



# TAJ INDIAN GRILL





## APPETIZERS

|   |      |   |      |
|---|------|---|------|
| Vegetable Samosa (3) (GV)<br><i>Crispy fried turnover filled with spiced potato and peas</i>      | \$8  | Samosa Chaat (GD)<br><i>Chickpea topped with onion, tomato, tamarind chutney, mint chutney, yogurt</i>            | \$10 |
| Lessoni Gobi (GFV)<br><i>Crispy cauliflower, onion, bell peppers, ginger, garlic chili sauce</i>  | \$12 | Tamarind Eggplant Chaat (GFD)<br><i>Crispy eggplant topped with chickpea, onion, tomato, tamarind, mint sauce</i> | \$10 |
| Paneer Tikka (4) (GFD)<br><i>Indian cottage cheese, sour cream, cream cheese, chef spices</i>     | \$10 | Onion Spinach Pakora (GF)<br><i>Ginger, garlic paste, turmeric, onion, spinach, chickpea flour and spices</i>     | \$8  |
| Taj Chicken Wings (6) (GFD)<br><i>Sour cream cheese, turmeric, green chili, garam masala</i>      | \$12 | Beef Cutlet (3) (GD)<br><i>Ground beef, onion, chili, ginger, breadcrumbs</i>                                     | \$10 |
| Bagari Shrimp (6) (GFD)<br><i>Tomato, cream, mustard seed, curry leaves</i>                       | \$12 | Taj French Fries (GV)<br><i>Fresh cut potato fried in oil</i>   | \$4  |
| Chicken 65 (GFD)<br><i>Chicken thigh, curry leaves, ginger, garlic, chef's mixed garam masala</i> | \$10 |   |      |



Lessoni Gobi



Chicken 65



Samosa Chaat

## DOSA



Ghee Roast Dosa

*Rice crepes served with sambar, coconut, and tomato chutney*

|                    |      |
|--------------------|------|
| Plain Dosa         | \$10 |
| Ghee Roast Dosa    | \$11 |
| Masala Dosa        | \$12 |
| Mysore Masala Dosa | \$12 |



Masala Dosa

## SOUP & SALAD

|   |      |
|---|------|
| Mulligatawny Soup (GFV)<br><i>Lentils, mixed vegetables, coconut, garlic, ginger</i>                      | \$9  |
| Rasam Soup (GFV)<br><i>Tangy, spicy soup made with tamarind, ginger, garlic, black pepper</i>             | \$6  |
| Taj Green Salad (GFD)<br><i>Mixed, greens, carrots, onion, tomato, cucumber vinaigrette dressing</i>      | \$8  |
| Tuna Salad (GFD)<br><i>White tuna, onion, celery, bell pepper, pickles, Greek yogurt</i>                  | \$10 |
| Chicken Tikka Salad (GFD)<br><i>Cucumber, tomato, onion, bell peppers, chickpea, tamarind, mint sauce</i> | \$10 |

GF = Gluten Free | GFV = Gluten Free; Vegan | GV = Gluten; Vegan | GD = Gluten; Dairy



## TAJ CHEF CURRY SPECIALS

Served with rice

Choose your protein and cooking style 1-7 from the list below  
All entrees are served in your choice of Mild, Medium, or Hot



**Chicken Tikka Masala**

|                             |      |
|-----------------------------|------|
| Chicken                     | \$16 |
| Beef                        | \$20 |
| Lamb                        | \$22 |
| Goat                        | \$22 |
| Fish (Salmon/Mahi/Kingfish) | \$17 |
| Shrimp                      | \$20 |
| Paneer                      | \$16 |
| Vegetable                   | \$14 |



**Lamb Vindaloo**

- |   |  |
|---|--|
| 1. Tikka Masala (GFD)<br><i>Onion, tomato in creamy sauce</i>         | 5. Kadai (GF)<br><i>Bell peppers, onion, tomato, chili, coriander</i>  |
| 2. Korma (GFD)<br><i>Cashew, onion in creamy sauce</i>                | 6. Chettinadu (GF)<br><i>Roasted coconut, black pepper, red chili, garam masala, onion, curry leaves</i>       |
| 3. Palak (GFD)<br><i>Pureed spinach, cream, onion, garlic, ginger</i> | 7. Malabar Korma (GF)<br><i>Onion, curry leaves, tomato, garam masala, and chef special sauce with coconut</i> |
| 4. Vindaloo (GF)<br><i>Goan special spicy, tangy sauce, tomato</i>    |  |

