

## Appetizers

Aloo Peas Samosa (Vegan).....	\$8.95
<i>Crispy fried dumpling stuffed with spiced potatoes and peas</i>	
Aloo Tikki (Vegan).....	\$8.95
<i>Deep fried mashed potatoes and peas with herbs and spices</i>	
Assorted Vegetable Platter (Vegan).....	\$11.95
<i>Mixed vegetable fritters and vegetable samosa</i>	
Assorted Non Veg Platter.....	\$15.99
Chicken Pakora.....	\$8.95
<i>Batter fried chicken breast cubes marinated in plum sauce</i>	
Chole Bhature.....	\$11.95
<i>Puffed fried bread served with garbanzo beans masala</i>	
Fish Pakora.....	\$12.95
<i>Batter fried pieces of fish marinated with ginger, garlic and Indian spices</i>	
Lamb Samosa.....	\$9.95
<i>Crispy fried dumpling stuffed with minced lamb and peas</i>	
Pesto Paneer Pakora.....	\$7.99
<i>Batter fried cubes of cottage cheese filled with pesto sauce</i>	
Vegetable Pakora (Vegan).....	\$6.95
<i>Batter fried mix vegetable, onion, or potato fritters</i>	

## Soups, Salads, & Chutneys

Chicken Soup.....	\$6.95
<i>An authentic chicken soup mildly spiced with herbs</i>	
Daal Soup (Vegan).....	\$5.95
<i>Slow cooked lentil with crushed garlic and mild spices</i>	
Taj of Marin Green Salad (Vegan).....	\$7.95
<i>Mixed green salad with homemade special dressing</i>	
Chef's Special Raita.....	\$4.95
Dahi (yogurt) 8oz.....	\$3.99
Mango Chutney.....	\$4.95
Tamarind Chutney.....	\$2.99
Mint Chutney.....	\$3.99
Taj Special Chutney.....	\$3.99
Mango Pickles.....	\$3.99

## Breads

Aloo Paratha (Vegan).....	\$4.99	Paratha (Vegan)...	\$3.99
Basil-Pesto Naan.....	\$4.95	Unleavened layered wheat bread	
Garlic Naan.....	\$3.95	Plain Naan.....	\$2.50
Gluten Free Naan.....	\$4.95	Poori (Vegan)..	\$5.99
Keema Naan.....	\$4.95	<i>Whole wheat puffy bread filled with home made cottage cheese</i>	
Stuffed with minced lamb		Rosemary-Garlic Naan...	\$3.95
Onion Naan...	\$3.95	Kashmiri Naan	
Paneer Paratha..	\$4.99	Stuffed with nuts and fruits	
Unleavened layered wheat bread filled with homemade cottage cheese		Tandoori (Vegan)...	\$2.50
		Whole wheat bread	
Chef's Favorite Bread Basket.....\$10.95			
Choice of Three from above.			
Garlic Naan - Onion Naan - Pesto Naan - Plain Naan			

## Vegetarian Entrees

Aloo Gobhi (Vegan).....	\$14.95
<i>Fresh Cauliflower and potatoes cooked with Indian spices along with ginger and garlic</i>	
Aloo Mattar (Vegan).....	\$14.95
<i>Green peas and potatoes cooked with herbs and spices</i>	
Aloo Curry.....	\$14.95
<i>Potatoes cooked with herbs and spices in curry sauce</i>	
Yellow Daal (Vegan).....	\$14.95
<i>Yellow lentil simmered and tempered with ginger, garlic and herbs</i>	
Mattar Paneer.....	\$14.95
<i>Homemade cottage cheese and green peas cooked with Indian spices, tomatoes and onion sauce.</i>	
Palak Paneer.....	\$14.95
<i>Fresh spinach cooked with cottage cheese delicately spiced</i>	
Shahi Paneer.....	\$14.95
<i>Homemade cottage cheese cubes cooked in mild creamy sauce</i>	
Malai Kofta.....	\$14.95
<i>Mixed vegetables cooked and cheese balls cooked in creamy sauce with spices</i>	

Continued... Vegetarian Entrees

Navratan Korma.....\$14.95  
Mixed vegetables cooked with cashews and mild creamy sauce

