



TajIndiaBistro Catering Menu

STARTERS

Vegetable Samosa ✓

Crispy Turnover stuffed with seasoned potatoes, green Peas, and spices.

Samosa Chat ✓

Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices.

Aloo Tiki ✓

Cutlets made with potatoes & assorted spices, dipped in gram flour batter and deep fried.

Mixed Vegetable Pakora ✓

Assorted vegetable pieces dipped in gram flour batter & fried.

Onion Bhajji ✓

Onion, spinach potato fritters, dipped in chick peas batter and deep fried.

Gobi Manchurian ✓

Cauliflower coated in batter & deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.

Paneer Manchurian ✓

Paneer (Indian cottage cheese) coated in batter & deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.

Chicken Manchurian GF

Chicken coated in batter & deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.

Chili Gobi ✓

Fried Cauliflower florets with chili peppers.

Chili Paneer ✓

Deep fried Paneer (Indian cottage cheese) is tossed in a flavorful spicy sauce made with soy sauce, chili sauce, vinegar.

Chili Chicken GF

Deep fried chicken tossed in a spicy red chili sauce with scallions and hot chilies.

Chili Fish GF

Deep fried fish tossed in a spicy red chili sauce with scallions and hot chilies.

Chili Garlic Prawn GF

Deep fried prawn tossed in a spicy red chili sauce with scallions and hot chilies.

Chicken 65 GF

Boneless chicken cubes marinated in hand made Indian masalas and deep fried.

Paneer 555 ✓

Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.

Fish 555 GF

Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.

Chicken 555 GF

Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.

Chicken Pepper fry GF

Pieces of chicken (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices.

Goat Pepper fry GF

Pieces of goat (with bone) cooked in a traditional South Indian style with freshly ground black pepper and



TajIndiaBistro Catering Menu

spices.

Lamb Pepper fry GF

Pieces of lamb (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices.

INDIAN TIFFINS

Poori Chole

Fried wheat bread served with potato cooked with caramelized onion, tomato and spices.

Chole Bature

Thick deep fried bread served with chickpeas cooked in tomato and onion gravy.

TANDOORI SPECIALITIES

Tandoori Paneer Tikka ✓

Chunks of homemade cheese cubes (Indian cottage cheese) marinated in herbs and spices skewered and grilled to perfection in clay oven.

Tandoori Chicken Tikka (boneless) GF

Boneless chicken breast pieces marinated in yogurt, traditional Indian herbs, and spices.

Tandoori Chicken GF

Tender chicken with bones marinated in yogurt, traditional Indian herbs, and spices.

Tandoori Shrimp GF

Jumbo shrimp marinated in yogurt, traditional Indian herbs, and spices grilled in skewers in tandoor.

VEGETARIAN DISHES (Served with basmati rice)

Dal Tadka ✓

Yellow and red lentils cooked with delectable blend of traditional herbs and spices.

Dal Tadka with Spinach ✓

Yellow and red lentils cooked with delectable blend of spinach, traditional herbs and spices.

Bindi (Okra) Masala ✓

Okra cooked with Onions, Peppers, Mango Powder with house masala.

Bindi Fry ✓

Okra sautéed with Onions, Peppers.

Chana Masala ✓

Gently cooked chickpeas sautéed in a curry with special blend of herbs and spices.

Aloo Gobhi Mutter ✓

Cauliflower florets (gobhi) and potatoes (aloo) cooked with a flavorful blend of herbs and spices.

Navrattan Korma ✓

Nine select vegetables cooked in a mild cream sauce with almonds and cashews nut sauce.

Dal Makhani ✓

Creamed lentils slow cooked, smoked and flavorful with fresh ginger, garlic, and rich blend of herbs and spices.



TajIndiaBistro Catering Menu

Paneer Butter Masala (Paneer Makhani) ✓

Cubes of Paneer (Indian cottage cheese) simmered in a delightful tomato, cashew nut and paprika sauce with bell peppers in silky makhani sauce made with tomatoes, flavorful spices, finished with butter and herbs.

Mutter Paneer ✓

Cubes of Paneer (Indian cottage cheese) cooked gently with tender green peas and traditional spices.

Malai Kofta ✓

Minced cheese and vegetable croquettes cooked in a creamy cashew nut sauce.

CHICKEN DISHES (Served with Basmati Rice or Naan)

Hyderabadi Chicken Curry GF

Boneless chicken cooked slowly and infused with traditional Indian spices in Hyderabadi style.

Butter Chicken GF

Tandoori grilled chicken tikka simmered with fresh tomatoes and puréed cashew nuts – Authentic Northern Indian recipe.

CURRY DISHES

KORMA GF

Cashew and coconut-based curry, flavored with cardamom and a hint of sweetness. [GF] [V]

Vegetables ✓ | Egg | Paneer ✓ | Chicken | Goat | Lamb

SAAG GF

Spinach based mild curry sauce with dash of cream (optional), flavored with minced onions, ginger and garlic. [GF]

Paneer ✓ | Chicken | Lamb | Shrimp

CURRY GF

Tomato and Onion based curry sauce with cumin, coriander and red chili. . [GF] [V]

Mixed Vegetables ✓ | Chicken | Goat | Lamb | Fish | Shrimp

CHETTINAD GF

Flavorful spicy curry sauce with coconut milk & spices in Chettinad style.

Egg | Chicken | Goat | Lamb

MASALA GF

Tomato curry sauce with a dash of cream (optional) flavored with ground cardamom and fenugreek. [GF]

Vegetables Tikka ✓ | Egg | Paneer Tikka ✓ | Chicken Tikka | Goat | Lamb

KADAI GF

Fresh chunky vegetables: Semi dry curry sauce with bell peppers, red onions, cherry tomatoes, green peas sautéed in a spicy sauce flavored with cumin.[GF] [V]

Vegetables ✓ | Egg | Paneer ✓ | Chicken | Goat | Lamb | Shrimp



TajIndiaBistro Catering Menu

VINDALOO

Our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, black pepper, cloves, cumin, coriander, cardamom and cinnamon, with cayenne peppers. [GF] [V]

Vegetables  | Egg | Chicken | Goat | Lamb | Shrimp

ROGAN JOSH

Flavorful curry sauce with yogurt, spiced with onions, fresh ginger, cloves, and a touch of garlic.

Goat | Lamb

BIRYANI DISHES (Served with Raita)

A fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices. Served with fresh mint & cucumber raita on the side. [GF] Chicken | Goat

FRIED RICE DISHES

A fragrant Basmati rice cooked in an Indo-Chinese sauce along with spices and then stir fried vegetables.

Egg | Chicken | Schezuan style Chicken | Shrimp

HAKKA NOODLE DISHES

Noodles boiled and stir fried with Indo-Chinese sauces, egg and vegetables.

Egg | Chicken | Schezuan style Chicken | Shrimp

FRESH BAKED BREADS

Plain Naan

Butter Naan

Tandoori Roti

Garlic Naan

DESSERTS

Gulab Jamun

Rasmalai

Gajor Ka Halwa

BEVERAGES

Water bottles

Coke

Diet Coke

Mango Lassi

 Gluten Free

 Vegan

(All meats are Halal Certified)