



Open 7 days a week 11 am - 10 pm

Family owned & operated

www.tajgrillvallejo.com

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Chaats & Appetizers



Tandoori Wraps & Kathi Rolls

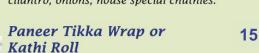
Marinated in yogurt & spices, then cooked in a mesquite fired clay oven. All wraps are made with fresh Naan bread & all Kathi rolls are made with fresh whole wheat parantha.

14



Veggie Wrap or Kathi Roll

Seasoned potatoes, tomatoes, bell peppers, cilantro, onions, house special chutnies.



Paneer tikka, onions, tomatoes, bell peppers, cilantro, house special chutnies.



Lamb Masala Wrap or Kathi Roll

Seasoned lamb pieces, onions, tomatoes, bell peppers, house special chutnies.



Chicken Tikka Wrap or Kathi Roll

Chicken tikka, onions, tomatoes, cilantro, bell peppers, house special chutnies.

Vegetable Specialties



Mixed Vegetable V

Assorted vegetables cooked with tomatoes, onions and herbs(VEGAN)



Baingan BharthaV

Eggplant baked in clay oven and sautéed with peas and fine herbs.



Saag Paneer

14

Spinach & mustard greens simmered with paneer & spices.



Dal Makhani

14

Tastefully mixed lentils simmered in a creamy herb sauce.



Chana Masala V

Garbanzo beans tempered in special herb sauce.



Aloo Gobhi V

Cauliflower & potatoes sautéed with garlic, ginger, onions & spices.



Dal Tadka V

14

Yelllow lentils cooked with herbs & spices.



Paneer Chili

16

Freshly made cubed Indian cheese cooked in spicy whole dried red chilies



Mix Vegetable Korma

14

Mix vegetables cooked in creamy saucewith in thick creamy sauce



Shahi Paneer

15

Freshly made cubed Indian Cheese with in thick creamy sauce



'Bhindi Masala √

14

17

16

Okra pan fried with onions & spices.



Methi Malai Paneer

16

Paneer cooked with fenugreek in creamy sauce.



Aloo Chhole √

Potatoes and garbanzo beans cooked in special Indian curry sauce (VEGAN)

14

Saaa Channa V

Spinach and garbanzo beans cooked with ginger, garlic tomato and onion (VEGAN)

Paneer Makhani

reshly made cubed Indian cheese cooked in mildly spiced cream sauce

16

Mattar Paneer

16

Peas cooked in special Indian curry sauce with freshly made cubed Indian cheese

Kadhai Paneer

16

Homemade cheese cooked with onion, bell peppers and herbs/spices.

15

Veggie Chicken Tikka Masala

Meat less chicken simmered in classic tikka masala sauce.

14

Veggie Chilli Chicken 🗸 Meat less chicken, mixed vegetables & onions cooked in hot & sweet chili sauce.



13

Tofu cooked with house special curry sauce.

V= Vegan



Taj Special Lamb Curry Boneless lamb cooked in special spices. A	19 A classic! 19		Lamb Kadhai Lamb cooked with onion, bell peppers and herbs/spices.	20
Lamb Korma Boneless lamb cooked in cashew sauce &	spices.		Methi Malai Lamb Lamb cooked with fenugreek in creamy :	20 sauce.
Lamb Tikka Masala Tandoori lamb cooked in creamy tomato			Goat Curry (Bone-In) Goat pieces cooked in traditional onion s	19 auce.
Rogan Josh Tender morsels of lamb simmered in mild yogurt sauce.	19		Goat Vindaloo Goat and potatoes cooked in special vindaloo sauce.	19
Lamb Vindaloo Lamb and potatoes cooked in special vindaloo sauce.	19	400	Lamb Bhuna Lamb pieced slowly sauteed in onion, bell pepper, tomatoes with flavorsome,	20
Lamb Saag Lamb simmered in mild spinach sauce.	19		aromatic Indian spices	

√= Vegan



Seafood Specialties

Prawn Tikka Masala Prawns marinated in special spices and	19		6					
cooked with onion, tomato & garam mas	ala	Large prawns cooked in butter, garam masala and cream sauce						
Prawn Vindaloo	19		9					
Large prawns cooked in hot & spicy shar and tangy sauce	ф	Fish slakes marinated in special spices & cooked with onion, tomato & garam masal	а					
Prawn Coconut	19		9					
Prawns cooked in coconut milk with mild delicious Indian spices	lly	Pan fried shrimp in special garlic and herb sauce.						
Prawn Korma	19	Goa Shrimp Curry 1	6					
Large prawns cooked with cream & mild spicy sauce		Shrimp simmered in creamy coconut sauce	i.					
Biryani & Rice dishes								
Peas Pulao √	7	Plain Rice	5					
Fine fragrant basmati rice cooked with cumin and peas	•	Fine basmati rice cooked for its fragrant fl	avor					
■ Vegetable Biryani V	15	Lamb Biryani Fine basmati rice fried and cooked with	18					
Fine basmati rice fried and cooked with vegetables, saffron & fragrant spices		fresh boneless lamb, saffron & fragrant sp						
Chicken Biryani	17	Prawn Biryani Fine basmati rice fried and cooked with	18					
Fine basmati rice fried and cooked with chicken, saffron & fragrant spices		large prawns, saffron & fragrant spices						
Naan (Indian Bread)								
Naan	5	Cheese Pizza Naan	7					
Soft flatbread baked in clay oven.		Stuffed with mozzarella cheese.						
Garlic Naan	6	Goat Cheese Naan	7					
Baked with garlic.		Stuffed with goat cheese.						
Kashmiri Naan	6	Tandoori Roti (please ask for Vegan)	4					
Stuffed with fruit and nuts.		Unleavened whole wheat flatbread.						
Onion Kulcha	6	Plain Parantha	4					
Stuffed with chopped onions.		Flaky whole wheat flat bread baked in clay oven						
Basil Naan	6	Aloo Parantha	6					
Baked with basil.		Stuffed with potato.						
Taj Spicy Naan	6							

V'= Vegan

Chef Special Stuffed with fresh green chili.





V= Vegan