

574 East Main
Street



(805) 652-1521

appetizers

Samosas 3.95

These extremely popular Indian snacks are vegetarian turnovers stuffed with potatoes, peas and delicate spices. Served with homemade tamarind chutney

Aloo Tikki 4.95

Tiny potato pancakes topped with chopped onions, tamarind and green chili chutney

Sev Puri 5.50

Handmade crispy crackers topped with onions, potatoes, two-chutneys; covered with crisp chickpeas, flour noodles and garnished with cilantro

Bhel Puri 5.50

Puffed rice, onions, potatoes, sev, cilantro tossed together with wheat crackers and chutney

Shrimp Pakoras 8.95

Crisply fried marinated shrimp

Fish Pakoras 8.95

Fresh fish of the day in bite size pieces cooked in our gram-flour butter. Served with sweet tomato chutney

Shrimp bhel 9.95

Mildly marinated tiger shrimp tossed with puffed rice, onions, potatoes, chips, crisp noodles and chutney

Uttapam 9.95

Some call it 'Indian Pizza'. Very popular south Indian griddle cake made from cream of wheat. Served with coconut chutney and topped with tomatoes, onions, cilantro, green chili

Chutney Sampler 4.95

Three freshly made chutney served with wheat flour chips

Onion Bhajia 5.95

Onion fritters seasoned with ginger and spices; served with sweet tomato chutney

Chicken Pakoras 7.95

Gram-flour marinated all white-meat fritters served with sweet tomato chutney

Mix Vegi Pakoras 6.95

Spinach, cauliflower and potatoes mixed with a light marinade and served with sweet tomato chutney

Chaat Paapri Chips 7.50

Wheat flour chips topped with potatoes, onions, crispy noodles, yogurt, two chutneys and a sprinkle of 12 spices

SOUPs and SALADs

Chicken Soup 4.95

Flavored with ginger, onions, garlic and spices. Garnished with rice, spinach and tomatoes.

Sambar (Lentil Soup) 4.95

Spicy flavored south Indian style soup with coconut and mustard

Mulgtawny Soup 4.95

A special mix of chicken soup with sambar

Chicken Salad 9.95

Tandoor grilled chicken, mushroom and homemade cheese cubes served on a bed of Romaine lettuce, tomatoes and cucumbers with our homemade dressing

Salmon/Shrimp Salad 10.95

Tandoor shrimp or tandoori salmon, mushroom and homemade cheese cube served on a bed of Romaine lettuce, tomatoes and cucumber with our homemade dressing

Vegetarian Salad 9.95

Pan-tossed mushrooms, Indian cheese and eggplant in a light marinade served on a bed of Romaine lettuce, tomatoes and cucumbers with our homemade dressing

Fresh Green Salad 4.95

Fresh Romaine lettuce with cucumbers and tomatoes tossed in our homemade dressing

tandoori entrees

(Cooked in the traditional Indian oven. These dishes are served with mint chutney, marinated onions and wedge of lime)

Fish Tikka	13.95
Marinated fresh salmon	
T. Shrimp	13.95
Marinated jumbo shrimp	
Chicken Tikka	11.95
Boneless pieces of chicken marinated with ginger, garlic, cilantro and spices	
Tandoori Chicken	11.95
This all original Indian specialty is marinated overnight in a special sauce of yogurt and spices	
Lamb Seekh	13.95
Lean minced lamb flavored with minced onions, green chillies and spices	
Lamb Tikka	13.95
Tender piece of marinated lamb cooked in the 'tandoor' to perfection	
Taj Special	18.95
A sampling of our tandoori items include chicken tikka, lamb tikka, tandoori chicken, lamb seekh, T. shrimp. Served with garlic naan.	

korma

(Mild cream based sauce made with a blend of exotic spices, nuts & raisins)

Vegetable Korma	10.95
Mix veggies in korma sauce	
Chicken Korma	12.95
Mild curried chicken pieces in korma sauce	
Lamb Korma	13.95
Mild curried lamb cubes in korma sauce	

bombay frankies

(Homemade egg-washed Bombay style burritos served with vegetable pickle)

Lamb Frankie 10.95

Stuffed with lamb, cooked in a special sauce, two chutneys and marinated onions

Chicken Frankie 10.95

Stuffed with chicken, cooked in tomatoes, onions, ginger and ground spices, two chutneys and marinated onions

Cauliflower Frankie 10.95

Stuffed with potato and cauliflower, two chutneys and marinated onions

masala specialties

(All dishes are tandoor cooked, served in a mouth-watering masala sauce)

