

All Entrees are served with Basmati Rice

### RICE SPECIALTIES

- 70. **VEGETABLE BIRYANI** ..... \$10.95  
(Mixed vegetables sautéed in herbs, spices, cooked with basmati rice)
- 71. **NON VEGETARIAN BIRYANI** ..... \$12.95  
(Choice of chicken/beef/lamb/goat prepared with basmati rice)
- 72. **SHRIMP BIRYANI** ..... \$15.95  
(Shrimp sautéed in herbs, spices prepared with basmati rice)
- 73. **SEAFOOD BIRYANI** ..... \$15.95  
(Shrimp, crab sautéed in herbs, spices prepared with onion, bell pepper, broccoli, basmati rice)

### MEAT SPECIALTIES

- 74. **CHEF SPECIAL LAMB** ..... \$14.95  
(Lamb chops marinated in garlic, spices roasted in clay oven with broccoli, onion & mushroom)
- 75. **BOTI KABAB MASALA** ..... \$12.95  
(Tender cubes of lamb barbequed in tandoor and cooked in tomato sauce with ginger and garlic)
- 76. **LAMB ROGANJOSH** ..... \$12.95  
(Cubes of boneless lamb cooked with delicate Indian spices)
- 77. **SHAHI KORMA (LAMB OR BEEF)** ..... \$12.95  
(Cubes of lamb/beef smothered in a rich almond and cream sauce)
- 78. **BHUNA (LAMB/BEEF/GOAT)** ..... \$12.95  
(Cubes of lamb/beef/goat cooked in fresh bell pepper, onion and tomato)
- 79. **SPINACH (LAMB/BEEF/GOAT)** ..... \$12.95  
(Punjabi style spinach puree with lamb/beef/goat)
- 80. **KEEMA MATAR** ..... \$12.95  
(Ground meat with peas, herbs and spices)
- 81. **VINDALOO (LAMB/BEEF/GOAT)** ..... \$12.95  
(Lamb/beef/goat cooked in hot spicy sauce with a touch of wine and vinegar)
- 82. **LAMB APRICOT** ..... \$12.95  
(Cubes of lamb cooked with ginger, garlic, coriander and dried apricot)
- 83. **LAMB/GOAT/BEEF CURRY** ..... \$12.95



**OUR CHEF SAY.....!**  
**TASTE OUR**  
**INDIAN TAJ'S SPECIAL (KADAI)**  
**LAMB/GOAT/CHICKEN/BEEF**  
**\$15.95**

Hearty helping of diced lamb/beef/  
succulent piece of baby goat/chicken grilled with  
Himalayan herbs, fresh onion,  
tomato and bell pepper served in Kadai (Traditional frying pan)

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### SEAFOOD SPECIALTIES

- 84. **FISH TIKKA MASALA** ..... \$14.95  
(Fish fillet marinated in herbs & spices, barbequed in tandoor & prepared in ginger, garlic & tomato sauce)
- 85. **FISH MOILEE** ..... \$14.95  
(Fish cooked in coconut milk with onion, coconut, mustard seed and curry leave)
- 86. **FISH BEGUM BAHAR** ..... \$16.95  
(Baked fish with tomato, egg, fresh coriander leave and very thick gravy)
- 87. **TANDOORI PRAWN MASALA** ..... \$16.95  
(Jumbo shrimp prepared in our special sauce of fresh tomato, garlic and ginger)
- 88. **TANDOORI SHRIMP SPINACH** ..... \$16.95  
(Jumbo shrimp marinated in yogurt, spices, barbequed in charcoal caly ove & prepared with spinach puree)
- 89. **SHRIMP KORMA** ..... \$14.95  
(Shrimp cooked in a rich almond, raisins and creamy sauce)
- 90. **SHRIMP VINDALOO** ..... \$14.95  
(Shrimp cooked in hot spicy sauce with a touch of wine and vinegar)
- 91. **GARLIC SHRIMP BHUNA** ..... \$16.95  
(Shrimp cooked with fresh bell pepper, onion, tomato and garlic)
- 92. **LOBSTER MASALA** ..... \$20.95  
(Lobster marinated in herbs, spices prepared in a sauce of ginger, garlic and tomato)
- 93. **SEAFOOD MASALA** ..... \$14.95  
(Shrimp & crab sautéed in ginger, garlic & cooked in sauce of fresh tomato)
- 94. **FISH CURRY/SHRIMP CURRY** ..... \$14.95

### DESSERTS

- 95. **MANGO ICE CREAM** ..... \$3.95
- 96. **PISTACHIO ICE CREAM** ..... \$3.95
- 97. **KULFI** ..... \$3.95  
Indian ice cream with saffron & nuts.
- 98. **RAS MALAI** ..... \$3.95
- 99. **GULAB JAMUN** ..... \$3.95
- 100. **KHEER** ..... \$3.95

