MENU

TAJ MAHAL

The Indian Tandoori Restaurant

EST. 1992

PUNJABI BANQUET

Per person
€ 39,90

For 2 people or more

Matching wine pairing, 0.1 l with each course, €19.90 p.p.

APERITIF

OF YOUR CHOICE

STARTER

PAPADAM & MUMTAJ MIX

A selection of vegetables in a chickpea-flour coating, served with dips

INTERMEDIATE COURSE

SABZI SOUP

With fresh vegetables and exotic spices

MAIN COURSE

1 TAJ MAHAL MIXED SABZI

Fresh cauliflower, mushrooms, peas, potatoes, bell peppers, zucchini, tomatoes and onions in a spicy sauce

G DAAL TARKA PUNJABI

A variety of lentils fried in butter with onions, garlic, ginger, tomatoes and chillies

G,2 PALAK PANEER

Homemade Indian paneer with chopped spinach in a red curry sauce

DESSERT

OF YOUR CHOICE

A,C,F,G,H,I,J,5

Moghul Banquet

Per person
€ 45,90

For 2 people or more

Matching wine pairing, 0.1 l with each course, €19.90 p.p.

APERITIF

OF YOUR CHOICE

STARTER

PAPADAM & MAHARAJA MIX

A selection of vegetables in a chickpea-flour coating and a selection of meats grilled in the tandoor oven, served with dips

INTERMEDIATE COURSE

MULLIGATAWNY SOUP

Spicy curry soup with rice and chicken

MAIN COURSE

G,1 CHICKEN TIKKA MASALA

Grilled chicken breast in a spicy curry sauce with tomatoes, onions, garlic and ginger

LAMM BHUNA MASALA

Red curry sauce with fresh ginger, garlic, cumin, tomatoes and onions

G,2 DUCK TAJ MAHAL

Mild Madras curry sauce with plums, apricots, fresh mushrooms, zucchini and bell peppers

DESSERT

OF YOUR CHOICE

A,C,F,G,H,I,J,5

HOT STARTERS



A **105. PAPADAM** 3,5

Roasted chickpea-flour crisps (2 pieces)

A **5. SAMOSA** 7

Pastry parcels filled with potatoes and peas (2 pieces)

6. VEGETARISCHE PAKORAS V 6,9

Strips of potato, zucchini and aubergine mixed with seasoned chickpea flour (4 pieces)

7. ONION BHAJI V 7

Balls made from sliced onions with potatoes and ginger (3 pieces)

G **8. MANCHURIAN 65** 10,5

Minced chicken balls marinated in a spicy ginger and garlic marinade (5 pieces)

G,1 **13. CHICKEN TIKKA** 9,9

Chicken fillet marinated in a spicy yoghurt sauce and grilled on a skewer and served on a bed of salad (3 pieces)

G,1 **15. SHEEKH KEBAB** 10,9

Homemade minced leg of lamb, skewered and grilled in our tandoori clay oven, served on a bed of fresh salad (3 pieces)

G,1 **18. PANEER TIKKA** 9,9

Homemade Indian cheese marinated in saffron yoghurt and grilled on a skewer with bell peppers, onions and tomatoes (4 pieces)

G,1 **19. MASALA PRAWNS** 14,9

Black tiger prawns marinated in saffron and yoghurt, pan-fried and served with salad and naan

A SHARED VARIETY



Starter platters to share, available for 1 person or more

A, G **20. MUMTAJ MIX** p.P. 9,9

Vegetarian platter with a variety of delicacies

A,D,G,1 **21. MAHARAJA MIX** p.P. 11,9

Grilled chicken, homemade minced lamb and vegetarian delicacies

A,D,G,1 **22. MUGHAL MIX** p.P. 13,9

Grilled chicken, minced lamb, black tiger prawns,
breaded pike-perch fillet and vegetarian delicacies

