



# Welcome to the heart of Indian cuisine in Hannover!

For over 32 years, our family business, led by Harjinder Chahal, has been located in the heart of Hannover, bringing the richness of Indian cuisine to you. Tradition, freshness, and excellence form the foundation of our philosophy. It is our great pleasure to welcome you.

All our dishes are freshly prepared with love. If you have any special requests, please let us know! Our knowledgeable staff is here to assist you and ensure an exclusive culinary experience.

Enjoy your evening with us – here, you are not just a guest but a cherished part of our journey!



# PUNJABI BANQUET

Per Person

€ 34,90

For 2 or more

Wine pairing, 0.1l per course for €19.50 per person.

## APERITIF

PER REQUEST

## STARTER

### PAPADAM WITH VEGETARIAN PAKORA PLATTER

Assorted vegetables in a chickpea flour batter with dips.

## INTERMEDIATE COURSE

### SABZI SOUP

Mit frischem Gemüse und exotischen Gewürzen

## MAIN COURSE

### TAJ MAHAL MIXED SABZI

Frischer Blumenkohl, Champignons, Erbsen, Kartoffeln, Paprika, Zucchini, Tomaten, Zwiebeln in würziger Sauce

### DAAL TARKA PUNJABI

Schwarze Linsen mit Zwiebeln, Knoblauch, Ingwer, Tomaten und Peperoni in Butter gebraten

### PALAK PANEER

Hausgemachter indischer Käse mit gehacktem Spinat in roter Curry Sauce

## DESSERT

PER REQUEST

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

# MOGHUL BANQUET

Per Person

€ 42,90

For 2 or more

Wine pairing, 0.1l per course for €19.50 per person.

## APERITIF

PER REQUEST

## STARTER

### PAPADAM UND PAKORA PLATTER WITH MEAT

Assorted vegetables in a chickpea flour batter and tandoori oven-grilled meat with dips

## INTERMEDIATE COURSE

### MULLIGATAWNY SOUP

Piquant curry soup with rice and chicken

## MAIN COURSE

### CHICKEN TIKKA MASALA

Marinated chicken breast in red curry sauce with tomatoes, onions, garlic and ginger

### LAMB BHUNA MASALA

Lamb cubes cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions

### DUCK TAJ MAHAL

Duck breast with plums, apricots, fresh mushrooms, zucchini, and peppers in a mild madras curry sauce

## DESSERT

PER REQUEST

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

# SHAH JAHAAAN BANQUET

Per Person

€ 49,90

For 2 or more

Wine pairing, 0.1l per course for €19.50 per person.

## APERITIF

PER REQUEST

## STARTER

### PAPADAM & PAKORA PLATTER WITH FISH & PRAWNS

Assorted vegetables and pike-perch fillet in a chickpea flour batter, accompanied by tandoori oven-grilled prawns with dips.

## INTERMEDIATE COURSE

### COCONUT-DAAL SOUP WITH CHILI-PRAWNS

Lentil-Crème-Soup made with coconut milk and in chili oil  
cooked prawns

## MAIN COURSE

### SCAMPI MAKHNI

King prawns marinated in a fine butter-tomato-yoghurt-sauce

### FISCH BHUNA MASALA

Pike-perch fillet cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions with exotic spices

### FISCH TAJ MAHAL

Pike-perch fillet in a mild madras curry sauce with plums, apricots, fresh mushrooms, zucchini, and peppers

## DESSERT

PER REQUEST

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

# ROYAL BANQUET

Per Person

€ 54,90

For 2 or more

Wine pairing, 0.1l per course for €19.50 per person.

## APERITIF

PER REQUEST

## STARTER

### PAPADAM WITH AN ALL-ROUND PAKORA PLATTER

Fish and vegetables in a chickpea flour batter, grilled meat, and prawns with dips

## INTERMEDIATE COURSE

### TAJ MAHAL SOUP

A piquant vegetable soup with lamb and exotic spices

## MAIN COURSE

### TAJ MAHAL MIXED SABZI

An exquisite mix of fresh vegetables in an exotic sauce

### LAMB TAJ MAHAL

Lamb cubes with fresh vegetables in a mild madras curry sauce

### CHICKEN MOGHULAI

Chicken breast in a mild curry sauce with homemade Indian cheese, raisins and cashew nuts

### DUCK MASALA

Duck breast with peas, potatoes, ginger, garlic, onions and tomatoes with exotic spices

### SCAMPI MAKHNI

King prawns marinated in a fine butter-tomato-yoghurt-sauce

## DESSERT

PER REQUEST

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

# WARM STARTERS

All starters are served with a mint and tamarind sauce  
Pakoras are delicious fritters in a chickpea flour batter.

