



# ROYAL TAJ CUISINE

WHERE TRADITION MEETS TASTE

# STARTERS

## Non-vegetarian

### CHICKEN BURGER 14

*Taj special chicken burger served with masala fries*

### FISH PAKORA 14

*Fish coated in a batter of gram flour and spices*

### CHICKEN PAKORA 15

*South Indian inspired fried chicken tempered with curry leaves and garlic*

### FRIED CHICKEN MOMOS 15

*Fried chicken dimsum*

### CHILLI GARLIC CHICKEN MOMOS 16

*Fried chicken dimsum tossed in chilli garlic sauce*

### CHILLI CHICKEN 16

*Fried chicken bites tossed in a housemade sweet and sour sauce*

### CHICKEN NOODLE 16

*Stir-fried noodles made with chicken, vegetables and sauce*

### TANDOORI CHICKEN TIKKA 17

*North Indian style spiced chicken cooked in a clay oven*

### MALAI CHICKEN TIKKA 17

*Chicken marinated with cashews, cheese, and royal spices, cooked in a clay oven*

### ACHARI CHICKEN TIKKA 17

*Chicken marinated with pickled spices and yogurt*

### TAJ MURGH SEEKH KEBAB 18

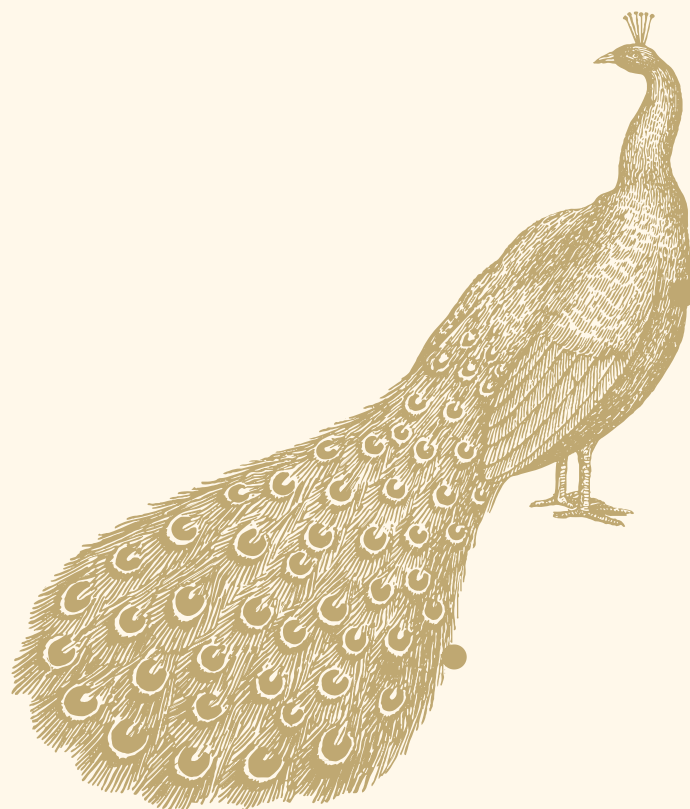
*Minced chicken seasoned with a blend of spices cooked on a skewer in a clay oven*

### TANDOORI FISH TIKKA 18

*Fish marinated in tandoori spices and cooked in a clay oven*

### ACHARI FISH TIKKA 18

*Fish marinated in pickled spices and cooked in a clay oven*



# STARTERS

## Vegetarian

MASALA FRIES 6

*Fries tossed in Taj special spices*

VEGETABLE SAMOSA 7

*Crispy pastry stuffed with spiced potatoes*

CHANA SAMOSA 12

*Samosas topped with chickpea curry, yogurt, and chutneys*

ALOO TIKKI CHANA 10

*Potato patties topped with chickpea curry, yogurt, and chutneys*

GOL GAPPE - 6PCS / 12PCS 8 / 12

*Deep fried pastry shells filled with spiced potatoes, served with spicy water*

DAHI WALE GOL GAPPE - 6 PCS / 12 PCS 10 / 14

*Deep fried pastry shells filled with spiced potatoes, topped with sweet yogurt and chutneys*

