








Appetizers

-  **Vegetable Samosa** / \$5.99  Two Homemade pastries stuffed with potatoes and peas, delicately tempered with spices and herbs
-  **Mirchi Bajji** / \$3.99  Hot green peppers mixed with chickpea flour and fried
Stuffed Onion - Jalapeno dipped in chickpea flour, deep fried, split and stuffed with red onion | \$4.99
Cut - Jalapeno dipped in chickpea flour, deep fried, cut, and deep fried again | \$5.99
-  **Punugulu** / \$5.99  Fried lentil balls mixed with onions, chilli, and cilantro, served with chutney
- Pakora** / \$5.99  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

Shareable Appetizers

- Manchurian**
Your selection marinated, deep fried, seasoned, and cooked in homemade sweet and spicy sauce
Gobi (Cauliflower) - \$11.99 | **Chicken** - \$11.99 | **Shrimp** - \$15.99
-  **65**
Your selection marinated, deep fried, seasoned, and cooked in homemade yogurt and lemon sauce
Gobi (Cauliflower) - \$11.99 | **Chicken** - \$10.99
-  **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 (Topped with peanut, coconut, & ginger sauce) - \$11.99
- Chilli**
Your selection marinated, deep fried, seasoned, and cooked in homemade soy & chilli sauce
Paneer (Homemade Cheese) - \$13.99 | **Chicken** - \$10.99
- Kathi Roll**
Delicious Indian style wrap stuffed with your selection
Paneer - \$11.99 | **Chicken** - \$10.99
- 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** / \$6.99
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** - \$14.99 | **Mixed Vegetables** - \$13.99
Egg - \$13.99 | **Chicken** - \$15.99 | **Goat** - \$16.99 | **Lamb** - \$17.99
Fish - \$16.99 | **Shrimp** - \$16.99
- Tikka Masala**  Your selection cooked in homemade tomato sauce with a touch of cream
Paneer (Homemade Cheese) - \$15.99 | **Vegetable** - \$15.99
Chicken - \$15.99 | **Goat** - \$16.99 | **Lamb** - \$17.99 | **Shrimp** - \$16.99
Fish - \$16.99
- Malai Kofta**
Marinated cabbage, carrot, potato, paneer sauteed with onion and cashew gravy | \$15.99
- Masala**  Your selection cooked in ground spices with onions and tomato gravy
Bhendi (Okra) - \$14.99 | **Chenna** (Chickpea) - \$13.99
- Fry**  Your selection pan fried in mild brown sauce (housemade tomato and onion sauce), onions, and spices
Chicken - \$15.99 | **Goat** - \$17.99 | **Lamb** - \$18.99 | **Shrimp** - \$18.99
- Khorma**  Your selection cooked in homemade cashew creamy gravy with a coriander and cumin flavor
Vegetable - \$14.99 | **Navaratan** (Mixed Vegetable w/ Paneer) - \$15.99
Shahi Paneer (Homemade Cheese) - \$15.99
Chicken - \$15.99 | **Goat** - \$16.99 | **Lamb** - \$17.99 | **Shrimp** - \$16.99
- Vindal**  Your selection & potatoes in gravy with coriander and cumin flavor
Chicken - \$15.99 | **Goat** - \$16.99 | **Lamb** - \$17.99
- Rogen Josh**  Your selection slow cooked in gravy flavored with aromatic spices such as fennel, cloves, cardamom, cinnamon, and ginger
Chicken - \$15.99 | **Goat** - \$16.99 | **Lamb** - \$17.99
- Aloo Gobi**  Potatoes and cauliflower sauteed with onions, sauce, and mild indian spices
\$14.99
- Kadai**  Your selection cooked with bell pepper, tomatoes, onions, and Indian spices
Paneer - \$14.99 | **Chicken** - \$15.99


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) - \$14.99 | **Chenna** (Chickpea) - \$15.99

Vegetable - \$15.99 | **Dal** (Lentil) - \$14.99 | **Chicken** - \$15.99

Chicken Tikka - \$15.99 | **Paneer** (Homemade Cheese) - \$15.99

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

Butter Chicken

Chicken sauted in butter and blend of spices boasting a divine butter taste (similar to Tikka Masala but with dark meat) | \$15.99

Green Chicken

Finely chopped gongura (edible plant, variety of roselle, from South India) cooked with chicken in sauce | \$15.99

Methi Chicken

Boneless chicken cooked with methi (Fenugreek leaves) and mild sauce | \$15.99

Mughlai

Chicken and fresh scrambled egg in a delicious cashew creamy gravy with a coriander and cumin flavor

Chicken - \$15.99

Mutter

Your selection and fresh garden peas lightly seasoned with fresh herbs

Paneer (Homemade Cheese) - \$15.99 | **Aloo** (Potato) - \$14.99

Karaikudi Chicken

Chicken seasoned using our chef's special spices with onions and tomatoes | \$15.99

Chicken Chettinadu

Boneless chicken seasoned with chettinadu spices and tempered with onions, tomatoes, and coconut milk | \$15.99

Hakka Noodles

Noodles sauteed with ginger, garlic, and chopped vegetables, and egg | \$13.99

Chicken - \$14.99 | **Shrimp** - \$17.99

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 - \$14.99 | **Chicken** - \$17.99

Fried Rice

Rice sauteed with ginger, garlic, and chopped vegetables, and egg - \$13.99

Chicken - \$14.99 | **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 - \$13.99 | **Egg** - \$14.99 | **Chicken** - \$15.99 | **Goat** - \$17.99

Lamb - \$17.99 | **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 | \$15.99

Taj Grill

Combination of Tandoori chicken, shrimp, and chicken tikka kebab
2 Legs, 1 Thigh, 2 Breasts, Shrimp - \$18.99

Full Tandoori

4 Legs, 2 Thighs, 2 Breasts - \$25.99

Half Tandoori

2 Legs, 1 Thigh, 1 Breast - \$14.99

Bread / Extras

Chapathi | \$3.99

Soft thin bread

Puri | \$3.99

Fried Fluffy bread

Papad | \$2.99

Crispy thin bread

Thumsup

Indian Coke | \$3.99

Limca

Indian Sprite | \$3.99

Mexican Coke

\$3.99

Diet Pepsi

\$3.99

Naan

Leavened bread baked in a clay oven

Butter - \$2.99 | **Garlic** - \$3.99 | **Stuffed Onion** - \$4.99 | **Aloo** - \$4.99

Coconut - \$4.99 | **Cheese** - \$4.99 | **Cheese with Garlic** - \$5.99

Batura | \$4.99

Fried Naan

Roti | \$4.99

Soft thin whole wheat bread

Chutneys | \$0.80 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

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 or iced | \$4.99

Kids Meal

Kids Noodles | \$6.99

Noodles sauteed with ginger, garlic, & chopped vegetables, egg

Chicken - \$7.99

Dessert

Crepe Brulee | \$7.99

Gulab Jamoon | \$6.99

Soft fried cheese balls soaked in honey syrup

Sorbet Trio | \$7.99

Traditional Indian ice cream

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 Liquor, 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 Liquor, 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*