

Menny







Cocktails: \$9.97

Old Fashioned

 $1\frac{1}{2}$ Whiskey, sugar cube, dashes angostura bitters and few dashes of plain water

Gimlet

4oz Gin and Lime Juice

Moscow Mule

1 1/2 oz Vodka, Lime juice topped up with Ginger beer

Mojito

1 1/2 oz White rum, Fresh lime juice, Mint and Soda Water

Daiquiri

1 1/2 oz White rum, Lime juice and Simple syrup

Margarita (Lime/Coconut/Mango)

2 oz Tequila Cointreau and Lime juice

Mai Tai

1 1/2 oz White rum, 3/4 oz Dark rum, Fresh lime juice and Orange curaçao,

Cosmopolitan

1 1/2 oz Vodka Citron, Cranberry juice, Cointreau and Fresh lime juice

Martini

3 oz Gin and Dry vermouth

Whiskey Sour

1 1/2 oz Bourbon whiskey, egg white and Fresh lemon juice

Piña colada

1 oz White rum, Coconut cream and Pineapple juice

Caesar

1-11/2 oz Vodka, Clamato Juice and hot sauce

Beer & Ciders:

Palm Bay	\$ 5.99	Moosehead Lager	\$ 4.99
Smirnoff Ice	\$ 5.99	Stella Artois	\$ 5.99
White Claw	\$ 6.99	Heineken	\$ 5.99
Somersby	\$ 6.99	Canadian	\$ 5.99
Moosehead Lager	\$ 4.99	Alexander Keith's	\$ 5.99
Budweiser	\$ 4.99	Corona	\$ 5.99
Bud Light	\$ 4.99		







	Tequila:	
\$ 5.31	Don Julio	\$ 13.71
\$ 5.31	Patron	\$ 13.71
\$ 5.31	11800	\$ 5.31
\$ 5.61		
\$ 5.81	Liquor	
\$ 6.41	Liquor:	
\$ 8.51	Jägermeister	\$ 5.31
\$ 9.91	Baileys	\$ 5.31
	Jim Bim	\$ 5.31
	Ram Chata	\$ 5.61
\$ 5.31		
\$ 5.31	D - 4 147 C	
\$ 7.31	Red Wine: 60Z	
	Cabernet	\$ 9.99
	Open- Smooth Red	\$ 7.99
	Jacob Creeks reserve	\$ 7.99
\$ 5.71	White Wine: 6oz	
	Open Smooth	\$ 6.99
\$ 5 31	Jacob Creeks Moscato	\$ 7.99
Ψ 0.01		
	Rose:	
\$ 4.51	Jacob's Creek Moscato	\$ 9.99
	\$ 5.31 \$ 5.61 \$ 5.81 \$ 6.41 \$ 8.51 \$ 9.91 \$ 5.31 \$ 7.31 \$ 4.99 \$ 5.31 \$ 5.71	\$ 5.31 Don Julio \$ 5.31 Patron \$ 5.31 11800 \$ 5.61 \$ 5.81 Liquor: \$ 6.41 Same Chata \$ 5.31 Patron \$ 5.81 Liquor: \$ 8.51 Jägermeister \$ 9.91 Baileys Jim Bim Ram Chata \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 5.31 \$ 7.31 White Wine: 6oz Open-Smooth Red Jacob Creeks reserve \$ 4.99 \$ 5.31 \$ 5.71 White Wine: 6oz Open Smooth Jacob Creeks Moscato Rose:







Masala Papad \$ 2.99

Papad is topped with a spicy and tangy mixture of onions, tomatoes, green chilies, cilantro with house spices.

Peanut Masala \$ 5.99

A peanut blend with lime juice coriander, tomato and onions.

Samosa Chaat \$7.99

Two Veg Samosas Topped With Our Signature Chana Masala And Garnished With Onions, Pickles And Chutney.

Tikki Chaat \$7.99

Aloo Tikki Smothered With Our Signature Chana Masala And Topped With Onions, And Chutney

Aloo Papri Chaat \$ 6.99

The Classic Indian Street Food Crunchy Pastry Shells Covered with Yogurt And Topped With Potatoes, Chickpeas and in house tamarind and green sauce and pomegranate.

Dahi Bhalla \$ 6.99

Fine Ground Lentil Balls and Crunchy Pastry Shells In Spiced Yogurt And Topped With Our Homemade Chaat Masala. Drizzled With Chutney and pomegranate.

