



TAAAL

THE RHYTHM OF INDIAN DINING



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TASTE



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TRADITION



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TOAST



Soups & Appetizers

Soups

■ **Forest Mushroom Veloute** 8
Creamy roasted mushroom soup finished with herbs, black pepper and a smooth, silky texture.

VG ■ **Smoky Pumpkin & Coconut** 8
Roasted pumpkin blended with coconut, warm spices and a gentle smoky finish. Vegan or veggie style.

Spiced Chicken Shorba 9
Fragrant Indian chicken broth with tender chicken, herbs and warming spices for a comforting start.

Cream of Chicken 9
Classic creamy chicken soup with tender chicken, herbs, black pepper and a rich velvety finish.

Vegetarian & Egg Appetizers

■ **Spiced Cheese Poppers** 16
Crispy cheese bites with a spiced crust, served hot with our house dipping sauce.

■ **Veggie Tempura (Mixed Pakora)** 15
Choose jalapenos, paneer or broccoli in a crisp tempura-style pakora batter with house dip.

■ **Golden Paneer Croquettes** 15
Crunchy breaded paneer bites with a creamy center, golden crust and a mild spiced finish.

● **Chettinad Egg Roast** 16
Roasted eggs tossed with onion, curry leaves, black pepper and bold South Indian spices.

Chicken & Seafood Appetizers

Taal Crispy Chicken Tenders 17
Golden-fried chicken tenders served crisp outside, juicy inside with a house dipping sauce.

● **Kariakudi Goat Sukka** 19
South Indian dry-style goat tossed with roasted coconut, curry leaves, pepper and Chettinad spices.

● **Pepper Chicken Fry** 18
Chicken tossed with onions, garlic, curry leaves and cracked black pepper for a bold fry-style bite.

● **Nagiri Fish Fry** 19
Fish marinated with chili, turmeric, curry leaves and coastal spice then fried crisp.

● **Pacha Masala Meen Fry (Green Masala Fish Fry)** 19
Fish coated in cilantro, mint, green chili and herb masala, then pan-fried to a light crisp with a fresh green-spice finish.

● **Shrimp Pepper Fry** 19
Shrimp sauteed with onions, garlic, chilies, curry leaves and cracked pepper Andhra-style spices.

● **Chicken 65** 18
Crispy chicken bites tossed with garlic, chilies, curry leaves and classic South Indian spices.

Taal Smoky BBQ Wings 18
Crispy wings glazed with a sweet, smoky and mildly spicy barbecue sauce for easy sharing.

Garlic-Lime Chimichurri Wings 18
Wings tossed with fresh herbs, garlic, chili and lemon chimichurri for a bright finish.

■ Vegetarian

VG Vegan /Veggie Option

● Spice Level

Tandoori & Dosas

Vegetarian Tandoori

- **Taal Garden Tandoor Platter** 21
 Vegetarian tasting platter of paneer, vegetables, mushrooms and tandoori favorites with chutneys.
- **Achari Spiced Paneer Tikka** 16
 Char-grilled paneer in a tangy pickle-inspired yogurt marinade with smoky tandoor edges.
- **Classic Paneer Tikka** 16
 Paneer cubes marinated in yogurt, ginger, garlic and classic spices, char-grilled in the tandoor.
- **Creamy Mushroom Malai Kebab** 16
 Tandoori mushrooms in a rich cashew, cheese and yogurt marinade with a mellow finish.

Signature Tandoori

- **Hariyali Chicken Kebab** 18
 Chicken kebabs marinated with green chilies, herbs and yogurt, then tandoor-grilled.
- Saffron Murgh Tikka** 18
 Tender chicken tikka marinated with saffron, yogurt and aromatics, grilled golden.
- Signature Tandoori Chicken Tikka** 18
 Yogurt-marinated chicken char-grilled with ginger, garlic and tandoori spices.
- Velvet Malai Chicken Tikka** 18
 Creamy chicken kebabs in cashew-yogurt marinade with mild spices and smoke.
- Royal Tandoori Lamb Chops** 25
 Juicy lamb chops marinated in warm spices and flame-grilled in the tandoor.
- Lamb Seekh Kebab** 22
 Minced lamb kebabs with herbs, warm spices and tandoor char.
- Taal Royal Mixed Grill** 25
 Tandoor sampler of chicken, lamb, seafood and signature kebabs for the table.
- Whole Tandoori Pomfret** 22
 Whole pomfret marinated with tandoori spices and flame-grilled smoky.
- Charred Coastal Fish Tikka** 19
 Tender fish marinated with yogurt, ginger, garlic and tandoori spices.
- Flame-Grilled Tandoori Jhinga** 20
 Large shrimp marinated in fragrant spices and grilled over tandoor heat.

