

TANDOORI FROM THE CLAY OVEN:

(Served with tikka sauce and basmati rice)

Paneer Tikka Home made cottage cheese/peppers/onion	\$16
Murgh Tikka Chicken /yogurt/garlic/garam masala	\$17
Tandoori Murgh Yogurt/spices	
Half a chicken	\$13
Full Chicken	\$19
Lamb Chops Yogurt / garlic / spices	\$26
Salmon Tikka with Pineapple Salmon / pineapple / tandoori spices	\$22
Hot Garlic Shrimp Kebab Jumbo shrimp / garlic / chili paste	\$22
Chef's Mixed Grill Tandoori chicken / chicken tikka / shrimp / lamb chops / salmon tikka	\$26

DUM BRIYANI's:

Vegetables	\$14
Chicken	\$16
Shrimp	\$19
Lamb	\$18
Goat	\$20

BREADS:

Naan Unleavened / freshly baked bread	\$3
Bullet Naan Freshly baked bread / chilies & cilantro	\$4
Garlic Naan Freshly baked bread / garlic / butter	\$4
Kulcha Stuffed with your choice of Onions or Paneer or Spinach or Potatoes	\$5
Roti Whole wheat bread freshly baked in our oven	\$4
Peshwari Naan Dry fruits / nuts	\$5
Bread Basket Naan, Garlic and Roti	\$8

DESSERTS:

Chickpea Brownie w/Vegan Ice cream V Chickpea / peanut butter	\$6
Rice Pudding Garnished with nuts and dry fruits	\$5
Gulab Jamun Milk dumplings / sugar syrup	\$5
Homemade Ice Cream (Kulfi) Mango / Cappuccino/Malai	\$5
Spiked Berry crumbles w/Vanilla ice cream Berries / butter /oats	\$7
Carrot Halwa Carrot / nuts / milk solids	\$7
Coconut bread pudding Chef's creation	\$8
Assorted Dessert Sampler Carrot halwa / kulfi / gulab jamun / rice pudding	\$10

EXTRAS:

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

BEVERAGES:

Mango Lassi Mango flavored yogurt drink	\$4
Chai Latte Milk / honey / served cold	\$4
Iced Tea or Sweet Green Tea Unsweetened ice tea or sweetened green tea	\$3
Soft Drinks Coke products	\$3
Masala Chai (Hot) Traditional Indian Tea	\$3
Juices Choice of orange / mango / pineapple	\$4
Madras Coffee Traditional South Indian Coffee	\$3
Coffee Regular or Decaf	\$2

Wi-Fi Access Available

Taaza

(540) 342-4773 • Fax (540) 345-4130

www.taazaroanoke.com

DINNER MENU

APPETIZERS:

Roasted Pappad GF Lentil wafers / mint & tamarind chutney	\$3
Masala Pappad GF Onion / tomato / green chilies / cilantro / spices	\$5
Cocktail Samosa Spiced potato / green peas / chickpeas / mint & tamarind chutney	\$6
Vegetable Nut Pakora GF Chickpea flour / mixed vegetables / nuts / mint & tamarind chutney	\$6
Gobi Manchurian Cauliflower florets / onion / bell pepper / Manchurian sauce	\$7
Salt & Pepper Mushrooms Battered Mushroom / onion / bell pepper homemade chili sauce	\$6
Bullet Naan Green chilly/cilantro/mint chutney	\$4
Vegetable Harabara Kebab Vegetables / spices / crumbfried / mint chutney	\$6
Chicken 65 GF Boneless chicken / house blend of spices	\$8
Mustard Garlic Kebab GF Chicken / Dijon mustard / yogurt / garlic garam masala / mint chutney	\$8
Fish chili Mili GF Tilapia / spices / homemade chili sauce / peppers/onions	\$7
Achari Shrimp Jumbo shrimp / pickling spices / mint chutney	\$10
Thaduka Sheekh kebab Minced Lamb / onion / pepper / spices	\$10

SOUPS:

Rasam V, GF \$4
Tomato / tamarind / black pepper / curry leaves

Tomato Tulsi Ginger soup V, GF \$5
Tomato / ginger / garlic / basil / cream / spices
Can be made vegan upon request

SALAD:

