



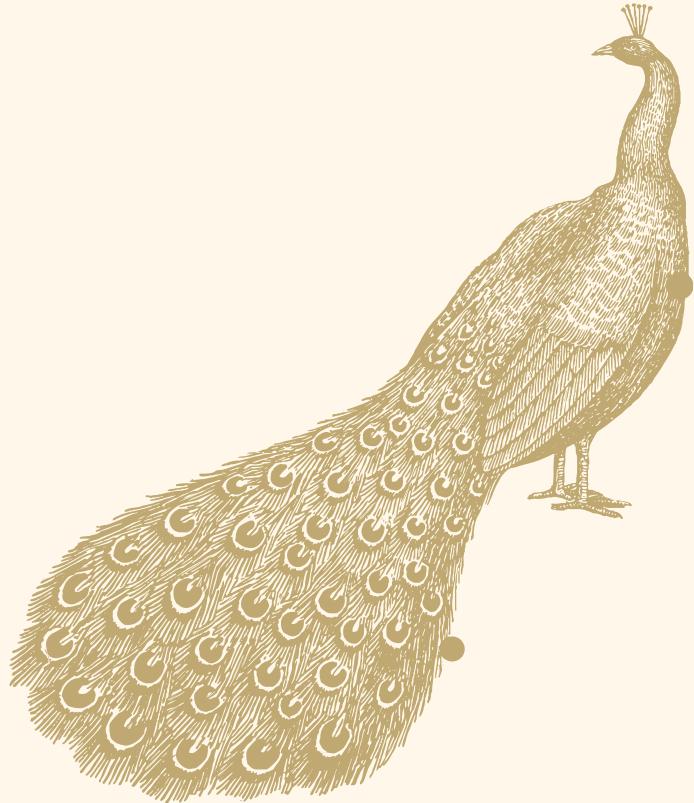
ROYAL TAJ
CUISINE

WHERE TRADITION MEETS TASTE

STARTERS

Non-vegetarian

CHICKEN BURGER	14	TANDOORI CHICKEN TIKKA	17
<i>Taj special chicken burger served with masala fries</i>		<i>North Indian style spiced chicken cooked in a clay oven</i>	
FISH PAKORA	14	MALAI CHICKEN TIKKA	17
<i>Fish coated in a batter of gram flour and spices</i>		<i>Chicken marinated with cashews, cheese, and royal spices, cooked in a clay oven</i>	
CHICKEN PAKORA	15	ACHARI CHICKEN TIKKA	17
<i>South Indian inspired fried chicken tempered with curry leaves and garlic</i>		<i>Chicken marinated with pickled spices and yogurt</i>	
FRIED CHICKEN MOMOS	15	TAJ MURGH SEEKH KEBAB	18
<i>Fried chicken dimsum</i>		<i>Minced chicken seasoned with a blend of spices cooked on a skewer in a clay oven</i>	
CHILLI GARLIC CHICKEN MOMOS	16	TANDOORI FISH TIKKA	18
<i>Fried chicken dimsum tossed in chilli garlic sauce</i>		<i>Fish marinated in tandoori spices and cooked in a clay oven</i>	
CHILLI CHICKEN	16	ACHARI FISH TIKKA	18
<i>Fried chicken bites tossed in a housemade sweet and sour sauce</i>		<i>Fish marinated in pickled spices and cooked in a clay oven</i>	
CHICKEN NOODLE	16		
<i>Stir-fried noodles made with chicken, vegetables and sauce</i>			



