



INDIAN RESTAURANT & BAR

MENU



CONTACT US

49 S County Commons Way, Unit F4

Wakefield, RI 02879

tel. (401)6427545

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Hours: 11 AM - 9 PM

Closed WEDNESDAYS

Dine In | Take Out | Delivery

TAJRHODEISLAND.COM

APPETIZERS

Cauliflower 65/\$10

Sweet and tangy fried cauliflower sautéed with garlic and garnished with fresh herbs.

Samosas/\$7

Fried pastry shells stuffed with roasted cumin potatoes and peas.

MO:MO: (Steamed/Fried/Chili)/\$12

Nepalese/Himalayan dumplings stuffed with seasoned ground chicken and scallions.

Chili (Chicken/Paneer/Shrimp)/\$11

Your choice of protein pan fried and sautéed with bell peppers and red onions in a sweet and sour sauce.

Chowmein(VEG/Chicken/Shrimp)/\$12

Nepalese noodles, wok fried with vegetables and your choice of protein.

Gobi Manchurian/\$10

Crispy cauliflower florets tossed in a spicy, sweet and tangy manchurian sauce.

Samosa Chaat/\$8

Samosas, mixed in spicy chickpeas and homemade yogurt.

Pakodas (Veg/Chicken/Paneer/Fish)/\$9

Deep-fried fritters. Your choice of food, coated in chickpea batter and deep-fried.

Chicken Tikka/\$9

Cubed tandoori chicken pieces marinated in spiced yogurt mixture and then grilled.

Crispy Okra/\$9

Deep-fried Okra fritters, coated in chick pea batter.

SOUPS

Kale Mushroom Soup/\$6

Tuscan kale and mushroom, flavored with onion, garlic and oriental spices.

Tomato Soup/\$6

Rich and fragrant tomato soup, with a touch of Indian spices.

Saffron Mussel Stew/\$9

Ultimate soup for any seafood fan, cooked with garlic and garnished with saffron.

Lentil Soup/\$6

Classic Indian yellow Daal.

Please inform your server if you have any food allergies.

Food may contain traces of nuts. Please check with your server.

 =Gluten Friendly

 =Vegan

 =Non-Dairy



FRESH BREADS

Naan/\$4

Indian flatbread freshly baked in a clay oven.

Gluten free option/\$4

(Garlic/Onion/Chili) +\$2

Taj's Special Naan/\$7

Date&Coconut/Honey Ginger/Pesto/Rosemary/Avocado

Roti/\$4

Plain whole wheat flour tortilla.

Poori/\$4

Deep-fried whole wheat tortilla.

Parantha (Plain/Aaloo/Paneer)/\$6

Whole wheat flatbread, pan-seared in butter, plain or stuffed with your choice of stuffing.

Peas and Potatoes Kulcha/\$6

Oven baked Flatbread stuffed with spiced peas and potatoes filling.
add cheese +\$1

Bread Basket/\$12

Plain naan, Garlic naan and a bread of your choice from above. (excludes specials)

DOSA

Potato/Paneer/Chicken/\$12

Crispy grilled rice & lentil crepe, served with Sambar(lentil soup) and your choice of stuffing.

SALAD

House Salad/\$8

Romaine lettuce, tomatoes, red onion, chickpeas, topped with dry roasted mixed nuts, garbanzo beans and dried cranberries.

Mango Salad/\$8

Fresh cut mangoes, tossed with Romaine lettuce, tomatoes, red onion, chickpeas, topped with dry roasted mixed nuts and dried cranberries.

Add (Chicken/Shrimp/Paneer/Tofu) +\$2


- Balsamic Vinaigrette, Olive Oil.


- Tamarind and Green Chutney Dressing.

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Lunch portions served until 3 PM, everyday.

Served with a choice of Basmati White or Brown Rice

TANDOOR

Chicken Tikka/\$11/\$19 

Skinless and chicken breasts marinated in freshly ground spices, grilled in a clay oven.

Saffron Chicken Kabab/\$11/\$19 

Chicken marinated in lemon juice, saffron and minced onion and grilled in a clay oven.

Achari Chicken/\$11/\$19 

Native to North of India, this dish incorporates achar(pickles), grilled to perfection.

Tandoori Chicken/\$20 

Tandoor roasted bone-in chicken marinated in yogurt and spices.

Chicken Malai Tikka/\$10/\$18 

Chicken marinated in cheese, cashew, and cream-based marination, and then grilled.

Lamb Chops/\$25 

Bone in Meat, marinated overnight and pan-seared with special herbs and spices, 5pcs. Served in a bed of mashed potatoes.

Tandoori Salmon/\$23 

Pink Salmon marinated with special spices and grilled in a clay oven.

Paneer Tikka/\$14 


Indian Cottage cheese marinated in yogurt, herbs & spices, grilled in a clay oven.

Taj's special Mixed Grill/\$26 

"A little bit of everything"

(lamb chops, tandoori chicken, saffron chicken kabab & shrimp)

HOUSE BIRYANI

Vegetable/Jackfruit/\$10/\$18  

Chicken/Shrimp/\$11/\$20  


Lamb/Goat/\$21 

Your choice of protein or vegetable slow cooked with basmati rice and other spices.

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ENTRÉES CHICKEN

Chicken Tikka Masala/\$11/\$19

Roasted marinated chicken chunks in spiced tomato and cream based sauce.