## TAJ SIGNATURE SPECIALS

Served with rice

All entrees are served in your choice of Mild, Medium, or Hot

|   |      |  |      |
|---|------|--|------|
| Malai Kofta (GFD)<br><i>Vegetable and cottage cheese dumpling in cashew, onion creamy sauce</i> | \$16 | Fish Mappas (Salmon/Mahi/Kingfish) (GF)<br><i>Kokkum, ginger, garlic, onion, bell pepper, coconut milk</i> | \$20 |
| Butter Chicken (GFD)<br><i>Chicken thigh, onion, bell pepper, tomato, creamy sauce</i>          | \$16 | Goat Paya (GF)<br><i>Goat meat, tomato paste, garam masala, olive oil, curry leaves</i>                    | \$16 |
| Dal Makhani (GFD)<br><i>Black lentils cooked for 36 hours, butter, cream, tomato</i>            | \$15 | Chicken Haleem (GF)<br><i>Boneless chicken, garam masala, mint, broken wheat</i>                           | \$16 |
| Beef Pepper Fry (GF)<br><i>Onion, black pepper, garam masala</i>                                | \$20 | Beef Haleem (GF)<br><i>Beef, moong dal, mint, rice, yogurt</i>   | \$18 |
| Whole Snapper Fry (GF)<br><i>Marinated in special sauce and deep fried</i>                      | \$25 | Nihari Beef (GF)<br><i>Beef shanks, whole wheat flour, fried onions</i>                                    | \$20 |



## SEAFOOD

Served with rice

All entrees are served in your choice of Mild, Medium, or Hot

Fish Molly (GF) \$20  
Coconut milk curry, tomato, onion, garlic, ginger

Shrimp Red Curry (GF) \$21  
Ginger, garlic, cumin, tomato, coconut milk

Kottayam Fish Curry (GF) \$20  
Spicy curry, fish tamarind, chili, onion

Shrimp Fajita (GF) \$19  
Sautéed onion, bell peppers, spices, lime juice

Shrimp Curry w/ Coconut Milk (GFD) \$21  
Ginger, garlic, onion, coconut milk



Fish Molly



Kerala Fish Curry

## VEGETARIAN

Served with rice

All entrees are served in your choice of Mild, Medium, or Hot

Dal Tadka (GF) \$15  
Rich, spicy and creamy lentil curry

Aloo Baingan (GF) \$15  
Simmering young brinjals (eggplant) and potatoes in spicy onion and tomato masala

Chana Masala (GF) \$15  
Chickpeas mixed with Indian spices and gravy

Mixed Vegetable (GF) \$15  
Mixed vegetables, potato, onion, garam masala

Aloo Gobi (GF) \$15  
Spiced cauliflower with potato, onion, garlic, ginger, cumin

Okra Masala (GF) \$15  
Semi-fried okra mixed with bell pepper, onion, garam masala, coconut milk

## TAJ TANDOOR (CLAY OVEN)

Served with rice

All entrees are served in your choice of Mild, Medium, or Hot

Tandoori Chicken (GFD) \$19  
Half chicken, sour cream, cumin, garam masala

Rack of Lamb (GFD) \$25  
Mint and cilantro ground, sour cream, garlic, ginger

Chicken Tikka (GFD) \$19  
Chicken breast, cumin, sour cream, yogurt, garam masala

Fish Tikka (GFD) \$22  
Fish chunks, sour cream, cumin, garam masala

Malai Chicken (GFD) \$19  
Chicken breast, cream cheese, sour cream, saffron, cardamom

Lasooni Jinga (GFD) \$20  
Jumbo shrimp, garam masala, roasted garlic, sour cream

Seekh Kebab (GFD) \$20  
Ground lamb, coriander, onion, bell pepper, spices



Tandoori Chicken



Lasooni Jinga



## INDO-CHINESE

Served with rice

All entrees are served in your choice of Mild, Medium, or Hot

Chili Chicken (GD) \$18  
Tempura battered fried chicken, bell peppers, onion, chili sauce

Gobi Manchurian (GV) \$16  
Served with rice. Tempura battered fried cauliflower, bell peppers, onion, chili sauce

Chili Paneer (GD) \$16  
Served with rice. Tempura battered fried cottage cheese, bell peppers, onion, chili sauce

Chicken Fried Rice (GFD) \$16  
Egg, onion, bell peppers, cabbage, carrots, soy sauce

