

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. Bhujiah (Onion Bhajee) (4 pcs.)_____ \$4.99
Spiced Onion Fritters
2. Somosa (2 pcs.)_____ \$3.99
Crispy Turnovers filled with spiced mashed potatoes and Peas
3. Shrimp Pakora (4 pcs.)_____ \$10.99
Spiced Shrimp Fritters
4. Assorted Indian Hors d'oeuvres_____ \$10.99
Assorted Indian Appetizers consisting of (1) Somosa, (2) Eggplant Fritters, and Veggie Pakoras
5. Chana Bhajee with Poori_____ \$6.99
Spiced Pan Fried Chickpeas flavored with spices, herbs, and served with Poori
6. Chana Chaat_____ \$6.99
A tangy and flavorful Chickpea salad
7. Crab Bengal_____ \$8.99
Sautéed Crab Meat with onions and tomatoes flavored with spices, herbs and served with Poori
8. Malagatany Soup_____ \$3.25
A traditional delicately flavored soup made from lentils and tomatoes

FROM THE GARDEN

9. Saag Aloo _____ \$12.99
Spinach cooked with potatoes in a spiced curry sauce
10. Panir Masala_____ \$12.99
Homemade Ricotta cheese cooked in a creamy Masala sauce
11. Aloo Mattor Gobi_____ \$11.99
Potatoes, green peas, and cauliflower cooked in a delicately spiced sauce
12. Bhindi Masala_____ \$12.99
Okra cooked Madras style in herb and spiced Masala sauce
13. Mushroom Saag_____ \$12.99
Fresh mushrooms and spinach cooked in a spice flavored sauce
14. Mattor Panir_____ \$12.99
Homemade Ricotta cheese cooked with green peas in a spice flavored sauce
15. Chana Saag_____ \$12.99
Chickpeas in a Spinach and Tomato Masala sauce
16. Saag (Palaak) Panir_____ \$12.99
Homemade Ricotta cheese cooked with fresh spinach in a spice flavored sauce
17. Chana Masala_____ \$11.99
Chickpeas cooked in a delicately spiced Masala sauce
18. Tarka Daal_____ \$11.99
A famous Yellow Lentil dish cooked with herbs and spices
19. Eggplant Karahi_____ \$12.99
Sliced eggplant cooked with chunks of green bell peppers and onions in a tangy curry sauce
20. Eggplant Tikka Masala_____ \$12.99
Eggplant in Masala sauce
21. Mixed Vegetable Curry_____ \$13.99
Fresh mixed vegetables in a delicious curry sauce
22. Saag Aloo Panir_____ \$14.99
A delicious spinach, potato and cottage cheese curried dish

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INDIAN BREADS

23. Plain Nan_____ \$1.99
Unleavened bread made of very fine flour cooked in the Tandoori
24. Garlic Nan_____ \$2.95
Unleavened bread made of a very fine flour and garlic cooked in the Tandoori
25. Onion Nan_____ \$2.95
A Tandoori Nan that is stuffed with onions
26. Peshawari Nan_____ \$2.95
A Tandoori Nan stuffed with almonds, coconut, and raisins
27. Afghani Nan_____ \$4.99
A Nan from Afghanistan that is stuffed with ground lamb and onions topped with Sesame seeds
28. Bullet Nan _____ \$3.99
A Tandoori Nan stuffed with green chilies
29. Cheese Nan_____ \$2.95
A Tandoori Nan stuffed with Mozzarella Cheese
30. Parata_____ \$2.50
A multi-layered pan fried Indian bread
31. Aloo Parata_____ \$2.95
A Parata that is stuffed with spiced mashed potatoes
32. Mughlai Parata _____ \$6.99
A traditional Bangladesh Parata stuffed with minced meat, eggs, and onions
33. Roti_____ \$1.99
Indian bread made from whole wheat flour cooked on a flat pan called a Tawa, similar to a tortilla
34. Poori_____ \$1.50
A light deep fried bread made of wheat flour
35. Aloo Nan_____ \$2.99
A potato stuffed Indian flat bread