Chicken Tikka Masala 12.95

Our most popular masala dish

Lamb Tikka Masala 13.95

Boneless lamb chunks in masala sauce

Fish Tikka Masala 13.95

Marinated fresh tandoori fish in masala sauce

Shrimp Masala 13.95

Jumbo tiger shrimp tandoori with a light marinade in masala sauce

ताजई एक्सपोज़िच

<i>Agra Chicken</i>	12.95
Chicken poached with ginger, onion, green chili and spices; sautéed with dry mango powder, coriander and cayenne	
<i>Mango Chicken</i>	12.95
Our very own tandoori chicken in a sweet 'n tangy sauce	
<i>Chicken or Lamb Vindaloo</i>	13.95
Spicy specialty from Agra cooked with potatoes, tomatoes, ginger, onions and lime juice	
<i>Masala Dosa</i>	10.95
A south Indian vegetarian special. Crispy crepe made of rice and lentil flour, stuffed with spiced potatoes	

non-vegetarian curries

<i>Chicken Curry</i>	11.95
Boneless pieces of chicken in a traditional sauce made from tomatoes, onions, ginger garlic and freshly ground spices	
<i>Chicken Saffron</i>	12.95
Boneless tandoori chicken twice-cooked in a rich tomato-saffron flavored sauce	
<i>Lamb Saffron</i>	13.95
Boneless lamb tandoori twice-cooked in a rich tomato-saffron flavored sauce	
<i>Lamb Curry</i>	13.95
Boneless pieces of lamb cooked in a dark traditional sauce made from tomatoes, onions, ginger, garlic and freshly ground spices	
<i>Fish Curry</i>	13.95
Garlic sautéed fish of the day in a curry sauce made with ginger, onions, tomatoes and lime juice	
<i>Shrimp Curry</i>	13.95
Pan-tossed black tiger shrimp in a sauce made with ginger, onions, tomatoes and lime juice	

vegetarian entrees

<i>Vegetable of the day</i>	10.95
Chef's choice of the day	
<i>Mixed Vegetable</i>	9.95
Carrots, cauliflower, potatoes and green peas, sautéed with onions and ginger	
<i>Baingan Bartha</i>	9.95
A puree of tandoor baked eggplant, sautéed with onion, fresh tomato, ginger and green chili	
<i>Gobi Aloo</i>	9.95
Cauliflower and potatoes, sautéed with tomatoes, ginger, green chili, ground coriander, turmeric and cumin seeds	
<i>Saag Aloo</i>	9.95
Pureed spinach leaves and bite size potatoes sautéed with onions, ginger and spices	
<i>Saag Paneer</i>	10.95
Pureed spinach leaves with homemade Indian cheese cubes, sautéed with onion, ginger and spices	
<i>Saffron Paneer</i>	10.95
Sautéed Indian cheese cubes with mushrooms cooked in a tomato-saffron sauce	
<i>Shahi Paneer</i>	10.95
Sautéed Indian cheese cubes with nuts and raisins in a special sauce	
<i>Kabuli Cholay</i>	9.95
Indian chickpeas cooked with browned onions, ginger, ginger, tomatoes and green chili	
<i>Aloo Mattar</i>	9.95
Potatoes and green peas in a homemade sauce with tomatoes, ginger, green chilis and herbs	
<i>Dal</i>	8.95
Chef's selection of Indian lentils for the day	

dinner special combos

(substitutions gladly accepted for an additional charge of \$2)

Vegetarian Combos 16.95

Your choice of two vegetables from our vegetarian entrees served with basmati rice, lentils, naan and raita

Curry Combo 16.95

Your choice of chicken tikka or tandoori served with aloo mutter, lentils, basmati rice, naan and raita

Tandoori Combo 16.95

Your choice of chicken tikka or tandoori served with lentils, aloo mutter, naan, rice pullao and raita

bread

(All breads are baked in the tandoor)

Naan 1.95

Garlic naan 2.50

Onion naan 3.95

Paratha 2.95

Aloo paratha 3.95

Tandoori Roti 2.50

Lamb naan 4.95

Chicken Naana 4.95

Garlic Cheese naan 4.95

Pashori Naan 4.95

basmati rice

(we use pure basmati – the highest quality rice grown in the foothills of the Himalayas, for all our rice dishes)