ALOO TIKKI CHAAT 10

*Crispy fried potatoes topped with yogurt, chutneys and sev*

SAMOSA CHAAT 10

*Vegetable samosas topped with spiced chickpeas, yogurt, chutneys. and sev*

DAHI BHALLA 10

*Lentil dumplings topped with sweet yogurt, chutneys and sev*

VEGGIE BURGER 12

*Taj special veggie burger served with masala fries*

CHOLEY BHATURE 13

*Fried flatbread served with chickpeas and yogurt*

VEGETABLE NOODLES 14

*Stir-fried noodles with vegetables and sauce*

PANEER PAKORA 14

*Deep fried paneer coated in chickpea flour and stuffed with mint chutney*

DAHI KEBAB 14

*Crispy kebabs made with yogurt and crumbled cheese*

AMRITSARI SOYA CHAAP 15

*Soya pieces marinated with tandoori spices, cooked in a clay oven*

MALAI SOYA CHAAP 15

*Soya pieces marinated with cashews, yogurt and royal spices, cooked in a clay oven*

VEGETARIAN FRIED MOMOS 15

*Fried vegetarian dimsum*

CHILLI GARLIC MOMOS 16

*Fried vegetarian dimsum tossed in chilli garlic sauce*

VEGETABLE MANCHURIAN 16

*Vegetable dumplings tossed in our housemade sweet and sour sauce*

CHILLI PANEER 16

*Battered fried paneer tossed in a housemade sweet and sour sauce with vegetables*

MALAI PANEER TIKKA 16

*Paneer marinated with cashews, cheese, and royal spices, cooked in a clay oven*

TANDOORI PANEER TIKKA 16

*Paneer marinated in tandoori spices and cooked in a clay oven*

ACHARI PANEER TIKKA 16

*Paneer marinated in pickled spices and cooked in a clay oven*

TOKRI CHAAT 16

*Crispy potato basket filled with aloo tikki, chickpeas and chutneys*

# ENTREES

## Non-vegetarian

### CHICKEN CURRY 16

*North Indian style chicken curry cooked in an onion tomato masala with fresh spices and cilantro*

### BUTTER CHICKEN 17

*Boneless tandoori chicken cooked in a buttery tomato and cashew sauce*

### CHICKEN TIKKA MASALA 17

*Smoked chicken tikka cooked with caramelized onions and peppers, in an onion tomato sauce*

### KADHAI CHICKEN 17

*Boneless chicken thighs cooked with caramelized onions and bell peppers in a rich gravy*

### CHICKEN TIKKA KALI MIRCH 18

*Smoked boneless chicken tikka cooked in a cashew gravy with black pepper*

### PRAWN MASALA 18

*Prawns cooked in an onion and tomato curry*

### CHICKEN KORMA 18

*Chicken cooked in a rich cashew gravy*

### PRAWN MOILEE 18

*Prawns simmered in a coconut milk gravy*

### FISH MOILEE 18

*Mildly spiced fish simmered in coconut milk gravy*

### CHICKEN MOILEE 18

*Mildly spiced chicken simmered in coconut milk gravy*

### HANDI CHICKEN 18

*Chicken cooked in chef's special sauce*

### PALAK CHICKEN 18

*Chicken cooked in a spinach puree*

### CHICKEN METHI MALAI 18

*Chicken cooked in a creamy fenugreek gravy*

### GOAT CURRY 20

*North Indian style traditional goat curry*

### LAMB ROGAN JOSH 20

*Kashmiri curried lamb dish made with royal spices*

### NON-VEGETARIAN THALI 17

*Taj special thali served with a variety of dishes*

# ENTREES

## Vegetarian

### PUNJABI CHANA MASALA 15

*Punjabi style chickpeas cooked with tangy spices*

### BHINDI DO PYAZA 16

*Crispy okra served with caramelized onions in an onion and tomato sauce*

### RAJMA MASALA 15

*Kidney beans soaked overnight and cooked in a tomato based sauce*

### YELLOW DAL TADKA 15

*Yellow lentils cooked with spices and clarified butter*

### HANDI PANEER 18

*Paneer cooked in chef's special sauce*

### MIXED VEGETABLE 16

*Fresh mixed vegetables cooked in an onion and tomato based sauce*

### MATAR PANEER 16

*Green peas and paneer simmered in an onion, tomato sauce*

### KADHAI PANEER 17

*Tender paneer cooked with caramelized onions and bell peppers, simmered in an onion, tomato sauce*

### SHAHI PANEER 17

*Paneer simmered in a rich, creamy, cashew based gravy*

### MUSHROOM MATAR 16

*Mushroom and green peas cooked in an onion and tomato sauce with cream and fenugreek*

### PALAK CHANA 16

*Chickpeas cooked in a spinach gravy*

### TAJ DI DAL MAKHANI 16

*Creamy, buttery lentil curry*

### MAKHMALI MALAI KOFTA 17

*Soft paneer and potato dumplings simmered in a rich, creamy, cashew based sauce*

