



205-823-7524

<http://www.thetakeoutbham.com>

.Taj India

Drinks provided by The TakeOut Bham

Bottles of soda, water.

Bottles

All Soda are 20 ounce bottles not including Red Bull and Tea

WE WILL SUSPENDING DRINKS SALES FOR THE FORESEEABLE FUTURE IN ORDER TO PROTECT OUR DRIVER PARTNERS

SORRY FOR THE INCONVENIENCE

Pepsi	\$2.49
Diet Pepsi	\$2.49
12oz Red Bull	\$5.29
12oz Sugar Free Red Bull	\$5.29
Dr. Pepper	\$2.49
Coke	\$2.49
Diet Dr. Pepper	\$2.49
Diet Coke	\$2.49
Sprite	\$2.49
Mountain Dew	\$2.49
Diet Mountain Dew	\$2.49
Bottle Water	\$1.99
20 ounce bottle	

Thali Lunch Specials

Thali #1	\$8.99
-2 Fritters on a bed of rice - Cup of Lentils of the day - Naan (Bread) - Sag (Creamed spinach cooked with onions, tomatoes and a blend of spices) - Navrattan Korma (Farm fresh seasonal vegetables with cheese and nuts in a mild creamy sauce) - Gulab Jammun (Desert)	
Thali #2	\$8.99
-2 Fritters on a bed of rice -Cup of Lentils of the day -Naan (Bread) -Bengen Bhartha (Grilled pureed eggplant cooked with onions, tomatoes and fresh herbs) -Punjabi Kadhi Pakora (Yogurt curry tempered with gram flour, spices, and vegetable dumplings) -Gulab Jammun (Desert)	
Thali #3	\$8.99
-2 Fritters on a bed of rice -Cup of Lentils of the day -Naan (Bread) -Sag (Creamed spinach cooked with onions, tomatoes and a blend of spices) -Chana Masala (Garbanzo beans in a special blend of fresh roasted spices and tamarind pulp) -Gulab Jammun (Desert)	
Thali #4	\$8.99
Thali #4 Comes with: -Cup of Lentils of the day -Naan (Bread) - Keema Matter (Minced lamb with green peas, tomatoes fresh herbs and spices) -Tandoori Chicken (Chicken leg pieces marinated in yogurt and spices) -Chicken Korma (Chicken cooked in a moderately spiced cream sauce with nuts,	

Taj India

Birmingham's Oldest Indian Restaurant
2226 Highland Ave Birmingham, AL
35205

House Specialties

House Special Thali	\$19.95
Chicken Tikka, Tandoori Chicken, Lamb Tikka, Chicken Korma, Lamb Roganjosh, Bengan Bhartha, Basmati Rice, Tandoori Naan Bread, Raita and Gulab Jamun.	
House Special Thali For Two	\$33.95
Chicken Tikka, Tandoori Chicken, Lamb Tikka, Chicken Korma, Lamb Roganjosh, Bengan Bhartha, Basmati Rice, Tandoori Naan Bread, Raita and Gulab Jamun.	
Chef Special Thali	\$19.95
Tandoori Chicken, Shish Kabab, Chicken Tikka, Shrimp Makhni, Chicken Tikka Masala, Sag Paneer Basmati Rice, Tandoori Naan Bread, Raita and Gulab Jamun.	
Chef Special Thali For Two	\$33.95
Tandoori Chicken, Shish Kabab, Chicken Tikka, Shrimp Makhni, Chicken Tikka Masala, Sag Paneer Basmati Rice, Tandoori Naan Bread, Raita and Gulab Jamun.	

Fragrant Lamb

Served with Basmati rice

Lamb Roganjosh	\$13.95
Lamb in a classic Kashmir style dish with tomatoes, yogurt and spices. Medium spiced	
Lamb Korma	\$13.95
Lamb in moderately spiced coconut cream sauce with nuts and raisins. Fairly mild	
Lamb Badami	\$13.95
Lamb cooked in a ground almond, cashewnut and poppy seeds sauce mallowed with coconut, Mild to Medium spicy	
Lamb Sagwala	\$13.95
Tender morsels of lamb simmered in a delicately spiced creamed spinach. A must for spinach lovers. Medium	
Lamb Jalferizi	\$13.95
Boneless lamb marinated with ground spices & sauteed with tomatoes, onions, bell pepper & cabbage. Medium spicy	
Lamb Dhansak	\$13.95
Lamb cooked in a moderately spiced black lentil sauce. Great over basmati pillav. Medium spicy	
Lamb Tikka Masala	\$13.95
Boneless pieces of marinated lamb tikka cooked in tandoor immersed in creamed coconut butter sauce. Medium spicy	
Goat Meat Curry	\$13.95
Goat meat on the bone cooked in a spiced rich masala. Medium to spicy	

