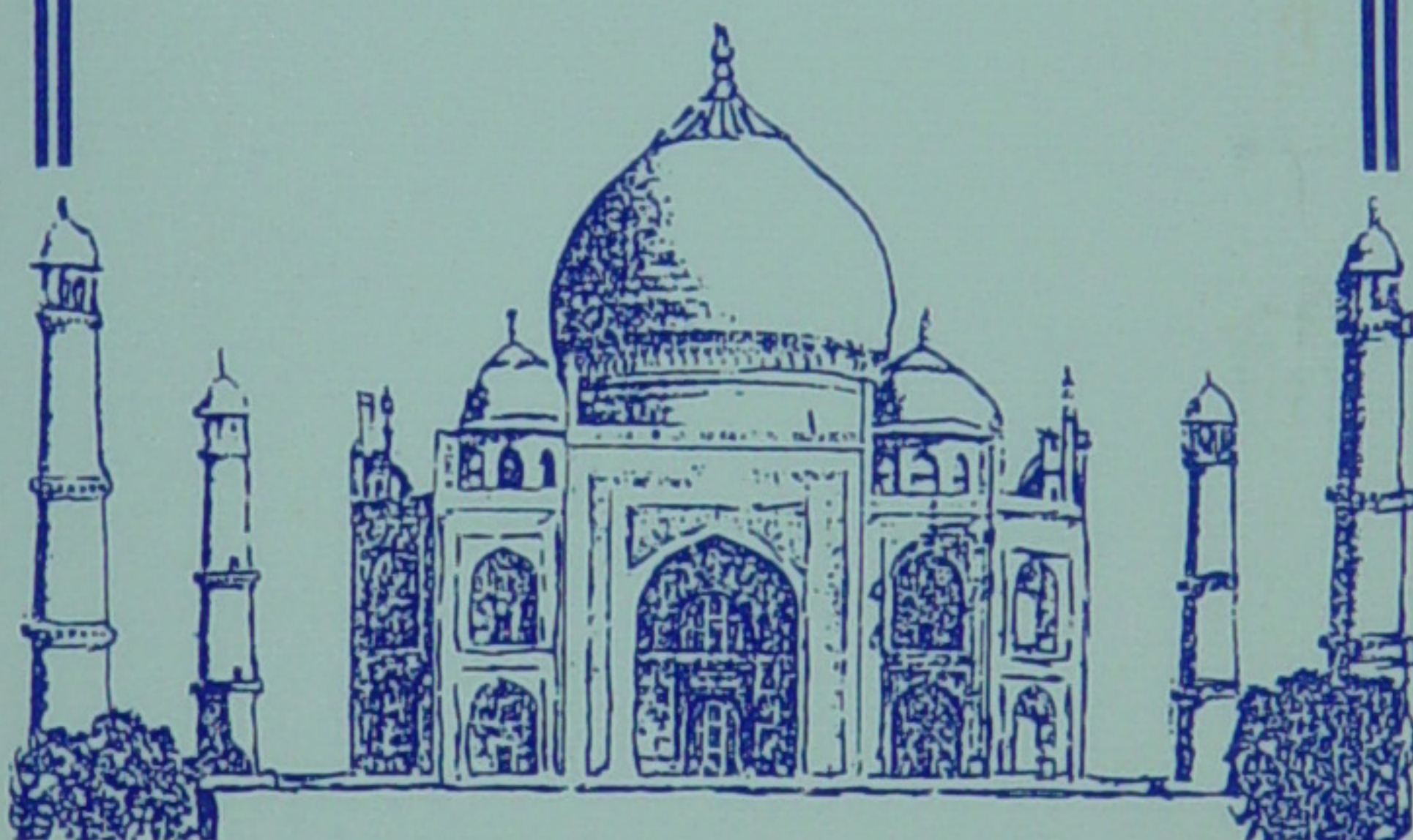


# *Taj Mahal* RESTAURANT

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

- |  |      |
|--|------|
| 1. Vegetable Curry .....                               | 3.95 |
| 2. Baingan Bhurta (Eggplant) .....                     | 3.95 |
| 3. Aloo Mattar (Potato and Peas) .....                 | 3.95 |
| 4. Chole Kulcha (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 Muglai Soup .....  | 1.75 |
| <i>A traditional soup made from lentil, vegetables, spices and delicate herbs</i>   |      |
| 11. Murgh Shorba .....  | 1.75 |
| <i>Made with chicken, garlic, ginger, cinnamon, cardamom and mild Indian spices</i> |      |
| 12. Coconut Soup .....  | 1.75 |
| <i>Shredded coconut, cream and nuts</i>   |      |

