



Soups

- \$10 Cream of Crab**
Rich and delicately seasoned cream soup with crab meat morsels
- \$8 Mulligatawny Soup**
Traditional Indian soup made with delicately spiced lentils, seasoned with mustard seed



Munchu Soup

A spicy Asian-style broth based soup

- \$7 Vegetable Munchu Soup**
- \$8 Chicken Munchu Soup**
- \$9 Shrimp Munchu Soup**

Salads

- \$10 Avocado Salad**
- \$12 Chicken Avocado Salad**
Avocado, cucumber, tomatoes, onion, cilantro served with Ranch, Italian or Taj Palace's House Dressing
- \$8 Mixed Garden Salad**
Lettuce, tomatoes and cucumber tossed with Taj Palace's House Dressing
- \$28 Salmon Avocado Salad (New)**
Avocado, cucumber, onion, tomatoes, cilantro served with Ranch, Italian or Taj Palace's House Dressing
- \$25 Shrimp Avocado Salad (New)**
Avocado, cucumber, onion, tomatoes, cilantro served with Ranch, Italian or Taj Palace's House Dressing

Appetizers

Pakora

Fritter made with lentil flour batter and fried to a golden perfection

- \$7 Vegetable Pakora**
- \$9 Paneer (Cottage Cheese) Pakora**

Samosa

Crispy fried stuffed turnovers

- \$8 Meat Samosa (2pcs)**
Minced Lamb
- \$6 Vegetable Samosa (2pcs)**
Mildly spiced potatoes and peas

Chaat

A common combination of sweet, salty, crunchy, spicy and savory ingredients

- \$8 Alu Papdi Chat**
Chopped potatoes with wheat wafers, tossed in tamarind sauce, topped with yogurt and seasoned with chaat masala
- \$8 Samosa Chat**
Served on a bed of curried chickpeas topped with seasoned yogurt and chutney
- \$6 Aloo Tikki**
Mashed potato patties dipped in spicy chickpea batter and fried golden brown
- \$5 Masala French Fries**
- \$7 Vegetarian Spring Rolls (New)(Vegan) -2pcs**
- \$10 Steamed Vegetables (NEW)**

- \$10 Chicken Wings**
- \$14 Tandoori Chicken Wings (New)**
Marinated Chicken wings cooked in tandoori clay oven
- \$12 Chicken Lollipop (New) - 6pcs**
Marinated chicken lollipops breaded and tossed with sweet chilli sauce or Szechuan hot sauce
- \$12 Rock Shrimp**
Shrimp marinated in buttermilk, fried until golden brown and tossed with a mayo sweet chilli sauce
- \$16 Jhol Momo (New)**
Chicken/Vegetable momo in a soup/broth
- \$15 Chicken Momo**
Chicken marinated in Nepali spices stuffed in flour wrap and steamed, served with a special sauce
- \$13 Vegetable Momo**
Vegetable marinated in Nepali spices stuffed in flour wrap and steamed, served with a special sauce
- \$6 Pani Puri (New)**
6 puffed flour bowls stuffed with potatoes, chickpeas, tangy spices and tamarind water.
- \$10 Fish Amritsari (New)**
Fried fish cooked with a unique blend of herbs and spices
- \$6 Hummus (New)**
Chickpeas blended with tahini, lemon juice and garlic
- \$10 Mirchi Pakora (NEW)**
Jumbo green chillis battered and fried

Tandoori Clay Oven Specialities

All entrees are served with long grain Basmati rice and your choice of Dal Makhani (a yellow lentil sauce) or creamy spinach

\$22 Paneer Tikka

Delicious homemade paneer cheeses, green peppers, onions, marinated overnight with spices, cooked in Tandoori clay oven

\$22 Chicken Tikka

Succulent, boneless, chicken breast marinated in our special recipe, broiled to perfection in Tandoori clay oven

\$22 Garlic Chicken Tikka

Succulent cubes of white meat chicken marinated with fresh garlic spices, Greek yogurt and grilled in charcoal Tandoori oven

