



706-414-8033

http://www.augustatogo.com

# Taj of India

## Beverages

Masala Tea	\$3.00
Iced Tea	\$3.00
Sprite	\$3.00
Coke	\$3.00
Diet Coke	\$3.00
Mango Lassi	\$4.20
Bottled Water	\$3.59
Soda Water	\$3.59
Sparkling Water	\$3.59

## Salad

House Salad	\$5.99
<i>Mix of iceberg lettuce, tomatoes, cucumber and onion.</i>	
Kachumber Salad	\$7.19
<i>Chopped onion, tomatoes, cucumber and chat masala.</i>	
Chickpea Salad	\$7.19
<i>Chickpeas mixed with tomatoes and onions garnished with fresh cilantro.</i>	
Raita	\$4.20
<i>Yogurt with cucumbers, onions and tomatoes.</i>	

## Appetizers

Vegetable Samosa (2)	\$6.60
<i>Vegetable turnover stuffed with potatoes and peas.</i>	
Vegetable Pakora	\$6.60
<i>Onions, cauliflower and potatoes.</i>	
Onion Bhaji	\$7.14
Paneer Pakora	\$8.39
<i>Fresh homemade cheese deep fried coated in chickpea flour.</i>	
Hara Bhara Kabab	\$11.99
<i>Vegetarian kebab made of spinach, green peas, potatoes &amp; aromatic spices. (4pcs)</i>	
Seekh Kabab	\$16.79
<i>Lean lamb mixed with exotic herbs and spices slowly roasted in tandoor.</i>	
Murgh Malal Tikka	\$15.59
<i>Mild creamy kabab made from chicken breast roasted in tandoor.</i>	
Chicken Tikka	\$15.59
<i>Boneless chicken breast chunks roasted in tandoor with herbs and spices.</i>	
Chicken Lollipop	\$16.79
<i>Marinated and deep fried chicken drumettes.</i>	
Tandoori Chicken-Full	\$19.19
<i>Chicken marinated in secret herbs and spices roasted in tandoor.</i>	
Tandoori Chicken-Half	\$14.39
<i>Chicken marinated in secret herbs and spices roasted in tandoor.</i>	
Tandoori Shrimp	\$19.19
<i>Marinated fried jumbo shrimp served with chutneys.</i>	
Tandoori Platter	\$28.79
<i>A mix of seekh kabab, murgh malal, tandoori and tandoori shrimp.</i>	

## Attention Customers

***Dine-in prices may vary. Not all menu items may be available for delivery. If you need assistance with your order, please call (706) 414-8033.***

## Vegetarian

Malal Kofta	\$16.79
<i>Shallow fried potatoes and cheese balls cooked in creamy tomato sauce.</i>	
Okra Bhaji	\$15.59
<i>Okra cooked in tangy onion tomato gravy.</i>	
Dal Makhani	\$15.59
<i>Black lentils cooked with fresh herbs and spices sauteed in butter and garnished with fresh coriander.</i>	
Dal Fry (Yellow)	\$15.59
<i>Yellow lentils with herbs and spices.</i>	
Vegetable Jalfrezi	\$15.59
<i>Mixed fresh vegetables including cauliflower, green pepper, carrots, onions, etc.</i>	
Matar Mushrooms	\$15.59
<i>Green peas cooked with fresh mushrooms in aromatic curry sauce.</i>	
Navratan Korma	\$16.79
<i>Mixed vegetables in creamy cashew nuts sauce.</i>	
Shahi Paneer	\$16.79
<i>Homemade cheese cooked in rich tomato onion gravy.</i>	
Paneer Tikka Masala	\$16.79
<i>Homemade cheese cooked with green peppers and onions.</i>	
Paneer Bhurji	\$16.79
<i>Grated cheese cooked with tomato and peas.</i>	
Paneer Makhani	\$15.59
<i>Homemade cheese cubes in rich creamy tomato gravy.</i>	
Saag Paneer	\$15.59
<i>Fresh homemade cheese cubes cooked in a spinach gravy.</i>	
Matar Paneer	\$15.59
<i>Fresh homemade cheese cubes cooked with green peas in onion tomato gravy.</i>	
Eggplant Bhartha	\$14.39
<i>Roasted eggplant cooked with secret herbs, green peas and tomatoes.</i>	
Gobhi Masala	\$14.39
<i>Cauliflower and potatoes cooked with delicate spices.</i>	
Pindi Channa	\$14.39
<i>Chickpeas with onion tomato gravy.</i>	
Eggplant Masala	\$15.59
<i>Eggplant cooked in rich onion and tomato gravy.</i>	

