





## APPETIZERS

<b>Chicken 65 (GF)</b>	<b>11</b>	<b>Onion Spinach Pakora (GFDF)</b>	<b>8</b>
<i>Chicken thigh chunks marinated with curry leaves, garlic, ginger, garam masala</i>		<i>Savory, thinly sliced onion fritters battered and fried served with chutney</i>	
<b>Taj Chicken Wings (6) (GF)</b>	<b>12</b>	<b>Taj French Fries (DFV)</b>	<b>4</b>
<i>Deep fried and marinated with sour cream, turmeric, green chili, garam masala</i>		<i>Fresh cut potato deep fried</i>	
<b>Beef Cutlet (3) (DF)</b>	<b>10</b>	<b>Lessoni Gobi (GFV)</b>	<b>12</b>
<i>Deep fried croquette filled with ground beef, onion, chili, ginger</i>		<i>Crispy cauliflower sauteed with diced onions, bell peppers, garlic, ginger, and chili</i>	
<b>Bagari Shrimp (6) (GFDF)</b>	<b>12</b>	<b>Samosa Chaat (GFV)</b>	<b>10</b>
<i>Roasted with onion, bell pepper, and tomato in chef spices</i>		<i>Chickpeas topped with onion, tomato, tamarind and mint chutney</i>	
<b>Vegetable Samosa (3) (DFV)</b>	<b>8</b>	<b>Tamarind Eggplant Chaat (GFV)</b>	<b>10</b>
<i>Crispy fried turnover filled with spiced potato and peas</i>		<i>Crispy eggplant topped with chickpeas, onion, tomato, tamarind and mint chutney</i>	
<b>Paneer Tikka (4) (GFV)</b>	<b>12</b>		
<i>Indian cottage cheese, marinated with spices and sour cream</i>			

## DOSA

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

<b>Plain Dosa (GFDFV)</b>	<b>11</b>
<b>Ghee Roast Dosa (GF)</b>	<b>12</b>
<b>Masala Dosa (GFDFV)</b>	<b>13</b>
<b>Mysore Masala Dosa (GFDFV)</b>	<b>14</b>

## SOUP & SALAD

<b>Mulligatawny Soup (DFV)</b>	<b>9</b>
<i>Creamy stew with lentils, mixed vegetables, coconut, garlic, and ginger</i>	
<b>Rasam Soup (GFDFV)</b>	<b>7</b>
<i>Tangy, spicy soup made with tamarind, ginger, garlic, and black pepper</i>	
<b>Taj Green Salad (GFDFV)</b>	<b>8</b>
<i>Mixed greens with sliced onion, lemon, tomato, and pickle</i>	

## BIRIYANI

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

<b>Chicken Biryani (GF)</b>	<b>18</b>
<b>Beef Biryani (GF)</b>	<b>22</b>
<b>Lamb Biryani (GF)</b>	<b>23</b>
<b>Goat Biryani (GF)</b>	<b>23</b>
<b>Shrimp Biryani (GF)</b>	<b>22</b>
<b>Vegetable Biryani (GF)</b>	<b>15</b>



## TAJ CHEF CURRY SPECIALS

Served with rice

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

1) Choose a protein 2) Choose a cooking style #1-7

<b>Chicken</b>	<b>17</b>	<b>Fish (Salmon, Mahi, or Kingfish)</b>	<b>19</b>
<b>Beef</b>	<b>22</b>	<b>Shrimp</b>	<b>22</b>
<b>Lamb</b>	<b>24</b>	<b>Paneer</b>	<b>18</b>
<b>Goat</b>	<b>24</b>	<b>Vegetable</b>	<b>15</b>

### 1. Tikka Masala (GF)

Onion, garlic, ginger, turmeric, cumin, and garam masala in creamy tomato base

### 2. Korma (GF)

Tomato, garlic, ginger, and onion in cashew base

### 3. Palak (GF)

Onion, garlic, and ginger in puréed spinach base

### 4. Vindaloo (GFDF)

Goan chef special, garlic, and ginger in a spicy and tangy tomato base

### 5. Kadai (GF)

Bell peppers, onion, tomato, and coriander in tomato base

### 6. Chettinadu (GFDF)

Roasted coconut, black pepper, red chili, garam masala, onion, and curry leaves in yogurt base

### 7. Malabar Korma (GF)

Onion, curry leaves, tomato, garam masala, and coconut in chef's special cashew base

