

BASMATI KA BHANDAR (Rice Specialties)

<i>Gosht Hyderabad Biryani</i>	14.95
Curried lamb or beef sauteed with flavorful basmati rice and herbs.	
<i>Shahi Murg Biryani</i>	13.95
Chunks of chicken kababs sauteed with basmati rice and a touch of curry sauce.	
<i>Jheenga Biryani</i>	15.95
Curried shrimps sauteed with the same flavorful basmati rice.	
<i>Navrattan Pillau</i>	10.95
Pillau rice cooked with garden fresh vegetables.	
<i>Kashmir Ki Biryani</i>	8.95
Fluffy rice preparation with homemade cheese, fruits and nuts.	

TANDOOR ROTIYAN (Indian Breads From Tandoor)

<i>Naan Akhari</i>	1.95
A traditional soft bread.	
<i>Garlic Naan</i>	2.95
Flavored with garlic.	
<i>Keema Naan</i>	3.95
Stuffed with minced lamb, tempered with herbs and spices.	
<i>Kandhari Naan</i>	3.95
Stuffed with pieces of chicken kababs.	
<i>Khasta Roti</i>	1.95
An unleavened whole-wheat bread.	
<i>Makhani Paratha</i>	2.95
A whole-wheat bread leavened with melted butter.	
<i>Aloo Paratha</i>	2.95
With a stuffing of potatoes, green peas and spices.	
<i>Gobi Paratha</i>	2.95
With a stuffing of delicately spiced cauliflower.	
<i>Kulcha Do Piazza</i>	2.95
A delicious bread stuffed with spicy minced onions.	
<i>Paneer Kulcha</i>	3.25
With a heavenly stuffing of homemade cheese and raisins.	
<i>Puri</i>	2.25
Homemade and deep fried whole wheat bread.	

ACHAAR AUR CHUTNI (Condiments)

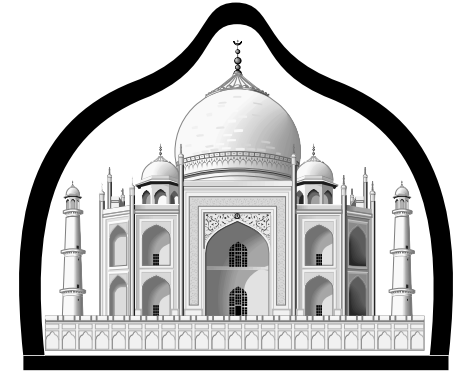
<i>Panchranga Achaar</i>	2.50
Mango, lime and chillies pickled with Indian herbs and hot spices.	
<i>Aam Ki Chutni</i>	2.50
Sweet mango chutney.	

PASAND APNI APNI (Desserts Of Your Choice)

<i>Kulfi Pistewali</i>	4.25
A frozen milk and cream dessert, flavored with pistachios and cardamoms.	
<i>Mango Custard</i>	3.95
Mango flavored custard whipped with fruit.	
<i>Gulab Jamun</i>	3.95
Pastry balls served warm in cardamom and honey syrup. A very traditional dessert.	
<i>Gajar Halwa</i>	3.95
A carrot and nut delicacy, served warm.	
<i>Badamee Kheer</i>	3.95
A rice and almond pudding with a divine taste.	
<i>Aam Ka Kamaal</i>	3.95
A mango sundae garnished with pistachios.	

PEENE KE LIYE (Beverages)

<i>Lassi</i>	2.50
Refreshing whipped yogurt drink. Served sweet or salted.	
<i>Aam Ki Lassi</i>	2.95
Refreshing whipped mango and yogurt drink.	
<i>Soft Drinks</i>	1.75
<i>Milk Shakes</i>	2.95
Thick and flavorful.	
<i>Thandi Chai</i>	1.75
Iced Indian tea.	
<i>Masala Chai</i>	1.75
Served hot with aromatic spices.	
<i>Perrier Water</i>	2.25
<i>Coffee</i>	1.75
Regular or decaffeinated.	
<i>Mango Juice</i>	1.95



Taj Mahal

CUISINE OF INDIA

OPEN SEVEN DAYS A WEEK

Daily Lunch Buffet

11:00 am – 2:30 pm

Dinner

Sunday – Thursday 5:00 – 9:30 pm

Friday & Saturday 5:00 – 10:00 pm

Our restaurant
is available
for private parties.

