

Taj Mahal

Shuru-wat / Starters

101. Taj Choice **Fls 22.75** **\$13.00**

A combination platter consisting of Pakoras, Aloo Tikki, Chicken tikka & Sheek Kabab

102. Taj Mix Grill **Fls 31.50** **\$18.00**

A combination platter consisting of Reshmi kabab, Sheekh kabab, Chicken tikka, Fish Tikka & shrimps

103. Chicken Pakora **Fls 8.75** **\$ 5.00**

Delicately seasoned batter fried fritters of Chicken

104. Jhinga Fry **Fls 22.75** **\$13.00**

Shrimp lightly marinated in sour cream, touched with herbs and batter fried

105. Mix pakora **Fls 8.75** **\$ 5.00**

Vegetable or Chicken fritters with or without chilli

106. Samosa **Fls 8.75** **\$ 5.00**

Vegetable turnovers stuffed with spiced shredded potatoes and green peas

107. Channa chat **Fls 8.75** **\$ 5.00**

A tangy combination of Garbanzo beans, Potatoes and Onions Tossed in a tamarind sauce sprinkled with black Indian salt.

109. Hara Bhara Kabab **Fls 10.50** **\$ 6.00**

Cottage cheese cooked with spinach & fried in coin shape.

110. Batavada **Fls 8.75** **\$ 5.00**

Boiled Potatoes mixed with spices and batter fried

111. Koliwada Fish **Fls 22.75** **\$13.00**

Boneless Red snapper fillet marinated in yogurt & spices and shallow fried

112. Vegetable Cutlet **Fls 8.75** **\$ 5.00**

Mixed vegetables mashed mixed with potatoes and shallow fried in a shape of a heart



Samosa



Hara Bhara Kabab



Channa Chat

Shorba / Soups

Chicken **Fls 8.75** **\$ 5.00**

Mildly spiced cream of chicken soup

All Prices subject to 10% Service Charge

Taj Mahal

Tandoori Nazrane / BBQ Delicacies from Indian Clay Oven

Served with

Basmati Rice and Naan

Or

Mixed Vegetables

Tandoor is a traditional charcoal fired clay oven, shaped like a dome. This means the breads and the meats are cooked at very high tempratures often reaching 600 F. This locks in all the flavor and juices baking it to perfection. A gourmet delight for the health conscious.

301. Chicken Tandoori

Spring Chicken legs marinated in yoghurt and spices for 24 hours. Baked on skewers in tandoori oven to perfection. The healthy way to barbeque chicken.

Full (4 Leg Pieces) **Fls 28.00** **\$ 16.00**

Half (2 Leg Pieces) **Fls 14.00** **\$ 8.00**

302. Prawn Tandoori **Fls 28.00** **\$ 16.00**

Tender Jumbo Shrimps marinated in yoghurt, garlic, ginger and a combination of spices then broiled in Tandoor.

303. Fish Tikka **Fls 22.75** **\$ 13.00**

Chunks of fresh fish marinated, skewered and grilled in tandoor.

304. Chicken Tikka **Fls 17.50** **\$ 10.00**

Boneless pieces of Chicken marinated in yoghurt, fresh spices and lemon juice then barbecued in clay oven.

305. Sheekh Kabab **Fls 22.75** **\$ 13.00**

Ground Lamb mixed with fresh ginger herbs and spices, grilled on skewers in our traditional clay oven.

306. Reshmi Kabab **Fls 17.50** **\$ 10.00**

Succulent boneless chicken pieces marinated in yogurt , broiled in charcoal tandoor.

07. Hazari Kabab **Fls 17.50** **\$ 10.00**

Boneless pieces of chicken breast marinated in yogurt and spinach broiled in charcoal tandoor.

308. Malai Fish **Fls 22.75** **\$ 13.00**

Fish fillet marinated in cream & yogurt with garlic, broiled in charcoal tandoor.

309. Sanjevani Kabab **Fls 17.50** **\$ 10.00**

Chicken Breast marinated in cream, yogurt & lentil paste with garlic, grilled in tandoor.

All Prices subject to 10% Service Charge



Chicken Tandoori



Prawn Tandoori

Taj Mahal

Tandoori rotian / Indian Breads

401. Naan

Fls 3.50

\$ 2.00

Leavened bread baked in tandoor.

402. Baby Naan

Fls 5.25

\$ 3.00

White flour unleavened bread with spiced cottage cheese.

403. Butter Naan

Fls 4.50

\$ 2.50

Leavened bread enriched with butter and baked in tandoor.

