



# 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

### BONELESS CHICKEN DUM BIRYANI 9.49 - 1st Friday of Month

Basmati rice cooked with chicken leg quarters cooked for hours in savory Indian spices

### GOAT BIRYANI 10.99

Basmati rice cooked with goat meat and garnished w/nuts

### GOAT DUM BIRYANI 10.99 - 2nd Friday of Month Only

Basmati rice cooked with goat meat cooked for a long time in savory Indian spices

### 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!