STARTERS

Vegetarian

MASALA FRIES	6	PANEER PAKORA	14
<i>Fries tossed in Taj special spices</i>		<i>Deep fried paneer coated in chickpea flour and stuffed with mint chutney</i>	
VEGETABLE SAMOSA	7	DAHI KEBAB	14
<i>Crispy pastry stuffed with spiced potatoes</i>		<i>Crispy kebabs made with yogurt and crumbled cheese</i>	
CHANA SAMOSA	12	AMRITSARI SOYA CHAAP	15
<i>Samosas topped with chickpea curry, yogurt, and chutneys</i>		<i>Soya pieces marinated with tandoori spices, cooked in a clay oven</i>	
ALOO TIKKI CHANA	10	MALAI SOYA CHAAP	15
<i>Potato patties topped with chickpea curry, yogurt, and chutneys</i>		<i>Soya pieces marinated with cashews, yogurt and royal spices, cooked in a clay oven</i>	
GOL GAPPE - 6PCS / 12PCS	8 / 12	VEGETARIAN FRIED MOMOS	15
<i>Deep fried pastry shells filled with spiced potatoes, served with spicy water</i>		<i>Fried vegetarian dimsum</i>	
DAHI WALE GOL GAPPE - 6 PCS / 12 PCS	10 / 14	CHILLI GARLIC MOMOS	16
<i>Deep fried pastry shells filled with spiced potatoes, topped with sweet yogurt and chutneys</i>		<i>Fried vegetarian dimsum tossed in chilli garlic sauce</i>	
ALOO TIKKI CHAAT	10	VEGETABLE MANCHURIAN	16
<i>Crispy fried potatoes topped with yogurt, chutneys and sev</i>		<i>Vegetable dumplings tossed in our housemade sweet and sour sauce</i>	
SAMOSA CHAAT	10	CHILLI PANEER	16
<i>Vegetable samosas topped with spiced chickpeas, yogurt, chutneys. and sev</i>		<i>Battered fried paneer tossed in a housemade sweet and sour sauce with vegetables</i>	
DAHI BHALLA	10	MALAI PANEER TIKKA	16
<i>Lentil dumplings topped with sweet yogurt, chutneys and sev</i>		<i>Paneer marinated with cashews, cheese, and royal spices, cooked in a clay oven</i>	
VEGGIE BURGER	12	TANDOORI PANEER TIKKA	16
<i>Taj special veggie burger served with masala fries</i>		<i>Paneer marinated in tandoori spices and cooked in a clay oven</i>	
CHOLEY BHATURE	13	ACHARI PANEER TIKKA	16
<i>Fried flatbread served with chickpeas and yogurt</i>		<i>Paneer marinated in pickled spices and cooked in a clay oven</i>	
VEGETABLE NOODLES	14	TOKRI CHAAT	16
<i>Stir-fried noodles with vegetables and sauce</i>		<i>Crispy potato basket filled with aloo tikki, chickpeas and chutneys</i>	

