

APPETIZERS

Mixed Vegetable Pakoras \$6.99

Fritters delicately flavored with cumin and a hint of garlic and lemon.

Chicken Pakoras \$10.99

Fritters delicately flavored with cumin and a hint of garlic and lemon.

Onion Pakoras \$6.99

Fritters delicately flavored with cumin and a hint of garlic and lemon

French Fries \$4.99

Strips of potatoes, deep fried in oil.

Keema Samosas \$7.99

Handmade crisp filled with spiced lamb meat.

Potato and Peas Samosas \$5.99

Handmade crisp turnovers.

Chocolate Samosas \$6.99

Handmade sweet crisp filled with chocolate.

Gobi 65/Manchurian \$9.99

Cauliflower sautéed in chef special sauce.

Chili Paneer \$11.99

Homemade cheese cubes sautéed in chili sauce.

Chicken Chili \$10.99

Chicken cubes sautéed in chili sauce.

Chicken 65/Manchurian \$10.99

Chicken cubes sautéed in chef special sauce.

Shrimp Chili \$12.99

Shrimp sautéed in chili sauce.

Apollo Fish \$12.99

Fish filet lightly battered and pan fried.

Chicken Fry \$13.99

Chicken Cooked in deep fried onion sauce.

Chili Fish \$12.99

Fish cubes sautéed in chili sauce.

Chicken Pepper Fry \$13.99

Chicken fried with black pepper, cloves, chili, and fennel.

Mutton Fry \$17.99

Lamb Cooked in deep fried onion sauce.

SOUP AND SALADS

Chicken Soup \$4.99

Chef special recipe chicken soup.

Tomato Soup \$5.49

Chef special tomato soup.

Lentil Soup \$5.49

Special Lentil soup cooked with spices.

Yogurt \$3.99

Homemade Indian flavor curd(12oz).

Raitha \$4.49

Yogurt with cucumbers, onions, and herbs.

Onion and Cucumber Salad \$5.99

Cucumbers, and onion sprinkled with spices.

BREADS

You can choose white or whole wheat bread, plain or stuffed.

Plain Naan	\$1.99
Butter Naan	\$1.99
Roti	\$2.49
Roti (With Butter)	\$2.99
Garlic Naan	\$2.99
Bullet Naan	\$3.99
Cheese Naan	\$4.99
Kashmiri Naan	\$4.99
Laksha Paratha	\$4.99
Aalo Paratha	\$4.99
Paratha	\$4.99
Bhatura	\$3.99
Poori(2p)	\$2.99
Onion Kulcha Naan	\$3.99
Keema Naan	\$4.99
Papadam	\$1.99

TANDOOR SPECIAL

The tandoor is a pit oven, made from choice clays and natural binding agents. All meats, poultry, and seafood stay immersed in special marinades over long periods, then are skewered and broiled in the tandoor, which is also employed to turn out a most exciting variety of breads.

Tandoori Chicken \$15.99

Spring chicken marinated overnight in a prized marinade, then broiled on charcoal.

Chicken Tikka Kebab \$16.99

Succulent chunks of boneless chicken delicately simmered in the tandoor.

Shrimp Tandoori \$19.99

Shrimp marinated overnight in a prized marinade, then broiled on charcoal.

Rack of Lamb \$29.99

Lamb Chops marinated with low fat yogurt, minced ginger, and garlic with Indian herbs, served with potatoes.

Sheekh Kebab \$21.99

Minced Lamb marinated overnight in a prized marinade, then broiled on tandoor oven.

Salmon Tikka \$25.99

Salmon marinated overnight in a prized marinade, then broiled on tandoor oven.

Murgh Malai \$16.99

Chicken marinated in creamy sauce with ginger and garlic overnight, then broiled on tandoor oven.

Mix Grill/Tandoori Feast \$24.99

Platter includes chicken tikka kebab, tandoori chicken, shrimp tandoori and lamb sheekh kebab.

RICE

Our Basmati rice is cooked with whole spices and saffron. All Biryani is served with Raitha, Chutney and Red onion salad.

