



TAJ GRILL

INDIAN CUISINE



Open 7 days a week - 11 am to 10 pm

FAMILY OWNED & OPERATED

www.tajgrillnapa.com

701 Lincoln Ave., Napa CA 94558

Ph : 707.927.3634

CHAATS & APPETIZERS

Veg Samosa (2 pieces) Handmade pastry shells stuffed with potatoes roasted in spices.	8	Aloo Tikki Spiced mashed potato with peas pan fried cutlets	8
Bhel Puri Puffed rice & tangy tamarind sauce with onions and Indian garnish	12	Aloo Tikki Chaat Spiced mashed potato with peas pan fried cutlets served with chhole	12
Coconut Masala Shrimp Shrimp marinated with coconut sauce and spices and deep fried.	16	Onion Rings Basket of crisp, lightly seasoned onion rings served with ranch dressing	8
Samosa Chaat TAJ Special Samosa, garbanzo beans, red onions, yogurt, chutnies & spices.	12	Vegi Chops ✓ Delectable soy chops seasoned with Indian spices and deep fried.	14
Mix Veggie Pakora ✓ Batter fried cauliflower, potatoes, onions, green chili.	10	Chhole Bhature ✓ Seasoned garbanzo beans topped with onions & cilantro, served with freshly fried bread.	15
French Fries	5	Poori Chhole Whole wheat Indian puffed fried bread with garbanzo beans curry	15

SOUPS & SALADS

Dal Soup ✓ Mildly spiced red mansoor lentil soup served hot with fresh cilantro	6	Vegetable Soup ✓ Mildly Indian spiced mixed vegetable soup with carrots, peas etc	6
Mixed Green Salad ✓	8	Chicken Soup	7

TANDOORI GRILLS & KABABS SIZZLER PLATTER

Tandoori Mixed Platter Boneless Chicken & lamb marinated with our special sauce & spices and fresh lemon juice, cooked in clay oven.	28	Chicken Tikka Kabab Marinated boneless chicken breast cooked in clay oven served with onions & bell peppers.	24
Tandoori Seafood Platter Fish & Shrimps marinated with our special sauce & spices and fresh lemon juice, cooked in clay oven.	25	Lamb Seekh Kabab Seasoned ground lamb cooked in clay oven served with onions & bell peppers.	28
Tandoori Chicken (Bone-in) Chicken marinated with special sauces, spices & lemon juice and cooked in clay oven.	22	Lamb boti Kabab Boneless lamb cubes marinated with special sauce cooked in clay oven served with onions & bell Peppers.	28
Paneer Tikka Kabab Marinated paneer cooked in clay oven served with grilled onions & bell peppers.	24	Tandoori Shrimp Shrimp marinated with special sauces, spices & lemon juice and cooked in clay oven.	25
Tandoori Fish Fish marinated with special sauces, spices & lemon juice and cooked in clay oven	25	Veg Seekh Kabab Veg Kabab made using soya, mixed vegetables and Taj special herb and spices	20

✓ Vegan

Please ask your server for vegan and gluten-free options.
This facility uses nuts, wheat, dairy etc. Please notify us of any allergies.
For each item, please specify, Mild, Medium, Hot, or Extra Hot.

TANDOORI WRAPS & KATHI ROLLS

Marinated in yogurt & spices, then cooked in a mesquite fried clay oven. All wraps are made with fresh Naan bread & all Kathi rolls are made with fresh whole wheat parantha.

Veggie Wrap or Kathi Roll

14

Seasoned potatoes, carrots, bell peppers, cilantro, onions, house special chutnies.

Lamb Masala Wrap or Kathi Roll

17

Seasoned lamb pieces, onions, bell peppers, house special chutnies.

Paneer Tikka Wrap or Kathi Roll

15

Paneer tikka, onions, bell peppers, cilantro, house special chutnies.

Chicken Tikka Wrap or Kathi Roll

16

Chicken tikka, onions, bell peppers, cilantro, onions, house special chutnies.

VEGETARIAN SPECIALTIES

Vegetable Jalfrezi

15

Assorted vegetables cooked with tomatoes onions and herbs (VEGAN)

Bhindi Masala

14

Okra pan fried with onions & spices.

Baingan Bhartha

14

Eggplant baked in clay oven and sauteed with peas and fine herbs.

Methi Malai Paneer

16

Paneer cooked with fenugreek in creamy sauce.

Saag Paneer

14

Spinach & mustard greens simmered with paneer & spices.

