



TAJ Indian Cuisine \*\*

## Hours of Operation

<b>Sunday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Monday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Tuesday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Wednesday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Thursday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Friday</b>	<b>5:00 PM - 9:00 PM</b>
<b>Saturday</b>	<b>5:00 PM - 9:00 PM</b>

## Appetizers

<b>1. Vegetable Samosa</b> <i>Patties stuffed with potatoes, green peas and light spices</i>	<b>\$5.75</b>
<b>2. Spinach Pakora</b> <i>Fresh cut spinach with chik-pea batter</i>	<b>\$6.50</b>
<b>3. Onion Pakora</b> <i>Fresh onions with chik-pea batter</i>	<b>\$5.00</b>
<b>4. Mixed Vegetable Pakora</b> <i>Fresh cut vegetables with chik-pea batter</i>	<b>\$7.00</b>
<b>5. Aloo Tikki</b> <i>Patties made of potatoes and homemade cheese</i>	<b>\$6.00</b>
<b>6. Chicken Pakora</b> <i>Boneless tender pieces of chicken with chik-pea batter</i>	<b>\$9.00</b>
<b>7. Paneer Pakora</b> <i>Paneer with chik-pea batter</i>	<b>\$9.00</b>
<b>8. Goat Cheese Tikki</b> <i>Goat Cheese Patties (2)</i>	<b>\$6.00</b>
<b>9. Gobi Manchurian</b> <i>Fried cauliflower battered with spices</i>	<b>\$8.00</b>
<b>10. Veggie Platter</b> <i>Samosa (1), mixed veggie and paneer pakora, and aloo tikki</i>	<b>\$10.00</b>

## Soup &amp; Salad

<b>11. Dal Soup</b> <i>Lentil soup with light Indian spices</i>	<b>\$6.00</b>
<b>12. Chicken Soup</b> <i>Chicken soup spiced with ginger, cumin, and cloves</i>	<b>\$6.00</b>
<b>13. Lemongrass Rasam Soup</b> <i>Tomatoes, peppercorn, and lemongrass soup</i>	<b>\$6.00</b>
<b>14. Fresh Green Salad</b> <i>Lettuce, cucumber, tomato and onions</i>	<b>\$6.00</b>
<b>15. Organic Pear Salad</b> <i>Seasonal organic pears, salad mix, spiced cashews, roasted fennel seed vinaigrette</i>	<b>\$7.50</b>

## Vegetarian Entrees

All entrees are served with rice

<b>16. Vegetable Korma</b> <i>Mixed vegetables cooked with mild cream sauce and sprinkled with cashews and raisins</i>	<b>\$14.50</b>
<b>17. Dal Makhni</b> <i>Special black lentils and kidney beans delicately spiced with herbs and simmered in cream sauce</i>	<b>\$13.50</b>
<b>18. Mutter Paneer</b> <i>Green peas cooked with home-made cheese cubes</i>	<b>\$13.50</b>
<b>19. Palak Paneer</b> <i>Spinach cooked with home-made cheese cubes</i>	<b>\$13.50</b>
<b>20. Bhindi Masala</b> <i>Okra with onions, tomatoes and spices</i>	<b>\$14.50</b>
<b>21. Mushroom Mutter</b> <i>Mushrooms cooked with green peas</i>	<b>\$13.50</b>
<b>22. Baingan Bhartha</b> <i>A classic eggplant dish sauteed with onions and tomatoes</i>	<b>\$13.50</b>
<b>23. Channa Masala</b> <i>Garbanzo beans cooked with onions, tomatoes and Indian spices</i>	<b>\$13.50</b>
<b>24. Aloo Gobi</b> <i>Cauliflower cooked with garlic, ginger, and spices</i>	<b>\$13.50</b>

<b>25. Malai Kofta</b> <i>Mixed vegetables with nuts and homemade cheese in the shape of balls and cooked with a mild cream sauce</i>	<b>\$14.50</b>
<b>26. Paneer Tikka Masala</b> <i>Homemade cheese cubes cooked in Chef's special sauce</i>	<b>\$14.50</b>
<b>27. Saag Paneer</b> <i>Spinach cooked with homemade cheese cubes</i>	<b>\$13.50</b>
<b>28. Aloo Mutter</b> <i>Green peas and potatoes cooked with spices in curry sauce</i>	<b>\$13.50</b>
<b>29. Jeera Aloo</b> <i>Cumin flavored potatoes and spices</i>	<b>\$11.50</b>
<b>30. Karahi Paneer</b> <i>Cottage cheese made with capsicum and ginger-garlic paste</i>	<b>\$14.50</b>

