

## TANDOORI FROM THE CLAY OVEN:

(Served with tikka sauce and basmati rice)

<b>Paneer Tikka</b> Home made cottage cheese/peppers/onion	\$17
<b>Tandoori Vegetables</b> Seasonal vegetables / mushrooms/ peppers / onions	\$16
<b>Roasted Baby potatoes</b> Yogurt / spices	\$15
<b>Murgh Tikka</b> Chicken /yogurt/garlic/garam masala	\$17
<b>Tandoori Murgh</b> Yogurt/spices	
Half a chicken	\$14
Full Chicken	\$20
<b>Lamb Chops</b> Yogurt / garlic / spices	\$28
<b>Salmon Tikka with Pineapple</b> Salmon / pineapple / tandoori spices	\$22
<b>Hot Garlic Shrimp Kebab</b> Jumbo shrimp / garlic / chili paste	\$22
<b>Chef's Mixed Grill</b> Tandoori chicken / chicken tikka / shrimp / lamb chops / salmon tikka	\$28

## DUM BRIYANI's:

<b>Vegetables</b>	\$14
<b>Chicken</b>	\$17
<b>Shrimp</b>	\$19
<b>Lamb</b>	\$19
<b>Goat</b>	\$22

## BREADS:

<b>Naan</b> Unleavened / freshly baked bread	\$3
<b>Bullet Naan</b> Freshly baked bread / chilies & cilantro	\$5
<b>Garlic Naan</b> Freshly baked bread / garlic / butter	\$4
<b>Kulcha</b> Stuffed with your choice of Onions or Paneer or Spinach or Potatoes	\$5
<b>Roti</b> Whole wheat bread freshly baked in our oven	\$4
<b>Gluten free roti</b> Gluten free flour	\$4
<b>Peshwari Naan</b> Dry fruits / nuts	\$5

<b>Bread Basket</b> Naan, Garlic and Roti	\$10
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## DESSERTS:

<b>Rice Pudding</b> Garnished with nuts and dry fruits	\$5
<b>Gulab Jamun</b> Milk dumplings / sugar syrup	\$5
<b>Mango Rasmalai</b> Milk dumplings / mango puree / nuts	\$6
<b>Homemade Ice Cream (Kulfi)</b> Mango / Cappuccino / Malai	\$6
<b>Plant based Vegan dessert</b> (Check with your server for today's selection)	\$8
<b>Carrot Halwa</b> Carrot / nuts / milk solids	\$7
<b>Coconut bread pudding</b> Chef's creation	\$8
<b>Assorted Dessert Sampler</b> Carrot halwa / kulfi / gulab jamun / rice pudding	\$11

## EXTRAS:

<b>Rice</b>	Small \$3 Big \$6
<b>Raita</b>	4oz - \$3 8oz - \$5
<b>Mint or Tamarind Chutney</b>	2oz - \$2 4oz - \$4 8oz - \$6
<b>Tikka sauce</b>	4oz - \$4 8oz - \$7
<b>Onion/Lemon/Chili</b>	\$2

## BEVERAGES:

<b>Mango Lassi</b> Mango flavored yogurt drink	\$4
<b>Chai Latte</b> Milk / honey / served cold	\$4
<b>Iced Tea or Sweet Green Tea</b> Unsweetened ice tea or sweetened green tea	\$3
<b>Soft Drinks</b> Coke products	\$3
<b>Masala Chai (Hot)</b> Traditional Indian Tea	\$3
<b>Juices</b> Choice of orange / mango / pineapple	\$4
<b>Madras Coffee</b> Traditional South Indian Coffee	\$3
<b>Coffee</b> Regular or Decaf	\$3

Wi-Fi Access Available

# Taaza

(540) 342-4773 • Fax (540) 345-4130

[www.taazaroanoke.com](http://www.taazaroanoke.com)

