

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.*

SOUPS & SALAD

Dal Shorba Soup A traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro	3.95
Co-Co Nut Soup Shredded coconut soup made with whole milk, cream, nuts, and sweet Indian spices	3.95
Vegetable Soup Hearty stew made with fresh vegetables, herbs, and Indian spices	3.95
Tomato Soup A spicy blend of fresh ginger and garlic	3.95
Garden Salad Fresh salad served with your choice of Indian vinaigrette or Italian dressing	3.95

APPETIZERS

Papadam Wafers made with lentils and black pepper	3.00
Samosa Deep fried, spiced and shredded potato turnovers	4.95
Aloo Tikki A packet of spiced vegetables, deep fried	4.95
Onion Bhaji Fresh vegetable fritters deep fried in vegetable oil.....	4.95
Paneer Pakora Chunks of homemade cheese made with low fat milk, rolled in chickpea flour, deep fried . . .	4.95
Taj Choice Mixed platter of appetizer; one piece each of Samosa, Tikki, Pakora, Paneer Pakora & Papadam.....	6.95
Chicken Tikka Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce	7.95
Chicken Pakora (5) Tender pieces of boneless chicken marinated in spices and batter fried. Served with tamarind and mint chutney.....	7.95
Coconut Shrimp (6) Fresh shrimp dipped in coconut batter smothered with fresh grated coconut and deep Fried. Served with coconut and mint chutney	8.95
House Special piece of chicken tikka, chicken pakora, lamb kabab, seekh kabab, samosa, paneer pakora, papadam	10.95

BREADS

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

SIDE ORDERS

Mixed Pickled or Mango Chutney A tangy treat.....	3.00
Raita Cool whipped home made yogurt with tomatoes and cucumbers. It cools!.....	3.00
Extra Rice	3.00

BEVERAGES

Darjeeling Tea Our own choice blend imported from India.....	2.00
Coffee A delicious Colombian blend.....	2.00
Pepsi, Lemonade, Diet Pepsi, Mt. Dew, Sierra Mist	1.95
Lassi Sweet yogurt drink with rosewater and pistachios	3.95
Mango Lassi Lassi made with mango pulp	3.95
Masala Tea Indian spiced tea with milk and sugar.....	2.00
Iced Tea Indian spiced cold tea with slice of lemon	2.00
Sparkling Soda	2.00
Milk	2.00

DELHI DARBAR

Tandoori Chicken

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..... 12.95

Chicken Tikka

Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices, roasted in Tandoor over slow fire 12.95

Seekh Kabab

Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven ... 13.95

Lamb Kabab

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

Tandoori Shrimp

Jumbo shrimp seasoned with fresh spices and herbs, grilled in the tandoor..... 14.95

Malai Tikka

Tender pieces of boneless chicken flavored and marinated in cream cheese saffron and cardamom
Grilled to a perfection that melts in your mouth 13.95

Mixed Grill

Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, tikka, and seekh kabob, served on a hot sizzler 15.95

ALL DINNERS ARE SERVED WITH BASMATI RICE

BIRYANI (Rice Specialties)

Taj's Special Biryani

Saffron flavored Basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimp, almonds, vegetables, cashews, and raisins; garnished with cilantro **For 1... 16.95 For 2 ...31.95**

Shrimp Biryani

Fresh shrimp sautéed in butter with saffron flavored Basmati rice, nuts, raisins, and vegetables; garnished with fresh herbs..... 15.95

Lamb Biryani

Boiled pieces of juicy lamb sautéed with steamed Basmati rice, vegetables, Indian spices, cashews, raisins, and exotic herbs..... 15.95

Chicken Biryani

Selected chicken pieces sautéed with Basmati rice, vegetables, nuts, and raisins; garnished with fresh herbs ... 13.95

Vegetable Biryani

Long grain Basmati rice sautéed with cottage cheese and fresh vegetables, in a blend of exotic herbs and Indian spices 13.95

ALL BIRYANI ARE SERVED WITH RAITA

BAY OF BENGAL CUISINE (Seafood Specialties)

Shrimp Vindaloo

Shrimp sautéed with hot Indian spices in a curry sauce with potatoes. From brave men of Madras!..... 14.95

Shrimp Do Piazza

Fresh shrimp with green peppers, onion, tomatoes, and Indian spices 14.95

Shrimp Curry

Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs 14.95

Shrimp Saag

Served on a flavorful bed of spiced spinach and light cream..... 14.95

Shrimp Korma

Shrimp with creamy sauce and nuts..... 14.95

Shrimp Madras

Shrimp cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut..... 14.95

Shrimp Tandoori Masala

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..... 14.95

Fish Curry

Fresh haddock fish in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs..... 14.95

Fish Tikki Masala

Haddock marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic..... 14.95

Fish Madras

Haddock cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut 14.95

Fish Vindaloo

A super hot dish made with haddock, potatoes and very hot Indian spices. Pure heat wave 14.95

ALL DINNERS ARE SERVED WITH BASMATI RICE

GHOSH SHERE PUNJAB (Lamb Specialties)

Lamb Curry

Soft lamb sautéed in a thick curry sauce. We will tailor its spiciness to your taste 14.95

