



**(V) Samosa**

Vegetarian. 2 pieces. Golden crisp triangles filled with mildly spiced potatoes and peas.

**\$4.50**

**(GF & V) Vegetable Pakora**

Vegetarian, gluten-free. 5 pieces. Mildly spiced assorted vegetable fritters.

**\$4.50**

**(GF) Paneer Pakora**

Gluten-free. 4 pieces. Home-made delicately spiced cheese fritters.

**\$7.99**

**(V) Mirchi Pakora**

Vegetarian. Hot banana pepper fritters stuffed with potatoes and other herbs and spices

**\$6.99**

**(V) Aloo Tikki**

Vegetarian. 2 pieces. Home-made patties made with potatoes and peas.

**\$7.99**

**(GF) Paneer Cutlet**

Gluten-free. 2 pieces. Cottage cheese cutlet mildly spiced.

**\$7.99**



**(GF & V) Spring Roll**

Vegetarian, gluten-free. 2 piece jumbo rolls filled with cabbage and vegetables.

**\$5.99**

**(V) Paani Puri**

Vegetarian. Wheat puff, chickpeas and spices, spicy water.

**\$6.99**

**(V) Assorted Vegetable Platter**

Vegetarian. Samosa, vegetable pakora, aloo tikki and paneer pakora.

**\$9.99**

**South Indian Corner**

**(GF & V) Medhu Vada**

Vegetarian, gluten-free. 2 pieces. Donut shaped lentil cakes served with sambhar and coconut chutney.

**\$7.99**

**(GF & V) Idly Sambhar**

Vegetarian, gluten-free. Steamed rice and lentil cakes served with sambhar and coconut chutney.

**\$7.99**



### Plain Dosa

Dosa is a crispy rice and lentil crepes.

**\$8.99**

### Masala Dosa

Dosa filled with potatoes, onions and herbs.

**\$9.99**

### Paneer Dosa

A dosa filled with home-made scrambled cheese, onion and herbs.

**\$12.99**

### Mysore Dosa

Dosa with spicy chutney.

**\$12.99**

### Mysore Masala Dosa

Dosa filled with vegetables and spicy chutney.

**\$12.99**

## **Apps | Non-Vegetarian**



## (GF) Fish Fried Amritsari

Gluten-free. Seasonal fish marinated and fried in Amritsari style. A speciality of the Punjab region.

**\$13.99**

## (GF) Chicken Pakora

Gluten-free. Boneless chicken fritters mildly spiced.

**\$9.99**

## (GF) Coconut Shrimp

Gluten-free.

**\$13.99**

## (GF) Chicken 65

Gluten-free. Boneless chicken cooked in South-Indian style. It was named chicken 65 because originally 65 chillies were used per kilogram of chicken...

**\$13.99**

## (GF) Assorted Non-Vegetarian Platter

Gluten-free. Keema samosa, chicken pakora, fish fried, coconut shrimp.

**\$14.99**

## Chaat Corner



**(V) Samosa Chaat**

Vegetarian. 2 pcs pf samosa chat crumbled and topped with chick peas, yogurt, mint and tamarind.

**\$7.99**

**(GF & V) Aloo Tikki Chaat**

Vegetarian, gluten-free. Home made patties made with potatoes and peas tossed with yogurt, mint and tamarind chutney.

**\$7.99**

**(GF) Dahi Vada Chaat**

Gluten-free. Donut shaped lentil cake and wheat pooris filled with potatoes, chick peas and topped with fresh homemade yogurt and tamarind.

**\$7.99**

**(GF & V) Bombay Bhel Puri**

Vegetarian, gluten-free. A Bombay favorite! A mixture of assorted crisp and noodled tossed with onion, potatoes, tomatoes and chutney.

**\$7.99**

**(GF & V) Channa Chaat**

Vegetarian, gluten-free. Chick peas mixed with potatoes, cucumbers, onion and condiments.

