

New Taj Palace

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www.newtajpalaceindianrestaurant.com



Appetizers

Vegetable Samosa	2.50
Crisp patties filled with mildly spiced potatoes and peas	
Chicken Pakora	6.95
Boneless chicken dipped in spiced batter and fried	
Onion Bahaji	2.50
Chopped onions dipped in butter and fried	
Gobi Manchurian	7.95
Cauliflower of vege balls in sweet and sour sauce with onions and bell pepper	
Vegetable Pakoras	2.50
Mixed vegetable fritters dipped in batter and fried	
Keema Samosa	3.95
Crisp pattied filled with spiced lamb and peas	
Cheese Pakoras	4.95
Delicately spiced fried cheese fritters	
Taj Assorted Appetizers	7.95
Sheekh Kabob, vegetable samosa & pakora, chicken pakora, onion bhaji	
Panner Tikka (Cheese)	11.95
marinated in spices cooked in clay oven, sauteed bell pepper & tomato, onion	
Fish Pakora	7.95
Fish filets dipped in spiced batter and fried	
Chili Chicken	12.95
Boneless chicken with onion, bell pepper & tomato	

Soups and Salad

Mulligatawny Soup	3.50
Delicately spiced lentil soup garnished with rice and chicken	
Vegetarian Salad	3.50
Assorted lettuces, cheese, cilantro & flour crisps tossed in a tamarind vinaigrette, topped with rice puffs	
Lentil Soup	2.50
Mildly spiced	
Chicken Soup	4.50
Indian style, lightly spiced	
Chicken Salad	4.50
Lettuce, tomatoes, cucumbers, onions and chicken	
Kachumber/Chick Pea Salad	3.50
Cucumbers, onions, tomatoes, cilantro, chickpeas and lemon	

Rice Biryani

Plain Rice	3.00
Basmati rice	
Chicken Biryani	11.50
Basmati rice cooked with chicken	
Vegetable Biryani	7.95
Basmati rice cooked with vegetables & nuts with aroma of saffron	
Rice Pillau	4.95
Basmati rice cooked with green peas and saffron	
Lamb Biryani	4.95
Basmati rice cooked with lamb 12.50	
Punjabi Fried Rice	8.50
Basmati rice cooked with eggs, potatoes, green peas and tomato	
Shrimp Biryani	13.95
Basmati rice cooked with shrimp	
Paneer Biryani	10.95
Basmati rice cooked with nuts and paneer	

Tandoori

(Freshly Baked In The Clay Oven)	
Naan	2.00
Leavened Bread	
Garlic Naan	3.50
Leavened bread filled with mildly spiced ground meat	
Keema Naan	3.50
Leavened bread filled with mildly spiced ground meat	
Bread Basket	7.95
Chef's choice of assorted breads - Serves four people	
Paswari Naan	4.50
Leavened bread filled with cashews, cherries, raisins & butter	
Paratha	3.50
Unleavened layered, whole wheat bread	
Aloo Paratha	3.50
Whole wheat bread filled with mildly spiced potatoes	
Vegetable Paratha	3.50
Freshly baked, whole wheat bread stuffed with cauliflower, spinach	
Cheese Naan	3.50
Filled with homemade cheese	
Sweet Naan	3.50
Naan stuffed with raisins and cashew nuts	
Roti	2.00
Unleavened plain bread	
Poori / Bhatura	3.50
A deep-fried puffy whole wheat bread	
Chicken Naan	3.95
Filled with mildly spiced ground chicken	
Gobi Paratha	3.95
Onion Kulcha	3.50
Leavened bread with onions	
Amritsar Kulcha	4.95
Filled with potato, cauliflower, onion, cheese	