### PANEER BUTTER MASALA 17

*Smoked cubes of paneer simmered in a rich buttery tomato sauce*

### PANEER BHURJI 17

*Soft, mashed paneer slowly cooked in an onion, tomato, and masala blend*

### PANEER METHI MALAI 17

*Paneer cooked in a creamy fenugreek curry*

### MUGHLAI SOYA CHAAP 17

*Soya chaap made with a rich flavoured cashew gravy*

### VEGETARIAN THALI 16

*Taj special thali served with a variety of dishes*



# 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 / GOAT 18

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

FRIED RICE - VEG / CHICKEN 10 / 12

*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  
*Side of Indian yogurt to accompany your dishes*

CHUTNEY - MINT / TAMARIND 3  
/ CHILLI GARLIC / MANGO  
*Choose your favourite dip*

PAPAD 4  
*Thin crispy flatbread made from chickpeas*

PICKLE - MIXED / CARROT 2  
/ MANGO  
*Choose your favourite homestyle pickle*

INDIAN SALAD 5  
*Plate of garden salad*

SIRKA ONIONS 2  
*Pickled onions*

# DESSERTS

GULAB JAMUN 6  
*Fried sweet dumplings soaked and served with a rose-cardamom syrup*

ROSE RASMALAI 6  
*Flattened discs of clotted milk, flavoured with cardamom and pistachios*

BADAM KHEER 6  
*Sweet rice pudding made with almonds*

GULAB JAMUN BROWNIE 8  
*The best of both worlds: brownie with chunks of gulab inside, served with vanilla ice cream*

ICE CREAM - VANILLA / 5  
CHOCOLATE / STRAWBERRY  
*Your choice of ice cream served in a bowl*

GAJAR HALWA 6  
*Sweet carrot pudding*

HOUSE MADE KULFI 8

ROYAL JAMUN KHEER 7  
*Warm gulab jamun served over silky kheer*

# NON-ALCOHOLIC DRINKS

MASALA CHAI	4
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*Classic Indian spiced tea*

INDIAN COFFEE	4
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*Indian style espresso coffee*

LASSI - MANGO / SWEET / SALTY	6
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*Your choice of yogurt based beverage*

MILKSHAKE - CHOCOLATE / VANILLA / STRAWBERRY / MANGO /COFFEE	8
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*Your choice of Taj's signature milkshakes*

NON-ALCHOLIC BEER	7
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SOFT DRINKS	4
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*Coke, Gingerale, Nestea*

INDIAN SOFT DRINKS	4
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*Fanta, Thums Up, Limca*

MASALA MOJITO	6
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*A spicy take on the classic mojito*

SPICY MANGO MOJITO	6
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*Classic mojito with a spicy mango twist*

POMEGRANATE SPRITZ	7
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*Taj's special spritz*

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	
<i>Bombay Sapphire</i>	8	12
RED WINE	5OZ   750ML	
<i>Sandhill - Syrah</i>	16	60
<i>Sandhill - Merlot</i>	16	60
BEER		
<i>Corona (330ml)</i>		7
<i>Stella Artois (330ml)</i>		7
<i>Coors (355ml)</i>		7
<i>Guinness (440ml)</i>		8
<i>Kokanee (355ml)</i>		7
<i>Indian beer (330ml)</i>		10
VODKA	1OZ   2OZ	
<i>Absolut</i>	6	10
<i>Grey Goose</i>	8	12
<i>Smirnoff</i>	6	10
LIQUER	1OZ   2OZ	
<i>Blue Curacao</i>	5	8
<i>Sambuca</i>	7	12

TEQUILA	1OZ   2OZ	
<i>Tromba - Blanco</i>	8	14
<i>El Espolòn</i>	8	14
WHITE WINE	5OZ   750ML	
<i>Pinot Gris</i>		50
<i>Chardonnay</i>		50
<i>Riesling</i>	15	55
WHISKY	1OZ   2OZ	
<i>Jameson</i>	7	12
<i>Johhnie Walker - Black Label</i>	8	14
<i>Johhnie Walker - Red Label</i>	7	12
<i>J+B Rare</i>	6	10
<i>Crown Royal</i>	6	10
<i>J.P. Wiser</i>	7	12
<i>Glenfiddich</i>	10	16
RUM	1OZ   2OZ	
<i>Captain Morgan</i>	6	10
<i>White rum</i>	6	10