

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	\$10.99
Spicy white chickpeas and bhatura(fried bread).	
Aloo mutter	\$9.99
Potatoes and peas in a spiced creamy tomato based sauce.	
Saag	\$8.49
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	\$9.99
Chickpeas and spinach spiced with garam masala.	
Aloo Saag	\$9.99
Spinach and potatoes cooked with ginger, garlic, onions and aromatic spices.	
Saag Paneer	\$12.49
Cooked spinach studded with cubes of fried paneer cheese, and thickened with cream.	
Mix vegetable Curry	\$9.49
Vegetables like capsicum, cabbage, cauliflower, french beans, peas, carrots, potato, tomato, onion etc.	
Bhindi fry	\$10.99
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	\$10.49
Fried dumpling balls made up of mashed potatoes, mixed vegetables and paneer in cream.	
Navratan Korma	\$10.49
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.	

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.	

DESSERT

Rice Pudding	\$3.69
Steamed rice in milk, with herbs.	
Gajar Halwa	\$3.99
Grated carrots cooked in milk, sugar & ghee	
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

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	\$2.99
Choice of Mango or Guava.	
Sodas	\$1.85
Coke / Sprite / Lemonade	
Masala Tea	\$2.60
Tea with milk mixed with sugar and herbs fire heat.	
Coffee Milk/Black	\$2.60

Our commitment to the community!

Active military, police, fire & rescue and teachers
receive 10% off your order (not on delivery)



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 \$9.99
Saturday-Sunday \$11.99

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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	\$5.99
Crispy chicken pieces tossed in a sweet and savory honey sesame sauce.	
Chicken Lollipop 4pc	\$5.99
Hot and spicy appetizer made with drummettes.	
Onion Pakora 6pc	\$3.49
Deep fried snacks that are made with gram flour, salt, light spices and onions.	
Paneer Pakora 6pc	\$5.49
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.	

SALAD

House salad	\$5.49
Tandoori Chicken salad	\$7.50
Paneer salad	\$7.50
Caesar Salad	\$5.49

SOUP

Chicken Soup	\$5.49
Mulligatawny soup	\$4.99

INDO-CHINESE

Hakka noodlesVeg- \$9.99/Chicken- \$11.99/Eggs- \$10.99
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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	\$11.49
Tender boneless chicken cooked with chopped spinach, onion, ginger, garlic & spices with a touch of cream.	
Butter Chicken	\$12.49
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	\$12.49
Tenderize the chicken; 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	\$9.99
Himalayan style dumplings stuffed with Chicken, served fried or steamed.	
Chicken Korma	\$11.99
Chicken cooked with rich cashew nut sauce	

GOAT

Goat Curry	\$13.49
Tender cubes of goat with bone, cooked on slow heat with herbs and spices.	
Goat Vindaloo	\$13.49
Tender cubes of goat with bone, cooked with fresh ginger, garlic & potatoes in a fiery sauce.	
Goat Kadai	\$13.49
Succulent pieces of goat, slow cooked chunky tomato curry tempered with coriander and mustard seeds.	

BIRYANI

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

Veggie Biryani	\$9.49
Goat Biryani	\$12.99
Chicken Biryani	\$10.99
Lamb Biryani	\$12.99
Basmati Rice	\$2.99
Shrimp Biryani	\$13.99

LAMB

Lamb Curry	\$13.49
Boneless lamb cooked in Indian spices & curry sauce.	
Lamb Vindaloo	\$13.49
Lamb simmered with potatoes in a tangy hot sauce.	
Lamb Kadhai	\$14.49
Succulent pieces of lamb, slow cooked chunky tomato curry tempered with coriander and mustard seeds.	
Lamb Chop Masala	\$17.99
Lamb chops cooked in a fragrant onion masala that's finished with beaten yoghurt.	
Lamb Saag	\$13.49
Lamb cooked until tender with spinach & green herbs.	
Lamb Rogan Josh	\$14.49
Trim the lamb of excess fat, and then cut into large chunks. Rub the spice mixture into the lamb.	

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	\$17.99
Lamb Chopped 4pc	\$16.99

TANDOORI BREAD

Plain Naan	\$1.99
White flour bread baked in clay oven.	
Butter Naan	\$1.99
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	\$1.99
Fried Bread made from maida.	

SIDE ORDER

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