



SALAD, WRAP & BOWL

Taj Garden Salad 7.00

Garden fresh vegetable such as lettuce, tomato, carrot, cucumber and onion served with raitha and dressing

Chickpea Salad 8.00

Mixed Vegetable salad served with chickpeas, mint & tamarind sauce

Kathi Roll (G) 14.00

Indian Flatbread with egg, onions, tomatoes, yogurt and chutneys
Choice of Protein: Paneer (+1), Chicken (+2), Lamb (+3)

Kothu Parotta (G) 14.00

A popular Tamil Nadu Street food where flaky shredded flatbreads are cooked in a spicy curry masala
Choice of Protein: Paneer (+1), Chicken (+2), Lamb (+3)

SOUP & APPETIZER VEGETARIAN

Mulligatawny Soup 7.00

Thick soup made from lentils and vegetables garnished with rice

Vegetable Samosa (G) 8.00

Crisp cone stuffed with spiced potatoes

Samosa Chaat (G) 10.00

Vegetable samosa topped with chickpeas, tamarind, mint sauce with yogurt

Tamarind Eggplant 10.00

Crispy eggplant topped with chickpeas, tamarind, mint sauce with yogurt

Lasooni Gobi (G) 14.00

Garlic flavored cauliflower

Dahi Puri (G) 10.00

Deep fried breaded sphere fillet potato, onion or chickpeas and spiced with tamarind chutney, mint chutney and topped with yogurt

Chili Paneer (G) 14.00

Cottage cheese sautéed with onions, peppers, hot chili and soya sauces

Plain Dosa 12.00

Fermented crepe served with coconut chutney, tomato chutney and sambar

Masala Dosa 14.50

Crepes made of rice and urad dal stuffed with spiced potatoes served with coconut chutney, tomato chutney and sambar

Mysore Masala Dosa 14.50

Spicy crepe stuffed with spiced potatoes served with coconut chutney, tomato chutney and sambar

Spring Paneer Dosa 15.50

Mixed Fresh vegetables filled with Indian style cheese

Uttapam 14.00

Pancake style of crepe made of rice and lentil, filled with fresh veggies

NON-VEGETARIAN APPETIZER

Keema Samosa (G) 9.00

Crispy pastries stuffed with minced lamb

Taj Calamari (G) 14.50

Fried squid with onions and peppers

Tawa Fish 14.50

Marinated tilapia grilled on tawa

Taj Bang Shrimp (G) 14.50

Deep fried shrimp, mix with Indian spices

Chicken 65 (G) 14.50

Popular spicy appetizer made with mustard seeds and curry leaves (spicy)

Chicken Majestic (G) 14.50

Cubes of chicken marinated, deep fried & tossed in spices, dry chili and curry leaves

Basil Malai Chicken 14.50

Malai chicken served with in house special basil sauce

Masala Crab Cakes (G) 12.00

Our Indian take on crab cakes

Tandoori Chicken Wings 14.50

Marinated chicken wings cooked in clay oven



Chicken Lollipop (G) 14.50

Crispy and flavorful chicken drumettes on a stick

Meat Sampler (G) 15.00

Assortment of Chicken Kebabs, Chicken Wings and Keema Samosa

SAVE 4% WHEN YOU PAY WITH CASH

Please let us know if you would like your meal: **Medium**  **Spicy** 

Please inform us if you are allergic to nuts, dairy, vegetables, seafood or any other food items.
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ENTRÉE VEGETARIAN

Taj Vegetable Curry (V) 18.99

Mixed vegetable cooked in coconut sauce and tempered with mustard and curry leaves

Aloo Gobi (V) 18.99

Potato and cauliflower with great blend of spices

Channa Masala (V) 18.99

Chickpea in onion and tomato sauce

Chettinadu (V) 18.99

(Roasted coconut and spice sauce) with Choice:
Potato | Mixed Vegetable | Chickpea | Eggplant