Jeera Rice \$6.99

Vegetable Fried Rice \$9.99

Egg Fried Rice \$10.99

Chicken Fried Rice \$11.99

Shrimp Fried Rice \$12.99

Shrimp Bhiryani \$16.99

Lamb Bhiryani \$17.99

Goat Bhiryani \$17.99

Vegetables Bhiryani \$12.99

Chicken Bhiryani \$14.99

Egg Bhiryani \$13.99

Chicken Tikka Bhiryani \$17.99

Boneless Special Chicken Bhiryani \$15.99

SEAFOOD

(Served with Basmati Rice Pullao)

Shrimp Masala Curry	\$18.99
<i>Shrimp cooked in onions, yogurt, and spices.</i>	
Shrimp Tikka Masala	\$18.99
<i>Tender roasted shrimp, in a tomato and butter sauce.</i>	
Shrimp Korma	\$18.99
<i>Shrimp cooked in a creamy sauce of cashews, almonds, and cardamoms.</i>	
Shrimp Vindaloo	\$18.99
<i>Shrimp cooked in a fiery hot sauce with potatoes.</i>	
Fish Masala Curry	\$18.99
<i>Swai fish cooked in onions, yogurt, and spices.</i>	
Fish Tikka Masala	\$18.99
<i>Swai fish cooked in tomato and butter sauce.</i>	
Ginger Fish	\$18.99
<i>Swai fish cooked in tomato sauce, ginger, and spices.</i>	
Fish Chettinad	\$18.99
<i>Swai fish cooked in sauce and spices.</i>	
Fish Vindaloo	\$18.99
<i>Swai fish in a fiery hot sauce with potatoes.</i>	

POULTRY

(Served with Basmati Rice Pullao)

Butter Chicken	\$15.99
<i>White chicken cooked in a tomato sauce, butter, and cashew sauce.</i>	
Chicken Tikka Masala	\$15.99
<i>Tender roasted chicken tikka, in a tomato and butter sauce.</i>	
Chicken Saag	\$15.99
<i>Chicken cooked in creamed spinach.</i>	

Chicken Curry	\$15.99
<i>Original chicken curry, cooked in onions, yogurt, and spices.</i>	
Chicken Vindaloo	\$15.99
<i>Boneless chicken and potatoes, cooked in a spicy hot sauce.</i>	
Chicken Korma	\$15.99
<i>Boneless chicken marinated with freshly ground spices.</i>	
Chicken Jalfreezi	\$15.99
<i>Chicken sautéed with freshly cut vegetables and specially ground spices.</i>	
Chicken Pasanda	\$15.99
<i>Chicken cooked with sauce, nuts, and spices.</i>	
Garlic/Ginger Chicken	\$15.99
<i>Chicken cooked in tomato sauce, ginger or garlic and spices.</i>	
Chicken Kadai	\$15.99
<i>Chicken cooked in onion sauce and spices.</i>	
Coconut Chicken	\$15.99
<i>Chicken cooked in tomato sauce, coconut milk and spices.</i>	
Chicken Chettinad	\$15.99
<i>Chicken cooked in sauce and spices.</i>	
Chicken Coriander	\$14.99
<i>Chicken cooked in coriander sauce and spices.</i>	

LAMB/GOAT

(Served with Basmati Rice Pullao)

Goat Curry \$17.99

Pan broiled goat meat cooked in browned onions and yogurt.

Lamb Curry \$17.99

Lamb meat cooked in browned onions and yogurt.

Rogan Josh \$17.99

The perfect lamb curry, cooked in yogurt and onions.

Lamb Vindaloo \$17.99

Chunks of lamb cooked in fiery hot sauce, with potatoes.

Lamb Kadai \$17.99

Pan broiled meat cooked in browned onions and yogurt.

Lamb Saagwala \$17.99

Juicy chunks of lamb, in creamed spinach.

Lamb Korma \$17.99

Boneless lamb cooked in a creamy sauce of cashews, almonds, and cardamoms.

Lamb Tikka Masala \$17.99

Boneless lamb, in a tomato and butter sauce.

Lamb Chetinnad \$17.99

Boneless lamb cooked in sauce and spices.

Lamb Jalfrezi \$17.99

Boneless lamb sautéed with freshly cut vegetables and specially ground spices.

Lamb Pasanda \$17.99

Boneless lamb cooked with sauce, nuts, and spices.

CHEF'S

RECOMMENDATION

Non-Veg Special Thali \$19.99

Includes choice of non-veg curry (excludes sea food), veg. curry, dal fry, vegetable samosa or pakora, naan, rice, papad, raitha and desert.

Vegetable Special Thali \$16.99

Includes choice of vegetable curry, saag paneer, vegetable samosa or pakora, dal fry, naan, rice, papad, raitha and dessert.

VEGETABLES

(Served with Basmati Rice Pullao)

Saag Paneer \$14.99

Homemade cheese in creamed spinach.

