





APPETIZERS

Chicken 65 (GF) 13 <i>Chicken thigh chunks marinated with curry leaves, garlic, ginger, garam masala</i>	Onion Spinach Pakora (GFDF) 10 <i>Savory, thinly sliced onion fritters served with chutney</i>
Taj Chicken Wings (6) (GF) 13 <i>Deep fried and marinated with sour cream, turmeric, green chili, garam masala</i>	Taj French Fries (DFV) 6 <i>Fresh cut potato deep fried</i>
Beef Cutlet (2) (DF) 8 <i>Deep fried croquette filled with ground beef, onion, chili, ginger</i>	Lessoni Gobi (GFV) 15 <i>Crispy cauliflower sauteed with diced onions, bell peppers, garlic, ginger, and chili</i>
Bagari Shrimp (6) (GFDF) 13 <i>Roasted with onion, bell pepper, and tomato in chef spices</i>	Samosa Chaat (GFV) 10 <i>Chickpeas topped with onion, tomato, tamarind and mint chutney</i>
Vegetable Samosa (3) (DFV) 9 <i>Crispy fried turnover filled with spiced potato and peas</i>	Tamarind Eggplant Chaat (GFV) 12 <i>Crispy eggplant topped with chickpeas, onion, tomato, tamarind and mint chutney</i>
Paneer Tikka (4) (GFV) 13 <i>Indian cottage cheese, marinated with spices and sour cream</i>	Vada Sambar (3) (GFDFV) 6 <i>Chickpeas topped with onion, tomato, tamarind and mint chutney</i>

DOSA

Rice crepes served with sambar, coconut, and tomato chutney

Plain Dosa (GFDFV)	12
Ghee Roast Dosa (GF)	13
Masala Dosa (GFDFV)	14
Mysore Masala Dosa (GFDFV)	15

SOUP & SALAD

Mulligatawny Soup (DFV) 10 <i>Creamy stew with lentils, mixed vegetables, coconut, garlic, and ginger</i>
Rasam Soup (GFDFV) 9 <i>Tangy, spicy soup made with tamarind, ginger, garlic, and black pepper</i>
Taj Green Salad (GFDFV) 9 <i>Mixed greens with sliced onion, lemon, tomato, and pickle</i>
Chicken Tikka Salad (GF) 11 <i>Mixed greens with grilled chicken 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*

Chicken Biryani (GF)	20
Beef Biryani (GF)	24
Lamb Biryani (GF)	25
Goat Biryani (GF)	25
Shrimp Biryani (GF)	24
Vegetable Biryani (GF)	17

GF = Gluten Free | DF = Dairy Free | V = Vegan
NOTE: 20% gratuity will be added to all parties of 6 or more



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

Chicken	18	Fish (Salmon, Mahi, or Kingfish)	22
Beef	23	Shrimp	23
Lamb	25	Paneer	19
Goat	25	Vegetable	15

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. Chettinad (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) 20

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

Dal Makhani (GF) 18

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

Beef Pepper Fry (GFDF) 25

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

Fish Mappas (Salmon, Mahi, or Kingfish) (GF) 25

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

Malai Kofta (GF) 19

Vegetable, cottage cheese dumpling in cashew, onion creamy base

SEAFOOD

Served with rice

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

Fish Molly (GFDF) 25

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

Shrimp Red Curry (GF) 25

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

Kottayam Fish Curry (GFDF) 25

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

Shrimp Fajita (GFDF) 25

Sautéed onions, bell peppers in mixed spices and lime juice

Shrimp Curry w/ Coconut Milk (GF) 25

Coconut milk simmered with garlic, ginger, and mixed spices



VEGETARIAN

Served with rice

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

Dal Tadka (GFDFV) 18 Rich and creamy lentil curry with mixed spices	Aloo Baingan (GF) 18 Simmered eggplant with potatoes in spicy onion and tomato masala
Chana Masala (GFDFV) 18 Chickpeas curried with mixed spices, herbs, onion, and tomatoes	Mixed Vegetable Curry (GFDFV) 18 Mixed vegetables curried with potato, onion, and garam masala
Aloo Gobi (GFDFV) 19 Spiced cauliflower with potato, onion, garlic, ginger, and mixed spices	Okra Masala (GFDFV) 18 Semi-fried with bell pepper, onion, and garam masala in coconut milk

TANDOOR (CLAY OVEN)