Dosas

- VG **The Classic Masala Dosa** 13
 Golden-crisp rice-lentil crepe with potato masala, sambar and chutneys. Vegan or veggie style available.
- VG **Mysore Masala Dosa** 15
 Crisp dosa layered with Mysore red-chili chutney and potato masala. Vegan or veggie style available.
- **Gunpowder Ghee Dosa** 15
 Crackling dosa brushed with ghee and house podi spice blend.
- VG **Caramelized Onion Dosa** 13
 Crisp dosa filled with lightly spiced onions, herbs and house masala. Vegan or veggie style available.
- **Cheese Melt Dosa** 12
 Golden dosa with a warm, stretchy cheese center and South Indian comfort.
- **Chocolate Silk Dosa** 12
 Sweet crisp dosa finished with chocolate spread and a light drizzle.
- VG **Taal Grand 70mm Dosa** 17
 Extra-long, show-stopping crisp dosa with sambar and house chutneys. Vegan or veggie style available.
- **Chili Paneer Street Dosa** 13
 Dosa wrapped around chili paneer, peppers and spicy garlic sauce.
- **Karam Podi Ghee Roast Dosa** 15
- VG **Garden Spring Dosa** 13
 Crisp dosa with vegetables, noodles and Indo-Chinese seasoning. Vegan or veggie style available.
- Chicken Dosa** 16
 Crisp dosa filled with spiced chicken masala and served with sambar and chutneys.
- Egg Dosa** 15
 Golden dosa layered with egg, spices and a savory South Indian finish.

■ Vegetarian

VG Vegan /Veggie Option

● Spice Level

Vegetarian Entrees

Vegetarian Entrees

- VG
Golden Dal Tadka 15
 Yellow lentils tempered with cumin, garlic, tomatoes and fragrant spices. Vegan or veggie style available.
- **Midnight Dal Makhani** 16
 Slow-cooked black lentils in a rich, buttery tomato cream sauce.
- **Silken Paneer Makhani** 16
 Paneer in a smooth tomato, butter and cream sauce with gentle spices.
- VG
Fire-Roasted Eggplant Bharta 16
 Smoky roasted eggplant mashed with tomatoes, onions, garlic and spices. Vegan or veggie style available.
- VG
Chana Masala 15
 Chickpeas simmered in a bright tomato-onion masala with classic North Indian spices. Vegan or veggie style available.
- **Charred Paneer Tikka Masala** 16
 Tandoor-charred paneer in a bold, creamy tomato and pepper sauce.
- **Emerald Saag Paneer** 16
 Paneer folded into a velvety spinach and greens curry with gentle spices.
- VG
Mushroom & Pea Masala 15
 Mushrooms and green peas cooked in a savory tomato-onion masala. Vegan or veggie style available.
- **Badami Malai Kofta** 17
 Vegetable dumplings in a luxurious almond-cashew cream sauce.
- **Classic Malai Kofta** 16
 Soft vegetable koftas in a mildly spiced creamy tomato sauce.

Vegetarian Entrees Continued

- VG
Aloo Gobi Masala 15
 Potatoes and cauliflower tossed with tomatoes, ginger and warm spices. Vegan or veggie style available.
- VG
Cumin-Kissed Aloo Fry 15
 Crisp potatoes sauteed with cumin, herbs and mild spices for a simple homestyle bite. Vegan or veggie style available.
- VG
Bhindi Do Pyaza 15
 Okra cooked with double onions, tomatoes and aromatic spices. Vegan or veggie style available.
- VG
Sunehri Bhindi Masala (Okra Masala) 15
 Okra cooked in a classic onion-tomato masala with warm spices. Vegan or veggie style available.
- **Paneer Bhurji Masala** 15
 Crumbled paneer sauteed with tomatoes, onions, herbs and spices.
- **Kadai Paneer** 16
 Paneer and bell peppers in a bold roasted tomato-coriander masala.
- **Paneer Hara Pyaza** 16
 Paneer with spring onions, peppers and a fresh green-herb masala.
- VG
Garden Vegetable Korma 15
 Seasonal vegetables in a creamy coconut-cashew sauce with mild spices. Vegan or veggie style available.
- VG
Mushroom Black Pepper Curry 16
 Mushrooms in a bold pepper, curry leaf and tomato-onion masala. Vegan or veggie style available.
- VG
Kadai Garden Sabzi 16
 Market vegetables sauteed with peppers, tomatoes and roasted spices. Vegan or veggie style available.

