



# CELEBRITY CHEF CHAPTER

**Inspired by iconic MAURYA SHERATON, New Delhi**

## SOUPS

### MURGH ZAFFRANI SHORBA NON VEG

A fragrant chicken shorba highlighted by the royal aroma of saffron and a subtle blend of Indian spices.

### MANCHOW CHICKEN NON VEG

Spicy and thick broth made with chicken stock along with Indo-Chinese spices.

### MANCHOW VEG (V) VEG

A classic Indo-Chinese soup made with stir-fried mixed vegetables, enhanced by the rich umami flavor of soy sauce.

### TAMATAR TULSI KA SHORBA (GF) VEG

A refreshing, aromatic tomato soup infused with fresh basil, cracked coriander seeds, and traditional Indian spices, finished with a hint of coriander stems.

## VEG APPETIZERS

### MIX VEG PLATTER FOR 2 (D) (N)

(Dahi Ka Keema, Chimi Churi Paneer, Soya Chaap)

### MIX VEG PLATTER FOR 4 (D) (N)

(Dahi Ka Keema, Chimi Churi Paneer, Soya Chaap)

### TAJ CHOLE BHATURE (N) (D)

Slow-cooked chickpeas infused with traditional spices, served with fluffy hand-stretched fried bread.

### DAHI KA KEEMA (D)

A unique vegetarian delicacy of spiced, thickened yogurt mince hand-pressed into patties and lightly seared for a melt-in-your-mouth texture.

### CHIMI CHURI PANEER TIKKA (D)

Tandoor-roasted paneer seasoned with traditional spices blend to achieve a vibrant, tangy, and smoky flavored profile.

### PANEER KE SHOLEY (D)

Succulent cubes of paneer marinated in a potent blend of sun-dried red chilies and aromatics, flash-cooked at high heat in the tandoor.

### MALAI SOYA CHAAP (D) (N)

Tender soya fillets slow-roasted with a luxurious coating of malai, garnished with micro-greens for a contemporary presentation.

### HIMALAYAN VEG MOMOS

Soft dumplings stuffed with a fragrant mix of vegetables, herbs, and spices.

### BHALLA - PAPADI WITH ROASTED SEV (D)

A refreshing combination of tender lentil fritters, creamy sweet yogurt and savory sauces for a perfect balance of textures.

### PANI KE BATASHE (V)

A flavor explosion with these crispy-fried balls, served with a savory chickpea-potato mash and a signature zesty spiced water.

### DELHI STYLE ALOO-SEV CHAAT (D)

A nostalgic tribute to the streets of Delhi, featuring golden-crisp potatoes tossed in a vibrant tangy-sweet glaze of tamarind and mint.

### SAMOSA CHAAT (D)

A chaat of flaky samosa pastry paired with savory chickpea masala and tangy sauces.

## SALADS

### 12.99 BHUNA MURGH AUR AVOCADO SALAD (GF) 16.99

*Juicy roasted chicken combined with ripe avocado, tossed in a creamy dressing.*

### 11.99 BHUNA PANEER AUR AVOCADO SALAD (D) 15.99

*A wholesome salad featuring spiced bhuna paneer and ripe avocado, lightly dressed for a balanced flavor.*

### 10.99 HARA PAPITA AUR MOONGFALI CHAAT (N) 15.99

*Fresh raw papaya tossed with roasted peanuts and subtle spices, offering a refreshing balance of crunch and tang.*

### 10.99



## NON-VEG APPETIZERS

### 24.99 MIX NON-VEG PLATTER FOR 2 (D) (E) 29.99

*(Angara Chicken Tikka, Seekh Kebab, Fish Amritsari)*

### 37.99 MIX NON-VEG PLATTER FOR 4 (D) (E) 46.99

*(Angara Chicken Tikka, Seekh Kebab, Fish Amritsari)*

### 21.99 TANDOORI LAMB CHOPS (D) 34.99

*Premium baby lamb chops rubbed with potent Indian powdered spices and slow cooked over glowing charcoal for a smoky finish.*