Baigan mirch ka salan (V) 18.99

Hyderabadi recipe of eggplant and long hot chili with coconut paste sauce

Vegetable Vindaloo (V) 18.99

A lovely, warm and spicy mixed vegetable dish with tomato sauce, cayenne pepper and spices

Vegetable Tarkari (V) 18.99

A medium spicy vegetable curry flavored with Ajwain

Bhindi Masala (V) 18.99

Okra cooked with spiced onions and tomato

Malai Kofta 19.99

Cottage cheese and Potato dumplings in rich cashew nut and almond gravy

Dal Makhani 18.99

Popular dish from the Punjab region, the primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream. The dish gets its richness from the use of cream

Tadka Dal 18.99

Yellow lentils cooked till soft with onions, tomatoes and spices. A tempering of spices like cumin seeds

Navratan Korma 19.99

A rich creamy flavored dish with nine types of vegetables in cashew and almond sauce

Paneer Butter Masala 19.99

Homemade cottage cheese cooked in a creamy tomato sauce

Mattar Paneer 19.99

Green Peas and cottage cheese in onion, cashew and almond sauce

Paneer Shai Korma 19.99

Cottage cheese in creamy cashew and almond sauce.

Vegetable Masala 19.99

Mixed Vegetable cooked in creamy tomato sauce with bell pepper and onion

Eggplant Masala 19.99



Fried eggplant in creamy tomato sauce

Palak (spinach) 19.99

with your choice:

Paneer | Chickpeas | Potato | Mixed Vegetables

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HOUSE SPECIAL 29.00

Rack of Lamb

Rack of Lamb marinated with herbs and spices and cooked in clay oven

Rack of Lamb Chettinad 🌶️

Rack of Lamb cooked in clay oven and topped with chettinad sauce (variety of spices and the sauce is made with fresh ground masala)

Rack of Lamb Masala

Rack of Lamb cooked in clay oven and topped with creamy tomato sauce, bell pepper and onion

Masala Fish

Choice of fish (salmon or mahi mahi) cooked with spiced onion and coconut milk

Malabari Shrimp

Kerala specialty jumbo prawns with curried sauce

FROM THE CLAY OVEN

Tandoori Chicken Full - 28.00
Half - 19.00

Chicken marinated in yogurt and seasoned with spice mixture and cooked in clay oven.

Taj Alfaham Chicken Full - 28.00
Half - 19.00

Chicken marinated with taj secret spice and cooked in a clay oven

Chicken Malai Kebab 21.00

Chicken flavored with sour cream and white pepper

Chicken Tikka 21.00

Boneless chicken breast marinated with Indian spices and yogurt

Shrimp Malai Kebab 23.00

Shrimp marinated with sour cream and white pepper served with grilled vegetables

Tandoori Shrimp 23.00

Jumbo prawns marinated with hung curd and Indian spices served with grilled vegetables

Tandoori Salmon Tikka 24.00

Marinated salmon cooked in clay oven with grilled vegetables

Thandoori Pomfret (Bonefish) 20.00

Whole pomfret marinated with exotic Indian masala spices, yogurt and roasted in the clay oven.

Paneer Tikka 19.00

Cottage cheese cooked in tandoor with herbs

Chicken Medley 28.00

Assorted chicken kebabs and tandoori chicken



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CHICKEN

22.00

Chicken Tikka Masala

Roasted chunks of chicken tikka in mild creamy tomato sauce

Butter Chicken

Clay oven cooked, buttery sweet tomato sauce

Chicken Chettinad

Chicken cooked in roasted coconut paste and whole garam masala

Chicken Korma

Chicken slowly cooked in cashew almond sauce

Kodi Vepudu (G)

Kodi vepudu is a delicious andhra chicken fry made with a special masala

Chicken Vindaloo

A lovely, warm and spicy chicken with potato, tomato sauce, cayenne pepper and spices

Chicken Tikka Saag

Classic Indian dish made with chicken tikka and spinach

Nadan Chicken Curry

Prepared with garam masala and coconut milk

Chili Chicken (G)

