

Channa Pindi	\$11.00
Chick peas cooked with onions, tomatoes and aromatic herbs	
Paneer Tikka Butter Masala	\$12.00
Homemade cottage cheese in the clay oven and braised with tomatoes and herbs	
Palak Paneer	\$12.00
Garden fresh spinach and homemade cottage cheese blended with the flavors from Far East	

CHICKEN ENTRÉES

Chicken Tikka Masala	\$13.00
Boneless chicken breasts cooked in the tandoor and simmered in tomato and butter gravy	
Palak Murgh	\$13.00
Tender pieces of chicken breast braised with fresh spinach and spices	
Chicken Chettinadu	\$13.00
A south Indian specialty of boneless chicken cooked with crushed black pepper and other spices	
Chicken Bhuna	\$13.00
Chicken marinated with aromatic spices and cooked with peppers, onion, ginger & garlic in a tomato gravy	
Homestyle Chicken Curry	\$13.00
Succulent cubes of chicken breast simmered with homestyle gravy	

LAMB & GOAT ENTRÉES

Lamb Vindaloo	\$15.00
A specialty of Goa. Succulent boneless pieces of lamb cooked in a spicy, hot curry sauce	
Lamb Saag	\$15.00
Boneless pieces of lamb braised with fresh spinach and spices	
Thengai Varutha Kari	\$15.00
(Th-ing-kai Va-ru-tha Ka-ri) Tender lamb sautéed with coconut morsels and chili	
Amma's Momusam Koora	\$15.00
Mom's goat curry recipe from Hyderabad	
Lamb Nawabi	\$15.00
Tender pieces of lamb cooked in rich almond cream sauce	

SEAFOOD ENTRÉES

Goan Fish Curry	\$15.00
Authentic recipe from the state of Goa	
Curried Crab	\$18.00
Lump crab meat simmered with a chef's blend of spices	
Shrimp Jalfrazi	\$18.00
Succulent shrimp tossed with an array of vegetables. An Indian stir-fry	
Shrimp Malabar	\$18.00
Coconut flavored shrimp curry	
Shrimp Vepadu	\$18.00
Shrimp sautéed in onion, tomato and spices cooked in authentic Hyderabadi style	

INDO-CHINESE FUSION ENTRÉES

Vegetable Manchurian	\$11.00
Minced vegetable balls, deep fried and tossed with celery flavored sauce	
Chilli Chicken	\$13.00
Batter fried chicken tossed in a spicy chilli sauce	
Chilli Paneer	\$13.00
Batter fried paneer tossed in a spicy chilli sauce	
Hakka Noodles	Noodles tossed with
	Spring Vegetables \$11.00
	Egg \$13.00
	Chicken \$14.00
Indo Chinese Fried Rice	Spring Vegetables \$11.00
	Egg \$13.00
	Chicken \$14.00

FINISH WITH A FLOURISH

Orange Kulfi	\$6.00
Homemade ice cream blended with grand marnier liquor, served in orange skin	
Gulab Jamun	\$4.00
Deep fried milk dumplings, soaked in sugar syrup, served warm Try a scoop of vanilla ice cream for a unique hot and cold dessert	
\$5.00	
Rice Pudding	\$4.00
Rice slow cooked in milk and simmered	
Dessert of the day	\$4.00
Ice Cream	\$3.00
Vanilla	
Homemade Kulfi	\$4.00
Mango / Pistachio	
Tropical and Fruit Samosa	\$5.00
Our Chef's creation served with a scoop of vanilla ice cream	

BEVERAGES

Lassi	\$3.00	Taaza Punch	\$4.00
A refreshing yogurt drink with your choice of sweet or salt		Made with fresh tropical fruits	
Mango Lassi	\$4.00	Iced Tea or Sweet Green Tea	\$2.00
Mango flavored yogurt drink		Unsweetened ice tea or sweetened green tea	
Juices	\$3.00	Coffee	\$2.00
Choice of orange, mango or pineapple juice		Reg. or Decaf	
Chai Latte	\$3.00	Soft Drinks	\$2.00
Sweetened with milk and honey		Coke Products	
Madras Coffee	\$3.00	Masala Chai (Hot)	\$3.00
Traditional South Indian coffee		Traditional Indian tea	

