



At Taaza Indian Bistro we prepare all of our food with the freshest ingredients possible. Our mission is to provide our customers the best in both northern and southern style Indian cuisine. Prepared by experienced authentic Indian Chefs for your dining pleasure.

The skill of using Indian spices comes not only with knowing what spices to use, but also about how to use them. Indians have traditionally used spices for their medicinal qualities as well as flavor. Different blends of spices can be said to have "heating" or "cooling" effects. A curry is a blend of spices cooked with tomatoes and onions, yogurt or coconut milk. The blend varies according to the region and the cook. Curries are likely to include several different spices.

## Vegetable Appetizers

### **Vegetable Samosa - \$4.00**

Seasoned potatoes and peas wrapped in a light pastry

### **Mixed Vegetable Pakoras - \$4.00**

An assortment of vegetables dipped in chick pea flour batter and fried

### **Crispy Okra - \$4.00**

Okra fritters w/ chef's blend of spices

### **Manchurian or Schezwan Gobi - \$5.00**

Batter fried cauliflower, sauteed with fresh garlic, onion and peppers

### **Chilli Paneer - \$6.00**

Fresh homemade cubes of cottage cheese cooked in a tomato bell peppers tangy sauce

### **Medu Vada - \$4.00**

Flavorful savory lentil donuts

### **Sambar or Dahi Vada - \$5.00**

Flavorful lentil donut which decided to skinny dip in sambar or yogurt

### **Idli Sambar - \$4.00**

Steamed Rice cake dipped in lentils soup

### **Masala Mojo - \$4.00**

Fried Yucca Fries tossed with a house special sauce

### **Mixed Vegetable Platter - \$8.00**

Assorted portions of samosas, masala mojo and crispy okra

## Non-Vegetable Appetizers

### **Chicken '65' - \$7.00**

Chicken fritters marinated with yogurt, fresh lime and spices

### **Chicken Lollipop - \$7.00**

Chicken wings, marinated with garlic, herbs and spices then fried

### **555 Chicken - \$8.00**

Chicken strips coated in rice flour with light spices, sauteed with creamy basil sauce

### **Chilli Shrimp - \$9.00**

Batter Fried Shrimp cooked in a tomato bell pepper tangy sauce

### **Chicken Pepper Fry - \$8.00**

Finely cut chicken tempered with freshly crushed pepper corns and green chilies.

### **Mutton Sukka - \$9.00**

Bone in goat cooked with homemade spices, curry leaves and coconut

### **Sheesh Kabab - \$9.00**

Minced Lamb marinated with fresh herbs and grilled in clay oven

### **Non-Veg Platter - \$11.00**

Assorted portions of Chicken '65', Chicken Lollipop, and Chicken Pepper Fry

## Taaza House Specials

Served with Basmati Rice and a Choice of Lentils or Steamed Vegetables

### **Patiala Kofta Curry - \$13.00**

Baby spinach croquettes in rich cashew gravy

### **Cilantro Garlic Chicken - \$15.00**

Kerala chicken specialty cooked with ground garlic, herbs, cilantro sauce

### **Lamb Chops Masala - \$16.00**

Char-grilled frenched lamb rack cooked in gingery tomato sauce

### **Punjabi Bhuna Ghost - \$16.00**

Choice of lamb or goat slow cooked with caramelized onion and north indian spices

### **Lamb Tenderloin Steak - \$17.00**

Lamb tenderloin marinated over night with yogurt, fenugreek leaves and mustard seeds

### **Panner or Chicken Wraps - \$17.00**

Choice of cottage cheese or Chicken stuffed in naan bread, lettuce, tomato, mayo and chutney

## Freshly Charcoal Baked Bread

### **Plain Naan/Roti - \$2.50**

### **Butter Naan - \$3.00**

### **Onion Kulcha - \$3.50**

### **Garlic & Rosemary Naan - \$3.50**

### **Spicy Kulcha (Bullet Naan) - \$4.00**

### **Olives - \$3.00**

### **Sweet Coconut Naan - \$3.50**

### **Cheese Naan (mozzarella) - \$4.00**

### **Chicken Naan - \$5.00**

### **Lamb Kheema Naan - \$6.00**

### **Tandoori Lacha Paratha - \$5.00**

### **Aloo Paratha (Potato Stuffed,**

### **Whole Wheat Bread) - \$4.00**

● - Vegan

● - Gluten Free

# Veg Entree

## **Aloo Gobi Masala - \$11.00** ●●

Fresh cauliflower and potatoes cooked with ginger

## **Kadhai Bhindi Masala - \$11.00** ●●

Okra cooked with Indian classic spices and tempered with cumin and red chilies

## **Peshwari Kofta - \$12.00**

Potato croquettes flavored with cottage cheese, nuts and dried fruits, braised in a rich cream sauce

## **Baingan Bharta - \$12.00** ●

Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices

## **Paneer Makhni/Tikka Masala - \$12.00** ●

Fresh homemade cubes of cream cheese cooked in a delicate tomato cream sauce

## **Palak Paneer- \$11.00**

Fresh homemade cheese cooked in a creamy spinach sauce

## **Special cooked Classic Style - \$11.00** ●

### **Dhal Makhini or Yellow Dhal**

Simmered lentils and beans, sauteed with tomatoes, ginger, cumin, onions, and fresh garlic