Kachumber \$5
Cucumber / tomato / onion / cilantro
homemade lemon dressing

House Salad \$6
Lettuce / tomato / cucumber / spring mix / red onion /
walnuts / cheese blend / w/roasted vinaigrette /
or ask your server for choice of dressing

Greek Salad \$7
Lettuce / spring mix / onions / tomatoes cucumber /
oregano / kalamata olives / feta cheese /
greek dressing / pepperoncini

Add to any salad

Chicken Kebab \$6
Lamb Kebab \$10
Tandoori Shrimp \$10
Tandoori Salmon \$13

SMALL PLATES:

Samosa chat \$10
Chick peas / yogurt / mint & tamarind chutney /
tomatoes / onion / cilantro / straw potatoes /
spices

Assorted Vegetable Platter \$10
Pakora / Samosa / Salt & Pepper mushroom

Chilli Paneer \$10
Paneer / vegetables / spicy chili sauce

Bombay street foods \$10
Pani poori / Bhel mix

Chilli Chicken \$10
Bell peppers / onion / spicy chili sauce

Mini meat platter \$15
Tandoori shrimp / Salmon / Chicken tikka /
Lamb kebab

Asian Fusion Hakka Noodles
Vegetables \$13
Chicken \$15

Honey Lime Salmon \$17
w/baby organic spinach/onion/ corn /
pickled vegetables

MEDITERRANEAN SPECIALITIES:

Falafel w/hummus \$8
Carrot/celery/cucumber

Mediterranean Dips \$13
Hummus / Babaganush / Taziki / celery /
carrot / cucumber / Naan bread / pita chips

Falafel in Naan bread \$11
Cucumber / onion / tomato / lettuce /
taziki sauce served w/hummus

Kebab in Naan bread
Tandoori cooked Chicken or Lamb / onion / tomato /
cucumber / lettuce / hummus

Chicken \$15
Lamb \$16

Chicken Kebab \$16
Marinated chicken breast chunks / onion /peppers /
feta cheese / kalamata olives / rice pilaf

Lamb Kebab \$17
Marinated lamb chunks /onion / peppers /feta cheese /
kalamata olives / rice pilaf

VEGAN AND GLUTEN FREE ENTREES:

(Served with Basmati rice)

Roasted Eggplant Bartha \$14
Tandoor roasted eggplant / onion / tomato / spices

Tofu Stir fry \$14
Fried tofu / asian vegetables / spices

Aloo Gobi Capsicum \$14
Potato / cauliflower / pepper / cumin / onion /
tomato / cilantro

Thaduka Dhal \$14
Yellow lentils / ginger / garlic / cumin / cilantro

INDIAN TRADITIONAL ENTREES:

(Served with Basmati rice)

Malai Kofta \$15
Potato croquettes / cottage cheese / nuts /
dried fruits / rich cream sauce

Bhindi Masala \$15
Okra / Onion / tomato / spices

Channa Pindi \$14
Chick peas / onion / tomato / aromatic spices

Dhal Makhini \$15
Black lentils / spices / butter / cream

Mutter Paneer \$15
Paneer / green peas / creamy curry sauce

CHEF's CREATION:

(Served with Basmati rice)

Portabella Mushroom w/spinach & lentils \$15
Tandoori grilled portabella mushroom / sautéed spinach /
curried lentils / spices

Bhindi Kurkuri \$15
Okra fritters / onion / spices / yellow lentils

Curried Chicken with vegetables \$17
Tandoori chicken breast / vegetables / spices /
curry sauce

Chicken Tikka w/Mango sauce \$17
Chicken chunks / curried mango sauce

Kashmiri Lamb \$24
Tender Lamb chops / mugulai sauce /apricots /
cream / nuts

Masala Grilled Tilapia \$18
Tilapia / spices / curry sauce

INDIAN CLASSICS:

(Served with basmati rice)

Choose your protein:

Mixed Vegetables \$13
Tofu \$13
Paneer \$15
Chicken \$16
Lamb \$19
Goat \$20
Shrimp \$18
Salmon / Tilapia \$18

Choose your sauces:

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

Add to your entrée:

Vegetables \$3
Spinach \$3
Paneer / Tofu \$4
Chicken \$6