



泰姬印度餐廳  
menu

TEL (02) 8773-0175

台北市市民大道四段48巷1號(忠孝復興站)

店內用餐酌收10%服務費

A 10% service charge will be added to your bill



辣度可調整，請於點餐時選擇您要的口味  
不辣 / 小辣 / 中辣 / 大辣

Please inform us the spicy level you prefer.

No spicy / Little spicy / Medium spicy / More spicy



印度素基本上含有蔥、蒜、乳製品  
全素者請參「可做全素」標示，並事前告知服務人員

Indian vegetarian dishes usually contain onion, garlic, and dairy products.

For special vegetarian diet, please tell us in advance.

# 餐前小品 Appetisers



## 1 香酥綜合炸蔬菜 Vegetable Pakora

Deep-fried vegetable pieces

**\$150**

可做全素



## 2 印度咖哩餃(2顆) Veg.Samosa(2pcs)

內餡包有馬鈴薯泥、青豆、腰果之油炸三角包，  
為印度經典特色小吃

Deep-fried Indian dumplings stuffed with potato,  
green peas and cashew nut

**\$100**

可做全素



## 3 涼拌鷹嘴豆 Aloo Channa Chaat

水煮鷹嘴豆與馬鈴薯拌以碎洋蔥、番茄、印度香料與檸檬汁  
Boiled chickpeas and potato pieces mixed with tomato,  
onion, green coriander, Indian spices and lemon juice

**\$180**

可做全素



## 4 印度薄脆餅(2片) Roasted Papad(2pcs)

以窯爐烘烤的鹹香豆製脆餅

Crispy Indian grain chips

**\$60**

可做全素



## 5 瑪薩拉香料脆餅(1片) Masala papad(1pc)

印度薄脆餅加上碎沙拉與香料

Crispy Indian grain chip with chopped tomato,  
cucumber, onion and spices

**\$100**

可做全素

# 窯爐燒烤料理 Tandoori B.B.Q.



## 6 泰姬火紅乳酸碳烤雞 Tandoori Chicken

以手工優格與印度香料醃製的香烤雞腿，為本店招牌菜  
Chicken thigh and leg pieces marinated in yogurt and gram flour mix

**\$300**  
半份/4pcs

**\$600**  
全份/8pcs



## 7 香料烤雞塊(無骨雞胸) Chicken Tikka(8pcs)

Boneless chicken breast pieces marinated in spicy Indian spices

**\$300**



## 8 醃漬鹹香串燒雞塊(無骨雞胸)

### Chicken Tikka Achari (8pcs)

以印度香料與印式泡菜醃製的烤雞塊，酸香開胃  
Boneless chicken breast pieces marinated in spicy Indian spices and pickles

**\$320**



## 9 窯烤優格白醬雞塊(無骨雞胸)

### Chicken Malai Tikka(8pcs)

以優格、鮮奶油、印度香料醃製之烤雞塊，口感溫和  
Boneless chicken breast pieces marinated in mild spices, yogurt and cream

**\$350**  
不辣  
Not spicy



## 10 蒙兀兒風味雞肉串燒(絞肉)

### Chicken Sheekh Kebab

Minced chicken mixed with spices and cooked on skewers in the tandoor

**\$350**

# 窯爐燒烤料理 Tandoori B.B.Q.

## 羊肉 Mutton



11 蒙兀兒風味羊肉串燒(絞肉)

**Mutton Sheekh Kebab**

Minced mutton mixed with spices and cooked on skewers in the tandoor

**\$390**

## 海鮮 Seafood



12 串燒魚塊(無刺) **Fish Tikka(8pcs)**

Boneless fish pieces marinated in spicy Indian spices

**\$450**



13 香料烤草蝦 **Roasted Tiger Prawn(8pcs)**

Tiger prawns marinated in Indian spices and roasted in the tandoor

**\$450**

## 素食 Vegetarian



14 香料乾酪串燒 **Paneer Tikka(8pcs)**

窯烤印度式乾酪起司、蔬菜

Indian cottage cheese marinated in Indian spices and roasted with onion, tomato and capsicum

**\$350**

五辛奶素

# 雞肉咖哩 Chicken Dishes



## 15 風味咖哩雞 Chicken Curry

**\$300**

Boneless chicken breast pieces in traditional North Indian style curry



## 16 彩椒香料咖哩雞 Kadhai Chicken

**\$350**

濃郁辛香咖哩醬炒無骨雞胸肉塊、切片洋蔥、青椒、辣椒  
Spicy and flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices

辣/Spicy



## 17 孟加拉爆炒酸辣雞 Chicken Jalfrezi

**\$350**

印式中菜，大火翻炒雞胸、蔥椒等，再放入酸甜微辣的醬料中煨煮  
Bengal Indo-Chinese dishes, chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions



## 18 串燒雞塊咖哩 Chicken Tikka Masala

**\$350**

炭烤的紅雞塊，以濃郁馬撒拉香料小火燉煮  
Chicken tikka pieces in spicy tomato and onion gravy

# 雞肉咖哩 Chicken Dishes



## 19 奶油雞 Butter Chicken

**\$350**

鮮奶油佐濃番茄基底、炭烤紅雞塊，溫潤奶香帶點微酸風味  
Boneless chicken breast pieces in creamy tomato gravy



## 20 腰果白醬咖哩雞 Chicken White Korma

**\$350**

綿密腰果醬、洋蔥泥、優格混合特殊香料與雞胸熬煮，微甜無辣  
Boneless chicken breast pieces in creamy cashew nut gravy

不辣  
Not spicy



## 21 菠菜咖哩雞 Chicken Palak

**\$350**

以新鮮菠菜泥結合香料為基底之綠咖哩  
Boneless chicken breast pieces in spinach gravy

※因菠菜產量有季節性，綠基底菜泥將依照蔬果產季做調整，  
以其他當季之新鮮葉菜做替換。



## 22 馬鈴薯咖哩雞 Chicken Vindaloo

**\$320**

Boneless chicken breast pieces with potato cubes

# 羊肉咖哩

## Mutton Dishes



### 23 風味咖哩羊 Mutton Curry

Mutton pieces in traditional North Indian style curry

**\$320**



### 24 彩椒香料咖哩羊 Mutton Kadhai

濃郁辛香咖哩醬炒羊肉塊、切片洋蔥、青椒和辣椒  
Mutton pieces with diced onion, capsicum, chili and tomato gravy

**\$350**  
辣/Spicy



### 25 菠菜咖哩羊 Mutton Palak

以新鮮菠菜泥結合香料為基底之綠咖哩，燉煮精選清真羊肉。

Mutton pieces in spinach gravy

※因菠菜產量有季節性，綠基底菜泥將依照蔬果產季做調整，  
以其他當季之新鮮葉菜做替換。

**\$350**



### 26 腰果白醬咖哩羊 Mutton White Korma

綿密腰果醬、洋蔥泥、優格混合特殊香料與羊肉塊  
微甜無辣

Mutton pieces in creamy cashew nut gravy

**\$350**  
不辣  
Not spicy

## 羊肉咖哩 Mutton Dishes



### 27 馬鈴薯咖哩羊 Mutton Vindaloo

**\$350**

Mutton pieces with potato cubes



### 28 蒙兀兒風味咖哩羊肉 (絞肉)

**\$420**

Mutton Keema

乾式絞肉咖哩

Minced mutton curry

## 海鮮咖哩 Seafood Dishes



### 29 風味咖哩魚 Fish Curry

**\$380**

Boneless fish cubes in traditional North Indian style curry



### 30 蝦仁咖哩 Prawn Curry

**\$400**

Unshelled prawns in traditional North Indian style curry

# 蔬食咖哩

## Vegetarian Dishes

＊本店蔬食料理基本上含有蔥、蒜、乳製品，全素者請於點餐時告知服務人員＊

*Indian vegetarian dishes usually contain onion, garlic, and dairy products.*

*For special vegetarian diet, please inform us in advance.*



**31 花椰菜燴馬鈴薯 Aloo Gobi**  
Cauliflower and potato

**\$280**  
可做全素



**32 青豆燴馬鈴薯 Aloo Mater**  
Potato and green peas

**\$250**  
可做全素



**33 乾鍋爆炒馬鈴薯 Zeera Aloo**  
Potato cubes sautéed with cumin seeds

**\$250**  
可做全素



**34 菠菜咖哩馬鈴薯 Aloo Palak**  
Potato cubes in spinach gravy

**\$280**  
可做全素

※因菠菜產量有季節性，綠基底菜泥將依照蔬果產季做調整，  
以其他當季之新鮮葉菜做替換。



**35 燜炒洋葱秋葵 Bhindi Do Payaja**

Okra with onion and tomato

**\$290**



**36 醬燒茄子咖哩 Began masala**

Eggplant slices with onion and thick gravy

**\$290**

可做全素



**37 綜合蔬菜咖哩 Mix Vegetable Curry**

Chopped carrot, cauliflower, green string beans  
green peas

**\$290**

可做全素



**38 腰果白醬綜合蔬菜 Veg White Korma**

綿密腰果咖哩醬煮綜合蔬菜丁

Various of vegetable in creamy cashew nut gravy

**\$290**

不辣  
Not spicy



**39 優格咖哩乾酪球 Malai Kofta**

Dumplings made with grinded cheese,  
nuts and potato in creamy cashew nut gravy

**\$320**

不辣  
Not spicy



**40 彩椒香料乾酪 Kadhahi Paneer**

印度式乾酪起司塊配上濃郁辛香咖哩、彩椒、乾辣椒  
Indian cottage cheese with diced onion,  
capsicum, chili and tomato gravy

