

## Vegetable Curry

- Aloo Gobi** .....\$9.99  
Made with fresh cauliflower and potatoes steamed and sautéed with seven different spices.
- Chana masala** .....\$8.99  
Based with green chilies, onions, garlic, fresh cilantro, a blend of spices, chickpeas, and tomatoes.
- Chole Bhature** .....\$9.99  
Spicy white chickpeas and bhatura(fried bread).
- Aloo mutter** .....\$9.99  
Potatoes and peas in a spiced creamy tomato based sauce.
- Saag** .....\$7.99  
Curry of cooked mustard and spinach.
- Dal Makhani** .....\$8.99  
dried whole black lentils dal. dried red kidney beans rajma.
- Dal Tadka** .....\$8.99  
A flavorful preparation of lentils cooked over chopped onions and herbs tempered with toasted spices, cumin, & mustard seeds, finished with fresh cilantro.
- Chana Saag** .....\$8.99  
Chickpeas and spinach spiced with garam masala.
- Aloo Saag** .....\$8.99  
Spinach and potatoes cooked with ginger, garlic, onions and aromatic spices.
- Saag Panner** .....\$11.99  
Cooked spinach studded with cubes of fried paneer cheese, and thickened with cream.
- Mix vegetable Curry** .....\$8.99  
Vegetables like capsicum, cabbage, cauliflower, french beans, peas, carrots, potato, tomato, onion etc.
- Bhindi fry** .....\$9.99  
Stir fried okra, slit and stuffed with spice mix.
- Mutter Paneer** .....\$11.50  
Consisting of peas and paneer in a tomato based sauce, spiced with garam masala.
- Paneer Chilli** .....\$12.50  
Seasoned fried Indian cottage cheese(paneer) in chilli sauce.
- Malai Kofta** .....\$9.99  
Fried dumpling balls made up of mashed potatoes, mixed vegetables and paneer in cream.
- Navratan Korma** .....\$9.99  
Vegetable korma with nuts, paneer cheese, and an adjustable list of vegetables.
- Baingan Bharta** .....\$9.99  
Eggplant studded with garlic and roasted on an open flame, and then stir-fried with aromatics for the most delicious smoky flavor.
- Butter Paneer** .....\$12.50  
Tandoori paneer cooked in an exquisite creamy tomato sauce.
- Paneer Tika Masala**.....\$11.99  
Based with green chilies, onions, garlic, fresh cilantro, a blend of spices, paneer and tomatoes.

## 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 chunky tomato curry tempered with coriander and mustard seeds.

## Seafood

- Shrimp Vindaloo** ..... \$13.99  
Cooked shrimp with potatoes, red curry paste and other spices.
- Shrimp Saag 5pc** ..... \$13.99  
Shrimps cooked with fresh spinach, herbs and spices.
- Shrimp Curry 5pc**..... \$13.99  
Shrimps cooked in cream with herbs and 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 spices.

## Tandoori Bread

- Plain Naan** ..... \$1.49  
White flour bread baked in 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.
- Bhature** ..... \$1.49  
Fried Bread made from maida.

## Desert

- Rice Pudding** ..... \$3.69  
Steamed rice in milk, with herbs..
- Gulab Jamun 2pcs** ..... \$3.99  
Balls of homemade cheese, deep fried and soaked in sugar syrup.
- Rasmalai 2pcs** ..... \$4.99  
Patties made with fresh cheese served cold in a sweetened milk sauce.
- Ice Cream** ..... \$3.40  
Vanilla, Chocolate or Strawberry.
- Kulfi** ..... \$2.99



## Indian Restaurant Fine Dining & Cocktails

Delivery / Dine-in / Take-out / Catering  
Free Delivery within 5 mile drivable distance.  
Minimum \$30

## Daily Lunch Buffet

Selection of several appetizers, dishes & desserts cooked with authentic Indian spices & herbs

Served with free beverages  
(including Mango Lassi, all soft drinks, iced & hot teas)

