

HIMALAYAN TAJ

INDIAN & NEPALI CUISINE

MENU

1

APPETIZERS

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

SALAD

Himalayan Tossed Salad/Chicken/Shrimp/Soy Chicken	10/12/10
Mixed lettuce, cucumber, carrot, onion, tomato, cherry, pecan & pumpkin seeds	
Cucumber Cabbage Salad	5
Cucumber, cabbage, tomato, carrot & olives	
Strawberry Spinach Salad	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

7

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 12.50, Chicken 13.50, Lamb/Goat 14.50, Shrimp 15.50

Noodle Soup (Nepali Thukpa)

Veggie 12.50, Chicken 13.50, Shrimp 15.50

CHEF'S RECOMMENDATION

Himalayan Meat Platter

42

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

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)**

10

Pureed tomatoes, rich cream & house spices

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

10

Onion blend with nuts, rich cream & house spices

Paneer Tikka Masala

10

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

Shahi Kofta

10

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

Palak Paneer

10

Baby spinach cubes of cheese, rich cream & house spices

Palak (Mushroom/Aloo/Tofu/Soya Chicken)

10

Fresh spinach with tomato, butter & house spices

Kali Dal

10

Mix lentils prepared with house spices

Daal Fry

10

Lentils cooked with house spices

Kathal Curry

10

Jackfruit rich in protein simmered with house spices

Raayo Saag

10

Green mustard leaves sorted with red, dry chili & spices

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

10

Fresh spinach, cilantro, sour cream with house spices

Aloo Kauli Ko Tarkari	10
Potato, cauliflower, turmeric powder & house spices	
Okra Bhaji	10
Baby okra sauteed with tomatoes, onions & house spices	
Baigan Ki Sabji (Bharta/Aloo)	10
Fresh eggplant sauteed with house spices	
Fresh Mixed Vegetables	10
Mix veggi with house spices	
BBQ Panner	10
Cube of cheese, onions & tomato with house spices	
Chole	10
Garbanzo beans cooked with house spices	
Creamy spinach (Chana/Tofu/Soy/Mushroom)	10
Baby spinach, rich cream & house spices	
TAJ CLASSIC	
Chicken/Egg 14.75, Goat (Boneless/Bone-in)/Lamb 16, Shrimp/Fish	
17 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

29

Grilled Lamb Rack

Lamb Meat marinated with house spices

29

Lamb Tikka Kebab

Chunk meat marinated with house spices

17

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

17

Grilled Shrimp

Jumbo shrimp marinated with house spices

17

Grilled Salmon

Fish marinated with house spices

17

Lahori Fish

17

Fish battered in chickpeas flour served with Kurkure potato pakauda

Tandoori Chicken

14/18

Tender chicken marinated overnight with house spices

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 **5**

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** **2.50****Mango lassi/shake** **4****Mint lemonade** **3****Iced tea/sweet tea** **2.50****Coffee** **2.50****Indian Milk Tea** **3****Sparkling Water** **3**