

SHAKAHAARI

VEGETABLE APPETIZERS

ALOO CHAAT

Crispy parcels of potatoes topped with chick peas and mint-tamarind chutney.

5.95

VEGETABLE SAMOSA

A fried savory pastry containing spiced mixed vegetables.

6.95

TAJ SPECIAL VEG WONTONS

Chinese inspired Myriad colourful veggies, sautéed till crisp served with sweet chilli sauce.

7.95

ASSORTED PAKORAS

Mixture of vegetables, onions, potatoes, egg plant and cauliflower, cooked with a selection of spices dipped in gram flour batter and deep fried.

7.95

STUFFED MUSHROOM

(MUSHROOM GALOUTI)

Delicate kebab of Kashmir black morels and white mushroom aromatized with cloves smoke.

Recommended Wine: A dry Chardonnay

9.95

GOBI MANCHURIAN

Popularly known as cauliflower fritters deep fried in batter and then stir fried with peppers, fresh garlic, shallots and tossed in a sweet and spicy sauce.

10.95

TANDOORI MALAI BROCCOLI

Broccoli marinated with hung curd, nuts, puree and cheese cooked in clay oven.

11.95

VEGETABLE SPRING ROLLS

A cylindrical casing of a very thin dough filled with minced vegetables and noodles.

Taj Exclusive

11.95

MALAI ARTICHOKE

Artichoke marinated with cream, vinegar and yogurt enhanced with special Indian spices and grilled in the tandoor.

12.95

CHILI PANEER

Cottage cheese sautéed with bell pepper, onions, garlic and seasoned with a special blend of spices.

12.95

PANEER TIKKA ACHARI

Cubes of cottage cheese, marinated in pickled spices and hung curd, layered with two types of chutneys, cooked in a clay oven.

13.95

MALAI KI SEEKH

(VEGETABLE SEEKH KEBAB)

Roasted cashew nuts with vegetables discreetly spiced with cumin, black pepper with grated cheese, seasoned and skewered cooked in the tandoor for crisp texture and soft center kebab. SIGNATURE DISH

Recommended Wine: Youthful, yet concentrated and fruity Cabernet.

13.95

SCHEZWAN PANEER

Chinese inspired appetizer. Crispy paneer (cottage cheese) infused with special

Taj Inspired schetzwan sauce.

14.95

CHEFS VEGETABLE PLATTER

From the clay oven, vegetable seekh kebab, veg samosa, pakoras, gobi manchurian and achari paneer.

18.95

Sales tax as applicable. We levy 15% gratuity for parties of 6 or more.
Kindly notify the server in case of any allergen intolerance.

Ask your server for Vegan and Gluten free meals.



Taj is home to our contemporary Indian cuisine where each dish is carefully prepared to be a work of art by our well renowned chefs.

Our chefs do not conform to the norms of traditional Indian cookery, instead they have strived to create innovative combinations; the perfect fusion of Indian and American styles of cooking through contrasts in textures, flavors and temperatures. We aim to present our own signature brand of evolved Indian food and sincerely hope you enjoy the experience.

AAB JOSH SOUP

TOMATO AND CILANTRO KA SHORBA

Cilantro and cumin flavored red tomato soup, mildly spiced.

5.95

MULLIGATAWNY SOUP

Mix of lentils, rice blended with mild spice.

Choice of Vegetable / Chicken

6.95

HOT AND SOUR SOUP

Classic Asian soup with bamboo shoots, mushroom, tofu, soya and egg drop.

Choice of Vegetable / Chicken.

6.95

SWEET CORN SOUP

Homemade sweet corn soup with choice of Vegetable or Chicken.

6.95

SHE CRAB SOUP

She crab meat, root vegetables, coconut rum.

8.95

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MAIN COURSE

SHAKAHAARI VYAN VEGETARIAN ENTREE

DAL-E-TAJ

A black lentils delicacy simmered overnight with tomatoes , cream and clarified butter.

11.95

DAL PANCHRATAN (TADKA DAL)

A combination of five lentils, tempered a-la-minute on choice and slow cooked.

11.95

AMRITSARI CHOLE (CHICKPEAS)

Chickpeas cooked with tomatoes and a blend of home ground spices.

11.95

BADIN JAAN (EGGPLANT)

Clay oven roasted and mashed eggplant cooked with green peas and homemade spices. Chef's Special

14.95

SHAHI MALAI KOFTA

Minced vegetables and cottage cheese dumplings, simmered in silky onion cashew nut gravy.

14.95

KADHAI PANEER

Chunks of cottage cheese and bell pepper, sautéed with garlic and fresh coriander and simmered in tomato gravy.

14.95

SHAHI PALAK PANEER

Chunks of cottage cheese tempered with cumin, simmered in a smooth and creamy spinach gravy.