Tandoori Specialties

Tandoor is the name of a vat shaped clay oven that is heated with mesquite wood, charcoal or even natural gas. The oven produces extremely high temperatures, sealing the succulent juices of various marinated meats, keeping them moist, tender and flavorful, as all fats being eliminated during the high temperature cooking process. This tandoori delicacy is then served directly from the clay oven on hot sizzling platters to your table

Tandoori Chicken	\$12.95
Chicken leg pieces marinated in yogurt and spices roasted in clay oven	
Tandoori Fish Tikka	\$15.95
Cubes of Fish marinated in the traditional style and baked in the clay oven.	
Lamb Tikka	\$15.95
Boneless lamb marinated in a blend of rich herbs and spices, char grilled	
Chicken Tikka	\$12.95
Boneless morsels of chicken marinated in yogurt and fresh ground spices, chargrilled	
Shish Kabab	\$12.95
Minced lamb with onions, herbs and spices roasted in tandoor	
Tandoori Shrimp Phuljhari	\$15.95
Prawns marinated with fennel, green cardamom, and saffron and cooked in the tandoor. Served on a bed of sliced onions, bell pepper and cabbage sizzler	
Mixed Grill	\$14.95
A delightful change from the usual grill - Tandoori chicken, shish kabab, chicken tikka and lamb tikka. Served on a bed of bell peppers, onions and cabbage	
Paneer Tikka	\$11.95
Seasoned chunks of home made cottage cheese baked with bellpeppers, cabbage and onions	
Tandoori Shimla Mirch	\$11.95
Fresh bell peppers stuffed with spiced grated vegetables roasted in clay oven	
Tempting Rice Dishes	
Basmati - A variety of rice grown in the foot hills of Himalyan mountain range. When cooked it never sticks together and has a nutty flavored taste to it. In our restaurants we have always used top quality Basmati rice imported from India. Biryanis may be ordered as a main course or an extra side dish.	
Served with raita.	
Vegetable Biryani	\$9.95
Saffron flavored basmati rice	

raisins, and saffron) -Gulab Jammun (Desert)

Appetizers

Dal Shorba / Tomato Shorba	\$2.95
<i>Choice of tangy tomato soup or light refreshing puree of lentils with fresh herbs and spices</i>	
Palak Ka Shorba	\$2.95
<i>A classic spinach soup - light refreshing creamed fresh spinach leaves with herbs and spices</i>	
Mulligatawny Soup	\$3.50
<i>A delicately spiced chicken and rice soup</i>	
Vegetable Pakora	\$3.95
<i>Fresh vegetables soaked in a batter of special roasted ground spices and yellow gram flour, deep fried to crisp perfection</i>	
Onion Bhaji	\$3.95
<i>Thinly sliced onions coated in spiced gram flour batter and deep fried</i>	
Palak Ki Tikkiya	\$3.95
<i>Spinach and Potato patties spiced with fresh herbs and spices, served with medley of chutneys</i>	
Samosa Chat	\$3.95
<i>Indian roadside fare - Crisp pancakes stuffed with mix vegetables served on the bed of spiced chick peas and topped with chutneys</i>	
Sev Betata Puri	\$3.95
<i>The seaside attraction of Bombay - Small biscuit like puris covered with cubed boiled potatoes, onions, cucumber & tomato topped with fine gram flour straws, mint and tamarind chutney</i>	
Gobhi Pakora / Chili Pakora	\$3.95
<i>Choice of Cauliflower florets, or sliced Jalapenos napped in spice gram flour and crisp fried</i>	
Chilli Pakora	\$3.95
<i>Sliced jalepenos napped in spiced gram flour and crisp fried.</i>	
Paneer Pakora	\$4.95
<i>Homemade cottage cheese slices, napped in spiced gram flour batter and crisp fried</i>	
Bhel Puri	\$3.95
<i>A mixture of rice puffs, gram flour straws, leavened flour sticks, with onions, cucumber and tomatoes, tossed with chutneys</i>	
Chicken Pakora	\$4.95
<i>A Panjabi speciality - Chicken tenderloins coated in fresh ground spices and yellow gram flour batter fried to perfection. Served with chutneys</i>	
Khass Shish Kebab	\$6.95
<i>Tender roles of succulent minced lamb, mildly spiced - coated with onions grilled over charcoal</i>	
Chicken 65	\$5.95
<i>Tender chicken morsels marinated in unique blend of crushed roasted spices and baked in the tandoor, tossed with mustard seeds and curry leaves</i>	
Shrimp Pakora	\$6.95
<i>Tiger Shrimps napped in gram flour batter with coriander, garlic and ginger and Crisp fried</i>	