## Garam Lukme

(HOT APPETIZERS)

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

## Roti

(INDIAN BREAD)

- |  |      |
|--|------|
| 20. Paratha .....  | 1.50 |
| <i>Multi-layered whole wheat bread cooked with butter</i>                    |      |
| 21. Chapati .....  | 1.25 |
| <i>A typical Indian bread made with whole wheat flour</i>                    |      |
| 22. Poori (2 pieces) .....   | 1.50 |
| <i>Whole wheat flour, puffed bread, deep fried</i>                           |      |
| 23. Kulcha .....   | 1.25 |
| <i>Super fine flour baked bread</i>  |      |
| 24. Aloo Paratha .....   | 2.75 |
| <i>Whole wheat bread stuffed with mashed potatoes and cooked with butter</i> |      |
| 25. Meat Paratha .....   | 3.95 |
| <i>Multi-layered whole wheat bread stuffed with minced meat</i>              |      |
| 26. Gobi Paratha .....   | 2.95 |
| <i>Whole wheat bread stuffed with cauliflower and herbs</i>                  |      |



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

### Vaishnav Bhojan Bhandar (VEGETARIAN SPECIALTIES)

	A la Carte	Complete Dinner
27. <b>Taj Mahal Vegetarian Bhojan</b> ..... <i>A traditional vegetarian bhojan served on thali with a variety of Indian vegetables, raita, rice, poori bread, soup, onion chutney, mint chutney, slice of papardam, dessert and tea or coffee</i>		9.95
28. <b>Saaḡ Paneer</b> ..... <i>Homemade cottage cheese cooked with spinach and cream</i>	5.95	8.50
29. <b>Mutter Paneer</b> ..... <i>Fresh homemade cottage cheese gently cooked with tender garden peas and fresh spices</i>	5.95	8.50
30. <b>Malai Kofta</b> ..... <i>Vegetable balls cooked in mild Indian spices and delicious gravy</i>	5.95	8.50
31. <b>Bainḡan Bhurta</b> ..... <i>A classic Indian vegetarian dish. Whole eggplants are baked over an open flame, mashed and seasoned with herbs and sauteed with onion</i>	5.95	8.50
32. <b>Vegetable Mix</b> ..... <i>Mixed vegetables mildly spiced</i>	5.95	8.50
33. <b>Aloo Palak</b> ..... <i>Potato cooked with spinach and cream</i>	5.95	8.50
34. <b>Aloo Mutter</b> ..... <i>Pieces of potato and peas cooked in delicate spices</i>	5.95	8.50
35. <b>Kabuli Chole</b> ..... <i>Grams (chick peas) cooked in the popular North Indian style</i>	5.95	8.50
36. <b>Dal Tarka</b> ..... <i>Creamed lentils delicately tempered and seasoned with exotic spices</i>	5.95	8.50

### Murḡ Ki Rasoi (CHICKEN SPECIALTIES)

37. <b>Murḡ Tikka Masala</b> ..... <i>Diced chicken tandoori style, cooked in rich cream sauce</i>	7.95	10.50
38. <b>Murḡ Shahi Korma</b> ..... <i>Boneless chicken cooked in cream sauce with nuts and mild spices</i>	7.50	9.95
39. <b>Murḡ Jalfrazie</b> ..... <i>Boneless chicken pieces cooked with vegetables and Indian spices</i>	7.50	9.95
40. <b>Murḡ Tandoori</b> ..... <i>Chicken marinated in yogurt with freshly ground spices and roasted in oven</i>	7.95	10.50
41. <b>Murḡ Vindaloo (HOT)</b> ..... <i>Boneless chicken cooked with potatoes in tangy sharp sauce</i>	7.50	9.95
42. <b>Murḡ Saaḡwala</b> ..... <i>Boneless chicken cooked with spinach and freshly ground spices</i>	7.50	9.95
43. <b>Murḡ Curry</b> ..... <i>Boneless chicken, cooked in thick curry sauce</i>	6.95	9.50

