

# HIMALAYAN TAJ

INDIAN & NEPALI CUISINE

## MENU

### APPETIZERS

|   |     |
|---|-----|
| <b>Samosa (Veggie/Lamb)</b><br>Vegetables, green peas, potato, turmeric powder with house spices                    | 5/6 |
| <b>Veg Chili Manchurian (V)</b><br>Mix vegetable battered with chickpeas flour                                      | 8   |
| <b>Vegetable Pakora (V)</b><br>Cabbage/spinach/potato chop/onion chop   | 6   |
| <b>Himalayan Samosa Chat/Namkeen Chat</b><br>Aloo Tikki, chop onion, garbanzo, yogurt & spices                      | 6   |
| <b>Chili Lamb Jerky</b><br>Dried boneless lamb flavored with Nepali Timbur (Sichuan pepper), ginger, garlic & onion | 13  |
| <b>Piro Chicken Wings</b><br>Spicy Bone-in chicken wings seasoned with house spices                                 | 8   |
| <b>Chicken Chili</b><br>Boneless chicken battered with chickpeas flour, served with spring onion & capsicum         | 11  |
| <b>Chicken Lollipop</b><br>Chicken drumsticks battered with corn flour & house spices                               | 7   |
| <b>Fish Pakora</b><br>Boneless fish lightly battered with ginger, garlic & chickpeas flour                          | 13  |
| <b>Lamb/Chicken Kebab</b><br>Tender minced lamb or chicken with house spices  | 9   |
| <b>Asparagus /Stuffed Okra Pakora</b><br>Asparagus & okra battered with flour (GF)                                  | 7   |

### SALAD

|   |          |
|---|----------|
| <b>Himalayan Tossed Salad/Chicken/Shrimp/Soy Chicken</b><br>Mixed lettuce, cucumber, carrot, onion, tomato, cherry, pecan & pumpkin seeds | 10/12/10 |
| <b>Cucumber Cabbage Salad</b><br>Cucumber, cabbage, tomato, carrot & olives   | 5        |
| <b>Strawberry Spinach Salad</b><br>Fresh spinach garnished with onion, berries (seasonal), almond flakes & homemade cheese                | 6        |

## SOUP

### Chicken Soup

White meat chicken, vegetables prepared with house spices

7

### Vegetable Turmeric Soup

Mixed vegetable prepared with rich lentils

6

## NEPALI SPECIALITY

**MOMO** Handmade dumpling crafted with magical Nepali spices

Steam Momo Dumpling (Veg/Chicken/Goat)

8/9/11

BBQ Momo (Veg/Chicken/Goat)

9/10/11

Soup Momo (Veg/Chicken/Goat)

9/10/11

Tandoori Momo (Veg/Chicken/Goat)

9/10/11

### Aloo Chop (V) (GF)

Mashed potato battered with chickpeas flour & house spices

7

### Bhatmas Sandeko (V)

Roasted soybeans mixed with onion, tomato, chili, ginger, cilantro & olive oil

6

### Goat/Chicken Sekuwa

Boneless fresh meat marinated in spices & charcoal grilled

13/11

### Goat/Chicken Choila

Fresh boneless meat marinated with ginger, garlic, onion & herbs

13/11

## NOODLES

Noodles sauteed in Nepali style with house spices

### Stir Fry Noodles (Chow Mein)

Veggie 11, Chicken 12, Lamb/Goat 13, Shrimp 14

### Noodle Soup (Nepali Thukpa)

Veggie 11, Chicken 12, Shrimp 14

## CHEF'S RECOMMENDATION

### Himalayan Meat Platter

40

Charcoal chicken, lamb kebab, prawn, grilled chicken tikka, lamb curry, shrimp korma, chicken makhani, palak paneer, rice, naan, rice pudding, green salad & stuffed okra

## King Of Texas

19

Grilled tikka, lamb tikka, chicken kebab, palak paneer, kali daal, chicken makhani, rice, green salad, Asparagus with stuffed okra

## Taj Special Thali

Traditional combination platter served with Aloo chop, green mustard, chole, vegetable curry of the day, pickle, paneer tikka masala, rice, naan, salad & Gulab jamun **16**