We specialize in
outside catering.

We do not accept personal checks.

17% gratuity will be added for parties of 8 and more.

1430 Carlisle NE
Albuquerque, NM 87110
(505) 255-1994

À la Carte

SHURUAT (Appetizers)

<i>Samose</i>	2.95
Triangular pies stuffed with potatoes and peas, delicately tempered with spices and herbs.	
<i>Subzi Ke Pakore</i>	3.25
Florets of assorted vegetables fried in a special chick pea batter.	
<i>Murg Ke Pakore</i>	3.25
Marinated chicken wings, crispy and delicious.	
<i>Murg Tikke</i>	5.95
Tender chunks of boneless chicken kababs seasoned with heavenly spices and herbs.	
<i>Shammi Kabab</i>	4.25
Minced lamb patties, spiced to perfection. Very popular from the days of the Mughal Royalty.	
<i>Reshmi Seekh Kabab</i>	5.95
Minced lamb marinated in fresh herbs and charcoal grilled on a skewer.	
<i>Bawachi Ki Pasand (per person)</i>	4.95
A chef's platter, offering samples of various appetizers.	
<i>Chat-E-Murg</i>	4.95
A chicken salad with a sweet and sour taste of pungent spices.	
<i>Dahi Bhalla</i>	3.50
Lentil cakes covered with whipped yogurt, aromatic spices and chutneys. A real Indian treat!	
<i>Kashmiri Raita</i>	2.25
A delicately spiced yogurt salad.	
<i>Papad</i>	1.75
Mini wafers of spicy lentil flour.	
<i>Piyaz-Ki-Bhaji</i>	3.25
A chick-pea and onion delicacy.	
<i>Kachumber Salad</i>	2.95
An Indian salad of diced cucumbers, tomatoes, peppers tossed with tangy spices.	

SHORBE (Soups)

<i>Jehangiri Shorba</i>	3.25
Curry flavored chicken and lentil broth.	
<i>Tamatar Shorba</i>	3.25
Tomato soup, delicately flavored with coconut and spices.	

HAMARE TANDOOR SE (From Our Tandoor)

<i>Tandoori Murg</i>	10.95
One half chicken marinated overnight in yogurt and spices; barbecued in a traditional clay oven.	
<i>Murg Ke Tikke</i>	13.95
Tender chunks of boneless chicken kababs seasoned with heavenly spices and herbs.	
<i>Barra Akhbari</i>	14.95
Tender chunks of lamb marinated in yogurt and spices; charcoal grilled.	
<i>Reshmi Seekh Kabab</i>	14.95
Minced lamb marinated in fresh herbs and charcoal grilled on a skewer.	
<i>Jheenga Tandoori</i>	15.95
Barbecued shrimps with a subtle taste of Indian spices.	
<i>Machli Amritsari</i>	14.95
Fresh fish, lightly marinated, cooked masterfully on skewer over charcoal.	
<i>Tandoori Khoobiyon</i>	16.95
A mix grill of tandoori chicken, lamb kababs and shrimps.	

BAWARCHI KHANE SE (From Our Kitchen)

<i>Mughlai Curry</i>	Lamb 12.95	Beef 11.95
A Kashmiri style curry made with freshly ground spices.		
<i>Shahi Korma</i>	Lamb 13.95	Beef 12.95
Cooked in a mild and aromatic cream and almond sauce.		
<i>Ghost Saagwala</i>	Lamb 12.95	Beef 11.95
Masterfully cooked with spinach and a touch of cream curry sauce.		
<i>Barra Kabab Makhani</i>	13.95	
Tender chunks of lamb kababs cooked in a herb and tomato sauce with a butter taste.		
<i>Gobi Ghost</i>	Lamb 12.95	Beef 11.95
A curry sauteed with fresh cauliflower to perfection.		
<i>Jalfrezie</i>	Lamb 13.95	Beef 12.95
Sauteed with onions, bell peppers and chillies in kadai with a touch of curry. A spicy treat!		
<i>Jehangiri Kofta</i>	13.95	
Minced lamb balls stuffed with cashew nuts and raisins, cooked in a velvety sauce of curry and cream. Unbelievable taste!		
<i>Ghost Mirch Masala</i>	Lamb 13.95	Beef 12.95
A very hot and spicy curry sauteed with potatoes and chillies. Only for the brave at heart!		

