Taj Mahal
RESTAURANT
Authentic Indian Cuisine

230 Wickenden Street
Providence, Rhode Island

(401) 331-2442
SERVING TIMES
Lunch Monday-Saturday 11:30 to 2:30 p.m. (Except Holidays)
Dinner Monday-Saturday 5:00 to 10:30 p.m.
Sunday 4:30 to 9:30 p.m.

Luncheon Specials
All Luncheons are served with special pilaf rice, onion chutney, boiled cabbage, papadom and dal (lentil)

1. Vegetable Curry ................................. 3.95
2. Baingan Bhurta (Eggplant) ..................... 3.95
3. Aloo Mattar (Potato and Peas) .................. 3.95
4. Chole Kulche (Chick peas and bread) (no rice) 3.95
5. Beef Curry ....................................... 4.50
6. Keema Curry ........................... 4.50
7. Chicken Curry .......................... 4.50
8. Lamb Curry .................................... 4.95
9. Shrimp Curry ............................ 5.75

Garam Shorbe
(HOT SOUP)

10. Mulligatawny Mullai Soup ......................... 1.75
   A traditional soup made from lentil, vegetables, spices and delicate herbs
11. Murgh Shorba ............................. 1.75
   Made with chicken, garlic, ginger, cinnamon, cardamom and mild Indian spices
12. Coconut Soup .................................... 1.75
   Shredded coconut, cream and nuts

Garam Lukme
(HOT APPETIZERS)

13. Assorted Appetizers ......................... 4.50
    Samosa, Pakora (2 pieces), chicken pakora, vegetable tikki and slice of papadam
14. Fried Shrimp and Poori .................. 5.25
    Pan fried shrimp with Poori bread
15. Vegetable Pakora (5 pieces) ............ 1.75
    Spinach and onion fritters
16. Samosa (2 pieces) ......................... 1.75
    Turnover stuffed with peas and potatoes
17. Vegetable Tikki (2 pieces) .............. 1.75
    Little spicy vegetable patties
18. Chicken Pakora (5 pieces) .............. 3.95
    Delicately spiced and deep fried chicken fritters
19. Papadam (2 slices) ....................... 1.25
    Lightly spiced fried wafers

Roti
(INDIAN BREAD)

20. Paratha ............................ 1.50
    Multi-layered whole wheat bread cooked with butter
21. Chapati ..................................... 1.25
    A typical Indian bread made with whole wheat flour
22. Poori (2 pieces) ....................... 1.50
    Whole wheat flour, puffed bread, deep fried
23. Kulche ................................... 1.25
    Super fine flour baked bread
24. Aloo Paratha .......................... 2.75
    Whole wheat bread stuffed with mashed potatoes and cooked with butter
25. Meat Paratha ............................ 3.95
    Multi-layered whole wheat bread stuffed with minced meat
26. Gobi Paratha ..................... 2.95
    Whole wheat bread stuffed with cauliflower and herbs
A la carte entrees are served with Pilaf Rice, Dal (Lentil), Onion Chutney
Complete dinners are served with a choice of Soup, Pilaf Rice, Dal (Lentil), Onion Chutney, Mint Chutney, Choice of Dessert and Tea or Coffee

Dishes can be ordered MEDIUM HOT and VERY HOT

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**Vaishnav Bhojan Bhandar**
(Vegetarian Specialties)

<table>
<thead>
<tr>
<th>A la Carte</th>
<th>Complete Dinner</th>
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</thead>
<tbody>
<tr>
<td>27. Taj Mahal Vegetarian Bhojan</td>
<td>9.95</td>
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<tr>
<td>28. Saag Paneer</td>
<td>5.95</td>
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<tr>
<td>29. Mutter Paneer</td>
<td>5.95</td>
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<tr>
<td>30. Malai Kofta</td>
<td>5.95</td>
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<tr>
<td>31. Baingan Bharta</td>
<td>5.95</td>
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<tr>
<td>32. Vegetable Mix</td>
<td>5.95</td>
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<td>33. Aloo Palak</td>
<td>5.95</td>
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<tr>
<td>34. Aloo Mutter</td>
<td>5.95</td>
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<tr>
<td>35. Kabuli Chole</td>
<td>5.95</td>
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<td>36. Dal Tarka</td>
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**Gosht Ki Rasoi**
(Lamb - Beef Specialties)