**\$7.99**

**Aloo Papdi Chaat**



Street Corner

Vada-Pav

\$8.99

Channa Bhatura

\$10.99

Poori Aloo

\$10.99

Pao Bhaaji

\$10.99

Soups & Salads

(GF & V) Mulligatawny Soup

Vegetarian, gluten-free. Stew of chicken, vegetables and lentils.

\$8.99

(GF & V) Tomato Soup

Vegetarian, gluten-free. Stew of freshly squeezed tomatoes garnished with herbs and spices.

\$7.99



**(GF & V) Rasam Soup**

Vegetarian, gluten-free. Lentil and tamarind soup.

**\$7.99**

**(GF & V) Garden Salad**

Vegetarian, gluten-free. Lettuce, tomatoes, cucumbers, carrots and onions.

**\$7.99**

**Kathi Rolls**

**Vegetable Kathi Roll**

Kathi roll is a chapati bread rolled with vegetables/paneer/egg/chicken or lamb topped with lettuce, tomatoes, onion and condiments.

**\$10.99**

**Paneer Kathi Roll**

Kathi roll is a chapati bread rolled with vegetables/paneer/egg/chicken or lamb topped with lettuce, tomatoes, onion and condiments.

**\$13.99**

**Egg Kathi Roll**

Kathi roll is a chapati bread rolled with vegetables/paneer/egg/chicken or lamb topped with lettuce, tomatoes, onion and condiments.

**\$13.99**



### Lamb Kathi Roll

Kathi roll is a chapati bread rolled with vegetables/paneer/egg/chicken or lamb topped with lettuce, tomatoes, onion and condiments.

\$14.99

## Vegetarian

### (V) Yellow Daal

Vegetarian, gluten-free. Yellow lentil of the day cooked with rare herbs and spices.

\$10.99

### (V) Methi Malai Matar

Gluten-free. Fenugreek and peas cooked in gourmet sauce.

\$11.99

### (V) Bhindi Masala

Vegetarian, gluten-free. Delicious cut okra stir fried with onion in a kadhai.

\$11.99

### Malai Kofta

Gluten-free. Home-made and fresh vegetable balls cooked in a gourmet sauce.

\$11.99





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**\$12.99**

**(V) Daal Makhini**

Gluten-free. A combination of whole black beans and red kidney beans simmered overnight and lightly fried in butter.

**\$11.99**

**(GF & V) Rajma**

Vegetarian, gluten-free. Kidney beans cooked in a tomato sauce.

**\$11.99**

**(V) Paneer Shahi Korma**

Fresh cottage cheese cooked in a cashew and almond sauce.

**\$12.99**

**(V) Paneer Bhurji**

Fresh home-made cheese grated and cooked with green peas and onion.

**\$12.99**

**(V) Kadhai Paneer**

Fresh home-made cheese cubes stir-fried with onions, ginger and bell peppers.

**\$12.99**

**(V) Mattar Paneer**



Fresh peas and potatoes cooked in a tomato sauce.

**\$11.99**

**(V) Matar Mushroom**

Fresh peas and mushrooms cooked in a tomato sauce.

**\$11.99**

**(V) Vegetable Vindaloo**

Fresh vegetables cooked with herbs and spices.

**\$11.99**

**(V) Vegetable Jalfrezi**

Fresh assorted vegetables cooked in tomato sauce.

**\$11.99**

**(V) Aloo Mirch**

Potatoes with bell pepper.

**\$11.99**

**(V) Kashmiri Dum Aloo**

Whole potatoes cooked in Kashmiri sauce.

**\$11.99**

**(V) Aloo Abkari**



**(V) Methi Aloo**

Fenugreek and potatoes cooked with special herbs and spices.

**\$11.99**

**(V) Mirchi Salan**

Banana pepper filled with potatoes, herbs, spices and then stir fried.

**\$11.99**

**(V) Aloo Gobhi**

Fresh cauliflower and potatoes stir fried with mild spices.

**\$11.99**

**(V) Aloo Achari**

Potatoes with pickled spices.

**\$11.99**

**(V) Gobhi Kaju**

Fresh cauliflower and cashew cooked with exotic spices.

