

Appetizers

All appetizers are served with an assortment of our house chutneys

Vegetable Platter

A combination of Vegetable Samosa, Veggie Pakora, and Onion Bhaji. All on one plate to enjoy! 14.99

Papadum

Crispy flat crackers made out of lentil flour. 3.99

Vegetable Samosas

Traditional Indian crispy filled pastry filled with potatoes, peas and spices. 2 pieces 6.99

Meat Samosa

Traditional Indian crispy filled pastry filled with minced Lamb and spices. 2 pieces 8.99

Paneer Pakora

Traditional Indian Paneer cheese fried in chickpea flour. 11.99

Vegetable Pakora

A variety of vegetables, chickpea battered and deep fried. 6.99

Fish Pakora

Fish battered in our chickpea flour, and seasoned with Indian spices. 11.99

Ghobi Manchurian

Gobi Manchurian is an Indian Chinese fried cauliflower sautéed with many spices and soy. 14.99

Tandoori Wings

Tandoori wings mildly spiced in ginger and mint, then baked in our Tandoori oven. 13.99

Onion Bhaji

Spiced onions battered in our chickpea flour, served with chutneys. 6.99

Chicken Pakora

Boneless Chicken, mildly spiced in chickpea flour. 10.99

Taj Oven-baked Naan Flatbread

Naan can be ordered as a starter and should accompany your main entrée.

Garlic naan

Naan with a subtle touch of garlic and cilantro. 3.99

Plain Naan

Plain white flour flatbread cooked in our Tandoor Oven. 3.99

Rosemary Naan

Naan delicately spiced with rosemary and garlic. 3.99

Onion Naan

Naan stuffed with onions and mild spices. 4.99

Bullet Naan

Naan cooked with sliced Serrano chiles to spice you up. 4.99

Aloo Pratha

Pratha stuffed with potatoes, peas, and mild spices. 5.99

Cheese Naan

Naan bread stuffed with cheddar Cheese. 4.99

Paneer Naan

Naan stuffed with traditional Indian Paneer Cheese. 5.99

Roti

Whole wheat Indian bread. 3.99

Assorted Naan

An assortment of garlic, cheese, and onion naan. No Substitutions allowed 14.99

Keema Naan

Indian naan bread stuffed with mildly spiced minced lamb. 6.99

Kabli Naan

Sweet naan cooked with nuts and raisins. 5.99

Alo Naan

Naan bread stuffed with mild spices, potatoes, and peas. 5.99

Taj Naan

Naan stuffed with Tandoori Chicken and onions 6.99

Soups

^{VEGAN} Yellow Lentil Soup

Yellow lentils with a unique touch of garlic and ginger. 5.99

^{VEGAN} Lentil Soup

Delicately spiced black lentil in tomato sauce. 5.99

Mulligatawny Soup

Mildly spiced black lentils with chicken, potatoes and peas. 6.99

Treasures from the Tandoori Oven

Gf Cooked in our clay oven, served on a plate over seasoned onions. Can be served as a starter or main entrée.

Tandoori Chicken

Chicken leg, and breast marinated in our homemade yogurt with Indian spices and cooked in our Tandoori oven. 17.99

Chicken Ginger Tandoori

Chicken breast rolled in fresh minced ginger and mint spices then skillfully baked in our Tandoori oven. 17.99

Chicken Tikka

Chicken breast marinated in our yogurt and mildly spiced. 17.99

Lamb Boti Kabob

Marinated in herbs and spices, cooked in our Tandoori clay oven. 19.99

Rack of Lamb

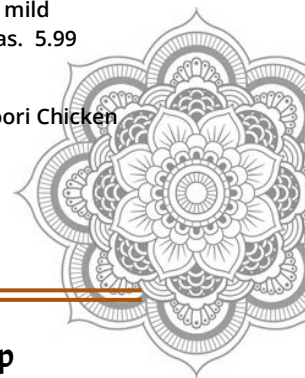
Rack of lamb (6) marinated with many spices, yogurt, and cooked to perfection in our oven. A must try! (price subject to change) 29.99

