

Seafood Dishes Special

99. **SHRIMP CURRY**13.95
Shrimp cooked with spice flavored black seeds & mild light sauce
100. **SHRIMP VINDALOO**13.95
Shrimp cooked with tomatoes and potato hot sauce, South Indian style
101. **SHRIMP TIKKA MASALA**14.95
Jumbo shrimp marinated with mint garlic and slowly broiled in the clay oven cooked with tandoori special creamy cashew sauce
102. **SALMON TIKKA MASALA**14.95
Cubes of boneless salmon fish cooked with a special tandoori mild masala sauce
103. **SHRIMP BHONA**13.95
Shrimp cooked with tomatoes, green pepper, onions, medium spicy • North Indian style
104. **SHRIMP SHAG**13.95
Shrimp cooked with garden fresh spinach & mild Indian special & herb, curry sauce
105. **SHRIMP KORMA**13.95
Jumbo shrimp cooked with saffrons creamy almond sauce and pineapple & raisins
106. **SHRIMP MALAI**13.95
Jumbo shrimp cooked with coriander mint sauce & creamy almond coconut butter sauce
107. **SHRIMP FRY**13.95
Shrimp in Bengal specialty
108. **FISH CURRY**13.95
Tilapia fish cooked in bengali style with mild Indian herb & curry sauce
109. **FISH KORMA**13.95
Creamy fish curry mild, kids friendly, tilapia salmon or cod. South Indian dish
110. **LOBSTER CURRY**16.95
Cooked with tomatoes in medium hot spices sauce
111. **LOBSTER CHILI MASALA**16.95
Cooked with onion, green pepper and mild or hot spices
112. **LOBSTER TIKKA MASALA**16.95
Lobster marinated with ginger, garlic, fresh coriander mint sauce and slowly broiled in the clay oven. cooked with tandoori special creamy cashew sauce & butter
113. **CRAB MEAT CURRY**10.95
Cooked with Indian spice & herb mild flavored curry sauce

Tandoori Specialties

- All Entrees Served with Indian Saffron Basmati Rice, or White Pulao Rice, Brown Rice & Chutney's
114. **TANDOORI CHICKEN**10.95
Half spring chicken, marinated with authentic Indian spices and yogurt grilled in the clay oven. Served in sizzler.
115. **CHICKEN TIKKA KABAB (BONELESS)**10.95
Skewered strips of boneless chicken marinated in herbs & spices & yogurt grilled in the clay oven. 4 pcs. Served in sizzler.
116. **TANDOORI SHRIMP**13.95
Jumbo prawns marinated in a hint of mint and sesame seeds and slowly broiled in our oven clay. This is delight for prawn lovers. 6 pcs. Served in sizzler.
117. **TANDOORI FISH**13.95
Salmon fish marinated in yogurt freshly ground spices & lemon juice, roasted in our tandoori oven clay. Served in sizzler.
118. **SHEEK KABAB (LAMB)**11.95
Minced lamb meat with onion, green pepper, Mints mild Indian herbs spices coriander lives, ginger, garlic, cooked in the clay oven. 4 pcs. Served in sizzler.
119. **LAMB TIKKA (KABAB)**11.95
Tender cubes pieces of lamb marinated aromatic sauce in yogurt mild Indian herbs of spices cooked in the clay oven. 4 pcs. Served in sizzler.
120. **MIX GRILLED KABAB**16.95
Assortment of tandoori specialties. 6 pcs. Served in sizzler.

Biryani & Rice Special

121. **MIX VEGETABLE BIRYANI**10.95
Basmati rice cooked with fresh mix vegetable, nuts & special herbs
122. **CHICKEN BIRYANI**11.95
Indian basmati rice flavored with saffron cooked in mughlai style with boneless chicken, nuts & spices & herbs
123. **CHICKEN TIKKA BIRYANI**12.95
Boneless chicken tikka cooked with long grain Indian basmati rice, nuts & 15 exotic mild spices.
124. **LAMB OR BEEF BIRYANI**12.95
Basmati rice flavored saffron cooked in oriental Indian mughlai style with succulent pieces of lamb or beef, nuts, herbs & spices
125. **SHRIMP BIRYANI**13.95
Basmati rice cooked flavored with saffron, nuts, special herbs, spices shrimp
126. **LEMON RICE**6.00
Cooked with saffron, cashew, raisins, fresh ground spices & flavored with master
127. **PEAS PULAO**7.00
Special basmati rice cooked with saffron, cashew, peas, ground spices, garnished with raisins
128. **PLANE RICE & PALAU RICE**2.95

