

# Taj India Restaurant



Authentic Northern Indian Dining  
Dine-in & Carry-Out

7677 Mall Road Florence Kentucky 41042 859.594.4TAJ (4825)



**Indian cuisine** is a combination of subtle taste. Flavors are as varied as India climate and as exotic as Indian people. Fragrant, pungent and warm spices from all over India are delicately blended to create the dishes we present to you.

Only fresh, natural ingredients are used to tempt your appetite. Each dish boasts its own distinctive flavor and aroma thanks to the fresh spices that are prepared every day. The blending and preparation of fresh spices is an exacting, centuries old craft indispensable to Indian cuisine.

The cuisine we present is rooted in the rich heritage of Northern India. It is authentically prepared in our restaurant, just as we would enjoy in our own home. And while you enjoy our hospitality, please consider our home yours!



### appetizers

1	Vegetable Samosa (two) - Triangular pies stuffed with potatoes, delicately tempered with spice and herbs . . .	2.99
2	Keema Samosa (two) - Mildly spiced lamb filled pastries . . . . .	3.29
3	Vegetable Pakora - Assorted fresh fritters . . . . .	2.99
4	Chicken Pakora - Tender pieces of boneless chicken marinated in batter and spices, fried . . . . .	4.49
5	Chicken Fry - Tradition boneless fried chicken . . . . .	4.49
6	Paneer Pakora - Homemade cheese cubes, lightly spiced and batter fried . . . . .	3.99
7	Mix platter - A sampling of our appetizers, including chicken pakora & paneer pakora . . . . .	4.99
8	Gobhi pakora - Cauliflower pieces covered with gram flour batter, deep fried . . . . .	2.59
9	Chane ki chat - A tangy sweet blend of fruit, vegetables and chick peas, sprinkled with black salt, served chilled	3.29
10	Chicken chat - Barbecued chunks of chicken, potatoes and cucumbers marinated in spices and tangy sauces, served chilled . . . . .	4.99
11	Shammi kabab - Minced lamb patties, spices added to perfection. Very popular (from the Mughal royalty) . . . .	3.49
12	Paperdamm - Crisp spicy lentil wafer . . . . .	.99
13	Al oo tiki - Mildly spiced minced deep fried potatoes . . . . .	2.59



### soup

1	Dal soup - Deliciously mild lentil soup . . . . .	2.39
2	Tomato soup . . . . .	2.49
3	Mulligatawany muglai soup - Delicately spiced lentil soup garnished with rice and chicken . . . . .	2.49



### side dishes

1	Kachumber salad - Fresh cucumber, tomatoes and onions with spices . . . . .	2.49
2	Raita - Cooled yogurt with shredded cucumber, potato, tomato and spices . . . . .	1.79
3	Pickle . . . . .	.99
4	Sweet mango chutney . . . . .	1.79





## bread

1	Chapati (tandoor) - Traditional baked whole wheat bread	1.79
2	Roti (griddle)	1.79
3	Aloo pratha - Stuffed with potatoes and peas	2.49
4	Ghobi pratha - Stuffed with cauliflower	2.49
5	Lasha pratha - Multi-layered whole wheat bread	1.99
6	Poori - Whole wheat fried bread	2.19
7	Bhatura - Crispy layered fried bread	2.19



## nan

1	Nan - Leavened white bread, baked tandoor	1.89
2	Onion kulcha - Leavened bread stuffed with onion and spices	2.69
3	Keema nan - Leavened stuffed with mildly spiced ground lamb	2.99
4	Paneer kulcha - Stuffed with homemade cheese and raisins	2.49
5	Pudina nan - Mint stuffed nan	2.49
6	Spinach nan - Stuffed with spinach	2.49
7	Garlic nan - Stuffed with garlic and spices	2.49
8	Chef nan - Stuffed with combination of onion, garlic, potatoes and chicken	2.99
9	Chicken nan - Stuffed with broiled chicken pieces	2.99



## tandoori specialties

The tandoor is a charcoal-fired clay oven. This old-fashioned style of cooking marinated food is both healthy and flavorfully moist. This style of cooking imparts its own smoky flavor into foods.

1	Chicken tandoori - Half chicken marinated in yogurt, mild spices and herbs	9.95
2	Chicken tikka - Boneless marinated chicken breast pieces	11.99
3	Sheekh kabab - Ground lamb blended with spices and herbs cooked on skewer	12.49
4	Tandoori prawns - Marinated in spices and roasted	13.99
5	Barra kabab - Marinated boneless lamb, lightly spiced	13.49
6	Fish tikka - Lightly marinated fish with herbs and spices	13.49
7	Mixed grill - Combination of tandoori chicken, lamb kabab and shrimps	13.99



## biryani (rice) specialties

all served with raita

1	Vegetable biryani - Basmati rice blended with garden vegetable	8.99
2	Chicken biryani - Chicken kabab sautéed with basmati rice and touch of curry sauce	10.95
3	Lamb biryani - Lamb kabab sautéed with basmati rice and herbs	11.99
4	Shrimp biryani - Curried shrimp sautéed with basmati rice	12.99
5	Navratten biryani - Basmati rice cooked with fresh vegetable, fruits and nuts	11.95
6	Rice pilaf - Special blended rice with touch of spice and peas	2.49





## dinner specialties

no substitutions – no coupons

1	Vegetarian thali - Traditional Indian meal with vegetable samosa, Chana Masala, Dal, Sagg, raita, rice, roti or poori dessert .....	12.99
2	Non Vegetarian thali - Traditional Indian meal with lamb samosa, lamb curry, Sagg paneer, Chicken curry, rice and dessert .....	13.99
3	Lamb choley - Chick peas cooked with lamb, served with bhatura, rice .....	12.99
4	Choley bhatura - Chick peas, serve with bhatura or poori rice .....	11.99