### **Navaratna Korma - \$12.00** ●

Assortment of vegetables cooked with dry fruits in a light creamy sauce

### **Vegetable Chetnad - \$12.00** ●

Vegetables cooked with specially home ground south indian spices and coconut

### **Chana Masala - \$11.00** ●●

Chickpeas slowly simmered with tart pomegranate seeds cooked with onions, tomatoes and spices

# Non-Veg Entree

## **Chicken - \$14.00 · Goat - \$16.00**

## **Lamb - \$16.00 · Salmon - \$17.00**

(Tikka Masala Only)

### **Madras Curry** ●

Old Fashioned Southern Indian Style Curry tempered with curry leaves and fresh coconut with choice of your meat

### **Mughlai Khorma** ●

Your choice of meat cooked in a rich and creamy gravy with raisins and almonds

### **Kadhai** ●

Your choice of meat cooked with Indian classic spices and tempered with cumin and red chilis

### **Tikka Masala / Butter Sauce** ●

Your choice of char barbecued cubes of chicken or lamb or salmon cooked in a silky tomato sauce

### **Saag** ●

Your choice of meat cooked with homemade creamy spinach, herbs and spices

### **Vindaloo** ●

Your choice of meat cooked with potatoes and tomato based tangy firey sauce

### **Karaikudi Varutha Curry** ●

Roasted ground spices cooked with mustard seeds, curry leaves and sun dried red chilies

### **Chettinad** ●

Home blended spices and coconut gravy cooked with your choice of meat

### **Shrimp or Fish Kulambu - \$16.00** ●

Fresh shrimp or tilapia cooked with specially home ground south indian spices and traditional coconut curry

# Rice and Pasta

## **Hydrabadi Dum Biryani**

Flavored rice casserole with choice of meat or vegetables

### **Chicken - \$14.00 · Goat - \$15.00**

### **Lamb - \$16.00 · Vegetables - \$10.00**

## **Singapore Fried Rice**

Fried rice with your choice of meat or vegetables

### **Chicken - \$11.00 · Egg - \$10.00**

### **Shrimp - \$12.00 · Vegetables - \$9.00**

## **Hakka Noodles**

Indo Chinese Specialty Noodles

### **Chicken - \$11.00 · Egg - \$10.00**

### **Shrimp - \$12.00 · Vegetables - \$9.00**

● - Vegan

● - Gluten Free

# Charcoal Clay Oven Specials

Served with Basmati Rice and a Choice of Lentils  
or Steamed Vegetables

## **Lasooni Paneer Tikka - \$13.00** ●

Chunks of homemade cottage cheese in creamy yogurt marinade with the flavor

## **Tandoori Murgh - \$14.00** ●

chicken legs marinated in yogurt sauce and grilled

## **Murgh Tikka - \$14.00** ●

Boneless chicken breast marinated in tandoor spices and a hint of dairy

## **Murgh Malai Kabab - \$14.00** ●

Boneless chicken marinated with yogurt, cream cheese and seasoning

## **Tandoori Salmon - \$16.00** ●

Wild caught fresh salmon marinated with tandoor spices and grilled to your perfection

## **Tandoori Jhinga - \$17.00** ●

Jumbo prawns char-grilled in yogurt marinade served in skewers

## **Lucknowi Lamb Chops - \$16.00** ●

Frenched lamb racks marinated with yogurt, tandoor spices and papaya

## South Indian

## **Plain Dosas - \$8.00** ●●

Crispy Crepe ready to roll off the plate straight into your tummy

## **Masala Dosa - \$10.00** ●●

Crepe with a potato & onion masala

## **Ghee Roast - \$10.00**

Crepe rolled out with twist of butter

## **Rava Masal Dosa - \$10.00** ●●

Semolina crepe with a potato & onion masala

## **Mysore Masala Dosa - \$10.00** ●●

Crepe with a spicy chutney, potato & onion masala

## **Egg Bhurji Donsa - \$11.00** ●

Scrambled Egg rolled in a Dosa Crepe

## **Paneer Bhurji Dosa - \$11.00** ●

Crepe with tempered cottage cheese

## **Onion Tomato Chilli**

## **Oothappam - \$11.00** ●●

Savory Pancake topped with onion, tomato and chilies

## Dessert

## **Kulfi - \$3.50**

Homemade ice cream

## **Gulab Jamun - \$3.00**

Deep fried milk dumplings, soaked in saffron sugar syrup

## **Rice Pudding - \$3.00**

Rice, slow cooked in milk and simmered

## **Rasmalai - \$4.00**

A rich cheesecake without the crust with saffron milk sauce

## Kidz Corner

## **Chicken Nuggets with French Fries - \$6.00**

## **Cheese Cone Dosa - \$4.00**

## **Grilled Chicken Tenderloin - \$6.00**

## **Cheesy Bread - \$4.00**

● - Vegan

● - Gluten Free