Egg Fried Rice (GFD) \$16  
Onion, bell peppers, carrots, cabbage, soy sauce

Vegetable Fried Rice (GFV) \$14  
Onion, bell peppers, carrots, cabbage



Chili Chicken



Gobi Manchurian

## BIRIYANI

Aromatic steamed basmati rice flavored with exotic spices and herbs, served with raita (yogurt) and pickle  
All entrees are served in your choice of Mild, Medium, or Hot

Chicken Biryani \$18  
Beef Biryani \$19  
Lamb Biryani \$20

Goat Biryani \$20  
Shrimp Biryani \$20  
Vegetable Biryani \$15



Goat Biryani

## NAAN & BREADS

Plain Naan \$3  
Butter Naan \$4  
Cheese Naan \$6  
Garlic Naan \$5  
Chili Garlic Naan \$5

Onion Naan \$4  
Peshwari Naan \$6  
Kerala Paratha (2) \$4  
Roti \$3  
Chappati \$2



Garlic Naan

## SIDES

Rice \$3  
Raita \$3  
Lemon Pickle \$2  
Mango Chutney \$2

Pappadum \$3  
Red Onion \$2  
Chili \$2  
Lemon \$2



Pappadum

## KIDS MENU

Chicken Nuggets w/ Fries \$6  
Creamy Macaroni and Cheese \$6  
Mozzarella Cheese Sticks w/ Fries \$6  
Chicken Mali Kebab \$8



## DESSERTS

Gulab Jamun (GD) \$5  
*Fried milk dumpling soaked in saffron and cardamom  
 flavored syrup*

Ada Pradhaman \$5  
*Thin rice, cardamom, molasses, cashews, raisins,  
 coconut milk*

Rasmalai (GFD) \$5  
*Indian cottage cheese patties soaked in milk reduction*

Ice Cream Bars \$4



**Gulab Jamun**



**Rasmalai**

## BEVERAGES

|   |     |
|---|-----|
| Bottled Water                               | \$2 |
| Perrier Water                               | \$3 |
| Can Soda (Coke/Diet Coke/Sprite/Ginger Ale) | \$2 |
| Mango Lassi                                 | \$5 |
| Iced Tea                                    | \$3 |
| Masala Tea                                  | \$4 |
| American Coffee                             | \$3 |
| Madras Coffee                               | \$4 |
| Apple Juice                                 | \$3 |
| Orange Juice                                | \$3 |
| Chocolate Milk                              | \$4 |

## BEER

|  |     |
|--|-----|
| Domestic Beer (Miller Lite)                | \$4 |
| Imported Beer (Kingfisher/Corona/Heineken) | \$6 |

## WINE

|  | <u>Glass</u> | <u>Bottle</u> |
|--|--------------|---------------|
| House Wine (Red/White)   | \$6          | \$20          |
| Premium Wine (Pinot Noir, Cabernet Sauvignon, Chardonnay, Rosé)<br><i>Meiomi - Sonoma County, CA</i> | \$9          | \$35          |



## TAJ LUNCH SPECIALS

Served with rice and plain naan  
Monday - Thursday

|  |      |
|--|------|
| Chicken Tikka Masala<br><i>Onion, tomato in creamy sauce</i>   | \$15 |
| Butter Chicken<br><i>Onion, tomato creamy sauce, onion, bell pepper</i>                                  | \$15 |
| Chicken Korma<br><i>Cashew, onion in creamy sauce</i>  | \$15 |
| Chicken Chettinadu<br><i>Roasted coconut, black pepper, red chili, garam masala, onion, curry leaves</i> | \$15 |
| Chicken Vindaloo<br><i>Goan special spicy, tangy sauce, tomato</i>                                       | \$15 |
| Beef Vindaloo<br><i>Red chili, vinegar, garam masala, beef</i>   | \$16 |
| Chana Masala<br><i>Onion, tomato, ginger, chickpea</i>   | \$12 |
| Dal Makhani<br><i>Black and kidney beans 36 hours, butter cream tomato</i>                               | \$12 |
| Malai Kofta<br><i>Vegetable and cottage cheese dumpling in cashew, onion creamy sauce</i>                | \$15 |
| Palak Paneer<br><i>Pureed spinach, cream, onion, garlic, ginger</i>                                      | \$15 |
| Paneer Kadai<br><i>Bell peppers, onion, tomato, crushed chili, coriander</i>                             | \$15 |
| Paneer Tikka Masala<br><i>Onion, tomato in creamy sauce</i>  | \$15 |
| Fish Sandwich (Salmon/Mahi)<br><i>Blackened or fried, lettuce, onion, tomato, bell pepper</i>            | \$15 |



*954.314.7314*  
*tajindiangrillcoopercity.com*