Daal Makhni.....\$14.95  
Black lentil slow cooked with butter, ginger, garlic and crushed tomatoes

Mushroom Mattar (Vegan).....\$14.95  
Sautéed mushroom and green peas cooked in herbs and spices

Channa Masala (Vegan).....\$14.95  
Chickpea cooked in an exotic blend of North Indian spices

Bengan Bhartha (Vegan).....\$15.95  
Eggplant Baked in clay oven cooked with onion, ginger, garlic and spices

Bhindi Masala (Vegan).....\$15.95  
Fresh okra sautéed with onion, ginger, garlic, tomatoes and Indian spices

Chef's Favorite Bhaji Masala.....\$15.95  
Farm Fresh Vegetables cooked with Indian herbs and spices

Aloo Palak (Vegan) .....\$14.95  
Fresh spinach cooked with delicately spiced potatoes

Aloo Bengan (Vegan).....\$14.95  
Eggplant and potatoes cooked to perfection with herbs and spices

Chana Saag (Vegan and gluten free).....\$14.95  
Garbanzo beans, cooked with spiced spinach puree  
Saag - Traditional recipe mix green cooked with ginger and garlic spiced. (Vegan and gluten free)..\$14.95

## Chef's Special Feast (for two)

*Not valid with any other offer*

Non-Vegetarian Special.....\$65.99  
Starts with papadam, daal soup, assorted  
Non-veg platter, choice of two non-vegetarian entrees, raita, rice, garlic or plain naan and dessert of the day

Vegetarian Special.....\$59.99  
Starts with papadam, daal soup, assorted vegetable platter, choice of any two vegetarian dishes, raita, rice, garlic or plain naan and dessert of the day

## Chicken Entrees

*All natural meat, gluten free, no antibiotics and hormone free*

Chicken Maharaja.....\$17.95  
Tandoori chicken cooked in a blended sauce with a touch of cream

Chicken Tikka Masala.....\$17.95  
Tandoori chicken folded into exotic creamy tomato sauce

Chicken Curry.....\$17.95  
Boneless chicken cooked in delicately spiced curry sauce

Chicken Saag.....\$17.95  
Tender boneless chicken cooked in spiced spinach puree

Chicken Vindalu.....\$17.95  
Chicken and potatoes marinated in vinegar and cooked in spicy sauce

Chicken Korma.....\$17.95  
Boneless chicken cooked in rich cashew nut based sauce

Mango Chicken.....\$17.95  
Boneless chicken cooked in spices and tangy mango sauce

Chili Chicken.....\$17.95  
Batter Fried chicken pieces sautéed in hot garlic sauce and spring onion

Karahi Chicken.....\$17.95  
Chicken breast sautéed with onion bell pepper, ginger, garlic and Indian spices

Chicken Masala.....\$17.95  
Boneless chicken cooked with ginger, onion, fresh herbs and spices

*All dishes can be prepared to meet special accommodations  
Vegan, low sodium, w/o cream*

# Tandoori Specialties

*All natural meat, no antibiotic and hormone free*

- Fish Tikka.....\$21.95  
Pieces of fish marinated in ginger, garlic, and spicy yogurt and cooked in a clay oven*
- Sheeka Kabab.....\$21.95  
Ground lamb mixed with Indian herbs and spices and cooked on skewers in a clay oven*
- Taj of Marin Mixed Grill.....\$25.95  
Sheeka kabab, Boti kabab, Tandoori chicken, Tandoori Malai Tikka and Prawns*
- Tandoori Chicken.....\$19.95  
Chicken marinated in yogurt, blend of colorful Indian herbs and spices and cooked in a clay oven*
- Tandoori Malai Tikka.....\$19.95  
Boneless chicken breast marinated in Indian herbs and spices and cooked in a clay oven*
- Tandoori Prawns.....\$21.95  
King size shrimp marinated in mild spices and cooked in a clay oven*

# Rice & Biryani

- Basmati Rice.....\$3.95*
- Brown Rice.....\$5.95*
- Chicken Biryani.....\$16.95  
Basmati rice cooked with spices and tender pieces of chicken*
- Lamb Biryani.....\$17.95  
Basmati rice cooked with spices and tender pieces of lamb.*
- Pilaf.....\$4.95*
- Prawn Biryani.....\$19.95  
basmati rice cooked with mild spices and jumbo shrimps.*
- Vegetable Biryani.....\$15.95  
Basmati rick cooked with vegetable and mild spices.*
- Brown Rice Pilaf.....\$5.95*