TANDOORI SIZZLERS

36. Tandoori Chicken_____ \$15.99
Spring chicken marinated in yogurt and specially ground spices that is cooked in the Tandoori
37. Chicken Tikka_____ \$16.99
Boneless chicken breast marinated in yogurt and fresh ground spices that is cooked in the Tandoori
38. Shrimp Tandoori_____ \$16.99
Bengal shrimp marinated in yogurt and fresh ground spices that is cooked in the Tandoori
39. Lamb or Chicken Shish Kebab_____ \$17.99
Spiced ground lamb or chicken that has been skewered and cooked in the Tandoori oven

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BIRYANI SPECIALITIES

All Entrées Served With Basmati Rice

40. Banarsi Pillau..... \$15.99
A rich flavored Indian rice dish cooked with veggies, nuts, fruit, fresh herbs and spices
41. Chicken Biryani..... \$15.99
A classic Indian rice dish cooked with marinated chicken in fresh herbs and spices
42. Lamb Biryani..... \$17.99
A classic Indian rice dish cooked with marinated lamb meat in fresh herbs and spices
43. Goat Biryani..... \$17.99
A classic Indian Mughal dish cooked with marinated goat (mutton) and fresh herbs and spices
44. Shrimp Biryani..... \$17.99
A classic Indian rice dish cooked with fresh Bengal shrimp, herbs and spices
45. Grouper Biryani..... \$17.99
A fresh fish Biryani cooked with Grouper, fresh herbs and spices

SEAFOOD SPECIALTIES

Fish at Market Prices

(Sometimes)

All Entrées Served With Basmati Rice

46. Shrimp Curry..... \$17.99
Bengal Shrimp cooked in a spiced curry sauce
47. Shrimp Vindaloo ..... \$17.99
Bengal Shrimp cooked with potatoes in a spicy and tangy curry sauce
48. Shrimp Sabzi (Vegetable)..... \$17.99
A shrimp curry cooked with 1 veggie: spinach, peas, or mushrooms *Extra veggies \$1.50*
49. Shrimp Tikka Masala..... \$18.99
Buttered Tandoori shrimp cooked in a delicate cream Masala sauce.
50. Shrimp Bengal ..... \$18.99
A spicy shrimp dish cooked with fresh green chilies and onions in a Bengal style sauce
51. Salmon Masala..... \$18.99
Fresh salmon cooked with fish Masala, ginger, and garlic in a creamy Masala sauce
52. Grouper Curry..... \$17.99
Fresh Grouper with ginger and garlic in a spicy flavored curry sauce
53. Crab Meat Bhuna..... \$17.99
Crab meat with onion, tomato, flavored spice in curry sauce



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CHEF SPECIALTIES

All Entrées Served With Basmati Rice

54. Chicken Tikka Masala_____ \$17.99
A freshly buttered Chicken Tikka that has been cut and cooked in a creamy Masala sauce
55. Mixed Grill_____ \$19.99
Assortment of Tandoori meats: chicken Tikka, Tandoori Chicken, Lamb Tikka, and Shrimp Tandoori Masala sauce
56. Rogan Josh_____ \$17.99
A special aromatic Lamb Curry dish hailing from Kashmir
57. Lamb Tikka Masala_____ \$18.99
Buttered lam Tikka that has been cooked again in a creamy Masala sauce
58. Lamb or Beef Hari Kebab _____ \$18.99
A very spicy lamb or beef dish cooked with ginger, green chilies and kebab spices.
59. Chicken Malia Kebab_____ \$15.99
Boneless chicken cooked with yogurt, coconut, and bell peppers in a light sauce
60. Shrimp Patia _____ \$16.99
Bengal shrimp Persian style cooked with Lentils and hot spices
61. Vegetable Kofta_____ \$13.99
Spiced vegetable balls cooked in a delicate curry sauce
62. Shrimp, Lamb or Beef Dostana_____ \$17.99
A gently spiced shrimp, lamb or beef curry cooked with pine nuts, pecans, walnuts and curry sauce

