

Lunch Menu

Available Between Monday to Friday, 11.30 am till 2.30 pm

Appetizers

Mango-Chickpea Chaat: Potatoes, Tomatoes, Onions, Tangy Chaat Sauce	5
Chatpate Tikki Chole: Spiced Potato Patty, Garbanzo Stew, Tamarind-Mint Chutney	5
Masala-Chili Cauliflower Florets: Batter Fried, Zesty Garlic Scallion Glaze, Toasted Spices	6
Coastal Spiced Prawns: Coastal Spiced Masala, Coconut-Onion Tadka, Curry Leaves	9
Chili Chicken: Crisp Fried Chicken, Soy-Tomato-Ginger Glaze	7
Vegetarian Tastes Platter: Pakoda, Tikki, Samosa	7

Express Lunch: Pick a Sauce & Protein or Vegetables

Served With Side of A Naan, One Serving Of Rice and Side Salad or Soup Of The Day

House Spiced Curry: Roasted ,Onion Puree, Ginger, Garlic, Tomatoes, Garam Masala

Tikka Masala Sauce: Tomatoes, Cream, Fenugreek, Kashmiri Chili Powder

Methiwaala Korma: Cashew Paste, Cream, Cardamom, Roasted Onion Puree

Saag: Spinach, Cream, Ginger, Garlic, Fenugreek

Southern Indian Style Aromatic Curry: Coconut, Tamarind, Masala, Ginger, Mustard Seeds

Goan Style Spicy Vin d' Alho: Roasted Onion Puree, Tomato Paste, Garlic, Chili Powder, Vinegar

Vegetables or Paneer 11/ Fish or Seafood 13/ Chicken 11/ Lamb 13

The Blue Taj Lunch Specials

Served with a side of one naan, a serving of rice and side salad or soup of the day

Dal Of The Day: Chef's choice of lentil dish of the day	10
Saag Paneer: Creamed Spinach, Fenugreek, Pepper, Garlic	11
Leek Kofta: Potato-Leek Croquettes, Cashew Tomato Sauce	12
Subz "Shaan e Awadh": Vegetable Medley, Creamed Tomato-Onion Sauce, Honey, Nigella	12
Tawa Mirchi Masala Cod: Kashmiri Chili Masala, Choice of Makhni or Methi Curry, Sauteed Vegetables	13
Amritsari Chicken Tikka: Punjabi Marinade, Choice of Makhni or Methi Curry, Sauteed Vegetables	11
Lasooni Boti Kabab: Garlic, Yogurt, Fenugreek, Choice of Makhni or Methi Curry, Sauteed Vegetables	15
Goat Curry: Braised Goat, Coconut Curry Leaf Sauce, House Spice Mix	13

Biryani: Vegetable/ Chicken 11 Goat/ Lamb/ Seafood 13

Naan/ Roti/ Garlic Naan 3 Paratha/ Kulcha 4

Sodas 2/ Mango Lassi 4 Specialty Teas/ Chai/ Coffee 3

An 18 % Gratuity will be added to parties of 5 or more. We will not be able to provide separate checks for parties of 8 or more. Preferences and dietary restrictions gladly accommodated.

Appetizers

Mango-Chickpea Chaat: Potatoes, Tomatoes, Onions, Tangy Chaat Sauce	6
Chatpate Tikki Chole: Spiced Potato Patty, Garbanzo Stew, Tamarind-Mint Chutney	6
Vegetable Samosa: House Made Pastry, Potato-Vegetable Filling, Tamarind-Mint Chutney	6
Masala-Chili Cauliflower Florets: Batter Fried, Zesty Garlic Scallion Glaze, Toasted Spices	7
Cut Mirchi "Tawa Fry": Long Hot Peppers, Southern Indian Masala, Yogurt Drizzle	7
Coastal Spiced Prawns: Coastal Spiced Masala, Coconut-Onion Tadka, Curry Leaves	11
Karara Chicken Tikka: Chicken Breast, Yogurt-Ginger Marinade, Desi Slaw	8
Chili Chicken: Crisp Fried Chicken, Soy-Tomato-Ginger Glaze	8
Chatpata Bhatti Gosht: Braised Lamb, Ginger Julienne, Pepper-Herb Glaze	13
Vegetarian Tastes Platter: Pakoda, Tikki, Samosa	9
Tandoori Taste Platter: Prawns, Chicken Tikka, Lamb Kabab	13
Tomato-Coconut Bisque: Southern Indian Spices, Mustard-Curry Leaf Tempering	5
Tossed House Salad: Mixed Greens, Tomato, Cucumber, Carrots, House Dressing	5
Kachumber Salad: Cucumbers, Tomatoes, Onions, Cilantro, Lime, Chaat Masala	5