\$27 Salmon Tikka

Boneless, fresh salmon marinated in aromatic herbs and spices, broiled in Tandoori clay oven

\$32 Lamb Chops

Succulent Lamb chops marinated, cooked in Tandoori clay oven

\$22 Tandoori Chicken

Chicken marinated in yogurt with mild spices, roasted in Tandoori clay oven

\$22 Chicken Seekh Kebab

Ground chicken blended with a special mix of spices, cooked on skewers in Tandoori clay oven

\$23 Seekh Kebab

Minced lamb mixed with onions, delicately spiced with herbs, roasted on skewers in Tandoori clay oven

\$26 Tandoori Shrimp

Jumbo shrimp marinated in herb mixture and delicately broiled in Tandoori clay oven

\$27 Tandoori Mixed Grill

Tandoori platter serving assorted Indian, specialities, chicken tikka, tandoori chicken, seekh kebab and jumbo shrimp



Chicken Specialities

All entrees are served with long grain Basmati rice. Please tell us how you would like your entrée spiced; mild, medium, hot or Indian hot

\$22 Chicken Saag

Boneless white meat chicken curry with spinach

\$22 Butter chicken

Tandoori boneless thigh meat chicken delicately spiced with Indian herbs, then cooked in buttery sauce

\$20 Chicken Vindaloo

White meat chicken cooked with potatoes in a highly spiced tangy hot sauce

\$20 Chicken curry

Boneless white meat chicken cooked in an exotic curry sauce, seasoned to taste

\$22 Chicken Korma

Boneless white meat chicken simmered in a mild cashew sauce garnished with raisins and cashews

\$22 Mango Chicken

White meat chicken cooked with fresh mango onion, tomato curry, and mustard seeds

\$20 Chicken Chilli

Boneless thigh meat chicken in special spices with onions, bell peppers, soy sauce and a touch of garlic

\$22 Chicken Tikka Masala

Boneless white meat chicken marinated, grilled and cooked in a light creamy sauce.

\$20 Chicken Manchurian

Boneless dark meat chicken cooked with vegetables in fresh garlic, ginger and soy sauce, Indo-Chinese fusion curry

\$20 Goan Chicken

Boneless white meat chicken cooked in coconut sauce with mustard seeds, curry leaves and ground cumin

\$20 Chicken Jalfreji

Boneless white chicken cooked in butter with garden vegetables

\$20 Chicken Karahi

White meat cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic

\$20 Chicken Chettinad (New)

Boneless white meat pan-roasted chicken, coconut powder, fennel seed, curry leaves

\$25 Bone in Chicken Curry (New)

Bone chicken dark meat cooked in an exotic curry sauce, seasoned to taste

Lamb Delicacies

All entrees are served with long grain Basmati rice. Please tell us how you would like your entrée spiced; mild, medium, hot or Indian hot

\$23 Lamb Rogan Josh

Lean lamb cooked in a curry sauce

\$23 Lamb Boti with Keema Curry (New)

Lamb boti with keema cooked with onion, tomatoes and ginger

\$23 Lamb Pasanda

Lamb cooked with crushed cashew nuts and almonds, then enriched with a fresh cream and yogurt

\$23 Lamb Saag

Lamb cooked with spinach and herbs

\$23 Lamb Vindaloo

Lamb with potatoes in a tangy curry sauce. A south Indian dish traditionally seasoned hot

\$22 Keema Matar (New)

Minced lamb cooked with spices, peas and onion

\$23 Lamb Korma

Lamb simmered in a mild cashew sauce

\$23 Lamb Bhuna

Lamb sauteed with onion, bell peppers, tomatoes, broccoli, ginger-garlic and herbs

\$23 Lamb Tikka Masala

Lamb sauteed with onions, tomatoes and bell peppers

\$23 Lamb Chilli (New)

Tender lamb cubes sauteed with green chillies, onions, ginger, garlic and soy sauce

\$23 Lamb Methi (New)