**\$11.99**

**(V) Vegetable Navrattan Shahi Korma**

Nine mixed vegetables cooked in a cashew and almond sauce.

**\$11.99**



**(V) Baingan Bhartha**

Eggplant roasted on charcoal, minced and cooked with ginger, onion and tomatoes.

**\$11.99**

**(V) Bhagare Baingan**

Baby eggplant stuffed with herbs and spices and then stir fried.

**\$11.99**

**(V) Channa Masala**

Delicious chickpeas cooked in exotic blend of north Indian spices.

**\$10.99**

**(V) Kadhi Pakora**

Chickpea and lentil balls cooked in a yogurt sauce.

**\$11.99**

**(V) Palak Paneer**

Cooked with spinach and spices in a creamy and flavorful curry.

**\$12.99**

**Tandoori Delicacies**

Chicken Tandoori



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**Chicken Malai Kebab**

\$12.99

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**Ginger Chicken Kabab**

\$12.99

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**Chicken Seekh Kabab**

Minced chicken mixed with onions, choice of herbs and spices, then skewered and grilled in the tandoor.

\$12.99

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**Hariyali Chicken Tikka Kebab**

Boneless chicken breast marinated in yogurt mixed with green herbs and then roasted in the clay oven.

\$12.99

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**Tandoori Fish Tikka**

Tender boneless pieces of salmon marinated and broiled in the tandoor.

\$17.99

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**Tandoori Jumbo Shrimp**

Jumbo shrimp marinated and grilled in tandoor and served on skewers with onions and bell peppers.

\$17.99

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### **Lamb Chops**

Lamb chops marinated overnight and roasted in a clay oven.

**\$17.99**

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### **Lamb Seekh Kebab**

Minced lamb mixed with onion, choice herbs and spices, then skewered and grilled in the tandoor.

**\$14.99**

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### **Paneer Tikka Tandoori**

Cubes of home-made cheese marinated in special herbs and spices then cooked in tandoor.

**\$14.99**

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### **Vegetable Sizzler**

Marinated fresh vegetables, skewered on low heat in the tandoor.

**\$14.99**

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### **Taj Special**

Combination of tandoori chicken, chicken tikka, lamb chop, seekh kabab and jumbo shrimp.

**\$17.99**

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### **Rice Specials**

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**Chicken Dum Biryani**

Boneless chicken cooked on low heat with long grain basmati rice and flavored with saffron, nuts and raisins.

**\$12.99**

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**Lamb Dum Biryani**

Boneless lamb cubes cooked on low heat with long grain basmati rice and flavored with saffron, nuts and raisins.

**\$13.99**

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**Goat Dum Biryani**

Boneless goat pieces cooked on low heat with long grain basmati rice and flavored with saffron, nuts and raisins.

**\$13.99**

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**Shrimp Dum Biryani**

Large shrimps cooked on low heat with long grain basmati rice and flavored with saffron, nuts and raisins.

**\$15.99**

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**Taj Special Biryani**

Basmati rice cooked with fresh vegetables, chicken, lamb and shrimp.

**\$15.99**

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**Jeera Rice**



Basmati rice flavored with fresh lemon juice.

\$7.99

### Peas Rice

Basmati rice cooked with fresh peas.

\$7.99

## Curries

### Korma

Almond and cashew sauce, served with your choice of protein.

\$12.99

### Chettinad

Spicy gravy with coconut milk and peppers, cooked with your choice of proteins.

\$12.99

### Tikka Masala

Light and creamy tomato sauce, cooked with your choice of protein.

\$12.99

### Saag Wala

Fresh spinach cooked with your choice of protein.

\$12.99





**Vindaloo**

Potatoes cooked in a super-hot tangy sauce with your choices of protein.

**\$12.99**

**Rogan Josh**

A Kashmiri region specialty made with yogurt and aromatic blend of spices.

**\$12.99**

**Kadhai**

Curry stir fried with onions and bell pepper, and your choice of protein.

