

# Taj Mahal

## Taj Mahal Special Dinner

### Vegetarian Dinner

A complete combination of vegetarian dishes, two vegetables curries of the day, daal, raita, naan, rice & dessert with masala chair or soda. \$14.95

### Feast for Two

A complete meal with soup of the day, mixed tandoori platter, chicken or lamb curry, vegetable dish of the day, naan, rice & dessert with masala chai or soda. \$34.95

### Soups (\$2.50)

**Daal Soup** - A mildly flavored lentils soup enriched with hint of lemon

**Mulligatawny Soup** - A special south Indian creation made with lentils, chicken and a touch of specially blended herbs and spices

**Chicken Spinach Soup** - Soup prepared with chicken broth & spinach with a touch of Indian spices

**Vegetable Soup** - Fresh vegetable with an extra touch of spices

### Breads

**Tandoori Roti** - Round-shaped whole wheat bread baked in the Tandoor. \$1.95

**Paratha** - Multi-layered whole wheat bread. \$3.50

**Batura** - Large fluffy bread deep fried. \$2.95

**Garlic Naan** - Teardrop-shaped traditional punjabi bread seasoned with fresh garlic, baked in the Tandoor. \$2.95

**Cheese Naan** - Homemade cheese with herbs stuffed in dough & baked in the Tandoor. \$3.50

**Spicy Bullet Naan** - Fresh green chili stuffed in dough & cooked in the Tandoor. \$3.50

**Naan** - Unleaved soft flat bread. \$2.50

**Poori (two fried)** - Deep fried whole wheat flour. \$3.50

**Kashmiri Naan** - Uneaved baked bread with cashews, pistachios, raisins & cherries. \$3.50

**Aloo Paratha** - Partha stuffed with mashed potatoes. \$3.50

**Chappati** - Round shaped wheat bread cooked on the grill and high flamed for perfection. \$2.50

**Onion Kulcha** - Leave red onions stuffed with Indian spices & cooked in the Tandoor. \$3.50

**Chicken or Keema Naan** - Naan bread stuffed with a delicately spiced mixture of shredded chicken or minced lamb & authentic spices. \$3.50

### Sea Food Delicacies

(Served with Basmati Rice)

**Shrimp or Fish Curry (Salmon)** - Exotically prepared in a mildly spiced sauce. \$12.95

**Shrimp Vindaloo** - Shrimp cooked with potatoes, onions, tomatoes, ginger & garlic in a hot and spicy sauce. \$12.95

**Shrimp or Fish Tikka Masala (Salmon)** - Broiled pieces of shrimp or fish cooked with onions, tomatoes & ground spices in a mild creamy sauce. \$13.95

**Shrimp Saag** - Fresh spinach prepared with shrimp, coriander & other fragrant herbs in a cream sauce. \$13.95

**Shrimp Korma** - Shrimp cooked with nuts in a mildly spiced creamy sauce. \$13.95

**Shrimp or Fish Kabab Masala (Salmon)** - Marinated, broiled over flaming charcoal & sautéed on the grill with spices, bell peppers, onions, tomatoes, green chili, mushrooms, ginger & garlic. \$13.95

(573)-256-6800

### Lamb Delicacies

(served with Basmati Rice)

**Rogan Josh (Lamb Curry)** - Lamb cooked with ginger, garlic, fresh tomatoes & aromatic spices. \$12.95

**Lamb Korma** - Boneless lamb cooked with nuts in a mildly spiced cream sauce. \$13.95

**Lamb Haleem** - Boneless lamb deliciously spiced & cooked in a sauce made from lentils. \$13.95

**Lamb Karahi** - Lamb sautéed in a karahi (wok) with bell peppers, onions, tomatoes, ginger & garlic. \$13.95

**Lamb Tikka Masala** - Marinated boneless lamb cubes cooked over charcoal in a deliciously spiced creamed onion tomato masala. \$13.95

**Lamb Chops or Lamb Boti Kabab or Lamb Seekh Kabab Masala** - Marinated, broiled over flaming charcoal & sautéed on the grill with spices, bell peppers, onions, tomatoes, green chili, mushrooms, ginger & garlic. \$14.95