<table>
<thead>
<tr>
<th>A la Carte</th>
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<tbody>
<tr>
<td>44. Rogan Josh</td>
<td>7.50</td>
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<tr>
<td>45. Bhuja Gosht</td>
<td>7.95</td>
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<tr>
<td>46. Saag Gosht</td>
<td>7.95</td>
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<tr>
<td>47. Gosht Vindaloo (HOT)</td>
<td>7.95</td>
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<tr>
<td>48. Gosht Shahi Korma</td>
<td>7.95</td>
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<tr>
<td>49. Beef Curry</td>
<td>6.95</td>
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<tr>
<td>50. Beef Shahi Korma</td>
<td>7.50</td>
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<tr>
<td>51. Beef Saag</td>
<td>7.50</td>
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<tr>
<td>52. Beef Vindaloo (HOT)</td>
<td>7.50</td>
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<tr>
<td>53. Beef Do Piazza</td>
<td>7.50</td>
</tr>
<tr>
<td>54. Keema Mutter</td>
<td>7.50</td>
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</tbody>
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**Dariyayi Namoone**
(Seafood)

<table>
<thead>
<tr>
<th>A la Carte</th>
<th>Complete Dinner</th>
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</thead>
<tbody>
<tr>
<td>55. Shrimp Masala</td>
<td>10.50</td>
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<tr>
<td>56. Shrimp Saag</td>
<td>10.50</td>
</tr>
<tr>
<td>57. Shrimp Vindaloo (HOT)</td>
<td>10.50</td>
</tr>
</tbody>
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**Chawal Ke Namoone**
(Pilaf Rice Specialties)

<table>
<thead>
<tr>
<th>A la Carte</th>
<th>Complete Dinner</th>
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</thead>
<tbody>
<tr>
<td>58. Murgh Biryani</td>
<td>7.95</td>
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<tr>
<td>59. Gosht Biryani</td>
<td>8.50</td>
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<tr>
<td>60. Mughlai Biryani</td>
<td>7.95</td>
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<tr>
<td>61. Shrimp Biryani</td>
<td>10.95</td>
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<tr>
<td>62. Vegetable Pullao</td>
<td>6.95</td>
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<tr>
<td>63. Peas Pullao</td>
<td>4.95</td>
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<tr>
<td>64. Chawal (Side order of rice)</td>
<td>1.50</td>
</tr>
</tbody>
</table>
Beverages

65. Lassi ........................................... 1.50
(Yogurt drink, sweet or salted rose water flavored)
66. Mango Milk Shake .......................... 1.50
67. Mango Juice ................................. 1.50
68. Coke, Tab, Sprite ............................ 1.50
69. Iced Tea ......................................... 1.25
70. Darjeeling Tea (Tea from India) ........ 1.00
71. Coffee ........................................... 1.00

Condiments

72. Mango Chutney ............................... 1.50
73. Pickle (Imported from India) .......... 1.50
74. Mint Chutney ................................... 1.00
75. Raita (Yogurt with cucumber and mint) 1.50
76. Salad ............................................. 2.25

Mishthan Bhandar
(INDIAN DESSERTS)

77. Firni ............................................. 1.50
A famous Indian sweet dish made from milk, rice and flavored
with cardamom and rosewater
78. Gulab Jamun .................................... 1.50
A North Indian sweet made from homemade condensed whole milk
served in sweetened syrup
79. Gazar Halwa .................................. 1.50
Dried fresh whole milk, carrot, pistachios, cashews and
cardamom pudding
80. Aam Ice Cream ............................... 1.50
Ice cream topped with mango pulp

No personal checks please
In addition: Sales Tax 6%

Management is not responsible for personal loss.

