

*Welcome to*



*Hospitality is embedded in Indian culture,  
and we at Taj India would like to extend you the same.*

*We invite you to experience our extraordinary  
and authentic Indian cuisine.*

*Come try our delicious exotic curries, fresh hot breads,  
and discover for yourself the spices for which America was discovered.*

Lunch 11:30 a.m. to 2:30 p.m. ♦ Closed Between 3:00 & 5:00 p.m. ♦ Dinner 5:00 p.m. to 9:30 p.m.

## LUNCHEON MENU

### SOUPS

***Dal Shorba Soup***

A traditional soup made with split peas & lentils, subtly flavored with spices, garnished with cilantro.....2.95

***Co-Co Nut Soup***

Shredded coconut soup made with whole milk, cream, nuts, and sweet Indian spices.....2.95

### DISHES

***Chicken Curry***

Braised chicken in a savory curry made of onions, tomatoes, fresh ginger, garlic, cumin, coriander, and cloves. We'll cook to your order - regular or hot! ..... 8.95

***Chicken Mushroom***

Boneless chicken in a savory curry made of onions, tomatoes, fresh ginger, garlic, cumin, coriander, and cloves. We'll cook to your order - regular or hot! ..... 9.95

***Lamb Curry***

Tender young lamb with onions, tomatoes, garlic, and ginger. We will tailor spiciness to your taste - mild, regular or hot! ..... 9.95

***Shrimp Curry***

Fresh shrimp in a robust tomato base sauce with ginger, garlic, coriander, and other herbs ..... 9.95

***Keema Mutter***

An ancient recipe of ground lamb, peas, coriander, and ginger..... 9.95

***Chicken Saag***

Delicately spiced, boneless chicken with spinach, cooked in freshly ground Indian spices..... 8.95

***Shrimp Vindaloo***

A super hot dish from the people of Bengal..... 9.95

***Chicken Tikki Masala***

Boneless chicken marinated in yogurt, charbroiled and sauteed in herbs. Simply fantastic..... 8.95

### VEGETARIAN DELIGHTS

***Sag Pakora***

Vegetable fritter cooked with ginger, garlic, and fresh spinach ..... 8.95

***Channa Masala***

Chick peas steamed with tomatoes, ginger, garlic, onions, & Indian spices - the Sultan's summer supper..... 8.95

***Dal Makhani***

Lentils fried in butter with onions and tomatoes ..... 8.95

***Palak Aloo***

Delightful ragout of potatoes, spinach, tomatoes, light cream, cinnamon, & other Indian spices . . . 8.95

***Aloo Mutter***

Green peas steamed with onions, tomatoes, ginger, garlic, and potatoes..... 8.95

***Saag Paneer***

A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese, & Indian spices ..... 8.95

***Mattar Paneer***

Our flavored blend of homemade cottage cheese & green peas lightly seasoned with fresh herbs .. 8.95

***Shahi Korma***

The choicest of fresh vegetables along with homemade cheese, cashews, & raisins, sautéed with ginger, cardamom, cloves, & special Indian spices..... 8.95

***Malai Kofta***

A true Mughlai delight - balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews, and light cream sauce..... 8.95

**ALL LUNCHESES ARE SERVED WITH BASMATI RICE**

**[www.tajindia.com](http://www.tajindia.com)**

Catering available for all occasions • Complete Take-out service • Please Fax 836-6289

Visa and Mastercard accepted • \$10.00 minimum, please

## DELHI DARBAR

### **Tandoori Chicken**

Spring half chicken marinated in yogurt and freshly ground Indian spices, roasted in Tandoor over slow fire.  
Served on a hot sizzler, garnished with cilantro ..... 12.95

### **Chicken Tikka**

Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices,  
roasted in Tandoor over slow fire ..... 12.95

### **Seekh Kabab**

Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven ... 13.95

### **Lamb Kabab**

Choice pieces of lamb chunks marinated in yogurt and Indian spices for twenty-four hours,  
sautéed on a skewer in Tandoor over hot fire ..... 15.95

### **Tandoori Shrimp**

Jumbo shrimp seasoned with fresh spices and herbs, grilled in the tandoor ..... 14.95

### **Malai Tikka**

Tender pieces of boneless chicken flavored and marinated in cream cheese saffron and cardamom  
Grilled to a perfection that melts in your mouth ..... 13.95

### **Mixed Grill**

Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, tikka, and seekh kabob,  
served on a hot sizzler ..... 15.95

