

APPETIZERS

- SAMOSA** \$ 6.99
Fried pastry with seasonal potatoes, peas & fresh herbs.
- MEAT SAMOSA** \$ 9.50
Dairy free, golden crisp stuffed with meat.
- PAKORAS**
Chickpea flour & fenugreek battered fried fritters served with cilantro mint & tamarind chutney
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|------------------|---------------|----------------|-------------|
| VEGETABLE | PANEER | CHICKEN | FISH |
| \$ 7.99 | \$ 9.99 | \$ 9.99 | \$ 10.99 |
- KEEMA KABAB** \$ 10.99
Broiled lamb kababs seasoned with onions & served with mint and tamarind chutney.
- GOBI MANCHURIAN** \$ 9.99
Indian dish lightly battered cauliflower bite piece fried mix sauce & served with chutney.
- PAN PANEER**..... \$ 9.99
Indian home made cheese roasted in pan with cumin seeds & cilantro served with mint & tamarind chutney.
- TANDOORI CHICKEN WINGS** \$ 10.99
Chicken wings roasted in the tandoor oven served with mint & tamarind chutney.
- HUMMAS BI-TAHINI** \$ 7.50
The original middle eastern dip of garbanzo beans, tahini sauce served with plain bread.
- BABA GHANOUJ** \$ 7.50
Eggplant smoked in clay oven pureed with tahini sauce, garlic & olive oil served with plain bread.
- VEGETABLE DELIGHT (SERVED TWO)** \$ 11.99
A selection of samosa, pakoras served with mint & tamarind chutney.
- TAJ SPECIAL DELIGHT (SERVED TWO)** \$ 13.99
A selection of meat samosa, pakoras & two piece chicken tikka served with mint & tamarind chutney.

TAJ SPECIALS

- ALOO TIKKI** \$ 10.99
Spiced potato patties fried crisp on the outside.
- PAANI PURI SHOT** \$ 8.50
Made by indian semolina served with potatoes, sev & delicious sweet & tart syrup.
- DAHI PURI** \$ 9.50
Crisp semolina puffs, sev, potatoes filling house yogurt & chutneys.
- SAMOSA CHAAT** (TWO PIECE) ... \$ 11.99
Fried pastry with seasonal potatoes, peas & fresh herbs served with garbanzo beans, chopped onion and home made yogurt & chutneys.

ENTREES

ALL ENTREES GLUTEN FREE

CHICKEN	LAMB	BEEF	PWAWN	FISH	GOAT
\$ 16.99	\$ 17.99	\$ 17.99	\$ 18.99	\$ 18.99	\$ 19.99

TRADITIONAL CURRY

Traditional brown curry prepared with onion, tomato & Indian spices

COCONUT CURRY

Rich Coconut curry made with coconut milk and ground special spices

MANGO CURRY

Tender pieces of meat simmered in a tangy with mango curry sauce

TIKKA MASALA

Tender meat with tomato based creamy sauce, fresh herbs & spices

SHAHI KORMA

A traditional mughlai dish made with foreign mix of herbs, garnish with nuts.

JALFRAZI

Onion, tomatoes based brown curry, onion, bellpapper, garlic, ginger & indian spices

VINDALOO

Foreign influence lemon juice curry cooked with potatoes & fresh herbs

ROGAN JOSH

Brown curry made with tomatoes, ginger garlic & rogan josh paste

KASHMIRI MASALA

Distinctive creamy curry cooked with tomatoes, onions fresh herbs and apple

CHILLI MASALA

Our traditional dish cooked with tomatoes, bellpappers, onion slices & white vinegar

KARAHI

Traditional curry with tomatoes, ginger, garlic, bellpapers & fresh herbs

SAAG

Creamy spinach simmered with onion and fresh herbs

BUTTER CHICKEN

\$ 17.99

Tender white meat cooked in a smooth & buttery tomatoes creamy sauce with ginger, garlic & spices

POMEGRANATE

\$ 17.99

Tandoor roasted breast of chicken, smothered with pomegranate curry sauce

CHICKEN CHOLEY

\$ 17.99

Traditional tomato, onion based brown curry with garbanzo beans & fresh herbs

CHICKEN ACHAARI

\$ 17.99

Tangy mango pickled curry. Gluten and Dairy free.

