

APPETIZERS

Paneer Tikka 11.00

Freshly made cottage cheese marinated in mild flavor and cooked in tandoor with onion and green pepper.

Onion Bhajia 7.00

Freshly sliced onion marinated in chick pea batter and shallow fried.

Alu Tikki 7.00

Deep fried potato patties stuffed with lentil, onion, fenugreek and red chilly flakes.

Vegetable Pakora 8.00

Mixed vegetable fitters marinated in chick pea flour and fried golden brown.

Chaat Papri 9.00

Homemade wheat chips mixed with potatoes chick peas and mild flavors and topped with yogurt, chutney, spinach and pomegranate seeds.

Vegetable samosa 6.00

A popular Indian snack. A triangular patty stuffed with potato and peas with mild flavors.

Paneer Pakora 10.00

Home made cottage cheese marinated in chick pea batter and golden fried.

Gobhi / brocolli manchurian 11.00

Stir fried flower in soy sauce with fresh green herbs.

Shami Kabab 11.00

Minced lamb patties shallow fried and with flavor of authentic north Indian spices.

Meat Samosa 7.00

A popular Indian snack. A triangular patty stuffed with lamb and peas with mild flavors.

Fish Pakora 13.00

Small fish pieces marinated in authentic north India spices and golden fried.

Shrimp Pakora 13.00

A marination of spiced chick pea batter and golden fried.

Chicken Seekh Kebab 13.00

Ground chicken cooked on skewers in tandoor with mild spiced flavor.

Crab Masaledar 13.00

Small crab meat-based fitters with light seasoning and green organic salad on side.

SOUPS & SALADS

Chicken Soup 9.00

Fresh and flavor full clear soup of chicken with tangy note.

Mulligatawny Soup 8.00

Fresh green vegetable cooked with yellow lentils and butter for rich taste.

Corn and Crab Chowder 11.00

Sweetness of corn balanced with crab meat in a chowder.

Water Breeze Salad 11.00

Spinach and arugula with fresh watermelon, feta cheese, candied pecan and creamy vinaigrette.

Green Crunch Salad 11.00

Chopped iceberg, tomato, radish, cucumber, scallion, raisin and mint dressing. served with chips.

Harvest of Heaven 11.00

Harvest blend, radish, red onion, tomato, green apple served with chips.

Note : All salads can be topped with option of chicken 3.00, crab 5.00 or shrimp 6.00

FROM THE TANDOOR

Chicken Tikka 21.00

Tasty boneless chicken breast cubes lightly marinated and cooked in tandoor.

Malai Kabab 21.00

Chicken tenders marinated in sour cream sauce with ginger and garlic and fresh coriander leaves.

Lamb Seekh Kebab 23.00

Ground lamb meat mixed with variety of spices and cooked on skewers in tandoor.

Tandoori chicken (full / half) 25.00/18.00

Chicken breast and thigh piece with bone marinated overnight in yogurt and spices and cooked in tandoor.

Tandoori Mixed Grill 24.00

Assortment of meat delicacies from tandoor.

Tandoori Lamb Chops 30.00

Tender lamb chops marinated in yogurt, ginger, garlic and herbs and cooked in tandoor with side of vegetable biryani.

Tandoori Shrimp 28.00

Jumbo shrimp marinated in exotic blend of Indian flavors and cooked on skewers in tandoor.

Tandoori Salmon 25.00

Lightly seasoned salmon fillet cooked in tandoor served with side of vegetable biryani.

Tandoori Lobster 38.00

Fresh lobster tail mildly flavored and cooked in tandoor.

CHICKEN SPECIALTIES

Chicken Tikka Masala 22.00

Chicken breast cubes marinated in light spices and cooked with tomato based rich creamy sauce flavored with fenugreek herb.

Chicken Chilly 22.00

Deep fried chicken tender cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Chicken Methi 22.00

Chicken cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Chicken Curry 20.00

Authentic curry with chicken cubes and mild flavors.

Chicken Mango Curry 22.00

A twist of sweetness with mango flavor in authentic curry with chicken and mild flavors.

Chicken Korma 22.00

Mild rich creamy sauce based on blends of coconut, almonds, cashews, herbs with chicken tender cubes.

