



SAVOR THE FLAVORS

2920 Ross Clark Cir, Dothan AL
Ph: 334-699-3200

Salad

Add Protein

Paneer \$3 Shrimp \$4 Tilapia \$3 Lamb Gyro \$4
Steak \$4 Ground Beef \$3 Salmon \$6
Grilled/Fried Chicken \$2 Egg \$2



GREEK SALAD

TACO SALAD (NO MEAT) \$7

CAESAR SALAD (NO MEAT) \$7

Caesar salad includes crisp romaine lettuce, creamy Caesar dressing, herbed croutons, and Parmesan cheese.

GREEK SALAD (NO MEAT) \$9

Lettuce, tomatoes, cucumbers, red onion, green pepper, feta cheese, kalamata olives and homemade Greek dressing.



MULLIGATAWNY SOUP

Soup

Add Protein

Paneer \$3 Shrimp \$4 Tilapia \$3 Lamb \$4 Steak \$4
Salmon \$6 Chicken \$2

SPINACH LENTIL SOUP G/V (NO MEAT) 8oz \$7 | 16oz \$12

Delightful lentil and Spinach Soup with a fragrant blend of spices

MULLIGATAWNY SOUP G (NO MEAT) 8oz \$7 | 16oz \$12

Rich, creamy yellow lentil soup with garlic.

7 MARES SOUP (7 SEAS SOUP) 32oz \$15

Seafood lovers dream! several kinds of sea food served in a tasty broth.

MEXICAN SOUP (WITH RICE & VEGETABLES)

Mixed Steamed Vegetables cooked in chicken broth with rice.

Chicken 8oz \$7 | 16oz \$12

Shrimp 8oz \$8 | 16oz \$14

INDIAN SOUP 8oz \$7 | 16oz \$12

Chicken

Tomato

Coconut

Vegetable

Appetizer

LARGE APPETIZER PLATTER \$18

Lamb kabab, chicken tenders, mozzarella sticks, samosa, aloo tikki, and pakoras.

SMALL APPETIZER PLATTER \$13

Samosa, aloo tikki, and pakoras.

SHRIMP PAKORAS (6 PCS) \$13

Jumbo pieces of shrimp battered and then fried.

SAMOSA (3 PCS) \$8

Triangular crispy pastry stuffed with mildly spiced peas and mashed potato.



SHRIMP PAKORAS



SAMOSA

PAKORAS (6 PCS) \$8

Indian fritters are made with assorted vegetables and served with tamarind and mint chutneys.

PAPADUM (2 PCS) \$4

A crispy lentil wafer flavored with spices

MASALA PAPADUM (1 PCS) \$4

A crispy lentil wafer topped with onion-tomato salad, flavored with spices, served with tamarind & onion chutneys.

CRAZY NACHOS \$13

Nachos with steak, shrimp, grilled chicken topped with cheese and pico de gallo, lettuce sour cream, guacamole & tomatoes.

CHORIQUESO \$13

Warm dip made with chorizo and cheese.

CHEESE DIP

Small	\$6
Large	\$10



CHEESE DIP





Kabab

All Kababs come atop a generous portion of cabbage, onion and peppers piled on a sizzling platter.

CHICKEN TIKKA KABAB



RACK OF LAMB	\$39
TAJ KABAB PLATTER	\$23
Chicken, lamb, lamb gyro meat, and shrimp	
LAMB / BEEF KABAB	\$20
Cubes of Boneless Lamb or Beef	
LAMB SEEKH KABAB	\$19
Homemade minced lamb sausage	
LAMB GYRO KABAB (served with feta cheese)	\$18
Lamb and beef sausage	
CHICKEN TIKKA KABAB	\$18
Spiced, boneless marinated cubes of chicken roasted in a tandoor oven	

TANDOORI CHICKEN	\$18
Whole spiced dark bone-in pieces of chicken roasted in a tandoor oven	
TAVA CHICKEN	\$18
Your choice of BBQ white or dark meat cooked in tandoor oven	
TANDOORI SHRIMP	\$18
Marinated grilled shrimp	
TANDOORI FISH	
Marinated grilled tilapia fish	
Tilapia	\$18
Salmon	\$20
PANEER KABAB (Paneer Tikka)	\$17
Marinated grilled Panner Cheese cube	

TANDOORI FISH



SHRIMP TANDOORI



Bread



An Indian meal is not complete without bread, made to order in our traditional clay tandoor oven!

