



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

CHEF SPECIALTIES

All Entrées Served With Basmati Rice

- 54. Chicken Tikka Masala _____ \$20.99
A freshly buttered Chicken Tikka that has been cut and cooked in a creamy Masala sauce
- 55. Mixed Grill _____ \$21.99
Assortment of Tandoori meats: chicken Tikka, Tandoori Chicken, Lamb Tikka, and Shrimp Tandoori Masala sauce
- 56. Rogan Josh _____ \$20.99
A special aromatic Lamb Curry dish hailing from Kashmir
- 57. Lamb Tikka Masala _____ \$21.99
Buttered lamb Tikka that is cooked again in a creamy Masala sauce
- 58. Lamb or Beef Hari Kebab _____ \$21.99
A very spicy lamb or beef dish cooked with ginger, green chilies and kebab spices.
- 59. Chicken Malia Kebab _____ \$20.99
Boneless chicken cooked with yogurt, coconut, and bell peppers in a light sauce
- 60. Shrimp Patia _____ \$20.99
Bengal shrimp Persian style cooked with Lentils and hot spices
- 61. Vegetable Kofta _____ \$14.99
Spiced vegetable balls cooked in a delicate curry sauce
- 62. Shrimp, Lamb or Beef Dostana _____ \$21.99
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 _____ \$19.99
Boneless chicken cooked in mild spices and delicate curry sauce
- 64. Chicken Dupiaza _____ \$19.99
A delicate chicken curry cooked with chunks of onions in a spice flavored sauce
- 65. Chicken Vindaloo _____ \$19.99
Boneless chicken cooked with potatoes in a spicy tangy curry sauce
- 66. Chicken Madras _____ \$19.99
South Indian style boneless chicken cooked with tomatoes and coconut milk in a delicate sauce
- 67. Chicken Dhansak _____ \$19.99
Persian style boneless chicken cooked with lentils and hot spices
- 68. Chicken Sabzi (Vegetable) _____ \$19.99
Chicken curry with choice of 1 veggie: Spinach, peas, or mushrooms
Extra veggies \$1.50
- 69. Chicken Korma _____ \$19.99
A gently spiced chicken dish cooked with sweet spices in cream, almonds and raisins
- 70. Chicken Karahi _____ \$19.99
Boneless chicken cooked with onions, bell peppers, in a tangy curry sauce

CHOOSE SPICE:

1-MILD 2-MEDIUM 3-AMERICAN HOT 4-HOT 5-INDIAN HOT!



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

LAMB, BEEF OR GOAT SPECIALTIES

All Entrées Served With Basmati Rice

- 71. Lamb or Beef Curry _____ \$20.99
Lean spring lamb or beef cooked in freshly ground spices in a delicate curry sauce
- 72. Goat Curry _____ \$20.99
Fresh spring goat cooked in a delicate curry sauce
- 73. Lamb or Beef Madras _____ \$20.99
South Indian style lean spring lamb or beef with tomatoes and coconut milk in a light sauce
- 74. Lamb or Beef Vindaloo _____ \$20.99
Lean spring lamb or beef cooked with potatoes in a spicy tangy sauce
- 75. Lamb Dupiaza _____ \$20.99
A delicate lamb curry cooked with chunks of onion in a spice flavored sauce
- 76. Lamb or Beef Sabzi _____ \$20.99
A curry dish with a choice of 1 veggie: Spinach, peas or mushrooms
Extra veggies \$1.50
- 77. Lamb or Beef Dhansak _____ \$20.99
Persian style lean spring lamb or beef cooked with lentils and hot spices
- 78. Lamb or Beef Korma _____ \$20.99
A gently spiced lamb or beef dish cooked in sweet spices with cream, almonds and raisins

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 _____ \$3.50
Indian Rice Pudding made from ground rice, milk, raisins, cardamom, and pistachios (Served cold)
- 87. Kulfi _____ UNAVAILABLE AT THIS TIME _____ \$3.50
Indian Ice Cream flavored with rose water and saffron.
Topped with pistachios
- 88. Gulab Jamun _____ \$3.50
Golden fried ricotta cheese balls soaked in rose water & honey syrup (Served warm)

BEVERAGES

(Free Refills on Iced Tea Only)

- 89. Soft Drinks ___ (Coke, Diet Coke, Sprite) _____ \$1.99
- 90. Mineral Water (San Pellegrino) ___ [Small \$1.99] [Medium \$3.99]
- 92. Indian Chai Tea _____ \$2.50
Indian hot tea fused with ginger, cardamom, cinnamon, cloves and cream
- 93. Mango Lassi _____ \$3.50
Indian Yogurt Smoothie Flavored with mango

TAJ MAHAL MASALA Indian Restaurant



DINNER MENU

Take-Out
or
DoorDash
Delivery

Business Hours:

