

Taaj Palace Indian Restaurant

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MENU

Tempting Appetizers

Samose \$2.99

Tasty triangular pies stuffed with potatoes and peas, delicately tempered with spices.

Vegetable Pakore \$2.99

Mixture of Potato, cauliflower, onion fried in our special chickpea batter.

Shrimp Pakore \$6.99

Delicately spiced and batter-fried shrimp.

Paneer Pakore \$5.99

Homemade cheese dipped in chickpea batter stuffed with mint chutney.

Chicken pakora \$5.99

Juicy chicken fritters

Chef's Assortment \$6.99

One of each of the above tempting special.

Tandoori chicken wings \$7.99

Marinated chicken wings, crispy and delicious.

Bread Basket \$6.99

Combination of freshly baked breads, Aloo Paratha, Onion kulcha, Garlic naan

Kashmiri Nan \$3.99

Baked leavened bread with pistachios, cherries and raisins.

Keema Naan-\$3.99

White bread stuffed with spiced ground lamb, tempered with herbs and spices.

Hearty Soups

Mulligatawny Soup \$2.99

Delicious lentil soup, garnished with rice and chicken.

Madras Soup \$2.99

Cream of tomato with grated coconut.

Dal Soup \$2.99

A lightly spiced lentil soup garnished with cilantro.

Condiments - \$1.99

Kashmiri Raita

Whipped yogurt with bits of potato, tomato and cucumber. Delicately spiced.

Mixed Pickle

Mango, lime and chilies pickled with Indian herbs and hot spices.

Aam Ki Chutney

Sweet mango chutney.

Everyday Specials

No substitutions and may not be combined with any other offers.

Non-Vegetarian Dinner for 2 - \$32.99

Shrimp Pakore • Chicken Masala • Lamb Vindaloo (spicy)
Rice • Naan

Lamb & Chicken Thali - \$15.99

Shrimp Pakore • Chicken Masala • Lamb Vindaloo (spicy)
Rice • Naan

Non-Vegetarian Curry Thali - \$15.99

Chicken Tikka Masala • Lamb Curry • Shrimp Saag
Samosa • Rice • Naan

Chicken & Seafood Thali - \$15.99

Chicken Tikka Masala • Tandoori Fish • Shrimp Curry
Samosa • Rice • Naan

Vegetarian Dinner for 2 - \$32.99

Samosa • Saag Paneer • Malai Kofta
Vegetable Biryani • Naan

Fish & Prawn Thali - \$15.99

Tandoori Fish • Tandoori Shrimp • Yellow Tadka Dal
Samosa • Rice • Naan

Vegetarian Thali - \$15.99

Vegetable Korma • Aloo Saag • Dal Makhni
Samosa • Rice • Naan

Vegan Thali - \$15.99

Yellow Dal • Bhaigan Bharta • Chana Masala
Samosa • Rice • Naan

Indian Breads

Poori \$1.99

Whole wheat puffy bread deep fried in refined vegetable oil.

Naan-\$1.99

Traditional soft bread.

Tandoori Roti-\$1.99

An unleavened whole wheat bread.

Garlic Nan -\$2.25

Traditional Nan bread, subtly flavored with select garlic.

Paratha-\$2.25

Whole wheat bread leavened with melted butter.

Aloo Paratha-\$2.99

Stuffed with potatoes, green peas and spices.

Onion Kulcha-\$2.99

Delicious bread stuffed with spicy minced onions.

Paneer Kulcha-\$3.99

A heavenly stuffing of homemade cheese and spices.

Palak Kulcha \$3.99

Pratha stuffed with spinach.

Tandoori Temptations

Tandoori specialties are recommended for the low calorie and low cholesterol conscious.
All dishes comes with basmati rice with peas

Tandoori Chicken \$12.99

Half chicken marinated in yogurt and spices and then barbecued in our traditional clay oven.

Chicken Tikka Kebab \$12.99

Tender chunks of boneless chicken kebabs seasoned and marinated with heavenly spices.

Rashmi Chicken \$12.99

A mild delicacy of lightly spiced chicken, cooked to perfection on skewers.