Exquisite Chicken Specialties

Served with Basmati rice

Chicken Mushroom	\$11.50
<i>Boneless chicken and baby mushrooms cooked in a blend of tomato and onion based sauce.</i>	

Keema Matter	\$12.95
<i>Minced lamb blended with green peas, tomatoes fresh herbs and spices. A juicy delight served mild to medium</i>	

Seafood Delicacies

Served with Basmati rice

Fish Malabar	\$15.95
<i>A specialty of Kerala. Cat Fish nuggets cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel powder, Medium</i>	
Shrimp Spinach	\$15.50
<i>Shrimp cooked with delicately spiced creamed spinach. A delight for spinach lovers</i>	
Shrimp Korma	\$15.95
<i>Shrimp cooked in a creamy saffron and coconut flavor cream sauce with nuts and raisins. Mild to medium</i>	
Shrimp Pepper Masala	\$14.95
<i>Shrimps stir fried with chopped onions, fresh herbs and spices in a sharp tangy sauce. Served medium to spicy</i>	
Chilli Shrimp	\$14.95
<i>Shrimp cooked with onions, sliced bell peppers and Cabbage in a spiced tomato sauce. A real treat, great with Naan</i>	
Goan Shrimp Curry	\$15.95
<i>A Goan speciality - Shrimp cooked in curry sauce made from coconut and freshly ground spices. Medium</i>	

Hot & Spicy

Served with Basmati Rice.

Chicken Madras	\$11.95
<i>Not for the faint hearted. A very spicy chilli hot chicken preparation from south India made with crushed red chillies and hot mustard seeds. A must for hot taste buds.</i>	
Lamb Vindaloo	\$11.95
<i>Some like it hot and spicy - Lamb ?cooked with cubed boiled potatoes, onions and a blend of hot spices garnished with jalapeno. Hot and spicy.</i>	
Chicken Vindaloo	\$11.95
<i>Some like it hot and spicy - Chicken cooked with cubed boiled potatoes, onions and a blend of hot spices garnished with jalapeno. Hot and spicy.</i>	
Achari Gosht / Chicken	\$11.95
<i>A very aromatic and spicy dish made with crushed pickling spices.</i>	
Kori Gasi Shrimp	\$13.95
<i>Not for the sensitive taste buds. A very spicy chilli hot preparation from south India. Made from an extract of sun - dried red chillies. Spicy hot.</i>	
Ghost Krara	\$12.95
<i>A spicy Lamb native of Panjab - Semi dry lamb curry with onions, tomatoes, celantro and a special blend of spicy and hot fresh roasted ground spices. Spicy hot.</i>	

Vegetarian House Specialties

The THALI is a well balanced Indian meal of most popular dishes from a wide variety of vegetarian courses.

Bombay Thali	\$19.95
<i>Bhel Puri, Kesar Pista Korma, Bengan Bhartha, Mattar Paneer, Dal Masala, Basmati Rice, Tandoori Naan Bread, Raita, Gulab Jamun.</i>	
Bombay Thali For two	\$34.95

steamed with seasonal farm fresh vegetables in a curry sauce with nuts and raisins.