BAKED BREAD (Additional Topping \$0.99)

Options – Garlic | Spinach | Jalapeno | Green Chilli | Yellow Cheese | Butter

Plain Naan	\$3	Butter Naan	\$4
Yellow cheese Naan	\$4	Green Chilli Naan	\$5
Garlic Naan	\$4	Bullet Naan	\$5
Feta Naan	\$6	Spinach Naan	\$4
Peshawari Naan	\$5	Aloo Naan	\$5
Onion Naan	\$5	Keema Naan	\$7

PLAIN NAAN



FRIED BREAD

Puffed bread, deep-fried in oil.

BHATURA | \$5



POORI | \$5



ROTI

Roti is whole wheat bread.

TANDOORI ROTI | \$3.50



TAVA ROTI | \$4.00



Biryani

Basmati rice, cooked with saffron and other exotic spices, with your choice of meat or vegetables.

MIXED VEGETABLE BIRYANI	\$15
PANEER BIRYANI	\$17
MUSHROOM BIRYANI	\$15
EGG BIRYANI	\$17
CHICKEN BIRYANI	\$17

HOMESTYLE CHICKEN BIRYANI



HOMESTYLE CHICKEN BIRYANI (BONE-IN)	\$18
FISH BIRYANI	\$19
SHRIMP BIRYANI	\$19
LAMB BIRYANI	\$19
GOAT BIRYANI (BONE-IN)	\$19
BEEF BIRYANI	\$19

GOAT BIRYANI





Curry

Options: VEGETABLE \$14 | PANEER \$15 | SHRIMP \$19 | FISH \$17 | LAMB \$19 | GOAT \$19 | BEEF \$19
CHICKEN \$15 | SALMON \$20

There is nothing called curry powder in India. When we say curry, we mean sauce or gravy made up of pureed onion, tomato, ginger garlic & herbs.

Top seller CHICKEN TIKKA MASALA \$15

Boneless roasted cubes of chicken cooked in a creamy tomato-based sauce

Top seller BUTTER CHICKEN \$15

Boneless roasted cubes of chicken cooked in a creamy onion and tomato sauce

FISH VINDALOO CURRY \$17

Pieces of fish, and potatoes cooked in a non-creamy, tangy sauce.

LAMB MALAI METHI \$19

Cubes of lamb meat cooked in a creamy fenugreek sauce, with Indian spices.

CHICKEN THAI CURRY \$15

Cubes of chicken cooked in a creamy sauce with shredded coconut.

CHICKEN SAAGWALA CURRY \$15

Cubes of chicken cooked with pureed spinach and a hint of ginger and garlic.

CHICKEN KORMA CURRY \$15

Cubes of chicken cooked in a rich and creamy cashew sauce.

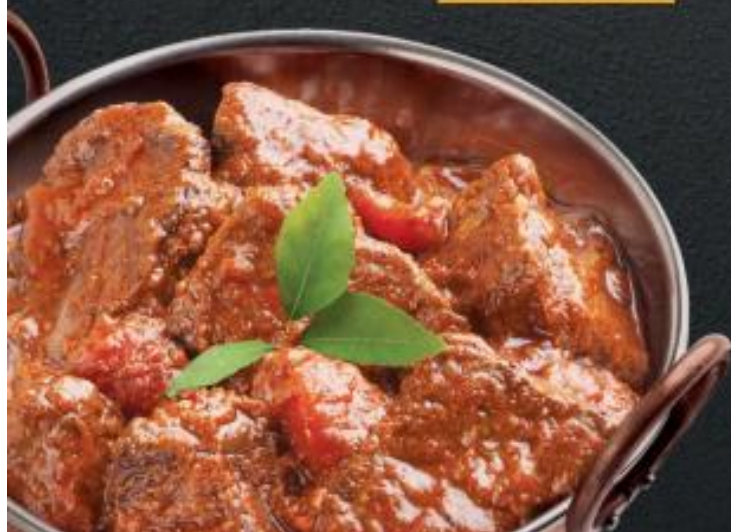
CHICKEN MANGO CURRY \$15

Tender, boneless cubes of chicken cooked in a rich and creamy mango sauce

CHICKEN KARAHI CURRY \$15

Boneless pieces of chicken cooked in non-creamy gravy.

