



TAJ GRILL **Indian Cuisine**



*Open 7 days a week
11 am - 10 pm*

Family owned & operated

www.tajgrillvallejo.com

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Chaats & Appetizers

	Samosa (2 pieces)	8
	<i>Handmade pastry shells stuffed with potatoes roasted in spices.</i>	
	Murg Malai Kabab	22
	<i>Marinated in yogurt sauce, cardamom with special indian spices</i>	
	Coconut Masala Shrimp	16
	<i>Shrimp marinated with coconut sauce and spices and deep fried.</i>	
	Samosa Chaat	12
	<i>Samosa, garbanzo beans, red onions, yogurt, chutnies & spices.</i>	
	Mix Veggie Pakora ✓	10
	<i>Batter fried cauliflower, potatoes, onions, green chili.</i>	
	French Fries	5

	Aloo Tikki	8
	<i>Spiced mashed potato with peas pan fried cutlets</i>	
	Aloo Tikki Chat	12
	<i>Spiced mashed potato with peas pan fried cutlets served with chhole</i>	
	Onion Rings	8
	<i>Basket of crisp, lightly seasoned onion rings served with ranch dressing</i>	
	Veggie Chops ✓	14
	<i>Delectable soy chops seasoned with Indian spices and deep fried.</i>	
	Chole Bhature ✓	15
	<i>Seasoned garbanzo beans topped with onions & cilantro, served with freshly fried bread.</i>	

Soups & Salads

	Dal Soup ✓	6
	<i>Mildly spiced red mansoor lentil soup served hot with fresh cilantro</i>	
	Mixed Green Salad ✓	8

	Vegetable Soup ✓	6
	<i>Mildly Indian spiced mixed vegetable soup with cauliflowers, peas etc</i>	
	Chicken Sa ✓	7

Tandoori Grills & Kababs

	Tandoori Mixed Platter	28
	<i>Boneless chicken & lamb marinated with our special sauce & spices and fresh lemon juice, cooked in clay oven.</i>	
	Tandoori Seafood Platter	25
	<i>Fish & shrimps marinated with our special sauce & spices and fresh lemon juice, cooked in clay oven.</i>	
	Tandoori Chicken (Bone-In)	22
	<i>Chicken marinated with special sauces, spices & lemon juice and cooked in clay oven.</i>	
	Paneer Tikka Kabab	24
	<i>Marinated paneer cooked in clay oven served with grilled onions & bell peppers.</i>	
	Tandoori Fish	25
	<i>Fish marinated with special sauces, spices & lemon juice and cooked in clay oven</i>	

	Chicken Tikka Kabab	24
	<i>Marinated boneless chicken breast cooked in clay oven served with onions & bell peppers.</i>	
	Lamb Seekh Kabab	28
	<i>Seasoned ground lamb cooked in clay oven served with onions & bell peppers.</i>	
	Lamb Boti Kabab	28
	<i>Boneless lamb cubes marinated with special sauce cooked in clay oven served with onions & bell peppers.</i>	
	Tandoori Shrimp	25
	<i>Shrimp marinated with special sauces, spices & lemon juice and cooked in clay oven.</i>	
	Veg Seekh Kabab	20
	<i>Veg Kabab made using soya, mixed vegetables and Taj special herb and spices</i>	

✓ = Vegan

Please ask your server for vegan and gluten-free options.
This facility uses nuts, wheat, dairy etc. Please notify us of any allergies.
For each item, please specify, Mild, Medium, Hot or Extra Hot.



Tandoori Wraps & Kathi Rolls

Marinated in yogurt & spices, then cooked in a mesquite fired clay oven. All wraps are made with fresh Naan bread & all Kathi rolls are made with fresh whole wheat parantha.

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|  | Veggie Wrap or Kathi Roll 14 |  | Lamb Masala Wrap or Kathi Roll 17 |
| | Seasoned potatoes, tomatoes, bell peppers, cilantro, onions, house special chutnies. | | Seasoned lamb pieces, onions, tomatoes, bell peppers, house special chutnies. |
|  | Paneer Tikka Wrap or Kathi Roll 15 |  | Chicken Tikka Wrap or Kathi Roll 16 |
| | Paneer tikka, onions, tomatoes, bell peppers, cilantro, house special chutnies. | | Chicken tikka, onions, tomatoes, cilantro, bell peppers, house special chutnies. |

