

Monday – Friday 11 am – 3 pm; 5 pm – 10 pm | Saturday & Sunday 12 pm -9 pm We deliver Free within 5-mile drivable distance. Thanks for ordering Taj Mahal

Daíly Lunch Buffet

Selection of several appetizers, dishes & desserts cooked with authentic Indian spices & herbs Served with free complementary beverages including Mango Lassi, all soft drinks, iced tea & hot tea Monday – Friday \$8.99 Saturday & Sunday \$9.99

Appetízers	
Chicken Tikka 5pc	\$4.99
Tender pieces of chicken breast marinated in yogurt, spices and cooked in a clay oven.	
Samosa Chaat	\$3.99
Seasoned potato samosas mixed with chickpeas, tomatoes, onions , chutney, yogurt & spices.	
Samosa (Veggie) 2pc	\$3.99
Fried dish with a savory filling, such as spiced potatoes, onions, peas, or lentils.	
Lamb Seekh Kabab 4pc	\$7.99
Minced lamb blended with ginger, garlic, onions & herbs. Grilled on skewers in our tandoor oven.	
Honey Sesame Chicken	\$4.99
Crispy chicken pieces tossed in a sweet and savory honey sesame sauce.	
Chicken Momo 12pc	\$8.99
Himalayan style dumplings stuffed with chicken, served fried or steamed.	
Chicken Lollipop 4pc	\$4.50
Hot and spicy appetizer made with drummettes.	
Onion Pakora 6pc	\$2.99
Deep fried snacks that are made with gram flour, salt, light spices and onions.	
Paneer Pakora 4pc	\$4.99
Spiced paneer cubes, coated with chickpea flour batter and fried.	
Garlic Shrimp 4 pc	\$8.99
Shrimp sautéed in garlic sauce, butter, lemon juice, cayenne pepper and aromatic spices served hot	steaming
Fish Pakora 4pc	\$5.99
Chunky white fish coated in a spiced gram flour batter, then fried until golden.	
Shrimp Cocktail 5pc	\$7.99
Lightly flavored tender hot shrimps served with lemon wedge and cocktail sauce	
Papri Chaat	\$4.99
Crunchy papri buried under fluffy boiled potatoes, tender chickpeas, cool yogurt, bright mint sweet-and-sour tamarind chutney.	chutney,

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Basmati rice, richly flavored with nuts & r	aisins with aromatic masala
Veg Biryani	\$8.99
Goat Biryani	\$11.99
Chicken Biryani	\$10.99
Lamb Biryani	\$11.99
Kashmiri Pulao (Kids) (Sweet)	\$8.99
Basmati Rice	\$2.99
Shrimp Biryani	\$12.99

Tandoor		
Traditional Indian	Clay Oven	
Salmon Tandoori 2pc		\$16.99
Paneer Tikka 8pc		\$11.99
Chicken Tikka 8pc		\$11.99
Lamb Seekh Kabab 4pc		\$14.99
Chicken Tandoori Full		\$14.99
Chicken Tandoori Half		\$10.99
Tandoori Shrimp 8pc		\$16.99
Lamb Chopped 4pc		\$16.99
Lamb		
Lamb Curry		\$12.99
Boneless lamb cooked in Indian spices & curry sauce.		912.77
Lamb Vindaloo		\$12.99
Lamb simmered with potatoes in a tangy hot sauce.		.
Lamb Kadai		\$13.99
Succulent pieces of lamb, slow cooked in chunky tomo	ato curry, tempered with fresh cor	
mustard seeds.		
Lamb Chop Masala		\$16.99
Lamb chops cooked in a fragrant onion masala that's finish	ed with beaten yoghurt.	
Lamb Saag		\$12.99
Lamb cooked until tender with spinach & green herbs.		
Lamb Rogan Josh		\$13.99
Lamb trimmed of excess fat, cut into large chunks, rubbed i		c curry.
Chicken		
Chicken Curry		\$10.99
Chicken cooked in a delicately spiced curry sauces.		
Chicken Vindaloo		\$10.49
Chicken in a tangy spicy sauce with potatoes & a touch of	vinegar.	
Chicken Kadai		\$11.99
Cubes of boneless chicken cooked with bell peppers, onion	ns in a thick flavorful gravy.	
Chicken Saag		\$10.99
Tender boneless chicken cooked with chopped spinach, cream.	onion, ginger, garlic & spices with	
Butter Chicken		\$11.99
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Butter Chicken

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Tandoori chicken cooked in an exquisite creamy tomato sauce.

