

### Desserts

#### Ras Malai

Homemade cottage cheese served with milky cream

#### Hot Gajrella

Carrot based sweet dessert pudding

#### Gulab Jamun

Dry milk cream, deep fried and served with warm in sugar syrup

### Beverages

#### Bottle Water

#### Mango Shake

#### Soft Drink

#### Indian Chai Tea

#### Salt or Sweet Lassi

Blend of yogurt and milk, sweet or salted

#### Mango Lassi

Sweet mango flavoured Indian yogurt drink

### Additional Sides

#### Indian Style Salad

Sliced cucumbers, tomatoes, onions, carrots & lettuce

#### Achaar

Mixed pickle

#### Plain Yogurt

#### Raita

Homemade yogurt with cucumbers, carrots & spices

#### Pundina Chutney

Dip made of fresh mint leaves & spices

#### Tamarind Chutney

#### Mango Chutney

#### Papadum

#### Extra Butter

Reg.

6.99

7.99

5.99

Reg.

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6.99

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3.99

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Reg.

8.99

2.99

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**TAJ MAHAL**  
INDIAN CUISINE

### Appetizers

#### Vegetable Pakora

Vegetables battered with Indian spices & deep fried

#### Paneer Pakora

Indian Cottage cheese battered with Indian spices & deep fried

#### Chicken Pakora

Chicken breast dipped in special batter & deep fried

#### Fish Pakora

Marinated fish coated in crispy batter & deep fried

#### Samosa(veg) With Chana

Traditional Indian pastry stuffed with potatoes, peas, served with chick peas curry

#### Gol Gappe

Puffed balls served with chickpeas, potatoes and tangy water

#### Dahi Bhalla

Lentil Fritters soaked in yoghurt

#### Chana Bhatura

Deep fried bread served with chick peas curry

#### Vegetable Manchurian

Deep fried vegetable balls served in tangy sauce

### Tandoori Delicacies

#### Paneer Tikka

Grilled Indian cottage cheese cubes marinated in yogurt, spices

#### Hariyali Panner Tikka

Grilled Indian cottage cheese cubes marinated in mint based paste

#### Hariyali Chicken Tikka

Chicken breast marinated in mint based paste

#### Tandoori Chicken

Chicken marinated with authentic Indian spices & grilled in our clay oven to perfection

#### Chicken Tikka

Chicken breast marinated with Indian spices & grilled in clay oven to perfection

#### Tandoori Fish

Fish marinated in yogurt with Indian spices and cooked in our clay oven to perfection

Reg.

9.49

11.49

13.49

15.49

9.49

9.49

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14.49

Reg.

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### Vegetarian Dishes

#### Chana Masala

Chick peas cooked in onion, garlic, ginger & tomato sauce

#### Dal Makhani

Black lentils cooked with traditional slow cooking method with aromatic spices

#### Aloo Gobi

Cauliflower and potatoes cooked with Indian spices

#### Eggplant Bhatha

Eggplant roasted in clay oven cooked with onion, tomatoes, garlic & ginger

#### Malai Kofta

Vegetable & cheese balls cooked lightly in cream sauce & mildly spiced

#### Palak Paneer

Indian cottage cheese cooked with spinach

#### Saag Panner

Finely minced mustard leaves deliciously mixed with coriander, ginger & spices

#### Sahi Panner

Indian Cottage Cheese cooked in thick tomatoes gravy & indian spices

#### Panner Tikka Masala

Indian Cottage Cheese cooked with garlic, ginger, Indian spices & tomato based sauce

#### Panner Butter Masala

Indian Cottage Cheese cooked in Creamy tomatoes gravy & indian spices

#### Tawa Panner

Indian Cottage Cheese cooked in Onion, tomatoes gravy & indian spices

### Chicken Dishes

#### Butter Chicken

Boneless chicken breast cooked in creamy tomato sauce

#### Chicken Vindaloo

Boneless chicken cooked in zesty tangy garlic sauce

#### Chicken Tikka Masala

Grilled chicken cooked in onion Boneless chicken & cooked with garlic, ginger, Indian spices & tomato based sauce

#### Palak Chicken

Tender boneless chicken breast cooked with spinach, onion-tomato gravy

#### Chilly Chicken Gravy

Deep fried boneless chicken breast cooked in tangy sauce

#### Chicken Curry

boneless chicken breast cooked in Onion & tomato gravy

#### Tawa Chicken

boneless chicken breast cooked in special curry base

### Goat Dishes

#### Goat Curry

Goat meat cooked in traditional sauces & spices

#### Goat Vindaloo

Goat meat cooked in a zesty tangy curry sauce

#### Goat Saag

A goat delicacy with spinach & Indian spices

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### Lamb Dishes

#### Lamb Curry

Lamb cooked in onion sauce with fresh ginger & spices

#### Lamb Vindaloo

Boneless lamb & potatoes, cooked in a zesty tangy curry

#### Lamb Rogan Josh

Lamb cooked with onions, garlic, ginger, traditional Indian herbs & spices

### Sea Food

#### Fish Curry

Deboned fish cooked in onion sauce with fresh ginger, garlic & spices

### Rice Specialities

#### Steamed Rice

Steamed plain rice

#### Jeera Rice

Rice cooked with cumin seeds

#### Vegetable Biryani

Basmati rice cooked with mixed vegetables & Indian spices

#### Chicken Biryani

Basmati rice cooked with chicken & Indian spices

#### Goat Biryani

Basmati rice cooked with goat & Indian Spices

#### Lamb Biryani

Basmati rice cooked with lamb & Indian spices

### Breads

#### Garlic Naan

Garnished naan with fresh garlic & herbs

#### Plain Naan

Traditional north Indian bread

#### Butter Naan

Naan topped with rich butter

#### Tandoori Roti

Leavened wheat bread baked in tandoor

#### Makki Di Roti

Leavened corn bread

#### Besan Di Roti

Leavened chickpea bread

Reg.

21.99

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Reg.

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