Taj Mahal Karahi Specialties

129. **LAMB OR BEEF OR CHICKEN**12.95
130. **SHRIMP OR SALMON**13.95

Accompaniments

131. * **RAITA**2.95
Cool whipped yogurt with cucumber, tomatoes, carrot, herbs & Indian spices
132. * **MANGO CHUTNEY** Sweet and sour sauce2.95
133. * **MANGO PICKLE** Hot and spicy sauce2.95
134. * **LEMON PICKLE** Hot and spicy sauce2.95
135. * **YOGURT** Home made sauce2.95

Desserts Special

136. * **FRINI**2.95
Indian style rose water flavored coconut custard.
137. * **RASMALAI**2.95
Home made cheese balls in sweetened milk served with pistachios
138. **GULABJAMAN**2.95
Fried home made cheese balls in sugar syrup.
139. **MANGO ICE CREAM**2.95
Mango Flavored Indian ice cream.
140. **KULFI**2.95
Home made ice cream with pistachio
141. **BAKLAYA**2.95

Beverages

142. * **SOFT DRINKS**1.75
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
143. **INDIAN SPICED TEA**1.75
144. * **COFFEE**1.75
145. * **ICED TEA**1.75
146. * **ICED COFFEE**1.75
147. * **LASSI** Plane, Salted, Sweet3.00
148. * **MANGO LASSI**3.00
149. * **BANANA LASSI**3.00
150. * **MANGO JUICES OR ORANGE JUICES**2.95
151. **SPRING WATER**1.95

Dinner Special # 1

Appetizer: House Soup, Veg./Somasa & Veg./Pakura Papadum, and Chutney.
Main Course: Chicken Karahi, Mixed Vegetable Curry, Daal, Rice & Nan.
Drinks: Spiced Tea.
(For One Person) - 16.95

Dinner Special # 2

Appetizer: House Soup, Veg./Somasa & Veg./Pakura Papadum, and Chutney.
Main Course: Tandoori Chicken, Sheek Kabab, Lamb Curry, Daal, Rice & Nan.
Drinks: Spiced Tea.
(For One Person) - 17.95

Dinner Special # 3

Appetizer: House Soup, Veg./Somasa & Veg./Pakura Papadum, and Chutney.
Main Course: Tandoori Fish (Salmon), Shrimp Curry or Crab Curry, Daal, Rice and Nan.
Drinks: Spiced Tea.
(For One Person) - 18.95

Dinner Special # 4

Appetizer: House Soup, Veg./Somasa & Veg./Pakura Papadum, and Chutney.
Main Course: Choice of any two Vegetable items from the menu, with Daal, Raita, Rice and Nan.
Drinks: Spiced Tea.
(For One Person) - 16.95

Y.H. Printing Inc. 212.343.9892 060314



Agra Taj Mahal

FINE INDIAN CUISINE

OPEN 7 DAYS A WEEK
Monday to Sunday: 12:00 noon - 1:00 am
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LUNCH SPECIALIST FOR TAKEOUT • DELIVERY • DINE IN
(12:00 noon - 3:00 pm) • (Min. 2 Lunch Order For Delivery)

Vegetable-Lunch \$7.95

- * Soup * Chutney
- * Appetizer: Veg. Samosa or Veg. Pakora
- * Vegetable Curry or Shag Ponnir or Mushroom Shag or Motor Ponnir or Aloo Gobi or Chana Shag
- * Saffron Rice * Nan

Meat - Lunch \$8.95

- * Chutney * Soup
- * Appetizer: Veg. Samosa or Veg. Pakora
- * Chicken Tikka Masala or Chicken Vindaloo
- * Lamb Curry or Chicken Curry or Beef Curry
- * Saffron Rice * Nan

Seafood - Lunch \$9.95

- * Soup * Chutney
- * Appetizer: Veg. Samosa or Veg. Pakora
- * Shrimp Curry or Salmon Fish Curry or Crab Curry
- * Saffron Rice * Nan

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EAT24.COM
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EATESSTREET.COM

