

EXPERIENCE TAJ@HOME

Now order our signature dishes from your favourite restaurants.

TAJ BANGALORE

TAMARIND | SOI & SAKE

Why



DELIVERY GUIDELINES



WITHIN 8K RADIUS



CONTACTLESS DELIVERY



ONLINE PAYMENT VIA UPI



SUSTAINABLE PACKAGING



SAFETY & HYGIENE ASSURED

TO PLACE YOUR ORDER, PLEASE CALL: 1800 266 7646

Timings: 12:00 PM to 3:00 PM and 7:00 PM to 11:00 PM Minimum order value of INR 1500.

TAMARIND

Gazak



•	DAHI PALAK KI TIKKI Spiced yogurt spinach, roasted nuts	850
•	GILORI PANEER TIKKA Cottage cheese, nuts, spices, herbs, sweet pickle	850
•	HARI MANDI KI GILAFI SEEKH Potato, sweet peas, pimentos, sesame	850
•	HARE PHOOL SI MIRCH Broccoli, green chilli, jalapeno, mustard	1000
•	LAHSOONI JHEENGA Prawns, garlic, yogurt, cream, cardamom	1800
•	MANJITH MACCHLI RUDOLI Salmon, cinnamon, manjitha, oil	1400
•	MURGH KALMI KEBAB Chicken drumstick, yellow chillies, yogurt, malt vinegar	1200
•	THANDE MASALE KA MURGH TIKKA Chicken, mint, coriander, rosepetal, poppy seed, yogurt	1100
•	MURGH RESHMI SEEKH Minced chicken, ginger, green chillies	1100
•	GOSHT TAR KEBAB Lamb patties, mince meat, fenugreek leaf, spice blend	1600
•	MATHANIA LAL MIRCH, BARRAH Red chillies, garlic, yellow chilli lamb chops	1800

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•	CHARRA ALOO BENARASI Sliced potato, onion, tomato, spices	750
•	LAHSOONI KHADA PALAK Spinach, caramelized garlic, onion	750
•	PANEER PUKHTAN Cottage cheese roulade, squash, cashewnut sauce	850
•	GULKAND, SEM PHALI MOONG KOFTA KALIA Ground green lentil, rose petal, tomato, coriander sauce	850



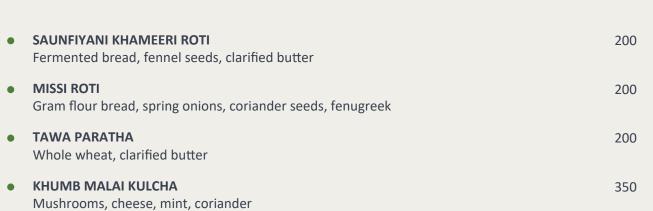


•	JHEENGA E KHAAS Prawns, cashewnut, tomatoes, bell pepper, lime	1800
•	RAAN-E-DARBARI Lamb leg, rose petal, cinnamon, star anise, fermented dough	2000
•	JAISALMER MURGH MASALA Chicken, mathania red chillies paste, clarified butter, tomatoes	1200
•	NALLI NIHARI Lamb shank, exotic herbs, spices, lamb yakhni	1600
•	LAL MAANS Lamb, red chillies, clarified butter	1400

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•	DAL MAKHANI Black lentils, spices, butter, cream	700
•	SHAHI DAL BADAMI White urad, cream, garlic, spices	800
•	SUBZ BIRYANI Vegetables, rice, cardamom, spices	1050
•	AWADHI MURGH BIRYANI Chicken, basmati rice, saffron, cardamom, mint	1250
•	AWADHI GOSHT BIRYANI Lamb, basmati rice, saffron, cardamom, mint	1350
•	KHUSHKA	550









•	MOONG DAL HALWA Yellow moong bean, clarified butter, sugar	450
•	GULAB JAMUN Condensed milk, clarified butter, sugar syrup	450