CHICKEN SPECIALTIES

All Entrées Served With Basmati Rice

63. Chicken Curry_____ \$15.99
Boneless chicken cooked in mild spices and delicate curry sauce
64. Chicken Dupiaza_____ \$16.99
A delicate chicken curry cooked with chunks of onions in a spice flavored sauce
65. Chicken Vindaloo _____ \$16.99
Boneless chicken cooked with potatoes in a spicy tangy curry sauce
66. Chicken Madras_____ \$16.99
South Indian style boneless chicken cooked with tomatoes and coconut milk in a delicate sauce
67. Chicken Dhansak _____ \$16.99
Persian style boneless chicken cooked with lentils and hot spices
68. Chicken Sabzi (Vegetable)_____ \$16.99
Chicken curry with choice of 1 veggie: Spinach, peas, or mushrooms *Extra veggies \$1.50*
69. Chicken Korma_____ \$16.99
A gently spiced chicken dish cooked with sweet spices in cream, almonds and raisins
70. Chicken Karahi_____ \$16.99
Boneless chicken cooked with onions, bell peppers, in a tangy curry sauce

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LAMB, BEEF OR GOAT SPECIALTIES

All Entrées Served With Basmati Rice

71. Lamb or Beef Curry_____ \$17.99
Lean spring lamb or beef cooked in freshly ground spices in a delicate curry sauce
72. Goat Curry_____ \$17.99
Fresh spring goat cooked in a delicate curry sauce
73. Lamb or Beef Madras_____ \$17.99
South Indian style lean spring lamb or beef with tomatoes and coconut milk in a light sauce
74. Lamb or Beef Vindaloo _____ \$17.99
Lean spring lamb or beef cooked with potatoes in a spicy tangy sauce
75. Lamb Dupiaza_____ \$17.99
A delicate lamb curry cooked with chunks of onion in a spice flavored sauce
76. Lamb or Beef Sabzi_____ \$17.99
A curry dish with a choice of 1 veggie: Spinach, peas or mushrooms *Extra veggies \$1.50*
77. Lamb or Beef Dhansak _____ \$17.99
Persian style lean spring lamb or beef cooked with lentils and hot spices
78. Lamb or Beef Korma_____ \$17.99
A gently spiced lamb or beef dish cooked in sweet spices with cream, almonds and raisins

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SIDE DISHES AND CONDIMENTS

79. Mango Chutney_____ \$3.50
80. Mango Pickle (Achar)_____ \$3.50
81. Rayta_____ \$3.95
A whipped yogurt sauce with chopped cucumbers and spices
82. Assorted Condiments_____ \$8.99
Assortment of mango chutney, mango pickle, garlic pickle, onion chutney, and Rayta
83. Cucumber Salad_____ \$5.95
84. Onions, Lemons, and Green Chilies_____ \$2.50
85. Extra Rice_____ \$2.50

DESSERT

86. Kheer_____ \$2.50
Indian Rice Pudding made from ground rice, milk, raisins, cardamom, and pistachios (Served cold)
87. Kulfi_____ \$3.50
Indian Ice Cream flavored with rose water and saffron. Topped with pistachios
88. Gulab Jamun_____ \$2.50
Golden fried ricotta cheese balls soaked in heavy honey syrup (Served warm)

BEVERAGES

(Free Refills on Iced Tea Only)

89. Soft Drinks_____ (Coke, Diet Coke, Sprite) _____ \$1.50
90. Mineral Water (San Pellegrino)_____ [Small \$1.99] [Medium \$3.99]
91. Iced Tea_____ \$1.50
92. Indian Chai Tea_ Indian hot tea fused with ginger, cardamom, cinnamon, cloves and cream_ \$1.50
93. Mango Lassi_____ Indian Yogurt Smoothie flavored with mangoes_____ \$2.99