

Homemade Cottage Cheese

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| KADAI PANEER Paneer simmered in dice cut onion, tomato, bell pepper, and home grinded masala. | \$16 |
| MATTER PANEER Diced pieces of paneer, and green peas simmered in a fine gravy of onion, tomato, and cooking cream. | \$16 |
| PALAK PANEER Cubed house made cottage cheese cooked in spinach gravy. | \$17 |
| SHAHI PANEER Diced pieces of paneer simmered in a rich gravy of onion, cashew nut, butter, and cooking cream | \$17 |
| PANEER BUTTER MASALA Cubes of homemade cheese in a flavorful tomato sauce. | \$17 |

Biryani

A Biryani is a flavorful basmati rice preparation with aromatic herbs & spices cooked with your choice of:

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| VEGETABLES Served with Riata & Onion salad. | \$15 |
| CHICKEN Served with Riata & Onion salad. | \$17 |
| LAMB / BEEF Served with Riata & Onion salad. | \$18 |
| PRAWN Served with Riata & Onion salad. | \$19 |

Whole Wheat Bread

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| ROTI | \$2 |
| LACHA PRATHA | \$4 |

Naan

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| PLAIN NAAN | \$2.50 |
| GARLIC NAAN | \$3.50 |
| OLIVE NAAN | \$3.50 |
| ONION NAAN | \$3.50 |
| BUTTER NAAN | \$3.50 |

Kulchas (Stuffed Naan)

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| ONIONS / POTATOES | \$4.50 |
| BEEF (KEEMA NAAN) | \$4.50 |
| PESHWARI NAAN | \$5.00 |
| CHEESE | \$4.50 |

Accompaniments

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| PLAIN YOGURT | \$2.75 |
| RAITA YOGURT With onions, cucumber, tomatoes and spices. | \$3.50 |
| MINT CHUTNEY | \$1.75 |
| MANGO CHUTNEY | \$1.75 |
| MIXED PICKLE | \$2.50 |

Desserts

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| CHOCOLATE NAAN With mango ice cream. | \$9.00 |
| KHEER Rice Pudding. | \$4.50 |
| GULAB JAMUN Milk dumplings dipped in golden sugar syrup. | \$5 |
| RASMALAI Soft sponge cheese dumplings served in saffron reduced milk with pistachio. | \$6 |

**DINNER
BUFFET**

Every
Wednesday
5 - 8 pm



**UNDER NEW
MANAGEMENT!**

Taj Indian Restaurant
Where Fine Dining is a Tradition!

Dine In • Take Out • Delivery • Catering

We can accomodate up to 130 guests for parties in house!

★ **LUNCH THALIS STARTING AT \$12.99**

★ **WE ALSO SERVE HALAL MEAT**

**PROFESSIONAL CHEFS
WITH OVER 30 YEARS EXPERIENCE
IN 5-STAR HOTELS!**

SPECIAL DISCOUNT FOR TAKE OUT & DELIVERY

\$5 off on orders over \$50 (coupon code: tajt/o\$5off)

\$10 off on orders over \$100 (coupon code: tajt/o\$10off)

FOR PICK-UP OR HOME DELIVERY CALL:

403-948-2725

HOURS OF OPERATION

Tuesday to Thursday 11am - 9pm | Friday 11am - 10pm

Saturday 4pm - 10pm | Sunday 4pm - 9pm

WE CAN ADJUST THE HOT SPICES TO YOUR LIKING
MILD | MEDIUM | HOT | SUPER HOT!

Please advise us of any food allergies you may have.

STONEGATE PLAZA

103 - 3 Stonegate Drive NW, Airdrie, Alberta T4B 0N2

Phone: 403-948-2725 • Fax: 403-948-2724 • www.TajAirdrie.com

Appetizers (first taste)

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| ONION BHAJI | \$8 |
| Fresh cut onion mixed with gram flour, salt, black pepper, tumeric powder and deep fried. | |
| ALOO MATTER KI TIKKI | \$8 |
| Smooth mashed potato stuffed with green peas, salt, and spices. Served with mint chutney (sauce). | |
| VEGETABLE PAKORA | \$8 |
| Shredded potato, onion, cauliflower, carrots and spinach mixed with a fluffy batter of gram flour and deep fried. | |
| PAPADUM | \$1.50 |
| Crispy and thin papadum made with Indian lentils and spices. | |
| VEGETABLE SAMOSA | \$6 |
| A triangular pastry filled with potato, green peas, spices and deep fried. | |
| MEAT SAMOSA | \$7 |
| A triangular pastry filled with minced meat (beef, green peas spices) and deep fried. | |
| FISH AMRITSARI | \$12 |
| Basa fish cut into slices and mixed with gram flour, red chili powder, caraway seed, salt and deep fried. | |
| SHRIMP PAKORA | \$16 |
| A deep fried fritter made of shrimp coated with chickpea batter and deep fried. | |
| PANEER PAKORA | \$12 |
| Homemade Cheese coated with chickpea batter and deep fried. | |
| MIX VEG APPETIZER PLATTER | \$17 |
| A combination of 2 Vegetable Samosa, 2 Paneer Pakora, 2 Aloo Tikki, 3 Vegetable Pakora, and 3 Onion Baji. | |

Salads

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| GREEN SALAD | \$7 |
| Mixed greens with tomato, cucumber, onion, and peppers. Tossed with house vinaigrette. | |
| TANDOORI CHICKEN SALAD | \$13 |
| Charcoal grilled chicken nuggets, mixed greens, onion & peppers served with Mint Chutney. | |

Kebabs From the Tandoor (charcoal fired clay oven)