Pieces of lamb cooked with fenugreek in a curry-based sauce

\$23 Meatball Curry (New)

Perfectly seasoned and marinated lamb meatballs, cooked to perfection in a rich tomato based curry

Goat Delicacies

\$23 Goat Curry

Tender Goat meat in a curry sauce served with long grain basmati rice

\$25 Goat Tikka Masala

Goat meat marinated, grilled and cooked in a light creamy sauce

Seafood Delicacies

All entrees are served with long grain Basmati rice. Please tell us how you would like your entrée spiced; mild, medium, hot or Indian hot

\$26 Salmon Tikka Masala

Salmon cooked with onions, tomatoes and bell peppers

\$26 Seafood Vindaloo

Jumbo shrimp and salmon cooked with potatoes in a spiced tangy sauce shrimp

\$25 Goan Shrimp

6 Shrimp cooked in coconut sauce with mustard seeds, curry leaves and ground cumin

\$26 Goan Fish (Salmon)

Salmon cooked in coconut sauce with mustard seeds, curry leaves and ground cumin

\$22 Shrimp Korma (New)

6 Shrimp cooked with cashew nut sauce

\$25 Shrimp Jalfreji

6 Shrimp cooked in butter with garden vegetables

\$32 Scallop Tikka Masala (New)

Scallop cooked in a light creamy sauce

\$22 Shrimp Korma (New)

Shrimp simmered in a mild cashew sauce

\$25 Shrimp Masala

6 Shrimp simmered in a cream sauce with tomatoes, broccoli, a touch of onions, bell peppers and fenugreek leaves

\$38 Lobster Karahi

Lobster meat cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic, comes with three jumbo shrimp

\$38 Lobster Tikka Masala

Lobster cooked with spices and butter sauce, comes with three jumbo shrimp

\$25 Fish Chilli (New)

Tilapia deep-fried and sauteed with green chillies, onions, ginger, garlic and soy sauce

\$27 Mango Jhinga (New)

Pan-roasted jumbo shrimp, mango chutney, onion, tomato, ginger, fresh coriander, fresh sliced mango

\$30 Combo Chilli (New)

Chicken chili, shrimp and mushrooms



Vegan Delights

All entrees are served with long grain Basmati rice. Please tell us how you would like your entrée spiced; mild, medium, hot or Indian hot

\$18 Aloo Karahi

Potatoes cooked in cumin seed base, bombay style

\$19 Aloo Gobi

Potatoes and cauliflower sauteed with ginger, tomatoes and spices

\$19 Baingan Bharta

Eggplant baked in Tandoori clay oven, mashed and sauteed with garlic, onions and tomatoes

\$19 Bhindi Masala

Fresh baby okra sauteed with onions, bell peppers, tomatoes and spices

\$19 Dal Tadka

Yellow lentils cooked with fresh onions, tomatoes, garlic and spices

\$19 Aloo Matar (Potato and Pea Curry)

Potatoes and peas cooked in a onion and tomato sauce with Indian seasonings

\$19 Gobi or Vegetable Manchurian

Cooked in a fresh garlic, ginger and soy sauce, Indo-Chinese fusion curry

\$18 Chana Masala

Chickpeas slowly simmered with onions and tomatoes, garnished with fresh herbs



\$18 Aloo Methi

Potatoes and fenugreek cooked with onions

\$19 Kadai Mushroom

Button mushrooms, red bell pepper, green bell pepper, large onion dices

\$18 Aloo Palak/Chana Palak/Tofu Palak

Spinach or tofu or potatoes or chickpeas cooked with tomatoes, onion and Indian spices

\$19 Tofu Masala

Deep-fried tofu cooked with onions, tomatoes and bell peppers

\$20 Tofu Chilli

Deep-fried tofu cooked with onion, green bell peppers, garlic, soy sauce

\$18 Goan Potato

Potato cooked in coconut sauce with mustard seeds, curry leaves and ground cumin

\$20 Jackfruit Karahi (New)