Dahi Papdi Bhalla Chat \$8.99

Fine Ground Lentil Balls In Spiced Yogurt And Topped With Our Homemade Chaat Masala. Drizzled With Chutney

Pani Puri \$7.99

Puffed Flour Shells Stuffed With Spiced Potatoes, Chickpeas And Tamarind Chutney. Served With Our Own House-Made Jeera, mint and hing Pani. (Cumin Seed Water).

Bhel Puri \$ 6.99

Flour Pastry Shells, Puffed Rice, Crisp Flour Noodles, Chutney, Potatoes, Dry Chickpeas. Onions, Roasted Peanuts Avocado and Dried Cranberries

Dahi Kabab \$8.99

Yogurt, gram flour, onions, ginger, chilies, coriander leaves and seasonings.

Pav Bhaji \$7.99

Mashed Vegetables And Potatoes In A Savoury Tomato Sauce

Aloo Puri \$7.99

Warmly spiced Potato curry with crispy fried bread

Chana Bhatura \$8.99

The Dish That Made Us Famous! Our Signature Channa Masala Served With Two Flash-Fried Breads along with yogurt and pickle.

Veggie Pakora \$7.99

Hand Chopped Vegetable Fritters (Potatoes. Onions, Cauliflower And Spinach)

Onion Bhaji \$7.99

Onion Fritters











Savoury Blend of Potatoes And Green Peas



Samosa - Non-Veg Diced Tandoori Chicken with Onions, Coriander And Spices	\$ 1.99
Veggie Soya (Tandoori/chilli/Malai)	\$ 11.99
Soya chunks made as per desired style.	

Ambarsari Fish Pakora \$ 9.99 Basa Fish Coated in a Crispy Masala Batter 11b Chicken Pakora \$ 11.99

Boneless Chicken Coated in a Crispy Masala Batter

\$ 11.99 Chicken 65

Boneless Chicken marinated with house spices and made with curry leaves

Keema Pav \$ 8.99

Chicken Keema Served With Buttered Buns

Flavors Of Clay Oven 5 Veg

Paneer Tikka \$ 11.99

Paneer Marinated In Yogurt And Spices, Then Grilled In The Tandoor. 6 Pcs

Achaari Paneer Tikka \$ 11.99

Paneer Marinated In pickling spices and yogurt, Then Grilled in The Tandoor. 6 Pcs

Malai Paneer Tikka \$ 11.99

Paneer Marinated In Marinated With ginger, garlic, green chilli, cream-cheese, coriander-stem, and cardamom.

\$ 9.99 Mushroom Tikka

Tandoor Grilled, Bite-Size mushrooms Marinated With Yogurt And Spices. Garnished With Onions. 6-8 Pcs





\$ 9.99

\$ 9.99

\$ 6.99

\$ 6.99

\$ 0.99

Solution Flavors Of Clay Oven Solution Non-Veg

Chicken Tikka \$12.99

Tandoor Grilled, Bite-Size Boneless Chicken Marinated With Yogurt And Spices. Garnished With Onions and peppers. 6-8 Pcs

Haryali Chicken Tikka

\$ 12.99

Tandoor Grilled, Bite-Size Boneless Chicken Marinated With mint, coriander, Yogurt And Spices. Garnished With Onions and peppers. 6-8 Pcs

Achaari Chicken Tikka

\$12.99

Tandoor Grilled, Bite-Size Boneless Chicken Marinated with pickling spices and Yogurt. Garnished With Onions and peppers. 6-8 Pcs

Malai Chicken Tikka

\$ 12.99

Tandoor Grilled, Bite-Size Boneless Chicken Marinated With ginger, garlic, green chilli, cream-cheese, coriander-stem, and cardamom. Garnished With Onions. 6-8 Pcs

Chicken Kabab \$11.99

Traditional Tandoori Kabab Made Using Minced Chicken And Indian Spices.

Tandoori Chicken Leg (1/4)

\$ 4.99

Quarter leg marinated with Yogurt And Indian Spices garnished with onion and peppers.

Tandoori Chicken Full

\$ 18.99

Full chicken marinated with Yogurt And Indian Spices garnished with onion and peppers.



Hakka Noodles- Veg/Non-Veg

\$ 11.99 / \$13.99

Noodles, tossed with garlic, ginger, onion and peppers garnished with green onions.

Fried Rice- Veg/Non-Veg

\$9.99 / \$12.99

Rice, tossed with garlic, ginger, onion and peppers garnished with green onions.