Catering for Special Parties
THE BUILDING OF THE TAJ

The TAJ MAHAL of Agra, one of the seven wonders of the world, was built by the Mogul Emperor Shah Jehan, in eternal memory of his wife Muntaz Mahal who died in 1612 at the age of 39.

The Mausoleum was commenced in the year 1630 and not completed until 1647, and during those seventeen years, twenty thousand workmen were employed. One hundred and forty thousand cartloads of pink sandstone came from Rajputana, and each province of the Empire contributed precious stones for the adornment of it. The yellowstone and rockspor came from the Charkoh Hills; crystal from China; jasper from the Punjab; cornelian from Broach; turquoise from Tibet; aqates from Yemen; lapis lazuli from Ceylon; coral from Arabia; garnets from Budelkund; diamonds from Punnah; mountain rock crystal from Malwa; loadstone from Gwalior; onyx and amethyst from Persia; chalcedonies from Asia Minor; sapphires from Colombo and the conglomerates from Jebulpore and Supri.

It is estimated that the Taj cost thirty-three million dollars.

The marble tomb assumes different colours at different times. Before sunrise it is light blue and as the sun rises it assumes a rosette hue and often a bright yellow. When a storm is impending, it takes a violet colour. But the most beautiful place of all is to see if from a boat on the Jumna by the light of the full moon when it looks like a silvery palace floating in the air.

The inscription in Arabic, on the Queen’s tomb reads:

“Alas, has Death breathed too on thee,
Thou best and fairest of them all.

On No! ’tis Slumber’s hand must be
That seals the eye of Muntaz Mahal!
I thought not that the sun could die
Not stars from their bright spheres
could fall
Not thought I that from earth could fly
The spirit of Muntaz Mahal.”
Today Special

KING OF KABAB: Boneless tender white chicken meat strips, marinated in fresh homemade yogurt with fresh ground spices. Roasted on skewers in the clay oven burns with charcoal fire. Served on the bed of salad with rice, lentil, nan and onion chutney we never had it before, you never tasted it before $9.95

CHICKEN TIKKA SAGG: Boneless cubes of ‘Tandoori’ chicken cooked with fresh spinach and cream in mild spices $8.95

PANEER NAAN: White fine flour charcoal baked bread stuffed with homemade cottage cheese $2.25

Serving Times

Lunch Monday-Saturday 11:30 to 2:30 p.m.
Dinner Monday-Saturday 5:00 to 10:30 p.m.
Sunday 4:30 to 9:30 p.m.

Luncheon Specials

All lunches are served with special pilaf rice, onion chutney, boiled cabbage, papadam and dal (lentil)

1. Vegetable Curry ............................................................. 3.50
2. Baingan Bhutra (Eggplant) ................................................. 3.50
3. Aloo Mattar (Potato and Peas) ............................................. 3.50
4. Chole Kulcha (Chick peas and bread) (no rice) .................... 3.95
5. Aloo Palak (Potato with Spinach) ........................................ 3.95
6. Matar Paneer (Homemade Cheese with Green Peas) .......... 3.95
7. Saag Paneer (Spinach with homemade Cottage Cheese) .... 3.95
8. Beef Curry ................................................................. 3.95
9. Keema Curry (Ground lamb) ............................................. 3.95
10. Chicken Curry ............................................................ 4.50
11. Lamb Curry .............................................................. 4.75
12. Shrimp Curry ......................................................... 5.75

Garam Shorbe
(HOT SOUP)