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

	A la Carte	Complete Dinner
44. <b>Roḡan Josh</b> ..... <i>Cubes of lamb cooked in mildly spiced gravy</i>	7.50	9.95
45. <b>Bhuna Gosht</b> ..... <i>Cubes of lamb cooked in spiced gravy with tomato and onions</i>	7.95	10.50
46. <b>Saaḡ Gosht</b> ..... <i>Tender lamb cooked in delicate spices and creamed spinach</i>	7.95	10.50
47. <b>Gosht Vindaloo (HOT)</b> ..... <i>A Goan Specialty...pieces of lamb marinated with vinegar and a blend of spices, then cooked in a tangy piquant sauce with potatoes</i>	7.95	10.50
48. <b>Gosht Shahi Korma</b> ..... <i>Lamb cooked in cream with freshly ground spices, herbs and nuts</i>	7.95	10.50
49. <b>Beef Curry</b> ..... <i>Beef cooked with spices in curry sauce</i>	6.95	9.50
50. <b>Beef Shahi Korma</b> ..... <i>A Mughal Specialty...beef cooked in cream with Indian spices and nuts</i>	7.50	9.95
51. <b>Beef Saaḡ</b> ..... <i>Beef cooked with spinach and fresh Indian spices</i>	7.50	9.95
52. <b>Beef Vindaloo (HOT)</b> ..... <i>Juicy beef cooked with potatoes and hot spices.</i>	7.50	9.95
53. <b>Beef Do Piazza</b> ..... <i>Juicy beef pan roasted with onion and tomatoes</i>	7.50	9.95
54. <b>Keema Mutter</b> ..... <i>Minced beef made with peas, onion and Indian spices</i>	7.50	9.95

### Dariyayi Namooone (SEAFOOD)

55. <b>Shrimp Masala</b> ..... <i>Shrimp cooked with spices, onion, tomatoes and green peppers</i>	10.50	12.95
56. <b>Shrimp Saaḡ</b> ..... <i>Shrimp cooked with flavorful spinach and cream</i>	10.50	12.95
57. <b>Shrimp Vindaloo (HOT)</b> ..... <i>Highly spiced shrimp in a sharp and tangy sauce with potatoes</i>	10.50	12.95

### Chawal Ke Namooone (PILAF RICE SPECIALTIES)

58. <b>Murḡ Biryani</b> ..... <i>Long grain rice flavored with saffron and cooked with chicken, nuts, boiled eggs, exotic spices with special recipe</i>	7.95	10.50
59. <b>Gosht Biryani</b> ..... <i>Long grain rice flavored with saffron and cooked with succulent pieces of lamb, nuts, and exotic spices, and garnished with boiled eggs</i>	8.50	10.95
60. <b>Mughlai Biryani</b> ..... <i>Classic Mughlai dish of curried beef cooked in rice and nuts fragrant with saffron and garnished with boiled eggs</i>	7.95	10.50
61. <b>Shrimp Biryani</b> ..... <i>Saffron rice prepared with shrimp, nuts and spices</i>	10.95	13.50
62. <b>Vegetable Pullao</b> ..... <i>Long grain rice cooked with colorful ingredients</i>	6.95	9.50
63. <b>Peas Pullao</b> ..... <i>Long grain rice cooked with garden green peas</i>	4.95	7.50
64. <b>Chawal (Side order of rice)</b> .....	1.50	



## Beverages

65. Lassi .....	1.50
<i>(Yogurt drink, sweet or salted rose water flavored)</i>	
66. Mango Milk Shake .....	1.50
67. Mango Juice .....	1.50
68. Coke, Tab, Sprite .....	.75
69. Iced Tea .....	.75
70. Darjeeling Tea <i>(Tea from India)</i> .....	.60
71. Coffee .....	.60

## Condiments

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

## Mishthan Bhandar

(INDIAN DESSERTS)

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



No personal checks please  
In addition: Sales Tax 6%

Management is not responsible for personal loss.