Tandoori Fish

Mahi-Mahi marinated in indian spices and yogurt and cooked to perfection. 19.99

Tandoori Mix Grill

Assortment of Chicken, Lamb, and Fish Tandoori specialties. 29.99



GF Chicken Specialties

One entrée is recommended per person. All dishes are made to order and can be served Mild, Mild-Med, Medium, Med-Hot, 1Hot, 2Hot, 3Hot *ALL ENTRÉES ARE GLUTEN FREE*

Chicken Tikka Masala

Our Signature dish cooked with chicken breast in a creamy sauce with a blend of our Indian spices, garlic, and light ginger. 16.99

Chicken Coconut

A blend of different Indian spices, herbs, and coconut milk that makes a creamy curry, without the dairy. 16.99

Chicken Bhuna

Chicken cooked in a thick tomato curry with fresh onions, bell peppers, and spices. Also known as Chicken Karahi. 16.99

Butter Chicken

Chicken breast marinated with extra garlic, ginger, and spices in a thick creamy curry sauce and cooked in Tandoori oven. 16.99

Chicken Danshak

Chicken cooked in a creamy curry sauce with chunks of pineapple. 16.99

Chicken Veggie Curry

Chicken and Vegetables; carrots, peas, mushroom, zucchini, and potatoes in our herbs and spices in a red tomato curry. 18.99

Chicken Curry

Chicken cooked in our herbs and spices in a red tomato curry. 16.99

Chicken Korma

Delicately spiced chicken cooked in yogurt, cream, and spices. Garnished with almonds and raisins. 16.99

Chicken Makhni

Tandoori Chicken cooked in our signature masala sauce with fresh onions and bell pepper. 16.99

Chicken Saag

Chicken cooked in pureed spinach and flavored mildly with ginger and many spices. 16.99

Chicken Vindaloo

A popular tangy, spicy curry cooked with Chicken and potatoes. 16.99

Deanna's PASTA-MASALA

Chef Gill's young daughter loves Pasta and Masala, so he put them together and it turned out delicious! So now you may turn your Masala entrée or any other curry into a pasta dish, ask your server! add 3.00

GF Lamb Specialties

Lamb Boti Masala

Lamb cooked in our Tandoori oven then put into our creamy signature curry made of garlic, ginger, and many spices. 18.99

Lamb Coconut

Lamb cooked in a blend of different Indian spices, herbs, and coconut milk that makes a creamy curry, without the dairy. 18.99

Lamb Bhuna

Lamb cooked in a thick tomato curry with fresh onions, bell peppers, and spices, also known as Karahi. 18.99

Lamb Saag

Lamb pieces cooked into a pureed spinach and flavored mildly with ginger and many other spices. 18.99

Keema Mattar

Minced Lamb with Indian spices, peas, tomatoes, onions, and green chile. 19.99

Lamb Veggie Curry

Lamb and Vegetables; carrots, peas, mushroom, zucchini, and potatoes cooked in our herbs and spices in a red tomato curry. 19.99

Lamb Curry

Lamb cooked in our herbs and spices, in a red tomato curry. 18.99

Lamb Korma

Delicately spiced lamb cooked in yogurt, cream, and spices. Garnished with almonds and raisins. 18.99

Lamb Danshak

Lamb cooked in a creamy curry sauce with chunks of pineapple. 18.99

Lamb Vindaloo

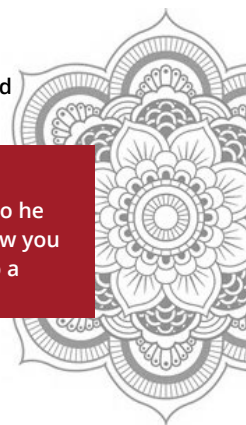
Lamb slow braised in a popular tangy spicy curry with potatoes. 18.99