White Rice 2.95

Pullao Rice 3.95

Vegetable Biryani 5.95

Chicken Biryani 9.95

Lamb Biryani 9.95

condiments

<i>Chutneys</i>	1.50
Translated as "relish" or "salsa"; no Indian meal is complete without at least one!	
<i>Achaar</i>	1.50
Vegetables – pickled with spices and salt	
<i>Kachumber</i>	2.95
Chopped cucumber, red onions, cilantro and tomatoes with a splash of lime juice	
<i>Raita</i>	2.95
Homemade yogurt with cucumber and onions – a really cool dip!	
<i>Papad</i>	2.50
Lentil cracker baked in the tandoor	

beverages

<i>Ginger Lemonade</i>	2.95
The very refreshing homemade lemonade with a ginger punch	
<i>Mango Lassi</i>	2.95
A delicious combination of mango and homemade yogurt	
<i>Sweet Lassi</i>	2.95
Sweet homemade yogurt drink with a rose aroma	
<i>Masala Lassi</i>	2.95
Mildly spiced homemade yogurt drink	
<i>Masala Chai</i>	2.95
Indian hot tea with spice and milk	
<i>Indian Iced Tea</i>	2.95
Made from Indian tea leaves with a lot of flavorful spices. Served with sweetened milk on the side	
<i>Coke, Diet Coke, Sprite, Sparkling and Mineral Water, Coffee</i>	1.95
<i>Raj's favorite Iced Tea</i>	3.95
Mint flavored iced tea with fresh homemade lemon-ginger syrup. Very refreshing!	

lunch specials

Vegan Lovers 9.95

Your choice of one from one of baingen bartha, gobi aloo, aloo mutter, mixed vegetables, saag aloo or kabuli cholay served with dal of the day, basmati rice, papad, pumpkin chutney, fresh salad and kachumber. Choice of 2 items

Curry Lunch 9.95

Your choice of one from vegetable, chicken or lamb curries served with dal of the day, basmati rice, pumpkin chutney, garlic naan and fresh salad. Choice of 2 items

Paneer (Indian Cheese) Lunch 9.95

Your choice of one from saffron paneer, shahi paneer or saag paneer served with dal of the day, basmati rice, pumpkin chutney, garlic naan and fresh salad. Choice of 2 items

Korma Lunch 10.95

Your choice of one from vegetable, chicken or lamb cooked in a mild creamy curried sauce with nuts and raisins, served with aloo mutter, dal of the day, basmati rice, pumpkin chutney, garlic naan and fresh salad

Tandoori Salad Lunch 9.95

Your choice of one from vegetarian tandoori or chicken tandoori salad, served with garlic naan and pumpkin chutney. Substitute fish or shrimp for \$2.00

Seafood Lunch 13.95

Your choice of one from fish or shrimp cooked your way – curry, masala or tandoori – grilled and served with aloo mutter, dal of the day, pullao rice, garlic naan and fresh salad

Masala Lunch 10.95

Your choice of one from mixed vegetable dumpling, masala, chicken tikka masala or lamb masala served with aloo mutter, dal of the day, basmati rice, garlic naan, pumpkin chutney and fresh salad

Vindaloo Lunch 10.95

Your choice of one from chicken or lamb in a hot 'n spicy vindaloo curry sauce served with dal of the day, basmati rice, pumpkin chutney, garlic naan and fresh salad. Substitute fish or shrimp for \$2.00

Mango Lunch (sweet) 10.95

Your choice of one from chicken or lamb skewered-tandoori served in a delicious creamy mango sauce served with aloo mutter, dal of the day, pumpkin chutney, basmati pullao and fresh salad. Substitute fish or shrimp for \$2.00

Tikka Wrap 9.95

A freshly baked garlic naan topped with your choice of one from chicken tikka or lamb seekh, with shredded paneer cheese, marinated onions, fresh lettuce, a touch of raita, pumpkin chutney, tamarind and mint chutney served with seasoned aloo pakoras

Tandoori Lunch 10.95

Your choice of one from tandoori chicken, chicken tikka, lamb tikka or lamb seekh served with aloo-matar, dal of the day, basmati rice, garlic naam, pumpkin chutney and fresh salad

Create Your Own Lunch 12.95

Your choice of meat, vegetable and a side served with dal of the day, garlic naan, pumpkin chutney and fresh salad. Substitute fish or shrimp for \$2.00

DESSERTS

Kheer 4.95

Indian rice pudding with flavor of green cardamom

Gajjar Halwa 4.95

Carrot pudding made with carrots, golden raisins and almonds

Gulab Jamun 4.95

Milk balls in a rose flavored syrup

Kulfi 4.95

Choose between three mouth-watering, homemade flavors of Indian ice-cream: mango, ginger or pistachio

Garam Thanda 6.95

Our delicious warm carrot pudding topped with pistachio ice-cream