Wi-Fi Access Available

Taaza

Indian Cuisine

(540) 342-4773 • Fax (540) 345-4130
www.taazaroanoke.com

DINNER MENU

APPETIZERS

Bhel Mix	\$4.00
Rice puffs and savory crisps tossed with chef's blend of chutneys	
Samosa	\$4.00
Two crisp flour pastries filled with potatoes and green peas flavored with fresh spices	
Mixed Vegetable Pakora	\$5.00
Mixed vegetables battered and fried	
Ragda Tikki Chat	\$5.00
Potato patties, crisps and chickpeas layered with assorted chutneys and topped with straw potatoes	
Gobi Manchurian	\$5.00
Batter fried cauliflower florets tossed with Manchurian sauce	
Salt and Pepper Mushrooms	\$5.00
Chef's specialty, mushroom lover's treat	
Assorted Vegetable Platter	\$10.00
A combination of the vegetable appetizer's from above	
Crab Pappadi	\$7.00
Jumbo lump crab meat sautéed with onions, tomatoes and herbs served on a bed of crisp pappadi	
Harabara Kebab	\$6.00
Boneless chicken marinated with mint and coriander and broiled in the clay oven	
Taaza Fish Fry	\$6.00
Masala fried fish of the day	
Achari Shrimp	\$7.00
Jumbo shrimp marinated with pickling spices and broiled in Tandoor	
Chicken 65	\$6.00
Chunks of boneless chicken marinated with a house blend of spices and deep fried	
Lahori Sheekh Kebab	\$6.00
Minced lamb rolls mildly spiced and barbecued in the clay oven	
Meat Lover's Platter	\$12.00
A chef's selection of non vegetarian appetizers	

SOUPS AND SALAD

Rasam	\$3.00
South Indian Cuisine's favorite starter. Fresh tomatoes and cilantro stewed with chef's blend of spices	
Chicken Coconut & Okra Soup	\$4.00
Tomato soup flavored with coconut and garnished with okra	
Mulligatawny Soup	\$3.00
Curried Lentil Soup	
Sweet Corn Vegetable Soup	\$3.00
An Indo-Chinese favorite	
Kachumber	\$3.00
A combination of cucumber, tomatoes and onion	
Raita	\$3.00
Yogurt based relish	
House Salad	\$3.00
(Ask your Server for today's selection of dressings.)	

DOSA CORNER

Dosa	\$7.00
Savory crepe made with fermented lentil and rice batter	
Masala Dosa	\$8.00
Savory crepe with a stuffing of spiced potatoes and onion masala	
Mysore Masala Dosa	\$8.00
Savory crepe layered with a special chutney and stuffed with potatoes	
Uttappam	\$8.00
Savory pancake of rice and lentils with chopped onions, tomatoes and chili peppers	
Taste of Dosa's	\$10.00
A combination of four mini Dosa's from the above selection	

HEALTHY CHOICES

Tandoori Shrimp Salad	\$10.00
Seasonal Organic Greens tossed with Mango vinaigrette and topped with jumbo shrimps marinated in low fat yogurt, and cooked in Tandoor. Served with whole wheat Tandoori Roti	
Salmon w/ Organic baby Spinach	\$15.00
Mildly seasoned salmon barbecued in the clay oven and piled on top of sauteed spinach with garlic and herbs. Served with steamed rice and whole wheat Tandoori roti	
Curried Chicken and Vegetables	\$13.00
Chicken breast marinated in low fat yogurt, cooked in Tandoor and served with curried vegetables, steamed rice and whole wheat Tandoori bread	
Portabella Mushroom and Lentils	\$12.00
Tandoori grilled portabella mushroom stuffed with curried lentils and served with steamed rice and whole wheat tandoori bread	
Black Bean and Corn Cutlet	\$11.00
Savory patties made with black bean and corn, and topped with sauteed organic spinach served with steamed rice and whole wheat Tandoori bread	

Chicken Dahiwalla	\$13.00
Chunks of succulent chicken cubes cooked with aromatic spices and low fat yogurt. Served with steamed rice and whole wheat Tandoori bread	

TAAZA SPECIALS

The following hand picked entrees are some of our Chef's creation, they are served with appropriate Chefs recommended accompaniments.