### BEVERAGES

- 101. **SOFT DRINKS** ..... \$1.50  
Coke, Ginger Ale, Sprite, Diet Coke, & Tonic Water.
- 102. **LASSI** ..... \$3.95  
Plain salted, sweet & (yogurt drink with rose water).
- 103. **LASSI (MANGO, BANANA OR STRAWBERRY)** ..... \$4.95  
Northern Indian yogurt drink with mango, banana or strawberry Honey & rose water.
- 104. **JUICES** ..... \$3.95  
Mango, cranberry, grape fruit, orange.
- 105. **MASALA TEA** ..... \$2.95  
Indian tea flavored with cinnamon, clove, fennel seeds & cardamom.
- 106. **COFFEE / TEA** ..... \$1.95
- 107. **BOTTLE WATER** ..... \$2.00

# Indian Taj

## INDIAN CUISINE

### TAKE OUT MENU

#### Buffet Lunch

7 Days 12:00 noon to 4:00 pm

#### LUNCH BOX TO GO

#1 ..... \$6.95

2 Veg of the Day, Rice Pulao  
Nan Bread+Raita

#2 ..... \$7.95

Tandoori Chicken or Choice of One  
Meat Curry, Fresh Veg Curry of the Day  
Rice Pulao, Nan Bread/Raita

#3 ..... \$8.95

Choice of 2 Meat Curry of the Day  
Rice Pulao, Nan Bread/Raita

[www.indiantajny.com](http://www.indiantajny.com)

181 Bleecker Street, New York, NY 10012

**FREE DELIVERIES CALL:**

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**Fax: 212-228-0755**

WE ACCEPT ALL MAJOR CREDIT CARDS  
WELCOME CORPORATE ACCOUNTS  
CATERING FOR ALL OCCASIONS

## SOUPS AND SALAD

1. **GARDEN FRESH SALAD** ..... \$3.00  
(Garden greens with house dressing)
2. **MULLIGATAWNY SOUP** ..... \$3.00  
(Traditional lentil soup flavoured with herbs and mild spices)
3. **CHICKEN PALAK SORBA** ..... \$3.95  
(Chicken and spinach in a lightly spiced coconut flavoured)

## APPETIZERS

4. **VEGETABLE SAMOSA** ..... \$3.95  
(Triangle shaped pastry stuffed with seasoned potatoes and green peas)
5. **MEAT SAMOSA** ..... \$4.95  
(Triangle shaped pastry filled with minced lamb meat and green peas)
6. **BHUJIA** ..... \$3.95  
(Onion fritters)
7. **VEGETABLE PAKORA** ..... \$3.95  
(Seasoned vegetable fritters)
8. **BANANA PAKORA** ..... \$4.95  
(Gently fried banana fritters)
9. **POTATO CROQUETTES WITH GOAT CHEESE** .. \$6.95  
(Potato cake stuffed with goat cheese and chives)
10. **RESHAMI KABAB** ..... \$8.95  
(Chicken breast marinated with ginger, garlic and sour cream)
11. **JHINGA TADKA** ..... \$9.95  
(Sautéed shrimp with garlic and white wine sauce)
12. **MEAT SNACK PLATTER** ..... \$9.95  
(Combination of meat samosa, chicken fritters, chicken tikka, seekh & kalmi kabab)
13. **VEGETABLE SNACK PLATTER** ..... \$8.95  
(Combination of vegetable samosa, onion fritters, vegetable fritters and potato patties)
14. **PANEER TIKKA** ..... \$10.95  
(Cubes of cheese simmered in a tandoori sauce)
15. **GOBI MUNCHURIAN** ..... \$8.95  
(Soft flitters of cauliflower marinated in special indo Chinese spices)
16. **CHILLY MUSHROOM** ..... \$7.95  
(Soft flitters of mushroom tossed and marinated in special indo Chinese spices)
17. **SAMOSA CHATT** ..... \$6.95

## SIDE DISHES

18. **MANGO CHUTNEY** ..... \$1.95  
(Spicy sweet and sour relish)
19. **PICKLE** ..... \$1.95  
(Mango, Lemon, Chilly)
20. **PAPADAM** ..... \$1.95  
(Thin bean waters)
21. **RAITA** ..... \$1.95  
(Yogurt, tomato and cucumber)
22. **RICE PALAU** ..... \$3.95



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## TANDOORI SPECIALTIES

23. **TANDOORI LOBSTER**..... \$22.95  
(Mildly seasoned lobster marinated in tandoori sauce)
24. **CHICKEN TANDOORI** ..... \$10.95  
(Chicken marinated in mild spices & roasted in our clay oven)
25. **SEEKH KABAB** ..... \$11.95  
(Ground lamb with onion, herbs, milds spices prepared in skewer)
26. **CHICKEN TIKKA** ..... \$11.95  
(Boneless soft pieces of chicken marinated in mild spices & roasted in our clay oven)
27. **MALAI KABAB** ..... \$11.95  
(Chicken cutlets, marinated in cream cheese, herbs, spices & roasted in our clay oven)
28. **BOTI KABAB**..... \$11.95  
(Tender juicy cubes of lamb marinated in spices & roasted in our clay oven)
29. **TANDOORI PRAWNS** ..... \$20.95  
(Jumbo shrimp marinated in spices & roasted in our clay oven)
30. **LAMB CHOP** ..... \$18.95  
(Fresh cut lamb chops marinated with garlic, ginger, garam masala & barbecued)
31. **TANDOORI MIXED GRILL** ..... \$15.95  
(An assortment of tandoori chicken, chicken tikka, shrimp, boti kabab and seekh kabab)
32. **FISH TIKKA** ..... \$15.95  
(Fish fillet marinated in herbs & spices, barbecued in our clay oven)