## Chicken Entrees

All entrees served with rice

<b>31. Chicken Curry</b> <i>Boneless chicken cooked with onions, tomato sauce, spices and fresh cilantro</i>	<b>\$15.50</b>
<b>32. Chicken Korma</b> <i>Boneless chicken in a exotic cream sauce delicately seasoned with mild spices, sprinkled with cashews and raisins</i>	<b>\$15.50</b>
<b>33. Spinach Chicken</b> <i>Boneless chicken cooked with spinach and touch of cream sauce</i>	<b>\$15.50</b>
<b>34. Chicken Vindaloo</b> <i>Boneless chicken cooked with cubes of potatoes, onions, tomatoes, spices and fresh cilantro</i>	<b>\$15.50</b>
<b>35. Chicken Tikka Masala</b> <i>Boneless chicken cooked in tandoor oven and simmered in a chef's special cream sauce</i>	<b>\$15.50</b>
<b>36. Butter Chicken</b> <i>Boneless chicken cooked in tandoor oven and then simmered in cream</i>	<b>\$15.50</b>
<b>37. Chilli Chicken</b> <i>Shredded boneless chicken sauteed with hot chilies</i>	<b>\$15.50</b>

## Lamb Entrees

All entrees served with rice

<b>38. Lamb Curry</b> <i>Boneless lamb cooked with onions, tomato sauce, spices and fresh cilantro</i>	<b>\$16.50</b>
<b>39. Lamb Korma</b> <i>Boneless lamb cooked in an exotic cream sauce delicately seasoned with mild spices, sprinkled with cashews and raisins</i>	<b>\$16.50</b>
<b>40. Spinach Lamb</b> <i>Boneless lamb cooked with spinach and a touch of cream sauce</i>	<b>\$16.50</b>
<b>41. Lamb Vindaloo</b> <i>Boneless lamb cooked with cubes of potatoes, onions, tomatoes, spices and fresh cilantro</i>	<b>\$16.50</b>
<b>42. Lamb Karahi</b> <i>Lamb cooked with fresh ground spices</i>	<b>\$16.50</b>

## Seafood Entrees

All entrees served with rice

<b>43. Shrimp Masala</b> <i>Shrimp cooked with onions, tomatoes, spices and fresh cilantro</i>	<b>\$16.50</b>
<b>44. Shrimp Vindaloo</b> <i>Shrimp cooked with cubes of potatoes, onions, tomatoes, spices and fresh cilantro</i>	<b>\$16.50</b>
<b>45. Spinach Shrimp</b> <i>Shrimp cooked with spinach &amp; a touch of cream sauce</i>	<b>\$16.50</b>
<b>46. Shrimp Curry</b> <i>Shrimp cooked with onions, tomato sauce, spices, and fresh cilantro</i>	<b>\$16.50</b>
<b>47. Karahi Shrimp</b> <i>Shrimp cooked with fresh ground spices</i>	<b>\$16.50</b>

## Tandoori Entrees

All entrees are served with rice.

<b>48. Tandoori Chicken</b> <i>Marinated chicken with bones cooked in tandoor and served on hot plate.</i>	<b>\$16.50</b>
<b>49. Chicken Tikka Kabab</b> <i>Marinated boneless chicken cooked in tandoor and served on hot plate.</i>	<b>\$17.50</b>
<b>50. Lemongrass Chicken Tikka Kabab</b> <i>Marinated boneless chicken cooked with lemon grass</i>	<b>\$17.50</b>
<b>51. Seekh Kabab (Lamb)</b> <i>Minced lamb seasoned with mild spices, cooked in tandoor and served on a hot plate.</i>	<b>\$18.50</b>
<b>52. Boti Kabab</b> <i>Marinated cubes of boneless lamb cooked in tandoor and served on hot plate.</i>	<b>\$18.50</b>
<b>53. Tandoori Prawns</b> <i>Marinated shelled tail of prawns cooked in tandoor and served on hot plate.</i>	<b>\$18.50</b>
<b>54. Vegetable Mixed Grill</b> <i>An assortment of paneer, onions, bell peppers, tomatoes and zucchini</i>	<b>\$16.50</b>
<b>55. Tandoori Mixed Grill</b> <i>An assortment of Tandoori meat specialties. Tandoori chicken, tandoori tikka kabab, seekh kabab, tandoori prawns and boti kabab served on hot plate with curry sauce on the side</i>	<b>\$23.50</b>

