



TEJI'S

Indian Restaurant
and Grocery



BEVERAGES

MANGO LASSI 3.99

Homemade yogurt drink mixed with mango pulp

ROSE LASSI 3.99

Homemade yogurt drink mixed rose petal syrup

MASALA CHAI – INDIAN HOT TEA 2.99

Tea leaves boiled with cardamom, cinnamon & other herbs

COFFEE 1.99

Black coffee freshly brewed

FOUNTAIN DRINKS 1.79

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

SWEET LASSI / SMOOTHIE 2.99

Homemade yogurt drink mixed with sugar

SALTY LASSI / SMOOTHIE 2.99

Your choice of Salty, Mint/Cilantro, Roasted Cumin Powder/Jeera, or Everything (Extra \$.50)

IMPORTED 4.00 DOMESTIC 3.50

Kingfisher 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 3.99

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

GARLIC NAN 2.99

White bread baked in tandoor and topped with garlic

POTATO NAN 2.99

White bread filled with potato & baked in tandoor

PLAIN NAN 1.99

White bread baked in tandoor

ONION KULCHA 2.99

White bread stuffed with onion & baked in tandoor

CHEESE NAN 3.49 PARATHA 3.99

White bread stuffed with cheese & baked in tandoor

KEEMA NAN 3.99 PARATHA 4.99

White bread stuffed with ground lamb & baked in tandoor

CHICKEN NAN 3.99

White bread stuffed with chicken & baked in tandoor

TANDOORI WHOLE WHEAT PARATHAS 3.49

(Choices – Potato, Onion)

LACHADHAR PARATHA 2.99

Multi layered wheat bread baked in tandoor

TANDOORI ROTI 1.99

Round shaped whole wheat soft bread baked in tandoor

APPETIZERS

CHICKEN LOLLIPOP (6 PC) 8.99

Chicken coated in a spiced Indian red batter and deep fried

CHICKEN WINGS (6 PC) 7.99

Flavors – Tikka Masala, Butter Sauce, Korma (Extra \$.99), Vindaloo, Hara Bara, Curry

CHICKEN-65 8.99

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

SAMOSA CHAAT 6.99

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

SAMOSA (2 PC) 3.99

Delicious pastry shells filled with seasoned potato & peas

TIKKI CHAAT 6.99

Seasoned potato patty served with chickpeas, yogurt, spicy green chutney and tamarind chutney

MIXED VEGETABLE PAKODA 6.99

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

MIRCHI BHAJI 4.99

Jalapeno pepper coated with gram flour batter and spices then deep fried

POTATO (BONDA) BALLS (2 PC) 3.99

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

CHAAT PAPPDI 5.99

Seasoned spices, chutney, onions with crispy wafers

BHEL PURI 5.99

Spiced puffed rice mixed Indian spices, chutney, onions, cilantro, and tomatoes

PANI PURI (6 PC) 5.99

Crispy flour wafers with spicy masala water & chickpea salad

CHANA BHATURA 7.99

Two delicious fried puffed breads served with chickpeas

PURI WITH DUM ALOO 7.99

Two delicious puffed cake served with potato curry


DAHI VADA 4.99

Fried lentil dipped in yogurt sauce and served with a tan on top

PAPPAD (PAPPADAAM) 1.99

Thin crispy lentil wafers

 = 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 8.99

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

BUTTER CHICKEN 9.49

Cooked in creamy tomato sauce and fresh Indian spices

CHICKEN TIKKA MASALA 10.49

Roasted chicken breast meat in creamy tomato onion sauce

CHICKEN SAAG 8.99

Cooked with fresh creamed spinach in Indian spices

CHICKEN METHI 8.99

Cooked with Indian spices and fenugreek herbs

KADAH CHICKEN 8.99

Cooked with onion, bell pepper & tomatoes in Indian spices

CHICKEN JALFREZI (MADRAS CHICKEN) 8.99 🌶️

Chicken lightly spiced sauce with sautéed mixed vegetables

CHICKEN KORMA 10.49

Cooked with fresh Indian spices & nuts in a creamy sauce

CHICKEN VINDALOO 8.99 🔥

Cooked with fresh ground Indian spices, vinegar, and potato

HARA BHARA CHICKEN 9.99 🔥

Cooked in fresh cilantro, green chili paste and Indian spices

EGG CURRY 8.99

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



Chana Masala with onions added

VEGETARIAN ENTREES

(Served with rice)