Jackfruit cooked with tomatoes, onions, bell peppers, ginger and garlic

\$19 Baigan Aloo Masala (New)

Eggplant sauteed with potato, herbs, onion and tomato

Vegetarian Delights

All entrees are served with long grain Basmati rice. Please tell us how you would like your entrée spiced; mild, medium, hot or Indian hot

- \$18 Veg Jalfrezi (Mixed Vegetables)**
Fresh vegetables and cheese cooked with mild spices and butter
- \$19 Navratan Korma**
Fresh garden vegetables and a special blend of spices cooked in a light cream, cashew nut sauce
- \$19 Saag Paneer**
Cooked spinach with homemade Indian cheese cubes, spices and herbs
- \$19 Malai Kofta**
Mixed vegetables and Paneer balls served in a spiced tomato and cream sauced paneer and onion-tomato based gravy
- \$20 Paneer Chilli**
Homemade cheese slices in a special spices with onions, bell peppers, soy sauce and a touch of garlic
- \$19 Shahi Paneer (New)**
Paneer cubes in a rich aromatic creamy sauce, topped with dried nuts
- \$20 Karahi Paneer (New)**
Homemade cheese cubes cooked in a wok with tomatoes, onion, bell peppers, ginger and garlic

- \$18 Dal Makhani**
Slow simmered lentils sauteed in butter with fresh garlic, ginger and tomatoes
- \$19 Matar Paneer**
Peas and Indian cheese in a delicately spiced sauce of onions, cumin and curried chana masala
- \$20 Paneer Tikka Masala**
Homemade cheese cubes, onions, bell peppers and tomato cooked in a light creamy sauce
- \$20 Paneer Bhurji**
A rich dish prepared with scrambled paneer and onion-tomato based gravy
- \$20 JackFruit Tikka Masala (New)**
Jackfruit marinated, grilled and cooked in a light creamy sauce
- \$19 Lasoni Gobi (New)**
Tangy cauliflower mixed with garlic and scallion
- \$20 Matar Mushroom Korma (New)**
Mushroom cooked with green peas, onion, tomato and cashews in a mild creamy sauce

Accompaniments

- \$4 Raita**
Grated cucumbers and fresh herbs mixed with refreshing, homemade yogurt
- \$3 Papadum**
Crisp, lightly spiced lentil wafers
- \$3 Mango Chutney**
Sweet and mildly spiced mangoes and herbs
- \$3 Achar**
Hot and spicy mixed Indian spices

Indo Chinese

- \$20 Chicken Noodles**
- \$20 Chicken Fried Rice**
- \$19 Vegetable Noodles**
- \$19 Vegetable Fried Rice**
- \$22 Shrimp Noodles**



Mughal Biryani

A traditional rice dish made with Basmati rice

- \$23 Lamb Biryani**
- \$23 Goat Biryani**
- \$20 Chicken Biryani**
- \$25 Shrimp Biryani**
- \$19 Vegetable Biryani**

Indian Breads

No Indian meal is complete without bread! All our breads are freshly baked per order in our Tandoori clay oven

- \$3 Naan**
Traditional unleavened white bread
- \$4 Garlic Naan**
Naan topped with fresh, garlic and herbs
- \$3 Roti**
Unleavened layered whole wheat bread topped with butter
- \$4 Aloo Kulcha**
Naan stuffed with mildly spiced potatoes
- \$4 Paratha**
- \$4 Garlic Rosemary Naan (New)**
Naan with rosemary, topped with fresh garlic
- \$4 Keema Naan**
Naan stuffed with shredded lamb and herbs
- \$5 Peshwari Naan**
Naan stuffed with raisins, cashew nuts and coconut
- \$4 Onion Kulcha**
Naan stuffed with fresh onion and herbs
- \$4 Cheese Naan**
Naan stuffed with cheese
- \$5 Garlic Cheese Naan(New)**
Naan stuffed with cheese and topped fresh garlic
- \$10 Assorted Basket of Bread**
An assortment of naan, garlic naan and roti