Tandoori Specialties

Prepared In The Famous "Tandoor" Clay Oven	
"Mesquite" And Served Sizzling Hot	
Taj Tandoori Chicken	9.95 - Half
16.95 - Whole	
Half-Chicken marinated in yogurt sauce and fresh spices	
Ginger Chicken	9.95 - Half
16.95 - Whole	
Chicken Marinated in fresh spices and ginger powder	
Seekh Kabab	12.95
Minced lamb mixed with herbs and spices, roasted on skewers	
Lamb Tikka	14.95
Lamb pieces marinated in spices	
Mixed Tandoori	17.95
An assortment of tandoori specialties	
Tandoori Shrimp	15.95
Jumbo shrimp delicately marinated with herbs and spices	
Chicken Tikka	11.95
Smoked boneless chicken breast marinated in fresh spices	
Fish Tikka Kabab	14.95
Fresh fish pieces marinated lightly in garlic and herbs	
Lamb Chop	23.95
Marinated rack of lamb cooked in tandoor	
Chicken Seekh Kabab	11.95
Minced chicken with onion, herbs and spices roasted on skewers	

Specials

Goat Curry	13.95
With bone, cooked in special onion sauce	
Egg Burji	10.95
Eggs cooked with chopped onions, tomatoes and spices	
Seafood	
Fish Vindaloo	14.50
Fish cooked with spices and potatoes	
Shrimp Masala	14.50
Jumbo tender shrimp cooked in mild spiced gravy	
Shrimp Bhuna	14.50
Shrimp cooked with cooked bell peppers and onions	
Fish Curry	12.95
Fish prepared in a sauce of tomatoes and spices	
Shrimp Garlic Masala	13.95
Shrimp sauteed with tomato, green onion, garlic, served with brown sauce	
Shrimp Malai	14.95
Shrimp cooked with coconut in a creamy sauce	
Shrimp Saag	13.95
Shrimp cooked in a special creamed spicach	
Shrimp Jalfrezi	13.95
Juicy shrimp cooked with assorted vegetables	
Shrimp Mushroom	14.95
Shrimp and mushrooms cooked with onions in a tomato sauce	
Vegetable Delights	
Palak Paneer	10.50
Creamd spinach cooked deliciously with cheese cubes	
Malai Kofta	10.50
Fresh grated vegetable fritters cooked in tomato, cream & onion sauce	
Bengan Bharta	11.50
Roasted eggplant sauteed with onions and spices	
Navratan Korma	11.50
Mixed vegetables sauteed with onions and spices	
Paneer Makhani	11.95
Cubes of homemade cheese cooked in rich tomato gravy	
Vegetable Jalfrezi	9.95
Fresh vegetables cooked with ground herbs and spices	
Bombay Aloo	9.95
Potatoes with chopped onions and tomatoes and spices	
Paneer Kadhai	11.95
Paneer with chopped onions bell pepper, tomatoes and spices	
Chana Masala	9.95
Garbanzo beans cooked in a special blend of spices	
Bhindi Masala	9.95
Fresh okra cooked in a special blend of spices	
Daal Makhani	9.95
Creamed lentils delicately spiced	
Mushroom Bhaji	10.50
Fresh mushrooms and peas cooked with chopped onions, tomatoes and spices	
Aloo Bengan	10.50
Potatoes and eggplant sauteed with spices and herbs	
Yellow Daal	9.50
Yellow lentils delicately spiced	
Mutter Paneer	10.50
Home made cheese & green peas cooked in a special blend of spices	
Aloo Mutter	9.95
Green Peas with potatoes	
Aloo Vindaloo	9.95
Potatoes cooked in spicy sauce	