Bhindi Kurkuri	\$11.00
Okra fritters w/chef's blend of onion and spices	
Peshwari Kofta	\$12.00
Potato croquettes flavored with cottage cheese, nuts and dried fruits, braised in a rich cream sauce	
Salmon Tikka Masala	\$16.00
Chunks of salmon cooked in clay oven and then braised in a rich tomato and cream sauce	
Seafood Khazana	\$18.00
Shrimp, scallops, salmon, and crabmeat cooked in a saffron sauce	
Chicken Mugulai	\$13.00
Chicken breast braised in a rich creamy almond sauce	
Kadai Chicken	\$13.00
Indian style stir fried chicken w/peppers and onions	
Kashmiri Lamb	\$16.00
Tender lamb chops cooked in the clay oven and topped w/curry sauce mellowed w/apricots	
Taste of Taaza for two	Vegetarian \$29.00 Non-vegetarian \$39.00
Your choice of an appetizer platter and two entrées served with naan, basmati rice and Dessert of the Day	
Dum Briyani	Vegetables \$12.00 Chicken \$14.00 Goat \$15.00 Lamb \$16.00
TANDOORI FROM OUR CLAY OVEN	
Paneer Tikka	\$12.00
Cubed homemade cottage cheese roasted in our tandoor with a variety of peppers and onions	
Murgh Tikka	\$13.00
Boneless succulent pieces of chicken marinated with herbs and spices and barbecued in the clay oven	
Tandoori Murgh	½ a chicken \$10.00 Full chicken \$15.00
Chicken marinated overnight in a yogurt based sauce and barbecued in the clay oven	
Murgh Malai	\$13.00
Boneless chicken marinated with a blend of nuts, cream and spices	
Tandoori Jheenga	\$18.00
Jumbo shrimp cooked in the clay oven with mild spices	

Lamb Chops	\$18.00
Lamb chops marinated in yogurt, garlic, herbs and spices barbecued to your taste	
Chef's Mixed Grill	\$19.00
An assortment of our Tandoor specialties recommend by the chef	

Tandoori Scallops	\$18.00
Delicately seasoned scallops barbecued the Tandoor	

FRESHLY BAKED BREADS

Naan	\$2.00
Unleavened, light, freshly baked bread in Tandoor served with or without butter	
Lasooni Naan	\$3.00
Freshly baked bread topped with garlic and butter	
Kulcha Onion / Paneer	\$3.00
Stuffed bread with your choice of onions or paneer	
Paratha	\$3.00
Multilayered whole bread brushed with melted butter	
Roti	\$2.00
Whole wheat bread freshly baked in our clay oven	
Aloo Paratha	\$4.00
Unleavened whole bread stuffed with mildly spiced mashed potatoes	
Poori	\$3.00
Deep fried traditional Indian bread. Puffy and crispy	
Cathy Naan (Kashmiri)	\$3.00
Freshly baked bread stuffed with dry fruits and nuts	
Bread Basket	\$7.00
Assorted breadbaskets of naan, lasooni and roti to please a family	
Spinach Naan	\$4.00
Unleavened freshly baked bread stuffed with sauteed spinach	

VEGETARIAN ENTRÉES

Following entrées are served with basmati rice and appropriate accompaniments

Bagara Baigan	\$11.00
Baby eggplant simmered in peanut and sesame seed gravy	
Vegetable Kurma	\$11.00
Assorted vegetables gently cooked in a mild yogurt creamy sauce	
Kadai Bhindi	\$11.00
Okra stewed with mild herb, spices and peppers	
Aloo Gobi	\$11.00
Chunks of potato and cauliflower tempered with cumin seeds	
Kumb Makai Mutter	\$11.00
Mushrooms, Baby Corn & Green Peas cooked in an Indian wok with curry sauce	
Aaj Ki Dhal	\$11.00
Chef's special cooked tadka style	
Dhal Makhini	\$11.00
Lentils delicately cooked and flavored with fresh Indian herbs and spices in a creamy sauce	