

Indian Breads

(All Indian breads are baked fresh to order)

Chapati dry fine ground wheat bread	\$1.99
Paratha buttered flaky layers of wheat bread	\$2.99
Poori puffy deep fried whole wheat bread	\$1.99
Aloo Paratha whole wheat bread stuffed with spiced potatoes and peas	\$2.99
Naan fluffy white bread made from superfine flour	\$1.99
Garlic Naan white bread stuffed with fresh ground garlic	\$2.99
Almond Naan white bread stuffed with almonds and raisins	\$3.49
Onion Kulcha white bread stuffed with onions and cilantro	\$2.99
Paneer Kulcha white bread stuffed with homemade cheese and cilantro	\$2.99
Bhature deep fried white bread	\$1.99

Desserts

Ras Malai	\$3.99
<i>homemade cheese patties bathed in rich milk sauce with pistachio</i>	
Gulab Jamun	\$3.99
<i>small balls of milk cake flavored with rosewater and soaked in syrup</i>	
Kheer	\$3.99
<i>almonds and raisins in rice pudding flavored with cardamom</i>	
Kulfi	\$3.99
<i>Indian style pistachio ice cream, cool and sweet</i>	

Condiments

Papadam (2 pieces)	\$1.49
Rice	\$1.99
Mixed Pickle	\$1.99
Raita	4 oz. \$1.49
	8 oz. \$2.49
Chutney	4 oz. \$1.49
<i>tomato or mint</i>	8 oz. \$2.49

Beverages

Fountain Drink	\$2.29
Iced Tea	\$2.29
Hot Tea	\$2.29
Chai	\$2.29
Coffee	\$2.29
Mango Lassi	\$2.99
Plain Lassi	\$2.99
Milk	\$1.99

the TAI Kabob & Curry

654 N 114th • Omaha, Nebraska 68154

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www.tajofomaha.com

Open Monday through Thursday 11 am-2 pm & 4 pm-9 pm • Friday 11 am-2 pm & 4 pm-9:30 pm
Saturday 12 pm-3 pm & 4 pm-9:30 pm

Lunch Buffet 11 am - 2 pm

11 am to 2 pm *Lunch Specials* Carry Out Only

Chicken Tikka Masala	\$7.99	Lamb Curry	\$9.49
Chicken Korma	\$7.99	Lamb Korma	\$9.49
Chicken Saag	\$7.99	Lamb Saag	\$9.49
Chicken Vindaloo	\$7.99	Lamb Vindaloo	\$9.49
Chicken Curry	\$7.99	Lamb Keema	\$9.49
Saag Paneer	\$7.99	Aloo Gobi	\$7.99
Mixed Vegetable	\$7.99	Channa Masala	\$7.99

Dal Makhani

\$7.99

(All Luncheon items are served with rice, pakora, and salad)

Appetizers

Vegetable Samosa (2 pieces)	\$4.49
<i>a crisp turnover stuffed with spiced potatoes and peas</i>	
Meat Samosa (2 pieces)	\$5.49
<i>a crisp turnover stuffed with spiced ground lamb and peas</i>	
Vegetable Pakora (8 pieces)	\$4.49
<i>vegetable fritters deep fried in chickpea batter</i>	
Chicken Pakora (8 pieces)	\$6.99
<i>boneless strips of chicken deep fried in chickpea batter</i>	
Shrimp Pakora (8 pieces)	\$7.99
<i>shrimp deep fried in chickpea batter</i>	
Paneer Pakora (8 pieces)	\$6.99
<i>homemade cheese deep fried in chickpea batter</i>	
Samosa Chat	\$5.99
<i>a vegetable samosa topped with a chilled chickpea salad</i>	
Chole Bhature	\$9.99
<i>onion surrounds chickpeas served with fried bread</i>	
Chicken Chilli	\$9.99
<i>boneless chicken pan cooked with tomatoes, onions, green peppers, green chilies and spices</i>	
Shrimp Chilli	\$11.99
<i>shrimp pan cooked with tomatoes, onions, green peppers, green chilies and spices</i>	

Soup

Mulligatawny A traditional soup made with lentils, lightly flavored with herbs and spices	\$2.99
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Salads

Chicken Tikka Salad	\$6.49
<i>marinated white meat on crisp green lettuce, tomatoes with raita on the side</i>	
Green Salad	\$3.99
<i>fresh garden salad with tomatoes and raita on the side</i>	

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We accept Visa, Master Card, and cash only.