Saag Aloo	9.95
Spinach with potatoes punjabi style	
Mushroom Masala	10.95
Mushrooms & vegetables with home made cottage cheese & nuts in creamy curry	
Shahi Paneer	11.50
Chunks of cheese sauteed with onion, tomato, bell pepper, served with thick sauce	
Paneer Mali	13.50
Home made cottage cheese cooked with coconut & creamy sauce	
Paneer Bhurjee	11.50
Shredded cheese cooked with onion, tomato, green peas & spices	
Punjabi Pakora Curry	9.95
Garbanzo flowers cooked with yogurt and spices	
Punjabi Kofta	9.95
Fresh grated vegetable fritter cooked in tomato, onion sauce and punjabi spice	
Aloo Methi	9.95
Potatoes and mathi leaves cooked with onions in a tomato sauce	
Aloo Gobi	9.95
Potatoes and cauliflower cooked with herbs and spices	
Lamb	
Lamb Keema Mutter	14.50
Minced lamb prepared with peas	
Lamb Jalfrezi	14.50
Tender pieces cooked in fresh vegetables, ground herbs and spices	
Lamb Vindaloo	12.50
Lamb pieces cooked in hot spices, tomatoes and potatoes	
Lamb Saag	12.50
Lamb cooked in a special creamed spinach	
Lamb Pasanda	12.50
Sliced lamb in a green curry withy cream, yogurt and coriander	
Lamb Curry	13.50
Lamb cooked in a mildly spiced gravy	
Lamb Korma	14.50
Lam prepared in mild cream sauce and garnished with nuts	
Lamb Madras	14.50
Lamb cooked in a spicy coconut sauce	
Lamb Rogan Josh	13.50
Lamb cooked special spices	
Lamb Kabab Masala	14.50
Lamb tikka delicately cooked in a gravy of tomatoes and ginger sauce	

Side Orders

Raita	2.00
Cultured yogurt with cucumbers and tomatoes	
Mango Chutney	2.00
Papaddam	1.25
Hot Pickle	1.95
Dessert	
Pista Kulfi	3.95
Indian ice cream with pistachios and almonds	
Kulfi Falooda	3.95
Indian ice cream with falooda sev, sabja seeds, rose syrup and pistachios	
Gulab Jaman	3.95
An Indian milk cheese ball, fried and soaked in honey syrup	

Mango Ice Cream	3.95
Ice cream made with mangos	
Kheer	2.95
Indian rice pudding	
Ras Malai	2.95
Indian style cheese dumplings laced with pistachio in creamy sauce	

Taj Palace Combination

All dinners served with rice, daal, riata (yogurt), naan and dessert of the day	
Vegetarian	13.95
(Ask for today's special) Two vegetable curries	
Non-Vegetarian	17.95
Choice of chicken or lamb curry, one piece of tandoori chicken and one vegetable curry	
Seafood	18.95
Choice of fish or shrimp curry, one piece of tandoori fish and one vegetable curry	

Entrees

Butter Chicken	12.95
Tandoori chicken prepared in a sauce of tomatoes & cream	
Chicken Curry	12.95
Boneless chicken cooked in special onion sauce	
Chicken Saag	11.95
Chicken cooked in special cream sauce	
Kadhai Chicken	11.95
Boneless chicken sauteed with tomatoes, onions, chillies and cooked in mild sauce	
Garlic Chicken	13.95
Pieces of chicken sauteed with garlic, bell peppers and onion cooked in clay oven	
Chicken Bhuna	12.95
Boneless chicken cooked with bell pepper & onion	
Chicken Jalfrezi	11.95
Boneless chicken cooked with mildly spiced vegetables	
Chicken Dalcha	12.95
Chicken prepared with lentils, garlic, tamarind and tomato sauce	
Chicken Do Pyaza	11.95
Chicken cooked with onions, curd and spices	
Chicken Korma	12.95
Delectable chicken cooked in special sauce with cream and nuts	
Chicken Vindaloo	11.95
Boneless chicken prepared with potatoes in hot spices	
Chicken Hyderabad	13.50
Chicken cooked with apricots, fennel, crisp potatoes, herbs and spices	
Chicken Madras	13.95
Chicken cooked in a pungent curry - spicy but subtly balanced	
Chicken Methi	12.95
Boneless chicken and mathi leaves cooked with onions, sauce and spices	
Chicken Tikka Masala	13.95
Marinated boneless white meat cooked in our clay oven and simmered in tomato yogurt sauce	
Chicken Mali	13.95
All white meat marinated in yogurt, herbs & spices. Cooked with coconut & creamy sauce, tandoored in clay oven	
Chicken Mushroom	12.95
Boneless chicken cooked in an onion sauce with mushrooms	