13. Mulligatwany Muglai Soup ............................................. 1.50
    A traditional soup made from lentil, vegetables, spices and delicate herbs
14. Murg Shorba ............................................................ 1.50
    Made with chicken, garlic, ginger, cinnamon, cardammon and mild Indian spices
15. Coconut soup ......................................................... 1.50
    Shredded coconut, cream and nuts
16. Assorted Appetizers ........................................ 3.95
   Samosa, Pakora (2 pieces), chicken pakora, vegetable tikki and slice of papadum
17. Fried Shrimp and Poori .................................... 5.25
   Pan Fried shrimp with Poori bread
18. Vegetable Pakora (5 pieces) ............................. 1.75
   Spinach and onion fritters
19. Samosa (2 pieces) .......................................... 1.75
   Turnover stuffed with pea and potatoes
20. Vegetable Tikka (2 pieces) .............................. 1.50
   Little spicy vegetable patties
21. Chicken Pakora (5 pieces) ............................. 3.50
   Delicately spiced and deep fried chicken fritters
22. Papadum (2 slices) ......................................... 0.75
   Lightly spiced fried wafers
23. Chicken Tikka (5 pieces) ............................... 3.95
   Tender chicken pieces marinated in yogurt sauce and spices cooked in tandoor
24. Lamb Tikka (5 pieces) .................................... 4.25
   Cubed succulent leg of lamb marinated in yogurt, Indian spices and baked in tandoor
Roti - Indian Bread ...........................................
   Fine flour tandoor baked bread
25. Naan .......................................................... 1.50
26. Onion Naan .................................................. 1.75
   Fine flour bread stuffed with onion and baked in tandoor
27. Naan Favorites .............................................. 1.95
   Multilayered white bread stuffed with Aloo (Potato), Keema (Ground lamb) and
   Chicken made of fine flour baked in tandoor
   Aloo Naan .................................................... 1.95
   Keema Naan .................................................. 2.25
   Chicken Naan ................................................ 2.00
28. Paratha ....................................................... 1.25
   Multilayered whole wheat bread cooked with butter
29. Chapati ........................................................ 1.25
   A typical Indian bread made with whole wheat flour
30. Poori (2 pieces) ............................................. 1.50
   Whole wheat flour, puffed bread, deep fried
31. Aloo Paratha ................................................ 2.25
   Whole wheat bread stuffed with mashed potatoes and cooked with butter
32. Meat Paratha ................................................ 2.95
   Multi-lavered whole wheat bread stuffed with minced meat
33. Gobi Paratha ............................................... 2.50
   Whole wheat bread stuffed with cauliflower and herbs

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A la carte entrees are served with
Paalaf Rice, Dal (Lentil), Onion Chutney

Complete dinners are served with a choice of
Soup, paalaf Rice, Dal (Lentil), Onion Chutney,
Mint Chutney, Choice of Dessert
and Tea or Coffee

Dishes can be ordered
MEDIUM HOT and VERY HOT

Tandoori Specialties
(OPEN HEARTH - CLAY OVEN)

What is a Tandoor? It is a clay oven, pitcher shaped and especially made in India.
It is heated over a charcoal fire. Its slow and steady heat does not leave meats dry,
but helps in retaining its juices and flavors - akin to marination, while baking
them to perfection in tandoor, giving it a distinctive taste and flavor.

NOTE: All Tandoori dishes served on a bed of lettuce, sauteed onion, piece of lemon
   and mint chutney.

A la Carte Complete
   Carte                       Dinner
34. Chicken Tandoori ......................... 6.95     8.95
   Chicken marinated in yogurt with freshly ground spices and roasted
   in oven
35. Chicken Legs (2 pieces) ............... 5.95     7.95
   Chicken Legs marinated in yogurt with Indian spices and roasted in
   tandoor
36. Reshmi Kabab ................................. 7.95     9.95
   Mild tender tasty pieces of chicken marinated in special spices;
   barbecued on a skewer
37. Afghn Kabab ................................. 8.50     10.50
   Juicy cubes from leg of lamb, braised to perfection in oven
38. Seekh Kebab .................................. 7.95     9.95
   Finger rolls of ground lamb spiced with fresh ginger
39. Taj Mixed Grill ......................... 9.95     11.95
   Combination of sizzling tandoori specialties (Chicken leg, Chicken
   Tikka, Afghn Kebab and Seekh Kebab)
**Vaishnav Bhojan Bhandar**  
(VEGETARIAN SPECIALTIES)