■ Vegetarian

VG Vegan /Veggie Option

● Spice Level

Chicken, Goat & Seafood

Chicken Entrees

- **Karaikudi Chicken Kulambu** 18
Bone-in chicken slow-simmered in bold Chettinad-style coconut gravy with curry leaves.
- **Black Pepper Chicken Curry** 19
Boneless chicken in a pepper-forward curry with curry leaves and roasted spices.
- Classic Butter Chicken** 19
Tender boneless chicken in a smooth tomato, butter and cream sauce.
- Kadai Chicken** 18
Bone-in chicken cooked with bell peppers, onions, tomatoes and kadai spices.
- Tandoori Chicken Tikka Masala** 19
Boneless tandoori chicken in a creamy, spiced tomato sauce.
- **Chicken Vindaloo** 19
Chicken in a bright, tangy Goan-style vinegar and chili curry.
- Methi Malai Chicken Curry** 19
Chicken in a velvety fenugreek, cream and mild spice sauce.
- Saag Chicken Curry** 19
Chicken simmered with spinach and greens in a comforting North Indian curry.
- **Dakshin Flame Ghee Roast Chicken** 18
Chicken roasted with ghee, curry leaves and a rich South Indian spice blend.

Goat, Lamb & Seafood Entrees

- **Kashmiri Goat Rogan Josh** 22
Slow-cooked goat in a Kashmiri-style red chili and warming-spice gravy.
- **Kari Thirattal (Goat Roast Curry)** 22
Slow-cooked goat in a robust South Indian roasted spice curry.
- **Royal Ember Goat Ghee Roast** 20
Goat roasted with ghee, curry leaves and deep South Indian spices.
- **Lamb Vindaloo** 22
Tender lamb in a tangy, fiery Goan-style vinegar and chili curry.
- Goan Coconut Fish Curry** 20
Tilapia simmered in coconut, tamarind and Goan spices.
- Goan Coconut Prawn Curry** 20
Shrimp in a fragrant coconut, tamarind and coastal Goan curry.
- Shrimp Tikka Masala** 20
Shrimp simmered in a creamy tomato-onion tikka masala sauce.
- **Coastal Ember Ghee Roast Shrimp** 19
Shrimp tossed with ghee, curry leaves and bold roasted coastal spices.

■ Vegetarian

VG

Vegan /Veggie Option

● Spice Level

Biryani & Breads

Biryani & Rice

Hyderabadi Dum Chicken Biryani (Bone-In) 19

Bone-in chicken and basmati rice slow-cooked with saffron, herbs and spices.

Hyderabadi Dum Chicken Biryani | Boneless 19

Tender boneless chicken and basmati rice slow-cooked with saffron and spices.

Royal Goat Dum Biryani 22

Slow-cooked goat and aromatic basmati rice layered with saffron and spices.

Jackfruit Dum Biryani 16

Young jackfruit and basmati rice layered with herbs and dum-cooked spices. Vegan or veggie style available.

Paneer Dum Biryani 16

Paneer and aromatic basmati rice layered with saffron and spices.

Coastal Fish Dum Biryani 20

Tender fish and basmati rice layered with herbs, saffron and coastal spices.

Fragrant Cumin Rice (Jeera) 8

Steamed basmati rice tempered with cumin and a touch of ghee.

Breads

Butter Cloud Naan 5

Pillowly tandoor-baked naan finished with melted butter.

Roasted Garlic Naan 5

Tandoor-baked naan brushed with fragrant garlic butter and cilantro.

Melody Cheese Naan 5

Soft naan stuffed with a warm cheese filling.

Fiery Beat Naan (Bullet Naan) 6

Naan with chilies, garlic and a fiery tandoor finish.

Rosemary Naan 6

Tandoori naan finished with rosemary and butter.

Rumali Silk Roti 6

Delicate hand-stretched thin bread, ideal with rich gravies.

Malabar Crescendo Paratha (Malabar Paratha) 5

Flaky, layered South Indian flatbread with a buttery finish.

Royal Rhythm Paratha (Lacha Paratha) 6

Layered whole-wheat paratha finished on the griddle.

Tandoori Taal Roti (Roti) 5

Tandoori wheat roti finished warm from the tandoor.

Pyaza Taal Kulcha (Onion Kulcha) 6

Soft kulcha stuffed with seasoned onions and herbs.

Spiced Symphony Aloo Paratha 6

Whole-wheat paratha stuffed with spiced potato filling.

 Vegetarian

 Vegan /Veggie Option

 Spice Level

Desserts & Hot Drinks

Desserts

- **Saffron Rasmalai** 10
Soft milk dumplings soaked in chilled saffron-cardamom milk, finished with pistachio and delicate floral notes.
- **Mango Silk Panna Cotta** 9
Silky cream dessert infused with ripe mango, gently set for a smooth modern finish with tropical sweetness.
- **Khurbani ka Meetha** 9
Hyderabadi apricot dessert slow-cooked to a rich, jammy finish and traditionally paired with creamy notes.

