

75. CHANA PALAK <i>Garbanzo beans cooked with a spiced creamy spinach</i>	6.95	10.95
76. CHILI PANEER <i>Cubes of cheese, battered, deep fried and cooked with chili, vinegar and other spices</i>	7.95	11.95
77. KARAHI PANEER <i>Homemade cheese cubes deep fried and cooked with bell peppers, onion and tomatoes</i>	7.95	11.95
78. PANEER TIKKA MASALA <i>Cubes of paneer tikka in a rich creamy sauce</i>	7.95	11.95

BIRYANI AND RICE

79. VEGETABLE BIRYANI <i>Saffron flavored basmati rice with vegetables, raisins and nuts</i>	6.95	10.95
80. CHEESE NUT BIRYANI <i>Saffron flavored basmati rice with spiced paneer, raisins and nuts</i>	7.95	11.95
81. PUDINA PULAO <i>House signature dish with Basmati rice mixed with mint, coco milk and spices</i>	8.95	12.95
82. CHICKEN BIRYANI <i>Saffron flavored basmati rice with spiced chicken, raisins and nuts</i>	7.95	11.95
83. MUGHLAI BIRYANI <i>Saffron flavored basmati rice with spiced lamb, raisins and nuts</i>	7.95	11.95
84. PRAWN BIRYANI <i>Saffron flavored basmati rice with spiced prawn, raisins and nuts</i>	9.95	13.95
85. PULAO RICE <i>Basmati rice mixed with herbs, spices and green peas</i>	2.45	7.95

ROTI

86. NAAN <i>Leavened flour bread baked in the tandoori oven</i>	1.50	
87. TANDOORI ROTI <i>Leavened whole wheat bread baked in the tandoori oven</i>	1.50	
88. ALOO PARATHA <i>Leavened whole wheat bread stuffed with potatoes and topped with butter</i>	2.45	
89. ONION KULCHA <i>Bread stuffed with onion, dry mango and spices</i>	2.45	
90. GARLIC NAAN <i>Leavened flour bread staffed with garlic and spices and baked in the tandoori oven</i>	2.45	
91. PARATHA <i>Buttered and layered whole wheat bread baked in the tandoor</i>	2.45	
92. PANEER PARATHA <i>Naan stuffed with homemade cheese</i>	2.95	
93. POORI (2) <i>Deep fried whole wheat bread</i>	2.95	
94. KABULI NAAN <i>Naan stuffed with nuts, raisins, coconut and cherries</i>	2.95	
95. MURGH NAAN <i>Naan stuffed with bit of delicately spiced chicken</i>	2.95	
96. TAWA ROTI <i>Leavened whole wheat bread baked on a skillet</i>	1.50	
97. BHATURE (2) <i>Deep fried leavened flour bread</i>	2.95	

SAVORY DESSERTS

98. RASMALAI (2) <i>Delicate patties of homemade cottage cheese served with cream, sprinkled with pistachio</i>	2.95	
99. GULAB JAMUN (2) <i>Pure rich cream and cottage cheese balls, deep fried and dipped in light syrup and rose water</i>	2.95	
100. KHEER <i>Made from special rice cooked with milk and sugar, served cold with almonds and pistachios</i>	2.95	

TAJ PALACE

CUISINE OF GREAT INDIA

484 BLOSSOM HILL RD. SAN JOSE CA 95123
(408) 972-9095, (408) 972-9195 & 1(877) TAJ-PALACE

www.tajpalaceSJ.com

NAMASTE

It is one of the oldest greetings in the world. It is as old as the Indian culture itself. It means "to you I bow."

EXOTIC APPETIZERS

All appetizers served with tamarind and mint chutney

1. PAPPADUM (4) pieces <i>Crispy spiced lentil wafers</i>	1.95
2. VEGETABLE SAMOSA (2) <i>Crispy pastries stuffed with potatoes and peas with mild aromatic spices</i>	2.45
3. MEAT SAMOSA (2) <i>Crispy pastries stuffed with minced chicken and/or lamb and peas with mild aromatic spices</i>	2.95
4. ALOO TIKKI (2) <i>Potato patties blended with spices and deep fried</i>	2.95
PAKORA (6 Pcs.) <i>Following assortment dipped in garbanzo beans flour batter and deep fried</i>	
5. FISH PAKORA	6.95
6. PRAWN PAKORA	6.95
7. CHICKEN PAKORA	4.95
8. MIXED VEGETABLE PAKORA	3.95
9. GOBHI (CAULIFLOWER) PAKORA	3.95
10. POTATO PAKORA	3.95
11. CHESE PAKORA	3.95
12. BAINGAN (EGGPLANT) PAKORA	3.95
13. MIRCH (JALOPENO) PAKORA	3.95