ADDITIONS ENTREE

SUBSTITUTE DAIRY WITH COCONUT MILK.....	\$ 2.00
EXTRA VEGETABLES.....	\$ 5.00
EXTRA CHICKEN	\$ 5.00
EXTRA FISH.....	\$ 6.00
EXTRA PANEER.....	\$ 6.00
EXTRA LAMB.....	\$ 6.00
EXTRA PRAWNS.....	\$ 6.00

BIRYANI

BIRYANI RICE

Basmati Rice cooked with curry, nuts & saffron served with raita

CHICKEN	LAMB	BEEF	PRAWN	VEGETABLE	GOAT
\$ 17.99	\$ 18.99	\$ 18.99	\$ 19.99	\$ 16.99	\$ 20.99

SALADS

- HOUSE SALAD \$ 6.99
 Garden fresh greens, tomatoes & cucumber, lettuce, bell peppers serve with dressing
- CHANA CHAAT..... \$ 7.99
 Garbanzo beans, red onion, tomatoes, bell pappers serve with yougrt, cilantro, mint & tamarind chutney
- CHICKEN SALAD \$ 10.50
 Grilled chicken, fresh lettuce, served with the dressing
- CHOP SALAD \$ 7.99
 Fresh chopped cucumber, tomatoes, onions, cumin seeds & lemon juice.

SOUPS

- DAL SOUP \$ 6.99
 Traditional black lentil soup with ginger, garlic & cilantro prepared with indian flair.
- MULLIGATAWNY SOUP \$ 7.99
 Gluten free. Rich chicken malayalam curry soup flavored with indian spices.
- TOMATO SOUP \$ 7.99
 Made of fresh tomatos & herbs with indian spices.

BREADS

- Made fresh & baked to order in the TANDOOR (CLAY OVEN)
- NAAN (LEAVENED BREAD)
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|--|--------------------------|---------------------------|
| Plain naan.....\$4.50 | Garlic naan.....\$5.50 | Aloo naan.....\$6.99 |
| Onion naan.....\$6.99 | vege naan.....\$6.99 | Spinach naan.....\$6.99 |
| Paneer naan.....\$7.99 | Kashmiri naan.....\$7.99 | Pashawari naan.....\$7.99 |
| Taj special naan (chicken and dry fruits) \$7.99 | | Keema naan\$7.99 |
| Roti.....(Whole Wheat) \$ 3.99 | | |
| Papadum \$ 3.99 | | |
- Chickpea flour crisp cracker gluten free.

- PRATHA (WHOLE WHEAT)
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|-------------------------|--------------------------|
| Plain pratha.....\$5.50 | Aloo partha.....\$ 7.50 |
| Mix Pratha\$7.99 | Paneer pratha ...\$ 7.99 |
- Vegan, gluten & dairy free option available anytime

SIDE ORDERS

- BASMATI RICE >.....\$ 5.99
- SAUTED VEGETABLES \$ 8.99
 Lightly seasoned fresh vegetables
- ONION & CHILLI \$ 2.99
- SWEET MANGO CHUTNEY \$ 4.99
- MIX PICKLE \$ 3.99
- RAITA \$ 4.99
 A refreshing yogurt made with cucumber & tomatoes
- MINT & CILANTRO CHUTNEY .. MEDIUM \$ 3.99 LARGE \$ 6.99
- TAMARIND CHUTNEY MEDIUM \$ 3.99 LARGE \$ 6.99

KIDS MENU

- KIDS PLATE \$ 9.99
 Rice, white meat chicken & sauted vegetables. (Choose one -- Milk or Juice)
- FRIES WITH DRINK \$ 8.99
 Home made fresh potatoe fries (Choose one -- Milk or juice)