**Breads**

<b>56. Nan</b>	<b>\$3.25</b>
<i>White flour bread baked in tandoor</i>	
<b>57. Garlic Nan</b>	<b>\$4.00</b>
<i>White flour stuffed with onions baked in tandoor</i>	
<b>58. Onion Nan</b>	<b>\$4.00</b>
<i>White flour bread stuffed with onions baked in tandoor</i>	
<b>60. Cheese Nan</b>	<b>\$4.25</b>
<i>White flour bread stuffed with cheese and baked in tandoor</i>	
<b>61. Plain Paratha</b>	<b>\$3.50</b>
<i>Whole wheat bread baked in tandoor</i>	
<b>62. Aloo Paratha</b>	<b>\$4.00</b>
<i>Whole wheat bread stuffed with potatoes, spices &amp; baked in tandoor</i>	
<b>63. Roti</b>	<b>\$3.50</b>
<i>Whole wheat bread without oil</i>	
<b>64. Puri</b>	<b>\$4.50</b>
<i>Fried whole wheat bread</i>	
<b>65. Pesto Nan</b>	<b>\$4.00</b>
<i>White flour bread stuffed with pesto</i>	
<b>66. Rosemary Nan</b>	<b>\$4.00</b>
<i>White flour bread stuffed with fresh rosemary herb and brushed with olive oil</i>	

**Rice**

<b>67. Basmati Rice</b>	<b>\$3.75</b>
<b>68. Vegetable Biryani</b>	<b>\$10.75</b>
<i>Mixed vegetables cooked in a spice, curd mixture, and basmati rice on a slow fire.</i>	
<b>69. Chicken Biryani</b>	<b>\$12.25</b>
<i>Marinated chicken pieces cooked in a spice, curd mixture and basmati rice on a slow fire.</i>	
<b>70. Lamb Biryani</b>	<b>\$12.25</b>
<i>Lamb pieces cooked in a spice, curd mixture, and basmati rice on a slow fire</i>	
<b>71. Shrimp Biryani</b>	<b>\$13.25</b>
<i>Shrimp pieces cooked in a spice, curd mixture, and basmati rice on a slow fire</i>	

**Sides**

<b>72. Raita</b>	<b>\$3.25</b>
<i>Whipped yogurt with shredded vegetables and spices</i>	
<b>73. Mango Chutni</b>	<b>\$2.50</b>

**MISC**

**74. Open Food**

**Deserts**

<b>75. Gulab Jamun</b>	<b>\$4.25</b>
<i>Homemade cheese soaked in syrup and rose water.</i>	
<b>76. Kheer</b>	<b>\$4.25</b>
<i>Rice pudding served chilled with almonds &amp; pistachios</i>	
<b>77. Gajar Halwa</b>	<b>\$4.25</b>
<i>Carrots cooked in green cardamom, milk, sugar &amp; cashews</i>	
<b>78. Rasmalai</b>	<b>\$5.75</b>
<i>Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavored with cardamom</i>	
<b>79. Lemongrass Kulfi</b>	<b>\$5.75</b>
<i>Lemongrass, raspberry, milk</i>	

**Beverages**

*(non-alcoholic)*

<b>80. Mango Juice</b>	<b>\$4.25</b>
<b>81. Sweet Lassi</b>	<b>\$4.25</b>
<i>Sweet yogurt drink</i>	
<b>82. Salt Lassi</b>	<b>\$4.25</b>
<i>Salty yogurt drink</i>	
<b>83. Mango Lassi</b>	<b>\$4.25</b>
<i>Sweet mango drink</i>	
<b>84. Indian Chai</b>	<b>\$3.25</b>
<b>85. Strawberry Shake</b>	<b>\$5.50</b>
<i>Strawberry, milk, yogurt drink</i>	