Veggie Manchurian

\$ a ac

Manchurian balls, with carrots, green beans, bell peppers and cauliflower and tossed with Bell peppers, soy sauce, chili sauce, minced garlic, ground pepper, garnished with spring onion.

Cauliflower Manchurian

\$ 9.99

Cauliflower deep fried with corn flour and tossed with Bell peppers, soy sauce, chili sauce, minced garlic, ground pepper, garnished with spring onion.

Soya Manchurian

\$ 11.99

Soya Chunks tossed with Bell peppers, soy sauce, chili sauce, minced garlic, ground pepper,





\$11.99 Chili Paneer

Paneer Covered in Our Special Spices and Tossed in A Thick Gravy

\$ 11.99 Chili Chicken

Boneless Chicken Covered in Our Special Spices And Tossed In A Thick Gravy

Fish Manchurian \$ 9.99

Boneless Fish Cooked with Onions, Peppers and Spices.

Chili Chicken Broccoli \$ 11.99

Boneless Chicken Covered in Our Special Spices with broccoli And Tossed In A **Thick Gravy**

\$12.99 Chili Shrimps

Shrimps Cooked with Onions, Peppers And Spices.

\$ 7.99 Veg Hot n Sour

Non-Veg Hot n Sour \$8.99





Chicken Nuggets Chicken Strips

\$ 7.99 \$ 7.99

Chicken Popcorns \$ 7.99

Platter's Of Taj Mahal



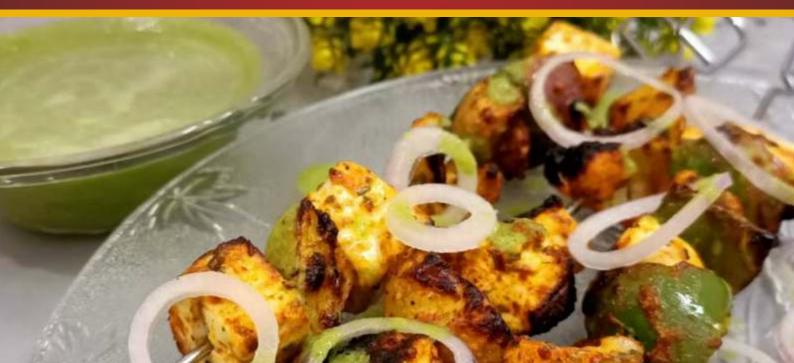
Taj Mahal Veg Platter

\$ 24.99

Enjoy the flavors of veggie pakora, spring rolls, samosa, paneer pakora, paneer tikka, allo tikki, veggie culet and soya tikka served with our home-made sauces.

Tai Mahal Non-Veg Platter

Enjoy the flavors; Chicken Leg, chicken tikka, Mali tikka, Haryali Tikka, chicken kabab, Nonveg Samosa, Chili chicken and fish served with our home-made sauces.





○ Veg. Mains ∽ ✓

Dal Makhni \$ 11.99

Slow Simmered Black Lentils Cooked With Cream, Butter Ginger, Tomato And Spices

Dal Tadka \$ 11.99

A Spicy Dish! Black Lentils In A Cream Sauce Sautéed With Onions, Tomatoes And Green Chilli's.

Dal Yellow \$ 11.99

Slow Simmered Yellow Lentils Cooked With, Butter Ginger, onion Tomato And Spices

Rajma \$ 11.99

Kidney beans Cooked With, Butter Ginger n garlic, in onion Tomato And Spices

Chana Masala \$11.99

Our All-Time-Favourite Spicy Curry Chick Peas

Chana Paneer \$ 11.99

Curry Chick Peas with Indian cottage cheese

Mix Veg \$ 11.99

Fresh cauliflower, carrots, potato and peas chopped and cooked on med heat with onion, tomato, ginger, garlic and Indian spices.

Bhindi Masala \$11.99

Sauteed Okra Rings, Onions And Spices.

Baingan Bhartha \$11.99

Mashed Eggplant Simmered With Onions. Tomatoes And Green Peas

Palak Paneer \$ 12.99

Cooked with Tomato, Curry sauce, Spinach and touch of cream with cottage cheese.

Palak Tadka \$11.99

Cooked with Tomato, Curry sauce, Spinach and touch of cream with cottage cheese.

Mattar Paneer \$ 12.99

Cubes Of Paneer. Pan Seared, With Green Peas In A Savoury Curry

Mattar Aloo \$11.99

Cubes Of patato. Pan Seared, With Green Peas In A Savoury Curry.