**\$320**



#### 41 菠菜咖哩乾酪 Palak Paneer

**\$320**

Indian cottage cheese in spinach gravy

※因菠菜產量有季節性，綠基底菜泥將依照蔬果產季做調整，  
以其他當季之新鮮葉菜做替換。



#### 42 奶油咖哩乾酪 Paneer Makhani

**\$350**

鮮奶油佐番茄基底，搭配自製印度乾酪塊，  
溫潤奶香帶點微酸風味

Indian cottage cheese in tomato gravy



#### 43 黑扁豆咖哩 Dal Makhani

**\$260**

Black lentil curry



#### 44 黃扁豆咖哩 Dal Tarka

**\$250**

Yellow lentil curry

可做全素



#### 45 香料鷹嘴豆咖哩 Channa Masala

**\$290**

鷹嘴豆又名雞豆。中東、南亞常見食材，堪稱超級食物之一，  
富含豐富維生素、蛋白質，茹素者最佳選擇，佐以特色辛香料烹煮。

Boiled chickpeas with onion, tomato and  
thick gravy

可做全素



#### 46 菠菜咖哩鷹嘴豆 Channa Palak

**\$290**

Boiled chickpeas in spinach gravy

※因菠菜產量有季節性，綠基底菜泥將依照蔬果產季做調整，  
以其他當季之新鮮葉菜做替換。

可做全素

# 印度烤餅 Indian Breads

## 白麵餅皮 White Bread



60 原味碳烤餅  
Plain Nan  
**\$65**



61 奶油碳烤餅  
Butter Nan  
**\$70**



62 馬鈴薯碳烤餅  
Aloo Nan (Potato Nan)  
**\$80**



63 蒜泥碳烤餅  
Garlic Nan  
**\$80**

## 全麥餅皮 Wheat Bread



64 全麥碳烤餅  
Tandoori Roti  
**\$60**



66 全麥馬鈴薯烤餅  
Aloo Paratha(Potato Paratha)  
內夾一層馬鈴薯餡料  
**\$80**



65 全麥千層烤餅  
Lacha Paratha(Multi-layered Bread)  
多層次口感餅皮，越嚼越香  
**\$80**

# 風味飯 Special Rice



## 53 羊肉香料炒飯 Mutton Biryani

醬炒式香料炒飯，單吃即夠味；印度道地吃法會另搭配「50. 蔬菜香料優格佐醬」

Rice stir-fried with mutton pieces and mix spices

**\$350/盤**



## 54 雞肉香料炒飯 Chicken Biryani

Rice stir-fried with chicken pieces and mix spices

**\$300/盤**



## 55 蝦仁香料炒飯 Prawn Biryani

Rice stir-fried with unshelled prawn and mix spices

**\$400/盤**



## 56 蔬食香料炒飯 Vegetable Biryani

Indian mix vegetable fried rice with mix spices

**\$280/盤**

可做全素



## 57 奶油蔬菜拌飯 Vegetable Pulao

清爽風味蔬菜抓飯，淡淡奶香；建議搭配咖哩

Rice stir-fried with mix vegetable and mild spices

**\$250/盤**

可做全素



58 茴香飯 Zeera Rice

Cumin rice

**\$150/盤**

59 白飯

泰國香米

**\$40/碗**

Plain Rice

Thailand jasmine rice

## 沙拉·優格 Salad Yogurt



47 綠色沙拉 Green Salad

切片新鮮蔬菜沙拉

Fresh sliced vegetable salad

**\$100**

可做全素



48 黃瓜沙拉 Kachumber Salad

切丁蔬菜佐印度香料與檸檬汁

Chopped veg. with lemon juice and salt.

**\$100**

可做全素



49 手工原味優格 Plain Yogurt

**\$90**



50 蔬菜香料優格佐醬(可配炒飯)  
Mix Vegetable Raita

香料優格醬拌黃瓜沙拉，印度人會淋在「香料炒飯」  
上一起食用，酸涼解膩。

Yogurt sauce for biryani. Yogurt with chopped veg and  
Indian spices.