Batter fried chicken, sautéed, and sizzled with soy and chili sauce

LAMB

24.00

Lamb Tikka Masala

Boneless lamb cubes in a creamy tomato reduction

Lamb Rogan Josh

Rogan josh consists of braised lamb chunks cooked with a gravy based on browned onions, garlic, ginger and aromatic spices

Lamb Chettinad

Lamb cooked in roasted coconut paste and whole garam masala

Lamb Pepper Fry

Pepper fry packed with spicy, rich flavors and delicious tender lamb

Lamb Korma

Lamb slowly cooked in cashew almond sauce

Lamb Vindaloo

A lovely, warm and spicy lamb with potato, tomato sauce, cayenne pepper and spices




Lamb Saag

A mild lamb in creamy spinach sauce

Lamb Tarkari

A standard spicy lamb tempered with ajwain seeds

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GOAT

24.00

Goat Chettinad

Goat cooked in roasted coconut paste and whole garam masala

Goat Pepper Fry

Pepper fry packed with spicy, rich flavors and delicious tender goat

Goat Curry

A medium spicy goat dish in onion and tomato gravy

Goat Vindaloo

A lovely, warm and spicy goat dish with potato, tomato sauce, cayenne pepper and spices

Goat Malabar

Goat dish cooked with potato and carrot in curry sauce

SEAFOOD SPECIAL 24.00

Shrimp Moilee

Shrimp cooked in mild ginger and coconut curry sauce

Shrimp Vindaloo

A lovely, warm and spicy shrimp dish with potato, tomato sauce, cayenne pepper and spices

Shrimp Makhanwala

A north Indian shrimp dish cooked in creamy tomato sauce

Shrimp Saag

Shrimp cooked in a creamy spinach sauce

Mangalorean Shrimp

Medium spicy shrimp curry made from coconut sauce and chefs' special spices

Shrimp Mango Curry

Shrimp simmered with coconut sauce and raw mango

Fish Malabar

Fish (salmon or mahi mahi) cooked in fresh coconut sauce

Kerala Fish Curry

Tangy spicy fish (salmon or mahi mahi) cooked in malabar tamarind water

BIRYANI AND RICE

Choice of Biryani

Aromatic basmati rice with ginger, garlic, served with raitha

Chicken	22.00
Chicken 65 Biryani (G)	23.00
Goat	23.00
Lamb	23.00
Shrimp	24.00
Vegetables	18.00

Hyderabadi Chicken Biryani 20.00

With bone

Lemon Rice 8.00

Flavorful tangy rice

Saffron Rice 8.00

Aromatic rice flavored with saffron



Vegetable Fried Rice 16.75

Chicken Fried Rice 20.00

Lamb Fried Rice 22.00

Shrimp Fried Rice 23.00

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INDIAN BREADS

Naan	4.50
Garlic Naan	5.50
Onion Naan	5.50
Rosemary Naan	5.50
Onion Chili Naan	5.50
Garlic Chili Naan	5.50
Nuts and Raisins Naan	6.00
Cheese Naan	6.00
Malabar Paratha	6.00

WITH WHOLE WHEAT

Chapatti	4.00
Tandoori Roti	4.00
Aloo Paratha	6.00
Tawa Paratha	6.00



SIDES

Masala Sauce	4.00
Mango Chutney	4.00
Hot Lemon Pickle	4.00
Raitha	4.00
Onion Chutney	4.00
Yogurt	4.00
Papadam	4.00
French Fries	4.00
Sambar	7.00

DESSERTS

Kheer	6.00
Rice pudding with cardamom and saffron	
Gajar Ka Halwa	6.00
Sweet carrot pudding sautéed in ghee garnished with fried nuts	
Rasmalai	6.00
A rich cheesecake without a crust	
Gulab Jamun	6.00
Sweet and soft dough balls smothered in sugar syrup	
Double Ka Meetha	6.00
Cheesecake	6.00
Baklava	6.00
Carrot Coconut Halwa (V)	6.00

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