



## Taj Mahal Fine Indian Dining

### Appetizers

Taj Kabobs - Assorted kabobs of chicken & lamb baked in clay oven	\$9.95
Vegetable Samosa - Crisp pastry with potatoes and peas, deep fried	\$3.00
Meat Samosa - Crisp pastry with ground lamb/beef, deep fried	\$4.00
Tandoori Wings - Chicken wings marinated, spicy, baked in clay oven	\$5.95
Vegetable Assorted Platter - Mixed vegetables mildly spiced, batter-fried	\$4.95
Chicken Pakora - Mildly spiced boneless chicken, batter-fried	\$4.95
Vegetable Pakora - Mildly spiced cauliflower, potatoes, bell pepper, batter-fried	\$3.50
Onion Bhaji - Mildly spiced onion, batter-fried	\$3.50

### Soup & Salad

Taj Salad - Lettuce, cucumber, tomato, onion, lime-squeezed, mild spiced, yogurt dressing	\$3.00
Dall Soup - Lentil soup with vegetables seasoned with spices and herbs	\$3.00
Mulligtawny Mughlai Soup - Chicken soup, herbs and mild spices	\$3.00
Tomato Soup - Cooked with mild Indian spices and garlic	\$3.00

### Tandoori

*Baked to order in clay oven over mesquite charcoal, after marinating in yogurt, garlic, ginger, herbs & spices. Served with freshly made mint-cilantro and tamarind chutneys.*

Tandoori Chicken - Chicken on onion bed in sizzler	\$11.95
Chicken Tikka - Boneless chicken cubes on onion bed in sizzler	\$11.95
Seekh Kabob - Minced lamb blended with onion, garlic, ginger, spices, wrapped around skewers and baked Tandoori style. Served in sizzler on onion bed.	\$12.95
Lamb Boti Kabob - Lamb cubes on onion bed in sizzler	\$12.95
Fish Tandoori - Fish steak, India-style, on onion bed in sizzler	\$13.95
Shrimp Tandoori - Finest jumbo shrimp on onion bed in sizzler	\$13.95
Tandoori Mixed Grill - Assorted kabobs of chicken, lamb, fish, shrimp on onion bed in sizzler	\$15.95
Fish & Shrimp Tandoori - Finest jumbo shrimp & fish steak on onion bed sizzler	\$15.95

### Specialty Pilau & Rice

Peas Pilau - Peas, Raisins, Almonds, Rice	\$3.95
Kashmiry Pilau - Fruit Cocktail, Almonds, Peas, Rice	\$4.95
Basmati Rice - Plain	\$2.95





*All entries served mild, medium or hot (as ordered).*

### Curries

*Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger and tomato, having a medium thick sauce.*

Chicken Curry	\$11.95	Shrimp Curry	\$13.95
Roghan Josh Curry (Lamb Curry)	\$12.95	Fish Curry	\$13.95

### Masalas

*Best of both worlds.*

*(Involves both Tandoori cooking and preparation similar to curries, but having thicker sauce.)*

Chicken Tikka Masala	\$11.95	Shrimp Masala	\$13.95
Lamb Masala	\$12.95	Fish Masala	\$13.95

### Kormas

*(A very special dish of tender, marinated pieces of boneless meat, cooked with onion, whipped cream or yogurt, almonds and delicately spiced.)*

Chicken Korma	\$11.95	Shrimp Korma	\$13.95
Lamb Korma	\$12.95	Fish Korma	\$13.95

### Saags

*(Boneless, tender meat pieces cooked with chopped spinach and freshly ground spices, garlic, ginger, onion, tomato and whipped cream or yogurt delicately added.)*

Chicken Saag	\$11.95	Lamb Boti Saag	\$12.95
Chicken Tikka Saag	\$11.95	Shrimp Saag	\$13.95
Lamb Saag	\$12.95	Fish Saag	\$13.95

