

VEGETABLE CURRY

Aloo Gobi	\$12.99
<i>Made with fresh cauliflower and potatoes steamed and sautéed with seven different spices.</i>	
Chana masala	\$11.99
<i>Based with green chilies, onions, garlic, fresh cilantro, a blend of spices, chickpeas, and tomatoes.</i>	
Chole Bhature	\$14.99
<i>Spicy white chickpeas and bhatura(fried bread).</i>	
Aloo mutter	\$11.99
<i>Potatoes and peas in a spiced creamy tomato based sauce.</i>	
Saag	\$10.99
<i>Curry of cooked mustard and spinach.</i>	
Dal Makhani	\$11.99
<i>Dried whole black lentils dal. dried red kidney beans rajma.</i>	
Dal Tadka	\$11.99
<i>A flavorful preparation of lentils cooked over chopped onions and herbs tempered with toasted spices, cumin, & mustard seeds, finished with fresh cilantro.</i>	
Chana Saag	\$11.99
<i>Chickpeas and spinach spiced with garam masala.</i>	
Aloo Saag	\$11.99
<i>Spinach and potatoes cooked with ginger, garlic, onions and aromatic spices.</i>	
Saag Paneer	\$14.99
<i>Cooked spinach studded with cubes of fried paneer cheese, and thickened with cream.</i>	
Mix vegetable Curry	\$11.99
<i>Vegetables like capsicum, cabbage, cauliflower, french beans, peas, carrots, potato, tomato, onion etc.</i>	
Bhindi fry	\$13.99
<i>Stir fried okra, slit and stuffed with spice mix.</i>	
Mutter Paneer	\$14.99
<i>Peas and paneer in a tomato based sauce, spiced with garam masala.</i>	
Paneer Chilli	\$15.99
<i>Seasoned fried Indian cottage cheese(paneer) in chilli sauce.</i>	
Malai Kofta	\$12.99
<i>Fried dumpling balls made up of mashed potatoes, mixed vegetables and paneer in cream.</i>	
Navratan Korma	\$12.99
<i>With nuts, paneer cheese, and adjustable list of vegetables.</i>	
Baingan Bharta	\$12.99
<i>Eggplant studded with garlic and roasted on an open flame, and then stir-fried with aromatics for the most delicious smoky flavor.</i>	
Butter Paneer	\$14.99
<i>Tandoori paneer cooked in an exquisite creamy tomato sauce.</i>	
Paneer Tika Masala	\$15.99
<i>Based with green chilies, onions, garlic, fresh cilantro, a blend of spices, paneer and tomatoes.</i>	
Aloo Korma	\$11.99
<i>Parboiled potato cubes lightly fried and cooked with creamy cashew nut sauce, flavorful spices, and herbs.</i>	

SEAFOOD

Shrimp Vindaloo	\$16.99
<i>Cooked shrimp with potatoes, red curry paste and other spices.</i>	
Shrimp Saag 5pc	\$16.99
<i>Shrimps cooked with fresh spinach, herbs and spices.</i>	
Shrimp Curry 5pc	\$16.99
<i>Shrimps cooked in cream with herbs and spices.</i>	
Shrimp Korma	\$17.99
<i>Shrimps cooked with rich cashew nuts</i>	
Salmon Curry	\$19.99
<i>Salmon cooked with curry leaves, shallots, ginger and garlic.</i>	
Fish Curry	\$16.99
<i>White fish fillet cooked in curry paste, herbs and spices.</i>	
Fish Korma	\$17.99
<i>Fish fillet cooked with rich cashew nuts</i>	
Goan Fish	\$18.99

DESSERT

Rice Pudding	\$4.99
<i>Steamed rice in milk, with herbs.</i>	
Gajar Halwa	\$4.99
<i>Grated carrots cooked in milk, sugar & ghee</i>	
Gulab Jamun 2pcs	\$4.99
<i>Balls of homemade cheese, deep fried and soaked in sugar syrup.</i>	
Rasmalai 2pcs	\$4.99
<i>Patties made with fresh cheese served cold in a sweetened milk sauce.</i>	
Ice Cream	\$3.99
<i>Vanilla, Chocolate or Strawberry.</i>	
Kulfi	\$3.99