## THE BUILDING OF THE TAJ

The TAJ MAHAL of Agra, one of the seven wonders of the world, was built by the Moğul Emperor Shah Jehan, in eternal memory of his wife Mumtaz 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 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; chalcadonies from Asia Minor; sapphires from Colombo and the conglomerates from Jebulpore and Sipri.

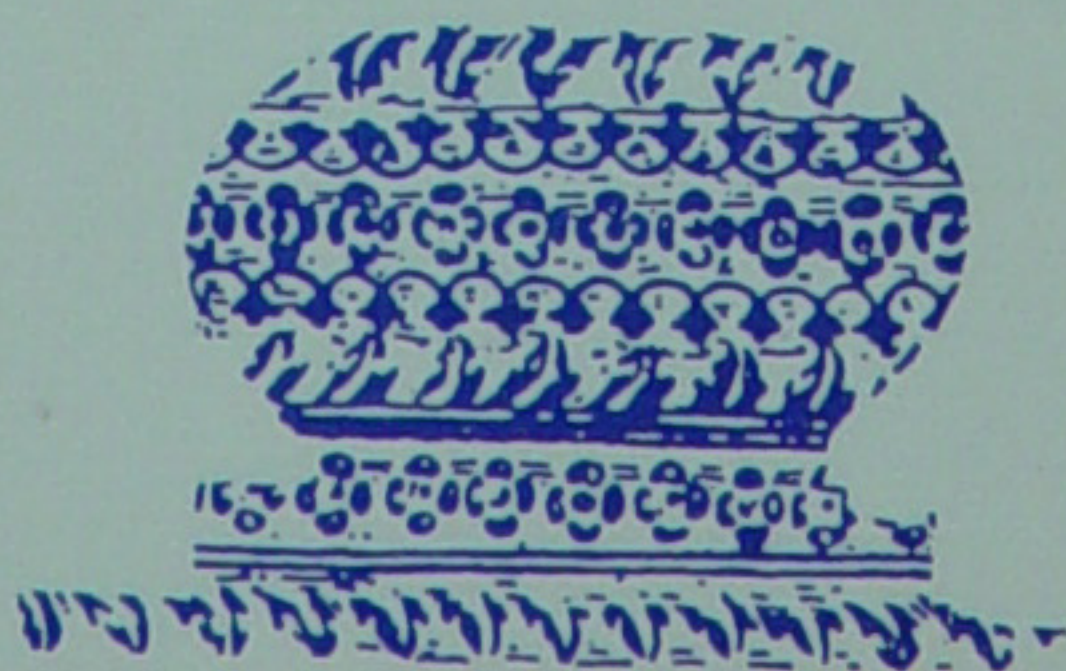
It is estimated that the Taj cost thirty-three million dollars.

The marble tomb assumes different colours at different times. Before sunrise it is light blue and as the sun rises it assumes a roseate 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 it 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 Mumtaz 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 Mumtaz Mahal."

