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# Taj Indian Restaurant

## Appetizers

Vegetables Pakora	\$4.15
<i>Onion, spinach, cabbage deep fried with Indian herbs &amp; spices. Serve with mint chutney.</i>	
Papad (3 pieces)	\$2.05
<i>Baked crispy thin lentil wafers. Serve with mint chutney.</i>	
Paneer Pakora	\$5.20
<i>Homemade cheese deep in chickpea flour batter and deep fried. Serve with mint chutney.</i>	
Indian Daal Soup	\$3.10
<i>Mixed lentil cooked with Indian herbs &amp; spices.</i>	
Indian Salad	\$5.20
<i>Organic mixed greens, cucumber, tomatoes, carrots with honey based Indian dressing.</i>	
Chicken Tikka Salad	\$7.30
<i>Lettuce, cucumber, tomatoes, carrots, onions topped with grilled chicken breast strips serve with your choice of dressing.</i>	
Garlic Naan Bread	\$3.14

## Tandoori Dishes

Paneer Tikka Tandoori	\$16.75
<i>Home made cheese marinated in sour cream and Indian herbs &amp; spices with onion, red bell pepper, green bell pepper then baked to perfection in the Tandoor oven and serve sizzling with saut ed cabbage and carrot.</i>	
Chicken Tandoori	\$16.75
<i>Bone in chicken marinated in yogurt Indian herbs &amp; spices grilled in the Tandoor oven and serve sizzling with saut ed onions, bell pepper, cabbage and carrot.</i>	
Chicken Tikka Tandoori	\$17.80
<i>Boneless chicken breast marinated with Indian herbs &amp; spices along with yogurt, then grilled in the Tandoor oven and serve sizzling with saut ed onion, bell pepper, cabbage &amp; carrot.</i>	
Lamb Tandoori	\$19.90
<i>Lamb cube marinated with Indian herbs &amp; spices along with yogurt serve sizzling with saut ed carrot, cabbage, onion, bell pepper.</i>	
Salmon Tandoori	\$19.90
<i>Salmon marinated in yogurt and Indian herbs &amp; spices grilled in the Tandoor oven and served sizzling with saut ed onions, bell pepper, cabbage and carrot.</i>	
Shrimp Tandoori	\$19.90
<i>Shrimp marinated in yogurt, Indian herbs &amp; spices grilled in the Tandoor oven and serve sizzling with saut ed onions, bell pepper, cabbage and carrot.</i>	
Mixed Tandoori	\$20.95
<i>Bone in chicken, lamb, shrimp and chicken breast marinated with yogurt, Indian herbs &amp; spices and grilled in Tandoor oven. Serve sizzling with</i>	

## FAST PASS

**Never wait in line anymore! food will be delivered in less than 40 minutes depending of restaurant availability and food preparation time.**

FAST PASS \$4.99

## Vegetarian Dishes

Paneer Tikka Masala	\$15.70
<i>Home made cheese cube cooked in a creamy sauce with Indian herbs &amp; spices.</i>	
Malai Kofta	\$14.65
<i>Mashed home made cheese, potatoes, cashew nuts, and spices combine together to make balls of Malai Kofta and then cooked with specially prepared tomatoes and onion creamy sauce with Indian herbs &amp; spices.</i>	
Mushroom Tikka Masala	\$14.65
<i>Fresh mushroom cooked in a creamy sauce with Indian herbs &amp; spices.</i>	
Vegetable Makhani	\$13.60
<i>Mixed seasonal vegetables cooked in creamy butter sauce with Indian herbs &amp; spices.</i>	
Aloo Kerau (Potatoes & Green Peas)	\$10.45
<i>Green peas and potatoes cooked in onion and tomato base sauce with Indian herbs &amp; spices.</i>	
Chana Masala	\$10.45
<i>Garbanzo beans cooked in Indian herbs &amp; spices with onion &amp; tomato sauce.</i>	
Aloo Bhanta (Eggplant & Potato)	\$11.50
<i>Eggplant &amp; potatoes cooked in Indian herbs &amp; spices with tomato and onion sauce.</i>	
Mixed Vegetable Curry	\$11.50
<i>Seasonal mixed vegetables cooked in onion and tomato sauce with Indian herbs &amp; spices.</i>	
Aloo Gobi (Potato & Cauliflower)	\$11.50
<i>Potatoes and cauliflower cooked with onion and tomato sauce with Indian herbs &amp; spices.</i>	
Saag Tofu	\$12.55
<i>Fresh spinach stir fried with tofu cubes cooked with Indian herbs &amp; spices.</i>	
Bhindi Masala	\$12.55
<i>Okra and strips of onion sauteed with special Indian herbs &amp; spices.</i>	
Saag Aloo (Spinach & Potato)	\$12.55
<i>Spinach and potatoes cooked w/ creamy sauce with Indian herbs &amp; spices.</i>	
Veggi Korma	\$13.60
<i>Mixed seasonal vegetables cooked with coconut milk, creamy sauce and Indian herbs &amp; spices.</i>	
Veggie Vindaloo	\$13.60