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| CHICKEN TIKKA | \$16 |
| Tender pieces of boneless chicken marinated with hung yogurt, red chili, ginger & garlic paste. Charcoal grilled in clay oven. | |
| TANDOORI CHICKEN | \$17 |
| Chicken legs simmered in yogurt, ginger & garlic paste, red chili paste, and garam masala. Charcoal grilled in clay oven. | |
| TANDOORI GARLIC PRAWNS | \$19 |
| Prawns marinated with brown garlic paste, red chili powder, yogurt and spices. Charcoal grilled in clay oven. | |
| SAFFRON MALAI CHICKEN | \$17 |
| Succulent chicken breast pieces marinated in yogurt, cream cheese & saffron. Charcoal grilled in clay oven. | |
| TANDOORI SALMON | \$19 |
| Lemon, ginger & garlic marinated Atlantic Salmon charcoal grilled. | |

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| BEEF SEEK KEBAB | \$18 |
| Minced beef kebab spiced with ginger and cumin. | |

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| PANEER TIKKA | \$17 |
| Chunks of Indian cottage cheese, peppers, and onions marinated and cooked in clay oven. | |

Curries

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| CHICKEN CURRY | \$16 |
| Boneless pieces of chicken simmered in a tangy gravy made of onion, tomato, ginger, garlic and spices. | |

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| BUTTER CHICKEN | \$17 |
| Tandoori grilled chicken tikka simmered in a smooth gravy made with tomato, cream, butter, fenugreek dry leave, and cardamom green powder. | |

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| CHICKEN KORMA | \$17 |
| Diced pieces of boneless chicken simmered in onion, cashew nut base gravy, finished with cooking cream and spices. | |

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| CHICKEN VINDALOO | \$16 |
| <i>A South Indian Famous Spicy Chicken dish.</i> Simmered in 32 ingredients of India spices and white vinegar. | |

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| KADAI CHICKEN | \$16 |
| Pieces of boneless chicken cooked with founded coriander seed, cumin seed, red chili dry and simmered with bell pepper, onion, and tomato base gravy. | |

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| CHICKEN TIKKA MASALA | \$16 |
| Tandoori roasted chicken tikka simmered in a smooth gravy of tomato, onion, bell pepper. Finished with cooking cream and butter. | |

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| TAJ CREAM CHICKEN | \$17 |
| Tender pieces of chicken simmered in a mild and smooth gravy of onion, cream, butter, bell pepper and spices. | |

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| DUM KA CHICKEN | \$17 |
| Ginger, garlic, garam masala & yogurt marinated chicken cooked in rich onion cashew gravy. | |

Lamb or Beef Curry

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| LAMB / BEEF KORMA | \$18 |
| A mughlai dish of lamb/beef. simmered in a rich gravy of onion, cashew nut, yogurt, and spices. | |

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| ROGANJOSH LAMB / BEEF | \$17 |
| In a slow fire cooked lamb/beef. With brown onion, tomato, fennel powder, red chili, etc... | |

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| LAMB / BEEF TIKKA MASALA | \$17 |
| Tender lamb/beef first marinated in ginger, garlic, yogurt, and red chili. Roasted in clay oven, then simmered in fine gravy of tomato, onion, and bell pepper. | |

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| LAMB / BEEF VINDALOO | \$17 |
| A South Indian Famous HOT Lamb/Beef dish. Simmered in 32 ingredients of India spices and white vinegar. | |

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| LAMB / BEEF CURRY | \$17 |
| Lamb/beef cooked with onion, tomato, and spices. | |

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| SAAG BEEF / LAMB | \$17 |
| Spinach cooked with beef/lamb, herbs and spices. | |

Seafood Curry

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| PRAWN TIKKA MASALA | \$18 |
| Prawns roasted and cooked with a fine gravy of tomato, onion, and diced bell pepper. Finished with cooking cream & butter. | |

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| PRAWN VINDALOO | \$18 |
| <i>A South Indian Famous Hot Prawn dish.</i> Simmered in 32 ingredients of India spices and white vinegar. | |

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| MADRAS FISH CURRY | \$17 |
| Boneless fish fillets cooked with fenugreek, onion, tomato, tamarind and coconut. | |

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| GOAN FISH CURRY | \$17 |
| Goan style tangy, spiced fish curry made with chili, coconut, coriander and vinegar. | |

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| PRAWN BUTTER MASALA | \$19 |
| Prawns cooked in mild tomato cream sauce. | |

Vegetable Curry

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| MIXED VEGETABLE CURRY | \$15 |
| Seasonal mixed vegetables cooked in onion, tomato base gravy, and spices. | |

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| ALOO GOBHI | \$15 |
| Fresh cauliflower and potato, cooked with onion, tomato, tempered with cumin seed, and spices. | |

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| BHINDI MASALA | \$15 |
| Deep fried Fresh okra sautéed with diced onion, tomato, and spices. | |

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| EGGPLANT BHARTA | \$16 |
| Grilled eggplant sautéed with herbs, peas and spices. | |

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| CHANA MASALA | \$15 |
| White chickpeas simmered in a special gravy & spices. | |

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| MALAI KOFTA | \$17 |
| House made Indian cottage cheese balls fried and cooked in rich cashew creamy sauce. | |

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| NAVRATAN KORMA | \$17 |
| A colorful mixed vegetable, dry fruits and paneer cooked in korma sauce. | |

Lentils

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| DAL MAKHANI | \$13 |
| Black lentils cooked in a fine gravy of tomato and freshly chopped garlic. Finished with butter and cooking cream. | |

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| DAL TADKA | \$13 |
| Gently boiled yellow lentils tempered with chopped onion, tomato, garlic and tumeric powder. | |

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