

*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

### Dal Shorba Soup

4.50

A traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro

### Co-Co Nut Soup

4.50

Shredded coconut soup made with whole milk, cream, nuts, and sweet Indian spices

### Vegetable Soup

4.50

Hearty stew made with fresh vegetables, herbs, and Indian spices

### Tomato Soup

4.50

Hearty stew made with fresh vegetables, herbs, and Indian spices

### Garden Salad

4.50

Fresh salad served with your choice of Indian vinaigrette or Italian dressing

## Appetizers

### Papadam

3.00

Wafers made with lentils and black pepper

### Samosa

5.50

Deep fried, spiced and shredded potato turnovers

### Aloo Tikki

4.95

A pocket of spiced vegetables, deep fried

### Onion Bhaji

5.50

Fresh vegetable fritters deep fried in vegetable oil

### Paneer Pakora

5.50

Chunks of homemade cheese made with low fat milk, rolled in chickpea flour, deep fried

### Taj Choice

8.95

Mixed platter of appetizer; one piece each of Samosa, Tikki, Pakora, Paneer Pakora & Papadam

### Chicken Tikka

8.95

Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce

### Chicken Pakora

7.95

(5) Tender pieces of boneless chicken marinated in spices and batter fried. Served with tamarind and mint chutney

### Coconut Shrimp

9.95

(6) Fresh shrimp dipped in coconut batter smothered with fresh grated coconut and deep Fried. Served with coconut and mint chutney

### House Special

11.95

Piece of chicken tikka, chicken pakora, lamb kabab, seekh kabab, samosa, paneer pakora, papadam

### Chicken 65

11.95

Deep fried chicken sautéed with fresh mustard seed and curry leaves

## Breads

### Roti / Chapati

2.95

Traditional Indian unleavened, whole wheat bread

### Bhatura (1 piece)

2.95

Refined flour, deep fried, puffy bread

### Nan

2.95

Traditional Indian leavened white bread made by slapping it quickly on the sides of tandoor

### Garlic Nan

4.50

Leavened, handmade white bread made with garlic, herbs, & Indian spices. Served hot from Tandoor

### Plain Paratha

3.95

Unleavened, whole wheat, flaky, multi-layered bread topped with butter

### Poori (2 pieces)

4.50

### Aloo Nan

4.50

Stuffed bread with potato and Indian spices

### Aloo Paratha

4.95

A layered, whole wheat bread, stuffed with shredded potatoes, peas, and Indian spices, with butter on top

### Mixed Vegetable Paratha

4.95

This layered bread is filled with potatoes, green peas, cauliflower, and homemade cheese, with herbs and Indian spices

### Punjabi Nan

4.95

Nan bread stuffed with coconut, saffron, and sweet spices

### Keema Nan

5.95

Nan bread stuffed with ground lamb, spices and cilantro

Soft, balloon shaped bread made with whole wheat flour

		<b>Chicken Tikka Nan</b>	<b>5.50</b>
		Nan bread stuffed with chopped grilled chicken, fresh onion & cilantro	
<b>Onion Kulcha</b>	<b>4.50</b>		
Leavened white bread topped with onions, Indian spices, and cilantro			
		<b>Paneer Nan</b>	<b>5.95</b>
		Indian cheese with mozzarella, garlic, and cilantro	

## DELHI DARBAR

<b>Tandoori Chicken</b>	<b>13.95</b>	<b>Lamb Kabab</b>	<b>15.95</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		Choice pieces of lamb chunks marinated in yogurt and Indian spices for twenty-four hours, sautéed on a skewer in Tandoor over hot fire	
<b>Chicken Tikka</b>	<b>13.95</b>	<b>Tandoori Shrimp</b>	<b>15.95</b>
Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices, roasted in Tandoor over slow fire		Jumbo shrimp seasoned with fresh spices and herbs, grilled in the tandoor	
<b>Seekh Kabab</b>	<b>15.95</b>	<b>Malai Tikka</b>	<b>15.95</b>
Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven		Tender pieces of boneless chicken flavored and marinated in cream cheese saffron and cardamom Grilled to a perfection that melts in your mouth	
		<b>Mixed Grill</b>	<b>16.95</b>
		Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, tikka, and seekh kabob, served on a hot sizzler	