### Vindaloos

*(Very hot dish cooked with potato to serve as a fire extinguisher. A specialty of Goa, India. Influenced by Portuguese occupation. A favorite of the British.)*

Chicken Vindaloo	\$11.95	Shrimp Vindaloo	\$13.95
Lamb Vindaloo	\$12.95	Fish Vindaloo	\$13.95

### Bhuna

*(Boneless meat pieces cooked with onion, tomatoes, bell peppers and spices.)*

Chicken Bhuna	\$11.95	Lamb Boti Bhuna	\$12.95
Chicken Tikka Bhuna	\$11.95	Shrimp Bhuna	\$13.95
Lamb Bhuna	\$12.95	Fish Bhuna	\$13.95

### Biryanis

*(Aromatic Basmati Rice from India, cooked with meat or vegetables, delicately spiced including saffron. It's a meal by itself. Some like it with Raita on the side.)*

Vegetable Biryani	\$10.95	Shrimp Biryani	\$13.95
Chicken Biryani	\$11.95	Combination Biryani	\$13.95
Lamb Biryani	\$12.95	<i>(Lamb, Chicken, Vegetable &amp; Shrimp)</i>	





## Vegetarian Specialities

*(Over the centuries India has been known as the cradle of vegetarianism.  
A selection of the most popular dishes is included below.)*

Vegetable Korma - <i>Mixed vegetables cooked in whipped cream and nuts</i>	\$9.95
Saag Paneer - <i>Spinach cooked in homemade cheese, in cream</i>	\$9.95
Alu Gobi - <i>Cauliflower and potato cooked with herbs and spices</i>	\$9.95
Matter Paneer - <i>Green peas with homemade cheese in mild gravy</i>	\$9.95
Alu Matter - <i>Potatoes cooked with peas and spices</i>	\$9.95
Bharta Makhni - <i>Tandoori eggplant with herbs, onion, tomato &amp; butter</i>	\$9.95
Mushroom Matter - <i>Mushroom cooked with onions, tomatoes, peas and spices</i>	\$9.95
Bhindi Masala - <i>Okra cooked with onion, tomatoes and spices</i>	\$9.95
Tarka Dall- <i>Lentils cooked with garlic, ginger, tomatoes and spices</i>	\$9.95
Bombay Alu - <i>Potatoes cooked with onion, tomatoes, peas and spices</i>	\$9.95
Alu Saag - <i>Potatoes cooked with spinach and spices</i>	\$9.95
Channa Masala - <i>Chick peas cooked with special masala sauce</i>	\$9.95
Malai Kofta - <i>Homemade mixed vegetables with cheese</i>	\$9.95

## Specialty Dishes

Chicken Mughlai - <i>Chicken pieces cooked in a thick sauce with cream &amp; eggs</i>	\$11.95
Lamb Mughlai - <i>Lamb pieces cooked in a thick sauce with cream &amp; eggs</i>	\$12.95
Keema Matter - <i>Ground lamb meat and peas in a medium to mild sauce</i>	\$12.95
Chicken Madras - <i>Chicken pieces cooked with a blend of hot spices (Traditionally a very hot dish)</i>	\$11.95
Lamb Madras - <i>Lamb with a blend of hot spices</i>	\$12.95
Chicken Kashmiry - <i>Chicken pieces cooked in creamy sauce with fruits</i>	\$11.95
Lamb Kashmiry - <i>Lamb cooked in creamy sauce with fruits</i>	\$12.95
Chicken Dopiaza - <i>Chicken cooked with onions and spices</i>	\$11.95
Chicken Makhani - <i>Chicken cooked with onions, bell peppers and spices</i>	\$11.95
Chicken Danshak - <i>Chicken cooked with lentils in sweet &amp; sour sauce</i>	\$11.95
Lamb Danshak - <i>Lamb cooked with lentils in sweet &amp; sour sauce</i>	\$12.95