## Non-Vegetarian

Chicken Curry	\$16.79
---------------	---------

## Taj Specials

Tandoori Lamb Chop	\$34.79
<i>Juicy lamb chops marinated and cooked in tandoor served with veggies.</i>	
Chilli Chicken	\$20.39
<i>Battered fried boneless chicken pieces tossed in chilli garlic sauce with onions and peppers.</i>	
Goat Curry	\$20.39
<i>Goat cooked in curry sauce.</i>	
Goat Korma	\$20.39
<i>Cooked in cashew nut raisin gravy</i>	
Lamb Korma	\$20.39
<i>Cooked in cashew nut raisin gravy</i>	
Chicken Pasanda	\$20.39
<i>Chicken cubes cooked with onions and peppers in creamy sauce.</i>	
Badami Murgh	\$20.39
<i>Mild chicken murgh in almond gravy.</i>	
Chilli Paneer	\$17.99
<i>Homemade cheese cubes tossed in chilli garlic sauce with onions and peppers.</i>	

## Bread

Naan	\$2.99
Garlic Naan	\$3.59
Cheese Naan	\$4.79
Chilli Naan	\$3.59
Onion Naan	\$3.59
Peshawari Naan	\$4.79
<i>Stuffed with coconut and nuts.</i>	
Keema Naan	\$4.79
<i>Stuffed with minced lamb.</i>	
Roti	\$2.99
<i>Whole wheat flour.</i>	
Garlic Roti	\$3.59
Tawa Paratha	\$3.60
Stuffed Paratha	\$4.79
<i>Stuffed with potatoes.</i>	

## Desserts

Gulab Jamun	\$6.60
Rice Pudding	\$6.60
Kulfi-Mango	\$6.60
Kulfi-Pistachio	\$6.60
Rasmalai	\$6.60
<i>Stuffed with potatoes.</i>	

Tandoori Fish \$19.19  
*Fresh salmon marinated in yogurt, herbs and spices.*

## **Biryanies**

Vegetable Biryani \$16.79  
*Mixed vegetables simmered in exotic spices mixed with basmati spices.*

Chicken Biryani \$19.19  
*Chicken cubes simmered in exotic spices mixed with basmati spices.*

Lamb Biryani \$20.39  
*Lamb cubes simmered in exotic spices mixed with basmati spices.*

Goat Biryani \$20.39  
*Goat cubes simmered in exotic spices mixed with basmati spices.*

Shrimp Biryani \$20.39  
*Shrimp cubes simmered in exotic spices mixed with basmati spices.*

Meat Lovers Biryani \$23.99  
*Mix of chicken, lamb, goat and shrimp simmered in exotic spices mixed with basmati spices.*

## **Rice**

Rice \$2.39  
*Plain basmati rice*

Jeera Rice \$5.99  
*Sauteed rice with cumin seeds.*

Peas Pulao \$7.19  
*Sauteed rice with green peas.*

Pulao Rice \$8.39  
*Sauteed rice with mixed vegetables.*

*Boneless chicken cooked in a thick tomato and onion sauce.*

Chicken Saag \$17.99  
*Chicken cubes cooked with pureed spinach.*

Chicken Korma \$17.99  
*A chicken delicacy cooked in a rich cashew nut based gravy.*

Chicken Tikka Masala \$17.99  
*Cubes of white chicken breast tandoori style cooked in rich onion and tomato gravy.*

Butter Chicken \$17.99  
*Chicken cubes cooked in tandoor then simmered in rich creamy tomato gravy.*

Chicken Vindaloo \$19.19  
*Hot & spicy chicken cubes cooked with vinegar and potatoes.*

Chicken Chettinad \$19.19  
*Hot & spicy black peppered chicken from South India.*

Chennai Kozhi Curry \$19.19  
*Chicken cooked in a tangy tomato, onion and coconut gravy.*

Chicken Jalfrazi \$19.19  
*Chicken cooked with fresh mixed vegetables.*

Chicken Mushrooms \$19.19  
*Chicken cooked with fresh mushrooms.*

Lamb Curry \$17.99  
*Cubes of lamb cooked in thick tomato onion gravy made out of exotic spices and herbs.*

Lamb Roganjosh \$19.19  
*A lamb delicacy cooked with aromatic spices and yogurt*

Lamb Kadai \$19.19  
*Lamb cooked with green peppers.*

Lamb Saag \$19.19  
*Lamb with spinach.*

Lamb Vindaloo \$20.39  
*Hot & spicy treat cooked with vinegar and potatoes.*

Lamb Madrasi \$20.39  
*Lamb cubes cooked in rich coconut gravy.*

Lamb Mushrooms \$19.19  
*Lamb cooked with fresh mushrooms.*

Fish Curry \$19.19  
*Chunks of fresh salmon cooked in curry and garnished with fresh cilantro.*

Shrimp Curry \$19.19  
*Shrimp cooked with thick curry sauce.*

Shrimp Vindaloo \$20.39  
*Hot & spicy treat with vinegar and potatoes.*

Shrimp Jalfrezi \$20.39  
*Shrimp cooked with mixed vegetables.*

Prawn Balchao \$20.39  
*Favorite tangy GOAN dish.*