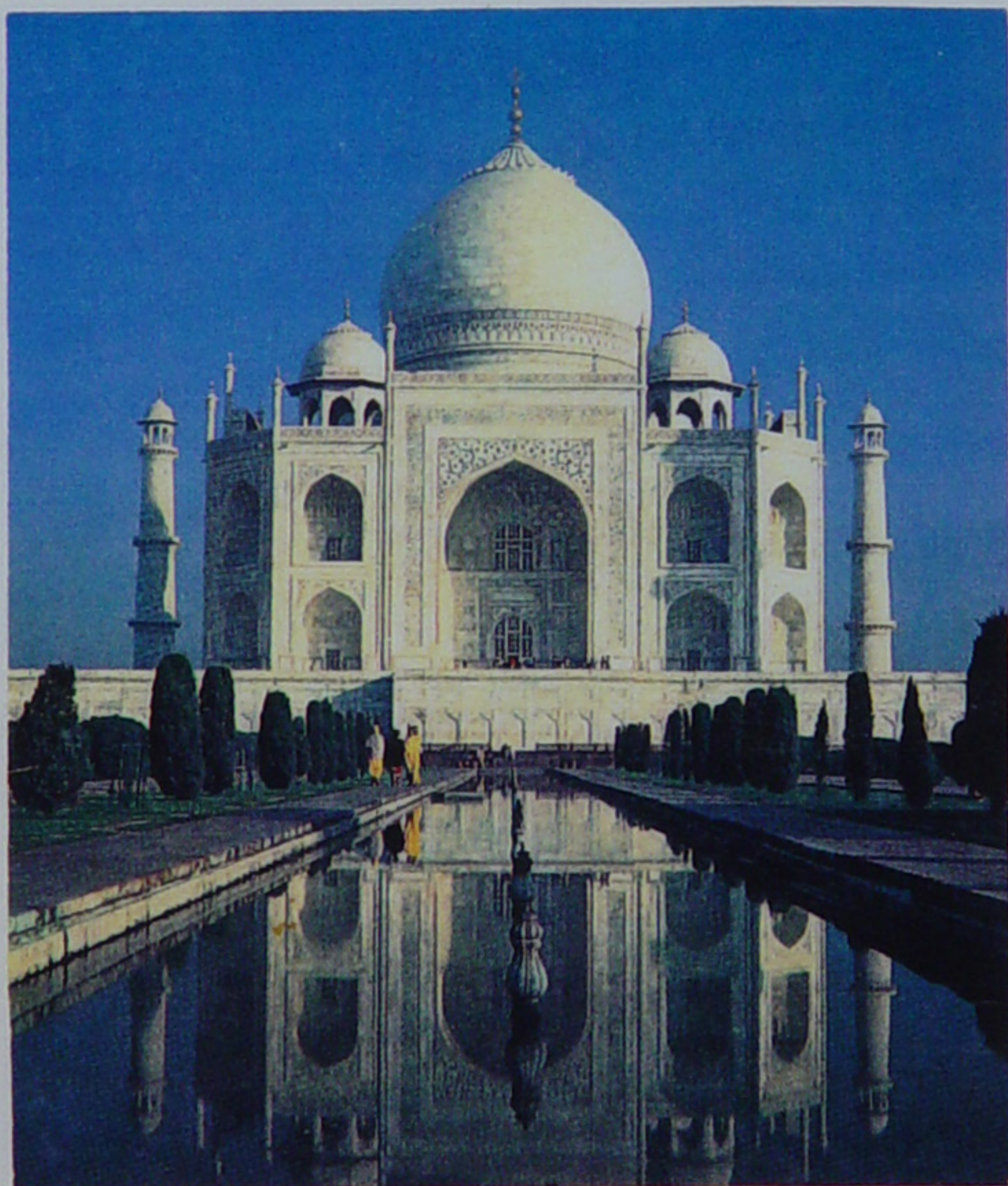




# *Taj Mahal*

## **RESTAURANT**

*Authentic Indian Cuisine*



230 Wickenden Street  
Providence, Rhode Island  
(401) 331-2442



## TODAY SPECIAL

**KING OF KABAB** :- Boneless tender white chicken meat stripes, marinated in fresh home made yougurt with fresh ground spices. Roasted on skewers in the clay oven burns with charcoal fire, Served on the bed of Salad with Rice, lintel, tamarind 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 home made 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 pialf rice, onion chutney, boiled cabbage, papadam and dal (lentil)

1. Vegetable Curry .....	3.50
2. Baingan Bhurta (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 .....	5.75
12. Shrimp Curry .....	

## Garam Shorbe (HOT SOUP)

13. Mulligatawny 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, cardeman and mild Indian spices	
15. Coconut soup .....	1.50
Shredded coconut, cream and nuts	



## TODAY SPECIAL

### Garam Lukme - Hot Appetizers

16. Assorted Appetizers ..... 3.95  
*Samosa, Pakora (2 pieces), chicken pakora, vegetable tikki and slice of papardam*
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 peas and potatoes*
20. Vegetabel Tikki (2 pieces) ..... 1.50  
*Little spicy vegetable patties*
21. Chicken Pakora (5 pieces) ..... 3.50  
*Delicately spiced and deep fried chicken fritters*
22. Papardam (2 slices) ..... 0.75  
*Lightly spiced fried wafers*
23. Chicken Tikka (5 pieces) ..... 3.95  
*Tender chicken pieces marinated in yougert 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

