

Appetizers



Vegetable Samosa | \$5.99

Two Homemade pastries stuffed with potatoes and peas, delicately tempered with spices and herbs



Mirchi Bajji | \$4.99

Hot green peppers mixed with chickpea flour and fried

Stuffed Onion - Jalepeno dipped in chickpea flour, deep fried, split and stuffed with red onion | \$4.99

Cut - Jalepeno dipped in chickpea flour, deep fried, cut, and deep fried again | \$6.99



Punugulu | \$6.99

Fried lentil balls mixed with onions, chilli, and cilantro, served with chutney



Chicken Tikka Tacos | \$9.99

2 hand pressed corn tortillas, grilled chicken, tomatillo and curry salsa

Pakora | \$6.99

Fresh spinach, onion, and chickpea flour fritters, with chutney



Bhaji with Puri or Chapathi

Potatoes and onions served with

Puri - Fried fluffy bread - \$9.99

Chapathi - Soft thin bread - \$9.99

Cholle with Puri or Batura

Chickpeas cooked in spicy masala served with

Puri - Fried fluffy bread - \$10.99

Batura - Deep fried Naan - \$11.99

Kathi Roll

Delicious Indian style wrap stuffed with your selection

Paneer - \$11.99 | **Chicken** - \$11.99

Shareable Appetizers

Manchurian

Your selection marinated, deep fried, seasoned, and cooked in homemade sweet and spicy sauce

Gobi (Cauliflower) - \$12.99 | **Chicken** - \$12.99 | **Shrimp** - \$16.99



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Your selection marinated, deep fried, seasoned, and cooked in homemade yogurt and lemon sauce

Gobi (Cauliflower) - \$12.99 | **Chicken** - \$12.99

Chilli

Your selection marinated, deep fried, seasoned, and cooked in homemade soy & chilli sauce

Paneer (Homemade Cheese) - \$13.99 | **Chicken** - \$12.99



Dosa | South Indian Style

White lentil and rice crepe with filling served with sambhar (lentil soup), peanut & coconut, and ginger chutnies

Masala (Seasoned Potato) - \$11.99 | **Onion** - \$11.99

Paneer (Homemade Cheese) - \$12.99 | **Cheese** - \$12.99

Chicken - \$13.99 | **Mysore** - \$11.99



Uthappam | South Indian Style

Indian style lentil pancake with sambhar (lentil soup), peanut & coconut chutney and ginger chutney

Onion - \$11.99 | **Masala** (Seasoned Potato) - \$11.99

Mixed Vegetable - \$11.99



Vada | South Indian Style

Savory lentil donuts served with dip

Plain - \$9.99 | **Sambhar** (Lentil Soup) - \$11.99



Chaat

Samosa Chaat | \$7.99

Vegetable samosas topped with chickpea sauce, onions, garlic and tamarind sauce

Pani Puri | \$8.99

Indian street food of crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes with spicy tangy water

Entrees

All Entrees Served with Rice
Coconut Milk Substitution Available

Curry



Your selection cooked in tomato and onion gravy with coriander and cumin flavor

Dal (Lentil) - \$13.99 | **Eggplant** - \$15.99 | **Mixed Vegetables** - \$13.99

Egg - \$14.99 | **Chicken** - \$16.99 | **Goat** - \$17.99 | **Lamb** - \$18.99

Fish - \$17.99 | **Shrimp** - \$17.99

Tikka Masala



Your selection cooked in homemade tomato sauce with a touch of cream

Paneer (Homemade Cheese) - \$16.99 | **Vegetable** - \$16.99

Chicken - \$16.99 | **Goat** - \$17.99 | **Lamb** - \$18.99 | **Shrimp** - \$18.99

Fish - \$17.99

Malai Kofta

Marinated cabbage, carrot, potato, paneer sauteed with onion and cashew gravy | \$16.99

Masala



Your selection cooked in ground spices with onions and tomato gravy

Bhendi (Okra) - \$16.99 | **Chenna** (Chickpea) - \$14.99

Fry



Your selection pan fried in mild brown sauce (housemade tomato and onion sauce), onions, and spices

Chicken - \$16.99 | **Goat** - \$18.99 | **Lamb** - \$19.99 | **Shrimp** - \$19.99