Vegetable Specialties

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|  | Mixed Vegetable ✓ 15 |  | Bhindi Masala ✓ 14 |
| | Assorted vegetables cooked with tomatoes, onions and herbs(VEGAN) | | Okra pan fried with onions & spices. |
|  | Baingan Bhartha ✓ 14 |  | Methi Malai Paneer 16 |
| | Eggplant baked in clay oven and sautéed with peas and fine herbs. | | Paneer cooked with fenugreek in creamy sauce. |
|  | Saag Paneer 14 |  | Aloo Chhole ✓ 14 |
| | Spinach & mustard greens simmered with paneer & spices. | | Potatoes and garbanzo beans cooked in special Indian curry sauce (VEGAN) |
|  | Dal Makhani 14 |  | Saag Channa ✓ 14 |
| | Tastefully mixed lentils simmered in a creamy herb sauce. | | Spinach and garbanzo beans cooked with ginger,garlic tomato and onion (VEGAN) |
|  | Chana Masala ✓ 14 |  | Paneer Makhani 16 |
| | Garbanzo beans tempered in special herb sauce. | | Freshly made cubed Indian cheese cooked in mildly spiced cream sauce |
|  | Aloo Gobhi ✓ 14 |  | Mattar Paneer 16 |
| | Cauliflower & potatoes sautéed with garlic, ginger, onions & spices. | | Peas cooked in special Indian curry sauce with freshly made cubed Indian cheese |
|  | Dal Tadka ✓ 14 |  | Kadhai Paneer 16 |
| | Yellow lentils cooked with herbs & spices. | | Homemade cheese cooked with onion, bell peppers and herbs/spices. |
|  | Paneer Chili 16 |  | Veggie Chicken Tikka Masala 15 |
| | Freshly made cubed Indian cheese cooked in spicy whole dried red chilies | | Meat less chicken simmered in classic tikka masala sauce. |
|  | Mix Vegetable Korma 14 |  | Veggie Chilli Chicken ✓ 14 |
| | Mix vegetables cooked in creamy saucewith in thick creamy sauce | | Meat less chicken, mixed vegetables & onions cooked in hot & sweet chili sauce. |
|  | Shahi Paneer 15 |  | Tofu Curry 13 |
| | Freshly made cubed Indian Cheese with in thick creamy sauce | | Tofu cooked with house special curry sauce. |

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Paneer Tikka Masala 16
Marinated paneer baked in clay oven cooked in creamy tomato sauce.



Paneer Bhurji 15
Homemade cheese cooked with tomatoes, onions & herbs/spices.



Tofu Tikka Masala 15
Marinated tofu baked in clay oven cooked in creamy tomato sauce.



Malai Kofta (chef special) 16
Vegetable rounds simmered in savory cream gravy.

Chicken Specialties



Taj Classic Chicken Curry 17
A traditional favorite: Boneless chicken pieces cooked in onion gravy & special spices.



Chicken Tikka Masala 18
House specialty: chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce.



Butter Chicken 18
Marinated boneless chicken baked in clay oven simmered in mild creamy tomato sauce.



Chicken Korma 18
Boneless chicken pieces cooked in cashew sauce & spices.



Chicken Vindaloo 18
Boneless chicken and potatoes cooked in special vindaloo sauce.



Chilli Chicken 18
Marinated chicken, bell peppers & onions cooked in hot & sweet chili sauce.



Chicken Coconut 18
Boneless chicken simmered in creamy coconut sauce.



Mango Chicken 18
Chicken in mango sauce. A children's favorite.



Chicken Saagwala 18
Chicken cooked with spinach and special Indian spices



Methi Malai Chicken 18
Chicken cooked with fenugreek in creamy sauce.



Karahi Chicken 18
Chicken cooked with bell peppers, onions, ginger & indian spices.

Lamb / Goat Specialties



Taj Special Lamb Curry 19
Boneless lamb cooked in special spices. A classic!



Lamb Korma 19
Boneless lamb cooked in cashew sauce & spices.



Lamb Tikka Masala 19
Tandoori lamb cooked in creamy tomato sauce.



Rogan Josh 19
Tender morsels of lamb simmered in mild yogurt sauce.



Lamb Vindaloo 19
Lamb and potatoes cooked in special vindaloo sauce.



Lamb Saag 19
Lamb simmered in mild spinach sauce.



Lamb Kadhai 20
Lamb cooked with onion, bell peppers and herbs/spices.



Methi Malai Lamb 20
Lamb cooked with fenugreek in creamy sauce.



Goat Curry (Bone-In) 19
Goat pieces cooked in traditional onion sauce.



Goat Vindaloo 19
Goat and potatoes cooked in special vindaloo sauce.



