneless chicken marinated in spices and batter fried. Served with tamarind and mint chutney	7.95
<b>Aloo Tikki</b> A pocket of spiced vegetables, deep fried	4.95	<b>Coconut Shrimp</b> (6) Fresh shrimp dipped in coconut batter smothered with fresh grated coconut and deep Fried. Served with coconut and mint chutney	9.95
<b>Onion Bhaji</b> Fresh vegetable fritters deep fried in vegetable oil	4.95	<b>House Special</b> Piece of chicken tikka, chicken pakora, lamb kabab, seekh kabab, samosa, paneer pakora, papadam	11.95
<b>Paneer Pakora</b> Chunks of homemade cheese made with low fat milk, rolled in chickpea flour, deep fried	4.95		
<b>Taj Choice</b> Mixed platter of appetizer; one piece each of Samosa, Tikki, Pakora, Paneer Pakora & Papadam	7.95		

## Breads

<b>Roti / Chapati</b> Traditional Indian unleavened, whole wheat bread	2.95	<b>Aloo Nan</b> Stuffed bread with potato and Indian spices	4.50
<b>Bhatura (1 piece)</b> Refined flour, deep fried, puffy bread	2.95	<b>Aloo Paratha</b> A layered, whole wheat bread, stuffed with shredded potatoes, peas, and Indian spices, with butter on top	4.50
<b>Nan</b> Traditional Indian leavened white bread made by slapping it quickly on the sides of tandoor	2.95	<b>Mixed Vegetable Paratha</b> This layered bread is filled with potatoes, green peas, cauliflower, and homemade cheese, with herbs and Indian spices	4.95
<b>Plain Paratha</b> Unleavened, whole wheat, flaky, multi-layered bread topped with butter	3.95	<b>Punjabi Nan</b> Nan bread stuffed with coconut, saffron, and sweet spices	4.95
<b>Poori (2 pieces)</b> Soft, balloon shaped bread made with whole wheat flour	3.95	<b>Keema Nan</b> Nan bread stuffed with ground lamb, spices and cilantro	4.95
<b>Garlic Nan</b> Leavened, handmade white bread made with garlic, herbs, & Indian spices. Served hot from Tandoor	3.95	<b>Chicken Tikka Nan</b> Nan bread stuffed with chopped grilled chicken, fresh onion & cilantro	4.95
<b>Onion Kulcha</b> Leavened white bread topped with onions, Indian spices, and cilantro	3.95	<b>Paneer Nan</b> Indian cheese with mozzarella, garlic, and cilantro	4.95

## DELHI DARBAR

<b>Tandoori Chicken</b> Spring half chicken marinated in yogurt and freshly ground Indian spices, roasted in Tandoor over slow fire. Served on a hot sizzler, garnished with cilantro	13.95	<b>Lamb Kabab</b> Choice pieces of lamb chunks marinated in yogurt and Indian spices for twenty-four hours, sautéed on a skewer in Tandoor over hot fire	15.95
<b>Chicken Tikka</b> Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices, roasted in Tandoor over slow fire	13.95	<b>Tandoori Shrimp</b> Jumbo shrimp seasoned with fresh spices and herbs, grilled in the tandoor	15.95
<b>Seekh Kabab</b> Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven	15.95	<b>Malai Tikka</b> Tender pieces of boneless chicken flavored and marinated in cream cheese saffron and cardamom. Grilled to a perfection that melts in your mouth	15.95

## GHOST SHERE PUNJAB (LAMB SPECIALTIES)

<b>Lamb Curry</b> Soft lamb sautéed in a thick curry sauce. We will tailor its spiciness to your taste	16.95	<b>Lamb Badam Pasanda</b> Cubed pieces of lamb sautéed in special mild sauce, with almonds, cashews, and raisins. A Mughlai delight	16.95
<b>Keema Mutter</b> An ancient recipe of ground lamb, peas, coriander, and ginger	16.95	<b>Lamb Saag</b> Juicy pieces of lamb boiled in Indian spices, mixed with spinach sauce and flavorful Indian spices	16.95
<b>Lamb Do Piazza</b> Tender young lamb with green pepper, onions, tomatoes, and Indian spi	16.95	<b>Lamb Karahi</b> Pieces of tender lamb sautéed with Indian spices, fresh bell pepper, and onions in a Karahi. Served in small Karahis (Wok)	16.95
<b>Lamb Vindaloo</b> Super hot and savory	16.95	<b>Lamb Madras</b> Lamb cooked in hot and tangy Madras sauce, ginger and fresh herbs	16.95