25. Naan ..... 1.50  
*Fine flour tandoor baked bread*
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 ..... 2.25
- Keema Naan ..... 2.00
- Chicken Naan ..... 1.25
28. Paratha ..... 1.25  
*Multi-layered whole wheat bread cooked with butter*
29. Chapati ..... 1.50  
*A typical Indian bread made with whole wheat flour*
30. Poori (2 pieces) ..... 2.25  
*Whole wheat flour, puffed bread, deep fried*
31. Aloo Paratha ..... 2.95  
*Whole wheat bread stuffed with mashed potatoes and cooked with butter*
32. Meat Paratha ..... 2.50  
*Multi-layered whole wheat bread stuffed with minced meat*
33. Gobi Paratha .....  
*Whole wheat bread stuffed with cauliflower and herbs*

A la carte entrees are served with  
 Pailaf 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

### 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 flavours - 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 Dinner
34. Chicken Tandoori ..... <i>Chicken marinated in yogurt with freshly ground spices and roasted in oven</i>	6.95	8.95
35. Chicken Legs (2 pieces) ..... <i>Chicken Legs marinated in yogurt with Indian spices and roasted in tandoor</i>	5.95	7.95
36. Reshmi Kabab ..... <i>Mild tender tasty pieces of chicken marinated in special spices; barbecued on a skewer</i>	7.95	9.95
37. Afgan Kabab ..... <i>Juicy cubes from leg of lamb, broiled to perfection in oven</i>	8.50	10.50
38. Seekh Kebab ..... <i>Finger rolls of ground lamb spiced with fresh ginger</i>	7.95	9.95
39. Taj Mixed Grill ..... <i>Combination of sizzling tandoori specialties (Chicken leg, Chicken Tikka, Afgan Kebab and Seekh Kebab)</i>	9.95	11.95



## Vaishnav Bhojan Bhandar (VEGETARIAN SPECIALTIES)

	A la Carte	Complete Dinner
<b>40. Taj Mahal Vegetarian Bhojan</b> ..... <i>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 papardam, dessert and tea or coffee</i>	4.95	8.50
<b>41. Saag Paneer</b> ..... <i>Homemade cottage cheese cooked with spinach and cream</i>	4.95	6.95
<b>42. Mutter Paneer</b> ..... <i>Fresh homemade cottage cheese gently cooked with tender garden peas and fresh spices</i>	4.95	6.95
<b>43. Malai Kofta</b> ..... <i>Vegetable balls cooked in mild Indian spices and delicious gravy</i>	4.95	6.95
<b>44. Baingan Bhurta</b> ..... <i>A classic Indian vegetarian dish. Whole eggplants are baked over an open flame, mashed and seasoned with herbs and sauteed with onion</i>	4.95	6.95
<b>45. Vegetable Mix</b> ..... <i>Mixed vegetables mildly spiced</i>	4.95	6.95
<b>46. Aloo Palak</b> ..... <i>Potato cooked with spinach and cream</i>	4.95	6.95
<b>47. Aloo Mutter</b> ..... <i>Pieces of potato and peas cooked in delicate spices</i>	4.95	6.95
<b>48. Kabuli Chole</b> ..... <i>Grams (chick peas) cooked in the popular North Indian style</i>	4.95	6.95
<b>49. Dal Tarka</b> ..... <i>Creamed lentils delicately tempered and seasoned with exotic spices</i>	4.95	6.95

## Murg Ki Rasoi (CHICKEN SPECIALTIES)

<b>50. Murg Tikka Masala</b> ..... <i>Diced chicken tandoori style, cooked in rich cream sauce</i>	6.95	8.95
<b>51. Murg Shahi Korma</b> ..... <i>Boneless chicken cooked in cream sauce with nuts and mild spices</i>	6.50	8.50
<b>52. Murg Jalfrazie</b> ..... <i>Boneless chicken pieces cooked with vegetables and Indian spices</i>	6.50	8.50
<b>53. Chicken Mango</b> ..... <i>Boneless chicken cooked in an onion, garlic, ginger and mango sauce with a piece of broccoli</i>	7.50	9.50

