



## 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 tea masala & milk

### COFFEE 1.99

Black coffee freshly brewed

### FOUNTAIN DRINKS 1.99

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)

### BEER ON TAP (Domestic 3.50, Imported 4.00)

Kingfisher Indian Lager - 3.50 | IPA 60 Minutes - 3.50, Fireman 4 Ale - 3.50

## FRESH BAKED BREADS

### PESHAWARI NAN 4.99

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

### GARLIC NAN 3.49

White bread baked in tandoor and topped with garlic

### POTATO NAN 3.49

White bread filled with potato & baked in tandoor

### PLAIN NAN 2.49

White bread baked in tandoor

### ONION KULCHA 2.99

White bread stuffed with onion & baked in tandoor

### PANEER NAN 3.49

White bread stuffed with paneer & baked in tandoor

### TANDOORI ROTI 2.49

Round shaped whole wheat soft bread baked in tandoor

### CHICKEN NAN 3.49

White bread stuffed with chicken & baked in tandoor

### TANDOORI WHOLE WHEAT PARATHAS 2.99

(Choices – Potato, Onion, Paneer Cheese (\$0.99))

### LACHADHAR PARATHA 2.99

Multi layered wheat 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) 8.99

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

### CHICKEN-65 8.99

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

### GOBI MANCHURIAN 7.99

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

### SAMOSA CHAAT 6.99

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

### SAMOSA (2 PC) 4.99

Delicious pastry shells filled with seasoned potato & peas

### MIXED VEGETABLE PAKODA 5.99

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

### POTATO (BONDA) BALLS (2 PC) 4.99

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

### PAPPAD (PAPPADAAM) 2.99

Thin crispy lentil wafers served mint & tamarind chutney

### INDIAN SALAD 4.99

Lettuce, Sliced cucumber, onion, tomato, green chili, lemon

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



Lassis and samosas - Great as a starter!



= VEGAN



= HOT



= REALLY HOT



**Chicken Tikka Masala with Garlic Nan**

## CHICKEN ENTREES

(Served with rice)

### CHICKEN CURRY 9.99

Cooked with fresh spices, ginger, garlic, onions & tomato sauce

### BUTTER CHICKEN 10.99

Cooked in creamy tomato sauce and fresh Indian spices

### CHICKEN TIKKA MASALA 10.99

Roasted chicken breast in creamy tomato onion sauce

### CHICKEN SAAG 10.99

Cooked with fresh creamed spinach in Indian spices

### KADAHY CHICKEN 9.99

Cooked with onion, bell pepper & tomatoes in Indian spices

### CHICKEN JALFREZI (MADRAS CHICKEN) 9.99 🌶️

Chicken breast cooked in spiced sauce with sautéed mixed vegetables

### CHICKEN KORMA 11.99

Cooked with fresh Indian spices & nuts in a creamy sauce

### CHICKEN VINDALOO 9.99 🔥

Cooked with fresh ground Indian spices, vinegar, and potatoes

### 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 9.99 ♡

Chickpeas simmered in herbs and spices

### CHANA MAKHNI MASALA 9.99

Chick peas in buttery tomato sauce with Indian herbs and spices

### MATAR PANEER 8.99

Homemade cheese cooked with peas and Indian spices in creamy sauce

### PANEER TIKKA MASALA 10.99

Homemade cheese cooked with Indian spices in creamy sauce

### PALAK PANEER 9.99

Homemade cheese cooked with spinach and Indian spices

### KADAHY PANEER 9.99

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

### ALOO GOBHI 8.99 ♡

Cauliflower and potatoes cooked in Indian spices, ginger, onion, tomato, & garlic paste

### YELLOW DAL 8.49

Lentils cooked with Indian spices, ginger, garlic & onion

### DAL MAKHNI 8.99

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

### NAVRATAN KORMA 10.99

Mixed vegetables cooked in Indian spices, onion, tomato, ginger & garlic paste

### PALAK ALOO 8.99 VEGAN PALAK ALOO 8.99 ♡

Spinach and potato curry in Indian spices & herbs

### BAINGAN BHARTA 9.99 ♡

Roasted & pureed eggplant cooked with Indian spices, onion & green peas

### STUFFED BAINGAN 9.99 ♡

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

### ALOO BAIGAN 8.99 ♡

Eggplant and potatoes cooked with spices, onion & cilantro

### ALOO MATAR 8.99 ♡

Green Peas cooked with potato & Indian spices onion, ginger, garlic in sauce

### 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 CURRY 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 9.99**

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

### **CHICKEN TIKKA 10.99**

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

### **RESHMI KABAB 11.99**

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

### **LAMB BOTI KABAB 13.99**

Boneless lamb prepared in fresh spices, herbs and yogurt and 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, onion, tomato, garlic & ginger paste

### **LAMB KORMA 12.99**

Cooked with fresh Indian spices, nuts in a creamy sauce

### **LAMB VINDALOO 11.99** 🔥

Cooked with fresh ground Indian spices, vinegar, & potato

### **LAMB SAG 11.99**

Cooked with creamed spinach in Indian spices, ginger & garlic paste

### **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 11.99**

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 creamed 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, 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 jalfrezi, nan, rice & kheer

### VEGETARIAN COMBO 9.99

Paalak Paneer, vegetable jalfrezi, nan, rice & kheer

### EGG CURRY COMBO 9.99

Egg curry, vegetable jalfrezi, nan, rice & kheer

### GOAT COMBO 10.99

Goat curry, vegetable jalfrezi, nan, rice & kheer

### LAMB COMBO 11.99

Lamb curry, vegetable jalfrezi, nan, rice & kheer

## NAN WRAPS

### CHICKEN WRAP 7.99

Choose from different flavors: Tikka Masala, Butter Sauce, Vindaloo, Curry Korma (extra \$.99)

### LAMB WRAP 8.99

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

### VEGGIE WRAP 7.99

Flavors – Tikka Masala, Butter Sauce, Korma (Extra \$.99).

## CONDIMENTS

### RAITA 3.99 PLAIN YOGURT 2.99

Tangy mixture of cucumber and Indian herbs in fresh made yogurt

### INDIAN SALAD 4.99

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 .99 🔥



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 & raisins

### EGG BIRYANI 8.99 - Add Vegetables or Paneer for \$2.00

Basmati rice cooked with boiled eggs and garnished with nuts & raisins

### CHICKEN BIRYANI 9.99 - Add Vegetables or Paneer for \$2.00

Basmati rice cooked with chicken & garnished with nuts & raisins

### GOAT BIRYANI 10.99 - Add Vegetables or Paneer for \$2.00

Basmati rice cooked with goat meat and garnished w/nuts

### LAMB BIRYANI 11.99 - Add Vegetables or Paneer for \$2.00

Basmati rice cooked with lamb meat and garnished with nuts & raisins

## DESSERTS

### GULAB JAMUN 4.99

Fried milk balls dipped in sugar syrup

### RAS MALAI 4.99

Homemade cheese in sweetened milk served chilled

### KHEER (RICE PUDDING) 4.99

Rice cooked in milk, sugar and served chilled



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

### Mango Lassi- Great For Dessert!