Chicken Biryani	\$11.95
<i>Chicken in a curry sauce tossed with saffron flavored basmati rice, roasted nuts and raisins.</i>	
Lamb Biryani	\$13.95
<i>Lamb and saffron flavored basmati rice steamed in curry sauce raisins and roasted nuts.</i>	
Shrimp Biryani	\$14.95
<i>Shrimp stir fried in a curry sauce and tossed with saffron flavored basmati rice, raisins and nuts.</i>	
Taj House Biryani	\$15.95
<i>Saffron flavored basmati rice steamed with lamb, Chicken, Shrimp and Curried vegetables, dried fruits and nuts.</i>	
Fried Basmati Pillav	\$2.95
<i>Plain white basmati rice with fried onions, mustard seeds and peas.</i>	
White Basmati Rice	\$1.95
<i>Plain white fluffy basmati rice with peas and spices</i>	

Tasty Side Dishes

Masala Papadum	\$1.95
<i>Thin crispy lentil wafer - Indian version of crispy nachos.</i>	
Achaar - Mixed Pickle	\$1.95
Dahi	\$1.95
<i>Plain live natural yogurt.</i>	
Raita	\$2.95
<i>Live natural yogurt with potatoes, cucumber, carrots & fresh mint.</i>	
Ring Salad	\$2.95
Mango Chutney	\$2.50
Kachumar Salad	\$2.50
<i>Indian salsa - onions, cucumber, tomatoes, jalepeno, in lemon dressing</i>	
Tossed Salad	\$2.95
<i>A assortment of fresh mixed greens and finished with our zesty house dressing.</i>	
Korma Sauce / Curry Sauce	\$6.95
<i>Tomato, onions or coconut cream based curry sauce with specially blended spices and herbs.</i>	

BREADS / ROTI

Wholesome breads freshly baked in our clay oven. No meal in Indian household is ever complete without one of the following Breads. Breads are cooked right then and there as you order. They also can be savoured as an appetizer with chutneys or raita

Naan	\$1.95
<i>Refined flour leavened bread.</i>	
Onion Kulcha	\$2.75
<i>Naan Bread stuffed with fine chopped onions.</i>	
Garlic Naan	\$2.75
<i>Naan Bread stuffed with fresh grated garlic.</i>	
Laccha Parantha	\$2.75
<i>Multi layered whole wheat Buttered Bread.</i>	
Aloo Parantha / Paneer Parantha	\$2.75
<i>Whole wheat Bread stuffed with your choice of curried Potatoes and peas or Cheese.</i>	
Gobhi Parantha	\$2.75
<i>Whole wheat bread stuffed with lightly spiced cauliflower.</i>	
Tandoori Roti	\$1.95
<i>Famous whole wheat clay baked</i>	

<i>Medium spicy</i> Chicken Korma	\$11.95
<i>A specialty of Parsi - community in India famous for it's rich and nutty taste. Chicken cooked in a moderately spiced cream sauce with nuts, raisins and saffron. Fairly mild dish</i>	
Chicken Dalcha	\$11.50
<i>Succulent chicken cooked in a moderately spiced yellow lentil sauce. Great over basmati pillav.</i>	
<i>Medium spicy</i> Chicken Sagwala	\$11.95
<i>A North Indian specialty - tenders pieces of chicken simmered in a delicately spiced creamed spinach. Served mild, medium or spicy</i>	
Butter Chicken	\$11.95
<i>Freshly cooked bonesless chicken tikka breast from Tandoor are simmered in a tomato based butter sauce. Moderately spiced</i>	
Chicken Badami	\$11.95
<i>Boneless chicken cooked in a ground almond, cashew nut and poppy seed sauce mellowed with coconut. Mild to medium</i>	
Kadhai Chicken	\$11.95
<i>Tender pieces of chicken cooked in a thick tomato based masala sauce and finished with kasoori methi.</i>	
Chicken Masala	\$11.95
<i>A real treat - Tender pieces of chicken cooked with sliced onions, bell peppers in ginger, garlic, tomato masala. Medium spicy, great with naan</i>	
Chicken Tikka Masala	\$11.95
<i>Freshly cooked, juicy pieces of the Chicken Tikka from the Tandoor - immersed in a creamed coconut butter sauce. A heavenly delight. Served mild to medium</i>	

Delightful Vegetarian Dishes

Served With Basmati Rice.

