



TASTE OF EXPERIENCE

The first Indian restaurant of Columbus "Taj Mahal" always believes in customer satisfaction.

We offer a great selection of North Indian Cuisine and an exotic drinks menu.

Our newly built ultra modern lounge is ideal for personal celebrations or intimate business affairs.

Enjoy the atmosphere of High Street on our grand patio with formal setting while sipping on a refreshing cocktail. Our staff is looking forward to making your visit an experience you won't forget.

2321

North High Street Columbus, Ohio 43202 Phone: 614.299.7990, 614.294.0208 Fax: 614.299.7994
www.tajmahalcolumbus.com

IN MEMORY OF MR. JAGDISH L. KUMAR
FOUNDER OF TAJMAHAL





Appetizers

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| 1. Assorted Appetizer
(Assortment of Veg Samosa, Veg Cutlet, Chicken, Paneer and Veg Pakoras) | 7.50 |
| 2. Vegetable Pakora
(Fresh seasoned vegetables dipped in flour and deep fried) | 5.00 |
| 3. Samosa
(Two vegetable patties stuffed with potatoes & peas) | 4.00 |
| 4. Vegetable Cutlets
(Mashed potatoes and vegetables deep fried with spicy herbs) | 5.00 |
| 5. Paneer Pakora
(Home-made cheese fritters) | 5.00 |
| 6. Chicken Pakora
(Tender spiced chicken fritters) | 8.00 |
| 7. Salmon Pakora
(Chef's special deep fried salmon fritters) | 8.00 |

Soups

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| 8. Cream of Tomato | 3.50 |
| 9. Cream of Chicken | 3.50 |
| 10. Chicken Lentil Soup | 3.50 |
| 11. Lentil Soup | 3.50 |

Salads

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| 12. Shrimp or Chicken salad | 8.00 |
| 13. Indian Salad
(A combination of cucumber, onion, tomatoes and green chillies) | 3.00 |



Chicken Curry Specialities

14. Chicken Makhni (A Universal favorite. White meat chicken cooked in a rich creamy curry)	15.00
15. Chicken Tikka Masala (Britain's national dish, white meat chicken sauteed with green bell peppers, onions, tomatoes and potatoes)	15.00
16. Kadhai Chicken (Boneless chicken cooked with onions, tomatoes and green bell peppers)	15.00
17. Chicken Curry (Boneless dark meat chicken cooked in an onion and tomato sauce)	15.00
18. Chicken Korma (A creamy delight with boneless chicken, cashews, mushrooms and boiled eggs)	15.00
19. Coconut Chicken (Regional dish from South India. Boneless white meat chicken cooked with coconut in a rich creamy sauce)	15.00
20. Chicken Saag (Chef's special, a healthy flavored delight. Chicken cooked with spinach)	15.00
21. Chicken Vindaloo (Spicy delight with vinegar and lemon for that tangy taste)	15.00
22. Chicken Mushroom (Boneless chicken cooked with mushrooms)	15.00

All dishes served with long grain rice.

All dishes prepared mild, medium or spicy upon request.



Lamb/Goat Curry Delights

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| 23. Rogan Josh
(Tender lamb or goat cubes cooked with a spicy onion based sauce) | 15.00 |
| 24. Keema Lamb
(The hot favorite of Mughals, minced lamb cooked with peas and exotic spices) | 15.00 |
| 25. Lamb/Goat Kadhai
(Your choice of lamb or goat cooked with onions, tomatoes and green bell peppers) | 15.00 |
| 26. Lamb Korma
(A creamy delight with boneless cubes of lamb, cashews, mushrooms and boiled eggs) | 15.00 |
| 27. Lamb Saag
(Lamb cooked with spinach and cream) | 15.00 |
| 28. Lamb Vindaloo
(Regional dish of Goa. A spicy delight with vinegar and lemon for that tangy taste) | 15.00 |

Seafood Specialities

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| 29. Tandoori Salmon
(A popular delight, marinated salmon cooked in a clay oven.
Served with roasted eggplant sauteed with chopped onions and peas) | 17.00 |
| 30. Tandoori Shrimp
(Jumbo shrimp cooked in a clay oven, served with your choice of vegetable) | 17.00 |
| 31. Shrimp Masala
(Cooked with potatoes, onions, tomatoes and green bell peppers) | 17.00 |
| 32. Shrimp Curry
(Shrimp cooked in onion and tomato based curry) | 17.00 |
| 33. Shrimp Saag
(Chef's favorite! Spinach and shrimp combination) | 17.00 |

All dishes served with long grain rice.

All dishes prepared mild, medium or spicy upon request.