### Choices of Thali's

Chicken **17**, Lamb/Goat **18**, Fish/Shrimp **19**, Soy Chicken(v) **17**

## VEGGIE LOVERS

### Makhani Sauce (Tofu/Mushroom/mix Veggie/Soya Chicken/Jack Fruit)

9

Pureed tomatoes, rich cream & house spices

### Shahi Korma Sauce (Panner/Tofu/Mushroom/Mix Veggie/Soya Chicken/Jackfruit/Potato)

9

Onion blend with nuts, rich cream & house spices

### Paneer Tikka Masala

9

Cubes of cheese prepared with tomato, rich cream & house spices

### Shahi Kofta

9

Combination of vegetable balls, nuts, rich cream & house spices

### Palak Paneer

9

Baby spinach cubes of cheese, rich cream & house spices

### Palak (Mushroom/Aloo/Tofu/Soya Chicken)

9

Fresh spinach with tomato, butter & house spices

### Kali Dal

9

Mix lentils prepared with house spices

### Daal Fry

9

Lentils cooked with house spices

### Kathal Curry

9

Jackfruit rich in protein simmered with house spices

### Raayo Saag

9

Green mustard leaves sorted with red, dry chili & spices

### Spinach Cilantro Sauce (Paneer/Tofu/Mushroom/Soya Chicken/Mix Veggie/Potato/Veggie Kofta)

9

Fresh spinach, cilantro, sour cream with house spices

**Aloo Kauli Ko Tarkari** 9  
Potato, cauliflower, turmeric powder & house spices

**Okra Bhaji** 9  
Baby okra sauteed with tomatoes, onions & house spices

**Baigan Ki Sabji (Bharta/Aloo)** 9  
Fresh eggplant sauteed with house spices

**Fresh Mixed Vegetables** 9  
Mix veggi with house spices

**BBQ Panner** 9  
Cube of cheese, onions & tomato with house spices

**Chole** 9  
Garbanzo beans cooked with house spices

**Creamy spinach (Chana/Tofu/Soy/Mushroom)** 9  
Baby spinach, rich cream & house spices

## TAJ CLASSIC

Chicken/Egg 13, Goat (Boneless/Bone-in)/Lamb 15, Shrimp/Fish 16

**Makhani (Chicken/Lamb/Goat/Shrimp/Fish/Egg)**  
Prepared with tomato, rich cream & house spices

**Shahi Korma (Chicken/Goat/Shrimp/Fish/Egg)**  
Rich cream, cashew & house spices

**Handi Curry (Chicken(Boneless/Bone-in)//Goat/Shrimp/Fish/Egg)**  
Onion sauce with house spices

**Madras (Chicken/Goat/Shrimp/Fish/Egg)**  
Medium hot sauce mountain grown pepper & house spices

**Vindaloo (Chicken/Goat/Shrimp/Fish/Egg)**  
Hot sauce, mountain grown pepper & house spices

**Potato Mango Curry (Chicken/Goat/Shrimp/Fish/Egg)**  
Chunk mango, potato with house spices

**Black Handi Sauce (Chicken/Goat/Shrimp/Fish/Egg)**  
Onion, tomato with house spices (M HOT)

### Handi Coconut Curry (Chicken/Goat/Shrimp/Fish/Egg)

Coconut, herbs & house spices

### Spinach Cilantro Sauce (Chicken/Goat/Shrimp/Fish/Egg)

Fresh spinach, cilantro, curd & house spices

### Peanut Handi (Chicken/Goat/Shrimp/Fish/Egg)

Roasted peanut, rich cream with house spices

### Creamy Spinach (Chicken/Goat/Shrimp/Fish/Egg)

Baby spinach with rich cream & House spices

## TANDOORI COURSE

Served with salad naan & Makhani sauce

### Goat Chops

Goat Meat marinated with house spices

26

### Grilled Lamb Rack

Lamb Meat marinated with house spices

27

### Lamb Tikka Kebab

Chunk meat marinated with house spices

15

### Mixed platter

An array of tandoori course (chicken, lamb, shrimp)/w house spices

16

### Murgh Malai Boti

Marinated chicken breast cooked in our clay oven with house spices

15

### Chicken Tikka Botti

Marinated chicken breast prepared with house spices

15

### Reshmi Seekh Kebab

Tender minced chicken with house spices

14

### Lamb Seekh Kebab

Tender minced lamb with house spices

14

### Grilled Shrimp

Jumbo shrimp marinated with house spices

16

### Grilled Salmon

Fish marinated with house spices

16

## Lahori Fish

Fish battered in chickpeas flour served with Kurkure potato pakauda

16

## Tandoori Chicken

Tender chicken marinated overnight with house spices

13/18

## BIRYANI & RICE

Traditional dish prepared with seasoned long grained layered rice served with Raita

Chicken Biryani/Chicken Handi **12 (with Bone)**, Lamb/Goat **13**, Shrimp **14**, Veggie Biryani **11**

## Fry Rice

Veggie **11**, Chicken/ Egg **12**, Lamb/Goat **13**, Shrimp **14**

Basmati Rice **3**, Bullet Rice **5**, Lemon Rice **5**

## NAAN/BREAD

Butter Naan **3**, Garlic, Onion, Chili, Potato Naan **3.50**

Paneer, Dry Nuts **6**, Paratha **3.50**, Potato **5**, Egg **6**

Roti- Tandoori/Chapati **3**

## DESSERTS

Rus Malai **5**  
Condensed milk patty, soaked in creamy syrup

Lal Mohan **4**  
Soft milk-based dough balls soaked in rose water

Rice Pudding **5**  
Sweetened milk, rice, raisins with coconut

Coconut Badam Burfi (GF) **5**  
Flour, coconut, badam

Kulfi (Strawberry/Mango/Malai) **4**  
Homemade denser and creamier ice cream

Carrot Coconut Burfi **5**  
Sweet dense milk, carrot, coconut

## BEVERAGES

Soda **2**

Mango lassi/shake **4**

Mint lemonade **3**

Iced tea/sweet tea **2**

Coffee **2**

Indian Milk Tea **3**

Sparkling Water **3**