Paneer Tikka Masala \$14.99

Homemade cheese simmered in a creamy tomato sauce.

Paneer Butter Masala \$15.99

Homemade cheese simmered in a creamy tomato sauce and butter.

Kadai Paneer \$14.99

Homemade cheese simmered in onion sauce.

Kadai Chana \$13.99

Chickpeas cooked in onion sauce and spices.

Shahi Paneer \$14.99

Homemade cheese cooked tomatoes and yogurt and spices.

Saag Aloo \$12.99

Spinach fried with sauteed potatoes and spices.

Navrattan Curry \$13.99

Carrots, peas, potatoes, and cheese in an exotic blend with nuts and cream.

Vegetable Korma \$13.99

Vegetables cooked in creamy sauce of cashews, almonds, and cardamoms.

Daal Makhani \$12.99

Black lentils cooked overnight on a slow fire with herbs.

Daal Fry \$12.99

Yellow lentils garnished with butter, flavored with fresh herbs.

Malai Kofta Curry **\$13.99**

Dumpling of carrots, peas, potatoes and cheese in onions and tomatoes.

Chana Masala **\$13.99**

Chickpeas and onions spiced sharp with ginger and garlic.

Baingan Bhartha **\$13.99**

Eggplant cooked in browned onions, tomatoes, and ginger.

Okra/Bhindi Masala **\$13.99**

Freshly cut okra cooked with onions and tomatoes.

Aloo Gobi **\$13.99**

Fresh cauliflowers and potatoes, cooked in dry onions.

Aloo Mutter **\$12.99**

Potatoes and peas cooked in a spicy onion tomato gravy.

Mutter Paneer **\$13.99**

Green peas and homemade cheese cooked in a base of onions, tomatoes, cashews, spices, and herbs.

Vegetable Jalfreezi **\$13.99**

Freshly cut vegetables sauteed with spices.

Vegetable Masala Curry **\$13.99**

Vegetables cooked in curry sauce and spices.

Vegetable Vindaloo **\$13.99**

Freshly cut vegetables and potatoes, cooked in a spicy hot sauce.

Mushroom Masala **\$13.99**

Mushroom cooked in spices and curry sauce.

Chole Poori **\$11.99**

Chickpeas curry served with fried wheat bread.

Chole Bhatura **\$11.99**

Chickpeas curry served with bhatura bread.

HIMALAYAN ENTRIES**Chicken Fried MoMo** **\$11.99**

Deep fried dumpling served with chef special chutney.

Chicken Chili MoMo **\$11.99**

Fried dumpling cooked in chef special chili sauce, bell pepper, onions, and Himalayan herbs.

Chicken Jhol MoMo **\$13.99**

Steamed dumpling served with chef special Jhol chutney.

Chicken Steam MoMo **\$11.99**

Steamed dumpling served with chef special chutney.

Chicken Kothey MoMo **\$13.99**

Pan broiled dumpling served with chef special chutney.

Vegetable Chowmein **\$10.99**

Pan sautéed boiled noodles cooked with vegetable.

Chicken Chowmein **\$10.99**

Pan sautéed boiled noodles cooked with chowmein.

Egg Chowmein **\$10.99**

Pan sautéed boiled noodles cooked with Egg.

Shrimp Chowmein **\$11.99**

Pan sautéed boiled noodles cooked with Shrimp.

Mixed Chowmein **\$12.99**

Pan sautéed boiled noodles cooked with chicken, shrimp, and vegetables.

DESSERT**Rasmalai** \$4.99*Sponge of homemade cream cheese, in reduced milk, almonds and pistachios.***Kulfi (Mango/Pista)** \$5.99*Frozen traditional Indian Ice-cream.***Kheer** \$4.99*Rice pudding with garnish almonds.***Gulab Jamun** \$4.99*Cinnamon flavored doughnut holes in rosewater.***DRINKS****Soda/Iced Tea/Lemonade** \$4.49*Choice of Coca Cola(regular/diet/zero), Sprite, Thumps Up, Dr. Pepper(regular/diet). Sweet/Unsweet.***Indian Tea** \$3.00*Indian tea prepared with special species.***Mango Lassi** \$5.99*Yogurt based drink flavored with mango.***Sweet/Salted Lassi** \$4.99*Yogurt based drink flavored with sugar or salt.*

