

TARU

— ON THE HILL —

CONTEMPORARY INDIAN FOOD

SNACK ATTACK



CRUNCHY BHAJI VG 5.95
Savory snack made by coating thinly sliced onions in a spiced batter and deep-frying them until crisp and golden

GARLIC VOLCANO SHROOMS 6.95
Button mushrooms pan fried with onion, capsicum, chili, and tossed with garlic and soya sauce

PANEER TIKKA GF 7.95
Marinated cubes of paneer in a spiced mixture that includes crushed walnuts then cooked in tandoor until lightly charred

CHILLI CUBE CHAOS GF V 6.95
Cubes of paneer that are lightly fried and tossed in a spicy, savory sauce with vegetables

CHICKEN 65 6.95
Popular spicy appetizer made with bite-sized pieces of chicken that are marinated in yogurt, spices and herbs, then deep fried until crisp

FIRECRACKER CHICKEN 7.95
Boneless Pieces of chicken that are lightly battered and fried, then stir-fried with vegetables in a spicy, savory sauce

TARU'S SPECIAL WINGS GF 7.95
Chef special spiced Grill wings

MALAI MELT TIKKA GF 8.95
Mild, Rich tandoori style dish where chicken is marinated in creamy mix of yogurt, cream and cheese, then grilled in tandoor until lightly charred

CLUCKIN' TIKKA 8.95
Tender, boneless chicken marinated in creamy yogurt, aromatic spice, garlic, ginger and fresh herbs, then flame grilled in a tandoor until lightly charred and juicy

SEEKH SENSATION GF 7.95
A very popular South Asian dish made with Spiced minced meat, traditionally formed into cylindrical shapes on long skewer and grilled over a tandoor

AMRITSARI FISH PAKORA 8.95
Popular North Indian appetizer made by marinating piece of white fish in spices, coating them in a gram flour batter, and deep-frying them until crisp and golden

PAN SEARED SCALLOPS 9.95
Crusted pan seared scallops served with kadahi spices salsa

PURI PARADISE VG GF 5.95
Puffed rice, raw mango, tamarind, Sev and yogurt

GOL GAPPA GONE WILD V 6.25
Popular Indian Street food- crispy hollow puris served with spiced potato, chickpeas, chutney, and tangy flavored water eaten in one bite

TARU'S KALE CHAAT V 6.95
Kale fried in rice flour topped with masala chickpeas, sweet yogurt and tamarind sauce

PUNJABI SAMOSA CHAAT V 7.95
A bold, tangy, spicy street snack where crispy samosas are broken up and loaded with chole (chickpea curry), yogurt, chutneys, and crunchy toppings



CHAAT'S WHAT I LIKE

TANDOORI THUNDER



TANDOORI BROCCOLI GF V 10.95
Smoky, spiced Indian appetizer where broccoli is coated in a tandoori marinade(yogurt+spices) and then Grilled in Clay oven until slightly charred

TIKKA SHASH SMASH GF 13.95
A vibrant, flavor-packed dish made with succulent pieces of chicken tikka and served on hot sizzler

SMOKY BHATTI JHINGA 17.95
Smoky, North Indian-style grilled King Prawn which marinated in a rich mix of yogurt, garlic, ginger, lemon juice and aromatic spices

TANDOOR KASHMIRI CHOPS 15.95
Lamb chops marinated overnight with green herbs and spices, yogurt and then grilled in traditional clay oven

CLAY OVEN COSMIC SALMON 15.95
Fusion-style Salmon that marinated in traditional Indian spices, yogurt and herbs

TANDOORI WHOLE SEABASS 19.95
South Aian-inspired dish where a whole seabass is marinated in spiced yogurt mixture and cooked at very high heat in tandoor

MIX GRILL 20.95
Served on sizzler our house mix- Chicken Tikka, Malai Tikka, Chicken Wings, Lamb Chops, Seekh Kebab



CHEF'S SHOW OFF

RAILWAY LAMB 15.95
A Mild, slightly creamy Indian curry that traces its origins back to the British colonial railway dining cars in India. Tender pieces of Lamb slow cooked in a lightly spiced sauce

RAJASTHAN LAAL MASS 16.95
A Fiery meat curry from the Indian state of Rajasthan, known for its intense heat and deep red color. Slow cooked Lamb in a rich gravy of onions, garlic, yogurt and a large amount of dried red chilies

CHICKEN MALABAR 15.95
A Rich, coastal South Indian Dish from the Malabar region of Kerala, known for its aromatic spices and creamy, slightly coconut-based gravy

MANGALOREAN KING PRAWNS 19.95
A coastal seafood dish inspired by the cuisine of Mangaluru known for its bold spices and coconut-rich cooking style