## Specialties

Lamb Chhoila	\$14.65
<i>Lamb marinated with Indian sauce, bell pepper, onion, green onion, fresh tomato cooked in clay oven and saut ed in pan with Indian herbs &amp; spices. (Serve warm)</i>	
Chicken Chhoila	\$14.65
<i>Chicken breast marinated with Indian sauce, bell pepper, onion, green onion, fresh tomato cooked in clay oven and sauteed in pan with Indian herbs &amp; spices. (Serve warm)</i>	
Goat Curry (Bone In)	\$14.65
<i>(Serve with white Basmati rice or butter Naan bread) Bone in goat meat cooked with Indian herbs &amp; spices.</i>	
Chicken Chili	\$12.55
<i>(Serve with white Basmati rice or butter Naan bread) Pan fried marinated boneless chicken saut ed with bell pepper, onion cooked with Indian herbs &amp; spices.</i>	
Vegetables Momo (8 Pieces)	\$9.40
<i>Steamed dumplings filled with minced cabbage, fresh spinach, cashew nuts, onion, cilantro, green onion and Indian herbs &amp; spices. Serve with special Indian sauce.</i>	

## Desserts

Gulab Jamun	\$3.10
Kheer (Rice pudding)	\$3.10

*saut ed onions, carrots, bell pepper & cabbage.*

## **Lamb Dishes**

- Lamb Vindaloo \$16.75  
*Boneless lamb and potato cooked in tomato and onions sauce with Indian herbs & spices, vinegar and Vindaloo sauce.*
- Lamb Korma \$16.79  
*Boneless lamb cooked with coconut milk, creamy sauce and Indian herbs & spices*
- Lamb Jalfrezi \$16.75  
*Boneless lamb cooked with mixed seasonal vegetable with Indian herbs & spices with Jalfrezi sauce.*
- Lamb Makhani \$16.75  
*Boneless lamb cooked with creamy butter sauce and Indian herbs & spices.*
- Lamb Rogan Josh \$17.80  
*Boneless lamb cooked in onion and tomato sauce, Indian herbs & spices with Rogan Josh sauce.*
- Lamb Curry \$16.75  
*Boneless lamb cooked in onion and tomato sauce with Indian herbs & spices.*
- Lamb Saag \$16.75  
*Boneless lamb and spinach cooked with onion, tomato and creamy sauce with Indian herbs & spices*
- Lamb Tikka Masala \$16.75  
*Boneless lamb cooked with tomato, onion and creamy sauce with Indian herbs & spices.*
- Lamb Kadai \$16.75  
*Boneless lamb cooked with red bell pepper, green bell pepper, onion and strips ginger, Indian herbs & spices with Kadai sauce.*

