



INDIAN CUISINE

— ADDRESS —

2536 JACKS ROAD
DAVENPORT FL, 33897

— MORE INFO —

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VEGETABLE STARTERS

Papadum \$4

Crisp lentil wafers served with our signature onion chutney

Veg Samosa \$7

Golden pastries filled with spiced potatoes & peas, handcrafted

Mix Veg. Pakora \$8

A medley of seasonal vegetables, spiced and fried to perfection

Aloo Tikki \$7

Potato cutlets with paneer and peas, pan-seared and seasoned with royal flair

Chaot Papri \$9

A vibrant mosaic of chickpeas, potatoes, yogurt, and tamarind, layered over house-made papri

Panni Poori \$8

Eight crisp puris filled with spiced water, potatoes, and chickpeas

Dahi Bhalla \$8

Soft lentil dumplings bathed in creamy yogurt and aromatic spices

BREADS

Naan \$4

Classic leavened bread, hand crafted and baked in our clay oven

Garlic Naan \$5

Fragrant naan infused with roasted garlic

Aloo Naan \$6

Stuffed with seasoned potatoes, baked until lightly charred

Chapati \$4

Whole wheat bread, hand-rolled and griddled for a humble yet hearty touch

Tandoori Roti \$4

Rustic unleavened bread, baked in the tandoor

Plain Paratha \$6

Hand-rolled pan-cooked with a buttery finish

TANDOORI SPECIALTIES

(FROM THE CLAY OVEN)

Tandoori Chicken \$20

Bone-in chicken marinated in royal spices, flame-kissed in our traditional tandoor

Chicken Tikka \$21

Succulent boneless chicken infused with and spice, grilled to regal tenderness

Reshmi Kebab \$22

Minced chicken skewers, delicately seasoned and roasted for a silk-smooth finish

VEGETARIAN DISHES

(SERVED WITH BASMATI RICE)

Daal Makhani \$18

Slow-simmered black lentils in a buttery tomato base, rich and velvety

Paneer Butter Masala \$19

Creamy tomato sauce envelops tender paneer cubes

Malai Kofta \$19

Paneer and vegetable dumplings in a luxurious cream sauce

Palak Paneer \$18

Spinach and paneer in a rich, spiced purée

Chana Masala \$17

Chickpeas in a bold tomato-onion gravy, a North Indian classic

18% Gratuity Is Added To Parties Of Four Or More

Aloo Gobi \$17
Cauliflower and potatoes sautéed with turmeric and cumin, a golden duo

Rajma \$17
Kidney beans in a hearty tomato-onion gravy, slow-cooked to perfection

Yellow Daal Tarka \$17
Sun-kissed lentils tempered with cumin and garlic, a timeless comfort

Mix Veg Curry \$18
A garden of vegetables in our house curry, vibrant and aromatic

Mater Paneer \$18
Paneer and peas in a golden gravy

Aloo Mater \$17
Potatoes and peas in a royal curry

Chana Palak \$18
Chickpeas nestled in a lush spinach sauce, earthy and nourishing

Paneer Methi Malai \$19
Paneer in a creamy fenugreek sauce

Mater Methi Malai \$18
Green peas in a silky cream sauce, kissed with dried fenugreek

Punjabi Kadhi Pakora \$17
Tangy buttermilk curry with gram flour fritters, a rustic royal favorite

Aachari Aloo Methi \$18
Potatoes tossed in tangy pickling spices and fenugreek – bold and addictive

LAMB & GOAT DISHES

(SERVED WITH BASMTI RICE)

Lamb Rogan Josh \$23
Lamb in a rich onion-tomato gravy, infused with Kashmiri spices

Goat Curry \$25
Bone-in goat simmered in traditional Indian spices

Lamb Masala \$24
Tomato-based creamy lamb dish

Lamb Korma \$24
Creamy lamb curry with subtle nutty undertones

Lamb Saag \$23
Lamb in our signature spinach sauce, hearty and wholesome

Lamb Madras \$23
Southern-style lamb curry with coconut and heat

CHICKEN SPECIALTIES

(SERVED WITH BASMTI RICE)

Butter Chicken \$20
Tandoori chicken in a velvety tomato cream sauce, Taj Imperial's crown jewel

Chicken Tikka Masala \$20
Tandoori chicken in tomato cream sauce, crowned with bell peppers and onions

Chicken Curry \$19
Boneless chicken in our signature curry blend

Chicken Korma \$20
Chicken in a delicate cashew-cream sauce, subtly spiced and indulgent

Chicken Madras \$19
Southern-style curry with coconut undertones

Chicken Saag \$20
Chicken simmered in our rich spinach sauce

Chicken Chef's Specialty \$21
Creamy, chicken with a whisper of spice

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BIRYANI RICE SPECIALS

(SERVED WITH RAITA)

Vegetarian Biryani \$18

Fragrant basmati rice layered with vegetables and royal spices

Chicken Biryani \$20

Boneless chicken slow-cooked in the Dum tradition

Lamb Biryani \$22

Tender lamb cubes in spiced rice, a regal feast in every bite

Goat Biryani \$24

Bone-in goat and basmati rice, infused with bold spices

Zeera Rice \$6

Basmati rice tempered with cumin, a simple yet noble side

DESSERTS

Gulab Jamun \$6

Warm cheese dumplings soaked in rose-scented syrup

Rasmalai \$7

Soft cheese patties in cream, topped with pistachios

Rice Pudding (Kheer) \$6

Creamy rice pudding with cardamom and nuts

Kulfi \$6

Traditional Indian ice cream in pistachio or malai flavor

Mango Ice Cream \$6

Homestyle mango ice cream

Carrot Halwa \$7

Grated carrots slow-cooked in milk and ghee, rich and aromatic

ACCOMPANIMENTS

Raita \$5

Cooling yogurt dip with cucumber and spices, a refreshing balance to bold flavors

Pickle \$3

Tangy mixed Indian pickle, a burst of spice and sour

Onion Salad \$4

Crisp onions with lemon

Mint Chutney \$3

Fresh mint and herbs blended into a zesty green sauce

Mango Chutney \$3

Sweet and sour mango preserve, a royal condiment

BEVERAGES & BEER & WINE

Mango Lassi \$5

Creamy mango yogurt blend, sweet and cooling

Lassi (Sweet or Salted) \$5

Savory and refreshing yogurt drink

Indian Masala Chai Tea \$4

Spiced black tea brewed with milk, a comforting classic

Soft Drinks (No Refills) \$3

Coke / Diet Coke / Sprite / Water

Imported Beer (Taj Mahal) \$12

India, 650ml

Domestic Beer \$6

Budweiser / Miller Light

House Wine (Glass) \$6

White / Red / Rosé

Red/White Wine (Glass) \$8

Premium Selection

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