VEGETARIAN ENTREES

ALL ENTREES GLUTEN FREE AND DAIRY FREE OPTIONS

VEGETABLE CURRY	\$ 14.99
Vegetable curry prepared with carrot, potatoes, onions, tomatoes & fresh herbs	
VEG COCONUT CURRY	\$ 15.99
Coconut curry prepared with coconut milk, ginger, garlic, herbs & spices	
VEG MANGO CURRY	\$ 15.99
Mixed vegetables simmered in a tangy, mango curry sauce	
VEG TIKKA MASALA	\$ 15.99
Mixed vegetables made with tomatoes, creamy curry, fresh herbs & spices	
VEG POMEGRANATE CURRY	\$ 15.99
Onions, tomato sauce cooked with pomegranate & fresh herbs	
VEG SHAHI KORMA	\$ 15.99
Onions, tomatoes, creamy sauce with nuts and herbs	
PANEER CHILLI MASALA	\$ 16.99
Indian cheese cooked with bellpeppers, onion slices & herbs	
ALOO GOBI	\$ 15.99
Coliflower, potatoes, tomatoes with fresh herbs & spices	
CHANNA MASALA	\$ 14.99
Garbanzo beans prepared with onions, tomatoes & fresh herbs	
MUTTER PANEER	\$ 16.99
Homemade indian cheese cooked with piece & fresh spices	
EGGPLANT BHARTHA	\$ 15.99
Eggplant roasted in clay oven with fresh herbs, sauteed onions, green piece	
DAL MAKHANI	\$ 14.99
Traditional punjabi dish of creamed blacklentil, beans split yellow daal cooked with herbs	
MALAI KOFTA	\$ 16.99
Vegetable and paneer dumpling with fresh herbs & spices	
BHINDI MASALA	\$ 15.99
Okra, red onions, tomatoes & ginger cooked with fresh herbs	
SAAG PANEER	\$ 15.99
Creamy spinach simmered with indian cheese, onions & fresh herbs	
CHANNA SAAG	\$ 15.99
Creamy spinach & garbanzo beans cooked with onions, tomatoes & fresh herbs	
ALOO SAAG	\$ 15.99
Creamy spinach simmered with potatoes & fresh herbs	
ALOO MUTTER	\$ 15.99
Potatoes and green piece cooked in an onion curry sauce with spices	
PANEER SHAHI	\$ 16.99
Home made indian cheese cooked in a smooth & buttery tomato creamy sauce with ginger, garlic & fresh herbs.	
PANEER TIKKA MASALA	\$ 16.99
Home made indian cheese in our signatred tomato based creamy sauce with fresh herbs.	
ALOO CHOLEY	\$ 15.99
Garbanzo beans & potato prepaed with onion, tomoatoes & fresh herbs.	
BOMBAY ALOO	\$ 15.99
Traditional indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices.	
PANEER BHURJI	\$ 17.99
Scrambled indian home made with onions, tomatoes and spices.	
TADKA DAAL	\$ 14.99
Yellow lentil dish. Gluten free and Dairy free	

TANDOORI GRILL (BBQ)

MIX GRILL	\$ 22.99
Assortment of tandoori chicken, chicken tikka, lamb boti & prawns.	
TANDOORI CHICKEN (ON THE BONE)	\$ 18.99
Juicy spring chicken marinated with fresh ground spices	
TANDOORI CHICKEN TIKKA (WHITE MEAT)	\$ 18.99
Succulent pieces of boneless chicken, rubbed with indian flavor full fresh herbs	
TANDOORI PANEER TIKKA (HOMEMADE CHEESE)	\$ 19.99
Indian homemade cheese marinate with yogurt & fresh herbs.	
TANDOORI LAMB BOTI	\$ 20.99
Tender pieces of lamb marinated with special herbs & ground fresh spices.	
TANDOORI SEEKH KABAB (LAMB)	\$ 20.99
Ground lamb meat seasoned with fresh house spices.	
TANDOORI PRAWN	\$ 20.99
Jumbo prawns marinated in a flavorful, fresh ground spices and herbs	
TANDOORI SALMON	\$ 21.99
Fresh salmon is marinated with fresh herbs & spices.	
RACK OF LAMB	\$ 22.99
Tender rack of lamb marinated with fresh herbs & spices	

DESSERTS

KHEER	\$ 5.99
Traditional indian ricepudding cooked with almonds, & milk	
GULAB JAMUN	\$ 4.99
A decadent indian doughnut served in a honey & saffron syrup	
TAJ COMBO (KHEER+GULAB JAMUN)	\$ 6.99
MANGO OR CHOCOLATE MOUSSE	\$ 6.50
A light & delicate whipped mousse topped with a rich mango puree	
MANGO CHEESECAKE	\$ 6.50
A creamy special cheesecake topped with a rich mango puree	
CAPPUCINO MOUSSE CAKE	\$ 6.50
A rich mocha & coffee mousse with chocolate sauce	
TIRAMISU SPONGE CAKE (ITALIAN DESSERT)	\$ 6.50
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM..	\$ 6.99
A rich chocolate fudge brownie with chai ice-cream & chai syrup	
MALAI KULFI	\$ 6.99
Creamy & delicious malai kulfi is the perfect homemade treat	
MANGO CUSTARD	\$ 6.99