Hot Drinks

- **South Indian Filter Coffee** 5
Bold aromatic coffee brewed in the traditional South Indian filter style and served warm for a robust finish.
- **Nilofer Irani Chai** 4
Hyderabad-inspired creamy tea with a smooth body, gentle sweetness and comforting cafe-style richness.

A SWEET FINALE TO THE TAAL EXPERIENCE

Wine List

Glass / Bottle pricing shown where applicable. Selections are subject to availability.

RED

Imagery Cabernet Sauvignon 12 / 48

Bold, full-bodied red with dark cherry and blackberry, layered with subtle oak and a smooth structured finish.

Carmel Road Cabernet Sauvignon, CA 13 / 46

Well-balanced Cabernet with black currant and plum, accented by vanilla, spice and soft tannins.

Meiomi Pinot Noir 13 / 54

Smooth Pinot Noir with ripe strawberry and raspberry, a touch of mocha and a silky finish.

Seeker / Bousquet Malbec 13 / 46

Rich Malbec with blackberry and plum, light spice, velvety tannins and a bold lingering finish.

ROSÉ

Meiomi Rose 13 / 54

Vibrant rose with strawberry, watermelon and subtle citrus, finishing crisp, bright and refreshing.

WHITE

Kendall Jackson Chardonnay 13 / 54

Medium to full-bodied Chardonnay with tropical fruit, pear, vanilla and a creamy balanced finish.

Crossings Sauvignon Blanc 13 / 46

Crisp aromatic white with grapefruit, lime and fresh herbs, bright acidity and a clean refreshing finish.

Morini Pinot Grigio 13 / 46

Light-bodied and refreshing with green apple, pear and subtle citrus, crisp and dry with a smooth finish.

50 Degree Riesling 13 / 48

Slightly off-dry Riesling with peach, apricot and honeyed citrus, lively acidity and a balanced finish.

SPARKLING

Lunetta Prosecco 13 / 52

Delicate bubbles with green apple and white peach, light and crisp with a clean refreshing finish.

CHEERS TO GOOD TASTE & GREAT COMPANY

Beer, Coolers & Soft Drinks

Beer

DRAFT BEER

Blue Moon 7

Red Oak 7

Rotating IPA 8

Pacifico 8

Belgium Fat Tire 8

Stella Artois 8

Wicked Weed Pernicious IPA 8

Southern Pines Helles Lager 7

BOTTLED BEER - DOMESTIC

Allagash White, Belgian Wheat 8

Yuengling Traditional Lager 7

Bell's 2 Hearted Ale 8

Guinness Stout 8

BOTTLED BEER - INDIAN

Taj Mahal Premium Lager 22 oz 12

Flying Horse Royal Lager 22 oz 12

Kingfisher Premium Lager 12 oz 7

Maharajah Pilsner 12 oz 7

Coolers, Sparkling & Soft Drinks

☐ **Rose Cardamom Lassi** 6
Floral yogurt cooler with rose, cardamom and a silky finish.

VG **Kokum Citrus Fizz** 6
Sparkling kokum and citrus cooler with a bright tangy finish. Vegan or veggie style available.

☐ **Mango Velvet Lassi** 6
Chilled mango yogurt smoothie with cardamom and saffron.

VG **Masala Lemon Soda** 5
Fresh lemon, sparkling soda, black salt and house spice blend. Vegan or veggie style available.

VG **Mango Mint Mojito** 6
Mango, mint, lime and sparkling soda shaken zero-proof. Vegan or veggie style available.

VG **Ginger Lime Sparkler** 6
Fresh lime and ginger topped with sparkling soda for a crisp refreshing finish.

VG **Thumbs Up** 5
India's bold, spicy-style cola with a stronger bite.

VG **Limca** 5
Classic Indian lemon-lime soda with a bright citrus sparkle.

Coca-Cola / Diet Coke / Sprite 4
Classic soft drinks.



A COMPLETE TAAL EXPERIENCE

One destination for fine dining, cocktails, celebrations and social evenings.
Host gatherings up to 100 guests with food, music, entertainment and warm hospitality.

Fine Dining

Taal Sports Bar

Taal Social

Catering Services

Birthday Parties & Receptions

Corporate Meetings

Private Dining

Karaoke | Dancing | Singing

Sporting Events on Our Huge TV | Cocktails | Fine Drinks | Social Nights



Online Menu

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