

SEAFOOD CURRIES

Fish Curry.....	16.00
Fish cooked in our traditional curry sauce.	
Fish Korma.....	16.00
Fish cooked in our rich and creamy sauce. Topped with coconut, almonds, and cashews.	
Prawn Curry.....	16.00
Prawns cooked in our traditional curry sauce.	
Prawn Korma.....	16.00
Prawns cooked in our rich and creamy sauce. Topped with coconut, almonds, and cashews.	

BREADS FROM THE TANDOOR

Prices are per piece.

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

RICE & BIRYANI

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

TAJ'S SOUPS

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

SIDES

Papdom.....	1.00 ea.
Raita (Indian Yogurt).....	5.00
Indian Salad.....	6.00
Chai.....	4.00
Coffee.....	4.00
Sweet or Mint Chutney.....	1.50
Mango Chutney.....	1.50

TAJ'S COMBINATION MEALS

DINNER FOR ONE:

Butter Chicken, 1 Plain Naan, & Rice.....	19.00
Shahi Paneer, 1 Plain Naan, & Rice.....	19.00

DINNER FOR TWO:

Butter Chicken, Beef Curry, 2 Plain Naan, & Rice.....	35.00
Shahi Paneer, Veg Sabji, 2 Plain Naan, & Rice.....	35.00

DESSERTS

Gulab Jaman (2 pieces).....	7.00
Ras Malai.....	7.00
2 milk-based patties served in a sweet, milky sauce.	
Cheesecake (1 slice).....	7.00



- Please be sure to alert your server of any food allergies.
- Please advise your preference of mild/medium/hot when ordering.
- Prices subject to change without notice.

Better food! Better life!

TAJ INDIAN BISTRO

TAKE-OUT MENU

WE CATER FOR ALL EVENTS
CALL TAJ TO BOOK YOUR CATERING NEEDS

BUSINESS HOURS

11am - 9pm
Closed on Tuesdays

604.776.4141

7168 Pioneer Ave.
Agassiz, BC V0M 1A0

www.taj-indianbistro.ca

WE DELIVER!

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APPETIZERS

Vegetable Pakoras.....	10.00
Lightly battered assorted vegetables, deep fried. Served with sweet chutney.	
Onion Bhaji.....	10.00
Lightly battered onions, deep fried. Served with sweet chutney.	
Paneer Pakoras.....	12.00
Battered cheese, lightly deep fried. Served with sweet chutney.	
Fish Pakoras.....	12.00
Cubes of fish marinated in light spices, deep fried. Served with mint chutney.	
Butter Chicken Wings.....	14.00
Marinated in our butter sauce and light spices, deep fried. Served with mint chutney.	
Chicken Pakoras.....	12.00
Cubes of chicken breast battered in light spices, deep fried. Served with mint chutney.	
Aloo Tikki.....	3.00 ea.
A lightly battered potato patty, deep fried. Served with sweet chutney.	
Aloo Tikki Chaat.....	12.00
Deep-fried potato patties served with a topping of chickpeas, onions, raita, and sweet chutney.	
Vegetable Samosa.....	2.00 ea.
Beef Samosa.....	4.00 ea.
Butter Chicken Samosa.....	4.00 ea.
Chole Bhaturee.....	14.00
Two fried bhaturee (bread) served with a side of chickpea curry, raita, onions, and sweet chutney.	
Pizza Naan (Veg or Non-Veg).....	13.00
Fresh pizza naan from Tandoor with butter sauce.	

TAJ'S TANDOORI ENTRÉES

Tandoori Chicken.....	18.00
Cooked in our tandoor, marinated in our sauces and lemon juice. Served with mint chutney.	
Chicken Tikka.....	19.00
Marinated in yogurt, sauces, light spices and herbs. Cooked in our tandoor.	



CHICKEN CURRIES

Butter Chicken.....	13.00
Chicken cooked in a rich, creamy sauce.	
Chicken Curry.....	13.00
Chicken cooked in our traditional curry sauce.	
Kadhi Chicken.....	13.00
Chicken cooked in onions and minced tomatoes in a curry sauce.	
Chilli Chicken.....	13.00
Chicken cooked with green peppers and onions in a curry sauce.	
Chicken Rogan Josh.....	13.00
Cooked chicken enhanced with yogurt in a curry sauce with coconut.	
Mango Chicken.....	13.00
Chicken cooked in a mango-flavoured curry sauce.	
Chicken Tikka Masala.....	13.00
Chicken cooked with onions and bell peppers in a curry sauce.	
Palak Chicken.....	13.00
Chicken cooked in a spinach-based curry sauce.	
Chicken Korma.....	13.00
Chicken cooked in a rich and creamy curry sauce. Topped with coconut, almonds, and cashews.	
Chicken Vindaloo.....	13.00
Chicken cooked in a tangy, coconut-flavoured curry sauce.	

LAMB CURRIES

Lamb Curry.....	14.00
Lamb cooked in our traditional curry sauce.	
Lamb Korma.....	14.00
Lamb cooked in a rich, creamy sauce. Topped with coconut, almonds, and cashews.	
Lamb Rogan Josh.....	14.00
Lamb marinated in yogurt, cooked in a curry sauce.	
Palak Lamb.....	14.00
Lamb cooked in a spinach-based curry sauce.	
Lamb Vindaloo.....	14.00
Lamb cooked in a tangy, coconut-flavoured curry sauce.	

GOAT CURRIES

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

BEEF CURRIES

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

VEGETARIAN CURRIES

Shahi Paneer.....	13.00
Homemade cheese cooked in our rich and creamy curry sauce.	
Paneer Butter Masala.....	13.00
Cheese cooked with onions and bell peppers in a creamy sauce.	
Mutter Paneer.....	13.00
Cheese and peas cooked in our traditional curry sauce with light herbs.	
Chilli Paneer.....	13.00
Cheese cooked with onions, mushrooms, and onions in a curry sauce.	
Malai Kofta.....	13.00
Homemade koftas cooked in a rich and creamy curry sauce.	
Aloo Gobi.....	13.00
Potatoes, cauliflower, and onions cooked with light herbs.	
Channa Masala.....	13.00
Chickpeas cooked in our traditional curry sauce.	
Dal Tadka.....	13.00
Lentils cooked with minced garlic, onions, and light herbs in a curry sauce.	
Dal Makhni.....	13.00
Lentils cooked in a creamy curry with minced garlic, onions, and herbs.	
Sarso Ka Saag.....	13.00
A spinach-based curry sauce.	
Bhindi Masala.....	13.00
Okra cooked with onions, peppers, tomatoes, and light herbs.	
Mix Veg Sabji.....	13.00
Vegetables cooked together with light herbs.	
Veggie Korma.....	13.00
Vegetables cooked in a rich, creamy sauce, topped with coconut, almonds, and cashews.	

