



APPETIZERS 6

Nizam's Choice	\$5.95
mixed platter with samosa, pakora, rikki tikki tabi, and pappadam	
Mixed Vegetable Pakora	\$2.95
seasonal veggies deep fried in chickpea batter	
Gobi Pakora	\$2.95
cauliflower fritters deep fried in chickpea batter	
Rikki Tikki Tabi	\$2.95
deep fried spiced vegetables	
Samosa	\$2.95
shredded potatoes and green peas turnovers deep fried	
Pappadam	\$2.50
spicy fried wafers of lentils	

SOUPS 3

Mulligatawny Soup	\$2.95
deliciously spiced seasonal fresh lentil, tomato and chicken broth	
Daal Shorba Soup	\$2.50
our hearty stew of fresh vegetables, split peas and lentils	
Coconut Soup	\$1.95
creamy chredded coconut, milk, coconut cream and pistachio	

CHICKEN SPECIALTIES 8

Chicken Curry	\$10.95
boneless chicken cooked in sauce of onions, tomatoes, garlic, and spices	
Chicken Saag	\$10.95
boneless chicken marinated in yogurt with spinach	
Chicken Dansak	\$10.95
boneless chicken sauteed with ginger, garlic, onions, and spices	

Chicken Shami Korma	\$11.95
cashews, raisins, almonds, and creamy sauce	
Chicken Tikka Masala	\$11.95
roasted chicken in a spicy creamed tomato sauce	
Chicken Vindaloo	\$11.95
chicken breast with onion sauce and potatoes spiced according to the choice of the customer	
Chicken Labedar	\$11.95
chicken marinated in yogurt, charbroiled and sauteed in herbs. simply fantastic	
Chicken Jalfrezi	\$13.95
boneless chicken and yogurt. cooked with fresh green peppers, green peas, onions, ginger, and tomatoes. served with lentil soup	

LAMB SPECIALTIES 8

Lamb Curry	\$11.95
cubes of lamb cooked in onion, tomatoes, herbs, and spices	
Keema Mutter	\$11.95
ancient recipe of ground lamb, peas, coriander, and ginger	
Lamb Saag	\$11.95
served on a bed of spinach and light cream	
Lamb Korma	\$11.95
cashews, raisins, almonds, and creamy peppers	
Lamb Do-piazza	\$11.95
lamb curry cooked with green peppers	
Lamb Vindaloo	\$12.95
lamb with onion sauce and potatoes spiced according to the choice of the customer	
Lamb Pasanda	\$13.95
lamb in a masala sauce with herbs, spices and flakes of almonds. served with lentill soup	
Lamb Roghan Josh	\$13.95
lamb with ginger, garlic, coconut flakes, and a balanced creamy sauce. served with lentil soup	

BIRYANI SPECIALTIES 5

Taj Biryani	\$21.95
served for two-basmati rice cooked in butter with lamb, chicken, shrimp, almonds, cashews and raisins garnished with fresh herbs.	
served with two lentil soups	
Lamb Briyani	\$13.95
sauteed in herbs and spices, cooked with special basmati rice. served with lentil soup	
Chicken Biryani	\$13.95
sauteed in herbs and spices, cooked with special basmati rice. served with lentil soup	

Shrimp Biryani	\$13.95
sauteed in herbs and spices, cooked with special basmati rice. served with lentil soup	
Vegetables Biryani	\$13.95
sauteed in herbs and spices, cooked with special basmati rice. served with lentil soup	

VEGETABLE SPECIALTIES 12

Palak Aloo	\$8.95
potatoes, spinach, tomatoes and a light cream, cinnamon and other spices	
Channa Baji	\$9.95
chickpeas steamed with tomatoes, ginger, garlic, onion, and spices-the sultan's summer supper	
Bombay Baji	\$9.95
fried vegetables simmered in cardamon, saffron, garlic and light cream sauce	
Aloo Mutter	\$9.95
fresh green peas in sauce with potatoes	
Daal Malika	\$9.95
an aromatic marriage of lentils and garlic favorite of queen mumtaz	
Palak Paneer	\$10.95
a mound of lightly seasoned spinach in a steamed blend of light cream, our own cottage cheese and spices	
Mutter Paneer	\$10.95
our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs	
Nav Rattan Korma	\$10.95
our choice of seasonal nine vegetables with cheese, cashews, raisins, and a thick korma sauce	
Shahi Panner	\$10.95
chunks of cheese sauteed with ginger, garlic, onion, cashews, toamtoes and raisins cooked in a creamy sauce	
Malai Kofta	\$10.95
balls fo freshly minced vegetables simmered in a light cream sauce with ginger, cardmon, saffron, cashews and raisins	
Daal Saag	\$12.95
a mixed combination of four vegetable dishes-channa baji, palak paneer, daal malika, all cooked in a copper pot. served with lentil soup	
Mixed Vegetable Curry	\$12.95
our choice of seasonal fresh vegetable cooked in a sauce of onion, tomtatoes, ginger, garlic and a blend of spices. served with lentil soup	