ALL DINNERS ARE SERVED WITH BASMATI RICE

## **BIRYANI** (Rice Specialties)

### **Taj's Special Biryani**

Saffron flavored Basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimp, almonds,  
vegetables, cashews, and raisins; garnished with cilantro ..... **For 1...16.95 For 2 ....31.95**

### **Shrimp Biryani**

Fresh shrimp sautéed in butter with saffron flavored Basmati rice, nuts, raisins, and vegetables;  
garnished with fresh herbs ..... 15.95

### **Lamb Biryani**

Boiled pieces of juicy lamb sautéed with steamed Basmati rice, vegetables, Indian spices, cashews,  
raisins, and exotic herbs ..... 15.95

### **Chicken Biryani**

Selected chicken pieces sautéed with Basmati rice, vegetables, nuts, and raisins; garnished with fresh herbs ... 13.95

### **Vegetable Biryani**

Long grain Basmati rice sautéed with cottage cheese and fresh vegetables, in a blend of exotic herbs  
and Indian spices ..... 13.95

ALL BIRYANI ARE SERVED WITH RAITA

## **BAY OF BENGAL CUISINE** (Seafood Specialties)

### **Shrimp Vindaloo**

Shrimp sautéed with hot Indian spices in a curry sauce with potatoes. From brave men of Madras! ..... 14.95

### **Shrimp Do Piazza**

Fresh shrimp with green peppers, onion, tomatoes, and Indian spices ..... 14.95

### **Shrimp Curry**

Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs ..... 14.95

### **Shrimp Saag**

Served on a flavorful bed of spiced spinach and light cream ..... 14.95

### **Shrimp Korma**

Shrimp with creamy sauce and nuts ..... 14.95

### **Shrimp Madras**

Shrimp cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut ..... 14.95

### **Shrimp Tandoori Masala**

The favorite dish of Emperor Shah Jahan - the creator of the Taj Mahal. Shrimp charbroiled and then  
sautéed in fresh herbs and cooked in a sauce of tomatoes and light cream ..... 14.95

### **Fish Curry**

Fresh haddock fish in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs ..... 14.95

### **Fish Tikki Masala**

Haddock marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic ..... 14.95

### **Fish Madras**

Haddock cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut ..... 14.95

### **Fish Vindaloo**

A super hot dish made with haddock, potatoes and very hot Indian spices. Pure heat wave ..... 14.95

ALL DINNERS ARE SERVED WITH BASMATI RICE



## GHOST SHERE PUNJAB (Lamb Specialties)

<b>Lamb Curry</b>	
Soft lamb sautéed in a thick curry sauce. We will tailor its spiciness to your taste .....	14.95
<b>Keema Mutter</b>	
An ancient recipe of ground lamb, peas, coriander, and ginger.....	14.95
<b>Lamb Do Piazza</b>	
Tender young lamb with green pepper, onions, tomatoes, and Indian spices .....	14.95
<b>Lamb Vindaloo</b>	
Super hot and savory .....	14.95
<b>Lamb Dilruba</b>	
Soft lamb and mushrooms lightly steamed with fresh ginger, garlic, onion, and Indian spices.....	14.95
<b>Lamb Rogan Josh</b>	
Cubes of lamb marinated in oriental Indian spices, sautéed with chopped tomatoes, shredded coconut in creamy sauce .....	14.95
<b>Lamb Badam Pasanda</b>	
Cubed pieces of lamb sautéed in special mild sauce, with almonds, cashews, and raisins. A Mughlai delight.....	14.95
<b>Lamb Saag</b>	
Juicy pieces of lamb boiled in Indian spices, mixed with spinach sauce and flavorful Indian spices .....	14.95
<b>Lamb Karahi</b>	
Pieces of tender lamb sautéed with Indian spices, fresh bell pepper, and onions in a Karahi. Served in small Karahis (Wok).....	14.95
<b>Lamb Madras</b>	
Lamb cooked in hot and tangy Madras sauce, ginger and fresh herbs.....	14.95
<b>Lamb Masala</b>	
Lamb marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic .....	14.95

