



# Taj Indian Restaurant

*Where Fine Dining is a Tradition!*

Catering



Fully Licensed



Private Functions

**UNDER NEW MANAGEMENT!**



103 - 3 Stonegate Drive NW, Airdrie, Alberta T4B 0N2  
Phone: 403-948-2725 | Fax: 403-948-2724 | [www.TajAirdrie.com](http://www.TajAirdrie.com)

OPEN: Tuesday to Thursday 11am - 9pm | Friday 11am - 10pm  
Saturday 4pm - 10pm | Sunday 4pm - 9pm

LET US KNOW YOUR SPICE PREFERENCE: MILD | MEDIUM | HOT | SUPER HOT!

## LUNCH SPECIALS TUESDAY to FRIDAY

**THALI 1 (Non-Veg) ..... \$ 14.99**

Lamb Curry, Lentil, Rice,  
Naan & Dessert.

**THALI 2 (Non-Veg) ..... \$ 13.99**

Chicken or Beef, Lentil, Rice,  
Naan & Dessert.

**THALI 3 (Tandoori) ..... \$ 15.99**

Tandoori Chicken & Fish, Lentil, Rice,  
Naan & Dessert.

**THALI 4 (Veg) ..... \$ 12.99**

Fresh Seasonal Vegetable Curry, Lentil,  
Rice, Naan & Dessert.

## TAJ PLATTER FEEDS 10 - 15 PEOPLE

**PLATE 1 ..... \$ 40.99**

Vegetable Pakora, Vegetable Samosa,  
Paneer Pakora.  
Condiments: tamarind sweet chutney,  
fresh mint sour chutney.

**PLATE 2 ..... \$ 50.99**

Tandoori Chicken, Beef Seekh Kebab,  
Fish Tikka.  
Condiments: tamarind sweet & sour chutney,  
fresh mint sour chutney.

**PLATE 3 ..... \$ 45.99**

Vegetable Naan Wrap & Chicken Naan Wrap.  
Condiments: tamarind sweet & sour chutney,  
fresh mint sour chutney.

## 4 COURSE DINNER FOR 2 (Dine In Only)

**NON-VEG Dinner for 2 ..... \$ 65**

Pakora, Meat Samosa  
Choice of Chicken, Lamb or Beef  
Mix Vegetable & Dal  
Naan & Rice  
Dessert - Choice of Kheer or Kulfi

**VEG Dinner for 2 ..... \$ 55**

Pakora, Vegetable Samosa  
Paneer Item  
Mix Vegetable & Dal  
Naan & Rice  
Dessert - Choice of Kheer, or Kulfi

## APPETIZERS | SHURUWAT

**ONION BHAJI ..... \$ 8**

Fresh cut onion mixed with gram flour, salt,  
black pepper, turmeric 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 ..... \$ 1.5**

Crispy and thin papadum made with Indian  
lentils and spices.

**VEGETABLE SAMOSA ..... \$ 4**

A triangular pastry filled with potato, green  
peas, spices and deep fried.

**MEAT SAMOSA ..... \$ 5**

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.

## KEBABS FROM THE CLAY OVEN | TANDOOR SE :

**CHICKEN TIKKA ..... \$ 16**

Tender pieces of boneless chicken marinated  
with hung yogurt, red chili, ginger & garlic paste.  
Roasted in clay oven.

**TANDOORI CHICKEN ..... \$ 17**

Chicken legs simmered in yogurt, ginger  
& garlic paste, red chili paste, garam masala.  
Roasted in clay oven.

**CHICKEN MALAI TIKKA ..... \$ 17**

Tender pieces of boneless chicken marinated  
with cashew nut paste, processed cheese,  
savory cream and green cardamom powder.

**TANDOORI GARLIC PRAWNS ..... \$ 19**

Prawns marinated with brown garlic paste,  
red chili powder, yogurt, and spices.  
Roasted in clay oven.

**BHATTI KA SALAD ..... \$ 12**

A selection of vegetables and fruit done  
to perfection in clay oven with spices.

Please advise your server of any allergies you may have.

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## CURRIES | SHAN-E- HANDI

### CHICKEN CURRY ..... \$ 16

Boneless pieces of chicken simmered in a tangy gravy made of onion, tomato, ginger, garlic and spices.

### BUTTER CHICKEN ..... \$ 17

A famous dish which people say **yummy yummy yummy!** Tandoori grilled chicken tikka simmered in a smooth gravy made with tomato, cream, butter, fenugreek dry leave, and cardamom green powder.

### CHICKEN KORMA ..... \$ 17

Diced pieces of boneless chicken simmered in onion, cashew nut base gravy, finished with cooking cream and spices.

### CHICKEN VINDALOO ..... \$ 16

**A South Indian Famous Spicy Chicken dish.** Simmered in 32 ingredients of India spices and white vinegar.

### 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.

### CHICKEN TIKKA MASALA ..... \$ 16

Tandoori roasted chicken tikka simmered in a smooth gravy of tomato, onion, bell pepper. Finished with cooking cream and butter.

### TAJ CREAM CHICKEN ..... \$ 17

Tender pieces of chicken simmered in a mild and smooth gravy of onion, cream, butter, bell pepper and spices.

### CHICKEN CHEDINAD ..... \$ 16

**A touch of South India!** Spiced chicken marinated for 2 hours with red chili, crushed black pepper, coriander, mustard, and coconut milk. Simmered in onion & tomato base gravy.

## LAMB CURRY OR BEEF CURRY

### LAMB / BEEF KORMA ..... \$ 18

A mughlai dish of lamb/beef. simmered in a rich gravy of onion, cashew nut, yogurt, and spices.

