

Specials

For the weekend of January 22nd



Stuffed Naan Specialties 4.00

Warm flatbread baked in the tandoor (a traditional clay oven) and stuffed with your favorite ingredients.

Vegetarian Supreme

Diced Red Onions

Chopped Spinach

Fresh Mushrooms

Hot Jalapenos

Cheese Lovers

All American Cheese

Paneer

Murgh Delight

Chicken Tikka

Keema Lamb

Vegan Platter 15.00

The perfect choice for the vegetarian lover!

A combo of two of our most popular vegetarian dishes – Aloo Saag (potatoes and puréed spinach) and Bhindi Masala (spiced okra), each delicately cooked with onions, tomatoes and exotic spices.

Served with Tandoori Roti and Peas Palao and your choice of Spicy Pickle or Sweet Mango Chutney.

Chili Keema Paneer 15.00

Hot and spicy!

Ground lamb with fresh homemade cheese cubes sautéed with garlic, ginger and tomatoes.

Served with Vegetable Biryani and Raita.

Goat Kadhai 16.00

A celebrated Mughlai dish. Sure to warm you up!

Goat chunks cooked to perfection in a spicy masala mixture and sautéed with onions, tomatoes and green bell peppers.

Served with long-grain Basmati Rice and Tandoori Roti.

Tilapia Masala 17.00

Back by popular demand!

Fresh tilapia steak marinated in tamarind, mango and cilantro for a sweet and tangy taste. Topped with sautéed spinach, tomatoes and onions with a hint of garlic and ginger.

Served with Vegetable Biryani and Potato Wedges.

Trout à la Taj 18.00

Our newest delight!

Fresh, moist and tender rainbow trout fillets delicately pan-fried in a spicy masala blend.

Served with Jeera Rice, Carrot and Cucumber Salad, and Vegetable Pakoras.

Don't forget to try one of our Taj Exclusive Cocktails