SHAAN-E-MURG (Chicken Specialties)

<i>Murg Curry Shahajani</i>	11.95	
A chicken curry popular from the days of Shahajan, builder of the world famous Taj Mahal.		
<i>Murg Gobiwala</i>	11.95	
Tender chunks of boneless chicken sauteed with fresh cauliflower and a touch of curry sauce.		
<i>Murg Tikka Makhani</i>	13.95	
Chicken kababs cooked in a herb and tomato sauce with a buttery taste. A specialty of the house.		
<i>Murg Kadaiwala</i>	11.95	
Tender chunks of marinated chicken sauteed with onions, bell peppers and chillies in kadai. A hot and spicy specialty.		
<i>Murg Saagwala</i>	11.95	
Boneless chicken and spinach cooked with a touch of creamy curry sauce.		
<i>Murg Shaan-E-Delhi</i>	12.95	
An aromatic and mild chicken curry cooked with almonds, poppy seeds and cream.		
<i>Murg Mirch Masala</i>	11.95	
A very hot and spicy chicken curry sauteed with potatoes and chillies. Only for the brave at heart!		
<i>Murg Radda Punjabi</i>	12.95	
Chunks of chicken sauteed with spiced ground chicken with a touch of a special sauce. A treat from Punjab!		

SAMUNDER SE (From The Sea)

<i>Jheenga Curry Bombay</i>	14.95
A classical shrimp curry.	
<i>Jheenga Jalfrezie</i>	14.95
Shrimps sauteed with bell peppers, onions, tomatoes and curry sauce in kadai.	
<i>Tandoori Jheenga Makhani</i>	15.95
Barbecued shrimps delicately cooked in a herb and tomato sauce, with a touch of cream.	
<i>Jheenga Saag</i>	14.95
Shrimps with spinach, sauteed with a touch of cream.	
<i>Jheenga Mirch Masala</i>	14.95
A very hot and spicy shrimp curry sauteed with potatoes and chillies.	
<i>Machli Tikka Masala</i>	14.95
Fish kababs cooked in the tandoor and prepared in a herb and tomato curry sauce.	

SUBZI KI MANDI SE (From The Vegetable Market)

<i>Saag Paneer</i>	9.95
Homemade cheese and spinach sauteed with a touch of cream.	
<i>Baigan Bhurta</i>	8.95
Baked eggplant sauteed with onions, garden peas and tomatoes. A must for lovers of Indian vegetables.	
<i>Bahaar-E-Subz</i>	8.95
Assorted vegetables cooked with a blend of traditional spices in kadai.	
<i>Aloo Mutter</i>	8.95
Potatoes and peas sauteed with a spicy tomato sauce.	
<i>Aloo Gobi</i>	9.95
Potatoes and cauliflower sauteed with a spicy tomato sauce.	
<i>Malai Kofta</i>	9.95
Cheese and vegetable dumplings cooked in a cream and almond sauce.	
<i>Navrattan Korma</i>	9.95
A blend of fresh garden vegetables, nuts and raisins in an aromatic cream sauce.	
<i>Tarka Dal Makhani</i>	7.95
Black lentils simmered for hours with herbs and spices and then tempered with butter.	
<i>Mutter Paneer</i>	9.95
Homemade cheese and garden peas cooked in a creamy curry sauce.	
<i>Channa Pindiwala</i>	8.95
Cooked garbanzo beans sauteed with flavorful spices in kadai. A specialty of Punjab.	
<i>Paneer Makhani Masala</i>	9.95
Homemade cheese cooked in a spicy tomato sauce with a touch of cream. A divine buttery taste!	
<i>Paneer Kadaiwala</i>	9.95
Homemade cheese sauteed with onions, bell peppers and chillies in kadai. A hot and spicy specialty.	
<i>Baigan Aloo-wala</i>	8.95
Eggplant and potato sauteed with a spiced tomato sauce.	

<i>Vegetarian Thali</i>	15.95
A complete three course meal, served on a traditional thali. No substitutions.	