

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