404. Onion Naan

Fls 4.50

\$ 2.50

An exiting version of naan, stuffed with spiced shredded onions.

405. Garlic Naan

Fls 4.50

\$ 2.50

Naan stuffed with chopped garlic.

406. Kheema Naan

Fls 7.00

\$ 4.00

Unleavened white flour bread with minced lamb.

407. Paratha

Fls 3.50

\$ 2.00

Whole wheat layered bread fried with butter.

408. Aloo Paratha

Fls 4.50

\$ 2.50

Paratha stuffed with potatoes.

409. Roti

Fls 3.50

\$ 2.00

Wholewheat bread baked in tandoor.

410. Roomali Roti

Fls 4.50

\$ 2.50

Amazingly thin "handkerchief" bread from Lucknow.

411. Poori

Fls 3.50

\$ 2.00

Deep fried Indian bread made of whole wheat. (Loved by kids)

412. Batura

Fls 4.50

\$ 2.50

Deep fried Indian bread made of white flour.

413. Kulcha

Fls 4.50

\$ 2.50

White flour unleavened bread with spiced cilantro.



Naan

All Prices subject to 10% Service Charge

Taj Mahal

Smatika Bhandar / Wonders of Indian Rice

801. Mutton Briyani Fls 26.25 \$ 15.00

Tender Lamb cubes blended with basmati rice and spices.

802. Chicken Biryani Fls 22.75 \$ 13.00

Specially flavored saffron rice cooked with boneless pieces of chicken

803. Vegetable Biryani Fls 22.75 \$ 13.00

Lightly spiced vegetables with saffron rice

804. Kashmiri Pullao Fls 22.75 \$ 13.00

Specially flavored saffron Rice with fried onions, nuts and coconuts

805. Mutter Pullao Fls 22.75 \$ 13.00

Green Peas and fried rice

806. Veshnu Pullao Fls 22.75 \$ 13.00

Vegetable fried rice

807. Mushroom Pullao Fls 22.75 \$ 13.00

Saffron rice cooked with mushrooms and Indian herbs

808. Rice Fls 3.50 \$ 2.00

Steamed Basmati Rice

809. Saffron Rice Fls 7.00 \$ 4.00

Basmati rice cooked with saffron and bay leaves

810. Prawn Briyani Fls 28.00 \$ 16.00

Specially flavored saffron rice cooked with Shrimps

Kashmiri Pullao

Chicken Briyani

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Taj Mahal

Bahar - F - Subz / Vegeterian specialities (Main Course)

(Served with Basmati Rice and Naan)

901. Baigan Barta **Fls 24.50** **\$ 14.00**

Whole eggplants partially cooked on skewers in tandoor, cooked with tomatoes, onions, and tomato sauce

902. Dhingri Mutter **Fls 24.50** **\$ 14.00**

Mushroom and peas cooked in spices.

903. Mutter Paneer **Fls 24.50** **\$ 14.00**

Fresh home made cubes of cottage cheese lightly fried and cooked with Green peas in onions & tomato sauce

904. Aloo Gobi **Fls 24.50** **\$ 14.00**

Mouth watering blend of fresh cauliflower and potatoes seasoned to perfection

905. Bhendi Masala **Fls 24.50** **\$ 14.00**

Okra cooked with onion and tomatoes, seasoned with aromatic herbs.

906. Daal Makhani **Fls 24.50** **\$ 14.00**

A true labor of love; Black lentils are cooked on slow heat for 12 hours and then tossed with fresh ginger, garlic, onions, tomatoes and spices.

907. Daal Tarka **Fls 17.50** **\$10.00**

Yellow lentils tempered home style.

908. Navrattan Korma **Fls 24.50** **\$ 14.00**

A traditional merging of nine different vegetables and nuts cooked in mild sauce.

909. Channa Masala **Fls 24.50** **\$ 14.00**

Garbanzo Beans cooked in spices

910. Malai Kofta **Fls 24.50** **\$ 14.00**

Spongy Cottage cheese rolled into balls and cooked in mild gravy

911. Palak Paneer **Fls 24.50** **\$ 14.00**

Cottage cheese cooked in Spinach.