40. **Taj Mahal Vegetarian Bhojan**  
A traditional vegetarian bhojan served on thali (platter) with a variety of Indian vegetables, raita, rice, poori bread, soup, onion chutney, mint chutney, slice of papadam, dessert and tea or coffee

41. **Saag Paneer**  
Homemade cottage cheese cooked with spinach and cream  
4.95  
6.95

42. **Mutter Paneer**  
Fresh homemade cottage cheese gently cooked with tender garden peas and fresh spices  
4.95  
6.95

43. **Malai Kofta**  
Vegetable balls cooked in mild Indian spices and delicious gravy  
4.95  
6.95

44. **Baigan Bhurta**  
A classic Indian vegetarian dish. Whole eggplants are baked over an open flame, mashed and seasoned with herbs and sautéed with onion  
4.95  
6.95

45. **Vegetable Mix**  
Mixed vegetables mildly spiced  
4.95  
6.95

46. **Aloo Palak**  
Potato cooked with spinach and cream  
4.95  
6.95

47. **Aloo Mutter**  
Pieces of potato and peas cooked in delicate spices  
4.95  
6.95

48. **Kabuli Chole**  
Grams (chick peas) cooked in the popular North Indian style  
4.95  
6.95

49. **Dal Tarka**  
Creamed lentils delicately tempered and seasoned with exotic spices  
4.95  
6.95

**Murg Ki Rasoi**  
(CHICKEN SPECIALTIES)

50. **Murg Tikka Masala**  
Diced chicken tandoori style, cooked in rich cream sauce  
6.95  
8.95

51. **Murg Shahi Korma**  
Boneless chicken cooked in cream sauce with nuts and mild spices  
6.50  
8.50

52. **Murg Jalfrazie**  
Boneless chicken pieces cooked with vegetables and Indian spices  
6.50  
8.50

53. **Chicken Mango**  
Boneless chicken cooked in an onion, garlic, ginger and mango sauce with a piece of broccoli  
7.50  
9.50

**Gosht Ki Rasoi**  
(LAMB - BEEF SPECIALTIES)

54. **Murg Vindaloo (HOT)**  
Boneless chicken cooked with potatoes in tangy sharp sauce  
6.50  
8.50

55. **Murg Saagwala**  
Boneless chicken cooked with spinach and freshly ground spices  
6.25  
8.25

56. **Murg Curry**  
Boneless chicken, cooked in thick curry sauce  
7.50  
9.50

57. **Chicken Makkani**  
Tandoori Chicken, with bone, cooked in delightful delicate cream, tomato and fresh herb sauce  
7.95  
9.95

58. **Chicken Chilly Masala**  
Boneless tandoori chicken cooked in rich sauce with fresh strips of onion, tomato and green pepper  
7.95  
9.95

59. **Rogan Josh**  
Cubes of lamb cooked in mildly spiced gravy  
6.95  
8.95

60. **Bhuna Gosht**  
Cubes of lamb cooked in spiced curry gravy with tomato and onions  
7.50  
9.50

61. **Saag Gosht**  
Tender lamb cooked in delicate spices and creamed spinach sauce  
7.50  
9.50

62. **Gosht Vindaloo (HOT)**  
A Goan Specialty - pieces of lamb marinated with vinegar and a blend of spices, then cooked in a tangy piquant sauce with potatoes  
7.50  
9.50

63. **Gosht Shahi Korma**  
Lamb cooked in cream with freshly ground spices, herbs and nuts  
6.50  
8.50

64. **Beef Curry**  
Diced beef cooked with spices in curry sauce  
6.50  
8.50

65. **Beef Shahi Korma**  
A Mughal Specialty...beef cooked in cream with Indian spices and nuts  
6.95  
8.95

66. **Beef Saag**  
Beef cooked with spinach and fresh Indian spices  
6.95  
8.95

67. **Beef Vindaloo (HOT)**  
Juicy beef cooked with potatoes and hot spices  
6.95  
8.95

68. **Beef Do Plaza**  
Juicy beef pan roasted with onion and tomatoes  
6.95  
8.95

69. **Keema Mutter**  
Minced lamb made with peas, onion and Indian spices  
6.95  
8.95