Butter Chicken/\$10/\$18

Tandoor roasted chicken in a buttery tomato sauce.

Chicken Korma/\$11/\$19

Roasted chicken cooked with cashew nut paste and garam masala.

Chicken Saag/\$10/\$18

Chicken and spinach, cooked with Indian herbs & spices.

Chicken Vindaloo/\$10/\$18

Originated in the Goa region of India, Chicken and potatoes cooked in red chilis, ginger and other masalas.

Chicken Karahi/\$10/\$18

Chicken stew in tomatoes, garam masala, cooked in a cast iron pan.

Madras Chicken/\$10/\$18

Chicken cooked in fresh spicy tomato reduction, tamarind and coconut masala.

Chicken Curry/\$10/\$18

Chicken stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chilis and a variety of spices.

Add mushroom/+\$1

Kaddu Chicken/\$19

Chicken stewed in a pumpkin purée, coconut milk and Indian spices.

Lemon Chicken/\$18

Boneless chicken breasts cooked in lemon and pepper seasoning.


Mango Chicken/\$18

Chicken stewed in coconut cream, mango purée and garam masala.

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P E S C A T A R I A N

Fish Curry/\$11/\$21

Fish stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chilis and a variety of spices.

Madras Fish Curry/\$11/\$21

Fish cooked in fresh spicy tomato reduction, tamarind and coconut masala.

Shrimp Curry/\$11/\$21

Shrimp stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chilis and a variety of spices.

Hot Garlic Shrimp/\$11/\$21

Plump shrimp cooked with soy sauce, hot chili peppers and garlic.

Shrimp Vindaloo/\$11/\$21

Shrimp and potatoes cooked in red chilis, ginger and garam masala.

L A M B

Lamb Curry/\$21

Lamb stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chilis and a variety of spices.

Lamb Vindaloo/\$21

Lamb and potatoes cooked in red chilis, ginger and garam masala.

Lamb Rogan Josh/\$21

Lamb slow-cooked with intense spices in a creamy tomato curry sauce.

Lamb Saag/\$21

Lamb and spinach cooked with green chilis, garlic and other spices.

Lamb Karahi/\$21

Lamb stew in tomatoes, garam masala, cooked in a cast iron pan.

G O A T

Goat Curry/\$20

Goat stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chilis and a variety of spices

Goat Karahee/\$20

Goat stew in tomatoes, garam masala, cooked in a cast iron pan.

Goat Bhuna/\$21

Pan-fried goat curry, cooked with fenugreek leaves, spices and bell pepper.

Daal Gosh/\$20


Comfort dish makes with Goat, cooked to a soupy consistency by using a variety of lentils and spices.

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VEGETERIAN/ VEGAN

Tofu/Paneer Karahi/\$9/\$16

Tofu or Paneer stew in tomatoes, garam masala, cooked in a cast iron pan.

Chana Masala/\$9/\$15

Boiled chickpeas, cooked in a tomato-onion gravy and oven roasted spices.

Jackfruit Masala/\$9/\$16

Jackfruit cooked in a tomato-onion gravy and oven roasted spices.

Paneer/Tofu Saag/\$11/\$16

Paneer or tofu cooked with cooked spinach, green chilis, garlic and other spices.

Aaloo Gobi/\$10/\$16

Spiced cauliflower and potato stir fry.

Other options: Mushroom or Jackfruit Gobi

Tofu/Paneer with Green Peas/\$10/\$16

Tofu or Paneer with peas, cooked in a tomato based sauce, spiced with garam masala.

Paneer Butter Masala/\$10/\$16

Creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices and Indian cottage cheese.

Malai Kofta/\$11/\$17

Balls made of potato and paneer, deep fried and cooked with a creamy and spiced tomato based curry.

Cottage Cheese & Spinach Kofta/\$11/\$17

North Indian cuisine gravy recipe made with spinach and cottage cheese balls.

Baingan Bharta/\$10/\$16

Grilled eggplant cooked with tomatoes, herbs and spices.

Coconut Mushroom Curry/\$9/\$17

Mushroom stew, cooked in coconut milk and tomato purée.

Daal Makhani/\$8/\$14

Black lentils cooked with butter, cream and other spices.

Tadka Daal/\$8/\$14

Yellow Lentil soup, tempered with ghee fried spices and herbs.

Avocado Korma/\$11/\$18


Plant based creamy, flavorful dish made cooked with cashew nut paste and other spices.

Mixed Veg. Malabar/\$11/\$18

Mixed vegetable stew made with coconut, curry leaves and black pepper.

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DESSERTS/TEA/ SIDES

Rice Pudding/\$6

Rice, slow-cooked in milk topped with dried fruits and nuts.

Gulab Jamun/\$6

Fried balls of dough that are soaked in a sweet, sticky sugar syrup.

Ras Malai/\$6

Cottage cheese balls, soaked in creamy and milky syrup.

Mango Lassi/\$6

Yogurt based mango shake.

Masala Chai/\$5

Milk tea cooked with cinnamon, cardamom and cloves.

Ginger Honey Tea (Caffeine free)/\$4

Ginger Ice Cream/\$5

Turmeric Tea/\$4

Passionfruit Tea/\$4

Mango Chutney/\$4

Rice(Brown/Basmati)/\$4

Papad with Chutney/\$5

Pickle/\$2

Mint, Tamarind & Onion Chutney/\$3

Cucumber Raita/\$4