Taj Biryani

34. Chicken/Lamb/Goat/Shrimp Biryani 14.00

(Your choice of meat cooked with long grain rice, vegetables, aromatic herbs, nuts and spices)

35. Vegetable Biryani 12.00

(Long grain basmati rice cooked with vegetables, nuts and spices)

- All Biryanis served with a side portion of cucumber and yogurt raita.

From Tandoor

36. Taj Platter 20.00

(Tandoori Chicken, choice of Lamb or Chicken Curry, Raita, Naan and choice of Dessert)

37. Tandoori Platter 20.00

(Tandoori Chicken, Shrimp, Chicken Tikka, Shish Kabab, Naan and choice of Dessert. Served with a side of vegetable curry)

38. Chicken Tikka 15.00

(Boneless white meat chicken cooked in a clay oven, marinated with yogurt and spices. Served with a side of vegetable curry)

39. Tandoori Chicken 12.00

(One half spring chicken cooked in a clay oven. Served with a side of vegetable curry)

All dishes served with long grain rice.

All dishes prepared mild, medium or spicy upon request.



Vegetarian Specials

40. Veg Platter (Choice of any two veg specials, Dal Makhani, Naan and choice of Dessert)	24.00
41. Paneer Kadhai (Home-made cheese sauteed with onions, tomatoes and green bell peppers)	13.00
42. Mushroom Mutter (Sauteed mushrooms with green peas cooked in Indian curry)	13.00
43. Aloo Mutter (A great combination of potatoes and fresh green peas)	13.00
44. Mutter Paneer (Home-made cheese cooked with fresh peas)	13.00
45. Malai Kofta (Cheese and mashed potato balls cooked in a creamy sauce)	13.00
46. Shahi Taj Paneer (Home-made cheese cooked in a creamy Mughalai tomato based sauce with mushrooms)	13.00
47. Saag Paneer (Home-made cheese cubes cooked with spinach)	13.00
48. Vegetable Kofta (Fresh selected vegetables and home-made cheese balls in a creamy tomato sauce)	13.00
49. Navrattan Curry (Nine fresh Indian vegetables with yogurt, cashews, cream and butter simmered to perfection)	13.00
50. Channa Masala (Chic-peas cooked with spices and served with fresh coriander and tomatoes)	13.00
51. Dal Makhni (A lentil Universal and House specialty)	13.00

All dishes served with long grain rice.

All dishes prepared mild, medium or spicy upon request.



52. Baingan Bharta (Roasted eggplant sauteed with chopped onions and peas)	13.00
53. Bhindi Masala (Okra cooked with onions, tomatoes and exotic spices)	13.00
54. Aloo Saag (Potatoes and spinach delicately cooked with onions, tomatoes and spices)	13.00
55. Saag Kofta (Spinach cooked with handmade veg balls in a creamy nut sauce)	13.00
56. Channa Saag (Perfect combination of chic-peas and spinach with spices)	13.00
57. Aloo Gobhi (Cauliflower and potatoes with special seasonings)	13.00
Naan/Bread	
58. Naan (White unleavened bread baked in a clay oven. With or without butter)	3.00
59. Garlic Naan (White unleavened bread stuffed with fresh garlic)	3.50
60. Paneer Onion Kulcha (White unleavened bread stuffed with cheese, onions and spices)	3.50
61. Lacha Parnta (Multi-layered whole wheat bread baked with butter)	3.50
62. Aloo Parnta (Layered butter baked whole wheat bread stuffed with potatoes)	4.00
63. Roti (A whole wheat bread baked in a clay oven)	2.00
64. Peshawari Naan (Stuffed with cashews and raisins, baked in a clay oven)	4.00

All dishes served with long grain rice.

All dishes prepared mild, medium or spicy upon request.



Tid Bits

Mix Raita (Fresh yogurt mixed with tomatoes, cucumbers, potatoes and mint)	3.00
Plain Yogurt	3.00
Spicy Mixed Indian Pickle	2.00
Mango Chutney	2.00
Rice (small/large)	1.50/3.00

Desserts

Kheer (Home-made long grain rice pudding with milk, raisins and pistachio)	4.00
Gulab Jamun (A hot delight combination of cheese and flour balls in a sweet syrup)	4.00
Kulfi (Home-made vanilla ice-cream with pistachio)	4.00
Mango Ice Cream	4.00

Beverages

Soft Drinks (Coke, D. Coke, Sprite, Fruit Punch, Mango Juice and Lemonade)	2.50
Lassi (sweet/salted)	2.50
Mango Lassi	3.00
Masala Chai	2.00
Iced Tea	2.00