Appetizers

1. **PAPADUM (4PCS)**2.50
Chick pea wafer • Indian crispy bread
2. **SAMOSA (2PCS)**3.50
Lamb - Chicken - Vegetable - Coconut Filling (Crispy & Spiced Patties) Two for serving
3. **ASSORTED APPETIZERS**4.95
Samosa veg. pakora, chicken tikka, banana pakora, papadum. Served with mint, onion & tamarind sauce
4. **VEGETABLE PAKORA**3.50
Mix vegetable deep fried with chana flour • 4 pieces serving
5. **BEGUN PAKORA**3.50
Egg plant fritters
6. **BANANA PAKORA**3.50
Banana mix with flour milk & egg, deep fried in veg. oil. 4 pieces for served
7. **CHICKEN TIKKA**5.95
Tender pieces of chicken breast marinated in yogurt mild Indian herbs & cream sauce grilled in the clay oven • Served with salad
8. **CHANA POORI**5.95
Spiced chick peas with poori
9. **MUSHROOM BHAJI**5.95
Fresh spiced mushroom cooked with onion, tomatoes & Indian herbs & sauce • Served with fluffy poori
10. **SHAG BHAJI**5.95
Spiced sauteed spinach cooked with onion, tomatoes & Indian herbs • Served with tiny poori
11. **CHICKEN LIVER**5.95
Sauteed chicken liver with herbs & spices, Served with poori
12. **SHRIMP POORI**6.95
Lightly spiced shrimps sauteed with fresh onion & tomatoes, Served with fluffy poori bread

Soups

13. **VEGETABLE SOUP**3.95
Fresh mix vegetable cooked with lentils & curry leaves flavored with lemon
14. **MULIGUTAWNY SOUP**3.95
Delicious lentils cooked tomato lemon flavored with curry leaves & Indian spices
15. **COCONUT SOUP**3.95
Delicious coconut milk
16. **CHICKEN SOUP**3.95
House Soup

Taj Mahal Fresh Salad

17. **TAJ MAHAL SALAD**4.95
Lettuce, Tomatoes, Cucumber, Oil & Vinegar
18. **GREEN SALAD**4.95
Fine garden fresh tomatoes, lettuce, cucumber, green pepper, carrot, mix with salad dressing
19. **MIX PEAS SALAD**5.25
Garden fresh red cabbage, red onion & chick peas • Served with oil & vinegar
20. **CHICKEN SALAD**5.50
Garden fresh, tomato, green pepper, cucumber, mix with grilled chicken • Served with oil, vinegar, garlic & our home made salad dressing

Indian Breads

21. **NAN**2.95
Unleavened bread baked in tandoori clay oven
22. **BUTTER NAN**3.00
Served with butter
23. **KABULI NAAN**3.50
Neen Stuffed cashews, raisins, and coconut
24. **GARLIC NAN**3.50
Bread topped with fresh garlic, coriander leaves and roasted in the tandoori clay oven
25. **CHEESE NAN**3.50
Stuffed Cheese baked in tandoori clay oven
26. **ALOO NAN**3.50
Stuffed minced cumin potatoes, baked in tandoori clay oven

27. **ONION NAN**3.50
Fresh onion, green pepper, lightly mild spiced with mint baked in tandoori clay oven
28. **TIKKA NAN**3.95
Unleavened nan with chicken tikka
29. **ROTI**2.95
Unleavened whole wheat bread baked in tandoori clay oven
30. **CHAPATI (FROM OUR GRILLED)**2.95
Unleavened whole wheat light thin baked soft bread in grilled
31. **PARATHA (FROM OUR GRILLED)**3.50
Butter fried layered bread
32. **POORI**3.00
Fluffy bread deep fried
33. **ALOO PARATHA**3.50
Paratha filled with mashed & spiced potatoes
34. **KEEMA PARATHA**3.50
Filled with spiced chopped meat lamb
35. **MUGHLAI PARATHA**4.50
Filled with spiced chopped meat, peas, egg, onion & green pepper
36. **CHEESE POORI**3.50
Bread filled with cheese deep fried

Fresh Vegetable Specialties

All Entree Served with Basmati Rice, Brown Rice, Upon (Request) Dal Onion, Relish, Tamarind & Hot Mint Sauce