## Baked-to-Order Oven-Hot-Breads

*(Baked in a clay oven with mesquite charcoal.)*

Naan - <i>Popular Indian-style leavened bread of fine flour</i>	\$1.50
Garlic Naan - <i>Naan with a subtle touch of garlic</i>	\$2.50
Roti - <i>Whole-wheat flour traditional bread</i>	\$1.50
Paratha - <i>Multi-layered, buttered, whole-wheat bread</i>	\$2.50
Alu Paratha - <i>Paratha stuffed with spiced mashed potatoes and onion</i>	\$2.50
Taj Paratha - <i>Paratha stuffed with chicken and almonds</i>	\$2.95
Kabli Naan - <i>Naan cooked in clay oven with almonds and raisins</i>	\$2.50
Keema Naan - <i>Leavened bread stuffed with ground lamb</i>	\$2.95
Onion Kulcha - <i>Naan bread stuffed with onions and spices</i>	\$2.50
Cheese Naan - <i>Naan bread stuffed with cheese</i>	\$2.50
Puri - <i>Whole-wheat flour, puffed bread, deep fried</i>	\$1.75
Bhatura - <i>Leavened fine flour bread, deep fried</i>	\$1.75
Alu Naan - <i>Naan stuffed with potatoes and peas</i>	\$2.50

## Desserts

Mango Kulfi - <i>India-style ice cream with mango flavor</i>	\$3.50
Kulfi - <i>Homemade special India-style ice cream with pistachio, saffron</i>	\$3.50
Gulab Jamun - <i>Cream of milk balls in light syrup</i>	\$3.50
Kheer - <i>Basmati rice pudding, sprinkled with almonds and pistachio</i>	\$3.50





## BEVERAGES

Lassi ( <i>Homemade yogurt shake, sweetened, salted, plain, as ordered</i> )	\$3.00
Mango Lassi ( <i>Mango yogurt shake, sweetend</i> )	\$3.00
Indian-style Tea ( <i>Indian tea made with cardamon and fennel seed</i> )	\$2.00
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mtn. Dew, Iced Tea, Lemonade, Soda Water	\$2.00
Perrier ( <i>Sparkling water</i> )	\$2.00

## BEER

Taj Mahal (22 oz.) ( <i>Premium Lager</i> )	\$5.95
Flying Horse (22 oz.) ( <i>Royal Lager</i> )	\$5.95
King Fisher ( <i>Premium Lager</i> )	\$4.00
Maharaja ( <i>Premium Pilsner</i> )	\$4.00
Heineken	\$3.50
Paulaner Hefe-Weizen ( <i>Natural Wheat</i> )	\$3.50
Amstel Light	\$3.50
Guinness	\$3.50
Harps Lager	\$3.50
Kaliber ( <i>Non Alcoholic Beer</i> )	\$3.50

## WJNES

	<u>GLASS</u>	<u>BOTTLE</u>
<b>KENDALL JACKSON - Chardonnay - Merlot - Cabernet</b>		\$20.00

### WHITES

Robert Mondavi Coastal Chardonnay	\$5.00	\$15.00
Clos du Bois Chardonnay	\$6.00	\$22.00
Sonoma-Cutrer Russian River Ranches Chardonnay	\$7.00	\$25.00
Bollini Pinot Grigio (Italy)	\$6.00	\$22.00
Robert Mondavi Napa Valley Fume Blanc	\$6.00	\$20.00

### BERINGER

White Zinfandel	\$5.00	\$15.00
Nights Valley Cabernet Sauvignon		\$25.00

### REDS

Robert Mondavi Coastal Cabernet Sauvignon	\$5.00	\$15.00
Robert Mondavi Coastal Merlot	\$5.00	\$15.00
Louis Jadot Beaujolais Villages, France	\$5.00	\$17.00
Shiraj (Greg Norman-Australia)	\$5.00	\$17.00
Lousi Jadot Pinot Noir (France)		\$25.00
Michel Picard Chateauneuf-Du-Pape (France)		\$40.00