Signature Malai Lassi Accompanied with Orders

SOI & SAKE

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•	VEGETARIAN PHILADELPHIA Cream cheese, avocado, jalapeno, sesame seeds	850
•	TEMPURA ASPARA URAMAKI Tempura fried asparagus, cream cheese, tanuki	850
•	CRISPY CALIFORNIA Cucumber, avocado, peppers, tanuki	850
•	PRAWN TEMPURA URAMAKI Tempura fried prawns, spicy mayonnaise, tanuki	950
•	SPICY SHAKE Salmon, avocado, cucumber, spicy mayonnaise, tobiko	950





•	PLUM CHILLI LOTUS STEM Slices of lotus root, plum, chilli	550
•	SAUTEED KENYAN BEANS Kenya beans, light soy, sesame oil, rice wine	550
•	STEAMED BEAN CURD Silken tofu, fresh chilli, celery, spring onion, soy	700
•	SALT & PEPPER PRAWNS Prawn, potato starch, spring onion, coriander, chillies, garlic	1500
•	PAN FRIED CHILLI FISH Bhetki, fresh red chillies, scallion	950
•	MOUNTAIN CHILLI CHICKEN Chicken, button chilli, Szechuan pepper	700
•	SZECHUAN LAMB Dry chilli braised lamb slices, ginger, garlic, scallion	1050

Dim	Sum



•	VEGETABLE DUMPLING Assorted vegetable, sesame oil, rice wine	450
•	WATER CHESTNUTS AND POK CHOY DUMPLINGS Pok choy, water chestnut, sesame oil, rice wine	500
•	PRAWN SUI MAI Open face prawn dumpling, sesame oil, light soy, flying fish roe	700
•	CHICKEN DUMPLING Steamed chicken dumpling, light soy	550
•	PORK SUIMAI Open face pork dumpling, sesame oil, light soy	550





•	MUSHROOM BAO 5 spices, mushroom	750
•	CHICKEN BAO Hoisin sauce, chicken, ginger	850
•	SPICY LAMB BAO Asian coleslaw, chilli, garlic, lamb, cilantro	850

Main Course



•	KUNG PAO STIR FRIED SEASONAL VEGETABLES Asian greens, sesame oil, Chinese wine, roasted garlic	800
•	SZECHUAN MAPO TOFU WITH VEGETABLES Silken tofu, vegetables, scallion, fermented chilli bean sauce	850
•	EGGPLANT AND MUSHROOM IN HOT GARLIC SAUCE Hunan style stir fried aubergine, button mushroom, sour chilli	850
•	BRAISED LOBSTER IN BUTTER CHILLI OYSTER Bay lobster, garlic, ginger, fermented bean sauce	2800
•	STIR FRIED PRAWNS WITH HOMEMADE XO SAUCE Prawn, garlic, spicy dry shrimp, scallop sauce	1500
•	FRIED GROUPER FILLET IN BLACK BEAN CHILLI SAUCE Fish slices, sweet peppers, scallion, fermented black bean	1050
•	KUNG PAO CHICKEN Stir-fried chicken, dry red chilli, Szechuan peppercorns, rice wine	950
•	STIR FRIED CHICKEN WITH CASHEW NUT Chicken, vegetables, garlic, light soy sauce, cashew nut	950
•	DICED CHICKEN IN BLACK BEAN CHILLI SAUCE Chicken, chillies, fermented black bean sauce	950
•	SLICED LAMB WITH GINGER SPRING ONION Lamb, Shaoshing wine	1050
•	DOUBLE COOKED PORK Pork belly, Napa cabbage, ginger chilli sauce	1050

Rice & Moodles



•	TRADITIONAL MOON FAAN VEGETABLES 5 spices, steamed pot rice, sesame, soy sauce	700
•	BURNT GARLIC VEGETABLE FRIED RICE Garlic, rice, vegetables, scallions, light soy	700
•	SOY FRIED NOODLES WITH SPROUTS Noodles, vegetable, scallion, bean sprout	700
•	XO SEA FOOD AND EGG FRIED RICE Seafood, egg, rice, dry shrimp, scallop sauce	850
•	CHICKEN AND EGG FRIED RICE Diced chicken, egg, rice	800





•	MATCHA TEA CHEESE CAKE	450
	Matcha tea, cream cheese, sesame crunch, raspberry coulis	
•	DATE & ADZUKI BEAN CAKE	450
	Dates, yoghurt, adzuki bean	

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A COMMITMENT RESTRENGTHENED



