Lamb Sheekh Kebab \$13.99

Minced lamb mixed with fresh herbs, onions and bell peppers and grilled over charcoal.

Lamb Boti Kebab \$13.99

Tender chunks of lamb marinated in yogurt and spices and charcoal grilled.

Tandoori Shrimp \$16.99

Barbecued shrimp with a subtle taste of Indian spices.

Palace Mixed Grill \$16.99

One of each of the above tandoori temptations.

Tandoori Fish \$16.99

Fresh fish lightly marinated, skewered and cooked masterfully over charcoal.

Lamb Chops \$16.99

Lamb chops marinated with ginger, herbs and freshly ground spices.

Rack of Lamb \$19.99

Rack of lamb marinated with ginger, herbs and freshly ground spices.

Biryani-Rice Specialties

A combination of rice with meat, seafood or vegetables. Blended with spices and garnished with nuts.

Vegetable Biryani \$10.99 • Chicken Biryani - \$12.99 • Lamb Biryani \$13.99
Shrimp Biryani - \$14.99 • Goat Biryani- (with bone)-\$14.99

Delectable Curries

Chicken-\$11.99 Lamb-\$13.99 Shrimp-\$13.99 Fish-\$14.99

Choose your curry from choices below All dishes come with basmati rice with peas

Dal Meat

Deliciously spiced lamb cooked in a creamy lentil sauce

Butter Chicken

Boneless Tandoori chicken in a creamy tomato sauce

Curry

Traditional curry sauce made with onions, tomatoes, garlic, ginger, spices and condiments.

Saag

Classic Indian pureed spinach cooked with roasted cumin, garlic and spices. Touch of cream.

Korma

An aromatic mild curry with ground almonds, cashews and cream.

Vindaloo

Hot and zesty curry sauce with potatoes, Hot and spicy.

Kadai

Diced bell peppers, onion & tomatoes sautéed w/ curry spices.

Butter Chicken

Boneless Tandoori chicken in a creamy tomato sauce

Tikka Masala

A delicious preparation of your meat choice cooked in an exquisite creamy tomato sauce, delicately flavored with smoked fenugreek leaves. A specialty of the house.

Goat-(with bone)-\$15.99

A delicious preparation of your meat choice Kadai, Vindaloo, Curry or Achari

*Vegan & Vegetarian Entrees

All dishes come with basmati rice with peas

*Yellow Tadka Dal \$9.99

Yellow lentils simmered overnight with herbs and spices

*Bhindi Masala \$9.99

Spiced okra cooked with fresh spices.

*Channa Masala \$9.99

Cooked garbanzo beans sautéed with flavorful spices in kadai. A specialty of Punjab.

Aloo Saag \$10.99

Potatoes cooked with spinach touch of cream and curry sauce.

Dal Makhni \$10.99

Black lentils simmered overnight with herbs and spices and then tempered with butter.

Saag Paneer \$10.99

Homemade cheese and spinach sautéed with a touch of cream and curry sauce. A must in Every Indian feast.

Malai Kofta \$10.99

Cheese and vegetable dumplings simmered in a cream and almond sauce.

*Kadai Mix Vegetable \$9.99

Assorted vegetables cooked with a blend of traditional spices in kadai (wok-like skillet).

*Baigan Bharta \$9.99

A puree of baked eggplant sautéed with onions, garden peas and tomatoes.

*Aloo Gobi \$9.99

Fresh cauliflower and potato sautéed in spices.

Mushroom Matter Makhni \$10.99

Curried mushroom with nuts and garden peas flavored in buttery tomato sauce.

Paneer Makhni Masala \$10.99

Homemade cheese cooked in a spicy tomato sauce with a touch of cream. A divine buttery taste.

Navrattan Korma \$10.99

A blend of fresh garden vegetables, nuts and raisins in an aromatic cream sauce.

Chili Paneer \$10.99

Homemade cheese with chilis, onions and tomatoes. Sautéed in a touch of spicy butter sauce.

Matter Paneer \$10.99

Homemade cheese and garden peas cooked in a creamy curry sauce.