Tandoori Specialties

A TANDOOR IS A CYLINDRICAL CLAY OVEN THAT COOKS WITH CHARCOAL AND OPERATES AT EXTREMELY HIGH TEMPERATURES

(All entrees served with rice, dal and chutney)

Chicken Tandoori	\$11.99
<i>bone-in breast, thigh, and leg marinated in yogurt and masala and roasted over coals on a skewer</i>	
Chicken Tikka	\$12.99
<i>boneless chicken breast marinated in yogurt and masala and roasted over coals on a skewer</i>	
Boti Kabob	\$13.99
<i>cubes of lamb marinated in yogurt and masala roasted on a skewer</i>	
Seekh Kabob	\$13.99
<i>minced lamb blended with spices and herbs and cooked in the tandoor</i>	
Tandoori Mixed Grill	\$16.99
<i>A full sampling of all of the above tandoori specialties including 2 tandoori chicken, 2 chicken tikka, 2 boti, 2 seekh kabob</i>	

Shrimp Specialties

(All entrees served with rice)

Shrimp Tikka Masala <i>shrimpo cooked with creamy tomato base</i>	\$12.99
Coconut Shrimp <i>shrimp curry cooked with coconut cream</i>	\$12.99
Shrimp Vindaloo <i>traditionally spicy vinegar and tomato sauce with potatoes</i>	\$12.99
Shrimp Jalfrazie <i>shrimp cooked with onions, bell peppers, tomatoes, potatoes and cauliflower</i>	\$12.99

Vegetarian Specialties

(All entrees served with rice)

Mushroom Shahi Masala <i>paneer and mushroom cooked in creamy tomato base</i>	\$10.99
Paneer Makhani <i>homemade cheese in a rich tomato and cream sauce</i>	\$10.99
Malai Kofta <i>vegetable and cheese dumplings melt in a creamy sauce</i>	\$10.99
Aloo Mattar <i>potatoes and peas in a tomato based curry</i>	\$10.99
Vegetable Jalfrazie <i>vegetable fried with onions, bell peppers, tomato, potatoes and cauliflower</i>	\$10.99
Saag Paneer <i>homemade cheese in spinach cooked with cream and spices</i>	\$10.99
Mattar Paneer <i>homemade cheese in tomato cream sauce with peas</i>	\$10.99
Dal Makhani <i>dark lentils in a thick buttery cream sauce with ginger</i>	\$10.99
Vegetable Korma <i>a thick cream sauce with a mix of vegetables and nuts</i>	\$10.99
Channa Masala <i>chickpeas with tomato, onion and cilantro</i>	\$10.99
Mixed Vegetable <i>vegetable medley in a basic curry</i>	\$10.99
Okra Curry <i>okra cooked with onions, tomato and fresh herbs</i>	\$10.99
Baingan Bhartha <i>eggplant cooked with onions, tomatoes and spices</i>	\$10.99
Aloo Gobi <i>potatoes and cauliflower cooked in harmony of spices</i>	\$10.99
Channa Madrasa <i>super spicy thick curry with chickpeas and a touch of coconut cream</i>	\$10.99
Channa Saag <i>tender chickpeas in a bed of spinach</i>	\$10.99

Chicken Specialties

(All entrees served with rice)

Chicken Curry <i>a basic curry sauce with cubes of boneless chicken</i>	\$10.99
Chicken Korma <i>creamy sauce with ground cashews and marinated chicken</i>	\$10.99
Chicken Tikka Masala <i>traditional dish with creamy tomato base, our favorite</i>	\$10.99
Chicken Saag <i>chicken in thick bed of spinach cooked in spices and a touch of cream</i>	\$10.99
Chicken Vindaloo <i>traditionally spicy vinegar and tomato sauce with potatoes</i>	\$10.99
Coconut Chicken <i>chicken curry cooked with coconut cream</i>	\$10.99
Chicken Do Piazza <i>a curry laced with chopped onions</i>	\$10.99
Chicken Madrasa <i>super spicy thick curry with chicken and a touch of coconut cream</i>	\$10.99
Chicken Jalfrazie <i>tender meat fried with onions, bell peppers, tomatoes, potatoes and cauliflower</i>	\$10.99

Lamb Specialties

(All entrees served with rice)

Lamb Tikka Masala <i>lamb cooked with creamy tomato base</i>	\$12.99
Lamb Curry <i>a basic curry sauce with cubes of boneless lamb</i>	\$12.99
Lamb Saag <i>lamb in thick bed of spinach cooked in spices and a touch of cream</i>	\$12.99
Lamb Vindaloo <i>traditionally spicy vinegar and tomato sauce with potatoes</i>	\$12.99
Lamb Korma <i>a creamy sauce with ground cashews and marinated lamb</i>	\$12.99
Lamb Keema <i>ground lamb in a rich sauce with tomato, onions and peas</i>	\$12.99
Lamb Do Piazza <i>a curry laced with chopped onions</i>	\$12.99
Lamb Madrasa <i>super spicy thick curry with lamb and a touch of coconut cream</i>	\$12.99
Lamb Jalfrazie <i>lamb cooked with onions, bell peppers, tomatoes, potatoes and cauliflower</i>	\$12.99

Biryani Specialties

(All entrees served with raita)

Chicken Biryani <i>a classic muglai dish of curried chicken, nuts and raisins tossed with basmati rice</i>	\$11.99
Lamb Biryani <i>a classic muglai dish of curried lamb, nuts and raisins tossed with basmati rice</i>	\$13.99
Vegetable Biryani <i>a classic muglai dish of curried vegetables, nuts and raisins tossed with basmati rice</i>	\$11.99