BEVERAGES

Lassi(sweet/plain)	\$3.99
<i>A cool refreshing yogurt drink with a touch of rose water.</i>	
Mango lassi	\$3.99
<i>A cool refreshing yogurt drink with mango.</i>	
Juices	\$2.99
<i>Choice of Mango or Guava.</i>	
Sodas	\$2.25
<i>Coke / Sprite / Lemonade</i>	
Masala Tea	\$3.50
<i>Tea with milk mixed with sugar and herbs fire heat.</i>	
Coffee Milk/Black	\$2.99
Chocolate Milk	\$2.99

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

Dine-in / Take-out / Catering

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
Saturday-Sunday

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	\$5.99
<i>Tender pieces of chicken breast marinated in yogurt, spices and cooked in a clay oven.</i>	
Samosa Chaat	\$6.99
<i>Seasoned potato samosas mixed with chickpeas, tomatoes, onions, chutney, yogurt & spices.</i>	
Samosa (Veggi) 2pc	\$4.99
<i>Fried dish with a savoury filling, such as spiced potatoes, onions, peas, or lentils.</i>	
Lamb Seekh Kabab 4pc	\$9.99
<i>Minced lamb blended with ginger, garlic, onions & herbs. Grilled on skewers in our tandoor oven.</i>	
Honey Sesame Chicken	\$8.99
<i>Crispy chicken pieces tossed in a sweet and savory honey sesame sauce.</i>	
Chicken Lollipop 4pc	\$8.99
<i>Hot and spicy appetizer made with drumettes.</i>	
Onion Pakora 6pc	\$4.99
<i>Deep fried snacks that are made with gram flour, salt, light spices and onions.</i>	
Palak Pakora 6pc	\$5.99
<i>Spinach coated with chickpea flour batter and fried.</i>	
Paneer Pakora	\$8.99
<i>Spinach coated with chickpea flour batter and fried.</i>	
Garlic Shrimps 4pc	\$10.99
<i>Garlic Shrimp sauteed with butter, lemon juice, cayenne pepper and some honey.</i>	
Fish Pakora 6pc	\$7.99
<i>Chunky white fish coated in a spiced gram flour batter then fried until golden.</i>	
Papri Chaat	\$7.99
<i>Papri buried under fluffy boiled potatoes, tender chickpeas, cool yogurt, bright mint chutney, sweet-and-sour tamarind chutney, and crunchy.</i>	
Chicken 65	\$9.99
<i>Zesty bitesize deep fried chicken appetizer cooked with a hint of chili, ginger, garlic, yogurt and curry leaves to add flavor.</i>	
Chicken (Kodi) Vepudu	\$9.99
<i>Spicy breaded chicken appetizer marinated with yogurt, garlic, ginger, and various spices cooked with curry leaves and dash of lime juice.</i>	
Appollo Fish	\$12.99
<i>Flavorful batter coated, sliced fish fillet appetizer – fried just right – crispy outside, tender inside, and mildly flavorful allover.</i>	
Pani Puri	\$6.99
<i>Chickpea, Potato, tamarind, mint chutney and tangy golgappa and water</i>	

SOUP

Chicken Soup	\$6.99
Mulligatawny soup	\$5.99

INDO-CHINESE

Hakka Noodles Veg- \$12.99/Chicken- \$14.99/Eggs-	\$13.99
Shrimp Hakka Noodles	\$16.99
Chicken Manchurian	\$12.99
Gobi Manchurian	\$11.99
Chicken Fried Rice	\$13.99
Veg Fried Rice	\$11.99