14.95

PANEER BUTTER MASALA

Cottage cheese cooked with traditional spices in a rich tomato and cashew gravy with a hint of dry fenugreek, makes an emphatic statement with its pure punjabi flavors.

14.95

CHATPATE ALOO/ALOO GOBI

Cauliflower and potatoes, cooked with flavored fenugreek , stir fried with mustard and cumin seeds with special Indian spices.

14.95

OKRA MASALA (BHINDI MASALA)

Crisp - fired okra flavored with special Indian herbs and spices, coriander, chilees.

North Indian Delecacy

14.95

VEGETABLE MANCHURIAN GRAVY

Mixed vegetable dumplings fried and cooked in Manchurian sauce. Classic Favorite.

14.95

NAVRATAN KORMA

Mixed vegetables cooked in a creamy sauce with dried nuts and spices, garnished with sliced almonds.

16.95

SWEET AND SOUR VEGETABLES

Mixture of vegetables stir fried on an inverted wok with special chinese herbs and spices.

16.95

METHI MUSHROOM MUTTAR

Melange of green peas and fresh mushroom cooked in onion based sauce finished with grated cottage cheese.

16.95

PANEER KOFTAS (COTTAGE CHEESE DUMPLINGS)

Cottage cheese dumplings, simmered in a smooth and creamy

Taj Exclusive Sauce.

16.95

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MAIN COURSE

MAANSAHAARI VYANJAN NON_VEGETARIAN ENTREE

CHICKEN

CHICKEN TIKKA MASALA - All Time Favorite

Succulent pieces of chicken marinated with aromatic spices , roasted on charcoal and topped with red traditional tomato creamy sauce.

16.95

CHICKEN VINDALOO

Chicken pieces in classic vindaloo sauce. A hot and spicy dish of goan heritage.

16.95

CHILLI CHICKEN (HAKKA STYLE)

Boneless chicken fried in batter and stir fried with bell peppers, onions, scallion and hot chilli sauce enhanced with chinese spices.

16.95

CHICKEN MANCHURIAN

Chicken dumplings sautéed with manchurian sauce.

Classic favorite

16.95

OLD DELHI STYLE CHICKEN CURRY

Classic house hold chicken curry.

Taj favorite

16.95

CLASSIC BUTTER CHICKEN

Succulent pieces of chicken cooked in delicate smoky tomato gravy and yogurt enriched with spices.

Taj Favorite

16.95

GARLIC CHICKEN MASALA

Chicken cooked with traditional spices and garlic, marinated in yogurt gravy served with julienne of garlic.

Signature dish

16.95

CHICKEN KORMA

Boneless chicken cooked in a creamy coconut sauce, yogurt and garnished with caramelized onions and sliced almonds.

17.95

LAMB

LAMB VINDALOO

Lamb pieces in classic vindaloo sauce . A hot and spicy dish of goan heritage.

18.95

LAMB ROGAN JOSH

Succulent lamb pieces cooked in a rich gravy with Kashmir spices with hint of fennel and garlic. Special Taj recommendation.

18.95

LARA LAMB /GOAT CURRY

A combination of lamb chunks and mince cooked together with Indian spices in a tomato and onion based thick sauce.

18.95

LAAL MAAS

Pieces of Lamb marinated in a savory mixture of Rajasthani spices, cooked till tender and garnished with fresh coriander leaves.

18.95

SEAFOOD

MUSTARD FISH

Bengali style mahi-mahi fish curry slowly simmered in mustard, fenugreek and yogurt gravy .

Special dish from Kolkatta, India

18.95

SHRIMP PERI-PERI

Shrimps cooked in onion and tomato gravy flavored with peri - peri masala.

19.95

GOAN FISH CURRY

Warm and tangy fish curry that is cooled with coconut milk South Indian Delicacy.

21.95

MALABAR SHRIMP CURRY

Shrimp cooked with onion, tomato and coconut milk, tempered with mustard seeds and curry leaves.

A South Indian delicacy.

21.95

GRILLED GINGER-CHILLI LOBSTER

Spiced lobster jus, curry leaf-broccoli khichdi and spiced cocoa powder marinated and cooked in a Mildly spiced sauce

With juliennes of ginger. Signature Dish

35.00

Sales tax as applicable. We levy 15% gratuity for parties of 6 or more.
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JANNAT-E-BASMATI

BIRYANI KHUSBOODAR AUR RICE

In persian language "biryani" means fried or roasted , however in Indian culinary "biryani" means something nourishing , roasted with meat, spices and herbs.

