

HIMALAYAN TAJ

INDIAN & NEPALI CUISINE

MENU

1

APPETIZERS

Samosa (Veggie/Lamb)	5/8
Vegetables, green peas, potato, turmeric powder with house spices	
Veg Chili Manchurian (V)	12
Mix vegetable battered with chickpeas flour	
Vegetable Pakora (V)	8
Cabbage/spinach/potato chop/onion chop	
Himalayan Samosa Chat/Namkeen Chat	8
Aloo Tikki, chop onion, garbanzo, yogurt & spices	
Chili Lamb Jerky	14
Dried boneless lamb flavored with Nepali Timbur (Sichuan pepper), ginger, garlic & onion	
Piro Chicken Wings	10
Spicy Bone-in chicken wings seasoned with house spices	
Chicken Chili	12
Boneless chicken battered with chickpeas flour, served with spring onion & capsicum	
Chicken Lollipop	10
Chicken drumsticks battered with corn flour & house spices	
Fish Pakora	14
Boneless fish lightly battered with ginger, garlic & chickpeas flour	
Lamb/Chicken Kebab	14/13
Tender minced lamb or chicken with house spices	
Vada Pav	7
Potato fritter (Vada) nestled inside a soft bread roll (Pav)	

SALAD / SOUP

Himalayan Tossed Salad/Chicken/Shrimp/Soy Chicken	12/14/13
Mixed lettuce, cucumber, carrot, onion, tomato, cherry, pecan & pumpkin seeds	
Cucumber Cabbage Salad	6
Cucumber, cabbage, tomato, carrot & olives	

Chicken Soup

White meat chicken, vegetables prepared with house spices

10

Vegetable Turmeric Soup

Mixed vegetable prepared with rich lentils

9

NEPALI SPECIALITY

MOMO Handmade dumpling crafted with magical Nepali spices

Steam Momo Dumpling (Veg/Chicken/Goat)

11/11/13

BBQ Momo (Veg/Chicken/Goat)

12/12/13

Soup Momo (Veg/Chicken/Goat)

12/12/13

Tandoori Momo (Veg/Chicken/Goat)

12/12/13

Aloo Chop (V) (GF)

Mashed potato battered with chickpeas flour & house spices

8

Goat/Chicken Sekuwa

Boneless fresh meat marinated in spices & charcoal grilled

15/13

Goat/Chicken Choila

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

15/13

NOODLES

Noodles sauteed in Nepali style with house spices

Stir Fry Noodles (Chow Mein)

Veggie 14.75, Chicken 15.75, Lamb/Goat 16.75, Shrimp 17.75

Noodle Soup (Nepali Thukpa)

Veggie 13.75, Chicken 14.75, Shrimp 16.75

CHEF'S RECOMMENDATION**Himalayan Meat Platter**

49

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**22**

Grilled tikka, lamb tikka, chicken kebab, palak paneer, kali daal, chicken makhani, rice, green salad, veg pakora

Taj Special Thali

Traditional combination platter served with Aloo chop, aloo gobi, chole, vegetable curry of the day, pickle, paneer tikka masala, rice, naan, salad & Gulab jamun **20**

Choices of Thali's

Chicken **21**, Lamb/Goat **22**, Fish/Shrimp **22**, Soy Chicken(v) **21**

VEGGIE LOVERS

Makhani Sauce (Tofu/Mushroom/mix Veggie/Soya Chicken/Jack Fruit) **14**

Pureed tomatoes, rich cream & house spices

Shahi Korma Sauce (Panner/Tofu/Mushroom/Mix Veggie/Soya Chicken/Jackfruit/Potato) **14**

Onion blend with nuts, rich cream & house spices

Paneer Tikka Masala **14**

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

Shahi Kofta **14**

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

Palak Paneer **14**

Baby spinach cubes of cheese, rich cream & house spices

Palak (Mushroom/Aloo/Tofu/Soya Chicken) **14**

Fresh spinach with tomato, butter & house spices

Kali Dal **14**

Mix lentils prepared with house spices

Daal Fry **13**

Lentils cooked with house spices

Kathal Curry **14**

Jackfruit rich in protein simmered with house spices

Raayo Saag **13**

Green mustard leaves sorted with red, dry chili & spices

Spinach Cilantro Sauce (Paneer/Tofu/Mushroom/Soya Chicken/Mix Veggie/Potato/Veggie Kofta) **14**

Fresh spinach, cilantro, sour cream with house spices

Aloo Kauli Ko Tarkari	13
Potato, cauliflower, turmeric powder & house spices	
Okra Bhaji	14
Baby okra sauteed with tomatoes, onions & house spices	
Baigan Ki Sabji (Bharta/Aloo)	14
Fresh eggplant sauteed with house spices	
Fresh Mixed Vegetables	13
Mix veggi with house spices	
BBQ Panner	14
Cube of cheese, onions & tomato with house spices	
Chole	13
Garbanzo beans cooked with house spices	
Creamy spinach (Chana/Tofu/Soy/Mushroom)	14
Baby spinach, rich cream & house spices	

TAJ CLASSIC

Chicken/Egg 17.75, Goat (Boneless/Bone-in)/Lamb 19, Shrimp/Fish 19

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

Lamb Chops

Lamb Meat marinated with house spices

38

Lamb Tikka Kebab

Chunk meat marinated with house spices

22

Mixed platter

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

22

Murgh Malai Boti

Marinated chicken breast cooked in our clay oven with house spices

19

Chicken Tikka Botti

Marinated chicken breast prepared with house spices

19

Reshmi Seekh Kebab

Tender minced chicken with house spices

20

Lamb Seekh Kebab

Tender minced lamb with house spices

22

Grilled Shrimp

Jumbo shrimp marinated with house spices

22

Grilled Salmon

Fish marinated with house spices

21

Lahori Fish

Fish battered in chickpeas flour served with Kurkure potato pakauda

21

6

Tandoori Chicken

Tender chicken marinated overnight with house spices

16/22

BIRYANI & RICE

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

Chicken Biryani 15, Lamb/Goat 16, Shrimp 17, Veggie Biryani 14

Fry Rice

Veggie 14, Chicken/ Egg 15, Lamb/Goat 16, Shrimp 17

Basmati Rice 4, Bullet Rice 6, Lemon Rice 6

NAAN/BREAD

Butter Naan 3, Garlic, Onion, Chili, Potato Naan 5

Paneer, Dry Nuts 7, Paratha 4, Potato 5, Roti-

Tandoori/Chapati 3

Egg 7

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)

6

Flour, coconut, badam

Kulfi (Strawberry/Mango/Malai) 5

Homemade denser and creamier ice cream

Carrot Coconut Burfi

7

Sweet dense milk, carrot, coconut

BEVERAGES

Soda

3.5

Mango lassi/shake

4

Mint lemonade

3.5

Iced tea/sweet tea

3.5

Coffee

4

Indian Milk Tea

4

Sparkling Water

4