**Lamb Saag** - Tender cubes of lamb cooked with spinach & enhanced with spices. \$13.95

**Keema Matar** - Minced lamb cooked with green peas & Indian spices. \$13.95

**Lamb Vindaloo** - Lamb cooked with potatoes, onions, tomatoes, ginger & garlic in a hot & spicy sauce. \$13.95

**Achar Gosht** - Pieces of goat with bones cooked in Indian pickle sauce. \$14.95

**Goat Curry** - Goat with bones in a rich Kashmiri Masala sauce \$13.95

**Goat Yakhani (Always served mild)** - Tender pieces of goat with bones cooked in yogurt with traditional Indian spices. \$14.95

### Vegetarian Delicacies

**DAL TADKA** - Lentils tempered with mustard seed, curry leaves & Indian spices tadka with garlic. \$10.95

**Chana Masala** - A delicious variety of chickpeas, onions & tomatoes in a rich sauce. \$10.95

**Dal Makhani** - Lentils cooked in butter with fresh onions, ginger, garlic & tomatoes. \$10.95

**Aloo Methi** - Potatoes cooked with fenugreek leaves, Indian herbs and spices. \$11.95

**Shaahi Paneer** - Shredded Indian cheese cooked with creamy masala sauce and spices. \$12.95

**Palak Paneer** - Cubes of fresh cheese cooked with bell peppers tomatoes & onions in a creamy sauce. \$12.95

**Paneer Tikka Masala** - Cubes of fresh cheese cooked with bell peppers tomatoes & onions in a creamy sauce. \$12.95

**Bengan Bhartha** - Whole eggplant partially roasted in the Tandoor before being mashed with tomatoes, onions & then simmered with mild spices & cream sauce \$12.95

**Aloo Gobhi** - Fresh cauliflower & potatoes cooked with onions, tomatoes & Indian spices. \$11.95

**Bhindi Masala** - Fresh Okra cooked with onions & tomatoes in a pepper-laced sauce with Indian herbs & spices. \$11.95

**Malai Kofta** - Homemade Indian cheese stuffed in vegetable balls & cooked in a mildly spiced cream sauce. \$12.95

**Matar Paneer** - Green peas and lightly fried homemade cheese cubes cooked in a mildly spiced cream sauce \$12.95

**Narvatan Korma** - A royal entrée of garden fresh vegetables gently simmered in a spice-laced cream sauce and sprinkled with nuts. \$12.95

**Karahi Paneer** - Cubes of cheese sautéed with fresh tomatoes, onions & bell peppers. \$12.95

**Punjabi Kaddi** - Vegetable fritters dipped in a lacy yogurt mild sauce. \$11.95

## Boneless Chicken Delicacies

(served with Basmati Rice)

**Chicken Curry** - Fresh chicken exotically prepared in a light mildly-spiced gravy. \$10.95

**Chicken Vindaloo** - Fresh chicken exotically prepared with potatoes in a hot-spiced gravy. \$11.95

**Chicken Saag** - Boneless chicken cooked with spinach & enhanced with Indian spices. \$11.95

**Chicken Methi** - Boneless pieces of chicken cooked with fenugreek leaves, herbs & spices. A specialty of Northern India. \$11.95

**Chicken Haleem** - Boneless chicken spiced & cooked in a sauce made from lentils. \$11.95

**Chicken Karahi** - Chicken sautéed in karahi (wok) with onions, bell peppers, tomatoes, ginger, garlic and enhanced with spices. \$11.95

**Chicken Korma** - Breast chicken cooked with nuts in a mildly spiced cream sauce. \$11.95

**Chicken Tikka Masala** - Boneless, broiled chicken cooked with onions, tomatoes and ground spices in a cream sauce. \$11.95

**Butter Chicken (Murg Makhani)** - The universally popular "butter chicken" shredded tandoori chicken cooked in a creamy sauce of onions, tomatoes & spices. \$11.95

**Chicken Kabab Masala** - Marinated chicken breast broiled over flaming charcoal and sauteed on the grill with bell peppers onions, tomatoes, green chilis, mushrooms, ginger, garlic & spices. \$12.95

## Specialties from the charcoal clay oven (Tandoor)

(Served with Basmati rice & creamy masala sauce)

**Tandoori Chicken** - Spring chicken marinated in yogurt, fresh spices & lemon then broiled over flaming coals in the Tandoor. \$11.95