37. **MIX VEGETABLE CURRY**9.95
A combination garden fresh vegetable, cooked lightly in spiced curry sauce
38. **VEGETABLE VINDALOO**9.95
Highly spiced fresh vegetable cooked in tangy spices
39. **SABZI JAL FRAZIE**9.95
A variety of fresh seasonal vegetables sauteed with our homemade jalfrazie sauces
40. **CHANA SHAG**9.95
Chick peas and spinach cooked with mild or hot thin curry sauce
41. **MUSHROOM SHAG**9.95
Garden fresh mushroom & spinach cooked with mild or hot thin curry sauce
42. **SAG PANEER**9.95
Fresh spinach cooked with our home made wok tossed cottage cheese & creamy mild or hot thin curry sauce
43. **MATTAR PANEER**9.95
Green peas & our home made cottage cheese cooked with mild curry sauce
44. **CHANA MASALA**9.95
Fresh chick peas cooked with tomato, onion, green pepper & homemade masala sauce
45. **PANEER TIKKA MASALA**10.95
Tandoori paneer cubed tossed in tomato based sauce
46. **VEGETABLE TIKKA MASALA**10.95
Becoming most yummy dish, vegetable cooked with yogurt and sour cream.
47. **ALOO SHAG**9.95
Potato & spinach sauteed with herbs & Indian spices
48. **ALOO MATAR GOBI**9.95
Potatoes, Green Peas and cauliflower cooked with mild or hot thin curry sauce
49. **BHINDI MASALA**9.95
Fresh okra cooked with fried onion, tomatoes & green pepper & Indian spices
50. **VEGETABLE DHANSAK**9.95
A combination of fresh vegetable cooked in persian style with lentil & spinach & medium hot curry sauce
51. **VEGETABLE KURMA**9.95
Garden fresh mix vegetable cooked in mughlai style with almond & mild creamy sauce
52. **MALAI KOFTA**9.95
Combination mix vegetable ball cooked in mughlai style with almond & mild creamy sauce
53. **BAY GOON BHORTHIA**9.95
Classic vegetarian dish in which whole eggplant in roasted and peeled then pureed fresh onion, green pepper & tomatoes seasoned with herbs & spices
54. **TARKA DAL**8.95
Lentil delicately tempered and seasoned with Indian herbs & garlic sauce

Vegetable Side Dish Specialty

55. **MIX VEGETABLE BHAJI**6.95
- MUSHROOM BHAJI**6.95
- OKRA BHAJI**6.95

56 Chicken Special Balti Dishes

(Cooked with onions, tomatoes, green peppers and special balti paste and tossed dry in iron souk)

- 1) **CHICKEN BALTI (MED HOT)**11.95
- 2) **CHICKEN TIKKA BALTI (MED HOT)**12.95

Chicken Specialties

57. **CHICKEN CURRY**10.95
Boneless chicken cooked with ginger, garlic in ground onion, tomatoes & mild curry sauce
58. **CHICKEN VINDALOO**10.95
Boneless chicken cooked with potatoes, hot pepper and highly spicy tangy curry sauce • South Indian style
59. **CHICKEN TIKKA MASALA**11.95
Boneless chicken cubes cooked with special tandoori cream sauce
60. **RANI CHICKEN**10.95
Chicken tikka cooked with spinach in spices
61. **SYLHET FAVORITE**10.95
Chicken medium hot with spicy potatoes and boiled egg
62. **CHICKEN TIKKA MAKHUNI**11.95
Sprint tandoori chicken tikka cooked with almond creamy & tomatoes special sauce
63. **CHICKEN MADRAS**10.95
Boneless chicken cooked with tomato and medium spicy curry sauce. South Indian style
64. **CHICKEN BHONA**10.95
Chicken cooked with tomato, green pepper, onion & medium spicy curry sauce
65. **CHICKEN CHILI**10.95
Tender cubes of chicken cooked with our special home made chili sauce, tomato, green pepper, onion & South Indian style (Hot)
66. **CHICKEN MATAR OR CHANA**10.95
Chicken cooked with green peas and tomatoes mild spices
67. **GARLIC OR GINGER CHICKEN**10.95
Medium deliciously cooked with herbs and spices in dry sauce
68. **CHICKEN REZALA**10.95
Tender chicken cooked with green chilli and yogurt
69. **MUSTARD CHICKEN (MEDIUM)**10.95
Tender chicken cooked with mustard paste, green pepper, tomato, onion and medium hot sauce
70. **CHICKEN IMLI**10.95
Chicken tikka cooked with tamarind sauce chef's special recipe
71. **HONEY CHICKEN**10.95
(Mid) cooked with thick cream & pure honey
72. **CHICKEN BENGAL**10.95
Chicken Cooked with Pineapple, Almond Nut & Mild Creamy Sauce
73. **CHICKEN KASHMIRI**10.95
Cooked with banana creamy and mild sauces.
74. **CHICKEN DOPIZAZ**10.95
Boneless chicken cooked with tomato, onion, green pepper in a flavored Indian herbs & mild tomatoes sauce • North Indian style
75. **CHICKEN SHAG**10.95
Boneless chicken cooked with Spinach & mild curry sauce • North Indian style
76. **CHICKEN DHANSHAK**10.95
Boneless chicken cooked in Persian style with lentil and spinach in medium curry sauce flavor with lemon
77. **CHICKEN KORMA**10.95
Boneless chicken cooked with saffron creamy almond sauce &