Monday-Friday \$8.99

Saturday-Sunday \$9.99

1301 West Patrick Street  
Frederick, MD 21702

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www.tajmahal365.com

Monday– Saturday 11am - 3pm, 5pm -10pm  
Sunday 12pm—9pm

## ***Appetizers***

- 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 (Veggi) 2pc** ..... **\$3.99**  
Fried dish with a savoury 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 Lollipop 4pc** ..... **\$4.50**  
Hot and spicy appetizer made with drumettes.
- Onion Pakora 6pc** ..... **\$2.99**  
Deep fried snacks that are made with gram flour, salt, light spices and onions.
- Paneer Pakora 6pc** ..... **\$4.99**  
Spiced paneer cubes, coated with chickpea flour batter and fried.
- Garlic Shrimps 4pc** ..... **\$8.99**  
Garlic Shrimp sauteed with butter, lemon juice and cayenne pepper.
- Fish Pakora 4pc** ..... **\$5.99**  
Chunky white fish coated in a spiced gram flour batter then fried until golden.
- Papri Chaat** ..... **\$4.99**  
Papri buried under fluffy boiled potatoes, tender chickpeas, cool yogurt, bright mint chutney, sweet-and-sour tamarind chutney, and crunchy.

## ***SOUP***

- Chicken Soup** ..... **\$5.65**  
**Mulligatawny soup** ..... **\$5.85**

## ***Side Order***

- Pappadam 2 full** ..... **\$2.00**  
**Basmati Rice** ..... **\$2.99**  
**Mango Chutney** ..... **\$2.49**  
**Raita** ..... **\$3.50**

## ***Biryani***

Basmati rice, richly flavored with nuts & raisins with aromatic masala.

- Veggie 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***

- Salmon Tandoori 2pc** ..... **\$16.99**  
**Paneer Tikka 8pc** ..... **\$11.99**  
**Chicken Tikka 8pc** ..... **\$11.99**  
**Lamb Seekh Kabab 4pc** ..... **\$14.99**  
**Chicken Tandoor Full or ½Chicken** ..... **\$14.99 / \$10.99**  
**Tandoori Shrimp 8pc** ..... **\$16.99**  
**Lamb Chopped 4pc** ..... **\$16.99**

## ***Beverages***

- Lassi(sweet/plain)** ..... **\$2.99**  
A cool refreshing yogurt drink with a touch of rose water.
- Mango lassi** ..... **\$2.99**  
A cool refreshing yogurt drink with mango.
- Juices** ..... **\$2.40**  
Choice of Mango or Guava.
- Sodas** ..... **\$1.65**  
Coke / Sprite / Lemonade
- Masala Tea** ..... **\$2.60**  
Tea with milk mixed with sugar and herbs fire heat.
- Coffee Milk/Black** ..... **\$2.60**

## ***SALAD***

- House salad** ..... **\$4.99**
- Tandoori Chicken salad** ..... **\$6.37**  
**Paneer salad** ..... **\$5.99**  
**Caesar Salad** ..... **\$5.49**

## ***Indo-Chinese***

- Hakka noodles.....Veg- \$9.99 / Chicken- \$11.99 / Eggs- \$10.49**  
**Manchurian.....Veg- \$8.99 / Non Veg- \$10.99**

## ***Lamb***

- Lamb Curry** ..... **\$12.99**  
Boneless lamb cooked in Indian spices & curry sauce.
- Lamb Vindaloo** ..... **\$12.99**  
Lamb simmered with potatoes in a tangy hot sauce.
- Lamb Kadhai** ..... **\$13.99**  
Succulent pieces of lamb, slow cooked chunky tomato curry tempered with coriander and mustard seeds.
- Lamb Chop Masala** ..... **\$16.99**  
Lamb chops cooked in a fragrant onion masala that's finished with beaten yoghurt.
- Lamb Saag** ..... **\$12.99**  
Lamb cooked until tender with spinach & green herbs.
- Lamb Rogan Josh** ..... **\$13.99**  
Trim the lamb of excess fat, and then cut into large chunks. Rub the spice mixture into the lamb.

## ***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, onions in a thick gravy.
- Chicken Saag** ..... **\$10.99**  
Tender boneless chicken cooked with chopped spinach, onion, ginger, garlic & spices with a touch of cream.
- Butter Chicken** ..... **\$11.99**  
Tandoori chicken cooked in an exquisite creamy tomato sauce.
- Chicken Chilli** ..... **\$10.99**  
Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soya sauce.
- Chicken Tikka Masala** ..... **\$11.99**  
Tenderize the chicken; the garlic, ginger, and spices in the marinade infuse it with lots of flavor Combine garlic ,ginger, turmeric, garam masala, coriander, and cumin.
- Chicken Momo 12pc** ..... **\$8.99**  
Himalyan style dumplings stuffed with Chicken, served fried or steamed.

Our commitment to the community!

Active military, police, fire & rescue and teachers receive 10% off your order (non-delivery)