TANDOORI SPECIALTIES 5

Chicken Tandoori	\$11.95
half a bird marinated in yogurt with spices and grilled	
Chicken Tikka	\$11.95
chicken marinated in spices bbq on skewers over charcoal	

Seekh Kebab	\$11.95
leg of lamb marinated in spices and bbq on skewers over charcoal	
Botti Kebab	\$11.95
lamb marinated in spices and bbq on skewers over charcoal	
Mixed Grill	\$14.95
assortment of tandoori specialties. served with lentil soup	

BAY OF BENGAL 7

Fish Curry	\$11.95
seasonal fish cooked in a sauce of onions, tomatoes ginger and garlic and blend of spices	
Shrimp Do-piazza	\$12.95
shrimp with green peppers, onions, tomatoes, and spices. cooked and served in copper pot	
Fish Vindaloo	\$11.95
fish cooked with onion and potatoes. spiced according to the choice of the customer	
Shrimp Vinadloo	\$11.95
shrimp with onion and potatoes. spiced according to the choice of the customer	
Shrimp Saag	\$11.95
served on a bed of spinach and light cream	
Fish Labadar	\$13.95
fish in turmeric and spices in creamy tomato sauce. served with letil soup	
Shrimp Tandoori Masala	\$13.95
fresh shrimp marinated in tandoori masala and cooked in creamy tomato sauce. served with lentil soup	

BREADS 10

Naan	\$2.50
indian traditional bread	
Butter Naan	\$2.50
indian traditional bread	
Roti	\$2.50
indian traditional bread	
Tandoor Roti	\$2.50
indian traditional bread	
Garlic Onion Kulcha	\$3.95
mild-unleavened bread filled with garlic, onions and spices	
Keema Naan	\$3.95
clay oven bread stuffed with very lean minced lamb mixed with herbs and spices	

Kabuli Naan	\$3.95
clay oven bread stuffed with coconut, raisins, cashew, and almond	
Poori	\$3.95
this soft pillow of bread is the perfect accompaniment to any dish with a savory sauce	
Aloo Paratha	\$3.95
paratha stuffed with sauteed potatoes	
Mixed Vegetable Paratha	\$3.95
layered butter baked bread stuffed with vegetables	

LUNCH SPECIALTIES 12

Palak Aloo	\$6.95
potatoes, spinach, tomatoes and light cream, cinnamon and other spices	
Channa Baji	\$6.95
chick peas steamed with tomatoes, ginger, onion, and spice-the sutan's summer supper	
Aloo Mutter	\$6.95
fresh green peas in sauce with potatoes	
Palak Paneer	\$6.95
a mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese and spices	
Mutter Paneer	\$6.95
our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs	
Shahi Korma	\$6.95
our choice of seasonal nine vegetables with cheese, cashews, raisins, and a thick korma sauce	
Chicken Curry	\$6.95
chicken breast cooked in sauce of onions, tomatoes, garlic, and spices	
Chicken Tikka Masala	\$6.95
roasted chicken in a spicy creamed tomato sauce	
Lamb Curry	\$6.95
cubes of lamb cooked in onion, tomatoes, herbs, and spices	
Keema Mutter	\$6.95
ancient recipe of ground lamb, peas, coriander, and ginger	
Fish Curry	\$6.95
seasonal fish cooked in a sauce of onions, tomatoes, ginger and garlic and blend of spices	
Shrimp Curry	\$6.95
shrimp with green peppers, onions, tomatoes, and spices	

SIDE ORDERS 3

Mixed Vegetable Pickles	\$1.00
Mango Chutney	\$1.00
Raita-yogurt With Cucumber Sauce	\$2.00

DRINKS 14

Lassi	\$3.00
Mango Lassi	\$3.00
Mango Juice	\$3.00
Mango Milk	\$3.00
Sahke	\$3.00
Ice Tea	\$3.00
Ruh Afza	\$3.00
Sarli Temple	\$3.00
Soda-coke	\$1.50
Soda-diet	\$1.50
Soda-sprite	\$1.50
Soda-general	\$1.50
Darjeeling Tea	\$2.00
Masala Tea With Milk	\$2.50

DESSERTS 3

Kheer	\$3.00
Kulfee	\$3.00
Gulab Jamon	\$3.00