## INDIAN BREAD

No Indian meal is complete without Bread

33. **CHEESE & GARLIC NAN** ..... \$4.95  
(Nan bread stuffed with cheddar cheese and garlic)
34. **TANDOORI ROTI**..... \$2.95  
(Flat whole wheat bread prepared in tandoor)
35. **LACHA PARATHA**..... \$2.95  
(Multi layered flaky bread prepared with butter)
36. **PUDINA PARATHA** ..... \$3.95  
(Fresh mint layered with whole wheat flour)
37. **POORI** ..... \$3.95  
(Deep fried, very light puffy bread)
38. **NAN** ..... \$2.50  
(White flour bread baked in our tandoor)
39. **ALOO PARATHA** ..... \$3.95  
(Whole wheat bread stuffed with mashed potatoes, green peas & herbs)
40. **ONION KULCHA** ..... \$3.95  
(White flour bread stuffed with onion & herbs)
41. **CHEESE & TOMATO NAN** ..... \$4.95  
(Nan bread stuffed with cheddar cheese & tomato)
42. **GARLIC NAN** ..... \$3.95  
(Nan bread garnished with fresh garlic)
43. **CHICKEN TIKKA NAN** ..... \$4.95  
(Nan bread stuffed with minced piece of chicken)
44. **PESHAWARI NAN** ..... \$4.95  
(Nan bread stuffed with nuts, almonds & raisins)
45. **CRAB KULCHA** ..... \$4.95  
(Crisp leavened bread filled with seasoned crab and cooked in tandoor)

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## VEGETARIAN SPECIALTIES

46. **NAVRATAN KORMA** ..... \$9.95  
(Season's mixed vegetables & cooked with almonds & raisins)
47. **MALAI KOFTA** ..... \$9.95  
(Vegetable balls mixed with cheese, cooked in our special sauce of tomatoes, garlic & ginger)
48. **BAINGAN BHARTHA** ..... \$9.95  
(Baked eggplant seasoned with spices & sautéed with onion & tomatoes)
49. **MATTAR PANEER** ..... \$9.95  
(Punjabi styled home made cottage cheese cubes cooked with green peas)
50. **SAAG PANEER** ..... \$9.95  
(Homemade cottage cheese cubes cooked with spinach puree)
51. **CHANNA MASALA** ..... \$9.95  
(Chick peas cooked in tangy sauce of spices)
52. **CHAANA SAAG** ..... \$9.95  
(Chick peas cooked with spinach puree)
53. **ALOO GOBHI**..... \$9.95  
(Fresh cauliflower & potatoes cooked with spices)
54. **MIXED VEGETABLES** ..... \$9.95  
(Seasoned fresh vegetables cooked together & flavored with spices)
55. **PANEER PASANDA** ..... \$9.95  
(Cubes of cheese seasoned with authentic spices, butter & cream)
56. **KADAI PANEER**..... \$9.95  
(Homemade cheese cooked in exotic spices, tomato, bell peppers & garlic sauce)
57. **BHINDI MASALA** ..... \$9.95  
(Okra sautéed with onion, tomato & spices)
58. **TARKA DAL / DAL MAKHANI** ..... \$9.95  
(Classic lentils simmered in tomato)

## CHICKEN SPECIALTIES

59. **TAJ SPECIAL CHICKEN** ..... \$11.95  
(Boneless chicken cooked with vegetable and creamy cheese sauce)
60. **CHICKEN MANGO** ..... \$10.95  
(Chicken breast marinated in garlic juice, spices & cooked with mango)
61. **CHICKEN TIKKA MASALA** ..... \$10.95  
(Boneless chicken marinate in spices, herbs, barbecued in tandoor cooked in sauce of fresh tomato, garlic & ginger)
62. **CHICKEN TIKKA SAAG** ..... \$10.95  
(Boneless chicken marinate in spices, herbs, barbecued in tandoor cooked in puree of spinach)
63. **CHICKEN MOILEE** ..... \$10.95  
(Chicken cooked in coconut milk with onion, coconut, mustard seed and curry leaves)
64. **CHICKEN KORMA**..... \$10.95  
(Boneless chicken smothered in a rich almond creamy sauce)
65. **CHICKEN VINDALOO** ..... \$10.95  
(Goan style chicken prepared in hot spicy sauce with a touch of wine vinegar)
66. **CHICKEN CURRY** ..... \$10.95
67. **CHICKEN LA-JAWAB** ..... \$10.95  
(Tender morsals of chicken cooked with ginger, garlic, tomato, chilly sprinkled with fresh herbs)
68. **CHICKEN CHILLY** ..... \$10.95  
(Cubes of chicken sautéed with onion, green chilly & spices)
69. **CHICKEN MADRAS** ..... \$10.95  
(Chicken cooked with fresh tomato & spices)