

## APPETIZERS

<b>Vegetable Pakoras</b> Assorted vegetables lightly battered and then deep fried. Served with sweet chutney .....	10.00
<b>Onion Bhaji</b> Lightly battered onions, deep fried. Served with sweet chutney .....	10.00
<b>Paneer Pakoras</b> Battered, deep-fried cheese. Served with mint chutney .....	12.00
<b>Fish Pakoras</b> Cubes of fish marinated in fresh, light herbs and spices, deep fried. Served with mint chutney ...	12.00
<b>Butter Chicken Wings</b> Marinated in our butter sauce and light spices, deep fried. Served with mint chutney...	14.00
<b>Chicken Pakoras</b> Cubes of chicken breast battered in light herbs and spices, deep fried. With mint chutney....	12.00
<b>Vegetable Samosa (2)</b> Vegetable samosa served with sweet chutney.....	6.00
<b>Aloo Tikki (2)</b> A lightly battered, deep-fried potato patty. Served with sweet chutney .....	6.00
<b>Beef Samosa (2)</b> Samosa stuffed with ground beef. Served with sweet chutney .....	8.00
<b>Butter Chicken Samosa (2)</b> Samosa stuffed with a butter chicken filling. Served with sweet chutney.....	8.00
<b>Chole Bhuturæ</b> Two deep-fried bhuturæes served with a side of chickpea curry, onions, and pickled mango ...	14.00
<b>Pizza Naan (Veg or Non-Veg)</b> Fresh pizza naan from Tandoor with butter sauce.....	13.00

## TAJ'S TANDOORI ENTRÉES

<b>Tandoori Chicken Sizzler</b> Marinated chicken served on a sizzling platter with cabbage, bell peppers, lemon, onions, and mint chutney .....	18.00
<b>Chicken Tikka Sizzler</b> Marinated boneless chicken served on a sizzling platter with cabbage, bell peppers, lemon, onions, and mint chutney .....	19.00

## CHICKEN CURRIES

<b>Butter Chicken</b> Chicken cooked in a rich and creamy curry sauce.....	13.00
<b>Chicken Curry</b> Chicken cooked in our traditional curry sauce .....	13.00
<b>Kadhi Chicken</b> Chicken cooked in onions and minced tomatoes in a curry sauce .....	13.00
<b>Chilli Chicken</b> Chicken cooked in a thick curry sauce with onions and bell peppers .....	13.00
<b>Chicken Rogan Josh</b> Chicken enhanced with yogurt, coconut, and finely-crushed almonds .....	13.00
<b>Mango Chicken</b> Chicken cooked in a mango-flavoured curry.....	13.00
<b>Chicken Tikka Masala</b> Tandoori chicken pieces cooked with onions, bell peppers, and light herbs in our delicious curry sauce .....	13.00
<b>Palak Chicken</b> Chicken cooked in a thick, spinach-based curry .....	13.00
<b>Chicken Korma</b> Chicken cooked in a rich, creamy curry. Topped with coconut, almonds, and cashews .....	13.00
<b>Chicken Vindaloo</b> Chicken cooked in a South-Indian style curry sauce.....	13.00

## LAMB CURRIES

<b>Lamb Curry</b> Lamb cooked in our traditional curry sauce.....	14.00
<b>Lamb Korma</b> Lamb cooked in a rich, creamy sauce. Topped with coconut, almonds, and cashews .....	14.00
<b>Lamb Rogan Josh</b> Lamb marinated in yogurt and cooked in our delicious curry sauce.....	14.00
<b>Palak Lamb</b> Lamb cooked in a thick, spinach-based curry .....	14.00
<b>Lamb Vindaloo</b> Lamb cooked in a South-Indian style curry sauce.....	14.00

## GOAT CURRIES

Goat Curry	Goat cooked in our traditional curry sauce.....	14.00
Goat Korma	Goat cooked in a rich, creamy curry. Topped with coconut, almonds, and cashews.....	14.00
Goat Rogan Josh	Goat marinated in yogurt and cooked in our delicious curry sauce.....	14.00
Palak Goat	Goat cooked in a thick, spinach-based curry.....	14.00
Goat Vindaloo	Goat cooked in a South-Indian style curry sauce.....	14.00

## BEEF CURRIES

Beef Curry	Beef cooked in our traditional curry sauce.....	14.00
Beef Korma	Beef cooked in a rich, creamy curry. Topped with coconut, almonds, and cashews.....	14.00
Beef Rogan Josh	Beef marinated in yogurt and cooked in delicious curry.....	14.00
Palak Beef	Beef cooked in a thick, spinach-based curry.....	14.00
Beef Vindaloo	Beef cooked in a South-Indian style curry sauce.....	14.00

