

## SOUPS & SALAD

<b>DAL SHORBA</b> Soup 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 battered fried . .	7.95
<b>COCONUT SHRIMP (6)</b> Fresh shrimp dipped in coconut batter smothered with fresh grated coconut and deep fried . . . . .	8.95
<b>HOUSE SPECIAL</b> Piece of chicken tikka, chicken pakora, lamb kabab, seekh kabab, samosa, paneer pakora and 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 bread leavened white bread made in clay oven . . . . .	2.95
<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 . . . . .	3.95
<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</b> Paratha This layered bread is filled with potatoes, green peas, cauliflower and homemade cheese with herbs and Indian spices . . . . .	3.95
<b>PUJABI 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</b> Nan Nan bread stuffed with chopped cilantro chicken, fresh onion and 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

## DELHI DARBAR

*All dinners are served with Basmati Rice*

- TANDOORI CHICKEN** Spring half chicken marinated in yogurt and freshly ground Indian spices, roasted in Tandoor over slow fire. Served on a hot sizzler . . . . . 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 . . . . . 14.95
- 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 . . . . . 15.95
- MALAI TIKKA** Tender pieces of boneless chicken flavored and marinated in cream cheese saffron Indian spices, cashews, raisins, and exotic herbs . . . . . 15.95
- MIXED GRILL** Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, tikka, and seekh kabob, served on a hot sizzler . . . . . 15.95

## BIRYANI (RICE SPECIALTIES)

*All Biryani are served with Raita*

- 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 One 16.95 For Two 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, and cardamom grilled to a perfection that melts in your mouth . . . . . 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

## BAY OF BENGAL CUISINE (SEAFOOD SPECIALTIES)

*All dinners are served with Basmati Rice*

- SHRIMP VINDALOO** Shrimp sautéed with hot Indian spices in a curry sauce with potatoes from brave men of Madras! . . . . . 15.95
- SHRIMP DO PIAZA** Fresh shrimp with green peppers, onion, tomatoes, and Indian spices . . . 15.95
- SHRIMP CURRY** Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs . . . . . 15.95
- SHRIMP SAAG** Served on a flavorful bed of spiced spinach and light cream . . . . . 15.95
- SHRIMP KORMA** Shrimp with creamy sauce and nuts . . . . . 15.95
- SHRIMP MADRAS** Shrimp cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut. . . . . 15.95
- 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 . . . . . 15.95
- 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

## GHOSH SHERE PUNJAB (LAMB SPECIALTIES)

*All dinners are served with Basmati Rice*

<b>LAMB CURRY</b> Soft lamb sautéed in a thick curry sauce. We will tailor its spiciness to your taste . . .	15.95
<b>KEEMA MUTTER</b> An ancient recipe of ground lamb, peas, coriander, and ginger . . . . .	15.95
<b>LAMB DO PIAZA</b> Tender young lamb with green pepper, onions, tomatoes, and Indian spices . .	15.95
<b>LAMB VINDALOO</b> Super hot and savory. . . . .	15.95
<b>LAMB DILRUBA</b> Soft lamb and mushrooms lightly steamed with fresh ginger, garlic, onion, and Indian spices . . . . .	15.95
<b>LAMB ROGAN JOSH</b> Cubes of lamb marinated in oriental Indian spices, sautéed with chopped tomatoes, shredded coconut in creamy sauce. . . . .	15.95
<b>LAMB BADAM PASANDA</b> Cubed pieces of lamb sautéed in special mild sauce, with almonds, cashews, and raisins. A Mughlai delight . . . . .	15.95
<b>LAMB SAAG</b> Juicy pieces of lamb boiled in Indian spices, mixed with spinach sauce and flavorful Indian spices . . . . .	15.95
<b>LAMB KARAH</b> Pieces of tender lamb sautéed with Indian spices, fresh bell pepper, and onions in a Karahi. Served in small Karahis (Wok) . . . . .	15.95
<b>LAMB MADRAS</b> Lamb cooked in hot and tangy Madras sauce, ginger and fresh herbs. .	15.95
<b>LAMB MASALA</b> Lamb marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic . .	15.95

## 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 piece 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 KARAH</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 . . . . .	13.95

**NON-VEGETARIAN DINNER** 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. **For One 19.95 For Two 38.95**

## BEVERAGES

<b>PEPSI, LEMONADE, DIET PEPSI, MT. DEW, SIERRA MIST</b> . . . . .	1.95	<b>MASALA TEA</b> Indian spiced tea with milk and sugar. . . . .	2.00
<b>DARJEELING TEA</b> Our own choice blend imported from India . . . . .	2.00	<b>ICED TEA</b> Indian spiced cold tea with slice of lemon . . . . .	2.00
<b>COFFEE</b> A delicious Colombian bend . .	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**

## DESSERTS

- RAS MALAI (2)** A dessert from eastern part of India. Fresh cheese cakes served dipped in sweetened milk topped with nuts . . . . . 4.95
- MANGO MILK SHAKE** Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater . . . . . 4.95
- MANGO ICE CREAM** A great Mango Ice Cream . . . . . 4.95
- KULFEE** Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater. Delicious. A perfect complement to every Indian meal . . . . . 4.95
- KHEER** Beloved by everyone. Rice, cooked in milk with raisins, cardamom, and nuts. Garnished with rosewater . . . . . 4.95
- GULAB JAMUN** Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater . . . . . 4.95
- MANGO LASSI** . . . . . 3.95