## TAJ SIGNATURE SPECIALS

Served with rice

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

### Butter Chicken (GF) 18

Chicken thigh, onion, bell pepper, in creamy tomato base

### Beef Pepper Fry (GFDF) 22

Sautéed, onion, black pepper, garam masala, and sliced coconut

### Malai Kofta (GF) 17

Vegetable, cottage cheese dumpling in cashew, onion creamy base

### Dal Makhani (GF) 15

Black lentils cooked for 36 hours in butter, cream, and tomato

### Fish Mappas (Salmon, Mahi, or Kingfish) (GF) 22

Coconut fish curry marinated with ginger, garlic, onion, and bell pepper

## SEAFOOD

Served with rice

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

### Fish Molly (GFDF) 22

Coconut milk curry simmered with tomato, onion, garlic, and ginger

### Kottayam Fish Curry (GFDF) 20

Slow cooked spicy curry with fish tamarind, chili, and onion

### Shrimp Curry w/ Coconut Milk (GF) 22

Coconut milk simmered with garlic, ginger, and mixed spices

### Shrimp Red Curry (GF) 22

Sautéed ginger, garlic, cumin, tomato, and coconut milk

### Shrimp Fajita (GFDF) 20

Sautéed onions, bell peppers in mixed spices and lime juice



## VEGETARIAN

Served with rice

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

<b>Dal Tadka</b> (GFDFV) Rich and creamy lentil curry with mixed spices	<b>15</b>	<b>Aloo Baingan</b> (GF) Simmered eggplant with potatoes in spicy onion and tomato masala	<b>15</b>
<b>Chana Masala</b> (GFDFV) Chickpeas curried with mixed spices, herbs, onion, and tomatoes	<b>15</b>	<b>Mixed Vegetable Curry</b> (GFDFV) Mixed vegetables curried with potato, onion, and garam masala	<b>15</b>
<b>Aloo Gobi</b> (GFDFV) Spiced cauliflower with potato, onion, garlic, ginger, and mixed spices	<b>15</b>	<b>Okra Masala</b> (GFDFV) Semi-fried with bell pepper, onion, and garam masala in coconut milk	<b>15</b>

## TANDOOR (CLAY OVEN)

Served with rice

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

<b>Tandoori Chicken</b> (GF) Half chicken marinated with sour cream, cumin, and garam masala	<b>20</b>	<b>Rack of Lamb</b> (GF) Lamb chops marinated with ground mint/cilantro, sour cream, garlic, and ginger	<b>29</b>
<b>Chicken Tikka</b> (GF) Chicken breast marinated with sour cream, cumin, yogurt, and garam masala	<b>20</b>	<b>Fish Tikka (Mahi or Salmon)</b> (GF) Fish marinated in sour cream, cumin, and garam masala	<b>22</b>
<b>Malai Chicken</b> (GF) Chicken breast marinated with cream cheese, sour cream, saffron, and cardamom	<b>20</b>	<b>Lasooni Jinga</b> (GF) Jumbo shrimp marinated in garam masala, garlic, and sour cream	<b>22</b>

## INDO-CHINESE

Served with rice

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

<b>Chili Chicken</b> (DF) Tempura chicken cooked in sweet chili garlic sauce with onions and bell peppers	<b>18</b>	<b>Chicken Fried Rice</b> (GFDF) Wok sautéed with soy sauce, egg, onion, bell peppers, cabbage and carrots	<b>16</b>
<b>Gobi Manchurian</b> (DFV) Tempura battered fried cauliflower, bell peppers, onion, chili sauce	<b>17</b>	<b>Egg Fried Rice</b> (GFDF) Wok sautéed with soy sauce, onion, bell peppers, cabbage and carrots	<b>16</b>
<b>Chili Paneer</b> (GFV) Tempura Indian cottage cheese cooked with bell peppers, onion, and chili marinade	<b>18</b>	<b>Vegetable Fried Rice</b> (GFDFV) Wok sautéed with soy sauce, onion, bell peppers, cabbage and carrots	<b>14</b>

## NAAN & BREADS

<b>Plain Naan</b>	<b>3</b>	<b>Onion Naan</b>	<b>4</b>
<b>Butter Naan</b>	<b>4</b>	<b>Peshwari Naan</b>	<b>6</b>
<b>Cheese Naan</b>	<b>6</b>	<b>Kerala Paratha (2)</b>	<b>5</b>
<b>Garlic Naan</b>	<b>5</b>	<b>Roti</b>	<b>3</b>
<b>Chili Garlic Naan</b>	<b>5</b>	<b>Chappati</b>	<b>2</b>