**Afghani Chicken** - Spring chicken marinated in cream cheese, spices & lemon then broiled over flaming coals in the Tandoor. \$12.95

**Chicken Tikka Boti** - Tender boneless pieces of chicken subtly flavored with spices & broiled over flaming coal in the Tandoor. \$12.95

**Lamb Seekh Kabab** - Ground lamb marinated with herbs and spices then broiled on skewer over charcoal in the Tandoor. \$13.95

**Lamb Boti Kabab** - Tender morsels of lamb marinated in the house special recipe then broiled in the Tandoor. \$13.95

**Tandoori Shrimp** - Fresh king-sized shrimp gently seasoned and slowly broiled over charcoal in the Tandoor. \$13.95

**Mix Tandoori Grill** - An assortment of Tandoori specialties: Tandoori chicken, tikka, boti, seekh kabab, shrimp & mali kabab. \$14.95

**Lamb Chops** - Tender lamb chops marinated in a special house recipe and broiled over flaming charcoal in the Tandoor. \$13.95

**Chicken Malai Kabab** - Diced boneless chicken breasts marinated in the house special recipe of herbal spices then broiled in the Tandoor. \$13.95

**Tandoori Fish (Salmon)** - Cubes of fish marinated in spices and broiled over flaming charcoal in the Tandoor. 13.95

## KIDS MENU

**Corn dog** with fries or **Chicken strips** with fries and soda or milk. \$6.95

## Desserts

**Kheer (rice pudding)** - Basmati rice pudding served with almonds & pistatios. \$2.95

**Gulab Juman** - Dumplings made of dry milk, deep fried & soaked in a cardamom syrup. \$2.95

**Mango/ Pistachio Kulfi** - Homemade Indian ice cream prepared from fresh cream & nuts. \$2.95

**Chai** - Indian hot tea. \$2.50

## Appetizers (Served with chutneys)

**Potato Pakora** - Sliced potatoes dipped in spiced chic peas batter & fried to perfection. \$6.95

**Paneer Tikkas** - Chunks of Indian cheese sauteed with onions, bell peppers, ginger, garlic & garnished with cilantro & chat masala. \$8.95

**Vegetable Pakora** - Fresh vegetables dipped in a spiced batter & fried to golden perfection. \$3.95

**Garlic Shrimp** - Fresh shrimp marinated Indian special spices & cooked with fresh onions, bell peppers tadka fresh garlic & mustard seed. \$9.95

**Paneer Pakora** - Homemade cheese dipped in a spiced batter & fried to golden perfection. \$4.95

**Vegetable Samosa** - Crisp fried turnover filled with mildly spiced vegetables. \$3.95

**Chicken Samosa** Crisp fried turnover filled with mildly spiced minced chicken. \$4.95

**Chicken 65** - Diced chicken marinated in south Indian special spices & cooked with fresh chopped tomato, onion & ginger garlic. \$9.95

**Gobi Manchurian** - Cauliflower florets with ginger, garlic, onion, bell pepper & cilantro tossed in authentic Manchurian sauce. \$8.95

**Taj Mahal Appetizer Platter** - Chicken samosa, chicken pakora, vegetable pakora, vegetable samosa and panner pakora. \$8.95

**Chicken Pakora** - Tender pieces of chicken delicately spiced batter & fried to perfection. \$4.95

**Aaloo Tikki** - Spiced potato & green pea patties delicately grilled. \$3.95

## Rice Delicacies

*A royal selection of your choice of lamb, chicken, shrimp, goat or mixed vegetables sauteed in spices and served with raita*

**Vegetable Biryani** - \$11.95

**Chicken Biryani** - \$12.95

**Lamb Biryani** - \$13.95

**Taj Mahal Biryani** - \$14.95

**Goat Biryani** - \$13.95

**Shrimp Biryani** - \$13.95

**Lemon Rice** - \$6.95

**PULAO** - \$6.95

*(Combination of chicken, lamb & shrimp in Taj Mahal Biryani)*

## Condiments & Side Dish (\$2.95 each)

Papadum

Mango Chutney

Kachumbar Salad

Raita

## Lunch Daily

11:00 AM - 2:30 PM

Dinner

Mon - Sat

5:00 PM - 9:30 PM

Sunday

5:00 PM - 8:30 PM