	A la Carte	Complete Dinner
<b>54. Murg Vindaloo (HOT)</b> ..... <i>Boneless chicken cooked with potatoes in tangy sharp sauce</i>	6.50	8.50
<b>55. Murg Saagwala</b> ..... <i>Boneless chicken cooked with spinach and freshly ground spices</i>	6.50	8.50
<b>56. Murg Curry</b> ..... <i>Boneless chicken, cooked in thick curry sauce</i>	6.25	8.25
<b>57. Chicken Makkani</b> ..... <i>Tandoori Chicken, with bone, cooked in delightful delicate cream, tomato and fresh herb sauce</i>	7.50	9.50
<b>58. Chicken Chilly Masala</b> ..... <i>Boneless tandoori chicken cooked in rich sauce with fresh strips of onion, tomato and green pepper</i>	7.95	9.95

## Gosht Ki Rasoi (LAMB - BEEF SPECIALTIES)

<b>59. Rogan Josh</b> ..... <i>Cubes of lamb cooked in mildly spiced gravy</i>	6.95	8.95
<b>60. Bhuna Gosht</b> ..... <i>Cubes of lamb cooked in spiced gravy with tomato and onions</i>	7.50	9.50
<b>61. Saag Gosht</b> ..... <i>Tender lamb cooked in delicate spices and creamed spinach</i>	7.50	9.50
<b>62. Gosht Vindaloo (HOT)</b> ..... <i>A Goan Specialty...pieces of lamb marinated with vinegar and a blend of spices, then cooked in a tangy piquant sauce with potatoes</i>	7.50	9.50
<b>63. Gosht Shahi Korma</b> ..... <i>Lamb cooked in cream with freshly ground spices, herbs and nuts</i>	6.50	8.50
<b>64. Beef Curry</b> ..... <i>Beef cooked with spices in curry sauce</i>	6.95	8.95
<b>65. Beef Shahi Korma</b> ..... <i>A Mughal Specialty...beef cooked in cream with Indian spices and nuts</i>	6.95	8.95
<b>66. Beef Saag</b> ..... <i>Beef cooked with spinach and fresh Indian spices</i>	6.95	8.95
<b>67. Beef Vindaloo (HOT)</b> ..... <i>Juicy beef cooked with potatoes and hot spices</i>	6.95	8.95
<b>68. Beef Do Piazza</b> ..... <i>Juicy beef pan roasted with onion and tomatoes</i>	6.95	8.95
<b>69. Keema Mutter</b> ..... <i>Minced lamb made with peas, onion and Indian spices</i>	6.95	8.95



## Dariyayi Namooone (SEAFOOD)

	A la Carte	Complete Dinner
70. Shrimp Masala .....	8.95	10.95
<i>Shrimp cooked with spices, onion, tomatoes and green peppers</i>		
71. Shrimp Saag .....	8.95	10.95
<i>Shrimp cooked with flavorful spinach and cream</i>		
72. Shrimp Vindaloo (HOT) .....	8.95	10.95
<i>Highly spiced shrimp in a sharp and tangy sauce with potatoes</i>		

## Chawal Ke Namooone (PILAF RICE SPECIALTIES)

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

## Beverages

80. Lassi .....	1.50
<i>Yogurt drink, sweet or salted rose water flavored</i>	
81. Mango Milk Shake .....	1.50
82. Mango Lassi .....	1.50
<i>Yogurt drink flavored with mango</i>	
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
<i>A famous Indian sweet dish made from milk, rice and flavored with cardamon and rosewater</i>	
94. Gulab Jamun .....	1.50
<i>A North Indian sweet made from homemade condensed whole milk served in sweetened syrup</i>	
95. Gazar Halwa .....	1.50
<i>Dried fresh whole milk, carrot, pistachios, cashwes and cardamon pudding</i>	
96. Aam Ice Cream .....	1.50
<i>Ice cream topped with mango pulp</i>	



~~XXXXXXXXXX~~, 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

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 Mumtaz 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 its adornment. The yellowstone and rockspars 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; chalcadonies 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.

The marble tomb assumes different colours at different times. Before sunrise it is light blue and as the sun rises it assumes a roseate hue and often a bright yellow. When a storm is impending it takes a violet colour. But the most beautiful sight is from a boat on the Jumna river 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:

Oh No! 'tis Slumber's hand must be  
That seals the eye of Mumtaz Mahal  
I thought not that the sun could die  
Nor stars from their bright spheres  
could fall

Nor thought I that from earth could fly  
The spirit of Mumtaz Mahal."