**\$110**

## 甜點 Dessert



67 堅果米食燉奶  
Rice Kheer(cold)  
Indian style rice pudding  
**\$100/杯**



68 印式西米露燉奶  
Sagu Kheer(cold)  
Indian style tapioca pudding  
**\$100/杯**



69 蜜漬玫瑰黃金奶球 Gulab Jamun(hot)  
炸牛奶棉球浸漬於豆蔻玫瑰糖漿，一份三顆  
Deep-fried milk dumplings soaked in rosewater  
and sweet cardamom syrup

**\$90/3pcs**

## 飲料 Drinks



70 甜味拉西(優酪飲) **\$110**  
Sweet Lassi  
手工優格製作之印度式優酪乳

71 鹹味拉西(優酪飲) **\$110**  
Salty Lassi  
添加黑鹽、特殊香料之鹹口  
味優酪乳



72 印度奶茶(冰) **\$100**  
Fresh Ice Milk Tea

73 印度奶茶(熱) **\$70**  
Original Milk Tea

74 馬薩拉香料奶茶(熱) **\$80**  
Masala Milk Tea  
精選印度濃茶與鮮奶所製作，加上特  
調馬薩拉香料，風味十足

75 柳橙汁 Orange juice **\$80**

76 葡萄汁 Grape juice **\$80**

77 蘋果汁 Apple juice **\$80**

78 可樂 Cola **\$50**

79 雪碧 Sprite **\$50**

# 塔麗個人套餐 *Thali Set*

**Weekdays Only**  
 平日限定  
 (週五晚上、週六日無)

## D 輕食塔麗套餐 (2種咖哩) **\$300**

主菜(四選一) Main Course (Choose1)

- |     |        |                |
|-----|--------|----------------|
| DF  | 風味咖哩魚  | Fish Curry     |
| DC  | 風味咖哩雞  | Chicken Curry  |
| DM  | 風味咖哩羊  | Mutton Curry   |
| 素DV | 綜合蔬菜咖哩 | Mix Veg. Curry |

套餐均附/Accompaniment

黃扁豆咖哩、原味碳烤餅  
 白飯、沙拉、印式甜點

Dal Tarka、Plain Naan、  
 Plain Rice、Salad、  
 Dessert

## E 超值塔麗套餐 (3種咖哩) **\$350**

主菜(四選一) Main Course (Choose1)

- |     |         |               |
|-----|---------|---------------|
| EF  | 風味咖哩魚   | Fish Curry    |
| EC  | 風味咖哩雞   | Chicken Curry |
| EM  | 風味咖哩羊   | Mutton Curry  |
| 素EB | 香料鷹嘴豆咖哩 | Chana Masala  |



+ 綜合蔬菜咖哩  
 Mix Veg. Curry

## F 豪華塔麗套餐 (3種咖哩+烤雞/咖哩餃) **\$390**

主菜(五選一) Main Course (Choose1)

- |     |       |               |
|-----|-------|---------------|
| F1  | 風味咖哩魚 | Fish Curry    |
| F2  | 風味咖哩雞 | Chicken Curry |
| F3  | 風味咖哩羊 | Mutton Curry  |
| 素F4 | 香料乾酪  | Kadhai Paneer |
| 素F6 | 爆炒馬鈴薯 | Zeera Aloo    |



+ 乳酸碳烤雞 Tandoori Chicken  
 + 綜合蔬菜咖哩 Mix Veg. Curry

+ 印度咖哩餃 Samosa(1pc)  
 + 綜合蔬菜咖哩 Mix Veg. Curry

套餐加 \$50 可選一杯飲料：印度奶茶、優酪乳、柳橙汁、蘋果汁、葡萄汁、可樂、雪碧  
 Add \$50 for a drink: Indian Milk Tea, Lassi, Orange Juice, Apple Juice, Grape Juice, Cola, Sprite



## A1. 巴尼布里 · 印度水醬脆球點心 Pani Puri ( 6pcs ) \$150

一份6顆，五辛素。

印度街頭小吃。「巴尼」(Pani) 的意思為水，而「布里」(Puri) 是指酥脆的餅；空心油炸球鑲入香料薯豆泥內餡，食用時將特調水醬綠汁灌入球內，一口享用風味爆發。

Indian street snack consisting of crispy, hollow puris filled with flavored water.



## A2. 印度酥炸洋蔥丸 Onion Bhaji \$170

印度式經典開胃鹹食點心，五辛素。

Crispy, spiced onion fritters with a rich, aromatic flavor.



## C1. 蛋蛋咖哩 Egg Curry \$290

五辛素含蛋。

Hard-boiled eggs simmered in a rich, spiced tomato based gravy.



## RA. 萊姆愛戀花果蜜飲 Roof Afza Lemon Shabat \$100

波斯語中，Roof 指靈魂，Afza 有清新、滋養之意。

由玫瑰露、草本與花果果蜜所製作，中東印巴穆斯林在封齋一日後常以此做為開齋冷飲。

In Persian, 'Roof' refers to the soul, and 'Afza' means freshness and nourishment. Made from rose water, herbs, fruit nectars, and other ingredients, it is a popular beverage in South Asia and the Middle East.



MG.

## 芒果風味拉西優酪乳 Mango Lassi

\$150



SW.

## 草莓拉西優酪乳 Strawberry Lassi

\$150



New