CHANA MASALA 8.99 🌱

Chickpeas simmered in herbs and spices

CHANA MAKHNI MASALA 8.99

Chick peas in buttery tomato sauce with Indian herbs and spices

MATAR PANEER 9.99

Homemade soft cheese cooked with peas and Indian spice

PANEER TIKKA MASALA 9.99

Homemade soft cheese cooked with Indian spices in creamy sauce

PALAK PANEER 9.99

Homemade cottage cheese cooked with spinach and Indian spices

KADAH PANEER 9.99

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

ALOO GOBHI 8.99 🌱

Cauliflower and potatoes marinated and cooked with Indian spices

YELLOW DAL 8.49

Lentils cooked with Indian spices

DAL MAKHNI 8.99

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

NAVRATAN KORMA 9.99

Nine vegetable dish cooked in Indian spices

PALAK ALOO 8.49 VEGAN PALAK ALOO 8.49 🌱

Spinach and potato curry in Indian spices & herbs

BAINGAN BHARTA 9.49 🌱

Roasted eggplant cooked with Indian spices, onion & green peas

STUFFED BAINGAN 8.99 🌱

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

ALOO BAIGAN 8.49 🌱

Eggplant and potatoes cooked with spices, onion & cilantro

BHINDI MASALA 9.49 🌱

Okra cooked with Indian spices and onion

MALAI KOFTA 9.99

Cheese and potato balls in a spiced, creamy rich sauce

VEGETABLE JALFREZI 8.99 🌱

Lightly spiced sauce with sautéed mixed vegetables

DUM ALOO 7.99 🌱

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 8.99

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

PANEER TIKKA 11.99

Fresh paneer (soft cheese) marinated in fresh spices, herbs and yogurt, barbecued over flaming charcoal in tandoor

CHICKEN TIKKA 9.99

Tea leaves boiled with cardamom, cinnamon & other herbs

LAMB BOTI KABAB 11.99

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

LAMB SEEKH KABAB 11.99

Ground lamb, seasoned with Indian herbs & spices and broiled in tandoor

RESHMI KABAB 10.99

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

MIXED GRILL 13.99

Tandoori Chicken, Reshmi Kabab, Lamb Boti Kabab, Lamb Seek Kabab & Chicken Tikka seasoned in Indian herbs & spices & broiled in tandoor

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 11.99

Cooked with fresh Indian spices, garlic & ginger paste

LAMB KORMA 12.99

Cooked with fresh Indian spices, nut & creamy sauce

LAMB TIKKA MASALA 11.99

Roasted lamb meat in creamy tomato onion sauce

LAMB KOFTA 12.99

Lamb seasoned meat balls in creamy korma sauce or tikka masala sauce

LAMB VINDALOO 11.99 🔥

Cooked with fresh ground Indian spices, vinegar, & potato

LAMB SAG 11.99

Cooked with fresh spinach in Indian spices, ginger & garlic

KADAH LAMB 11.99

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

LAMB DOPIAZA 11.99

Cooked pan roasted with onions, tomatoes and Indian spices

LAMB BHUNA 12.99

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

LAMB CHILI 11.99

Cooked with green chilies, Indian spices, & herbs paste

GOAT ENTREES

(Served with rice)

GOAT CURRY \$10.99

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

GOAT SAG \$10.99

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

KADAH GOAT \$10.99

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

GOAT KORMA \$11.99

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

GOAT VINDALOO \$10.99 🔥

Cooked with fresh ground Indian spices, vinegar, & potato

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 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.



TEJI'S COMBOS

(change to order available for extra charge)

CHICKEN COMBO 9.99

Chicken curry, vegetable dish, lentil soup, nan, rice & dessert

VEGETARIAN COMBO 9.99

Paneer dish, vegetable dish, lentil soup, nan, rice & dessert

EGG CURRY COMBO 9.99

Egg curry, vegetable dish, lentil soup, nan, rice & dessert

GOAT COMBO 10.99

Goat curry, vegetable dish, lentil soup, nan, rice & dessert

LAMB COMBO 11.99

Lamb curry, vegetable dish, lentil soup, nan, rice & dessert. Upgrade your combo with \$1 extra

NAN WRAPS

CHICKEN WRAP 7.99

Tikka Masala, Butter Sauce,
Korma (extra \$.99), Vindaloo, Curry

LAMB WRAP 9.99

Flavors – Tikka Masala, Butter Sauce, Korma (Extra \$0.99), Vindaloo, Curry

CONDIMENTS

RAITA 2.99

Tangy mixture of cucumber and Indian herbs in fresh made yogurt

INDIAN PICKLE 1.99



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

FRIED SPICED UP GREEN CHILIES .99



SALADS

INDIAN SALAD 4.99

Sliced Cucumber, onion, tomato, green chili, lemon

KACHUMBER SALAD 4.99

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

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

GRILLED VEGETABLE SALAD 8.99

lettuce, with grilled onion, Bell pepper, cauliflower, & Paneer - Choice of dressing Ranch, Italian



Lamb Biryani

BIRYANI & RICE

(Served with rice)

PLAIN COOKED BASMATI RICE 2.99

VEGETABLE BIRYANI 8.99 - Add Paneer for \$2.00

Basmati rice cooked with vegetables and garnished with nuts

EGG BIRYANI 8.99

Basmati rice cooked with boiled eggs and garnished with nuts

CHICKEN BIRYANI 8.99

Basmati rice cooked with chicken & garnished with nuts

GOAT BIRYANI 10.99

Basmati rice cooked with goat meat and garnished w/nuts

LAMB BIRYANI 11.99

Basmati rice cooked with lamb meat and garnished w/nuts

DESSERTS

GULAB JAMUN 3.99

Fried milk balls dipped in sugar syrup

RAS MALAI 3.99

Homemade cottage cheese in sweetened milk served chilled

KHEER (RICE PUDDING) 3.99

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

Rose Lassi or Mango Lassi- Great For Dessert!