ENTREES

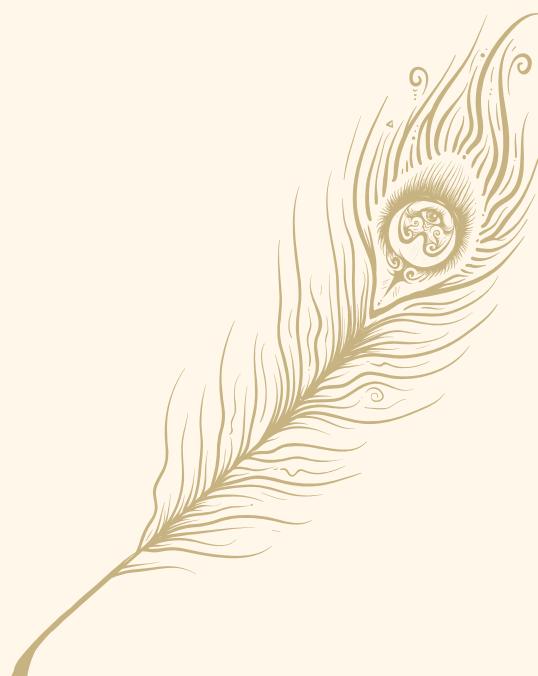
Non-vegetarian

CHICKEN CURRY	16	PALAK CHICKEN	18
<i>North Indian style chicken curry cooked in an onion tomato masala with fresh spices and cilantro</i>		<i>Chicken cooked in a spinach puree</i>	
BUTTER CHICKEN	17	CHICKEN METHI MALAI	18
<i>Boneless tandoori chicken cooked in a buttery tomato and cashew sauce</i>		<i>Chicken cooked in a creamy fenugreek gravy</i>	
CHICKEN TIKKA MASALA	17	GOAT CURRY	20
<i>Smoked chicken tikka cooked with caramelized onions and peppers, in an onion tomato sauce</i>		<i>North Indian style traditional goat curry</i>	
KADHAI CHICKEN	17	LAMB ROGAN JOSH	20
<i>Boneless chicken thighs cooked with caramelized onions and bell peppers in a rich gravy</i>		<i>Kashmiri curried lamb dish made with royal spices</i>	
CHICKEN TIKKA KALI MIRCH	18	NON-VEGETARIAN THALI	17
<i>Smoked boneless chicken tikka cooked in a cashew gravy with black pepper</i>		<i>Taj special thali served with a variety of dishes</i>	
PRAWN MASALA	18		
<i>Prawns cooked in an onion and tomato curry</i>			
CHICKEN KORMA	18		
<i>Chicken cooked in a rich cashew gravy</i>			
PRAWN MOILEE	18		
<i>Prawns simmered in a coconut milk gravy</i>			
FISH MOILEE	18		
<i>Mildly spiced fish simmered in coconut milk gravy</i>			
CHICKEN MOILEE	18		
<i>Mildly spiced chicken simmered in coconut milk gravy</i>			
HANDI CHICKEN	18		
<i>Chicken cooked in chef's special sauce</i>			

ENTREES

Vegetarian

PUNJABI CHANA MASALA	15	TAJ DI DAL MAKHANI	16
<i>Punjabi style chickpeas cooked with tangy spices</i>			
BHINDI DO PYAZA	16	MAKHMALI MALAI KOFTA	17
<i>Crispy okra served with caramelized onions in an onion and tomato sauce</i>			
RAJMA MASALA	15	PANEER BUTTER MASALA	17
<i>Kidney beans soaked overnight and cooked in a tomato based sauce</i>			
YELLOW DAL TADKA	15	PANEER BHURJI	17
<i>Yellow lentils cooked with spices and clarified butter</i>			
HANDI PANEER	18	PANEER METHI MALAI	17
<i>Paneer cooked in chef's special sauce</i>			
MIXED VEGETABLE	16	MUGHLAI SOYA CHAAP	17
<i>Fresh mixed vegetables cooked in an onion and tomato based sauce</i>			
MATAR PANEER	16	VEGETARIAN THALI	16
<i>Green peas and paneer simmered in an onion, tomato sauce</i>			
KADHAI PANEER	17		
<i>Tender paneer cooked with caramelized onions and bell peppers, simmered in an onion, tomato sauce</i>			
SHAHI PANEER	17		
<i>Paneer simmered in a rich, creamy, cashew based gravy</i>			
MUSHROOM MATAR	16		
<i>Mushroom and green peas cooked in an onion and tomato sauce with cream and fenugreek</i>			
PALAK CHANA	16		
<i>Chickpeas cooked in a spinach gravy</i>			



RICE

STEAMED RICE 5

Basmati rice cooked to perfection

JEERA RICE 6

Basmati rice cooked with aromatic cumin seeds

MATAR PULAU 7

Basmati rice cooked with green peas, cumin, and spices

BIRYANI - VEG 16

Hyderabadi vegetarian style biryani served with saffron rice and yogurt on the side

BIRYANI - CHICKEN / PRAWN / 18
GOAT

Hyderabadi style biryani served with saffron rice with your choice of protein, and yogurt on the side