### 18.99 WORLD FAMOUS CHIPOTLE PRAWNS (D) (E) (GF) 29.99

*Premium sea water prawns infused with traditional spices and herbs, roasted to perfection in a clay oven.*

### 18.99 BHATTI KI SALMON (D) (GF) 27.99

*Tandoor-grilled salmon steaks seasoned with authentic aromatics for a smoky, spicy seafood experience.*

### 18.99 PUDINA SEEKH KEBAB (D) (E) 23.99

*Succulent seekh kebabs ground with fresh mint leaves and spices, grilled until perfectly charred and juicy.*

[HALF] / [FULL]

### 18.99 TAJ TANDOORI CHICKEN (D) (GF) 20.99 / 31.99

*Signature chicken thigh marinated in red spices and cooked in tandoor.*

### 15.99 FISH AMRITSARI (D) 22.99

*Fresh water fish coated in a spiced gram flour batter with carom seeds and green chilies, then deep-fried until golden.*

### 14.99 MALAI MURGH KEBAB (D) (N) (GF) 21.99

*Perfectly grilled chicken kebabs infused with subtle aromatic spices for a soft, melt-in-the-mouth texture.*

### 13.99 ANGARA CHICKEN TIKKA (D) (GF) 20.99

*Tender boneless chicken steeped in a velvety marinade of white pepper, cardamom, cheese, and cream, then charred in the clay oven.*

### 9.99 CHICKEN 65 (D) (E) 19.99

*Crispy chicken morsels marinated in a zesty egg and traditional spices, finished with a fragrant curry leaf tempering.*

### 8.99 TIBETAN CHICKEN MOMOS 17.99

*Steamed dumplings filled with seasoned minced chicken, served with spiced chutney.*

**DIETARY TAGS: VEGAN (V), NUTS (N), DAIRY (D), GLUTEN FREE (GF), CONTAINS EGG (E)**

Please inform your server if you have any food allergies or intolerances. We use soyabean oil in our cooking. Gratuity of 20% will be automatically added to parties of 5(five) or more. Corkage fee \$30 for the first bottle & \$50 for the second bottle of 750ml each. Limited to 2 bottles per party. No external food or drinks allowed inside the restaurant. Be respectful, be polite, be courteous to our team members and other guests.

## VEG MAIN COURSE

### LAZEEZ PANEER TIKKA MASALA (D) (N) (GF)

*Hand-crafted paneer cheese, charred in the tandoor and finished in a vibrant, spice-tempered tomato reduction.*

### PALAK PANEER KA KOFTA (D) (N) (GF)

*Crispy paneer koftas gently simmered in smooth, spiced spinach gravy.*

### VEGETABLE MOILEE (N) (GF)

*A coastal curry featuring a melody of garden vegetables gently poached in a silky, spicy coconut milk broth.*

### TAJ TADKA PALAK (PANEER (D) OR MUSHROOM (V)) (GF)

*Fresh spinach purée tempered with garlic and red chilies, paired with your choice of protein.*

### TAJ PANEER MAKHANI (D) (N) (GF)

*Cottage cheese cooked in a velvety tomato and cashew-based butter sauce.*

### KADAI GOBI ACHARI (N) (GF)

*Cauliflower florets seasoned with a blend of traditional spices and tangy aromatics, stir-fried in a kadai masala.*

### SUBZ KORMA (N) (GF)

*Mixed vegetables gently simmered with fragrant spices and herbs in a traditional korma sauce.*

### TAJ DAL MAKHANI (D) (GF)

*Slow-simmered black lentils traditionally cooked over two days with aromatic herbs.*

### AMRITSARI PINDI CHOLEY (N)

*Spicy white chickpeas cooked in a robust onion-tomato masala, inspired by Amritsar Street flavors.*