### ROGANJOSH LAMB / BEEF ..... \$ 17

In a slow fire cooked lamb/beef. With brown onion, tomato, fennel powder, red chili, etc...

### 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.

### LAMB / BEEF VINDALOO ..... \$ 17

**A South Indian Famous HOT Lamb/Beef dish.** Simmered in 32 ingredients of India spices and white vinegar.

### LAMB / BEEF CURRY ..... \$ 17

Lamb/beef cooked with onion, tomato, and spices.

### SAAG BEEF / LAMB ..... \$ 17

Spinach cooked with beef/lamb, herbs and spices.

## SEAFOOD CURRY

### PRAWN TIKKA MASALA ..... \$ 18

Prawns roasted and cooked with a fine gravy of tomato, onion, and diced bell pepper. Finished with cooking cream & butter.

### FISH TIKKA MASALA ..... \$ 17

White BASA fish cooked with a fine gravy of tomato, onion, and diced bell pepper.

### PRAWN VINDALOO ..... \$ 18

**A South Indian Famous Hot Prawn dish.** Simmered in 32 ingredients of India spices and white vinegar.

### FISH VINDALOO ..... \$ 17

**A South Indian Famous Hot Fish dish.** Simmered in 32 ingredients of India spices and white vinegar.

## VEGETABLES CURRY | SUBZION KI TARKARI

### MIXED VEGETABLE CURRY ..... \$ 15

Seasonal mixed vegetables cooked in onion, tomato base gravy, and spices.

### VEGETABLE JALFRAZIE ..... \$ 15

Fresh diced vegetables. Sautéed with onion, tomato, white vinegar, and spices.

### ALOO GOBHI ..... \$ 15

Fresh cauliflower and potato, cooked with onion, tomato, tempered with cumin seed, and spices.

### BHINDI MASALA ..... \$ 15

Deep fried Fresh okra sautéed with diced onion, tomato, and spices.

### EGGPLANT BHARTA ..... \$ 16

Grilled eggplant sautéed with herbs, peas and spices.

### CHANA MASALA ..... \$ 15

White chickpeas simmered a special gravy & spices.

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## LENTILS | DAL

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

**DAL TADKA** ..... \$ 13  
*Gently boiled yellow lentils. Tempered with chopped onion, tomato, garlic, and turmeric powder.*

## HOME MADE COTTAGE CHEESE | PANEER

**KADAI PANEER** ..... \$ 16  
*Paneer simmered in dice cut onion, tomato, bell pepper, and home grinded masala.*

**SHAHI PANEER** ..... \$ 17  
*Diced pieces of paneer simmered in a rich gravy of onion, cashew nut, butter, and cooking cream*

**MATTER PANEER** ..... \$ 16  
*Diced pieces of paneer, and green peas simmered in a fine gravy of onion, tomato, and cooking cream.*

**CHILLY PANEER** ..... \$ 16  
*Deep fried paneer, made as Indo-Chinese styles with diced onion, bell pepper, chili sauce, and soya sauce.*

**PUKHTAN-E-CHAMAN** ..... \$ 16  
*Diced piece of paneer simmered in spinach gravy, and spices.*

## RICE | CHAWAL KE KISMEIN

**PLAIN RICE** ..... \$ 3  
**SAFFRON RICE** ..... \$ 4

**PEA PULAO** ..... \$ 5  
**COCONUT RICE** ..... \$ 4

## BIRYANI (Lamb, Chicken, Beef & Vegetable)

*Pulao rice cooked with chicken/lamb/beef or vegetables in yogurt, onions.*

**CASHEWS / VEGETABLES** ..... \$ 15

**CHICKEN, LAMB OR BEEF** ..... \$ 18

## WHOLE WHEAT BREAD

**ROTI** ..... \$ 2

**LACHA PRATHA** ..... \$ 4

## NAAN

**PLAIN NAAN** ..... \$ 2.5  
**GARLIC NAAN** ..... \$ 3.5  
**OLIVE NAAN** ..... \$ 3.5

**ONION NAAN** ..... \$ 3.5  
**BUTTER NAAN** ..... \$ 3.5

## KULCHAS (Stuffed Naan)

**ONIONS / POTATOES** ..... \$ 4.5  
**BEEF (KEEMA NAAN)** ..... \$ 4.5

**PESHWARI NAAN** ..... \$ 5  
**CHEESE** ..... \$ 4.5

## ACCOMPANIMENTS

**PLAIN YOGURT** ..... \$ 2.75  
**RAITA YOGURT** ..... \$ 3.5  
*With onions, cucumber, tomatoes and spices.*

**MINT CHUTNEY** ..... \$ 1.75  
**MANGO CHUTNEY** ..... \$ 1.75  
**MIXED PICKLE** ..... \$ 2.5

## BEVERAGES

**SOFT DRINKS** ..... \$ 2.75  
*Pepsi, Diet Pepsi, 7-up, Ginger Ale, Root Beer, Mountain Dew, Iced Tea, Club Soda, Tonic Water*  
**MILKSHAKES** ..... \$ 5  
*Mango, Chocolate*  
**JUICES** ..... \$ 3  
*Apple, Orange, Cranberry*  
**COFFEE / TEA** ..... \$ 2.5  
**MASALA CHAI** ..... \$ 3

## DESSERTS

**LASSI (Mango, Sweet Salted)** ..... \$ 5  
**TAJKHAND** ..... \$ 4.5  
*Sweet saffron yogurt with pistachios, almond and cardamom*  
**KULFI (An Exotic East Indian Ice Cream)** ..... \$ 4.5  
*Pistachios, Almond, Mango, Cardamom*  
**CHOCOLATE NAAN** ..... \$ 9  
*With Mango Ice Cream*  
**KHEER (Rice Pudding)** ..... \$ 4.5

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