

Condiments

Papadum (2 pieces) <i>ground lentils and spice rolled out and baked in to a crisp wafer</i>	\$1.49
Rice <i>rich white basmati rice seasoned with saffron and other spices</i>	\$1.99
Mixed Pickle <i>hot and spicy mango based Indian pickle</i>	.99¢
Raita 4 oz. \$1.49 8 oz. \$2.49 <i>creamy homemade yogurt sauce with spices, tomatoes and cucumbers</i>	
Chutney <i>tomato or mint, 2 oz. of chutney available with entree upon request</i>	4 oz. \$1.49 8 oz. \$2.49

Beverages

Fountain Drink	\$1.99
Iced Tea	\$1.99
Hot Tea <i>choice of green or black</i>	\$1.99
Chai <i>Indian spiced tea boiled with milk and served steaming hot</i>	\$1.99
Coffee <i>freshly brewed dark roast</i>	\$1.99
Mango Lassi <i>creamy yogurt churned with fresh mangos</i>	\$2.99
Plain Lassi <i>creamy yogurt churned with cream – available sweet or salted</i>	\$2.99
Mango Juice <i>sweetened mango nectar</i>	\$2.99
Milk <i>whole milk</i>	\$1.99
Bottled Water <i>refreshing ice cold filtered water</i>	\$1.59
Canned Soda <i>selection varies daily</i>99¢

Desserts

Ras Malai <i>homemade cheese patties bathed in rich milk sauce with pistachio</i>	\$2.99
Gulab Jamun <i>small balls of milk cake flavored with rosewater and soaked in syrup</i>	\$2.99
Kheer <i>almonds and raisins in rice pudding flavored with cardamom</i>	\$2.99
Kulfi <i>Indian style pistachio ice cream, cool and sweet</i>	\$2.99

the **TAJ** Kabob & Curry

We accept Visa, Master Card, check and cash.

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402.933.1445
www.tajofomaha.com

Open Monday through Thursday 11:00-9:00, Friday 11:00-9:30, Saturday 12:00-9:30

Luncheon Specials

Monday ~ Friday: 11am to 3pm

Chicken Tikka Masala	\$5.99	Lamb Curry	\$7.99
Chicken Korma	\$5.99	Lamb Korma	\$7.99
Chicken Saag	\$5.99	Lamb Saag	\$7.99
Chicken Vindaloo	\$5.99	Lamb Vindaloo	\$7.99
Chicken Curry	\$5.99	Lamb Keema	\$7.99
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Saag Paneer	\$5.99	Aloo Gobi	\$5.99
Mixed Vegetable	\$5.99	Channa Masala	\$5.99
		Dal Makhani	\$5.99

(All Luncheon items are served with rice, pakora and salad)

Soup

Mulligatawny Soup *A traditional soup made with lentils, lightly flavored with herbs and spices* \$1.99

Appetizers

Vegetable Samosa (2 pieces) <i>a crisp turnover stuffed with spiced potatoes and peas</i>	\$2.99
Meat Samosa (2 pieces) <i>a crisp turnover stuffed with spiced ground lamb and peas</i>	\$3.99
Vegetable Pakora (6 pieces) <i>vegetable fritters deep fried in chickpea batter</i>	\$2.99
Chicken Pakora (6 pieces) <i>boneless strips of chicken deep fried in chickpea batter</i>	\$3.99
Paneer Pakora (6 pieces) <i>homemade cheese deep fried in chickpea batter</i>	\$3.99
Samosa Chat <i>a vegetable samosa topped with a chilled chickpea salad</i>	\$3.99
Chole Bhature <i>onion surrounds chickpeas served with fried bread</i>	\$7.99
Chicken Chilli <i>boneless chicken pan cooked with tomatoes, onions, green peppers, green chilies and spices</i> ...	\$7.99

Salads

Chicken Tikka Salad <i>marinated white meat on crisp green lettuce, tomatoes with raita on the side</i>	\$4.99
Green Salad <i>fresh garden salad with tomatoes and raita on the side</i>	\$2.99

Tandoori Specialties

A TANDOOR IS A CYLINDRICAL CLAY OVEN THAT COOKS WITH CHARCOAL AND OPERATES AT EXTREMELY HIGH TEMPERATURES

(All entrees served with rice, dal and chutney)

Chicken Tandoori	\$9.99
<i>bone-in breast, thigh, and leg marinated in yogurt and masala and roasted over coals on a skewer</i>	
Chicken Tikka	\$10.99
<i>boneless chicken breast marinated in yogurt and masala and roasted over coals on a skewer</i>	
Boti Kabob	\$11.99
<i>cubes of lamb marinated in yogurt and masala roasted on a skewer</i>	
Seekh Kabob	\$11.99
<i>minced lamb blended with spices and herbs and cooked in the tandoor</i>	
Tandoori Mixed Grill	\$13.99
<i>A full sampling of all of the above tandoori specialties including 2 tandoori chicken, 2 chicken tikka, 2 boti, 2 seekh kabob</i>	