## VEGETARIAN CURRIES

Shahi Paneer	Homemade cheese cooked in our rich and creamy sauce.....	13.00
Mango Paneer	Cheese cooked in our delicious mango-flavoured curry.....	13.00
Paneer Butter Masala	Cheese cooked with onions and bell peppers in a rich and creamy tomato sauce.....	13.00
Mutter Paneer	Peas and cheese cooked in traditional curry with light herbs.....	13.00
Chilli Paneer	Cheese cooked in a thick curry sauce with onions, mushrooms, and light herbs.....	13.00
Malai Kofta	Homemade koftas cooked in a rich, creamy curry sauce.....	13.00
Aloo Gobi	A delicious mix of potatoes, cauliflower, and onions cooked with light herbs.....	13.00
Veggie Korma	Vegetables cooked in a rich, creamy sauce, topped with coconut, almonds, and cashews.....	13.00
Channa Masala	Chickpeas cooked in our traditional curry sauce.....	13.00
Dal Tadka	Lentils cooked in a light curry with minced garlic, onions, and light herbs.....	13.00
Dal Makhni	Lentils cooked in a creamy curry with minced garlic, onions, and light herbs.....	13.00
Sarso Ka Saag	A thick, spinach-based curry.....	13.00
Bhindi Masala	Okra cooked with onions, tomatoes, peppers, and light herbs.....	13.00
Mix Veg Sabji	A variety of vegetables cooked in our Punjabi-style dish.....	13.00

## SEAFOOD CURRIES

Fish Curry	Fish cooked in our traditional curry sauce.....	16.00
Fish Korma	Fish cooked in a rich, creamy curry. Topped with coconut, almonds, and cashews.....	16.00
Fish Vindaloo	Fish cooked in a South-Indian style curry sauce.....	16.00
Prawn Curry	Prawns cooked in our traditional curry sauce.....	16.00
Prawn Vindaloo	Prawns cooked in a South-Indian style curry sauce.....	16.00

## TAJ'S SOUPS

Chicken Mulligatawny.....	8.00
Indian Paneer Veg.....	8.00
Indian Lentil Soup.....	8.00

## BREADS FROM THE TANDOOR

*Prices are per piece.*

Plain Naan.....	2.00
Garlic Naan .....	3.00
Butter Naan .....	3.00
Coconut Naan.....	4.00
Cheese Naan .....	4.00
Keema Naan .....	5.00
Aloo Naan .....	4.00
Tandoori Roti (Crispy).....	2.00
Thava Roti (Soft) .....	3.00
Butter Paratha.....	5.00
Stuffed Paratha.....	6.00
Makki (Corn) Ki Roti (Gluten-Free).....	5.00

## RICE & BIRYANI

Steamed Basmati Rice.....	5.00
Pulao Rice Basmati steamed rice cooked with peas, carrots, and light herbs.....	7.00
Vegetable Biryani Vegetables cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	13.00
Chicken Biryani Cubes of boneless chicken cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	15.00
Beef Biryani Cubes of beef cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	16.00
Lamb Biryani Cubes of lamb cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	18.00
Goat Biryani Cubes of goat cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	18.00
Prawn Biryani Prawns cooked with basmati rice, paneer, and light herbs. Topped with coconut, almonds, and cashews .....	19.00

## SIDES

Papdoms .....	1.00 ea.
Raita .....	5.00
Indian Salad.....	6.00
Chai .....	4.00
Chutney   Sweet, Mint, or Mango.....	1.50

## BANQUETS

Banquet 1 .....	50.00
Includes: One meat curry (excludes seafood curries), Channa Masala, Dal Tadka, two Plain Naans, and one order of Steamed Basmati Rice	
Banquet 2 .....	64.00
Includes: Two meat curries (excludes seafood curries), Channa Masala, Dal Tadka, three Plain Naans, and one order of Steamed Basmati Rice	

## DESSERTS

Gulab Jaman (2 Pieces).....	7.00
Ras Malai (2 Pieces) Two milk-based patties served in a sweet, milky sauce .....	7.00
Mango Ice Cream .....	6.00
Cheesecake (1 Slice) .....	7.00

## BEVERAGES

Soft Drinks Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale, or Iced Tea.....	3.00
Sweet or Salty Lassi.....	7.00
Mango Milkshake.....	7.00
Mango Lassi.....	7.00
Indian Masala Chai.....	4.00
Coffee.....	4.00

## TAJ'S BAR

### BEER (Bottled 330mL)

All liquor tax: 5% GST + 10% PST

Budweiser .....	7.00
Canadian.....	7.00
Corona.....	7.00
Sleeman Honey Brown.....	7.00
Stella Artois.....	7.00
Kingfisher (Indian Beer) .....	8.00
Taj Mahal (Indian Beer) .....	8.00
Cobra (Indian Beer).....	8.00

### HIGHBALLS (Prices per 1oz shot)

Smirnoff Vodka.....	6.00
Jack Daniels.....	6.00
Wisers Whiskey.....	6.00
Crown Royal.....	6.00
Red Label.....	6.00
Bacardi White Rum.....	6.00
Lamb's Navy Dark Rum.....	6.00

## WINES

### RED WINE

	Glass (5oz)	1/2 Bottle (375mL)	Bottle (775mL)
Yellow Tail - Shiraz	7.00	17.00	34.00
Black Label Cabernet - Merlot	7.00	17.00	34.00
Yellow Tail - Merlot	7.00	17.00	34.00
USA Barefoot - Merlot	7.00	17.00	34.00
Copper Moon - Malbec	7.00	17.00	34.00

### WHITE WINE

	Glass (5oz)	1/2 Bottle (375mL)	Bottle (775mL)
Yellow Tail - Chardonnay	8.00	19.00	38.00
Gewürztraminer - Riesling	8.00	19.00	38.00
USA Barefoot - Pinot Grigio	8.00	19.00	38.00
Copper Moon - Pinot Grigio	8.00	19.00	38.00

• Please be sure to alert your server of any food allergies. • Please advise your preference of mild/medium/hot when ordering. •  
 • Please note that all curries do not include any bread or rice. • All of our curries are gluten-free. •