Navrattan Korma	\$9.95
<i>Fresh seasonal mixed vegetables, nuts in a mild creamy Sauce.</i>	
Sag Paneer	\$9.50
<i>Cheese with fresh creamed spinach .</i>	
Aloo palak	\$9.50
<i>Potatoes with fresh creamed spinach .</i>	
Palak makki	\$9.50
<i>Baby corn with fresh creamed spinach .</i>	
Bengen Bhartha	\$9.95
<i>Grilled pureed eggplant cooked with onions, tomatoes and herbs.</i>	
Vegetable Dhansak	\$9.50
<i>Mixed vegetables cooked in moderately spiced Black lentil sauce.Great over basmati</i>	
Kadhai Paneer	\$9.95
<i>Cubes of homemade cheese cooked in thick tomato based masala sauce and finished with kasoori methi.</i>	
Bhindi Masala	\$9.95
<i>Sliced baby okra sauteed with onions, tomatoes tossed in spices.</i>	
Gobi Matter Masala/ Aloo Gobi	\$9.50
<i>Cauliflower florets cooked with potato or green peas fresh herbs and tossed with spices.</i>	
Aloo Bengan	\$9.95
<i>Cubes of fresh eggplant and potatoes sauteed with onions and specially roasted spices.</i>	
Hariyali Malai Kofta	\$9.95

<i>Bhel Puri, Kesar Pista Korma, Bengan Bhartha, Mattar Paneer, Dal Masala, Basmati Rice, Tandoori Naan Bread, Raita, Gulab Jamun.</i>	\$19.95
Panjabi Thali	
<i>Vegetable Pakora, Navrattan Korma, Sag Paneer, Dal Makhni, Chana Masala, Basmati Rice, Tandoori Naan Bread, Raita, Gulab Jamun.</i>	
Panjabi Thali For Two	\$34.95
<i>Vegetable Pakora, Navrattan Korma, Sag Paneer, Dal Makhni, Chana Masala, Basmati Rice, Tandoori Naan Bread, Raita, Gulab Jamun.</i>	

<i>bread of India.</i>	
Murg Naan	\$2.95
<i>Leavened Bread stuffed with bits of chicken.</i>	
Puris	\$2.95
<i>Puffy deep fried whole wheat bread</i>	
Mint Parantha	\$2.75
<i>Whole wheat bread stuffed with fresh mint.</i>	
Kabuli Naan	\$2.75
<i>Naan bread stuffed with chopped raisins, nuts , maraschino cherries and coconut.</i>	
Masala Kulcha	\$2.95
<i>Naan bread stuffed with fresh ginger, jalapeno, spices and homemade cheese.</i>	
Keema Naan	\$2.95
<i>Naan bread stuffed with spiced minced lamb.</i>	
Mirchi Kulcha	\$2.95
<i>Naan Bread stuffed with green chilli and red pepper.</i>	
Assorted Basket	\$7.50

	<i>Soft mixed cheese and vegetable croquette simmered in a creamed coconut butter sauce.</i>	
Chana Masala		\$8.95
	<i>Garbanzo beans in a special blend of fresh roasted spices.</i>	
Dal Makhni / TarkaDal		\$8.95
	<i>Choice of yellow or Black lentils seasoned with fresh herbs.</i>	
Paneer Masaledar		\$9.95
	<i>A real treat - cubes of homemade cheese cooked with sliced onions, bell peppers in a ginger, garlic, tomato masala.</i>	
Mushroom Korma		\$9.50
	<i>Mushrooms in a mild spiced cream sauce with nuts, raisins.</i>	
Chilli Paneer		\$9.95
	<i>Cheese cooked with peppers, crispy cabbage and sliced onions in a spicy tomato chilli sauce. Medium spicy.</i>	
Kesar Pista Korma		\$9.95
	<i>Baby corn, carrots, potatoes, cauliflower, bell peppers and dry fruit cooked with yogurt, pistachios, flavored with saffron and cardamom. Fairly mild dish.</i>	
Chilli Sabzi		\$9.95
	<i>Fresh Vegetables cooked with peppers, crispy cabbage and sliced onions in a spicy tomato chilli sauce. Medium spicy.</i>	
Paneer Tikka Masala		\$9.95
	<i>Chunks of Cottage cheese cubes in coconut cream sauce.</i>	
Punjabi Kadhi Pakora		\$9.50
	<i>Yogurt curry tempered with gram flour, spices and vegetable dumplings. Mild to medium.</i>	