Chicken Makhani 22.00

The only dark meat chicken simmered in rich creamy tomato-based sauce and mild flavors.

Chicken Saag 20.00

Spinach sauce balanced with flavors mild in nature and cooked with chicken cubes.

Chicken Vindaloo 22.00

A spicy and tangy sauce cooked with chicken and potato for edible and enjoyable flavors.

Chicken Jalfrezi 22.00

Mix of vegetables cooked with chicken and butter.

All entrées served with rice

LAMB SPECIALTIES

Lamb Bhuna 24.00

Lamb cubes sautéed with onion, tomatoes, and other flavorful blend of spices.

Lamb Chilly 24.00

Lamb cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Keema Mutter 24.00

Ground lamb and green peas cooked together with blend of select spices.

Lamb Karahi 24.00

Lamb cubes cooked with onion and bell pepper in a wok to create amazing light sauce.

Lamb Do Piazza 24.00

Lamb cubes simmered in light sauce with onion and finished with touch of very light cream.

Lamb Korma 24.00

Mild rich creamy sauce based on blends of coconut, almonds, cashews, herbs with lamb cubes.

Lamb Methi 24.00

Lamb cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Lamb Roganjosh 22.00

Tender cubes of boneless lamb in a slow cooked succulent curry made with yogurt and aromatic blends of traditional spices.

Lamb Saag 24.00

Spinach sauce balanced with flavors mild in nature and cooked with lamb cubes.

Lamb Vindaloo 24.00

A spicy and tangy sauce cooked with lamb and potato for edible and enjoyable flavors.

SEAFOOD SPECIALTIES

Shrimp Karahi 25.00

Shrimp cooked with onion and bell pepper in a wok to create amazing light sauce.

Crab / Shrimp Tikka Masala 25.00

Tomato based rich creamy sauce with fenugreek with selection of meat.

Crab / Shrimp Vindaloo 25.00

Spicy and tangy sauce with potato for flavor with selection of meat.

Crab / Lobster Karahi 25.00 / Lobster 37.00

Sauce prepared in wok with tomatoes, onions, and bell peppers with selection of meat.

Crab / Lobster Malabar Crab 25.00 / Lobster 37.00

Rich creamy coconut based mild sauce with selection of meat.

Lobster Vindaloo 37.00

A spicy and tangy sauce cooked with lobster and potato for edible and enjoyable flavors.

Fish Curry 24.00

Fish fillets simmered in curry with some fresh flavors of curry leaves and mustard seeds.

Fish Chilly 24.00

Fried fish fillets sautéed with onions, bell peppers and ginger garlic.

Salmon Tikka Masala 25.00

Salmon fillet marinated in light spices and cooked with tomato based rich creamy sauce flavored.

All entrées served with rice

RICE SPECIALTIES

Vegetable Biryani 19.00

Basmati rice flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Chicken Biryani 22.00

Basmati rice and chicken flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Lamb Biryani 24.00

Basmati rice and lamb flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Shrimp Biryani 26.00

Basmati rice and shrimp flavored with mild spices, fresh vegetables and garnished with nuts and raisins.

Basmati Rice 6.00

VEGETABLE SPECIALTIES

Methi Mutter Malai 19.00

Fresh rich cream sauce cooked with green peas and fenugreek herb and mild flavors.

Alu Methi 19.00

Potato cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Baigan Bhartha 19.00

Freshly baked and mashed eggplant cooked with sautéed onion and other spices.

Paneer Bhurji 19.00

Shredded cottage cheese cooked with onion and tomatoes and mildly flavored with spices.

Chana Masala 17.00

Chick peas cooked with onion and tomato with light sauce.

Bhindi Masala 19.00

Fresh okra sautéed with onion and tomatoes.

Dal Makhani 17.00

A traditional north Indian cuisine dish based on black lentils with rich creamy texture.

Vegetable Jalferzi 19.00

Fresh vegetable and small cottage cheese cubes cooked with butter and light flavors.

Alu Gobhi 19.00

Cauliflower, potatoes, and onions sautéed and flavored with mild spices.

Malai Kofta 19.00

Vegetable dumplings simmered in savory and creamy sauce of onion, tomatoes, and nuts blend.