Aloo Chhole

14

Potatoes and garbanzo beans cooked in special Indian curry sauce (VEGAN)

Dal Makhani

14

Tastefully mixed lentils simmered in a creamy herb sauce.

Saag Channa

14

Spinach and garbanzo beans cooked with ginger, garlic tomato and onion (VEGAN)

Chana Masala

14

Garbanzo beans tempered in special herb sauce.

Paneer Makhani

16

Freshly made cubed Indian cooked in mildly spiced cream sauce

Aloo Gobhi

14

Cauliflower & potatoes sautéed with garlic, ginger, onions and spices.

Mattar Paneer

16

Peas cooked in special Indian curry sauce with freshly made cubed indian cheese

Punjabi Dal Tadka

14

Yellow lentils cooked with herbs & spices.

Kadhai Paneer

16

Homemade cheese cooked with onions, bell peppers and herbs/spices.

Paneer Chilli 65

16

Freshly made cubed Indian Cheese cooked in Spicy whole dried red chillies

Veggie Chicken Tikka Masala

15

Meat less chicken simmered in classic tikka masala sauce.

Navratan Korma

14

Several mixed vegetables cooked in a Creamy cashew sauces and spices

Veggie Chilli Chicken

14

Meatless chicken, mixed vegetables and onions cooked in hot and sweet chilli sauce.

Shahi Paneer

15

Freshly made cubed Indian Cheese with in thick creamy sauce

Tofu Curry

13

Tofu cooked with house special curry sauce.



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Paneer Tikka Masala 16
Marinated paneer baked in clay oven
cooked in creamy tomato sauce.

Vagi Aloo Vindaloo 15
Tandoori potatoes cooked in
special Vindaloo sauce

Tofu Tikka Masala 15
Marinated Tofu baked in clay oven
cooked in creamy tomato sauce.

Malai Kofta (chef special) 16
Vegetable rounds simmered in savory
cream gravy.

CHICKEN SPECIALTIES

Taj Classic Chicken Curry 17
A traditional favorite: Boneless chicken pieces
cooked in onion gravy & special spices.

Chicken Tikka Masala 18
House speciality: chicken marinated 24 hours
in a special yogurt sauce, baked in clay oven
and simmered in a special sauce.

Butter Chicken 18
Marinated boneless chicken baked in clay oven
simmered in mild creamy tomato sauce.

Chicken Korma 18
Boneless chicken pieces cooked in cashew
sauce & spices.

Chicken Vindaloo 18
Boneless chicken and potatoes cooked in
special vindaloo sauce.

Punjabi Lemon Chicken 19
Chicken cooked in a pool of spices
and Tangy Kick of Lemon

Chilli Chicken 18
Marinated chicken, bell peppers & onions
cooked in hot & sweet chili sauce.

Chicken Coconut 18
Boneless chicken simmered in
creamy coconut sauce.

Mango Chicken 18
Chicken in mango sauce. A children's favorite.

Chicken Saagwala 18
Chicken cooked with spinach and
special Indian spices

Methi Malai Chicken 18
Chicken cooked with fenugreek
in creamy sauce.

Karahi Chicken (Chef Special) 19
Chicken cooked with bell peppers, onions,
ginger & indian spices.

LAMB / GOAT SPECIALTIES

Taj Special Lamb Curry 19
Boneless lamb cooked in special spices.
A classic!

Lamb Korma 19
Boneless Lamb cooked in cashew,
sauce and spices.

Lamb Tikka Masala 19
Tandoori lamb cooked in creamy
tomato sauce.

Rogan Josh 19
Tender morsels of lamb simmered in mild
yogurt sauce.

Lamb Vindaloo 19
Lamb and potatoes cooked in
special vindaloo sauce.

Lamb Saag 19
Lamb simmered in mild spinach sauce.

Lamb Kadhai 20
Lamb cooked with onion, bell peppers
and herbs/spices.

Methi Malai Lamb 20
Lamb cooked with fenugreek in creamy sauce.

Goat Curry (Bone-In) 19
Goat pieces cooked in traditional onion sauce.

Goat Vindaloo 19
Goat and potatoes cooked in special
vindaloo sauce.