SOUPS

25. SABZI 6,9

Hot, spicy soup with fresh vegetables

27. MULLIGATAWNY 6,9

Aromatic and delicately spiced soup with rice and chicken

28. PEELI DAAL 6,9

Refreshing cream of lentil soup with lemon and parsley

30. COCOS-DAAL 7,9

Creamy lentil soup prepared with coconut milk and prawns cooked in chilli oil

MIXED SALAD 6,9

With house dressing, balsamic vinegar and olive oil

24. TAJ MAHAL SALAD 9,9

Salad with paneer cheese, grilled chicken, house dressing, balsamic vinegar and olive oil

Tandoori Bread



Freshly baked bread from the clay oven

Enjoy the bread as a starter with a yoghurt-mint and tamarind dip, or pair it with your main course!

107. PLAIN NAN 3,5

Wheat flatbread G

106. TANDOORI ROTTI 3,5

Wholemeal flatbread

115. BUTTER NAN 4,5

Wheat flatbread with butter A,G

106. BUTTER ROTTI 4,2

Wholemeal flatbread with butter G

110. GARLIC NAN 4,7

Wheat flatbread with garlic and butter A,G

111. GARLIC ROTTI 4,7

Wholemeal flatbread with garlic and butter G

108. CHEESE NAN 4,9

Wheat flatbread filled with cheese, herbs and butter A,G

100. CHILI CHEESE NAN 5,5

Wheat flatbread filled with cheese, fresh green chillies, herbs and butter A,G

113. PESHAWARI NAN 5,5

Wheat flatbread filled with cashews, almonds and raisins A,G

116. BHATURA O. POORI 3,9

Deep-fried "puffed" bread
Bhatura - wheat flour A
Poori - wholemeal flour

TAJ MAHAL

The Indian Tandoori Restaurant

OUR MAIN COURSES

All main courses are freshly prepared in our kitchen. Thus, please understand that during busy periods, waiting times may be longer than usual.
Quality takes time!

To help us maintain the quality of our service, we kindly ask each party to order at least one main course fewer than the number of guests.

Please note that beverages brought in from outside may not be consumed anywhere on the restaurant premises. If outside beverages are consumed, an appropriate beverage charge will be added to the final bill.

LEVELS OF HEAT

Mild - No Heat

Piquant - Light heat

Medium hot - Noticeable heat

Hot - Intense heat

Very Hot - Extreme heat



Fresh. Personal.
Exactly to your taste!

TANDOORI DISHES



Main courses with meat grilled in the clay oven

G,1 **31. MURG MALAI** 20

Pieces of chicken breast fillet marinated in a garlic and yoghurt sauce, served on caramelised onions

1 **32. TANDOORI CHICKEN** 22,9

Grilled chicken on the bone, marinated in yoghurt and served on a bed of salad with tandoori sauce on the side

1 **33. LAMB TIKKA MASALA** 26,9

Grilled lamb fillet in a spicy curry sauce with tomatoes, onions, garlic and ginger

G,1 **34. BUTTER MASALA CHICKEN LEGS** 23,5

Chicken legs marinated in garlic and yoghurt, grilled and served in a spicy, creamy butter masala sauce

1 **35. CHICKEN TIKKA MASALA** 19,9

Grilled chicken breast in a spicy curry sauce with tomatoes, onions, garlic and ginger

1 **36. TANDOORI MIXED** 26,9

A selection of meats grilled in the clay oven with scampi and pike-perch fillet, served on a bed of salad with tandoori sauce on the side

G,1 **37. BUTTER CHICKEN** 18,9

Grilled chicken breast in a creamy butter, tomato and yoghurt sauce

Main Courses



G
37. MAKHNI
Creamy butter, tomato and yoghurt sauce

G
38. KORMA
Mild almond, saffron and cream sauce

G,2
39. TAJ MAHAL CURRY
Mild Madras curry sauce with plums, apricots, fresh mushrooms, zucchini and bell peppers

40. BHUNA MASALA
Red curry sauce with fresh ginger, garlic, cumin, tomatoes and onions

G,2
41. MANGO
Rich and creamy mango sauce made with real mango pulp

G,6
42. MOGHULAI
Mild curry sauce with homemade Indian cheese, raisins, cashews and flaked almonds