Khorma



Your selection cooked in homemade cashew creamy gravy with a coriander and cumin flavor

Vegetable - \$15.99 | **Navaratan** (Mixed Vegetable w/ Paneer) - \$16.99

Shahi Paneer (Homemade Cheese) - \$16.99

Chicken - \$16.99 | **Goat** - \$17.99 | **Lamb** - \$18.99 | **Shrimp** - \$17.99

Vindal



Your selection & potatoes in gravy with coriander and cumin flavor

Chicken - \$16.99 | **Goat** - \$17.99 | **Lamb** - \$18.99

Rogen Josh



Your selection slow cooked in gravy flavored with aromatic spices such as fennel, cloves, cardamom, cinnamon, and ginger

Chicken - \$16.99 | **Goat** - \$17.99 | **Lamb** - \$18.99

Aloo Gobi



Potatoes and cauliflower sauteed with onions, sauce, and mild indian spices
\$15.99



Kadai



Your selection cooked with bell pepper, tomatoes, onions, and Indian spices

Paneer - \$15.99 | **Chicken** - \$16.99

Executive Chef: Hema Latha Guntaka

General Manager: Sai Guntaka

Beverage Director: Jim Baldi



Indicates dishes as Chef's Special



Indicates dishes that have a vegan option



Indicates dishes as Gluten Free

A 20% Gratuity will be added for parties of 6 or more | A 3% Gratuity will be added to each check and distributed among our kitchen team
Before placing your order, please inform your server if a person in your party has a food allergy. Many of our dishes contain cashews as a main ingredient. Some dishes can be made without cashews

Entrees

All Entrees Served with Rice
Coconut Milk Substitution Available

Saag

Your selection cooked in spinach and mild sauce
Aloo (Potato) - \$15.99 | **Chenna** (Chickpea) - \$16.99
Vegetable - \$16.99 | **Dal** (Lentil) - \$15.99 | **Chicken** - \$16.99
Chicken Tikka - \$16.99 | **Paneer** (Homemade Cheese) - \$16.99
Goat - \$17.99 | **Lamb** - \$18.99 | **Shrimp** - \$17.99

Butter Chicken

Chicken sauted in butter and blend of spices boasting a divine butter taste (similar to Tikka Masala but with dark meat) | \$16.99

Green

Your selection with finely chopped gongura (edible plant, variety of roselle, from South India)

Chicken \$16.99 | **Goat** \$17.99 | **Lamb** \$18.99

Methi Chicken

Boneless chicken cooked with methi (Fenugreek leaves) and mild sauce | \$16.99

Mughlai

Chicken and fresh scrambled egg in a delicious cashew creamy gravy with a coriander and cumin flavor
Chicken - \$16.99

Mutter

Your selection and fresh garden peas lightly seasoned with fresh herbs
Paneer (Homemade Cheese) - \$16.99 | **Aloo** (Potato) - \$15.99

Karaikudi Chicken

Chicken seasoned using our chef's special spices with onions and tomatoes | \$16.99

Chicken Chettinadu

Boneless chicken seasoned with chettinadu spices and tempered with onions, tomatoes, and coconut milk | \$16.99

Hakka Noodles

Noodles sauteed with ginger, garlic, and chopped vegetables, and egg | \$14.99
Chicken - \$15.99 | **Shrimp** - \$18.99

Rice

Bachi Dum Biryani

Chicken biryani is made by layering fragrant basmati rice over chicken marinated for 18 hrs in a rich, delicious mix of spices and yogurt
Available Friday, Saturday | \$16.99

Taj Special Biryani

A combination of rice cooked in steam with spices, cauliflower or boneless chicken cooked in yogurt, lemon sauce
Vegetable - \$15.99 | **Chicken w/ Egg** - \$17.99

Fried Rice

Rice sauteed with ginger, garlic, and chopped vegetables, and egg - \$14.99
Chicken - \$15.99 | **Shrimp** - \$17.99

Biryani (South Indian Style)

A combination of rice cooked in steam with a blend of spices served with gravy and raita
Vegetable - \$14.99 | **Egg** - \$15.99 | **Chicken** - \$15.99 | **Goat** - \$17.99
Lamb - \$18.99 | **Shrimp** - \$17.99