## BAHARE MURG (Chicken Specialties)

<b>Chicken Curry</b>	
Braised chicken in a savory tomato, ginger, garlic, and herb sauce, with your choice of spiciness .....	12.95
<b>Makhni Chicken</b>	
Tender boneless pieces of Tandoor chicken sautéed with ginger, onions, and garlic in a sauce made with tomatoes, different Indian spices, and exotic herbs .....	12.95
<b>Chicken Korma</b>	
Tender pieces of chicken in a special sauce with cashews, almonds, and light cream .....	12.95
<b>Chicken Mughlai</b>	
Boneless pieces of chicken marinated in spices overnight then simmered in a rich mughlai sauce made of onions, cashews, almonds and saffron .....	12.95
<b>Chicken Vindaloo</b>	
A super hot dish made with potatoes and very hot Indian spices. Pure heat wave .....	12.95
<b>Chicken Jal Faregi</b>	
Boneless chicken prepared with fresh onions, bell peppers, slices of tomato, and onions; flavored with Indian spices.....	12.95
<b>Chicken Tikka Saag</b>	
Boneless pieces of chicken tikka mixed in a spinach sauce with Himalayan herbs and various Indian spices.....	12.95
<b>Chicken Tikki Masala</b>	
Boneless chicken marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic .....	12.95
<b>Chicken Karahi</b>	
Boneless pieces of baked chicken, fresh green pepper and onions made in a Karahi (a concave shaped pot like a wok). Served in small Karahis .....	12.95
<b>Chicken Madras</b>	
Boneless chicken cooked in hot coconut, red chili and hot mustard sauce, ginger and fresh herbs.....	12.95
<b>Chicken Mango</b>	
Boneless chicken cooked with fresh mangos & coriander, ginger & garlic, a sweet traditional dish .....	12.95
<b>Non-Vegetarian Dinner</b>	
Choice of any non-vegetarian dish. Chicken or Lamb and Dal Shorba Soup and one piece of Samosa or 3 pieces Onion Bhaji. Also Chapaty or Nan and dessert of the day. ....	<b>For One</b> 19.95 <b>For Two</b> 38.95

ALL DINNERS ARE SERVED WITH BASMATI RICE

## SOUPS & SALAD

<b>Dal Shorba Soup</b> A traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro .....	3.95
<b>Co-Co Nut Soup</b> Shredded coconut soup made with whole milk, cream, nuts, and sweet Indian spices .....	3.95
<b>Vegetable Soup</b> Hearty stew made with fresh vegetables, herbs, and Indian spices .....	3.95
<b>Tomato Soup</b> A spicy blend of fresh ginger and garlic .....	3.95
<b>Garden Salad</b> Fresh salad served with your choice of Indian vinaigrette or Italian dressing .....	3.95

## APPETIZERS

<b>Papadam</b> Wafers made with lentils and black pepper .....	3.00
<b>Samosa</b> Deep fried, spiced and shredded potato turnovers .....	4.95
<b>Aloo Tikki</b> A packet of spiced vegetables, deep fried .....	4.95
<b>Onion Bhaji</b> Fresh vegetable fritters deep fried in vegetable oil.....	4.95
<b>Paneer Pakora</b> Chunks of homemade cheese made with low fat milk, rolled in chickpea flour, deep fried . . .	4.95
<b>Taj Choice</b> Mixed platter of appetizer; one piece each of Samosa, Tikki, Pakora, Paneer Pakora & Papadam.....	6.95
<b>Chicken Tikka</b> Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce .....	7.95
<b>Chicken Pakora (5)</b> Tender pieces of boneless chicken marinated in spices and batter fried. Served with tamarind and mint chutney.....	7.95
<b>Coconut Shrimp (6)</b> Fresh shrimp dipped in coconut batter smothered with fresh grated coconut and deep Fried. Served with coconut and mint chutney .....	8.95
<b>House Special</b> piece of chicken tikka, chicken pakora, lamb kabab, seekh kabab, samosa, paneer pakora, papadam .....	10.95

## BREADS

<b>Roti / Chapati</b> Traditional Indian unleavened, whole wheat bread .....	2.95
<b>Bhatura (1 piece)</b> Refined flour, deep fried, puffy bread .....	2.95
<b>Nan</b> Traditional Indian leavened white bread made by slapping it quickly on the sides of tandoor.....	2.95
<b>Plain Paratha</b> Unleavened, whole wheat, flaky, multi-layered bread topped with butter.....	3.95
<b>Poori (2 pieces)</b> Soft, balloon shaped bread made with whole wheat flour .....	3.95
<b>Garlic Nan</b> Leavened, handmade white bread made with garlic, herbs, & Indian spices. Served hot from Tandoor	
<b>Onion Kulcha</b> Leavened white bread topped with onions, Indian spices, and cilantro .....	3.95
<b>Aloo Nan</b> Stuffed bread with potato and Indian spices .....	3.95
<b>Aloo Paratha</b> A layered, whole wheat bread, stuffed with shredded potatoes, peas, and Indian spices, with butter on top.....	3.95
<b>Mixed Vegetable Paratha</b> This layered bread is filled with potatoes, green peas, cauliflower, and homemade cheese, with herbs and Indian spices.....	3.95
<b>Punjabi Nan</b> Nan bread stuffed with coconut, saffron, and sweet spices.....	4.95
<b>Keema Nan</b> Nan bread stuffed with ground lamb, spices and cilantro.....	4.95
<b>Chicken Tikka Nan</b> Nan bread stuffed with chopped grilled chicken, fresh onion & cilantro.....	4.95

