

Appetizers



Vegetable Samosa | \$5.99

Pakora | \$5.99

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

Fresh spinach, onion, and chickpea flour fritters, with

Mirchi Bajji | \$3.99

Bhaji with Puri or Chapathi

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 | \$5.99

Potatoes and onions served with Puri - Fried fluffy bread - \$9.99 Chapathi - Soft thin bread - \$9.99



Cholle with Puri or Batura

Punugulu | \$5.99

Chickpeas cooked in spicy masala served with Puri - Fried fluffy bread - \$10.99 Batura - Deep fried Naan - \$11.99

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

Shareable Appetizers

Chilli

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 Your selection marinated, deep fried, seasoned, and cooked in homemade soy & chilli sauce Paneer (Homemade Cheese) - \$13.99 | Chicken - \$10.99



Your selection marinated, deep fried, seasoned, and cooked in homemade yogurt and lemon sauce Gobi (Cauliflower) - \$11.99 | Chicken - \$10.99

Kathi Roll

Delicious Indian style wrap stuffed with your selection Paneer - \$11.99 | Chicken - \$10.99

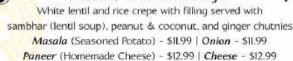


Dosa | South Indian Style



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

Chicken - \$13.99

Mysore (Topped with peanut, coconut, & ginger sauce) - \$11.99

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

Pani Puri | \$8.99

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

Entrees

All Entrees Served with Rice Coconut Milk Substitution Available

Curry Your selection cooked in tomato and onion gravy with coriander and



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

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

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

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

Vindal



Your selection & potatoes in gravy with coriander and cumin flavor Chicken - \$15.99 | Goat - \$16.99 | Lamb - \$17.99

Malai Kofta

Rogen Josh



Marinated cabbage, carrot, potato, paneer sauteed with onion and cashew gravy | \$15.99

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

Masala



Aloo Gobi Potatoes and cauliflower sauteed with onions, sauce, and mild indian spices \$14.99

Your selection cooked in ground spices with onions and tomato gravy Bhendi (Okra) - \$14.99 | Chenna (Chickpea) - \$13.99

Fry

Kadai



Your selection cooked with bell pepper, tomatoes, onions, and Indian spices Paneer - \$14.99 | Chicken - \$15.99

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

Beverage Director: Jim Baldi

Indicates dishes as Chef's Special Indicates dishes that have a vegan option 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

Executive Chef: Hema Latha Guntaka General Manager: Sai Guntaka

Indicates dishes as Gluten Free

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 biruyani 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



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

Taj Special Biryani

A combination of rice cooked in steam with spices, cualiflower or boneless chicken cooked in yogurt, lemon sauce Vegetable - \$14.99 | Chicken - \$17.99



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 - 513.99 | Egg - \$14.99 | Chicken - 515.99 | Goat - 517.99 Lamb - \$17.99 | Shrimp - \$17.99

Tandoori



Chicken Tikka Kebab



Taj Grill



Chicken marinated in spices and yogurt, grilled and then roasted in the glow-Combination of Tandoori chicken, shrimp, and chicken tikka kebab ing ambers of the clay oven 1 \$15.99 2 Legs, 1 Thigh. 2 Breasts, Shrimp - \$18.99

Full Tandoori



Half Tandoori



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

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

Bread | Extras

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

Beverages

Batura | \$4.99

Fried Naan

Roti | \$4.99

Soft thin whole wheat bread

Chutneys | so.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

Papad | \$2.99 Crispy thin bread

Chapathi | \$3.99

Soft thin bread

Puri | \$3.99

Fried fluffy bread

Thumsup Indian Coke | \$3.99

Limca Indian Sprite | \$3.99

Mexican Coke 53.99

Diet Pepsi

Mango Lassi

Housemade yogurt mix with fresh squeezed Indian mangos \$4.99

Salt Lassi

Housemade yogurt mix with salt

Sweet Lassi

Housemade yougurt mix with sugar 54.99

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

Creme Brulee | \$7.99

Gulab Jamoon | \$6.99

Soft fried cheese balls soaked in honey syrup

indicates dishes as Chef's Special

Sorbet Trio / \$7.99 Traditional Indian ice cream

Kheer | \$6.99

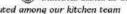
Boiled rice cooked in milk with a pinch of cardamom

Mango Fruit Custard

\$6.99

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

Indicates dishes as Gluten Free



V Indicates dishes that have a vegan option 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

Cocktails

Martinis / \$14

The Taj

Goldie's Gin, Lychee Nectar, Luxardo, Li<mark>cor 43</mark>

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

H<mark>ornitos Sil</mark>ver Tequila, Fresh Grapefruit Juice, <mark>Mango N</mark>ecta<mark>r,</mark> Fresh Lime Juice, Tajin rim

On Ice | \$12

Blackberry Pineapple Sour

Ho<mark>rnitos S</mark>ilver Tequila, Blackberry Liquor, Pine<mark>apple Jui</mark>ce, Fresh <mark>Lime</mark> 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 L<mark>ime Juic</mark>e, House made Curry Powder

<u>Tamarind Whiskey Sour</u>

Bulleit Rye Whiskey, Tamarind Nectar, Fresh Lemon Juice

Pomegranate Whiskey Buck

Bulleit Bourbon, Pomegranate Juice, Fresh L<mark>emon Juice,</mark> Ginger Beer Float