NALLI NIHARI 17.95
Lamb shank cooked overnight and then prepared in chefs' special gravy

PANEER LABABDAR 15.95
Soft cottage cheese cooked in a creamy, mildly spiced tomato-based gravy

TANDOOR GARLIC CHILLI CHICKEN 15.95
Full Butterfly Chicken marinated in yogurt, fresh green herbs and ground spices, cooked in clay oven and then served on a Bed of Rice



MARKET SPECIAL

21.95 EACH-(Served with Pilau rice and Plain Naan bread)

OG BUTTER CHICKEN

Rich, creamy curry made with marinated chicken cooked in a buttery tomato-based sauce flavored with spices

CHICKEN TIKKA MASALA

Marinated grilled pieces of chicken cooked in a rich, spiced tomato-based sauce

CHICKEN CHANGEZI

Flavorful East African-style chicken curry, popular in Tanzania and Kenya. It features chicken cooked in a rich, aromatic sauce made with onions, tomatoes, garlic, ginger, spices, and coconut milk

NAWABI LAMB

A rich, royal-style lamb dish inspired by the cuisine of the Nawabs (rulers and aristocrats in Mughal-era India). Its slow cooked, creamy and mildly spiced curry

DAL MAKHANI AND PANEER MASALA

Rich, creamy lentil curry from the Punjab served together with Paneer masala which is spiced tomato and onion gravy cottage cheese

CHICKEN OR LAMB SAAG

Tender Chicken/Lamb cooked in a spiced, creamy spinach-based sauce

CHICKEN OR LAMB JALFREZI

Most popular medium-hot dish cooked with fresh bell peppers, tomato and onions

CHICKEN OR LAMB VINDALOO

Most famous 'hot' curry which comes from Goa in India, originally influenced by Portuguese cooking, and it's known for its sharp, fiery, tangy flavor

CHICKEN OR LAMB MADRAS

Classic British-Indian curry that sits firmly in the "hot but manageable" category

CHICKEN OR LAMB BHUNA

Its rich, concentrated flavor and thick, clingy sauce rather than lots of gravy

CHICKEN OR LAMB DHANSAK

Meat and lentils cooked together in rich Gravy which gives sweet, sour, spicy, and slightly earthy flavor

CHICKEN OR LAMB KADAI

Medium to hot curry that cooked with garlic, ginger, onions, tomatoes and spices

Fragrant rice with your choice below, layered together and finished on low heat, allowing flavors to meld and it covered with the layer of thin bread (Served with Raita)

VEGETABLE DUM BIRYANI

CHICKEN DUM BIRYANI

LAMB DUM BIRYANI

KING PRAWN DUM BIRYANI

BASMATI RICE

SAFFRON RICE

LEMON RICE

EGG FRIED RICE

NAAN OF YOUR BUSINESS

TANDOORI ROTI	3.45
PLAIN NAAN	3.45
BUTTER NAAN	3.95
GARLIC NAAN	3.95
GARLIC CHILLI NAAN	3.95
CHEESE NAAN	3.95
KEEMA NAAN	4.95
LACHHA PARATHA	4.45
PANEER PARATHA	6
ALOO PARATHA	5.50
PUNJABI ONION KULCHA	5.50
DESI SPECIAL KULCHA	6.95
(Aloo, paneer, onion, coriander and chili)	
HOUSE SPECIAL NAAN-E MUGHZIAT	6.25
(Filled with coconut, sultanas and oriental nuts)	



PERFECT PAIRINGS

(SIDE 7.95, MAIN 9.95)

PUNJABI SUKHI SABZI	ve
BOMBAY ALOO	ve
SAAG BHAJI	v ve
SAAG ALOO	v
SAAG PANEER	v
ALOO GOBI	ve
BHINDI DO PYAZA	ve
CHANA MASALA	ve
PANJABI TADKA DAL	ve
DAL MAKHANI	v
MUSHROOM BHAJI	ve



FLAVOR BOOSTERS

HOUSE SPECIAL RAITA	v	4.95
KACHUMBER SALAD	ve	4.95
PUNJABI SALAD	ve	4
GREEN SALAD	ve	4.50
PLAIN YOGURT	v	3.50



SWEET ENDINGS

CHOCOLATE BROWNIE	6.95
RASMALAI	6.95
GAJAR KA HALWA	5.95
PISTACHIO/MANGO KULFI	5.50
VANILLA/STRAWBERRY	5.50
COCONUT ICE CREAM	
LEMON/MANGO SORBET	5.50



ALL TIME FAVORITE

RICE & SHINE