Chicken Specialties

(All entrees served with rice)

Chicken Curry a basic curry sauce with cubes of boneless chicken	\$8.99
Chicken Korma creamy sauce with ground cashews and marinated chicken	\$8.99
Chicken Tikka Masala traditional dish with creamy tomato base, our favorite	\$8.99
Chicken Saag chicken in thick bed of spinach cooked in spices and a touch of cream	\$8.99
Chicken Vindaloo traditionally spicy vinegar and tomato sauce with potatoes	\$8.99
Chicken Keema ground chicken in a rich sauce with tomato, onions and peas	\$8.99
Chicken Do Piazza a curry laced with chopped onions	\$8.99
Chicken Madrasa super spicy thick curry with chicken and a touch of coconut cream	\$8.99
Chicken Jalfrazie tender meat fried with onions, bell peppers, tomatoes, potatoes and cauliflower	\$8.99

Lamb Specialties

(All entrees served with rice)

Lamb Tikka Masala lamb cooked with creamy tomato base	\$10.99
Lamb Curry a basic curry sauce with cubes of boneless lamb	\$10.99
Lamb Saag lamb in thick bed of spinach cooked in spices and a touch of cream	\$10.99
Lamb Vindaloo traditionally spicy vinegar and tomato sauce with potatoes	\$10.99
Lamb Korma a creamy sauce with ground cashews and marinated lamb	\$10.99
Lamb Keema ground lamb in a rich sauce with tomato, onions and peas	\$10.99
Lamb Do Piazza a curry laced with chopped onions	\$10.99
Lamb Madrasa super spicy thick curry with lamb and a touch of coconut cream	\$10.99
Lamb Jalfrazie lamb cooked with onions, bell peppers, tomatoes, potatoes and cauliflower	\$10.99

Vegetarian Specialties

(All entrees served with rice)

Mushroom Shahi Masala paneer and mushroom cooked in creamy tomato base	\$8.99
Paneer Makhani homemade cheese in a rich tomato and cream sauce	\$8.99
Malai Kofta vegetable and cheese dumplings melt in a creamy sauce	\$8.99
Aloo Mattar potatoes and peas in a tomato based curry	\$8.99
Vegetable Jalfrazie vegetable fried with onions, bell peppers, tomato, potatoes and cauliflower	\$8.99
Saag Paneer homemade cheese in spinach cooked with cream and spices	\$8.99
Mattar Paneer homemade cheese in tomato cream sauce with peas	\$8.99
Dal Makhani dark lentils in a thick buttery cream sauce with ginger	\$8.99
Vegetable Korma a thick cream sauce with a mix of vegetables and nuts	\$8.99
Channa Masala chickpeas with tomato, onion and cilantro	\$8.99
Mixed Vegetable vegetable medley in a basic curry	\$8.99
Okra Curry okra cooked with onions, tomato and fresh herbs	\$8.99
Baingan Bhartha eggplant cooked with onions, tomatoes and spices	\$8.99
Aloo Gobi potatoes and cauliflower cooked in harmony of spices	\$8.99
Channa Madrasa super spicy thick curry with chickpeas and a touch of coconut cream	\$8.99
Channa Saag tender chickpeas in a bed of spinach	\$8.99

Biryani Specialties

(All entrees served with raita)

Chicken Biryani a classic muglai dish of curried chicken, nuts and raisins tossed with basmati rice	\$9.99
Lamb Biryani a classic muglai dish of curried lamb, nuts and raisins tossed with basmati rice	\$11.99
Vegetable Biryani a classic muglai dish of curried vegetables, nuts and raisins tossed with basmati rice	\$9.99

Indian Breads

(All Indian breads are baked fresh to order)

Chapati dry fine ground wheat bread	\$1.99
Paratha buttered flaky layers of wheat bread	\$2.49
Poori puffy deep fried whole wheat bread	\$1.99
Aloo Paratha whole wheat bread stuffed with spiced potatoes and peas	\$2.99
Naan fluffy white bread made from superfine flour	\$1.99
Garlic Naan white bread stuffed with fresh ground garlic	\$2.49
Almond Naan white bread stuffed with almonds and raisins	\$2.99
Onion Kulcha white bread stuffed with onions and cilantro	\$2.49
Paneer Kulcha white bread stuffed with homemade cheese and cilantro	\$2.99
Bhature deep fried white bread	\$1.99