

CHANNA MASALA \$12

Garbanzo beans cooked in tomatoes and herbs.

MUSHROOM MATTAR \$13

Mushrooms and green peas cooked in creamy sauce.

BHINDI MASALA \$13

Spiced okra cooked with onions, tomatoes, and herbs.

PANEER KORMA \$13

Homemade cheese cooked in mild cream, with cashews, almonds, and raisins.

PANEER CHILLI \$13

Chunks of homemade cheese cooked with bell peppers, onions, fresh peppers in soy sauce.

PANEER BHURJI \$15

Scrambled homemade cheese cooked with green peas and herbs.

PANEER VINDALOO \$13

Homemade cheese cubes cooked with potatoes in a spicy (tangy) sauce.

BAINGAN BHARATHA \$14

Eggplant baked in the tandoor, sautéed with green peas, herbs and spices.

DAAL MAKANI \$12

Lentils simmered for hours with herbs and spices, then tempered with butter.

TARKA DAAL \$12

Split garbanzo beans sautéed with onions, tomatoes, and cumin seeds.

MIX VEGETABLES \$13

Assorted vegetables sautéed with tomatoes and herbs.

MALAI KOFTA \$13

Dumpling of fresh vegetables cooked with cream sauce with nuts and raisins.

VEGETABLE KORMA \$13

Mixed vegetables cooked in mild cream, with cashews, almonds, and raisins.

ALOO MATTAR \$12

Potatoes and green peas cooked in spicy gravy.

MUSHROOM SAAG \$13

Spinach cooked with mushrooms.

MATTAR PANEER \$13

Homemade cheese cubes & green peas cooked in a creamy sauce.

PANEER KARAHI \$13

Homemade cheese stir-fried with bell peppers, onions, tomatoes, and spices.

ALOO GOBHI \$13

Fresh cauliflower and potatoes sautéed with spices.

PUNJABI ALOO \$12

Tender pieces of potatoes cooked with onion, cumin seeds in tomato sauce.

PANEER BUTTER MASALA \$13

Homemade cheese cubes cooked in creamy tomatoes sauce with exotic nuts, herbs, and spices.

ALOO BROCCOLI \$13

Fresh broccoli and potatoes sautéed with spices.

SIDES

RAITA \$4

MANGO, MINT, ONION, or TAMARIND CHUTNEY (8oz) \$4

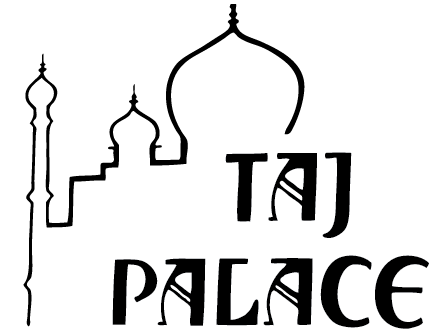
MIX PICKLE \$4**PEAS PILAF \$8****BASMATI RICE \$4****PAPADUM \$4**

MASALA SAUCE \$7 (HALF) \$12 (FULL)

DESSERTS

RICE PUDDING \$5**KULFI \$6****GULAB JAMUN \$5****MANGO PUDDING \$5****MANGO SUNDAE \$9**

BEVERAGES

MANGO LASSI \$5**MANGO JUICE \$5****ICE TEA \$3****HOT INDIAN CHAI \$4****CARBONATED DRINKS \$3**

Indian Restaurant

Lunch Hours:

Monday - Sunday: 11:00AM - 2:30PM

Dinner Hours:

Monday - Sunday: 5:00PM - 10:00PM

2929 Goose Creek Road
Louisville, KY 40241

www.tajpalacelouisville.com

502-423-9692

APPETIZERS

PANEER AFGANI \$16

PANEER 65 \$16

CHICKEN AFGANI \$15

PANEER TIKKA \$16

SPECIAL PAPPADI CHAAT \$14

GOBHI MANCHURIAN \$16

CHICKEN 65 \$16

CHICKEN CHILLI \$16

ALOO TIKKI CHAAT \$11

VEGETABLE PAKORA \$6

CHICKEN PAKORA \$8

PANEER PAKORA \$8

VEGETABLE SAMOSA \$6

SOUPS & SALAD

TOMATO SOUP \$6

YELLOW LENTIL SOUP \$6

VEGETABLE SOUP \$6

MIXED GREEN SALAD \$7

CUCUMBER SALAD \$8

TANDOORI SELECTIONS *(Gluten-Free)*

*All tandoori meats are marinated in yogurt, spices,
and baked in the tandoor (clay oven).*

LAMB CHOPS \$30

TANDOORI MIX GRILL \$26

TANDOOR CHICKEN \$15 (HALF) \$25 (FULL)

TANDOORI SHRIMP \$21

TANDOORI FISH \$21

LAMB SEEKH KABAB \$19

CHICKEN TIKKA KABAB \$17

RESHMI CHICKEN \$17

BIRYANIS -NORTH INDIAN STYLE *(Gluten-Free)*

*Basmati rice cooked with fresh herbs, spices, nuts
and raisins*

CHICKEN BIRYANI \$15

SEAFOOD BIRYANI \$19

Fish and Shrimp

VEGETABLE BIRYANI \$14

Assorted Vegetables

LAMB BIRYANI \$19

GOAT BIRYANI *(with bones)* \$19

BREAD SELECTIONS

BREAD BASKET \$12 *(Garlic Naan, Aloo Naan, Plain Naan)*

PLAIN NAAN \$3

SPINACH NAAN \$5

TANDOORI ROTI \$3

PANEER KULCHA \$5

GARLIC NAAN \$5

KASHMIRI NAAN \$6

ALOO NAAN \$5

ONION KULCHA \$5

CHICKEN NAAN \$6

MINT PARATHA \$5

CHILLY NAAN \$6

MEAT ENTREES *(Gluten-Free)*

*Choose a sauce and a meat from below and create your perfect
entree.*

Chicken \$16

Fish \$19

Lamb \$19

Shrimp \$19

Goat *(with bones)* \$19

CURRY

Ginger, garlic, and tomato sauce.

KORMA

Cream sauce with nuts and raisins.

PUNJABI

Traditional punjabi heavy brown sauce.

MADRAS

Spicy red chilli sauce.

SAAG

Fresh spinach cooked with a cream sauce.

ROGAN JOSH

Curry sauce made with yogurt, tomatoes and herbs.

BUTTER MASALA SACUE

Fresh tomato sauce with butter, ginger, dried fenugreek and nuts.

TIKKA MASALA

Creamy tomato sauce with nuts.

BHUNNA

Onions and bell peppers in a hot an spicy sauce.

KADHAI

Stir fry with tomatoes, bell peppers, and onions.

VINDALOO

Spicy and tangy sauce made with potatoes and vinegar.

JALFREZZI

Assorted vegetables with mild spices.

VEGETARIAN ENTREES *(Gluten-Free)*

SAAG PANEER \$13

Spinach cooked with homemade cheese and herbs.

ALOO SAAG \$13

Spinach cooked with potatoes and herbs.

CHANNA SAAG \$13

Spinach cooked with garbanzo beans.