

TANDOORI FROM THE CLAY OVEN:

(All entrees served with Tikka sauce and Basmati rice)

Paneer Tikka \$15
Homemade cottage cheese/
peppers/ onions

Murgh Tikka \$16
Chicken/ yogurt/ garlic/ garam masala/
mint chutney

Tandoori Murgh
Yogurt/ spices

Half a chicken \$12

Full Chicken \$17

Lamb Chops \$22
Yogurt/ garlic/ spices

Hot Garlic Shrimp Kebab \$20
Jumbo shrimp/ garlic/ chilli paste

Chef's Mixed Grill \$24
Tandoori chicken/ chicken tikka/ shrimp/
lamb chops/ salmon tikka

Dum Briyani's:

Vegetables \$14

Chicken \$15

Shrimp \$19

Lamb \$18

Goat \$18

BREADS:

Naan \$2
Unleavened/ light/ freshly baked bread

Bullet Naan \$3
Freshly baked bread/ chillies & cilantro

Garlic Naan \$3
Freshly baked bread/ garlic/ butter

Kulcha \$4
Stuffed bread with your choice of onions/ paneer/
spinach/ potatoes

Paratha \$4
Multi-layered whole wheat bread

Roti \$3
Whole wheat bread freshly baked in our clay oven

Kashmiri Naan \$4
Dry fruits/ nuts

Bread basket \$7
Naan/ garlic naan/ roti

DESSERTS:

Orange Kulfi \$6
Homemade ice cream/ grand mariner liquor

Carrot Halwa \$6
Carrot/ nuts/ milk solids

Coconut bread pudding \$6
Seasonal berries

Rice pudding & Mixed berry martini \$5
Rice pudding/ mixed berries/ chocolate ganache

Gulab Jamun \$5
Milk dumplings/ sugar syrup

Homemade Ice cream (kulfi) \$5
Mango / Cappuccino

Assorted Dessert Sampler \$8
Chef's selection of desserts

Beet's Halwa \$5
Grandma recipe/ Vegan

BEVERAGES

Nimbu Pani \$3
Lemon / Lime/ salt/ sugar

Mango Lassi \$4
Mango flavored yogurt drink

Juices \$3
Choice of orange / mango / pineapple

Chai Latte \$4
Milk / honey/ served cold

Madras Coffee \$3
Traditional South Indian coffee

Taaza Punch \$4
Mixed fruit juices

Iced Tea or Sweet Green Tea \$3
Unsweetened ice tea or sweetened green tea

Coffee \$2
Reg. or Decaf

Soft Drinks \$2
Coke Products

Masala Chai (Hot) \$3
Traditional Indian tea

Wi-Fi Access Available

Taaza

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www.taazaroanoke.com

DINNER MENU

APPETIZERS

Roasted Pappad \$3
Mint & tamarind chutney

Cocktail Samosa \$5
Spiced Potato/green peas/ chickpeas/
mint & tamarind chutney

Vegetable Nut Pakora \$5
Chickpeas flour/ mixed vegetables/
nuts/ mint & tamarind chutney

Gobi Manchurian \$6
Cauliflower florets/ onion/
bell pepper/ Manchurian sauce

Salt & Pepper Mushroom \$5
Mushroom/ onion/ bell pepper/ homemade sauce

Mediterranean Naan \$4
Sun dried tomato/ Kalamata olives/ rosemary/
EVOO/ sea salt

Tapioca Tikki \$5
Cumin/ quinoa/ walnuts/ mint & tamarind chutney

Chicken 65 \$7
Boneless chicken/ house blend of spices

Mustard Garlic Kebab \$7
Chicken/ dijon/ yogurt/ Garlic/ garam masala/
mint chutney

Fish Chilli Milli \$7
Tilapia/ ginger/ garlic/ spices

Crab Pappadi \$12
Onion/ tomato/ herbs

Achari Shrimp \$10
Jumbo shrimp/ pickling spices/ mint chutney

SOUPS:

Rasam	\$4
Ask your server about the flavor of the day Tomato/ tamarind/ black pepper/ curry leaves	
Tomato Ginger Tulsı Soup	\$4
Tomato/ ginger/ garlic/ basil/ spices	

SALAD:

House Salad	\$4
lettuce/ tomato/ cucumber/ spring mix/ red onion/ walnuts/ aged Indian cheddar/ w/ roasted vegetable vinaigrette or ask your server for dressing choice	
Kachumber	\$4
Cucumber/ tomatoes/ onion/ cilantro/home made lemon dressing	
Greek Salad	\$5
Fresh Romaine lettuce/ onions/ tomatoes/ cucumber/ Kalamata olives/ feta cheese/ Greek dressing/ Peperoncino	

SMALL PLATES:

Samosa Chaat	\$7
Chickpeas/ yogurt/ mint & tamarind chutney/ tomatoes/ onions/ cilantro/ straw potatoes / spices	
Assorted Vegetable Platter	\$8
Pakora/ Samosa/ Salt & Pepper Mushroom	
Chilli Paneer	\$8
Paneer/vegetables/spicy chilli sauce	
Bombay street foods	\$8
Pani pori shot /Quino tikki chaat/ Bhel mix	
Roasted Vegetable Pineapple Flat bread	\$8
Chef's herb sauce / Aged Indian cheddar	
Tandoori Chicken Flat bread	\$9
Shredded chicken/ peppers / onions/ aged Indian cheddar	
Chilli Chicken	\$8
Bell peppers/onions/ spicy chilli sauce	
Mango Shrimp Salad	\$12
Greens/ diced mango/homemade mango vinaigrette/ red onion/ walnuts	
Honey Lime Salmon	\$13
w/baby organic spinach/ onion/ corn/pickled vegetables	
Indian Poo Boy Naan Wrap	\$13
Tilapia/ shrimp/ crab/ spices/ lettuce/ tomato/ tzatziki sauce/ French fries	
Mini Meat Platter	\$13
Chicken-65/ Tandoori shrimp/ lamb/ Chicken Tikka	

VEGAN AND GLUTEN FREE MEALS:

(Served with Basmati rice)	
Roasted Eggplant Bartha	\$13
Tandoor roasted eggplant/ onion/ tomato/ spices	
Portabella Mushroom	\$13
topped w/lentils Tandoori grilled portabella mushroom/ curried lentils & spinach	
Bhındi Kurkuri	\$13
Okra fritters/ onion/ spices/ yellow lentils	
Tofu Stir Fry	\$13
Fried tofu/ Asian vegetables/ spices	
Aloo Gobi Capsicum	\$13
Potato/ cauliflower/ Anaheim chillies/ cumin/ onion/ tomato /cilantro	
Vegetable Kurma	\$13
w/Coconut milk Assorted vegetables/ spices/ coconut creamy sauce	
Thaduka Dhal	\$13
Yellow lentils/ ginger/garlic/ cumin/ cilantro	

MEDITERRANEAN SPECIALTIES:

Kale with goat cheese	\$7
Bella mushroom/ red onion/ chilli flakes	
Mediterranean dips	\$11
Hummus/ Babaganush/ Taziki/ celery/ carrot/ cucumber/ naan bread	
Falafel in naan bread	\$10
Cucumber/ onion/ tomato/ lettuce/ tzatziki sauce served with hummus & pita bread	
Lamb Sheekh Kebab in /Naan bread	\$14
Tandoor Lamb / onion/ tomato/ cucumber/ lettuce/ hummus/ pita chips	
Chicken Kebab	\$14
Boneless chicken/ Greek yogurt/ olive oil/ garlic/ spices/ onion/ peppers/ feta cheese/ Kalamata olives/ couscous pilaf	
Lamb Kebab served on a bed of couscous	\$15
Marinated lamb chunks/ onion/ peppers/ couscous pilaf	
Greek Salad	
w/ Lamb Shekh kebab	\$13
w/ chicken kebab	\$10
w/ Shrimp	\$13

INDIAN TRADITIONAL ENTREES:

Served with Basmati rice	
Malai Kofta	\$14
Potato croquettes/ cottage cheese/ nuts/ dried fruits/ rich cream sauce	
Kadai Bhındi	\$13
Okra/ onion/ bell peppers/ spices	
Channa Pındı	\$13
Chickpeas/ onions/ tomatoes/ aromatic spices	
Dhal Makhını	\$14
Black Lentils /spices / creamy sauce	
Kumb Makai Mutter	\$13
Mushrooms/ Corn/ Green Peas/ curry sauce	
INDIAN CLASSICS:	
Served with Basmati rice	
choose your protien	
Mixed Vegetables or Tofu dishes	\$13
Paneer	\$14
Chicken	\$15
Lamb	\$18
Goat	\$18
Shrimp	\$19
Lump Crab	\$19
Salmon & Catch of the day	\$18

Choose your Sauces:

Tikka Masala - Creamy tomato sauce w/almond & cashew paste
Vındaloo - Govan inspired chilli vinegar, curry w/potatos
Kurma - Creamy curry sauce w/nuts
Chettınad - South Indian inspired black pepper curry leaf & spices
Nawabi - Mugal inspired rich creamy sauce w/ nuts and dry fruits
Kadai - Indian wok w/onion, tomato & bell pepper
Saag - Creamy spinach
Homestyle - Chef's creation w/freshly ground spices, and a touch of coconut milk
Mugulai - Nut enriched curry fit for a king

Chefs Creation:

Served with Basmati rice	
Kashmiri Lamb	\$20
Tender lamb chops/ curry sauce/ apricots/cream/nuts	
Seafood Khazana	\$20
Tilapia/ salmon/ shrimp/ crab/ creamy sauce	
Mango Chicken	\$17
Chicken breast/ curried mango sauce	