**\$12.99**

**Bhuna**

Tender pieces of meat cooked in rich spices.

**\$13.99**

**Makhini**

Rich tomato butter sauce cooked with choice of protein.

**\$12.99**

**Mango Curry**

Ground mango in an onion and tomato gravy cooked with your choice of proteins.



\$12.99

**Palak**

Cooked with spinach and spices in a creamy and flavorful curry.

\$12.99

**Indo-Chinese**

**Fried Rice**

Dish of cooked rice stir-fried with vegetable, chicken, lam or shrimp.

\$10.99

**Noodles**

Noodles stir-fried with vegetable, chicken, lamb or shrimp.

\$10.99

**Manchurian**

Crispy cauliflower or boneless chicken cooked in herbal sweet and sour sauce.

\$11.99

**Chilli**

Home-made cheese or boneless chicken cooked with onions, bell pepper in a hot chilli sauce.

\$12.99



## Kids Menu

Chicken Tenders & French Fries

\$7.99

Fish Fillet & French Fries

\$7.99

Cheese Sticks

\$7.99

French Fries

\$7.99

## Breads | All-Purpose Flour

Butter Naan

Flat leavened bread.

\$2.50

Onion Kulcha/Naan



Fresh naan breads topped with finely chopped garlic.

**\$3.99**

### Kulcha

Naan breads stuffed with mildly spiced potatoes, cottage cheese, cauliflower, mushrooms, spinach, mint, nuts, raisin and cherries.

**\$3.99**

### Non-Vegetarian Kulcha

Fresh naan breads stuffed with mildly spiced chicken and mined lamb.

**\$4.99**

### Bhatura

Leavened and fermented naan bread deep fried.

**\$3.99**

## Breads | Whole Wheat Flour

### Tandoori Roti

Traditional whole wheat bread baked in our clay oven.

**\$2.50**

### Parantha

Whole wheat parantha bread stuffed with unleavened layered bread/mildly spiced potatoes, cauliflower, spinach, mushroom, mint, cottage cheese.



\$2.50

**Poori**

Whole wheat puffed deep fried bread.

\$2.50

**Missi Roti**

A multi-grained mildly spiced bread.

\$3.99

**Bread Basket**

Combination of butter naan, garlic naan and aloo parantha (no substitutes).

\$8.99

**Accompaniments**

**Papadam**

Mildly spiced flat lentil wafers.

\$3.50

**Garden Raita**

Cool home-made yogurt mixed with cucumbers, tomatoes and herbs.

\$5.99



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**Achaar**

Hot and very spicy mixed vegetable pickle.

**\$3.99**

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**Mango Chutney**

Sweet and mildly spiced mango sauce.

**\$3.99**

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**Mint Chutney**

Made with fresh mint leaves, green chillies, fresh coriander, salt and fresh lemon juice.

**\$3.99**

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**Tamarind Chutney**

Tamarind mixed with brown sugar and Indian herbs.

**\$3.99**

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**Onion Chutney**

Onions mixed with tomatoes and spices.

**\$3.99**

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**Coconut Chutney**

Coconut crushed and blend with Indian spices and herbs.

**\$3.99**



Rice pudding flavored with cardamom, nuts and raisins.

**\$4.99**

### Gulab Jamun

2 pieces. Golden fried balls of milk pastry soaked in honey and saffron syrup.

**\$5.99**

### Ras Malai

2 pieces. Chilled cheese dumplings served in milk syrup, topped with pistachios.

**\$6.99**

### Gajar Halwa

Freshly grated carrots cooked with milk, cottage cheese and nuts.

**\$6.99**

## Drinks

### Mango Lassi

A refreshing yogurt mango drink.

**\$2.99**

### Tea



Soda

\$1.99

Water Bottle

\$1.99

## Indian Pizza

Samosa Pizza

\$14.99

Vegetarian Pizza

\$14.99

Paneer Tikka Pizza

\$14.99

Chicken Tikka Pizza

\$16.99

Lamb Keema Pizza

\$16.99