

# HIMALAYAN TAJ

INDIAN & NEPALI CUISINE

## MENU

1

### APPETIZERS

<b>Samosa (Veggie/Lamb)</b>	5/6
Vegetables, green peas, potato, turmeric powder with house spices	
<b>Veg Chili Manchurian (V)</b>	8
Mix vegetable battered with chickpeas flour	
<b>Vegetable Pakora (V)</b>	6
Cabbage/spinach/potato chop/onion chop	
<b>Himalayan Samosa Chat/Namkeen Chat</b>	7
Aloo Tikki, chop onion, garbanzo, yogurt & spices	
<b>Chili Lamb Jerky</b>	13
Dried boneless lamb flavored with Nepali Timbur (Sichuan pepper), ginger, garlic & onion	
<b>Piro Chicken Wings</b>	8
Spicy Bone-in chicken wings seasoned with house spices	
<b>Chicken Chili</b>	11
Boneless chicken battered with chickpeas flour, served with spring onion & capsicum	
<b>Chicken Lollipop</b>	7
Chicken drumsticks battered with corn flour & house spices	
<b>Fish Pakora</b>	13
Boneless fish lightly battered with ginger, garlic & chickpeas flour	
<b>Lamb/Chicken Kebab</b>	10
Tender minced lamb or chicken with house spices	
<b>Asparagus /Stuffed Okra Pakora</b>	7
Asparagus & okra battered with flour (GF)	

### SALAD

<b>Himalayan Tossed Salad/Chicken/Shrimp/Soy Chicken</b>	10/12/10
Mixed lettuce, cucumber, carrot, onion, tomato, cherry, pecan & pumpkin seeds	
<b>Cucumber Cabbage Salad</b>	5
Cucumber, cabbage, tomato, carrot & olives	
<b>Strawberry Spinach Salad</b>	7
Fresh spinach garnished with onion, berries (seasonal), almond flakes & homemade cheese	

Please inform us for any dietary preferences or allergies.

V- Vegan G- Gluten Free

1

## SOUP

### Chicken Soup

White meat chicken, vegetables prepared with house spices

8

### Vegetable Turmeric Soup

Mixed vegetable prepared with rich lentils

7

## NEPALI SPECIALITY

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

Steam Momo Dumpling (Veg/Chicken/Goat)

9/9/11

BBQ Momo (Veg/Chicken/Goat)

10/10/11

Soup Momo (Veg/Chicken/Goat)

10/10/11

Tandoori Momo (Veg/Chicken/Goat)

10/10/11

### 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 12, Chicken 13, Lamb/Goat 14, Shrimp 15

### Noodle Soup (Nepali Thukpa)

Veggie 12, Chicken 13, Shrimp 15

## CHEF'S RECOMMENDATION

### Himalayan Meat Platter

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

42

**King Of Texas**

20

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 17

**Choices of Thali's**

Chicken 18, Lamb/Goat 19, Fish/Shrimp 20, Soy Chicken(v) 18

**VEGGIE LOVERS****Makhani Sauce (Tofu/Mushroom/mix Veggie/Soya Chicken/Jack Fruit)**

9.50

Pureed tomatoes, rich cream & house spices

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

9.50

Onion blend with nuts, rich cream & house spices

**Paneer Tikka Masala**

9.50

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

**Shahi Kofta**

9.50

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

**Palak Paneer**

9.50

Baby spinach cubes of cheese, rich cream & house spices

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

9.50

Fresh spinach with tomato, butter & house spices

**Kali Dal**

9.50

Mix lentils prepared with house spices

**Daal Fry**

9.50

Lentils cooked with house spices

**Kathal Curry**

9.50

Jackfruit rich in protein simmered with house spices

**Raayo Saag**

9.50

Green mustard leaves sorted with red, dry chili & spices

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

9.50

Fresh spinach, cilantro, sour cream with house spices

<b>Aloo Kauli Ko Tarkari</b> Potato, cauliflower, turmeric powder & house spices	9.50
<b>Okra Bhaji</b> Baby okra sauteed with tomatoes, onions & house spices	9.50
<b>Baigan Ki Sabji (Bharta/Aloo)</b> Fresh eggplant sauteed with house spices	9.50
<b>Fresh Mixed Vegetables</b> Mix veggi with house spices	9.50
<b>BBQ Panner</b> Cube of cheese, onions & tomato with house spices	9.50
<b>Chole</b> Garbanzo beans cooked with house spices	9.50
<b>Creamy spinach (Chana/Tofu/Soy/Mushroom)</b> Baby spinach, rich cream & house spices	9.50
<b>TAJ CLASSIC</b>	
Chicken/Egg 14, Goat (Boneless/Bone-in)/Lamb 16, Shrimp/Fish 17 <b>Makhani (Chicken/Lamb/Goat/Shrimp/Fish/Egg)</b> Prepared with tomato, rich cream & house spices	
<b>Shahi Korma (Chicken/Goat/Shrimp/Fish/Egg)</b> Rich cream, cashew & house spices	
<b>Handi Curry (Chicken(Boneless/Bone-in)//Goat/Shrimp/Fish/Egg)</b> Onion sauce with house spices	
<b>Madras (Chicken/Goat/Shrimp/Fish/Egg)</b> Medium hot sauce mountain grown pepper & house spices	
<b>Vindaloo (Chicken/Goat/Shrimp/Fish/Egg)</b> Hot sauce, mountain grown pepper & house spices	
<b>Potato Mango Curry (Chicken/Goat/Shrimp/Fish/Egg)</b> Chunk mango, potato with house spices	
<b>Black Handi Sauce (Chicken/Goat/Shrimp/Fish/Egg)</b> Onion, tomato with house spices (M HOT)	

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

Coconut, herbs &amp; house spices

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

Fresh spinach, cilantro, curd &amp; 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 &amp; House spices

**TANDOORI COURSE**

Served with salad naan &amp; Makhani sauce

**Goat Chops**

Goat Meat marinated with house spices

27

**Grilled Lamb Rack**

Lamb Meat marinated with house spices

28

**Lamb Tikka Kebab**

Chunk meat marinated with house spices

16

**Mixed platter**

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

17

**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

15

**Lamb Seekh Kebab**

Tender minced lamb with house spices

16

**Grilled Shrimp**

Jumbo shrimp marinated with house spices

17

**Grilled Salmon**

Fish marinated with house spices

17

**Lahori Fish**

Fish battered in chickpeas flour served with Kurkure potato pakauda

17

**Tandoori Chicken**

Tender chicken marinated overnight with house spices

14/18

**BIRYANI & RICE**

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

Chicken Biryani/Chicken Handi **13 (with Bone)**, Lamb/Goat **14**, Shrimp **15**, Veggie Biryani **12****Fry Rice**Veggie **12**, Chicken/ Egg **13**, Lamb/Goat **14**, Shrimp **15**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** **2.25****Mango lassi/shake** **4****Mint lemonade** **3****Iced tea/sweet tea** **2.25****Coffee** **2.25****Indian Milk Tea** **3****Sparkling Water** **3**