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Sweet, spicy & slightly sour crispy appetizer prepared with chicken and bell peppers cooked with chill sauce & soya sauce. Chicken Tikka Masala Fenderized chicken; garlic, ginger, and spices in the marinade - infused with rich herbs & flavorfu and cooked with garlic, ginger, turmeric, garam masala, fresh coriander, and cumin.	\$11.99
chilli sauce & soya sauce. Chicken Tikka Masala Fenderized chicken; garlic, ginger, and spices in the marinade - infused with rich herbs & flavorfu and cooked with garlic, ginger, turmeric, garam masala, fresh coriander, and cumin. Vegetable Curry Aloo Gobi A flavorful preparation of fresh cauliflower and potatoes steamed and sautéed with seven contrhern & southern Indian spices. Chana Masala A preparation based of green chilies, onions, garlic, fresh cilantro, a blend of spices, chickper formatoes. Chhole Bhature Spicy white chickpeas and bhatura (fried maida bread). Aloo mutter Potatoes and peas in a spiced creamy tomato based sauce. Saag Curry of cooked mustard and spinach. Dal Makhani A velvety lentil curry prepared with dried whole black lentils dal and dried red kidney beans (rajm	\$11.99
Chicken Tikka Masala Second spices in the marinade - infused with rich herbs & flavorful and cooked with garlic, ginger, turmeric, garam masala, fresh coriander, and cumin. Vegetable Curry Aloo Gobi Second spices A flavorful preparation of fresh cauliflower and potatoes steamed and sautéed with seven on orthern & southern Indian spices. Second spices Chana Masala Second spices Chana Masala Second spices Chana Masala Second spices A preparation based of green chilies, onions, garlic, fresh cilantro, a blend of spices, chickper omatoes. Chhole Bhature Second spices Spicy white chickpeas and bhatura (fried maida bread). Aloo mutter Second spices Potatoes and peas in a spiced creamy tomato based sauce. Second spices Stag Second spices Curry of cooked mustard and spinach. Second spices Dal Makhani Second spices A velvety lentil curry prepared with dried whole black lentils dal and dried red kidney beans (rajm	I spic
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	\$8.99
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cooked over pureed tomato with butter, aromatic spices and fresh cream.	
Dal Tadka	\$8.99
A flavorful preparation of combination of lentils cooked over chopped onions and herbs temper	ed wi
oasted spices, and cumin & mustard seeds, finished with fresh cilantro.	
Chana Saag	\$8.99
Chickpeas cooked in combination with fresh ground spinach spiced with garam masala.	
Aloo Saag	\$8.99
Spinach and potatoes cooked with ginger, garlic, onions and aromatic spices.	
Saag Panner S	\$11.99
Cooked spinach studded with cubes of fried paneer cheese, in a mix of spices and herbs, and thi	ckene
with cream.	
Mix vegetable Curry	\$8.99
Thick flavorful all vegetable curry like green pepper, cabbage, cauliflower, french beans, peas,	carro
potato, tomato and onion cooked with herbs and aromatic spices.	
Shindi Fry	\$9.99
tir fried okra, slit and stuffed with spice mix cooked over high fire with rich aromatic herbs.	
Nutter Paneer	\$11.5
A mildly spiced preparation with a combination of peas and paneer cooked in a tomato based	sauc
piced with garam masala.	
Paneer Chilli	\$12.5
Seasoned fried Indian cottage cheese (paneer) cooked in chilli sauce.	
Malai Kofta S	\$9.99
ried dumpling balls made up of mashed potatoes, mixed vegetables or paneer in cream and	d spic
cooked until golden brown served with smooth, aromatic, and rich creamy gravy.	
	\$9.99
A rich creamy flavorful dish. Navratan (nine-gems) consists of nuts, paneer and adjustable list of veg	
lavored with herbs and spices cooked in tomato-cream sauce.	
Eggplant studded with garlic and roasted on an open flame, and then stir-fried with aromatic spices	\$9.99

