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Traditional & Modern East Indian Cuisine

APPETIZERS

Almond Veg Kabab 10.25

Nutty exterior with a smooth potato and pea interior

Egg Omelette Pakora 10.25

Egg omelette battered in a delicious seasoned gram flour then deep fried

Mac & Cheese Gola 10.25

Local recipe macaroni & cheese battered with lightly seasoned gram flour and Indian spices

Onion Bhajia 10.45

Crispy, deep fried onion fritter made with gram flour and spices

Masala Vada Lentils 9.50

Deep-fried seasoned lentil fritters

Coconut Chicken Masala Purse 7.50

Tender chicken in a butter masala sauce. Topped with coconut and wrapped in pastry then fried.

Vegetable Samosa 6.45

Potatoes, peas and cashews seasoned with Indian spices. Wrapped in a delicious pastry dough and deep fried. Served with mango chutney.

Papadum 4.75

Crisp, very thin flatbread made from lentil flour; dry cooked over gas flame, served with chutneys. Dairy free / low fat.

SIDES

Sweet Pulao Rice 8.95

Fragrant and lightly sweet rice with saffron, cashews and almonds. Great with main course or at end of meal.

Raita 6.00

Yogurt, spices, cucumber, onions, tomatoes and Indian seasonings

Basmati Rice 4.95

Slender, aromatic white rice

NAAN

All Naan are made in our Tandoor Clay Ovens

Garlic Cheese Naan 9.95

Freshly baked Indian bread stuffed with mozzarella, cheddar cheese then topped with garlic

Coconut Raisin Naan 9.95

Fresh hand-made Indian bread stuffed with raisin and coconut

Paneer Kulcha 9.95

Freshly baked flour kulcha, stuffed with seasoned Indian cottage cheese

Garlic Naan 8.45

Fresh Indian bread made with fresh garlic and herbs

Butter Naan 7.45

Fresh hand-made Indian bread finished with a brush of butter

Plain Naan 6.95

Fresh hand-made Indian bread

BIRIYANI

Choose your spice temperature: Mild, Medium or Hot. Served with raita. Curry flavored basmati rice cooked with your choice of:

Chicken 22.45

Lamb 24.45

Shrimp 26.45

Egg 21.45

Veg 19.45

SPECIALTY ENTREES

Choose your spice temperature: Mild, Medium or Hot.

Coconut Jhinga Curry 28.45

Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs and spices

Bhuna Gosht 26.45

Slow cooked lamb in a robust semi-dry curry of warm herbs, coriander and a touch of garam masala

Malabar Chili Pepper Lamb 26.45

Sliced Lamb sauteed with bell peppers, onions, chilies and Indian spices.

Kho-la-puri Chicken Curry 25.45

Bone-In chicken with a gravy of coconut milk, vegetables, Indian herbs and spices

Mango Chicken Curry 25.45

Tender chicken cooked in a sweet and slightly tangy mango curry sauce

Chicken La-Bab-Dar 24.45

Boneless chicken chunks in a slightly sweet, onion & tomato sauce

Paneer La-Bab-Dar 22.45

Indian cottage cheese in a slightly sweet onion and tomato sauce

TANDOOR

All served with plain naan & salad

Choose your spice temperature: Mild, Medium or Hot.

Chicken Tikka 25.95

Succulent pieces of chicken breast marinated with a blend of exotic spices & yogurt

Tandoori Chicken 25.95

Half spring chicken cooked with a traditional special blend of spices

Chicken Murg Malai Kabab 27.95

Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Lamb Seekh Kebab 28.95

Tender minced lamb seasoned with Indian herbs and spices. Formed on skewers and cooked in the tandoor

Lemon Pepper Chicken 27.95

Succulent chunks of chicken marinated in fresh lemon and pepper. Skewered and grilled in the tandoor

Lemon Pepper Shrimp 28.95

Large shrimps marinated in fresh lemon and pepper. Skewered and cooked in the tandoor

Paneer Tikka 25.95

Tender cubes of Indian cottage cheese marinated in delicious fragrant spices. Cooked in the tandoor.

CURRIES

All curries served with Basmati Rice. Served with choice of:

Chicken 24.45 • Lamb 25.45 • Shrimp 27.45

Egg 21.45 • Paneer 20.45 • Veg 18.45

Choose your spice temperature: Mild, Medium or Hot.