Butter Lamb

Lamb cooked with extra garlic, ginger, and spices in a thick creamy curry sauce. 18.99

-Punjabi GOAT Curry-

Goat (with bone) braised in a rich fragrant blend of spices, and garlic-ginger sauce. Succulent! 18.99



GF Shrimp Specialties

*One entrée is recommended per person. All dishes are made to order and can be served Mild, Mild-Med, Medium, Med-Hot, 1Hot, 2Hot, 3Hot *ALL ENTRÉES ARE GLUTEN FREE**

Shrimp Masala

Our Signature dish cooked with shrimp in a creamy sauce made of a blend of our Indian spices, garlic, and light ginger. A must! 19.99

Shrimp Coconut

Shrimp cooked in a blend of different Indian herbs and spices, and coconut milk that makes a creamy curry, without the dairy. 19.99

Shrimp Bhuna

Shrimp cooked in a thick tomato curry with fresh onions, bell peppers, and spices; also known as Karahi. 19.99

Shrimp Vindaloo

Shrimp in a popular tangy, spicy curry cooked with potatoes. 19.99

Butter Shrimp

Shrimp cooked with extra garlic, ginger, and spices in a creamy curry. 19.99

Shrimp Curry

Shrimp cooked in our herbs, and spices in a red tomato curry. 19.99

Shrimp Korma

Delicately spiced shrimp cooked in yogurt, cream and spices. Garnished with almonds and raisins. 19.99

Shrimp Danshak

Shrimp cooked in a creamy curry sauce with chunks of pineapple. 19.99

Shrimp Saag

Shrimp cooked into a pureed spinach, flavored mildly with ginger and many other spices. 19.99

GF Fish Specialties (Mahi-Mahi)

Fish Masala

Our Signature dish cooked with fish, in a creamy sauce made up of a blend of our Indian spices, garlic, and light ginger. A must! 18.99

Fish Coconut

Mahi Mahi in a blend of different Indian herbs and spices, and coconut milk that makes a creamy curry without the dairy. 18.99

Fish Bhuna

Fish cooked in a thick tomato curry with fresh onions, bell pepper, and spices. 18.99

Fish Vindaloo

A popular tangy, spicy curry cooked with fish and potatoes. 18.99

Fish Curry

Fish cooked in our spices, and herbs in a red curry. 18.99

Fish Korma

Delicately spiced Fish cooked in yogurt, cream, and spices. Garnished with almonds and raisins. 18.99

Fish Saag

Fish cooked in pureed spinach, flavored mildly with ginger and many spices. A Punjabi Favorite! 18.99

Butter Fish

Fish cooked with extra garlic, light ginger, and spices in a creamy curry. 18.99

GF Taj Biryani and Rice

BASMATI RICE

SMALL .99 MEDIUM 1.99 LARGE 3.99

Peas Pulao

Succulent basmati rice sautéed with turmeric, onion, peas, almonds, and raisins. 6.99

Vegetable Biryani

Basmati rice with fresh vegetables, herbs, almonds and raisins. 16.99

Chicken Biryani

Chicken cooked with basmati rice, herbs, green peas, almonds, and raisins. 17.99

Lamb Biryani

Lamb pieces cooked with basmati rice, herbs, green peas, almonds and raisins. 19.99



Vegetarian Specialties

*One entrée is recommended per person. All dishes are made to order and can be served Mild, Mild-Med, Medium, Med-Hot, 1Hot, 2Hot, 3Hot *ALL ENTRÉES ARE GLUTEN FREE**

Vegetable Korma

Mixed vegetables cooked in homemade yogurt, cream, and spices. Garnished with almonds and raisins. 15.99