## SIDES

<b>Extra Rice</b>	<b>3</b>	<b>Papadum</b>	<b>3</b>
<b>Raita</b>	<b>3</b>	<b>Red Onion</b>	<b>2</b>
<b>Lemon Pickle</b>	<b>2</b>	<b>Chili</b>	<b>2</b>
<b>Mango Chutney</b>	<b>2</b>	<b>Lemon</b>	<b>2</b>
<b>Williams Chutney</b>	<b>4</b>		

## KIDS MENU

<b>Chicken Nuggets w/ Fries</b>	<b>6</b>
<b>Creamy Macaroni and Cheese</b>	<b>6</b>
<b>Mozzarella Cheese Sticks w/ Fries</b>	<b>6</b>

## DESSERTS

<b>Gulab Jamun</b>	<b>5</b>	<b>Kulfi</b>	<b>5</b>
<i>Fried milk dumplings soaked in saffron and cardamom flavored syrup</i>		<i>Ice cream bar of available flavors</i>	
<b>Ras Malai</b>	<b>5</b>	<b>Ice Cream</b>	<b>5</b>
<i>Indian cottage cheese sweetened in milk, saffron, and cardamom</i>		<i>Double scoop of available flavors</i>	

## BEVERAGES

<b>Bottled Water</b>	<b>2</b>	<b>Masala Tea</b>	<b>4</b>
<b>Perrier Water</b>	<b>3</b>	<b>Iced Tea</b>	<b>3</b>
<b>Can Soda (Coke, Diet Coke, Sprite, Ginger Ale)</b>	<b>2</b>	<b>Madras Coffee</b>	<b>4</b>
<b>Mango Lassi</b>	<b>6</b>	<b>Apple Juice</b>	<b>3</b>
<b>Taj Lemonade</b>	<b>5</b>		

## BEER & WINE

<b>Domestic Beer (Miller Lite, Blue Moon)</b>	<b>5</b>		
<b>Imported Beer (Kingfisher, Taj Mahal, Corona, Heineken)</b>	<b>7</b>		
<b>House Wine</b>	<u>Glass</u> <b>6</b>	<u>Bottle</u> <b>22</b>	
<i>Red or White</i>			
<b>Premium Wine</b>	<b>9</b>	<b>33</b>	
<i>Meiomi - Sonoma, CA (Pinot Noir, Cabernet Sauvignon, Chardonnay, Rosé)</i>			
<i>Ruffino - Veneto, Italy (Pinot Grigio)</i>			
<i>Sweet Red - Moscato Dolce</i>			
<i>Sweet White - Moscato</i>			



### TAJ LUNCH SPECIALS

Served with rice and plain naan  
Monday – Thursday from 11am-3pm

<b>Chicken Tikka Masala</b> <i>Onion, garlic, ginger, turmeric, cumin, and garam masala in creamy tomato base</i>	<b>15</b>
<b>Butter Chicken</b> <i>Onion, and bell pepper in creamy tomato base</i>	<b>15</b>
<b>Chicken Korma</b> <i>Tomato, garlic, ginger, and onion in cashew base</i>	<b>15</b>
<b>Chicken Chettinadu</b> <i>Roasted coconut, black pepper, red chili, garam masala, onion, and curry leaves in yogurt base</i>	<b>15</b>
<b>Chicken Vindaloo</b> <i>Goan chef special, garlic, and ginger in a spicy and tangy tomato base</i>	<b>15</b>
<b>Beef Vindaloo</b> <i>Goan chef special, garlic, and ginger in a spicy and tangy tomato base</i>	<b>16</b>
<b>Chana Masala</b> <i>Chickpeas curried with mixed spices, herbs, onion, and tomatoes</i>	<b>12</b>
<b>Dal Makhani</b> <i>Black lentils cooked for 36 hours in butter, cream, and tomato</i>	<b>12</b>
<b>Malai Kofta</b> <i>Vegetable, cottage cheese dumpling in cashew, onion creamy base</i>	<b>15</b>
<b>Palak Paneer</b> <i>Indian cottage cheese curried with onion, garlic, and ginger in puréed spinach base</i>	<b>15</b>
<b>Paneer Kadai</b> <i>Indian cottage cheese curried with bell peppers, onion, tomato, and coriander in tomato base</i>	<b>15</b>
<b>Paneer Tikka Masala</b> <i>Onion, garlic, ginger, turmeric, cumin, and garam masala in creamy tomato base</i>	<b>15</b>