**18% Gratuity will be charged for
Table of 6 or more. Thankyou.**

THANKYOU**TAZ INDIAN CUISINE**

BEER**DOMESTIC**

Miller Lite/Bud Light	\$4.00
Michelob Ultra	\$4.49
Shiner Bock/Blue Moon	\$4.00

INDIAN

Taz Mahal 22 Oz	\$9.99
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IMPORTED

Corona/Modelos/Dos Equis	\$4.00
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GLASS WINE

Beringer White Zinfandel	\$6.99
Canyon Oaks Moscato	\$5.99
Canyon Road	\$6.99
Cavit Moscato	\$6.99
Oak Vineyard Merlot	\$6.99
Placid Pinot Grigio	\$6.99
Wood Bridge Cabernet	\$6.99
Wood Bridge Chardonnay	\$6.99

WHISKEY (60 ml)

Black Label	\$9.99
Crown Royal	\$7.99
Glenfiddich	\$7.99
Glenlivet	\$7.99
Jack Daniels	\$7.99
Jim Bean	\$7.99
Maker's Mark	\$7.99
McAllen	\$11.99

RUM

Barcardi/Old Monk	\$7.99
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VODKA

Smirnoff/GreyGoose	\$7.99
Titos/Ketel One	\$7.99

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Bombay Sapphire	\$7.99
Mr. Boston	\$7.99
Tanqueray	\$7.99

TEQUILLA

Patron	\$8.99
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BOTTLE WINE**RED CABERNET**

337 Cabernet	\$25.99
Alexander Vakkey	\$35.99
Bench Cabernet	\$35.99
Clos Du Bois	\$35.99
Josh Celers	\$35.99
Obren Cabernet	\$35.99
Silver Oaks Alexander	\$120.99
Simi Cabernet	\$55.99
Stags Leap	\$55.99
Trinity Oaks	\$25.99

MERLOT

Bench Merlot	\$35.99
Canyon Road	\$14.99
Decoy Merlot	\$35.99
Josh Celler	\$25.99
Stags Leap	\$35.99

SHIRAZ

Koonunga Hill	\$35.99
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WHITE CHARDONNAY

Cupcake Sauvignon Blanc	\$25.99
Frank Family	\$45.99
Josh Cellars Sauvignon Blanc	\$25.99
Stags Leap Chardonnay	\$45.99
The Chateau Michelle (Riesling)	\$35.99
Williams Hill	\$24.99

MASCATO

Canyon Road	\$14.99
Primo Amore	\$25.99

PINOT GRIO

Chole	\$25.99
King Estate	\$35.99

CHAMPAGNE

Moet Imperial Brut	\$75.99
Mumm Napa Brut Prestige	\$35.99
Segura Viudas	\$7.99
Wycliff Brut Sparkling	\$9.99

NonAlcoholic Mix Drinks**\$7.99****JALJIRA***Mint Paste/Jaljira Powder/ Amchur Powder/
Black Salt/ Lemon Juice/ Soda/Water***FRUIT PUNCH***Pineapple Juice/ Orange Juice/Heavy
Cream***MASALA SODA***Sugar Syrup/Lemon Juice/ Black Salt/ Chat
Masala/ Black Pepper/ Soda/ Mint***SHIRLEY TEMPLE \$9.99***Orange Juice/ Ginger Ale/ Sprite/Grenadine
Syrup***VIRGIN MOJITO***Mint Leaf/ Lemon Juice/ Sugar Syrup/ Black
Salt/Soda***REFRESH WITH THUMPS-
UPS***Mint Leaves/ Black Salt/ Jaljira
Powder/Lemon Juice***VIRGINMOJITO
(MANGO/ORANGE)***Mint Leaves/ Sugar Syrup/ Mango or
Orange/ Soda***Alcoholic Mix Drinks****\$10.99****COSMOPOLITAN***Cranberry Juice/ Vodka/ Cointreau/ Lime
Juice***PINA-COLADO***White Rum/ Pineapple Juice/Heavy
Cream/Coconut Cream***MOJITO***Mint Leaves/Sugar Syrup/Rum/ Lime Juice***WHITERUSSIAN***Vodka/Milk/Coffee***SCREW DRIVER***Vodka/Orange Juice***WHISKEY SOUR***Whiskey/Sugar Syrup/ Lime Juice***TROPICAL PARADISE***Coconut Rum/ Pineapple Juice/ Blue
Curacao/Grenadine/Water***MARGARITA
(ORANGE/MANGO/PINEAPPLE)***Patron/Soda/Triple Shake*