Mutter Paneer 19.00

Cottage cheese and green peas cooked in creamy sauce of onion and nuts blend.

Saag Paneer 19.00

Spinach sauce balanced with flavors mild in nature and cooked with cottage cheese cubes.

Shahi Paneer 19.00

Cottage cheese cubes marinated in light spices and cooked with tomato based rich creamy sauce.

Paneer Chilly 19.00

Deep fried cottage cheese cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

Vegetable Korma 17.00

Freshly cut vegetables simmered in rich creamy coconut-based sauce with onion and almonds.

Punjabi Kadi 17.00

Authentic north Indian dish based on tangy turmeric yogurt with vegetable fitters in it.

All entrées served with rice

BREADS

Tandoori Naan 4.00

Soft unleavened white bread baked in tandoor.

Tandoori Roti 4.00

Leavened whole wheat bread baked in tandoor.

Kashmiri Naan 5.00

Naan stuffed with a mix of Raisin, cashews, almonds, and sugar-coated fennel seeds topped with rose water.

Keema Naan 6.00

Ground lamb stuffed inside naan.

Kulcha 5.00

Option of stuffing garlic, onion, or paneer in the naan.

Laccha Paratha 5.00

Multilayer whole wheat bread.

Alu Paratha 5.00

Whole wheat bread stuffed with potato and herbs.

Poori 5.00

Deep fried and puffed whole wheat bread.

Chilly Garlic Naan 5.00

Red chilly pepper and garlic overlapped on naan.

Rosemary Naan 6.00

Naan topped with rosemary herb.

Goat Cheese Naan 7.00

Stuffing of goat cheese in naan.

Poori / Bhatura 5.00

Deep fried and puffed whole wheat/flour bread.

ACCOMPANIMENTS

Raita 4.00

Freshly made yogurt flavored with cumin and salt with carrots and cucumber grated in it.

Papadam 4.00

Deep fried or baked crisp lentil-based bread.

Mango Chutney 2.00

Pickel / freshly cut onion, lemon and chilly 2.00

NO ONION NO GARLIC

Methi Mutter Malai 19.00

Fresh rich cream sauce cooked with green peas and fenugreek herb and mild flavors.

Alu Methi 19.00

Potato cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Baigan Bhartha 19.00

Freshly baked and mashed eggplant cooked with sautéed onion and other spices.

Chana Masala 17.00

Chick peas cooked with onion and tomato with light sauce.

Bhindi Masala 19.00

Fresh okra sautéed with onion and tomatoes.

Vegetable Jalferzi 19.00

Fresh vegetable and small cottage cheese cubes cooked with butter and light flavors.

Alu Gobhi 19.00

Cauliflower, potatoes, and onions sautéed and flavored with mild spices.

Shahi Paneer 19.00

Cottage cheese cubes marinated in light spices and cooked with tomato based rich creamy sauce.

Paneer Chilly 19.00

Deep fried cottage cheese cubes sautéed with soy sauces, green bell peppers, onion, garlic, and ginger.

VEGAN SELECTIONS

Alu Gobhi 19.00

Cauliflower, potatoes, and onions sautéed and flavored with mild spices.

Alu Methi 19.00

Potato cubes cooked with fenugreek herb, onions, and other flavor full blend of spices.

Baigan Bhartha 19.00

Freshly baked and mashed eggplant cooked with sautéed onion and other spices.

Chana Masala 19.00

Chick peas cooked with onion and tomato with light sauce.

Bhindi Masala 19.00

Fresh okra sautéed with onion and tomatoes.

Vegetable Jalferzi 19.00

Fresh vegetable and small cottage cheese cubes cooked with butter and light flavors.

Tandoori Roti 4.00

Leavened whole wheat bread baked in tandoor.

Growing up in India, our family was one of the farmers. We worked hard to grow the best produce and filled our tables with the freshest, most delicious food as result. We have brought that same passion to the food we serve you at Royal Taj! We believe in providing you with the best meal possible. So we partner with U.S Food Service to ensure that our produce is sourced locally and our meat and seafood are all organic. Our goal has always been to provide as close to the farm to table experience as possible. So that you get the best Royal Taj has to offer!