## DINNER MENU

### APPETIZERS:

<b>Roasted Pappad GF</b> Lentil wafers / mint & tamarind chutney	\$3
<b>Masala Pappad GF</b> Onion / tomato / green chilies / cilantro / spices	\$5
<b>Cocktail Samosa</b> Spiced potato / green peas / chickpeas /mint & tamarind chutney	\$6
<b>Spinach Pakori GF</b> Chickpea flour / spinach /mint & tamarind chutney	\$6
<b>Gobi Manchurian</b> Cauliflower florets / onion / bell pepper / Manchurian sauce	\$7
<b>Salt &amp; Pepper Mushrooms</b> Battered Mushroom / onion / bell pepper homemade chili sauce	\$6
<b>Bullet Naan</b> Green chilly / cilantro / mint chutney	\$5
<b>Bhindi Kurkuri</b> Bhindi / spices / batter fried /mint chutney	\$8
<b>Pani Pooi</b> Potato / onion / chick peas / sweet & sour chutney / mint flavored pani	\$10
<b>Chicken 65 GF</b> Boneless chicken / house blend of spices	\$8
<b>Chicken Lollipop</b> Frenched Chicken wings /Indo Asian glaze /scallions	\$10
<b>Fish chili Mili GF</b> Tilapia / spices / homemade chili sauce / peppers/onions	\$7
<b>Achari Shrimp</b> Jumbo shrimp / pickling spices / mint chutney	\$10
<b>Thaduka Sheekh kebab</b> Minced Lamb / onion / pepper / spices	\$10

## SOUPS:

<b>Rasam V, GF</b> Tomato / tamarind / black pepper / curry leaves	<b>\$4</b>
<b>Tomato Tulsi Ginger soup V, GF</b> Tomato / ginger / garlic / basil / cream / spices Can be made vegan upon request	<b>\$5</b>
<b>Lamb Shorba GF</b> Tomato / ginger / garlic / lentil / spices	<b>\$8</b>

## SALAD:

<b>Kachumber</b> Cucumber / tomato / onion / cilantro homemade lemon dressing	<b>\$6</b>
<b>House Salad</b> Lettuce / tomato / cucumber / spring mix / red onion / walnuts / cheese blend / w/roasted vinaigrette / or ask your server for choice of dressing	<b>\$7</b>
<b>Greek Salad</b> Lettuce / spring mix / onions / tomatoes / cucumber / oregano / kalamata olives / feta cheese / greek dressing / pepperoncini	<b>\$9</b>
Add to any salad	
Chicken Kebab	<b>\$7</b>
Tandoori Shrimp	<b>\$10</b>
Tandoori Salmon	<b>\$13</b>

## SMALL PLATES:

<b>Samosa chat</b> Chick peas / yogurt / mint & tamarind chutney / tomatoes / onion / cilantro / straw potatoes / spices	<b>\$10</b>
<b>Assorted Vegetable Platter</b> Pakora / Samosa / Salt & Pepper mushroom	<b>\$10</b>
<b>Chilli Paneer</b> Paneer / vegetables / spicy chili sauce	<b>\$11</b>
<b>Bombay street foods</b> Pani poori / spinach pakori / samosa chat	<b>\$12</b>
<b>Chilli Chicken</b> Bell peppers / onion / spicy chili sauce	<b>\$11</b>
<b>Mini meat platter</b> Tandoori shrimp / Salmon / Chicken tikka / Lamb kebab	<b>\$16</b>
<b>Asian Fusion Hakka Noodles</b> Vegetables	<b>\$13</b>
Chicken	<b>\$15</b>
<b>Honey Lime Salmon</b> w/baby organic spinach/onion/ corn / pickled vegetables	<b>\$18</b>

## MEDITERRANEAN SPECIALITIES:

<b>Falafel w/hummus</b> Carrot/celery/cucumber	<b>\$8</b>
<b>Mediterranean Dips</b> Hummus / Babaganush / Taziki / celery / carrot / cucumber / Naan bread / pita chips	<b>\$13</b>
<b>Falafel in Naan bread</b> Cucumber / onion / tomato / lettuce / taziki sauce served w/hummus	<b>\$12</b>
<b>Chicken Kebab in Naan bread</b> Tandoori cooked Chicken / onion / tomato / cucumber / lettuce / hummus	<b>\$15</b>
<b>Chicken Kebab</b> Marinated chicken breast chunks / onion /peppers / feta cheese / kalamata olives / rice pilaf	<b>\$16</b>
<b>Lamb Kebab</b> Marinated lamb chunks /onion / peppers /feta cheese / kalamata olives / rice pilaf	<b>\$18</b>