Tawa Style/ Tandoori

Served With Choice Of Makhni Or Methi Curry Sauce and Masala Vegetables

Tawa Mirchi Masala Cod: Kashmiri Chili, Tawa Masala	17
Curry Leaf Scallops: Pan Seared, Toasted Spices	21
Tandoor Ka Jhinga: Carom-Sour Cream Marinade	21
Tawa Salmon: Kashmiri Chili-Star Anise Rub	19
Amritsari Chicken Tikka: Punjabi Marinade, Chaat Masala, Lemon	15
Nilgiri Tangdi Kabab: Cashew- Green Herbs Marinade, Toasted Spices	15
Lasooni Boti Kabab: Garlic, Yogurt, Fenugreek	19
Frontier Lamb Chops: Frenched Rack, Mustard, Chili, Ginger	27
House Kabab Medley: Tandoori Seafood, Chicken, Lamb	23

Condiments/ Sides

Raita 4/ Masala Papad 3/ Makhni Sauce 6/ Dal 6

Breads

Naan/ Roti/ Paratha	3
Garlic Naan/ Aloo Paratha/ Methi Paratha/ Aloo Kulcha	4
Palak Kulcha/ Onion-Paneer Kulcha/ Peshawari Naan	5

Biryanis

Vegetable 14/ Paneer & Mushroom 15/ Shrimp 19/ Chicken 16/ Lamb 19

Seafood/ Chicken/ Lamb/ Goat

Malabari Fish Curry: Cod, Coconut, Kokum, Fenugreek Seeds, Chilis	18
Scallops Ambotik: Sea Scallops, Hot & Sour Masala, Bydagi Chilis	21
Kolmino Patio: Shrimp, Tamarind-Jaggery Glaze, Ginger	19
Kerala Style Seafood Curry: Coconut, Southern Indian Spice Mix, Tamarind	21
Chicken Leg Tikhad: Pulled Chicken Leg Meat, Chili-Garlic Masala	16
Chicken Makhani: Roasted Chicken Leg Chunks, Tomato-Honey Sauce	17
Chicken Tikka Masala: Chicken Tikka, Tomato-Cream-Fenugreek Sauce	16
Punjabi Chicken Curry: Toasted Spice Mix, House Curry, Garlic	15
Chicken Methi Curry: House Curry, Fenugreek, Ginger	15
Rara Chicken Curry: Coriander Seeds, Garlic, Khada Masala	16
Lamb or Goat Curry: Braised Lamb or Goat, Coconut Curry Leaf Sauce, House Spice Mix	17
Lamb or Goat Saagwala: Creamed Spinach, Fenugreek, Ginger	19
Tandoori Lamb Kadhai: Tomato-Coriander Seed Glaze, Onions, Bell Pepper, Ginger	19
Lamb Hara Pyaz-Malai Wala: Scallions-Cream Sauce, Spices	19
Lamb Vin d' Alho: Vinegar-Garlic Masala, Reshampatti Chili, House Curry	18

Vegetarian

Vegetable Korma: Vegetable Medley, Cashew-Cream Sauce, Nuts	14
Adraki Pakodi Matar: Lentil Fritters, Coconut-Ginger Sauce	15
Chana Masala: Garbanzos, Tangy Tomato-Onion Curry	14
Bhindi Masala: Okra, Tomatoes, Ginger, Garlic, Cumin, Mango Powder	14
Paneer Tikka Masala: Marinated Paneer, Creamed Tomato-Fenugreek Sauce	16
Subz "Shaan e Awadh": Vegetable Medley, Creamed Tomato-Onion Sauce, Honey, Nigella	15
Saag Paneer: Creamed Spinach, Fenugreek, Pepper, Garlic	15
Saag Chole: Creamed Spinach, Garbanzos, Fenugreek, Garlic	14
Sarso Dahi Ke Aloo: Mustard-Yogurt-Tomato Broth, Yukon Gold Potatoes	14
Aloo Gobhi: Potatoes, Cauliflower, Cumin, Garlic, Turmeric	15
Leek Kofta: Potato-Leek Croquettes, Cashew Tomato Sauce	16
Subz "Raj Rattan": Vegetables, Fruits, Nuts, Aromatic Creamy Sauce	15
Matar-Mushroom-Corn: Peas, Portabella Mushrooms, Corn, Fenugreek Scented Curry	15
Shahi Paneer: Diced Peppers, Cumin, Spiced Cashew Paste, Cream, Raisins	16
Dal Makhni: Slow Simmered Black Lentils, Garlic, Butter, Tomatoes, Spices	13
Dal Tadka: Moong & Masoor Lentils, Ginger, Mustard Tempering	13

An 18 % Gratuity will be added to parties of 5 or more. We will not be able to provide separate checks for parties of 8 or more. Preferences and dietary restrictions gladly accommodated.