## **Soup & Salad**

- Indian Daal Soup \$3.10  
*Mixed lentil cooked with Indian herbs & spices.*
- Indian Salad \$5.20  
*Organic mixed greens, cucumber, tomatoes, carrots with honey based Indian dressing.*
- Chicken Tikka Salad \$7.30  
*Lettuce, cucumber, tomatoes, carrots, onions topped with grilled chicken breast strips serve with your choice of dressing,*

## **Biryani Dishes**

- Vegetable Biryani \$14.65  
*Mixed veggi and home made cheese cooked in Indian herbs & spices with Basmati rice. Serve with yogurt cucumber sauce. (Raita)*
- Chicken Biryani \$14.65  
*Boneless chicken cooked with Basmati rice in Indian herbs & spices. Serve with yogurt cucumber sauce. (Raita)*
- Lamb Biryani \$17.80  
*Boneless lamb cooked with Basmati rice in Indian herbs & spices. Serve with yogurt cucumber sauce. (Raita)*
- Shrimp Biryani \$18.85  
*Shrimps cooked with Basmati rice in Indian herbs & spices. Serve with yogurt cucumber sauce. (Raita)*
- Indian Biryani \$19.90  
*Mixed vegetables, paneer, chicken, lamb and shrimp are cooked in Indian herbs and spices with Basmati rice. Serve with yogurt cucumber sauce. (Raita)*

*Mixed seasonal vegetable and potatoes cooked with tomato & onion sauce in a Indian herbs & spices, vinegar and Vindaloo sauce.*

- Kerau Paneer (Green Peas and \$14.65  
Homemade Cheese)  
*Green peas and homemade cheese cube cooked in creamy onion & tomato sauce along with Indian herbs & spices.*
- Saag Paneer \$14.65  
*Spinach with homemade cheese cubes cooked in creamy sauce with Indian herbs & spices.*
- Paneer Chilli \$15.70  
*Home made cheese cube saut ed with bell pepper, onion cooked in Indian herbs & spices.*

## **Chicken Dishes**

- Chicken Tikka Masala \$14.65  
*Boneless chicken breast cubes cooked in a creamy onion & tomato sauce with Indian herbs & spices.*
- Chicken Korma \$13.60  
*Boneless chicken cooked with coconut milk, creamy sauce and Indian herbs & spices*
- Butter Chicken \$14.65  
*Boneless chicken cooked with creamy and butter sauce with Indian herbs & spices.*
- Chicken Curry \$13.60  
*Boneless chicken cooked in onion and tomato gravy with Indian herbs & spices*
- Chicken Vindaloo \$13.60  
*Boneless chicken, potato, onion and tomato gravy cooked in Indian herbs & spices, vinegar and Vindaloo sauce.*
- Chicken Kadai \$13.60  
*Boneless chicken cooked with green bell pepper, red bell pepper, onion, strips ginger and Indian herbs & spices.*
- Chicken Jalfrezi \$14.65  
*Boneless chicken cooked with mixed seasonal vegetables Indian herbs & spices with Jalfrezi sauce.*
- Chicken Saag \$14.65  
*Boneless chicken cooked with spinach, touch of cream and Indian herbs & spices.*
- Mango Chicken \$14.65  
*Boneless chicken cooked with ripe mango and Indian creamy sauce herbs & spices.*

## **Seafoods Dishes**

- Fish Tikka Masala \$16.75  
*Salmon cooked in creamy sauce with Indian herbs & spices.*
- Fish Curry \$16.75  
*Salmon cooked in special fish sauce with Indian herbs & spices*
- Shrimp Tikka Masala \$16.75  
*Premium shrimps cooked in creamy onion and tomato sauce with Indian herbs & spices.*
- Shrimp Curry \$16.75  
*Shrimps cooked in onion and tomato sauce with Indian herbs & spices*
- Shrimp Saag \$16.75  
*Shrimps and spinach cooked in creamy tomato and onion sauce with Indian herbs & spices.*
- Shrimp Vindaloo \$16.75  
*Shrimps and potato cooked with onion & tomato sauce and Indian herbs & spices, vinegar and Vindaloo sauce.*