*All dishes can be prepared to meet special accommodations  
Vegan, Low sodium, w/o cream*

# Lamb Entrees

*All natural meat, gluten free, no antibiotics and hormone free*

- Lamb Masala.....\$18.95  
Lamb cooked with ginger, galric, onion, fresh herbs and spices*
- Rogan Josh.....\$18.95  
Boneless pieces of lamb cooked in onion, tomatoes and classic curry sauce.*
- Lamb Saag.....\$18.95  
Boneless pieces of lamb cooked in spiced spinach puree*
- Lamb Korma.....\$18.95  
Boneless lamb cooked in rich cashew not based sauce*
- Lamb Vindalu.....\$18.95  
Lamb and potatoes marinated in vinegar and cooked in a spicy sauce*
- Lamb Mattar.....\$18.95  
Lamb cooked with onion, tomato, , green peas and spices*
- Karahi Lamb.....\$18.95  
Boneless lamb sautéed with onion, bell peppers, ginger, garlic and Indian spices*
- Lamb Madras.....\$18.95  
Lamb cooked in South Indian spices*
- Mango Lamb.....\$18.95  
Boneless lamb cooked in spices and tangy mango sauce*
- Goat Curry.....\$18.95  
Goat with bone in slow cooked to perfection with herbs and spices.*

# Seafood Entrees

- Fish Masala.....\$21.95  
Pieces of fish cooked with ginger, garlic, onion, fresh herbs and spices*
- Shrimp Vindalu.....\$21.95  
Shrimp and potatoes marinated in vinegar and cooked in spicy sauce*

*Shrimp Coconut Masala.....\$21.95*  
*Jumbo shrimp cooked with ginger, garlic,  
onion, fresh herbs and spices*

*Shrimp Korma.....\$21.95*  
*Shrimp cooked in rich cashew nut based sauce*

*Shrimp Saag.....\$21.95*  
*Shrimp cooked in spiced spinach puree*

*Shrimp Curry.....\$21.95*  
*Shrimp cooked in delicately spiced curry sauce*

## **Beverages**

*Lassi.....\$4.95*  
*Refreshing yogurt drink served sweet or salted*

*Mango Lassi.....\$5.95*  
*Refreshing yogurt drink with mango*

*Strawberry Lassi.....\$5.95*  
*Refreshing yogurt drink with strawberries*

*Indian Chai (Tea) \* with free refill.....\$4.95*

*South Indian Coffee.....\$4.95*

*Juice \*mango or apple.....\$4.95*

*Soft Drink \*with free refill.....\$2.95*

*Sparkling Water.....\$2.95*

*All dishes can be prepared to  
meet special accommodations  
Vegan, low sodium, w/o cream*

*We accept all major credit cards, no checks.  
We reserve the right to refuse serve to anyone.*

*A gratuity of 18% will be added  
to parties of 5 or more.*

## **Indian Beers**

*Taj-small.....\$5.99*

*Taj-large.....\$9.99*

*King Fishers-small .....\$5.99*

*Bira Blonde.....\$5.99*

*Bira White beer.....\$5.99*

*Bira Indian Pale Ale.....\$5.99*

*We also serve red and white wines  
ask for availability.*

## **Dessert Menu**

*Mango Cheesecake.....\$6.95*  
*Cheesecake topped off with fresh mango sauce.*

*Gulab Jamun.....\$6.95*  
*Juicy milk balls dipped in honey*

*Gajar Halwa.....\$6.95*  
*Shredded carrots cooked and garnished in milk*

*Rice Pudding.....\$6.95*  
*Rice cooked in milk flavored with Indian spiced*

*North and South Indian Cuisine*

### **LUNCH BUFFET:**

*Monday-Thursday 11:30 am - 2:30 pm  
Friday, Saturday and Sunday 11:30 am - 3:00pm*

*Visit us at  
[www.tajofmarin.com](http://www.tajofmarin.com)*

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