Basmati rice, vegetables, Indian spices, cashews, raisins, and exotic herbs

## BAY OF BENGAL CUISINE (SEAFOOD SPECIALTIES)

<b>Shrimp Vindaloo</b> Shrimp sautéed with hot Indian spices in a curry sauce with potatoes. From brave men of Madras!	15.95	<b>Shrimp Tandoori Masala</b> The favorite dish of Emperor Shah Jahan - the creator of the Taj Mahal. Shrimp charbroiled and then sautéed in fresh herbs and cooked in a sauce of tomatoes and light cream	15.95
<b>Shrimp Do Piazza</b> Fresh shrimp with green peppers, onion, tomatoes, and Indian spices	15.95	<b>Fish Curry</b> Fresh haddock fish in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs	15.95
<b>Shrimp Curry</b> Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs	15.95	<b>Fish Tikka Masala</b> Haddock marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic	15.95
<b>Shrimp Saag</b> Served on a flavorful bed of spiced spinach and light cream	15.95	<b>Fish Madras</b> Haddock cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut	15.95
<b>Shrimp Korma</b> Shrimp with creamy sauce and nuts	15.95		

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<b>Lamb Dilruba</b> Soft lamb and mushrooms lightly steamed with fresh ginger, garlic, onion, and Indian spices	16.95	<b>Lamb Masala</b> Lamb marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic	16.95
<b>Lamb Rogan Josh</b> Cubes of lamb marinated in oriental Indian spices, sautéed with chopped tomatoes, shredded coconut in creamy sauce	16.95	<b>Goat Curry</b>	16.95

## BAHARE MURG (CHICKEN SPECIALTIES)

<b>Chicken Curry</b> Braised chicken in a savory tomato, ginger, garlic, and herb sauce, with your choice of spiciness	13.95	<b>Chicken Tikka Saag</b> Boneless pieces of chicken tikka mixed in a spinach sauce with Himalayan herbs and various Indian spices	13.95
<b>Makhni Chicken</b> Tender boneless pieces of Tandoor chicken sautéed with ginger, onions, and garlic in a sauce made with tomatoes, different Indian spices, and exotic herbs	13.95	<b>Chicken Tikki Masala</b> Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic	13.95
<b>Chicken Korma</b> Tender pieces of chicken in a special sauce with cashews, almonds, and light cream	13.95	<b>Chicken Karahi</b> Boneless pieces of baked chicken, fresh green pepper and onions made in a Karahi (a concave shaped pot like a wok). Served in small Karahis	13.95

<b>Chicken Mughlai</b>	13.95	<b>Chicken Madras</b>	13.95
Boneless pieces of chicken marinated in spices overnight then simmered in a rich mughlai sauce made of onions, cashews, almonds and saffron		Boneless chicken cooked in hot coconut, red chili and hot mustard sauce, ginger and fresh herbs	
<b>Chicken Vindaloo</b>	13.95	<b>Chicken Mango</b>	13.95
A super hot dish made with potatoes and very hot Indian spices. Pure heat wave		Boneless chicken cooked with fresh mangos & coriander, ginger & garlic, a sweet traditional dish	
<b>Chicken Jal Faregi</b>	13.95	<b>Non-Vegetarian Dinner</b>	21.95 ; 42.95
Boneless chicken prepared with fresh onions, bell peppers, slices of tomato, and onions; flavored with Indian spices		Choice of any non-vegetarian dish. Chicken or Lamb and Dal Shorba Soup and one piece of Samosa or 3 pieces Onion Bhaji. Also Chapaty or Nan and dessert of the day....For One 21.95 For Two 42.95	