912. Paneer Makhanwala **Fls 24.50** **\$ 14.00**

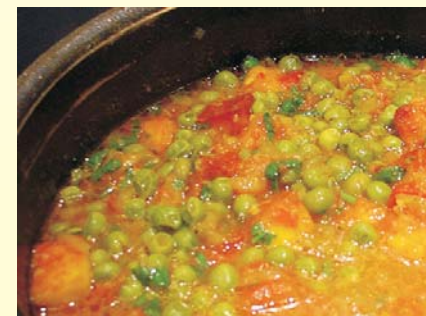
Cottage cheese cooked in spiced tomato suace

913. Vegetable Makhanwala **Fls 24.50** **\$ 14.00**

Mixed vegetables cooked in butter sauce

914. Vegetable Laseeni **Fls 24.50** **\$ 14.00**

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Taj Mahal

Samundar se Mulagat Sea food specialities (Main Course)

(Served with Basmati Rice and Naan)

701. Prawn Vindaloo **Fls 31.50** **\$ 18.00**

Fresh Shrimps in a fiery hot Vindaloo curry.

702. Prawn Curry **Fls 31.50** **\$ 18.00**

Shrimps cooked with spices.

703. Prawn Saagwala **Fls 31.50** **\$ 18.00**

Shrimps cooked with spinach and mild spices.

704. Prawn Masala **Fls 31.50** **\$ 18.00**

Shrimps cooked with onion, tomato and green pepper.

705. Prawn Bhuna **Fls 38.50** **\$ 22.00**

Hot Chilli Shrimps.

706. Fish Masala **Fls 28.00** **\$ 16.00**

Fish cooked with spiced sauce.

707. Fish Curry **Fls 28.00** **\$ 16.00**

Fish cooked in traditional goan-style.

708. Fish Saagwala **Fls 28.00** **\$ 16.00**

Fish cooked with spinach and mild spices

709. Fish Jalfrezi **Fls 28.00** **\$ 16.00**

Boneless fish pieces cooked with spices in a sweet and sour curry sauce.

710. Fish Hara Masala **Fls 28.00** **\$ 16.00**

Boneless fish pieces cooked with spices in cilantro sauce



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Taj Mahal

Most Ki Bahar / Tender Lamb Specialities (Main course)

(Served with Basmati Rice and Naan)

501. Mutton Sukka Fry

Fls 29.75

\$ 17.00

Tender pieces of Lamb cooked in natural herbs & spices.

502. Mutton Dhabha

Fls 29.75

\$ 17.00

Fresh Lamb cooked with onion, tomatoes and herbs in a kadai (Indian wok) garnished with slices of boiled egg.

503. Mutton Do piaza

Fls 29.75

\$ 17.00

Lightly spiced lamb with onions.

504. Mutton Vindaloo

Fls 29.75

\$ 17.00

For true adventurer and one with passion of spicy food. This version of the curry contains chunks of lamb & potatoes and is tangy and spicy.

505. Mutton Saagwala

Fls 29.75

\$ 17.00

Saag means spinach or other greens. A true labor of love. We cook the spinach with lamb for 4-5 hours. Then saute it with fresh onions, Ginger, garlic and exotic spices with a touch of light cream.

506. Kheema Mutter

Fls 29.75

\$ 17.00

Minced Lamb cooked with green peas and spices

507. Mutton Kadai

Lamb cooked in kadai (Indian wok) with capsicum, onions and spices

508. Mutton Rogan Josh

Fls 29.75

\$ 17.00

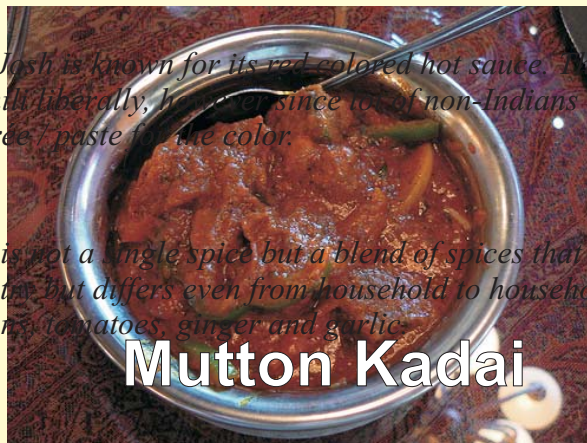
Originating from Kashmir, Rogan Josh is known for its red colored hot sauce. The color is derived from using Kashmiri red chili liberally, however since lot of non-Indians are not used to the chili we use tomato purée / paste for the color.

509. Mutton Curry

Fls 29.75

\$ 17.00

Contrary to common belief, Curry is not a single spice but a blend of spices that is unique not only to each region of the country but differs even from household to household. We present our version with fresh onion, tomatoes, ginger and garlic.