Tandoori

Chicken Tikka Kebab

Chicken marinated in spices and yogurt, grilled and then roasted in the glowing ambers of the clay oven | \$16.99

Taj Grill

Combination of Tandoori chicken, shrimp, and chicken tikka kebab
 2 Legs, 1 Thigh, 2 Breasts, Shrimp - \$19.99

Full Tandoori

4 Legs, 2 Thighs, 2 Breasts - \$26.99

Half Tandoori

2 Legs, 1 Thigh, 1 Breast - \$15.99

Bread / Extras

Chapathi | \$3.99

Soft thin bread

Puri | \$3.99

Fried fluffy bread

Papad | \$2.99

Crispy thin bread

Naan

Leavened bread baked in a clay oven

Butter - \$2.99 | **Garlic** - \$3.99 | **Stuffed Onion** - \$4.99 | **Aloo** - \$4.99
Coconut - \$5.99 | **Cheese** - \$5.99 | **Cheese with Garlic** - \$6.99

Batura | \$4.99

Fried Naan

Roti | \$4.99

Soft thin whole wheat bread

Chutneys | \$0.50 ea

Coconut & Peanut | Ginger | Mint
 Tamarind

Mocha

Served Hot or Iced | \$5.00

Cappuccino

\$5.00

Espresso

\$3.00

Special roast for Taj by Tandem Bakery in Portland, Maine

Beverages

Thumsup

Indian Coke | \$3.99

Limca

Indian Sprite | \$3.99

Mexican Coke

\$3.99

Diet Pepsi

\$3.99

Root Beer

\$3.99

Mango Lassi

Housemade yogurt mix with fresh squeezed Indian mangos
 \$4.99

Salt Lassi

Housemade yogurt mix with salt
 \$4.99

Sweet Lassi

Housemade yogurt mix with sugar
 \$4.99

Masala Tea

Tea powder from India boiled in milk with some spices, filtered and served hot | \$4.99

Kids Meal

Kids Noodles | \$7.99

Noodles sauteed with ginger, garlic, & chopped vegetables, egg
Chicken - \$8.99

Dessert

Crepe Brulee | \$7.99

Gulab Jamoon | \$6.99

Soft fried cheese balls soaked in honey syrup

Sorbet Trio | \$7.99

Mousse | \$7.99

Ask server for daily flavor

Kheer | \$6.99

Boiled rice cooked in milk with a pinch of cardamom

Mango Fruit Custard

\$6.99

Delicious combination of fruits in fresh mango pulp and homemade banana puree



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Cocktails

Martinis | \$14

The Taj

Goldie's Gin, Lychee Nectar, Luxardo, Licor 43

Cardamom Espresso

House Infused Vanilla Vodka, Freshly Brewed Espresso, Kahlua,
Ground Cardamom & Cinnamon

Mango Masala

Mango Nectar, Vodka, Lime, Pineapple Juice, Chaat Masala

Guava Pineapple

Guava Nectar, Citrus Vodka, Fresh Pineapple Juice, Licor 43

Classic Manhattan

Bulleit Bourbon, Sweet Vermouth, Angostura Bitters

Chili Mango Paloma

Hornitos Silver Tequila, Fresh Grapefruit Juice, Mango Nectar,
Fresh Lime Juice, Tajin rim

On Ice | \$12

Blackberry Pineapple Sour

Hornitos Silver Tequila, Blackberry Liqueur, Pineapple Juice,
Fresh Lime Juice

Fig Old Fashioned

Makers Mark, Fig, Orange Bitters, and Turbinado Sugar
Topped with Brandied Cherries and Smoked Orange Peel

Limoncello Raspberry Spritz

Housemade Limoncello, Raspberry Liqueur, Fresh Lemon,
Prosecco, Seltzer

Coconut Mojito

Bacardi Silver Rum, Coconut Milk, Fresh Lime Juice, Mint

Curry Margarita

Hornitos Silver Tequila, Cointreau, Fresh Lime Juice,
House made Curry Powder

Tamarind Whiskey Sour

Bulleit Rye Whiskey, Tamarind Nectar, Fresh Lemon Juice

Pomegranate Whiskey Buck

Bulleit Bourbon, Pomegranate Juice, Fresh Lemon Juice,
Ginger Beer Float