Malai Mattar \$ 9.99

Simmered in Tomato Gravy, whipping cream and butter with Variety Of Herb

Methi Malai Mattar \$ 9.99

Peas and fenugreek Simmered in Tomato Gravy, whipping cream and butter with Variety Of Herb

Zeera Aloo \$8.99

Thick Cut Potatoes And Cumin Sautéed With A Variety Of Herb

Methi Aloo \$8.99

Fenugreek and patatos Sautéed With A Variety Of Herb

Malai Kofta \$12.99

Vegetable Cutlets Simmering In A Creamy Tomato Sauce.













Shahi Paneer



\$ 12.99

Mattar Mushroom \$ 11.99

Peas n mushrooms made on medium heat with onion, tomato, ginger, garlic, and Indian spices.

Cheese Tomato \$ 12.99

Tomato Curry With Thinly Sliced Chunks Of Paneer

Paneer Bhurji \$14.99

Grated cottage cheese, tomato, onion, green peas, and spices.

Kadhi Pakora \$11.99

Chick Pea Flour Balls In Yogurt Sauce.

Karahi Paneer \$12.99

Cooked with fresh onion, tomato, mixed pepper and traditional Indian spices

Paneer Tikka Butter Masala \$ 12.99

Cottage cheese with peppers and onion Simmered in tomato gravy, whipping cream and butter

Paneer TakaTak \$13.99

Diced Cottage cheese shimmered in tomato gravy with onion and tamato.

Paneer Makhni \$ 12.99

Cottage cheese shimmered in tomato gravy, whipping cream and

Paneer Do Pyaaza \$12.99

Cottage cheese and onion shimmered in curry sauce.

Tawa Veg. \$12.99

Okra, eggplant, potato, and Mushrooms cooked in curry sauce.

Shahi Korma \$12.99

Varity of vegetables and dry fruits cooked with creamy sauce and spices.

Navrattan Korma \$ 12.99

Varity of vegetables cooked with creamy sauce and spices.

Mushroom Masala \$ 9.99

Mushrooms cooked in curry sauce mixed peppers, ginger and tomato.

Mushroom Do Pyaaza \$ 9.99

Mushrooms and onion cooked in curry sauce mixed peppers, ginger and tomato.

Soya Karahi Chaap \$13.99

Soya Chunks Cooked with fresh onion, tomato, mixed pepper and traditional Indian spices

Soya Butter Masala \$13.99

Soya Chunks shimmered in tomato gravy, whipping cream with mixed peppers and Indian spices

Soya Malai Chaap \$13.99

Soya Chunks shimmered in tomato gravy, whipping cream and butter

Special Saag \$13.99

Traditional Punjabi Dish Made With Mustard Leaves And Spices







\infty Non Veg. Mains ∽

Butter Chicken \$ 14.99

Made Of White Meat, It Has an Aroma Unlike Any Other Dish chicken stewed and cooked in our tomato and butter sauce.

Chicken Tikka Masala \$14.99

Tender Boneless Tandoori Chicken Marinated in A Tomato Sauce And Cooked With Onions, Peppers And Lots Of Spices

Karahi Chicken \$14.99

Boneless Chicken Cooked With Onions, Bell Peppers And Spices.

Rara Chicken \$ 14.99

Boneless Chicken Pieces Marinated Overnight In Yogurt And Cooked In Spices with minced chicken in our onion tomato based sauce.

Chicken Masala \$14.99

Boneless Chicken Pieces Marinated Overnight In Yogurt And Cooked In Spices

Methi Malai Chicken \$ 14.99

Boneless Chicken Cooked In A Special Homemade Tomato And Cream Sauce

Saag Chicken \$14.99

Boneless Chicken And Spinach. Cooked With Indian Spices

Methi Murg Masala \$14.99

Chicken and fenugreek Simmered in Tomato Gravy, whipping cream and butter with Variety Of Herb

Chicken Curry \$14.99

Boneless Chicken Cooked with Onion and Tomato-Based Gravy And Spices.

Home Style Desi Chicken \$ 14.99

Full chicken cut into pieces and slow cooked with ginger, garlic, onion and tomato's.

Chicken Vinda Aloo \$14.99

Boneless Chicken And Potatoes Cooked In Spices And Herbs

Achaari Chicken \$14.99

Boneless Chicken Marinated with pickling spices cooked With Onions and peppers.