## VEGETARIAN DELIGHT DINNERS

<b>Aloo Gobhi</b>	12.95	<b>Mutter Mushroom</b>	11.95
Cauliflower and potatoes cooked with herbs and spices		Green peas and mushrooms lightly seasoned with fresh ginger, garlic, onion, tomatoes, and herbs	
<b>Vegetable Curry</b>	12.95	<b>Baingan Bhartha</b>	11.95
A mixture of fresh vegetables in ginger, curry and garlic sauce		Grilled eggplant cooked with onion, tomatoes and fresh herbs	
<b>Aloo Mutter</b>	11.95	<b>Nav Rattan Korma</b>	12.95
Fresh green peas, sautéed in a delicately spiced sauce with potatoes		A traditional merging of nine gems - fresh cauliflower, eggplant, green pepper, homemade cheese, green peas, potatoes, tomatoes, cashews, and raisins. Sautéed with ginger, garlic, onions, cardamom, cloves, and special Indian spices	
<b>Dal Makhani</b>	11.95	<b>Saag Paneer</b>	12.95
Black lentils sautéed over a low flame, laced with cream, Indian spices, and served in a typical punjabi style		A mound of lightly seasoned spinach in a steaming blend of light cream; our own cottage cheese, and Indian spices	
<b>Chana Saag</b>	11.95	<b>Malai Kofta</b>	12.95
Steamed chick peas sautéed with spinach, ginger, garlic, and Indian spices		A true Mughlai delight - balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews, and light cream sauce	
<b>Channa Masala</b>	11.95		
Chickpeas steamed with tomatoes, ginger, garlic, onions, and Indian spices			

**Aloo Palak**  
Delightful ragout of potatoes, spinach and tomatoes, light cream, cinnamon, and other Indian spices

11.95

## Shahi Paneer

12.95

Chunks of cheese sautéed with ginger, garlic, onions, and tomatoes; garnished with cashews and raisins, cooked in creamy sauce. A royal vegetarian delight

## Bhindi Masala

Okra slices sautéed with fresh ginger, garlic, tomatoes, and garnished with cilantro

11.95

## Karahi Paneer

12.95

Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger, and coriander. Made spicy!

## Mutter Paneer

Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs

11.95

## Vegetarian Dinner

17.95

Choice of any vegetarian dish. Dal Shorba soup, one piece of Samosa or 3 pieces Onion Bhaji. Also Chapaty or Nan and dessert of the day

## Sides

### Mixed Pickled or Mango Chutney

A tangy treat

3.00

### Raita

3.00

Yogurt containing chopped cucumber or other vegetables, and spices.

### Extra Rice

3.00

## Desserts

*Add a description about this category*

### Ras Malai (2)

A dessert from eastern part of India. Fresh cheese cakes served dipped in sweetened milk topped with nuts

4.95

### Kulfee

4.95

Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater. Delicious. A perfect compliment to every Indian meal

### Mango Milk Shake

Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater

4.95

### Gulab Jamun

4.95

Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater

### Mango Ice Cream

Housemade Mango Ice Cream

4.95

### Kheer

4.95

Rice, cooked in milk with raisins, cardamom, and nuts. Garnished with rosewater

## Beverages

<b>Mango Lassi</b>	4.95	<b>Masala Tea</b>	3.00
		Indian spiced tea with milk and sugar	
<b>Darjeeling Tea</b>	3.00	<b>Iced Tea</b>	3.00
Our own choice blend imported from India		Indian spiced cold tea with slice of lemon	
<b>Coffee</b>	2.00	<b>Milk</b>	2.00
A delicious Colombian blend			
<b>Soft Drinks</b>	2.25	<b>Sparkling Soda</b>	2.00
Pepsi, Lemonade, Diet Pepsi, Mt. Dew, Sierra Mist			