SOUPS, SALADS & TOPPINGS

14. DAL SOUP <i>Spicy lentil soup</i>	2.95
15. TOMATO SOUP <i>Prepared with herbs and spices and rich cream</i>	2.95
16. MULLIGATAWNY SOUP <i>A delicious lentil soup made with chicken, herbs and Indian spices</i>	1.95
17. MIXED GREEN SALAD	1.95
18. KACHUMBER SALAD <i>Indian style mixed salad</i>	3.95
10. RAITA <i>Yogurt with bits of cucumber, tomatoes, carrots garnished with cilantro</i>	1.95
20. MANGO, MINT or TAMARIND CHUTNEY (for TO GO orders only)	1.95

WRAPS & SNACKS

29. CHOLE BHATURE (2 bhature) <i>Deep fried bread (made from all purpose flour) served with garbanzo bean curry</i>	6.95
30. POORI CHOLE (2 pooris) <i>Deep fried bread (wheat flour) served with garbanzo bean curry</i>	6.95
31. WRAPS <i>Ask us about assorted veggie/meat lovers wraps</i>	7.95
32. VEGGIE BURGER (ask FOR AVAILABILITY) <i>Boco burger served with onion pakoras, french fries, veggies and soda</i>	7.95

TANDOORI SPECIALITIES

(All of Tandoori delicacies (8 pcs) are cooked in CLAY OVEN and served with chutneys

Ala-Carte Combo*

21. TANDOORI CHICKEN	11.95	15.95
<i>Chicken marinated in yogurt, garlic, ginger, vinegar and fresh herbs</i>		
22. CHICKEN TIKKA	11.95	15.95
<i>Boneless chicken breast pieces marinated in fresh herbs and spices</i>		
23. SEEKH KEBAB	11.95	16.95
<i>Minced lamb meat blended with spices and herbs cooked in skewers</i>		
24. FISH TIKKA	11.95	16.95
<i>Boneless fish dipped in batter and deep fried</i>		
25. TANDOORI PRAWN	14.95	18.95
<i>Jumbo prawn marinated in spices and herbs</i>		
26. TANDOORI MIXED GRILL	14.95	18.95
<i>Combination of tandoori chicken, chicken tikka, seekh kebab, booti kebab and prawns</i>		
27. TANDOORI VEGETABLE	11.95	15.95
<i>Mixed vegetables cooked in oven and served on sizzler with Indian spices</i>		
28. PANER TIKKA	11.95	15.95
<i>Cubes of cheese marinated in yogurt, ginger, garlic and cilantro</i>		

SEAFOOD SPECIALITIES

33. FISH CURRY	9.95	13.95
<i>Fish in spicy gravy and onions</i>		
34. FISH MASALA	9.95	13.95
<i>Boneless fish cubes in a creamy sauce with almonds and nuts</i>		
35. PRAWN CURRY	9.95	13.95
<i>Prawns in spicy gravy and onions</i>		
36. PRAWN MASALA	9.95	13.95
<i>Prawns in a creamy sauce with almonds and nuts</i>		
37. PRAWN SAAGWALLA	9.95	13.95
<i>Prawn cooked in spinach with herbs and spices</i>		
38. PRAWN VINDALOO	9.95	13.95
<i>Prawn cooked in a spicy hot sauce with potatoes</i>		
39. KARAHI PRAWN	9.95	13.95
<i>Prawn cooked with bell peppers, onion and tomatoes</i>		