FRIED RICE - VEG / 10 / 12
CHICKEN

Rice cooked with Asian spices and vegetables

BREAD

BUTTER NAAN 3

Leavened bread slathered with butter

GARLIC NAAN 4

Leavened bread slathered with garlic and butter

METHI NAAN 4

Leavened bread with fenugreek and butter

CHILLI NAAN 4

Leavened bread slathered with butter and green chillis

TANDOORI ROTI 3

Wholewheat flatbread cooked in a clay oven

MISSI ROTI 5

Flatbread made with a blend of gram and wholewheat flour

LACHHA PARATHA 4

Flaky, layered, wholewheat bread

FLAVOURED LACHHA PARATHA 5

Chilli, Garlic, or Methi

BHATURA 3

KULCHAS

All kulcha are served with chickpea curry, yogurt, onion & pickle

AMRITSARI KULCHA 15

ONION KULCHA 14

CHEESE KULCHA 15

PANEER KULCHA 16

CHICKEN TIKKA KULCHA 17

Served with chicken curry

SIDES

MASALA RAITA (S L)	4 6	INDIAN SALAD	5
<i>Side of Indian yogurt to accompany your dishes</i>			
CHUTNEY - MINT / TAMARIND / CHILLI GARLIC / MANGO	3	SIRKA ONIONS	2
<i>Choose your favourite dip</i>			
PAPAD	4	<i>Pickled onions</i>	
<i>Thin crispy flatbread made from chickpeas</i>			
PICKLE - MIXED / CARROT / MANGO	2		
<i>Choose your favourite homestyle pickle</i>			

DESSERTS

GULAB JAMUN	6	ICE CREAM - VANILLA / CHOCOLATE / STRAWBERRY	5
<i>Fried sweet dumplings soaked and served with a rose-cardamom syrup</i>			
ROSE RASMALAI	6	GAJAR HALWA	6
<i>Flattened discs of clotted milk, flavoured with cardamom and pistachios</i>			
BADAM KHEER	6	<i>Sweet carrot pudding</i>	
<i>Sweet rice pudding made with almonds</i>			
GULAB JAMUN BROWNIE	8	HOUSE MADE KULFI	8
<i>The best of both worlds: brownie with chunks of gulab inside, served with vanilla ice cream</i>			
		ROYAL JAMUN KHEER	7
		<i>Warm gulab jamun served over silky kheer</i>	

NON-ALCOHOLIC DRINKS

MASALA CHAI	4	SOFT DRINKS	4	
<i>Classic Indian spiced tea</i>				
INDIAN COFFEE	4	INDIAN SOFT DRINKS	4	
<i>Indian style espresso coffee</i>				
LASSI - MANGO / SWEET / SALTY	6	MASALA MOJITO	6	
<i>Your choice of yogurt based beverage</i>				
MILKSHAKE -		SPICY MANGO MOJITO	6	
CHOCOLATE / VANILLA /		<i>Classic mojito with a spicy mango twist</i>		
STRAWBERRY / MANGO /COFFEE	8	POMEGRANATE SPRITZ	7	
<i>Your choice of Taj's signature milkshakes</i>				
NON-ALCHOLIC BEER	7	<i>Taj's special spritz</i>		

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
ALL APPLICABLE TAXES EXTRA
MAXIMUM 2 SPLIT BILLS PER PARTY

GRATUITY OF 15% WILL BE ADDED TO PARTIES OF 6 OR MORE

ALCOHOLIC DRINKS

GIN		1OZ 2OZ		TEQUILA		1OZ 2OZ	
<i>Bombay Sapphire</i>		8	12	<i>Tromba - Blanco</i>		8	14
				<i>El Espolòn</i>		8	14
RED WINE		5OZ 750ML		WHITE WINE		5OZ 750ML	
<i>Sandhill - Syrah</i>	16	60		<i>Pinot Gris</i>			50
<i>Sandhill - Merlot</i>	16	60		<i>Chardonnay</i>			50
BEER				RIESLING		1OZ 2OZ	
<i>Corona (330ml)</i>		7		<i>Riesling</i>		15	55
<i>Stella Artois (330ml)</i>		7		WHISKY		1OZ 2OZ	
<i>Coors (355ml)</i>		7		<i>Jameson</i>		7	12
<i>Guinness (440ml)</i>		8		<i>Johnnie Walker - Black Label</i>		8	14
<i>Kokanee (355ml)</i>		7		<i>Johnnie Walker - Red Label</i>		7	12
<i>Indian beer (330ml)</i>		10		<i>J+B Rare</i>		6	10
VODKA		1OZ 2OZ		<i>Crown Royal</i>		6	
<i>Absolut</i>	6	10		<i>J.P. Wiser</i>		7	12
<i>Grey Goose</i>	8	12		<i>Glenfiddich</i>		10	16
<i>Smirnoff</i>	6	10	RUM		1OZ 2OZ		
			<i>Captain Morgan</i>		6	10	
LIQUER		1OZ 2OZ		<i>White rum</i>		6	
<i>Blue Curacao</i>	5	8				6	10
<i>Sambuca</i>	7	12					