## vegetarian specialties

1	Dal Makhni - Lentils prepared with butter, cream and touch of spice .....	7.49
2	Aloo choley - Chick peas and potato prepared North Indian style .....	7.95
3	Matar paneer - Fresh green peas cooked with Indian cheese in spiced gravy .....	7.95
4	Aloo Matar - Green peas and potatoes cooked in fragrant spiced sauce .....	7.95
5	Sagg paneer - Homemade cheese, cubed, cooked in spinach and cream .....	8.99
6	Malai kofta - Mixed vegetable ball cooked in creamy nut sauce, herb and spices .....	8.99
7	Aloo ghoobi - Potatoes and cauliflower cooked with spices .....	7.95
8	Mushroom matar - Mushroom and green peas cooked with tomato and curry sauce .....	7.95
9	Aloo vindaloo - Potatoes cooked in a tangy sauce .....	7.49
10	Paneer bhurji - Homemade Indian cheese, sauteed with onion, herb and spice .....	7.95
11	Mix vegetables - Fresh vegetables blended with spice and touch of curry sauce .....	7.95
12	Shahi paneer - Homemade cheese with bell pepper, tomato and cream sauce .....	8.99
13	Baingan bhartha - Mashed eggplant cooked with green peas and mild spice .....	8.99
14	Navratten korma - A blend of fresh vegetables, almond in an aromatic cream sauce .....	8.49
15	Paneer makhni - Homemade cheese cubes cooked in tomato and cream sauce .....	8.99
16	Bhindi masala - Okra cooked with onion and mild spices in touch of curry sauce .....	8.99
17	Kadhai paneer - Homemade cheese, sautéed onion, tomato, bell pepper cooked in kadhai .....	8.99
18	Sagg choley - Chick peas and spinach cooked in tomato and cream sauce .....	8.49
19	Aloo saag - Potato cubes cooked in spinach and cream .....	8.49



## shrimp or fish specialties

your choice of either one

1	Traditional curry - your choice in curry sauce .....	11.59
2	Sagg - your choice cooked with spinach in light cream sauce .....	12.49
3	Makhni - your choice barbecued and cooked in tomato sauce, with touch of cream .....	12.49
4	Vindaloo - your choice blended with potatoes in a tangy hot sauce .....	11.99
5	Jalfrezi - your choice sautéed with bell pepper, onion, tomato and curry sauce .....	11.99





## chicken specialties

1	Chicken curry - Boneless chicken cooked with exotic curry sauce	9.99
2	Chicken korma - Boneless chicken cooked in almond and cream sauce	10.99
3	Chicken tikka masala - Lightly broiled chicken cooked with tomatoes and cream sauce	10.99
4	Chicken vindaloo - Chicken pieces and potato cooked in tangy hot sauce	9.99
5	Chicken sagg - Chicken pieces and spinach cooked with a touch of cream	9.99
6	Chicken tikka makhni - Marinated chicken pieces cooked in tomato, butter and cream sauces	10.99
7	Chicken jalfrezi - Tender chicken cooked with bell pepper, tomato and onion sauce	9.99
8	Chicken ajwan - Tender chicken cooked with bell pepper, tomatoes and caraway seeds	9.99
9	Chicken patiala - Tender chicken cooked with cauliflower, carrot, almond and spices	10.99
10	Chicken dal - Tender chicken pieces, delicately blended lightly with cream, spices and lentils	9.99
11	Chicken ginger - Boneless chicken cooked with ginger, bell pepper, garlic and spices	11.49
12	Chicken malai - Tender chicken cooked with nuts, curry and cream sauce	10.99
13	Chicken-do-piazza - Tender chicken with onion, mild spices	9.99
14	Chicken mirch masala - Tender chicken cooked with potatoes, red chili, very hot and spicy	10.49
15	Chicken kadaiwala - Tender chunks of chicken sautéed with a touch of curry sauce	9.99
16	Chicken tikka bharta - Marinated chicken tikka cooked with mildly spiced eggplant	11.99
17	Chicken tikka sagg - Marinated chicken tikka cooked with spinach, cream and tomato sauce	10.99



## lamb specialties

1	Lamb curry - Lamb cubes cooked in a blend of curry sauce	10.75
2	Lamb makhni - Tender chunk of lamb cooked in herb, tomato, butter sauce	11.95
3	Lamb korma - Lamb cooked in a mild and aromatic cream and almond sauce	11.95
4	Lamb saagwala - Lamb cooked with spinach and cream curry sauce	11.95
5	Lamb vindaloo - Lamb simmered with potatoes in a tangy hot sauce	10.99
6	Lamb rogan josh - Lamb cooked in tomato sauce with a touch of yogurt	11.99
7	Lamb mirch masala - Lamb cooked with potato, red chili, very hot and spicy	10.99



## desserts

1	Ras malai - Creamed cheese patties served in reduced milk	1.99
2	Gulab Jamun - Fried cheese ball soaked in honey syrup served warm	1.50
3	Gajar halwa - A carrot and nut delicacy, served warm	1.99
4	Badami kheer - A rice and almond pudding with a divine taste	1.99
5	Kulfi - Indian style ice cream, flower with pistachios and cardamoms	1.99



## beverages

1	Lassi (Sweet or salty) - Delicious and cooling Indian yogurt shake	1.95
2	Mango Lassi - Mango pulp mixed with yogurt	2.25
3	Mango juice	1.79
4	Mango milkshake	1.99
5	Soft drink	1.35
6	Tea or coffee, Iced tea, Milk	1.39



(18% gratuity will be added on all checks with a party of five or more)

