



TEJI'S

Indian Restaurant
and Grocery



BEVERAGES

MANGO LASSI 4.50

Homemade yogurt drink mixed with mango pulp

ROSE LASSI 4.50

Homemade yogurt drink mixed rose petal syrup

MASALA CHAI – INDIAN HOT TEA 3.50

Tea leaves boiled with cardamom, cinnamon & other herbs

COFFEE 2.50

Black coffee freshly brewed

FOUNTAIN DRINKS 1.79

Coke, Diet Coke, Dr. Pepper, Sweet Tea, Unsweetened Tea, Lemonade, Fanta

SWEET LASSI / SMOOTHIE 4.50

Homemade yogurt drink mixed with sugar

SALTY LASSI / SMOOTHIE 4.50

Your choice of Salty, Mint/Cilantro, Roasted Cumin Powder/Jeera, or Everything

IMPORTED 4.00 DOMESTIC 3.50

Tajmahal Indian Lager, Heineken, Corona, Molson, Michelob, Austin Amber, Fat Tire, Budweiser

WINE 3.50

Chardonnay, Moscato, White Zinfandel, Pinot Grigio, Pinot Noir, Cabernet sauvignon

FRESH BAKED BREADS

PESHAWARI NAN 4.99

Stuffed with cherry, cashew, sesame seeds & baked in tandoor

GARLIC NAN 3.99

White bread baked in tandoor and topped with garlic

POTATO NAN 3.99

White bread filled with potato & baked in tandoor

PLAIN NAN 2.99

White bread baked in tandoor

ONION KULCHA 3.99

White bread stuffed with onion & baked in tandoor

PANEER NAN 4.99 PARATHA 4.99

White bread stuffed with cheese & baked in tandoor

MINCED LAMB NAN 5.99 PARATHA 5.99

CHICKEN NAN 4.99

White bread stuffed with chicken & baked in tandoor

TANDOORI WHOLE WHEAT PARATHAS 3.99

(Choices – Potato, Onion)

LACHADHAR PARATHA 3.99

Multi layered wheat bread baked in tandoor

TANDOORI ROTI 2.99

Round shaped whole wheat soft bread baked in tandoor

APPETIZERS

SAMOSA (2 PC) 4.99



Delicious pastry shells filled with seasoned potato & peas

SAMOSA CHAAT 8.99

Two samosas served with chickpeas, yogurt, spicy green chutney and tamarind chutney

POTATO (BONDA) BALLS (2 PC) 4.99



Deep fried balls made of seasoned potatoes, coated with spiced chickpea flour batter

BONDA BALL CHAAT 8.99

Two bonda balls served with chickpeas, yogurt, spicy green chutney and tamarind chutney

MIXED VEGETABLE PAKODA 7.99



Mixed vegetables dipped in gram flour batter, spices, and fried

GOBI MANCHURIAN 8.99



Cauliflower florets marinated with Indian spices, ginger and garlic paste in thick batter and deep fried & sautéed with seasoned sauce

CHANA BHATURA 7.99

Two delicious fried puffed breads served with chickpeas

PAPPAD (PAPPADAAM) 2.99



2 pcs Thin crispy lentil wafers

CHICKEN LOLLIPOP (6 PC) 8.99

Chicken coated in a spiced Indian red batter and deep fried

CHICKEN WINGS (6 PC) 8.99

Flavors – Tikka Masala, Butter Sauce, Korma (Extra \$1.00), Vindaloo, Curry

CHICKEN-65 9.99

Chicken Breast marinated with Indian spices, ginger & garlic paste in thick batter and deep fried



= VEGAN



= HOT!



= REALLY HOT!