### YELLOW DAL TADKA (GF)

*Comforting lentils seasoned with cumin, garlic, and traditional Indian spices.*

## BIRYANI AND RICE

### GOAT AWADHI BIRYANI (GF) (D)

*Goat pieces slow cooked with aged Basmati rice and a proprietary blend of whole Indian aromatics.*

### CHICKEN AWADHI BIRYANI (GF) (D)

*Chicken marinated in traditional spices, layered with long-grain rice and slow-cooked to perfection.*

### VEG TARKARI BIRYANI (GF) (D)

*A vibrant medley of seasonal vegetables and rice slowly cooked with caramelized onions and whole spices.*

### TAWA PULAO (GF) (D)

*Fragrant Basmati rice and crunchy garden vegetables tossed together on a traditional flat iron griddle.*

### JEERA RICE (GF) (D)

*Fragrant long-grain rice finished with cracked cumin and traditional ghee for an aromatic side.*

### PLAIN RICE

## SIDES

### ASSORTED PAPAD BASKET

### FRESH MANGO LASSI

### MINT AND MIXED VEGETABLE RAITA (D)

### COFFEE

### TEA

### PLAIN PAPAD

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## NON-VEG MAIN COURSE

### GOAT ROGAN JOSH (GF)

*Heritage goat meat slow braised in an earthenware pot with a complex infusion of ginger, garlic, and whole Kashmiri spices.*

### MURGH TIKKA MASALA (D) (N)

*A classic featuring chargrilled chicken cubes folded into a robust, creamy tomato and caramelized onion gravy.*

### RARRA GOSHT (GF)

*A masterfully balanced goat curry featuring hand-cut meat slow-cooked in a robust, gravy-rich reduction.*

### TAJ BUTTER CHICKEN (D) (N) (GF)

*A classic favorite features smoky chicken in a rich, velvety cashew nut and tomato gravy.*

### METHI KALI MIRCH MURGH (D) (N) (GF)

*Juicy and succulent chicken pieces cooked in a hot curry with black pepper and dry fenugreek*

### HOME STYLE FISH CURRY (GF)

*Fresh fish cooked in a tangy coastal curry with tamarind and regional spices.*

### CHICKEN PEPPER FRY (GF)

*Boneless chicken sautéed on high heat with freshly roasted peppercorns and spices.*

### TAJ MURGH PALAK (GF)

*Slow-cooked chicken simmered in a creamy spinach puree and topped with a sizzle of fried garlic and cumin for a smoky finish.*

### TARI WALA MURGH (GF)

*A comforting North Indian chicken preparation with a flavorful spiced gravy.*

16.99

## BREADS

### BREAD BASKET

*(Tandoori Roti, Lachha Parantha, Garlic Naan)*

25.99

### ALOO KULCHA (D)

16.99

22.99

### PUDINA LACHHA PARANTHA (D)

9.99

21.99

### ONION KULCHA (D)

9.99

19.99

### LACHHA PARANTHA (D)

8.99

9.99

### GARLIC NAAN (D)

8.99

6.99

### BUTTER / PLAIN NAAN (D)

6.99

19.99

### TANDOORI ROTI (V)

5.99

## DESSERT

9.99

### MANGO AND CARDAMOM PANACOTTA (D)

14.99

9.99

### TAJ MAGICAL KULFI (D) (N)

14.99

6.99

### GULAB JAMUN FLAN (D)

14.99

11.99

### RASMALAI TRES LECHES (D) (N)

14.99

9.99

### HOT CHOCOLATE LAVA CAKE (D) (E)

14.99

6.99

### TOGETHER FOREVER (D) (E)

14.99

*(BROWNIE WITH ICE CREAM)*

6.99

## KIDS MENU

### CHICKEN FRITTERS NON VEG

12.99

### FRENCH FRIES VEG

9.99

### MOZZARELLA STICKS (D)

9.99

### CHEESE NAAN (D)

9.99

### VANILLA / CHOCOLATE ICE CREAM (D)

6.99