DINNER
Sunday – Saturday
4pm – 8pm

Halal Meat

4/1/2022

772-770-1120

2050 11th Avenue
Vero Beach, FL 32960

www.tajmahalmasalaf.com



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



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



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.)_____ \$12.99
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_____ \$10.99
Sautéed Crab Meat with onions and tomatoes flavored with spices, herbs and served with Poori
- 8. Malagatany Soup_____ \$4.99
A traditional delicately flavored soup made from lentils and tomatoes

FROM THE GARDEN

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

INDIAN BREADS

- 23. Plain Nan_____ \$1.99
Unleavened bread made of very fine flour cooked in the Tandoori
- 24. Garlic Nan_____ \$2.99
Unleavened bread made of a very fine flour and garlic cooked in the Tandoori
- 25. Onion Nan_____ \$2.99
A Tandoori Nan that is stuffed with onions
- 26. Peshawari Nan_____ \$3.99
A Tandoori Nan stuffed with almonds, coconut, and raisins
- 27. Afghani Nan_____ \$5.99
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_____ \$2.99
A Tandoori Nan stuffed with Mozzarella Cheese
- 30. Parata_____ CALL FOR AVAILABILITY_____ \$2.99
A multi-layered pan fried Indian bread
- 31. Aloo Parata_____ CALL FOR AVAILABILITY_____ \$3.15
A Parata that is stuffed with spiced mashed potatoes
- 32. Mughlai Parata_____ CALL FOR AVAILABILITY_____ \$8.99
A traditional Bangladesh Parata stuffed with minced meat, eggs, and onions
- 33. Roti_____ CALL FOR AVAILABILITY_____ \$2.25
Indian bread made from whole wheat flour cooked on a flat pan called a Tawa, similar to a tortilla
- 34. Poori_____ CALL FOR AVAILABILITY_____ \$1.99
A light deep fried bread made of wheat flour
- 35. Aloo Nan_____ \$3.15
A potato stuffed Indian flat bread

TANDOORI SIZZLERS

- 36. Tandoori Chicken_____ \$19.99
Spring chicken marinated in yogurt and specially ground spices that is cooked in the Tandoori
- 37. Chicken Tikka_____ \$18.99
Boneless chicken breast marinated in yogurt and fresh ground spices that is cooked in the Tandoori
- 38. Shrimp Tandoori_____ \$19.99
Bengal shrimp marinated in yogurt and fresh ground spices that is cooked in the Tandoori
- 39. Lamb or Chicken Shish Kebab_____ (Chicken)___ \$20.99
Spiced ground lamb or chicken that has been (Lamb)___ \$21.99
skewered and cooked in the Tandoori Oven

CHOOSE SPICE:

1-MILD 2-MEDIUM 3-AMERICAN HOT 4-HOT 5-INDIAN HOT!

BIRYANI SPECIALTIES

A Dish Cooked With Rice, Almonds and Raisins

- 40. Banarsi Pillau_____ \$16.99
A rich flavored Indian rice dish cooked with veggies, nuts, fruit, fresh herbs and spices
- 41. Chicken Biryani_____ \$18.99
A classic Indian rice dish cooked with marinated chicken in fresh herbs, Spices, almonds and raisins
- 42. Lamb Biryani_____ \$21.99
A classic Indian rice dish cooked with marinated lamb meat in fresh herbs, spices, almonds and raisins
- 43. Goat Biryani_____ \$20.99
A classic Indian Mughal dish cooked with marinated goat (mutton) and fresh herbs, spices, almonds and raisins
- 44. Shrimp Biryani_____ \$20.99
A classic Indian rice dish cooked with fresh Bengal shrimp, herbs, Spices, almonds and raisins
- 45. Grouper Biryani_____ \$21.99
A fresh fish Biryani cooked with Grouper, fresh herbs, spices, almonds and raisins

SEAFOOD SPECIALTIES

Fish at Market Prices
(Sometimes)

All Entrées Served With Basmati Rice

- 46. Shrimp Curry_____ \$19.99
Bengal Shrimp cooked in a spiced curry sauce
- 47. Shrimp Vindaloo_____ \$19.99
Bengal Shrimp cooked with potatoes in a spicy and tangy curry sauce
- 48. Shrimp Sabzi (Vegetable)_____ \$20.99
A shrimp curry cooked with 1 veggie: spinach, peas, or mushrooms
Extra veggies \$1.50
- 49. Shrimp Tikka Masala_____ \$20.99
Buttered Tandoori shrimp cooked in a delicate cream Masala sauce
- 50. Shrimp Bengal_____ \$20.99
A spicy shrimp dish cooked with fresh green chilies and onions
In a Bengal style sauce
- 51. Salmon Masala_____ At Market Price_____ \$21.99
Fresh salmon cooked with fish Masala, ginger, and garlic in a creamy Masala sauce
- 52. Grouper Curry_____ At Market Price_____ \$21.99
Fresh Grouper with ginger and garlic in a spicy flavored curry sauce
- 53. Crab Meat Bhuna_____ At Market Price_____ \$21.99
Crab meat with onion, tomato, flavored spice in curry sauce

CHOOSE SPICE:

1-MILD 2-MEDIUM 3-AMERICAN HOT 4-HOT 5-INDIAN HOT!