## BIRYANI (RICE SPECIALTIES)

<b>Taj's Special Biryani</b>	<b>18.95 , 36.95</b>	<b>Chicken Biryani</b>	<b>14.95</b>
Saffron flavored Basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimp, almonds, vegetables, cashews, and raisins; garnished with cilantro..... <b>For One 18.95</b> <b>For Two 36.95</b>		Selected chicken pieces sautéed with Basmati rice, vegetables, nuts, and raisins; garnished with fresh herbs	
<b>Shrimp Biryani</b>	<b>15.95</b>	<b>Vegetable Biryani</b>	<b>13.95</b>
Fresh shrimp sautéed in butter with saffron flavored Basmati rice, nuts, raisins, and vegetables; garnished with fresh herbs		Long grain Basmati rice sautéed with cottage cheese and fresh vegetables, in a blend of exotic herbs and Indian spices	
<b>Lamb Biryani</b>	<b>16.95</b>	<b>Goat Biryani</b>	<b>16.95</b>
Boiled pieces of juicy lamb sautéed with steamed Basmati rice, vegetables, Indian spices, cashews, raisins, and exotic herbs			

## BAY OF BENGAL CUISINE (SEAFOOD SPECIALTIES)

<b>Shrimp Vindaloo</b>	<b>15.95</b>	<b>Shrimp Tandoori Masala</b>	<b>15.95</b>
Shrimp sautéed with hot Indian spices in a curry sauce with potatoes. From brave men of Madras!		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	
<b>Shrimp Do Piazza</b>	<b>15.95</b>		

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

### Shrimp Curry

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

### Shrimp Saag

Served on a flavorful bed of spiced spinach and light cream

### Shrimp Korma

Shrimp with creamy sauce and nuts

### Shrimp Madras

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

### Fish Curry

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

### Fish Tikka Masala

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

### Fish Madras

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

### Fish Vindaloo

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

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## GHOST SHERE PUNJAB (LAMB SPECIALTIES)

### Lamb Curry

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

### Keema Mutter

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

### Lamb Do Piazza

Tender young lamb with green pepper, onions, tomatoes, and Indian spi

### Lamb Vindaloo

Super hot and savory

### Lamb Dilruba

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

### Lamb Rogan Josh

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

### Lamb Badam Pasanda

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

### Lamb Saag

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

### Lamb Karahi

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

### Lamb Madras

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

### Lamb Masala

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

### Goat Curry

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## BAHARE MURG (CHICKEN SPECIALTIES)

### Chicken Curry

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

### Chicken Tikka Saag

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

<b>Makhni Chicken</b>	13.95	<b>Chicken Tikki Masala</b>	13.95
Tender boneless pieces of Tandoor chicken sautéed with ginger, onions, and garlic in a sauce made with tomatoes, different Indian spices, and exotic herbs		Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic	
<b>Chicken Korma</b>	13.95	<b>Chicken Karahi</b>	13.95
Tender pieces of chicken in a special sauce with cashews, almonds, and light cream		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	
<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>	13.95
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>	13.95
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>	13.95
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	<b>Shahi Paneer</b>	13.95
Chickpeas steamed with tomatoes, ginger, garlic, onions, and Indian spices		Chunks of cheese sautéed with ginger, garlic, onions, and tomatoes; garnished with cashews and raisins, cooked in creamy sauce. A royal vegetarian delight	
<b>Aloo Palak</b>	11.95		
Delightful ragout of potatoes, spinach and tomatoes, light cream, cinnamon, and other Indian spices			

<b>Bhindi Masala</b>	11.95	<b>Karahi Paneer</b>	13.95
Okra slices sautéed with fresh ginger, garlic, tomatoes, and garnished with cilantro		Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger, and coriander. Made spicy!	
<b>Mutter Paneer</b>	11.95	<b>Paneer Masala</b>	12.95
Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs		Indian cheese sauteed with tomato sauce, garlic and chef's special spice blend	
<b>Dum Bombya Aloo</b>	11.95	<b>Vegetarian Dinner</b>	20.95; 40.95
Diced potatoes cooked with fresh ginger, red chili, and traditional Indian spices		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 <b>For One 20.95 For Two 40.95</b>	

## Sides

<b>Mixed Pickled or Mango Chutney</b>	3.00	<b>Raita</b>	3.00
A tangy treat		Yogurt containing chopped cucumber or other vegetables, and spices.	
		<b>Extra Rice</b>	3.00

## Desserts

<b>Ras Malai (2)</b>	4.95	<b>Kulfee</b>	4.95
A dessert from eastern part of India. Fresh cheese cakes served dipped in sweetened milk topped with nuts		Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater. Delicious. A perfect compliment to every Indian meal	
<b>Mango Milk Shake</b>	4.95	<b>Gulab Jamun</b>	4.95
Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater		Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater	
<b>Mango Ice Cream</b>	4.95	<b>Kheer</b>	4.95
Housemade Mango Ice Cream		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			