Lamb Bhuna 20
Lamb pieced slowly sauteed in onion,
bell pepper, tomatoes with flavorsome,
aromatic Indian spices

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SEAFOOD SPECIALTIES

<p>Prawn Tikka Masala 19</p> <p>Prawns marinated in special spices and cooked with onion , tomato & garam masala</p> <hr/> <p>Prawn Vindaloo 19</p> <p>Large prawns cooked in hot & spicy sharp and tangy sauce</p> <hr/> <p>Prawn Coconut 19</p> <p>Prawns cooked in coconut milk with mildly delicious Indian spices</p> <hr/> <p>Prawn Korma 19</p> <p>Large prawns cooked with cream & mild spicy sauce</p>	<p>Fish Tikka Masala (House Special) 19</p> <p>Clay oven cooked fish marinated 24 Hrs. in a special yogurt sauce</p> <hr/> <p>Fish Curry 19</p> <p>Fish slakes marinated in special spices & cooked with onion, tomato & garam masala</p> <hr/> <p>Shrimp Curry (Goa Special) 19</p> <p>Pan fried shrimp in special garlic and herb sauce.</p> <hr/> <p>Seafood Korma 19</p> <p>Fish and shrimp simmered in a unique cashew sauce</p>
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BIRYANI & RICE DISHES

<p>Peas Pulao 7</p> <p>Fine fragrant basmati rice cooked with cumin and peas</p> <hr/> <p>Vegetable Biryani 15</p> <p>Fine basmati rice fried and cooked with vegetables, saffron & fragrant spices</p> <hr/> <p>Chicken Biryani 17</p> <p>Fine basmati rice fried and cooked with Chicken, saffron & fragrant spices</p>	<p>Plain Rice 5</p> <p>Fine basmati rice cooked for its fragrant flavor</p> <hr/> <p>Lamb Biryani 18</p> <p>Fine basmati rice fried and cooked with fresh boneless, saffron & fragrant spices</p> <hr/> <p>Prawn Biryani 18</p> <p>Fine basmati rice fried and cooked with large prawns. saffron & fragrant spices</p>
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NAAN (INDIAN BREAD)

<p>Naan 5</p> <p>Soft flatbread baked in clay oven.</p> <hr/> <p>Garlic Naan 6</p> <p>Baked with garlic.</p> <hr/> <p>Kashmiri Naan 6</p> <p>Stuffed with Fruits & Nuts</p> <hr/> <p>Onion Kulcha 6</p> <p>Stuffed with chopped onions.</p> <hr/> <p>Basil Naan 6</p> <p>Baked with basil</p> <hr/> <p>Taj Spicy Naan (Bullet Naan) 6</p> <p>Chef Special stuffed with fresh green chili</p> <hr/> <p>Spinach Naan 6</p> <p>Stuffed with fresh spinach</p>	<p>Cheese Pizza Naan 7</p> <p>Stuffed with mozzarella cheese.</p> <hr/> <p>Goat Cheese Naan 7</p> <p>Stuffed with goat cheese</p> <hr/> <p>Tandoori Roti (Please ask for Vegan) 4</p> <p>Unleavened whole wheat flatbread</p> <hr/> <p>Plain Parantha 4</p> <p>Flaky whole wheat flat bread baked in clay oven</p> <hr/> <p>Aloo Prantha 6</p> <p>Stuffed with potato.</p> <hr/> <p>Cilantro Naan 6</p> <p>Stuffed with fresh cilantro</p> <hr/> <p>Murg Naan 7</p> <p>Chef's special: Stuffed with chicken</p>
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SIDE ORDERS

Cucumber Raita	4	Plain Yoghurt	4
Yoghurt based Indian condiment with finely chopped cucumber and special spices		Smoothened fresh plain yoghurt	
Papadum ✓	4	Mint Chutney	4
Thin, crispy lentil wafers with chutnies.			
Indian Mixed Pickle	4	Mango Chutney ✓	4
		Tamarind Chutney ✓	4

DESSERTS

Rasmalai	6	Gulab Jamun	6
Balls of indian cottage cheese soaked & Boiled in clotted cream & spiced with cardamom		Spongy homemade cheese balls, soaked in honey-rose syrup.	
Kheer	6	Strawberry Ice Cream	4
Rice pudding cooked with milk, cardamom and dry fruits.			
		Chocolate Ice Cream	4
		Cookie'N Cream Ice Cream	4

BEVERAGES

Chai (Indian Tea)	4	Lassi (Plain, Sweet, Salty, Mint)	5
		Smoothened fresh plain yoghurt	
Indian Coffee	4	Sparkling Water	4
Soft Drinks (Coke, Diet Coke, Sprite, Fanta, Root Beer)	4	Mango Lassi	4
		(House Specialty: Lassi blended with mango & rosewater.	
Ice Tea	4		

ORDER ONLINE

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Please call us for take-outs, deliveries, Parties, Banqueting and Catering

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