Served with rice

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

Tandoori Chicken (GF) 25 Half chicken marinated with sour cream, cumin, and garam masala	Rack of Lamb (GF) 34 Lamb chops marinated with ground mint/cilantro, sour cream, garlic, and ginger
Chicken Tikka (GF) 25 Chicken breast marinated with sour cream, cumin, yogurt, and garam masala	Fish Tikka (Mahi or Salmon) (GF) 25 Fish marinated in sour cream, cumin, and garam masala
Malai Chicken (GF) 25 Chicken breast marinated with cream cheese, sour cream, saffron, and cardamom	Lasooni Jinga (GF) 25 Jumbo shrimp marinated in garam masala, garlic, and sour cream

INDO-CHINESE

Served with rice

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

Chili Chicken (DF) 20 Tempura chicken cooked in sweet chili garlic sauce with onions and bell peppers	Chicken Fried Rice (GFDF) 20 Wok sautéed with soy sauce, egg, onion, bell peppers, cabbage and carrots
Gobi Manchurian (DFV) 20 Tempura battered fried cauliflower, bell peppers, onion, chili sauce	Egg Fried Rice (GFDF) 18 Wok sautéed with soy sauce, onion, bell peppers, cabbage and carrots
Chili Paneer (GFV) 22 Tempura Indian cottage cheese cooked with bell peppers, onion, and chili marinade	Vegetable Fried Rice (GFDFV) 17 Wok sautéed with soy sauce, onion, bell peppers, cabbage and carrots

NAAN & BREADS

Plain Naan 3	Onion Naan 4
Butter Naan 4	Peshwari Naan 7
Cheese Naan 6	Kerala Paratha (2) 6
Garlic Naan 5	Roti 4
Chili Garlic Naan 5	Chappati 3

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SIDES

Extra Rice	3	Papadum	3
Raita	3	Red Onion	2
Lemon Pickle	2	Chili	2
Mango Chutney	3	Lemon	2
Williams Chutney	4		

KIDS MENU

Chicken Nuggets w/ Fries	9
Creamy Macaroni and Cheese	9
Mozzarella Cheese Sticks w/ Fries	9

DESSERTS

Gulab Jamun	8	Kulfi	6
<i>Fried milk dumplings soaked in saffron and cardamom syrup</i>		<i>Ice cream bar of available flavors</i>	
Ras Malai	9	Ice Cream	7
<i>Indian cottage cheese sweetened in milk, saffron, and cardamom</i>		<i>Double scoop of available flavors</i>	

BEVERAGES

Bottled Water	3	Masala Tea	5
Perrier Water	4	Iced Tea	4
Can Soda (Coke, Diet Coke, Sprite, Ginger Ale)	2	Madras Coffee	5
Mango Lassi	6	Apple Juice	3
Taj Lemonade	7		

BEER & WINE

Domestic Beer (Miller Lite, Blue Moon)		7
Imported Beer (Kingfisher, Taj Mahal, Corona, Heineken)		9
House Wine	<i>Glass</i>	<i>Bottle</i>
<i>Red or White</i>	9	28
Premium Wine	12	38
<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

Chicken Tikka Masala <i>Onion, garlic, ginger, turmeric, cumin, and garam masala in creamy tomato base</i>	15
Butter Chicken <i>Onion, and bell pepper in creamy tomato base</i>	15
Chicken Korma <i>Tomato, garlic, ginger, and onion in cashew base</i>	15
Chicken Chettinadu <i>Roasted coconut, black pepper, red chili, garam masala, onion, and curry leaves in yogurt base</i>	14
Chicken Vindaloo <i>Goan chef special, garlic, and ginger in a spicy and tangy tomato base</i>	14
Beef Vindaloo <i>Goan chef special, garlic, and ginger in a spicy and tangy tomato base</i>	15
Chana Masala <i>Chickpeas curried with mixed spices, herbs, onion, and tomatoes</i>	11
Dal Makhani <i>Black lentils cooked for 36 hours in butter, cream, and tomato</i>	11
Malai Kofta <i>Vegetable, cottage cheese dumpling in cashew, onion creamy base</i>	14
Palak Paneer <i>Indian cottage cheese curried with onion, garlic, and ginger in puréed spinach base</i>	14
Paneer Kadai <i>Indian cottage cheese curried with bell peppers, onion, tomato, and coriander in tomato base</i>	14
Paneer Tikka Masala <i>Onion, garlic, ginger, turmeric, cumin, and garam masala in creamy tomato base</i>	14