All Indian cooking is carried out in a variety of vegetable oils and clarified butter (ghee). **Mention vegan while ordering to receive more information.**





Chicken Tikka Masala with Garlic Nan

CHICKEN ENTREES

(Served with rice)

CHICKEN CURRY 10.99

Cooked with fresh spices, ginger, garlic, onions & tomatoes

BUTTER CHICKEN 10.99

Cooked in creamy tomato sauce and fresh Indian spices

CHICKEN TIKKA MASALA 11.99

Roasted chicken breast meat in creamy tomato onion sauce

CHICKEN SAAG 10.99

Cooked with fresh creamed spinach in Indian spices

KADAHI CHICKEN 10.99

Cooked with onion, bell pepper & tomatoes in Indian spices

CHICKEN JALFREZI (MADRAS CHICKEN) 10.99 🌶️

Chicken lightly spiced sauce with sautéed mixed vegetables

CHICKEN KORMA 12.49

Cooked with fresh Indian spices & nuts in a creamy sauce

CHICKEN VINDALOO 9.99 🔥

Cooked with fresh ground Indian spices, vinegar, and potato

EGG CURRY 10.99

Boiled eggs cooked with fresh Indian spices, ginger, garlic, onions & tomatoes



Chana Masala with onions added

VEGETARIAN ENTREES

(Served with rice)

CHANA MASALA 10.99 ♥️

Chickpeas simmered in herbs and spices

CHANA MAKHNI MASALA 10.99

Chick peas in buttery tomato sauce with Indian herbs and spices

MATAR PANEER 10.99

Homemade soft cheese cooked with peas and Indian spice

PANEER TIKKA MASALA 11.99

Homemade soft cheese cooked with Indian spices in creamy sauce

PALAK PANEER 10.99

Homemade cottage cheese cooked with spinach and Indian spices

KADAHI PANEER 10.99

Homemade cottage cheese cooked with onion, bell pepper, and Indian spices

ALOO GOBHI 10.99 ♥️

Cauliflower and potatoes marinated and cooked with Indian spices

YELLOW DAL 10.99

Lentils cooked with Indian spices

DAL MAKHNI 10.99

Lentils, beans, and tomatoes are blended into a thick buttery stew

NAVRATAN KORMA 11.99

Nine vegetable dish cooked in Indian spices

PALAK ALOO 10.99 VEGAN PALAK ALOO 10.99 ♥️

Spinach and potato curry in Indian spices & herbs

BAINGAN BHARTA 11.99 ♥️

Roasted eggplant cooked with Indian spices, onion & green peas

STUFFED BAINGAN 10.99 ♥️

Baby eggplant stuffed with Indian spices in a thick tomato and onion gravy

ALOO BAIGAN 10.99 ♥️

Eggplant and potatoes cooked with spices, onion & cilantro

MALAI KOFTA 11.99

Cheese and potato balls in a spiced, creamy rich sauce

VEGETABLE JALFREZI 10.99 ♥️

Lightly spiced sauce with sautéed mixed vegetables

DUM ALOO 9.99 ♥️

Spiced seasoned potato cooked in Indian spices, & herbs paste

♥️ = VEGAN 🌶️ = HOT! 🔥 = REALLY HOT!

Too SPICY? Try ordering some raita, a cooling cucumber-yogurt sauce that helps balance out the heat!





Mixed Grill Tandoor Platter

FROM THE TANDOOR

(Served with rice)

TANDOORI CHICKEN | 11.99

Chicken leg quarters marinated in fresh spices, herbs and yogurt, barbecued over flaming charcoal in tandoor

CHICKEN TIKKA | 12.99

Tender boneless chicken breast prepared in fresh spices, herbs and yogurt, barbecued on a skewer on a flaming charcoal in tandoor

RESHMI KABAB | 13.99

Tender nutty creamed boneless juicy chicken breast with Indian herbs & spices and broiled in tandoor

LAMB BOTI KABAB | 15.99

Boneless lamb prepared in fresh spices, herbs and yogurt and broiled in tandoor

MIXED GRILL | 17.99

Tandoori Chicken, Chicken Tikka, Reshmi Kabab and Lamb Boti Kabab prepared in fresh spices, herbs and yogurt and broiled in tandoor

What does tandoori mean?

Tandoori refers to a tandoor oven, which is a cylindrical clay oven used in cooking and baking. The heat for a tandoor is traditionally generated by a charcoal fire or wood fire, burning within the tandoor itself, thus exposing the food to live-fire, radiant heat cooking, and hot-air, convection cooking.

With this style, fat and food juices will burn and drip to the bottom of the clay oven. Temperatures in a tandoor can approach 900 °F, and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature.

Indian cuisine's distinguishing features are various dressings, herbs and spices like turmeric, cumin, ginger, cinnamon, nutmeg, coriander, garlic, chili pepper and many others, which were worth their weight in gold long ago.

