



TAJ MAHAL

MASALA

Indian Restaurant



FOOD ALLERGY WARNING

Please be advised that food prepared here contains these ingredients:

PEANUTS, ALMONDS, TREE NUTS, MILK, WHEAT AND EGGS.

For more information please speak with the Manager

APPETIZERS

1. **Somosa (2 pcs)** _____ \$3.99
Crispy Turnovers filled with spiced mashed potatoes and Peas
2. **Bhujiah (Onion Bhajee) (4 pcs.)** _____ \$4.99
Spiced Onion Fritters
3. **Malagatany Soup** _____ \$3.25
A traditional delicately flavored soup made from lentils and tomatoes

FROM THE GARDEN

4. **Saag Aloo** _____ \$9.99
Spinach cooked with potatoes in a spiced curry sauce
5. **Aloo Mattor Gobi** _____ \$9.99
Potatoes, green peas, and cauliflower cooked in a delicately spiced sauce
6. **Mattor Panir** _____ \$10.99
Homemade Ricotta cheese cooked with green peas in a spice flavored sauce
7. **Saag (Palaak) Panir** _____ \$10.99
Homemade Ricotta cheese cooked with fresh spinach in a spice flavored sauce
8. **Chana Masala** _____ \$11.99
Chickpeas cooked in a delicately spiced Masala sauce

INDIAN BREAD

9. **Tandoori Nan** _____ \$1.99
Unleavened bread made of very fine flour cooked in the Tandoori
10. **Garlic Nan** _____ \$2.95
Unleavened bread made of very fine flour and garlic cooked in the Tandoori
11. **Cheese Nan** _____ \$2.95
A Tandoori Nan stuffed with Mozzarella Cheese
12. **Onion Nan** _____ \$2.95
A Tandoori Nan stuffed with onions

TANDOORI SIZZLERS

13. **Tandoori Chicken** _____ \$13.99
Spring chicken marinated in yogurt and specially ground spices that is cooked in the Tandoori
14. **Chicken Tikka** _____ \$13.99
Boneless chicken breast marinated in yogurt and fresh ground spices that is cooked in the Tandoori
15. **Lamb or Chicken Shish Kebab** _____ \$16.99
Spiced ground lamb or chicken skewered and cooked in the Tandoori oven

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SEAFOOD SPECIALITIES

16. Shrimp Curry _____ \$16.99
Bengal Shrimp cooked in a spiced curry sauce
17. Shrimp Vindaloo _____ \$16.99
Bengal Shrimp cooked with potatoes in a spicy and tangy curry sauce
18. Crab Meat Bhuna _____ \$15.99
Fresh Crab meat cooked in specially prepared herbs and spices
19. Grouper Curry _____ \$16.99
Fresh Grouper with ginger and garlic in a spicy flavored curry sauce

CHICKEN SPECIALITIES

20. Chicken Tikka Masala _____ \$15.99
Freshly buttered chicken Tikka that has been cut and cooked again in a creamy Masala sauce
21. Chicken Curry _____ \$13.99
Boneless chicken cooked in mild spices and delicate curry sauce
22. Chicken Dupiaza _____ \$14.99
A delicate chicken curry cooked with chunks of onions in a spice flavored sauce
23. Chicken Vindaloo _____ \$14.99
Boneless chicken cooked with potatoes in a spicy tangy curry sauce

LAMB/BEEF/GOAT SPECIALITIES

24. Lamb or Beef Curry _____ \$14.99
Lean spring lamb or beef cooked in freshly ground spices in a delicate curry sauce
25. Goat Curry _____ \$14.99
Fresh spring goat cooked in a delicate curry sauce
26. Lamb or Beef Vindaloo _____ \$14.99
Lean spring lamb or beef cooked with potatoes in a spicy tangy sauce
27. Lamb Dupiaza _____ \$14.99
A delicate lamb curry cooked with chunks of onion in a spice flavored sauce
28. Lamb or Beef Korma _____ \$14.99
A gently spice lamb or beef dish cooked in sweet spices with cream, almonds and raisins

BEVERAGES

(Free Refills on Iced Tea Only)

30. Soft Drinks _____ (Coke, Diet Coke, Sprite) _____ \$1.50
31. Mineral Water _____ (San Pellegrino) _____ Med \$3.99 | Large _____ \$4.99
32. Iced Tea _____ \$1.50
33. Indian Chai Tea _____ \$1.50
Indian hot tea fused with ginger, cardamom, cinnamon, cloves and cream
34. Mango Lassi _____ Indian Yogurt Smoothie flavored with mangoes _____ \$2.99

ENTRÉES SERVED WITH BASMATI RICE