G,2
43. PALAK
Spinach, ginger, garlic, tomatoes and onions in a cream sauce

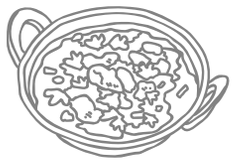
G
44. MADRAS ODER VINDALOO
Curry and coconut sauce prepared Madras- or Vindaloo-style (very hot)

1
45. KARAHI
Fresh bell peppers, tomatoes and onions in a spicy sauce with ginger and garlic

G,1
91. BIRIANI
Fried basmati rice with cashews, almonds and raisins, served with a creamy and spiced biryani sauce

BARBARY-DUCK 21,5	CHICKEN BREAST 18,9	PIKE-PERCH FILLET 21,5
LEG OF LAMB 19,9	PANEER 16,9	SCAMPI 26,5

Main Courses V



Vegan dishes are marked with a V. We will be happy to adjust the level of heat for you upon request.

71. TAJ MAHAL MIXED SABZI V 15,9

Fresh cauliflower, mushrooms, peas, potatoes, bell peppers, zucchini, tomatoes and onions in a spicy sauce (medium hot)

G 73. DAAL TARKA PUNJABI V 14,5

A variety of Indian lentils fried in butter with finely chopped onions, garlic, ginger, tomatoes and chillies (medium hot)

75. BHINDI MASALA V 16,5

Okra and potatoes with fresh ginger, garlic, cumin, chillies, tomatoes and onions (medium hot)

G,2 78. NAVRATTEN CURRY 15,9

A variety of vegetables in a Madras curry sauce with plums, apricots, raisins, cashews and almonds (mild)

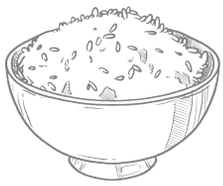
79. CHANA MASALA V 14,9

Chickpeas with fresh tomatoes, onions, ginger, potatoes, chillies and exotic spices (spicy)

1 94. VEGETABLE BIRIANI 15,9

Fried basmati rice with cashews, almonds, raisins, fried vegetables and Indian paneer cheese, served with a spicy biryani sauce (mild)

SIDE DISHES



The ideal accompaniment to every dish

101. VEGETABLE FRIED RICE

Spiced fried rice with vegetables

small 4 large 6,9

103. JEERA MATTAR REIS

Seasoned fried rice with peas and cumin

small 4 large 6

117. DAHI 3,5

Plain yoghurt G,6

118. RAITA 4,5

Seasoned yoghurt with chopped cucumber, tomatoes, onions and spices G

119. MANGO CHUTNEY 2

Pickled mango pulp with a hint of vinegar (sweet) 2,5

120. MIXED PICKLES 2

Pickled mango with vegetables (medium hot) 2,5

121. CHILI PICKLES 2,5

Pickled chillies, mustard, ginger and spices (hot) 2,5

122. POMMES 4,5

Crispy chips served with ketchup and mayonnaise G,6

123. ONION SALAD 4,5

Indian-style onion salad with fresh green chillies and lemons A



Desserts

Our desserts are lovingly prepared in-house

2,5 **126. MATKA EIS** 7,9

Rose ice cream made with coconut milk, served with mango pulp or caramel syrup upon request

G **127. GAJAR HALWA & VANILLE EIS** 8,5

Hot, finely grated carrots slowly cooked with wheat semolina in ghee, sugar and aromatic spices, served with vanilla ice cream

2 **128. GULAB JAMUN** 6,5

Balls made from fried milk, soaked in aromatic sugar syrup with rose water, cardamom, cloves and cinnamon

G,6 **129. MANGO KULFI** 7,5

Homemade milk ice cream made with mango pulp, served with rose syrup and flaked almonds on request

G,2,5,6 **130. DESSERT VARATIONEN** 9,5 p.P.

A mixed dessert platter prepared in our house style, for 2 people or more

131. ONE SCOOP OF VANILLA ICE CREAM 3,5