Lamb Bhuna 20
Lamb pieced slowly sauteed in onion, bell pepper, tomatoes with flavorsome, aromatic Indian spices

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Seafood Specialties

	Prawn Tikka Masala 19 <i>Prawns marinated in special spices and cooked with onion, tomato & garam masala</i>		Butter Prawn 16 <i>Large prawns cooked in butter, garam masala and cream sauce</i>
	Prawn Vindaloo 19 <i>Large prawns cooked in hot & spicy sharp and tangy sauce</i>		Fish Curry 19 <i>Fish slakes marinated in special spices & cooked with onion, tomato & garam masala</i>
	Prawn Coconut 19 <i>Prawns cooked in coconut milk with mildly delicious Indian spices</i>		Shrimp Curry 19 <i>Pan fried shrimp in special garlic and herb sauce.</i>
	Prawn Korma 19 <i>Large prawns cooked with cream & mild spicy sauce</i>		Goa Shrimp Curry 16 <i>Shrimp simmered in creamy coconut sauce.</i>

Biryani & Rice dishes

	Peas Pulao ✓ 7 <i>Fine fragrant basmati rice cooked with cumin and peas</i>		Plain Rice 5 <i>Fine basmati rice cooked for its fragrant flavor</i>
	Vegetable Biryani ✓ 15 <i>Fine basmati rice fried and cooked with vegetables, saffron & fragrant spices</i>		Lamb Biryani 18 <i>Fine basmati rice fried and cooked with fresh boneless lamb, saffron & fragrant spices</i>
	Chicken Biryani 17 <i>Fine basmati rice fried and cooked with chicken, saffron & fragrant spices</i>		Prawn Biryani 18 <i>Fine basmati rice fried and cooked with large prawns, saffron & fragrant spices</i>

Naan (Indian Bread)

	Naan 5 <i>Soft flatbread baked in clay oven.</i>		Cheese Pizza Naan 7 <i>Stuffed with mozzarella cheese.</i>
	Garlic Naan 6 <i>Baked with garlic.</i>		Goat Cheese Naan 7 <i>Stuffed with goat cheese.</i>
	Kashmiri Naan 6 <i>Stuffed with fruit and nuts.</i>		Tandoori Roti (please ask for Vegan) 4 <i>Unleavened whole wheat flatbread.</i>
	Onion Kulcha 6 <i>Stuffed with chopped onions.</i>		Plain Parantha 4 <i>Flaky whole wheat flat bread baked in clay oven</i>
	Basil Naan 6 <i>Baked with basil.</i>		Aloo Parantha 6 <i>Stuffed with potato.</i>
	Taj Spicy Naan 6 <i>Chef Special Stuffed with fresh green chili.</i>		

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	Cilantro Naan Stuffed with fresh cilantro.	6
	Spinach Naan Stuffed with fresh spinach.	6
	Murg Naan Chef's Special: Stuffed with chicken.	7

	Gobhi Paratha Pan cooked whole wheat bread stuffed with mashed cauliflower and herb	5
	Poori Chole Whole wheat Indian puffed fried bread with garbanzo beans curry	11



Side Orders

	Cucumber Raita Yoghurt based Indian condiment with finely chopped cucumber and special spices	4
	Papadum ✓ Thin, crispy lentil wafers served with chutnies.	4
	Indian Mixed Pickle ✓	4

	Plain Yoghurt Smoothened fresh plain yoghurt	4
	Mint Chutney	4
	Taj Special Chutney ✓	4
	Tamarind Chutney ✓	4

Desserts

	Rasmalai Balls of Indian cottage cheese soaked & boiled in clotted cream & spiced with cardamom	6
	Kheer Rice pudding cooked with milk, cardamom and dry fruits.	6

	Gajrela Carrots cooked with milk, cardamom and dry fruits.	5
	Gulab Jamun Spongy homemade cheese balls, soaked in honey-rose syrup.	6

Ice-Cream

	Strawberry Ice-Cream	4
	Chocolate Ice-cream	4

	Cookie'N Cream Ice-cream	4
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Beverages

	Chai (Indian Tea)	4
	Coffee	4
	Soft Drinks (Coke, Diet Coke, Sprite, Fanta, Root Beer)	4
	Mango Lassi (House Specialty: Lassi blended with mango & rosewater.	4

	Lassi (Plain, Sweet, Salty, Mint)	5
	Shakes (Mango, Pistachio, Vanilla, Chocolate)	4
	Sparkling Water	4

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