LAMB SPECIALITIES

40. ROGAN JOSH	8.95	12.95
<i>Classic boneless lamb curry</i>		
41. LAMB PALAK	8.95	12.95
<i>Lamb cooked in a creamy blend of spinach</i>		
42. LAMB PASANDA	8.95	12.95
<i>Lamb cooked in a mildly spicy cream sauce with nuts</i>		
43. LAMB VINDALOO	8.95	12.95
<i>Lamb and potatoes in a spicy hot sauce</i>		
44. KARAHI GOSHT	8.95	12.95
<i>Fried lamb cubes cooked with bell peppers, onion and tomatoes</i>		
45. LAMB DO PIAZA	8.95	12.95
<i>Lamb cooked in spices with herbs and onions</i>		
46. KEEMA MATTAR	8.95	12.95
<i>Minced lamb with green peas</i>		
47. LAMB TIKKA MASALA	8.95	12.95
<i>Cubes of boneless lamb marinated in herbs and spices and cooked in rich creamy sauce</i>		
48. LAMB CURRY	8.95	12.95
<i>Lamb pieces with bone, cooked in spices with herbs, North Indian style</i>		

EXQUISITE CHICKEN DISHES

49. MASALA CHICKEN	7.95	11.95
<i>Chicken pieces in tomatoes, onions and garlic spicy sauce</i>		
50. CHICKEN CURRY MASALA	7.95	11.95
<i>Chicken pieces in tomatoes, onions and cream sauce with crushed cashew nuts</i>		
51. CHICKEN PALAK	8.95	12.95
<i>Chicken cooked in a creamy blend of spinach</i>		
52. CHICKEN TIKKA MASALA	8.95	12.95
<i>Boneless cubes of chicken tikka in a rich creamy sauce</i>		
53. CHICKEN MAKHANWALA	8.95	12.95
<i>Chicken marinated in yogurt, vinegar & spices, sautéed with tomatoes, butter and cream</i>		
54. CHICKEN KORMA	8.95	12.95
<i>Boneless cubes of chicken stuffed with mango chutney, cooked with cashew in a creamy sauce</i>		
55. CHICKEN VINDALOO	7.95	11.95
<i>Chicken cooked in a spicy hot sauce with potatoes</i>		
56. CHICKEN DO PIAZA	7.95	11.95
<i>Chicken cooked spicy sauce with onions</i>		
57. CHICKEN MUSHROOM	8.95	12.95
<i>Chicken with mushrooms cooked in a spicy gravy</i>		
58. CHICKEN TANGDI	8.95	12.95
<i>Full leg of chicken cooked in a rich creamy sauce</i>		
59. KARAHI CHICKEN	10.95	14.95
<i>Boneless cubes of chicken deep fried and cooked with bell peppers, onion and tomatoes</i>		
60. CHILI CHICKEN	8.95	12.95
<i>Boneless chicken battered, deep fried and cooked with chili, vinegar and other spices</i>		

VEGETARIAN SPECIALTY CURRIES

61. TERIYAKI BAINGAN	7.95	11.95
<i>Baby eggplant sautéed with teriyaki and chili sauce</i>		
62. CHILI PANEER	7.95	11.95
<i>Mushrooms and green peas cooked in a savory blend of spices</i>		
63. PALAK PANEER	6.95	10.95
<i>Fresh spinach with herbs and homemade sauce</i>		
64. MUSHROOM MUTTER	6.95	10.95
<i>Mushrooms and green peas cooked in a savory blend of spices</i>		
65. ALOO GOBHI MASALA	6.95	10.95
<i>Cauliflower and potatoes cooked in Indian spices</i>		
66. MALAI KOFTA	7.95	11.95
<i>Mixed vegetables and cottage cheese balls served in a butter sauce</i>		
67. NAVRATTAN KORMA	6.95	10.95
<i>Vegetable with farmer's cheese in a mild cream sauce</i>		
68. SHAHI PANEER	7.95	11.95
<i>Homemade cheese cooked with cashews, herbs and spices in a rich creamy sauce</i>		
69. MUTTER PANEER	6.95	10.95
<i>Homemade cottage cheese and green peas in onion, tomato, yogurt and mild spices</i>		
70. BAINGAN BHARTA	6.95	10.95
<i>Tandoor roasted eggplant sautéed in herbs, tomatoes and onions</i>		
71. BHINDI MASALA	6.95	10.95
<i>Okra stuffed with onion, tomato, cilantro and spices</i>		
72. DAL MAKHANI	6.95	10.95
<i>Creamed lentil with aromatic spices</i>		
73. TADKA DAL	6.95	10.95
<i>Mildly spicy lentil stew</i>		
74. CHANA MASALA	6.95	10.95
<i>Garbanzo beans in a special blend of spices</i>		

* The Combination Dinner includes an entrée, vegetable curry, dal, raita, rice, naan, pappadum and the desert of the day.