Indians believe that spices help them to stay young and sprightly. Many Western studies now show that spices such as turmeric and saffron can hold anti-cancer properties.



LAMB ENTREES

(Served with rice)

LAMB CURRY | 15.99

Cooked with fresh Indian spices, garlic & ginger paste

LAMB KORMA | 15.99

Cooked with fresh Indian spices, nut & creamy sauce

LAMB VINDALOO | 14.99 🔥

Cooked with fresh ground Indian spices, vinegar, & potato

LAMB SAG | 15.99

Cooked with fresh spinach in Indian spices, ginger & garlic

KADAH LAMB | 15.99

Cooked with onion, bell pepper and tomatoes in Indian spices & paste

LAMB DOPIAZA | 15.99

Cooked pan roasted with onions, tomatoes and Indian spices

LAMB BHUNA | 15.99

Cooked in Indian spices & masala paste in a thick dry gravy

LAMB CHILI | 15.99

Cooked with green chilies, Indian spices, & herbs paste

GOAT ENTREES

(Served with rice)

GOAT CURRY | 12.99

Cooked with fresh Indian spices, garlic, onion, ginger, and tomato sauce

GOAT SAG | 12.99

Cooked with fresh cooked spinach in Indian spices, ginger and garlic

KADAH GOAT | 12.99

Cooked with onion, bell pepper and tomatoes in Indian spices and paste

GOAT KORMA | 13.99

Cooked with fresh Indian spices, and cashews in a creamy tomato sauce

GOAT VINDALOO | 12.99 🔥

Cooked with fresh ground Indian spices, vinegar, & potato

DESSERTS

GULAB JAMUN 4.99

Fried milk balls dipped in sugar syrup

RAS MALAI 4.99

Homemade cottage cheese in sweetened milk served chilled

KHEER (RICE PUDDING) 4.99

Rice cooked in sweetened, creamy milk and with mixed nuts and served chilled

SALADS

INDIAN SALAD 5.99

Sliced Cucumber, onion, tomato, green chili, lemon

KACHUMBER SALAD 6.99

Chopped Cucumber, onion, tomato, mint, cilantro, dressed with lemon juice & Indian spices (green chili - optional) Sliced Cucumber, onion, tomato, green chili, lemon

GARDEN SALAD 6.99

lettuce, tomato, Onions, Cucumber, shredded carrot - Choice of dressing Ranch, Italian

GARDEN CHICKEN TIKKA SALAD 9.99

Chicken Tikka on the bed of lettuce, tomato, Onions, Cucumber, shredded carrot - Choice of dressing Ranch, Italian

CONDIMENTS

RAITA 3.99

Tangy mixture of cucumber and Indian herbs in fresh made yogurt

PLAIN YOGURT 3.99

Sliced Cucumber, onion, tomato, green chili, lemon

INDIAN PICKLE 1.99 🌶️

Chopped vegetables pickled with salt, chili powder, and lemon juice

FRIED SPICED UP GREEN CHILIES 1.99 🔥



Lamb Biryani

BIRYANI & RICE

PLAIN COOKED BASMATI RICE 2.99

VEGETABLE BIRYANI 9.99 - Add Paneer for \$2.00

Basmati rice cooked with vegetables and garnished with nuts

EGG BIRYANI 9.99 - Add vegetable or Paneer for \$2.00

Basmati rice cooked with boiled eggs and garnished with nuts

CHICKEN BIRYANI 11.99 - Add vegetable or Paneer for \$2.00

Basmati rice cooked with chicken & garnished with nuts

LAMB BIRYANI 12.99 - Add vegetable or Paneer for \$2.00

Basmati rice cooked with lamb meat and garnished w/nuts

GOAT BIRYANI 12.99 - Add vegetable or Paneer for \$2.00

Basmati rice cooked with goat meat and garnished w/nuts



Dessert.... Chai Tea and Gulab Jamun!

Thank you for choosing Teji's!

TEJI'S Indian Restaurant and Grocery

Round Rock: (512) 244-3351 | Austin: (512) 215-0307

Cedar Park: (512) 456-7519 | 6th St: (512) 614 0745

www.TejiFoods.com

Rose Lassi or Mango Lassi- Great For Dessert!