STEAMED RICE
3.95

JEERA RICE

Long grain Basmati Rice cooked gently tempered with Cumin.
5.95

MATTAR (PEAS) PULAO

Long grain Basmati rice tempered with Indian spices , peas and fried onions.
7.95

FLAVORED RICE

Tomato, lemon, tamarind
9.95

FRIED RICE

Long grained rice stir fried with Chinese inspired spices.
Choice of Veg / Chicken / Shrimp / Lamb / Egg
14.95

NAVRATAN PULAO

Flavored combination of white fragrant rice with paneer, colorful vegetables, dry fruits and a hint of saffron.
14.95

VEGETABLE BIRYANI

Basmati Rice with Indian Masalas, tempered over slow fire, mildly spiced garnished with Mint and fried Onions.
14.95

DUM CHICKEN BIRYANI

Chunks of tender chicken delicately flavored with saffron and traditional spices, cooked over slow fire in a sealed pot
16.95

DUM LAMB BIRYANI

Chunks of tender Lamb delicately flavored with saffron and traditional spices, cooked over slow fire in a sealed pot.
17.95

SHRIMP BIRYANI

Aromatic rice with traditional spices , cooked over slow fire.
17.95

SAATH MEIN

ACCOMPANIMENT

RAITA

Mixed Vegetable.

3.95

GREEN SALAD

Sliced garden fresh vegetables

3.95

ROTI KI BAHAR

INDIAN BREADS

PARATHA

Plain, Laccha, Pudina, Basil, Ajwaini, Mughlai

2.95

ROTI

Tandoori, Khasta, Roomali , Missi, Phulka

2.95

NAAN

Plain, Garlic, Butter, Cheese, Roghani

3.95

KULCHA

Stuffing of Cottage cheese / Onion / Potato / Mixed vegetable / Minced meat.

4.95



MANSAHAAR

NON - VEGETARIAN APPETIZERS

CHICKEN LUKMI (SAMOSAS)

Deep fried crispy flaky pastry stuffed with seasoned chicken mince.

8.95

CHICKEN WONTONS

Chinese inspired chicken dumplings, sauteed till crisp served with sweet chilli sauce.

8.95

CHICKEN TIKKA

Our chefs special chicken tikka marinated traditionally in Nizam Hyderabad style. **Exclusive Taj special**

Recommended Wine: A luscious and redolant Zinfandel.

14.95

LAL MIRCH KA TEEKHA TIKKA

(SPICY CREAMY CHICKEN)

A fiery Rajasthani kebab preparation from banquets of the kings of Rajputana. A royal side of India.

Recommended Wine: Full bodied Shiraz, offering fruit and spice on the palate along with velvety tannins.

14.95

CHILLI CHICKEN

Boneless chicken sautéed with bell pepper, onions, garlic seasoned with special blend of spices. **Chinese Special Dish**

14.95

DRUMS OF HEAVEN

A Taj classic with a slight twist to your ordinary chicken wings, fried and tossed in schezwan sauce, a popular appetizer.

14.95

MANCHURIAN CHICKEN

Chicken Balls tossed with Red onions, parsley and scallions in a mild spicy sauce.

14.95

TANDOORI CHICKEN CHOP

Thigh of chicken marinated with cream cheese, sour cream, mayonnaise chili paste and lemon juice slow cooked in a clay oven

Recommended Wine: A medium bodied Merlot with a smooth finish on the palate.

15.95

NAWABI SHRIMP

Jumbo shrimp tossed with black morels, butter and garlic infused with special Indian spices.

Recommended Wine: Sauvignon Blanc having herby notes.

17.95

CRISPY CALAMARI

Calamari stir fried with onions, bell pepper, garlic and garnished with curry leaves.

18.95

PAN - SEARED SCALLOPS

Succulent scallops tempered with turmeric, garam masala, poppy seeds, lemon juice, coconut milk served over thinly sliced cabbage

Taj Exclusive.

19.95

FULL CHICKEN TANDOORI SIZZLER

Whole spring chicken marinated in a creamy yogurt with extract of rose petals, crushed black pepper and slow cooked in a earthen oven.

SIGNATURE DISH.

Recommended Wine: Charbonnay, having a balance of spicy and smoky aroma.

19.95

TANDOORI SALMON

Flavorful and steaming tandoori salmon slow cooked in the clay oven served on a hot sizzler.

21.95

TANDOORI SHRIMP

Jumbo shrimps marinated in thyme, chili , yogurt , black pepper and ginger garlic paste enhanced with special blend of Indian spices with a zest of lemon juice.

21.95

KEBABS DUO

Yogurt marinated chicken and lamb kebabs served side by side on a wooden skewer.

21.95

LUSCIOUS TANDOORI LAMB CHOPS SIZZLER

Inspired by northwestern India's opulent Mughal cuisine, marinated in the richness of Indian yogurt, sour cream, ginger garlic paste and mashed potatoes, slow cooked in clay oven served on a sizzler. **SIGNATURE DISH**

Recommended Wine: A lush warm-hearted Merlot with a smoky after taste.

35.00

CHEFS SPECIAL TANDOORI KHAZANA

An assortment of Chicken lukmi, Chicken chop, Lamb seekh kebab, Grilled fish, Chicken tikka.

Recommended Wine: Chardonnay, having a balance of spicy and smoky aroma.

35.00