## SIDE ORDERS

<b>Mixed Pickled or Mango Chutney</b> A tangy treat.....	3.00
<b>Raita</b> Cool whipped home made yogurt with tomatoes and cucumbers. It cools!.....	3.00
<b>Extra Rice</b> .....	3.00

## BEVERAGES

<b>Darjeeling Tea</b> Our own choice blend imported from India.....	2.00
<b>Coffee</b> A delicious Colombian blend.....	2.00
<b>Pepsi, Lemonade, Diet Pepsi, Mt. Dew, Sierra Mist</b> .....	1.95
<b>Lassi</b> Sweet yogurt drink with rosewater and pistachios .....	3.95
<b>Mango Lassi</b> Lassi made with mango pulp .....	3.95
<b>Masala Tea</b> Indian spiced tea with milk and sugar.....	2.00
<b>Iced Tea</b> Indian spiced cold tea with slice of lemon .....	2.00
<b>Sparkling Soda</b> .....	2.00
<b>Milk</b> .....	2.00



## VEGETARIAN DELIGHT DINNERS

### **Aloo Gobhi**

Cauliflower and potatoes cooked with herbs and spices ..... 11.95

### **Vegetable Curry**

A mixture of fresh vegetables in ginger, curry and garlic sauce ..... 10.95

### **Aloo Mutter**

Fresh green peas, sautéed in a delicately spiced sauce with potatoes ..... 10.95

### **Dal Makhani**

Black lentils sautéed over a low flame, laced with cream, Indian spices, and served in a typical punjabi style ..... 10.95

### **Chana Saag**

Steamed chick peas sautéed with spinach, ginger, garlic, and Indian spices ..... 10.95

### **Aloo Palak**

Delightful ragout of potatoes, spinach and tomatoes, light cream, cinnamon, and other Indian spices ..... 10.95

### **Channa Masala**

Chick peas steamed with tomatoes, ginger, garlic, onions, and Indian spices ..... 10.95

### **Mutter Paneer**

Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs ..... 11.95

### **Mutter Mushroom**

Green peas and mushrooms lightly seasoned with fresh ginger, garlic, onion, tomatoes, and herbs ..... 10.95

### **Baingan Bhartha**

Grilled eggplant cooked with onion, tomatoes and fresh herbs ..... 11.95

### **Nav Rattan Korma**

A traditional merging of nine gems - fresh cauliflower, eggplant, green pepper, homemade cheese, green peas, potatoes, tomatoes, cashews, and raisins. Sautéed with ginger, garlic, onions, cardamom, cloves, and special Indian spices ..... 11.95

### **Saag Paneer**

A mound of lightly seasoned spinach in a steaming blend of light cream; our own cottage cheese, and Indian spices .... 11.95

### **Malai Kofta**

A true Mughlai delight - balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews, and light cream sauce ..... 11.95

### **Shahi Paneer**

Chunks of cheese sautéed with ginger, garlic, onions, and tomatoes; garnished with cashews and raisins, cooked in creamy sauce. A royal vegetarian delight ..... 11.95

### **Karahi Paneer**

Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger, and coriander. Made spicy! ..... 11.95

### **Vegetarian Dinner**

Choice of any vegetarian dish. Dal Shorba soup, one piece of Samosa or 3 pieces Onion Bhaji.

Also Chapaty or Nan and dessert of the day.

**For One 17.95**

**For Two 34.95**

ALL DINNERS ARE SERVED WITH BASMATI RICE

## DESSERTS

### **Ras Malai (2)**

A dessert from eastern part of India. Fresh cheese cakes served dipped in sweetened milk topped with nuts ..... 3.95

### **Mango Milk Shake**

Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater ..... 3.95

### **Mango Ice Cream**

A great Mango Ice Cream ..... 3.95

### **Kulfee**

Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater.

Delicious. A perfect compliment to every Indian meal ..... 3.95

### **Kheer**

Beloved by everyone. Rice, cooked in milk with raisins, cardamom, and nuts. Garnished with rosewater ..... 3.95

### **Gulab Jamun**

Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater ..... 3.95

**Mango Lassi** ..... 3.95