**CHICKEN
TIKKA MASALA**



**BUTTER
CHICKEN**



Vegetable



POTATO & CAULIFLOWER G/V \$14

Steamed and delicately spiced potato and cauliflower.

ALU MUTTER G/V \$14

Fresh potato and peas in a creamy tomato-based sauce spiced with turmeric & herbs.

CHANA MASALA G/V \$14

Chickpeas cooked with herbs and spices

OKRA MASALA G/V \$14

Stir-fried okra sautéed with onions, and bell pepper, tomato and spices.

EGGPLANT BHARTA G/V \$14

Roasted mashed eggplant, sautéed with peas, herbs, and spices.

MIXED VEGETABLE KARAHI G/V \$14

Seasonal vegetables cooked with onions in tomato and onion sauce and herbs.

ALOO GOBI



MUTTER PANEER



MUTTER PANEER G \$15

Cubes of Paneer cheese with peas, chopped onion, tomato sauce, herbs, and spices.

PANEER JALFREZI G \$15

Cubes of Paneer, sautéed with onions and bell pepper.

MALAI METHI PANEER G \$15

Soft paneer cheese cooked in a creamy onion sauce rich in fenugreek leaves and spices

PALAK PANEER G/V \$15

Paneer cubes cooked with spinach, ginger, and garlic.

DAL TADKA G/V \$14

Yellow Lentils cooked with onion & garlic.

MALAI KOFTA \$15

Dumplings made of vegetables, potato & paneer served in creamy onion and tomato-based gravy.

KIDS MENU

CORN DOG | \$5

CHICKEN FINGERS / NUGGETS | \$7

GRILLED CHEESE | \$5

KIDS CHICKEN TIKKA MASALA | \$10



KIDS MEXICAN MEALS

(Your choice of cheese, chicken or beef. Served with rice and beans)



TACO | \$5

BURRITO | \$5

ENCHILADA | \$5

QUESADILLA | \$5

Condiments

\$2.50 each

CHUTNEY – ONION/ MINT / TAMRIND

RAITA / TZATSIKI SAUCE

INDIAN PICKLE

Dessert

GULAB JAMUN | \$6

TIRAMISU | \$7

BAKLAVA | \$6

CHOCOLATE CAKE | \$6

CHEESECAKE | \$6

FLAN | \$5



Fusion Menu

FRIED CALAMARI (Served with marinara sauce)

Fresh, tender squid lightly floured then deep fried.

FRIED OR GRILLED CHICKEN

(Served with Sweet Plantains & Rice)

HUMMUS DIP (Served with Naan Bread)

Chickpeas blended with garlic and lemon juice.

\$12

\$14

\$8



BABA GHANOUSH (Served with Naan Bread)

Eggplant blended with garlic, tahini sauce and fresh lemon juice.

\$8

DOLMAS (STUFFED GRAPE LEAVES) (6 Pcs)

\$8

Stuffed with rice, garlic herbs & spices, steamed in vegetable-lemon broth, a splash of olive oil, and served cold

JUMBO CHICKEN WINGS (6 pc Served with fries)

\$10

Mild | Medium | Hot | BBQ

BURGER (Served with Fries or Rice)

Your choice of patty topped with melted cheddar, lettuce, tomato, and onions.

Black Bean / Turkey

\$12

Angus Beef

\$14

Lamb

\$18

TAJ SPICY BURGER

Your choice of spicy patty topped with melted cheddar, lettuce, tomato and onion.

Angus Beef

\$14

Lamb

\$18



CHICKEN SALAD WRAP (Served with Fries or Rice)

\$10

Diced chicken, lettuce, tomatoes, sliced olives, onion, cucumber, pepper and our original salad wrap dressing, wrapped in a fresh baked naan bread.



GYRO (Lamb / Chicken) (Served with Rice or Fries)

\$10

Your choice of sliced Lamb & Beef Gyro meat or Chicken sauteed with onions and bell peppers, served with sour cream, feta cheese, and wrapped in freshly baked naan bread.

FALAFEL SANDWICH (Served with Fries or Rice)

\$10

Chickpea patties wrapped in freshly baked naan bread with kalamata olives, feta cheese, lettuce, cucumber, pepper, tomato, onion, and sour cream.