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Goat	
Goat Curry	\$12.99
Tender cubes of goat with bone, cooked on slow heat with herbs and spices.	
Goat Vindaloo	\$12.99
Tender cubes of goat with bone, cooked with fresh ginger, garlic & potatoes in a fiery sauce.	
Goat Kadai	\$12.99
Succulent pieces of goat, slow cooked in chunky tomato curry tempered with coriander a seeds.	nd mustard

	Seafood	
Ŀ.	Shrimp Vindaloo	\$13.99
	Cooked shrimp with potatoes, red curry paste and other flavorful fragrant spices.	
	Shrimp Saag 6pc	\$13.99
	Shrimps cooked with fresh spinach, herbs and spices.	
	Shrimp Curry 6pc	\$13.99
	Shrimps cooked in cream, tomato sauce with herbs and warm Indian spices.	
	Salmon Curry	\$16.99
	Salmon cooked with curry leaves, shallots, ginger and garlic.	
	Fish Curry	\$11.99
	White fish fillet cooked in curry paste, herbs and aromatic spices.	1

Tandoorí Bread	
Plain Naan	\$1.49
White flour bread baked in tandoor (clay oven).	
Butter Naan	\$1.59
Plain Naan with topped with butter.	
Garlic Naan	\$2.50
White flour bread touched with garlic.	
Onion Kulcha	\$2.50
White flour bread stuffed with fresh onions.	
Aloo Paratha	\$2.25
White flour bread stuffed with potatoes and herbs.	
Roti	\$1.99
Whole wheat bread baked in tandoor.	
Lachha Paratha	\$2.25
Multi-layered whole wheat bread.	

Dessert	
Rice Pudding	\$3.69
Basmati rice slow cooked in milk and sugar and herbs until condensed, full of flavor and fragrance.	
Gulab Jamun 2pcs	\$3.99
Soft, melt-in-mouth, homemade cheese balls, deep fried and soaked in rose flavored sugar syrup.	
Rasmalai 2pcs	\$4.99
Soft patties made with fresh cheese served cold, immersed in a sweetened creamy milk sauce.	
Ice Cream	\$3.40
Vanilla, Chocolate or Strawberry.	

Síde Orders	
Pappadam 2 full	\$2.00
Basmati Rice	\$2.99
Mango Chutney	\$2.49
Raita	\$3.50
Bhature 2pc	\$1.49
Beverages	
Free refills only on soda	
Lassi (sweet/plain)	\$2.99
Flavored cold refreshing yogurt drink with a touch of rose water.	
Mango Lassi	\$2.99
Sweet, flavored, cold refreshing yogurt drink with mango.	¢0.40
Juices Mango Guava.	\$2.40
Sodas	\$1.65
Coke Diet Coke Ginger Ale Sprite Lemonade Fanta Orange	J 1.05
Masala Tea	\$2.60
Flavored tea beverage made by brewing black tea with a mixture of aromatic Indian spice	
and milk, served hot.	£
Coffee	\$2.60
Black Milk	
Contrac	
Soups	
Chicken Soup	\$5.65
Mulligatawny Soup	\$5.85
Salads	
	¢4.00
House Salad Tandoori Chicken Salad	\$4.99
Paneer Salad	\$6.37
Caesar Salad	\$5.99 \$5.49
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Indo-Chínese	
Hakka Noodles Veg	\$9.99
Hakka Noodles Egg	\$7.77 \$10.49
Hakka Noodles Chicken	\$10.47
Manchurian Veg	\$8.99
Manchurian Non Veg	\$10.99
Mancholan Non Yey	φ10.77
To Order	
Call: 301-682-2213	
Fax: 301-682-2702	
Email: contact@tajmahal365.com	