Page 4
Dariyai Namoone
(SEAFOOD)

70. Shrimp Masala ........................................ 8.95 10.95
    Shrimp cooked with spices, onions, tomatoes and green peppers
71. Shrimp Saag ........................................ 8.95 10.95
    Shrimp cooked with flavorful spinach and cream
72. Shrimp Vindaloo (HOT) ................................ 8.95 10.95
    Highly spiced shrimp in a sharp and tangy sauce with potatoes

Chawal Ke Namoone
(PILAF RICE SPECIALTIES)

73. Murg Biryani ........................................ 7.95 9.95
    Long grain rice flavored with saffron and cooked with chicken, nuts, boiled eggs, exotic spices with special recipe
74. Gosht Biryani ........................................ 7.95 9.95
    Long grain rice flavored with saffron and cooked with succulent pieces of lamb, nuts, and exotic spices, and garnished with boiled eggs
75. Mughali Biryani ...................................... 7.95 9.95
    Classic Moghlai dish of curried beef cooked in rice and nuts fragrant with saffron and garnished with boiled eggs
76. Shrimp Biryani ...................................... 9.95 11.95
    Saffron rice prepared with shrimp, nuts and spices
77. Vegetable Pullao ................................... 5.95 7.95
    Long grain rice cooked with colorful ingredients
78. Peas Pullao ........................................ 4.95
    Long grain rice cooked with garden green peas
79. Chawal (Side order of rice) ......................... 1.25

Beverages

80. Lassi ............................................... 1.50
    Yogurt drink, sweet or salted rose water flavored
81. Mango Milk Shake .................................. 1.50
82. Mango Lassi ........................................ 1.50
    Yogurt drink flavored with mango
83. Mango Juice ....................................... 1.50
84. Coke, Tab, Sprite .................................. 0.75
85. Iced Tea ........................................... 0.75
86. Darjeeling Tea (Tea from the foot hills of the Himalayas) .................. 0.60
87. Coffee ............................................. 0.60

Condiments

88. Mango Chutney ..................................... 1.25
89. Pickle (Imported from India) ..................... 1.25
90. Mint Chutney ...................................... 1.25
91. Raita (Yogurt with cucumber and mint) ........... 1.25
92. Salad ............................................... 2.25

Mishthan Bhandar
(INDIAN DESSERTS)

93. Firni ............................................... 1.50
    A famous Indian sweet dish made from milk, rice and flavored with cardamom and rosewater
94. Gulab Jamun ....................................... 1.50
    A North Indian sweet made from homemade condensed whole milk served in sweetened syrup
95. Gazar Halwa ....................................... 1.50
    Dried fresh whole milk, carrot, pistachios, cashews and cardamom pudding
96. Aam Ice Cream .................................... 1.50
    Ice cream topped with mango pulp
Travelers Checks Accepted
Major Credit Cards Welcome ($10 min.)
R.I. Sales Tax Applicable

Catering
for
Special
Parties

Thank you for dining at the Taj Mahal
We hope it was a memorable experience!
THE BUILDING OF THE TAJ

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The Mausoleum was commenced in the year 1630 and not completed until 1647, and during those seventeen years, twenty thousand workmen were employed. One hundred and forty thousand cartloads of pink sandstone came from Rajputana, and each province of the Empire contributed precious stones for its adornment. The yellowstone and rockspar came from the Charkoh Hills; crystal from China; jasper from the Punjab; cornelian from Broach; turquoise from Tibet; agates from Yemen; lapis lazuli from Ceylon; coral from Arabia; garnets from Budelkund; diamonds from Punnah; mountain rock crystal from Malwa; loadstone from Gwalior; onyx and amethyst from Persia; chalcedonies from Asia Minor; sapphires from Colombo and the conglomerates from Jebulpore and Sipri.

It is estimated that the Taj cost thirty-three million dollars, back then.

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"Alas, has Death breathed too on thee,
Thou best and fairest of them all:

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Nor thought I that from earth could fly
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