Paneer Masala

Homemade cheese cooked in a creamy sauce with garlic, ginger, and onions. 15.99

Mushroom Mattar

Mushrooms and peas cooked in a creamy masala spiced sauce. 14.99

Dahl Makhni

Lentils cooked with bell pepper, tomatoes, and light cream. 14.99

Pakora Masala

Vegetable fritters cooked in a creamy sauce with nuts. 15.99

Punjabi Egg Curry or Egg Bhurji

An egg curry cooked in our special spiced sauce. 14.99

Saag Paneer

Spinach cooked with Indian Paneer cheese in yogurt and lightly spiced. 15.99

Mattar Bhartha

Tandoori Eggplant cooked with herbs, onions, and peas. 14.99

Chana Saag

Pureed Spinach, chickpeas cooked with spices and light yogurt. 14.99

Saag Mattar Bhartha

Spinach and Tandoori Eggplant cooked with herbs, peas and onions. 15.99

Punjab Paneer Bhurji

Paneer bhurji is a famous North Indian breakfast recipe made from crumbled grated paneer cooked in spicy tomato gravy. 15.99

Vegan Specialties

Vegetable Coconut

Mixed veggies; carrots, peas, mushroom, zucchini, and potatoes in a coconut sauce, with garlic, ginger, and spices. 14.99

Alo chole

Chickpeas and potatoes cooked in a curry full of flavor. 13.99

Aloo Ghobi

Cauliflower and potatoes cooked with herbs and spices 13.99

Mushroom Bhaji

A blend of fresh mushrooms, onions, and Indian spices. 13.99

Sag Aloo

Spinach and potatoes cooked with herbs and spices; with or without cream. 13.99

Bhindi Masala

Okra cooked with onions, tomatoes and spices. 13.99

Vegetable Curry

Mixed vegetables; carrots, peas, mushroom, zucchini, and potatoes in a mildly spiced sauce. 13.99

Aloo Mattar

Potatoes and peas cooked in a tomato curry. 13.99

Alo Chole

Chickpeas and potatoes cooked into a tomato gravy with spices. 13.99

Dahl

Lentils cooked with garlic, ginger and tomatoes. 13.99

Punjabi Dahl Tarka

Punjabi traditional Lentils cooked with extra ginger, garlic, onion, and spices. 14.99



Taj Sides

Taj Salad

Mixed tossed salad, tomatoes, and cucumbers, served in our homemade raita yogurt dressing and seasoning. 6.99

Masala Sauce

Our signature masala curry made with the perfect blend of spices 5.99

Half side Saag

A traditional Indian dish cooked spinach with spices 8.99

Half side Dahl

Indian lentils cooked with garlic, ginger, and spices 6.99

Side Chile Onion Salad

Side of serrano chile, sliced onions with spices and lemons 2.00

Mango Chutney

Sweet Mango Chutney 2.99

Achar

Indian spicy pickles 2.00

Raita

Grated Cucumbers, carrots and spices in our yogurt. 2.99



Indian Desserts

Gajar Halva

A punjabi dessert made with cooked carrots, milk, and almonds. 5.99

Kheer Rice pudding

Flavorful rice pudding made with milk, cardamon, almonds and raisins. 5.99

Gulab Jamun

Golden fried balls of milk pastry soaked in sweet syrup. 5.99

Kulfi

A traditional Indian ice cream. Ask server for available flavors. 5.99

Beverages

Pepsi Cola Soft Drinks

Pepsi Cola, Diet, Root Beer, Pink Lemonade, Sierra Mist, Dr Pepper 2.99

Iced Tea

Black tea leaves brewed with different spices. Refreshing! 3.99

Indian Lassi

Delicious traditional Indian drink made with yogurt. MANGO, COCONUT, STRAWBERRY, SALTY, SWEET. 4.99

Chai Tea- Masala Tea

Indian Tea made with milk, cardamon, and cloves. Served hot or cold. 3.99

Juice & Other Drinks

Orange, Cranberry, Pineapple or Mango.....RED BULL, GINGER BEER, PERRIER 3.99

Gift Cards Available

We reserve the right to add a gratuity

www.aztajmahal.com

**Now Serving Lunch Buffet weekdays and
Champagne Brunch Sat & Sun**