## INDIAN TRADITIONAL ENTREES:

(Served with Basmati rice)

<b>Roasted Eggplant Bartha V, GF</b> Tandoor roasted eggplant / onion / tomato /spices	<b>\$14</b>
<b>Aloo Gobi Capsicum V,GF</b> Potato/cauliflower/pepper/cumin/onion/tomato/cilantro	<b>\$14</b>
<b>Thaduka Dhal GF</b> Yellow lentils/ginger/garlic/cumin/cilantro (Can be made vegan upon request)	<b>\$14</b>
<b>Channa Pindi V, GF</b> Chick peas/onion/tomato/aromatic spices	<b>\$14</b>
<b>Dhal Makhini GF</b> Black lentils/spices/butter/cream	<b>\$15</b>
<b>Malai Kofta</b> Potato croquettes / cottage cheese / nuts / dried fruits / rich cream sauce	<b>\$15</b>
<b>Bhindi Masala V, GF</b> Okra / Onion / tomato / spices	<b>\$15</b>
<b>Mutter Paneer GF</b> Paneer / green peas / creamy curry sauce	<b>\$15</b>
<b>Methi Malai Mutter GF</b> Green peas/fenugreek leaves/curried cream sauce	<b>\$16</b>

## CHEF'S

### CREATION:

(Served with Basmati rice)

<b>Tofu Stir fry</b> Fried tofu / asian vegetables / spices	<b>\$14</b>
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<b>Portabella Mushroom w/spinach &amp; lentils</b> Tandoori grilled portabella mushroom / sautéed spinach / curried lentils / spices	<b>\$15</b>
<b>Curried Chicken with vegetables</b> Tandoori chicken breast / vegetables / spices / curry sauce	<b>\$17</b>
<b>Chicken Tikka w/Mango sauce</b> Chicken chunks / curried mango sauce	<b>\$18</b>
<b>Kashmiri Lamb</b> Tender Lamb chops / mugulai sauce /apricots / cream / nuts	<b>\$26</b>
<b>Masala Grilled Tilapia</b> Tilapia / spices / curry sauce	<b>\$18</b>

## INDIAN CLASSICS:

(Served with basmati rice)

### Choose your protein:

<b>Mixed Vegetables</b>	<b>\$13</b>
<b>Tofu</b>	<b>\$13</b>
<b>Paneer</b>	<b>\$15</b>
<b>Cashew's</b>	<b>\$20</b>
<b>Chicken</b>	<b>\$17</b>
<b>Lamb</b>	<b>\$19</b>
<b>Goat</b>	<b>\$22</b>
<b>Shrimp</b>	<b>\$18</b>
<b>Salmon / Tilapia</b>	<b>\$18</b>

### Choose your sauces:

<b>Tikka Masala</b> - Creamy tomato sauce
<b>Vindaloo</b> - Govan inspired chili vinegar curry w/potatoes
<b>Kurma</b> - Coconut curry sauce
<b>Chettinad</b> - South Indian inspired, black pepper, curry leaves & spices
<b>Nawabi</b> - Mugal inspired rich creamy sauce w/nuts & dry fruits
<b>Kadai</b> - Indian wok w/onion, tomato & bell pepper
<b>Saag</b> - Creamy spinach
<b>Homestyle</b> - Chef's creation w/freshly ground spices
<b>Mugulai</b> - Nut enriched creamy curry fit for a king

### Add to your entrée:

<b>Vegetables</b>	<b>\$3</b>
<b>Spinach</b>	<b>\$3</b>
<b>Paneer / Tofu</b>	<b>\$4</b>
<b>Chicken</b>	<b>\$6</b>
<b>Shrimp</b>	<b>\$8</b>
<b>Lamb</b>	<b>\$8</b>