LAMB SHISH KABAB SANDWICH

\$11

(Served with Rice or Fries)

Pieces of homemade minced lamb sausage sauteed with onion and fresh lettuce wrapped in freshly baked naan bread.

Beverages

MASALA CHAI | \$5

COFFEE | \$3

MANGO LASSI | \$5

SWEET LASSI | \$5

BUTTER MILK | \$5

HOMEMADE LEMONADE | \$4

ICED TEA | \$2.50

AGUA FRESCA

Peach, Mango, Guava, Strawberry

Small \$3.85 | Large 5.45

PEPSI / COKE PRODUCTS | \$2.50



MEXICAN FOOD



BEEF FAJITAS

Fajitas

Served with rice, beans, salad, pico de gallo, sour cream, guacamole, and tortillas.

CHICKEN FAJITAS	\$17
STEAK FAJITAS	\$24
FAJITAS TEXANAS	\$27
Steak, shrimp and chicken	
SHRIMP FAJITAS	\$19

Burritos

Add Protein: Paneer \$3 Shrimp \$4 Tilapia \$3 Lamb Gyro \$3 Steak \$4
Ground Beef \$3 Salmon \$6 Grilled/Fried Chicken \$2

BURRITO SUPREME (CHICKEN / BEEF) \$10

Lettuce, tomatoes, sour cream & guacamole, topped with cheese dip served with rice and beans.

BURRITO CALIFORNIA GRILLED CHICKEN \$13

Huge flour tortilla burrito with beans and rice, cheese, sour cream, pico de gallo, bell pepper & onion and smothered in melted cheese.

Seafood

SHRIMP COCKTAIL

Small	\$10
Large	\$15

FISH FILET

(Served with rice, and steamed vegetables.)

A filet of tilapia grilled and flavored with light garlic seasoning.

Tilapia	\$15
Salmon	\$22

SHRIMP A LA DIABLA

Large shrimp sauteed in our special chipotle sauce, served on a bed of rice with broccoli, and zucchini.

GRILLED FISH & SHRIMP

Served with rice & guacamole.

Tilapia	\$21
Salmon	\$25

SHRIMP A LA DIABLA



SHRIMP COCKTAIL

Mexican Specialities

CHILE RENELLO

One poblano pepper stuffed with cheese served with rice, and refried beans.

\$9

FLAUTAS

3 chicken or beef flautas served with guacamole.

\$9

CHIMICHANGA

A deep-fried burrito with your choice of chicken or beef.

\$10

CHICKEN CHEESE AND RICE

Grilled chicken with cheese dip and rice.

\$10

TACO LOCO

Grilled shrimp and chicken with onion and pepper, served in large taco shell on a bed of rice and lettuce, and top with melted cheese.

\$13

STEAK MEXICANO

Tender beef steak sauteed with onions and peppers, served with rice, beans, and guacamole.

\$14

CARNITAS

Tender, slow-cooked pulled pork served with rice and beans.

\$15

QUESADILLA

Cheese \$8 | Chicken \$11 | Beef \$11 | Shrimp \$15 | Fajita Chicken \$14
Fajita Steak \$18

RIBEYE

Served with rice and beans and grilled vegetables.

\$15

Enchiladas

Add Protein: Paneer \$3 Shrimp \$4 Tilapia \$3 Lamb Gyro \$3 Steak \$4
Ground Beef \$3 Grilled/Fried Chicken \$2

ENCHILADAS RANCHERAS CHICKEN

Three Enchiladas topped with Ranchera sauce and served with with rice and beans.

\$12

ENCHILADAS VERDES

Three enchiladas topped salsa verde, lettuce, tomato & sour cream served with rice and beans.

\$12

ENCHILADAS SUPREME

4 enchiladas, 1 cheese, 1 beef, 1 chicken, 1 bean with lettuce tomatoes and sour cream.

\$13

ENCHILADAS TRIO

3 enchiladas, 1 cheese with ranchero sauce, 1 beef with verde sauce, 1 chicken with queso dip, 1 bean lettuce, tomato & sour cream served with rice and beans.

\$14

CHILE RENELLO



Tacos

Add Protein: Paneer \$12 Shrimp \$13 Tilapia \$12
Lamb \$13 Steak \$13 Ground Beef \$12 Salmon \$15
Grilled/Fried Chicken \$12

TACOS MEXICANOS

3 soft tacos with your choice of Protein