Mutton Kadai

All Prices subject to 10% Service Charge

Taj Mahal

Bar, E-Mung / Chicken Specialities (Main Course)

(Served with Basmati Rice and Naan)

601. Chicken Makhanwalla	Fls 26.25	\$ 15.00
<i>Boneless tandoori chicken pieces cooked with butter and its own sauce</i>		
602. Chicken Tikka Masala	Fls 26.25	\$ 15.00
<i>Tender Juicy Chicken heavily marinated with spices and cooked in tomato based sauce</i>		
603. Chicken Curry	Fls 24.50	\$ 14.00
<i>Contrary to common belief, Curry is not a single spice but a blend of spices that is unique not only to each region of the country but differs even from household to household. We present our version with fresh onions, tomatoes, ginger and garlic.</i>		
604. Chicken Vindaloo	Fls 24.50	\$ 14.00
<i>For true adventurer and one with passion of spicy food. This version of the curry contains chunks of Chicken & potatoes and is tangy and spicy.</i>		
605. Chicken Saagwala	Fls 24.50	\$ 14.00
<i>Saag means spinach or other greens. A true labor of love. We cook the spinach with Chicken for 4-5 hours. Then saute it with fresh onions, ginger, garlic and exotic spices with a touch of light cream.</i>		
606. Chicken Masala	Fls 24.50	\$ 14.00
<i>Chicken cooked with onions, tomatoes and spices.</i>		
607. Chicken Madras	Fls 24.50	\$ 14.00
<i>Chicken cooked with spices and coconut.</i>		
608. Chicken Do piazza	Fls 24.50	\$ 14.00
<i>Lightly spiced chicken with spring onions.</i>		
609. Chicken Rajasthani	Fls 24.50	\$ 14.00
<i>Chicken pieces marinated in yoghurt and cooked in mildly spiced curry sauce.</i>		
610. Chicken Sukka Fry	Fls 24.50	\$ 14.00
<i>Tender juicy chicken heavily marinated with spices and cooked dry.</i>		
611. Chicken Jalfrezi	Fls 24.50	\$ 14.00
<i>Boneless chicken pieces cooked with spices in a sweet and sour curry sauce.</i>		
612. Chicken Tawa	Fls 24.50	\$ 14.00
<i>Chicken cooked with onions, herbs and spices on a girdle</i>		

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Taj Mahal

Chhni / Saathi / Side Dishes

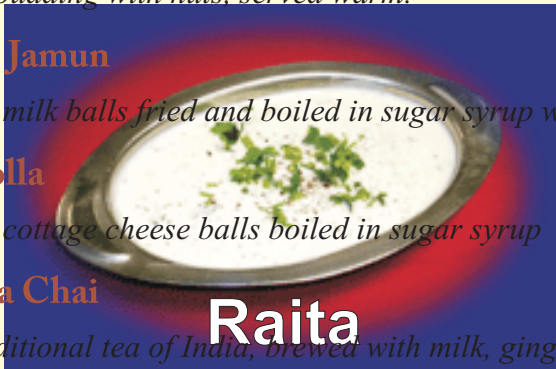
Pappad	Fls 2.65	\$ 1.50
<i>Thin, crispy wafers made out of lentils with specs of black pepper .</i>		
Masala Pappad	Fls 3.50	\$ 2.00
<i>Pappad sprinkled with onions, tomatoes and spices</i>		
Green Salad	Fls 6.25	\$ 3.50
<i>Platter of garden sliced vegetables.</i>		

Raita	Fls 6.25	\$ 3.50
<i>Spiced yoghurt with diced cucumber.</i>		
Chutney	Fls 2.65	\$ 1.50
<i>Mango chutney</i>		

Ana ke baad / Dessert

Kulfi	Fls 7.00	\$ 4.00
<i>Home made ice cream with cardamons and pistachios.</i>		
Ras Malai	Fls 6.25	\$ 3.50
<i>Spongy Cottage cheese balls boiled in milk with saffron ,cardamons, sugar and pistachios. Served</i>		
Gajar Halwa	Fls 6.25	\$ 3.50
<i>Carrot pudding with nuts, served warm.</i>		

Gulab Jamun	Fls 5.25	\$ 3.00
<i>Spongy milk balls fried and boiled in sugar syrup with pistachios and cardamons</i>		
Ras golla	Fls 5.25	\$ 3.00
<i>Spongy cottage cheese balls boiled in sugar syrup</i>		
Masala Chai	Fls 4.50	\$ 2.50
<i>The traditional tea of India, brewed with milk, ginger, cardamons and special blend of spices</i>		
Tea or Coffee	Fls 3.50	\$ 2.00



Raita



Gulab Jamun