Keema Mutter

An ancient recipe of ground lamb, peas, coriander, and ginger..... 14.95

Lamb Do Piazza

Tender young lamb with green pepper, onions, tomatoes, and Indian spices 14.95

Lamb Vindaloo

Super hot and savory 14.95

Lamb Dilruba

Soft lamb and mushrooms lightly steamed with fresh ginger, garlic, onion, and Indian spices..... 14.95

Lamb Rogan Josh

Cubes of lamb marinated in oriental Indian spices, sautéed with chopped tomatoes, shredded coconut in creamy sauce 14.95

Lamb Badam Pasanda

Cubed pieces of lamb sautéed in special mild sauce, with almonds, cashews, and raisins. A Mughlai delight..... 14.95

Lamb Saag

Juicy pieces of lamb boiled in Indian spices, mixed with spinach sauce and flavorful Indian spices 14.95

Lamb Karahi

Pieces of tender lamb sautéed with Indian spices, fresh bell pepper, and onions in a Karahi. Served in small Karahis (Wok)..... 14.95

Lamb Madras

Lamb cooked in hot and tangy Madras sauce, ginger and fresh herbs 14.95

Lamb Masala

Lamb marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic 14.95

BAHARE MURG (Chicken Specialties)

Chicken Curry

Braised chicken in a savory tomato, ginger, garlic, and herb sauce, with your choice of spiciness..... 12.95

Makhni Chicken

Tender boneless pieces of Tandoor chicken sautéed with ginger, onions, and garlic in a sauce made with tomatoes, different Indian spices, and exotic herbs 12.95

Chicken Korma

Tender pieces of chicken in a special sauce with cashews, almonds, and light cream 12.95

Chicken Mughlai

Boneless pieces of chicken marinated in spices overnight then simmered in a rich mughlai sauce made of onions, cashews, almonds and saffron 12.95

Chicken Vindaloo

A super hot dish made with potatoes and very hot Indian spices. Pure heat wave 12.95

Chicken Jal Faregi

Boneless chicken prepared with fresh onions, bell peppers, slices of tomato, and onions; flavored with Indian spices. 12.95

Chicken Tikka Saag

Boneless pieces of chicken tikka mixed in a spinach sauce with Himalayan herbs and various Indian spices..... 12.95

Chicken Tikki Masala

Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic 12.95

Chicken Karahi

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 12.95

Chicken Madras

Boneless chicken cooked in hot coconut, red chili and hot mustard sauce, ginger and fresh herbs..... 12.95

Chicken Mango

Boneless chicken cooked with fresh mangos & coriander, ginger & garlic, a sweet traditional dish 12.95

Non-Vegetarian Dinner

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 19.95 For Two 38.95**

ALL DINNERS ARE SERVED WITH BASMATI RICE

VEGETARIAN DELIGHT DINNERS

Aloo Gobhi	
Cauliflower and potatoes cooked with herbs and spices	11.95
Vegetable Curry	
A mixture of fresh vegetables in ginger, curry and garlic sauce	10.95
Aloo Mutter	
Fresh green peas, sautéed in a delicately spiced sauce with potatoes	10.95
Dal Makhani	
Black lentils sautéed over a low flame, laced with cream, Indian spices, and served in a typical punjabi style	10.95
Chana Saag	
Steamed chick peas sautéed with spinach, ginger, garlic, and Indian spices	10.95
Aloo Palak	
Delightful ragout of potatoes, spinach and tomatoes, light cream, cinnamon, and other Indian spices.....	10.95
Channa Masala	
Chick peas steamed with tomatoes, ginger, garlic, onions, and Indian spices	10.95
Mutter Paneer	
Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs	11.95
Mutter Mushroom	
Green peas and mushrooms lightly seasoned with fresh ginger, garlic, onion, tomatoes, and herbs	10.95
Baingan Bhartha	
Grilled eggplant cooked with onion, tomatoes and fresh herbs	11.95
Nav Rattan Korma	
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.....	11.95
Saag Paneer	
A mound of lightly seasoned spinach in a steaming blend of light cream; our own cottage cheese, and Indian spices	11.95
Malai Kofta	
A true Mughlai delight - balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews, and light cream sauce.....	11.95
Shahi Paneer	
Chunks of cheese sautéed with ginger, garlic, onions, and tomatoes; garnished with cashews and raisins, cooked in creamy sauce. A royal vegetarian delight.....	11.95
Karahi Paneer	
Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger, and coriander. Made spicy!	11.95
Vegetarian Dinner	
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.	For One 17.95 For Two 34.95

ALL DINNERS ARE SERVED WITH BASMATI RICE

DESSERTS

Ras Malai (2)	
A dessert from eastern part of India. Fresh cheese cakes served dipped in sweetened milk topped with nuts	3.95
Mango Milk Shake	
Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater	3.95
Mango Ice Cream	
A great Mango Ice Cream	3.95
Kulfee	
Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater. Delicious. A perfect compliment to every Indian meal.....	3.95
Kheer	
Beloved by everyone. Rice, cooked in milk with raisins, cardamom, and nuts. Garnished with rosewater.....	3.95
Gulab Jamun	
Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater	3.95
Mango Lassi	3.95