CHICKEN

Chicken Curry	\$13.99
<i>Chicken cooked in a delicately spiced curry sauces.</i>	
Chicken Vindaloo	\$13.99
<i>Chicken in a tangy spicy sauce with potatoes & a touch of vinegar.</i>	
Chicken Kadai	\$14.99
<i>Cubes of boneless chicken cooked with bell peppers, onions in a thick gravy.</i>	
Chicken Saag	\$13.99
<i>Tender boneless chicken cooked with chopped spinach, onion, ginger, garlic & spices with a touch of cream.</i>	
Butter Chicken	\$15.99
<i>Tandoori chicken cooked in an exquisite creamy tomato sauce.</i>	
Chicken Chilli	\$14.99
<i>Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soya sauce.</i>	
Chicken Tikka Masala	\$15.99
<i>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.</i>	
Chicken Momo 10pc	\$12.99
<i>Himalayan style dumplings stuffed with Chicken, served fried or steamed.</i>	
Chicken Korma	\$15.99
<i>Chicken cooked with rich cashew nut sauce</i>	
Chicken Chettinad	\$15.99
<i>Tender chicken pieces infused with fried mustard seeds, curry leaf, chilli and desiccated coconut, finished with coconut cream</i>	

GOAT

Goat Curry	\$17.99
<i>Tender cubes of goat with bone, cooked on slow heat with herbs and spices.</i>	
Goat Vindaloo	\$17.99
<i>Tender cubes of goat with bone, cooked with fresh ginger, garlic & potatoes in a fiery sauce.</i>	
Goat Kadai	\$18.99
<i>Succulent pieces of goat, slow cooked chunky tomato curry tempered with coriander and mustard seeds.</i>	

BIRYANI

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

Veggie Biryani	\$11.99
Goat Biryani	\$15.99
Chicken Biryani	\$14.99
Lamb Biryani	\$15.99
Shrimp Biryani	\$17.99

SALAD

House salad	\$6.99
Tandoori Chicken salad	\$8.99
Caesar Salad	\$7.99

KIDS MENU

Chicken Tender & French Fried	\$7.99
Kasmiri Pulau	\$8.99

LAMB

Lamb Curry	\$17.99
<i>Boneless lamb cooked in Indian spices & curry sauce.</i>	
Lamb Vindaloo	\$17.99
<i>Lamb simmered with potatoes in a tangy hot sauce.</i>	
Lamb Kadhai	\$18.99
<i>Succulent pieces of lamb, slow cooked chunky tomato curry tempered with coriander and mustard seeds.</i>	
Lamb Chop Masala	\$21.99
<i>Lamb chops cooked in a fragrant onion masala that's finished with beaten yoghurt.</i>	
Lamb Saag	\$17.99
<i>Lamb cooked until tender with spinach & green herbs.</i>	
Lamb Rogan Josh	\$17.99
<i>Trim the lamb of excess fat, and then cut into large chunks. Rub the spice mixture into the lamb.</i>	

TANDOOR

Salmon Tandoori 2pc	\$20.99
Paneer Tikka 8pc	\$15.99
Chicken Tikka 8pc	\$15.99
Lamb Seekh Kabab 4pc	\$16.99
Chicken Seekh Kabab	\$14.99
Chicken Tandoor Full or ½Chicken	\$18.99 / \$14.99
Lamb Chopped 4pc	\$20.99
Shrimp Tandoori	\$20.99

TANDOORI BREAD

Plain Naan	\$2.50
<i>White flour bread baked in clay oven.</i>	
Butter Naan	\$2.50
<i>Plain Naan with topped with butter.</i>	
Garlic Naan	\$3.00
<i>White flour bread touched with garlic.</i>	
Onion Kulcha	\$3.50
<i>White flour bread stuffed with fresh onions.</i>	
Aloo Paratha	\$3.50
<i>White flour bread stuffed with potatoes and herbs.</i>	
Roti	\$2.50
<i>Whole wheat bread baked in tandoor.</i>	
Lachha Paratha	\$3.00
<i>Multi-layered whole wheat bread.</i>	
Bhature	\$2.50
<i>Fried Bread made from maida.</i>	
Palak Naan	\$3.00
<i>Spinach stuffed bread</i>	
Methi Naan	\$3.00
<i>Fenugreek Leaves and Herbs stuffed bread</i>	

SIDE ORDER

Pappadam 2 full	\$2.00
Basmati Rice	\$2.99
Mango Chutney	\$2.99
Raita	\$3.99
Chana	\$5.99