78. **CHICKEN MALAI**10.95
Boneless chicken cooked with coriander mint creamy almond, coconut malai sauce
79. **CHICKEN JAL FRAZI**10.95
Boneless cubes of chicken cooked with onion, tomatoes, green pepper and Indian herbs. Mughlai style
80. **CHICKEN SOBZI**10.95
Boneless chicken cooked with fresh mix vegetable in mild curry sauce & Indian herbs
81. **BUTTER CHICKEN**11.95
Diced tandoori chicken cooked in a exotic sauce top of the butter & nut house special sauce

Lamb Special Balti Dishes

(Cooked with onions, tomatoes, green peppers and special balti paste and tossed dry in iron souk)

- 1) **LAMB BALTI (MED HOT)**12.95
- 2) **LAMB TIKKA BALTI (MED HOT)**13.95
- 3) **LAMB TIKKA GARLIC BALTI (MID HOT)**13.95

Beef & Lamb Specialties

82. **LAMB OR BEEF CURRY**11.95
Tender pieces of boneless lamb or beef cooked in lightly spiced curry gravy
83. **LAMB OR BEEF VINDALOO**11.95
Highly spiced meat cooked with potatoes in a tangy sauce
84. **LAMB OR BEEF BHONA**11.95
Cooked with chopped onion, tomato, green pepper & medium hot curry sauce
85. **LAMB ROGAN JOSH**11.95
Cubes of Lamb cooked with aromatic sauce made of onion, green pepper, tomatoes
86. **LAMB OR BEEF SHAG**11.95
Lamb or beef cooked with spinach, tomatoes, ginger and tempered with corin seed
87. **LAMB OR BEEF DHANSAK**11.95
Cooked meat with lentil, spinach and medium hot spices curry sauce
88. **LAMB TIKKA MASALA**12.95
Marinated lamb tandoori cooked with our special masala sauce flavored with creamy and cashew sauce
89. **LAMB OR BEEF MADRAS**11.95
Tender pieces of lamb or beef cooked with fresh tomato medium hot curry sauce • South Indian Style
90. **LAMB OR BEEF PASANDA**11.95
Boneless lamb or beef cubes marinated in yogurt and tandoori spices cooked with almond spice & red wine
91. **LAMB OR BEEF CHILLI**11.95
Tender cubes of lamb or beef cooked with our special home made chili sauce, tomato, green pepper, onion & South Indian style (Hot)
92. **LAMB OR BEEF OKRA**11.95
Cooked with fresh okra with mild spicy tomatoes, curry sauce
93. **LAMB MATAR**11.95
Cooked with green peas and tomatoes and mild spices
94. **LAMB OR BEEF KEEMA CURRY**11.95
Ground lamb or beef keema cooked with thick tomato, curry sauce flavored with mint & green peas
95. **LAMB OR BEEF KORMA**11.95
Royal lamb or beef cooked with saffrons, creamy almond sauce & raisins
96. **LAMB OR BEEF MALAI**11.95
Cooked with coconut & creamy sauce flavored with butter & coconut malai sauce
97. **LAMB OR BEEF SHREE MANGAL**11.95
Cooked with pineapple, almond nut & mild creamy sauce
98. **LAMB KASHMIRI**11.95
Cooked with banana creamy and mild spices