Rara Goat \$15.99

Combination of whole spices, powdered spices and marinated mutton cooked to perfection with minced chicken

Karahi Goat \$ 15.99

Goat Pieces Cooked In Wok With Onions, Green Peppers And Spices

Goat Korma \$ 15.99

Goat Pieces Cooked in Wok With Onions, Green Peppers, Spices and Yogurt

Goat Curry \$ 15.99

The Original Indian Style Spiced Goat Dish! Tender Goat Meat Cooked In A Thick Meat Gravy

Goat Saag \$ 15.99

Goat Meat Cooked With Spinach And Indian Spice

Goat Achaari \$ 15.99

Goat Marinated with pickling spices cooked With Onions and peppers.

Goat Vinda Aloo \$15.99

Goat With Potatoes Cooked In A Classic Gravy.

Rara Lamb \$ 15.99

Combination of whole spices, powdered spices and marinated mutton cooked to perfection with minced chicken

Palak Lamb \$15.99

Lamb Cooked With Spinach And Indian Spice

Lamb Korma \$ 15.99

Goat Marinated with pickling spices cooked With Onions and peppers.

Lamb Curry \$ 15.99

Tender Lamb Meat Cooked In A Thick Meat Gravy

Achaari Lamb \$ 15.99

Lamb cooked with pickling spices in Wok With Onions, Green Peppers, Spices and Yogurt

Lamb Vinda Aloo \$ 15.99

Lamb With Potatoes Cooked In A Classic Gravy.

Fish Curry \$ 13.99

Fish cooked in our onion and tomato base gravy



Rice / Biryani

\$ 9.99

Rice & Pulao's Plain \$4.99 Superior quality Basmati rice cooked to perfection. Veg. \$5.99 Flavored Basmati rice cooked with mixed vegetables. Peas \$5.99 Flavored Basmati rice cooked with Green Peas Jeera \$5.99 Basmati rice seared in pan with Cumin Seeds.

Breads 659

Flavored Basmati rice cooked with grounded

Chicken and Indian spices

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Plain Naan Tandoor Baked Bread	\$ 1.99
Butter Naan Tandoor Baked Bread Brushed with Bu	\$ 2.49 tter
Garlic Naan Tandoor Baked Bread With Garlic Brus With Our House-Made Garlic Butter.	\$ 3.49 hed Along
Chili Garlic Naan Tandoor Baked Bread With green chili with Butter.	\$3.49 Brushed
Tawa Roti Whole Wheat Baked Bread	\$ 1.49
Tawa Butter Roti Whole Wheat Baked Bread and brushed butter	\$ 1.99 d with
Tandoori Roti Whole wheat bread baked in a tandoor	\$ 1.99
Tandoori Butter Roti Whole wheat bread baked in a tandoor brushed with butter	\$ 2.49 and
Laccha Prontha Layered Whole Wheat Bread.	\$ 3.99
Bhatura Layered Whole Wheat Bread.	\$ 1.99
Puri Deep Fried Whole Wheat Bread.	\$ 1.49
Plain Prantha Whole Wheat Pan-Fried Bread	\$ 2.49

Stuffed Prantha (Aloo/Gobi/Paneer) \$ 4.99 Whole Wheat Stuffed and Pan-Fried Bread and

Served With Yogurt and Pickle

Biryani

Veg. \$ 9.99

Traditional Indian Style Biryani With Mix Vegetables.

Chicken \$ 11.99

Basmati Rice Cooked With Boneless Tandoori Chicken, Onions And Spices. Lightly Tossed In Our Tomato Sauce

Lamb \$ 11.99

Basmati Rice Cooked In Our Signature Lamb Gravy With Chunks Of Lamb (With Bones)

Mutton \$ 11.99

Basmati Rice Cooked In Our Signature Goat Gravy With Chunks Of Goat (With Bones)

Naan Express 🖘

Amritsari Kulcha \$8.99

Tandoor bread stuffed with Potato's, spices onion, coriander, and mint.

Panner Naan \$8.99

Tandoor bread stuffed with cottage cheese, onion, coriander and spices.

Onion Naan \$ 6.99

Tandoor bread stuffed with onion, coriander and spices.

Keema Naan \$ 9.99

Tandoor bread Stuffed With Minced chicken onion, coriander, and mint. (Served With Gravy)



Plain Curd \$ 4.99 Mildly Spiced Yogurt

Boondi Raita \$ 5.99

Mildly Spiced Yogurt With Mini Chick Pea Flour Balls.

Mix Raita \$ 5.99

Mildly Spiced Yogurt With Mini tomato, onion and cucumber.