Balti

Yellow curry with garlic, tomato & bell pepper

Jalfrazi

Dry curry (onion, peppers, tomato & garlic)

Kashmiri

Tomato sauce with raisins & honey

Korma

White cashew nut sauce with cream

Saagwala

Spinach flavor curry with select spices

Tikka Masala

Buttered tomato sauce with cream & cashew nut

VEGETARIAN

Dal Makhni 17.45

Dark lentils cooked in rich gravy with cream, butter, herbs and spices

Dal Tadka 15.45

Yellow lentils cooked with turmeric plus garlic and tempered with Indian spices

Saag Aloo 16.45

Potatoes in creamed spinach with delicate Indian spices

Jeera Aloo 13.45

Sauteed Potatoes, Cumin

Bhindi Masala (Okra) 16.45

Sliced okra & onion slow cooked with authentic Indian spices

Aloo Gobhi 16.45

Potatoes and cauliflower in a dry curry

LOCATIONS & DELIVERY AREAS

NEW TAJ INDIAN CUISINE IS NOW PART OF FOODHUB!

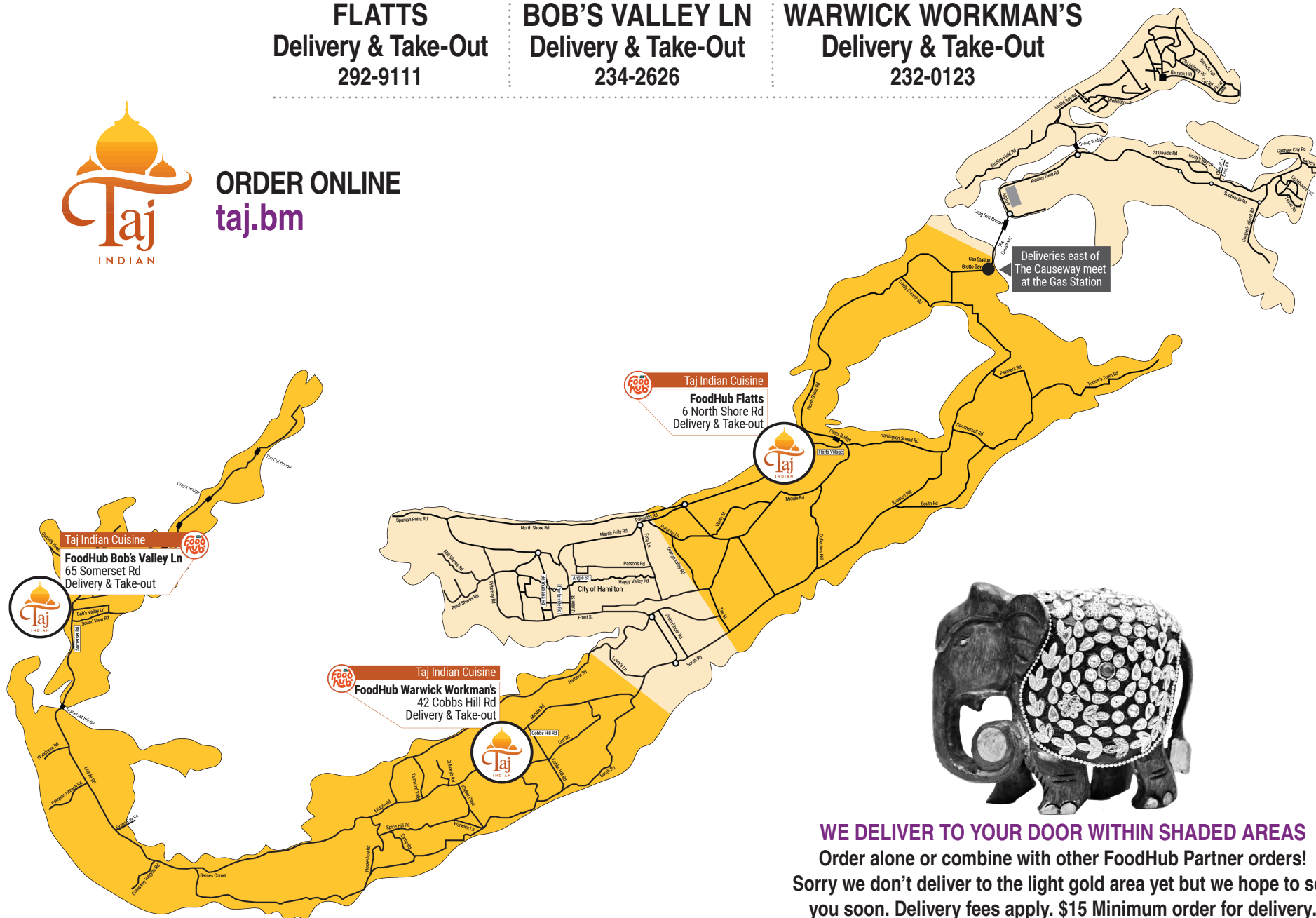
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