Salad S

Green Salad	\$ 6.99
Kachumber Salad	\$5.99
Onion Salad	\$ 4.99
Onion Sirka	\$ 2.99



Desserts

Gulab Jamun	5 4.99
Two Traditional Milk Fritters Served Warm in Sugar	
Ras Malai	\$4.99
Soft cheese dumplings soaked in creamy cardamom-saffron r	nilk.
Kheer (Rice Pudding)	\$ 4.99
Gajar Halwa	\$ 4.99
India's Version of A Carrot Cake, Without The Cake. Served	Warm.
Chocolate Brownie	\$ 7.99
Warm Chocolaty Baked Brownie Served with Ice-Cream	



\infty Quick Grabs 🦘

Veggie Thali: \$9.99

Gulab Jamun With Kheer or Rabdi

Milk Fritters Served with Rice Pudding

Choose 3 Vegetables:

Gulab Jamun cheesecake

Daal Makhni

Shahi Paneer

Saag

Mutter paneer

kadhi

Channa masala

Mix veg

Salad. Rice, Raita, Naan, Dessert

Upgrade Garlic Naanor Butter Naan for \$1



Non Veg Thali: \$11.99

\$ 8.99

\$ 8.99

Choose 1 Meat

1. Butter Chicken

2. Goat Curry

3. Chicken Curry

Choose 2 Vegetables

1. Daal Makhni

2. Shahi Paneer

3. Saag

4. Mutter paneer

5. kadhi

6. Channa masala

7. Mix veg

Salad. Rice, Raita, Naan,

DessertUpgrade Garlic Naanor Butter

Naan for \$1

Beverages

Soft Drinks	\$ 1.75
Juice (ask server)	\$ 3.99
Lassi (Sweet / Salted / coconut / Mango) Fresh Housemade Yogurt Blended With Sugar Or Salt or a choos	\$ 4.99 e of a puree
Fresh Lime A Real Thirst Quencher! Limes, Soda And Spices. Need We Say	\$ 2.99 More

With Nuts And Rose syrup.

Combining Our Signature Rabri With Noodles And Crushed Ice. Garnished

Gulabi Badaam Milk

Rose Flavoured Milk Badaam with pistachio and almonds

\$6.99

Kesar Badaam Milk \$6.99

Saffron Flavoured Milk with pistachio and almonds

Masala Tea \$ 2.99

A milk tea with a hint of spices - cardamom, cloves, and cinnamon

Cardamon tea \$2.99

A milk tea with a hint of cardamon

Rabri Faluda

Kashmiri tea (pink tea) \$3.49

A milk tea characterized by its dusty pink color and garnishing of crushed nuts

Coffee \$ 1.99

Indian style coffee \$2.99

a frothy beaten coffee that is creamy, comforting and served with a nice sprinkle of powdered chocolate.

Cold Coffee \$ 3.99 creamy, frothy, delicious!

Milkshakes \$5.99

(Mango / Strawberry / Chocolate / Royal Paan



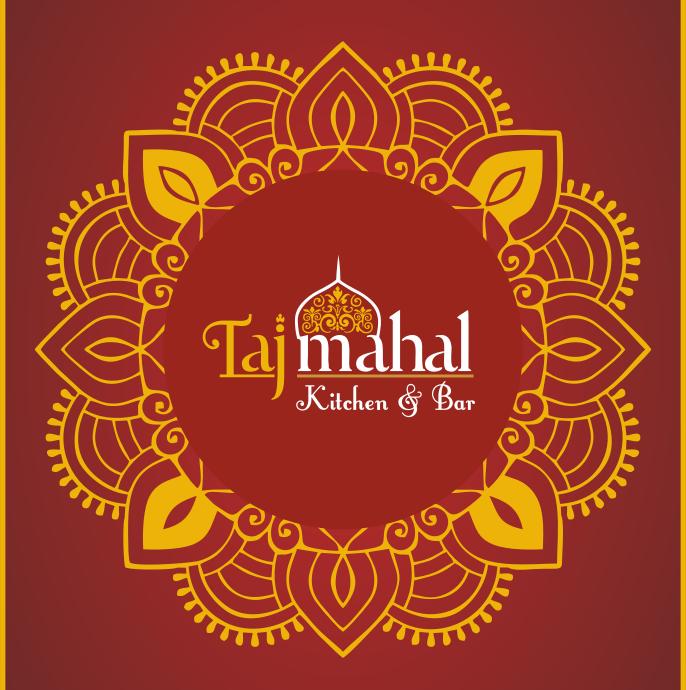
\$7.99











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