A

## 5. SAMOSA

€ 6,90

Indian dumplings filled with spiced potatoes and peas (2 pieces)

## 6. VEGETARISCHE PAKORAS V

€ 6,50

Assorted, fresh vegetables with indian spices (4 pieces)

## 7. ONION BHAJI V

€ 6,90

Balls made of onion slivers, peppers, and fresh ginger  
(3 pieces)

## 8. CHILI PANEER CUPS V

€ 7,90

Homemade<sup>G</sup> Indian Cheese in a dry spicy sauce served on iceberg  
salad leaves

## 9. CHICKEN PAKORA

€ 7,90

Spiced pieces of chicken strips (4 pieces)

## 10. FISH PAKORA

€ 8,90

Pike perch filet with marinated with Indian herbs (3 pieces)

A,G

## 12. MUMTAJ MIX PAKORA V

€ 10,90

Vegetarian surprise starters plate with different delicacies

A,D,G,1

## 17. TAJ MAHAL KEBAB

€ 11,90

Surprise starter plate with fish, meat and vegetarian delicacies

A,D,G,1

## 14. PAPDI CHAAT

€ 11,90

Fried dough chips topped with spiced potatoes and yogurt,  
finished with a splash of mint and tamarind sauce

# TANDOORI STARTER

All starters are served with a mint and tamarind sauce  
Grilled in a traditional indian tandoori-oven

G,1

## 13. CHICKEN TIKKA

€ 8,90

Chicken fillet pieces in a piquant yoghurt sauce marinade

## 15. SHEEKH KEBAB

€ 9,90

House made minced lamb rolls from the lamb shank with exotic spices grilled in the tandoori oven with exotic spices

G,1

## 18. PANEER TIKKA

€ 9,90

Homemade Indian cheese marinated in a saffron yoghurt sauce with peppers, onions, and tomatoes grilled in the tandoori oven

G,1

## 19. PRAWN BLISS

€ 14,90

King Prawns marinated in a garlic-yoghurt marinade grilled in the tandoori oven (3 pieces)

# STARTER PLATTER

For 2 or more

A,G

## 20. VEGETARIAN

p.P. 8,50€

A,D,G,1

## 21. MEAT AND VEGETABLES

p.P. 9,50€

A,D,G,1

## 22. FISCH, SCAMPI, MEAT AND VEGETABLES

p.P. 12,90€

# SALAD

## 23. MIXED SALAD

With our house dressing, balsamic and olive oil

6,90€

## 24. TAJ MAHAL SALAT <sup>A,G,1</sup>

With Paneer and Chicken Tikka as well as house dressing, balsamic & olive oil

9,90€

# SOUP

<sup>A,C,F,G,I,J,5</sup>

## 25. SABZI SOUP

€ 6,50

Fresh vegetables with exotic spices in a piquant soup

<sup>A,C,F,G,I,J,5</sup>

## 27. MULLIGATAWNY SOUP

€ 6,50

Piquant curry soup with rice and chicken

<sup>A,C,F,G,I,J,5</sup>

## 28. DAAL SOUP

€ 6,00

Indian lentil-cream-curry soup with exotic herbs

## 30. COCONUT-DAAL SOUP MIT CHILI GARNELEN € 7,90

Lentil-Crème-Soup made with coconut milk and in chili oil cooked prawns

# RECOMMENDATION FROM THE HOUSE

## <sup>A</sup> 115. BUTTER NAN

Freshly baked bread from the tandoori oven with butter

## 118. RAITA

Spiced yoghurt with tomatoes, cucumber, onions and spices

## 120. MIXED PICKLES

Pickled mangoes and vegetables (medium hot)

## 117. DAHI

Simple yoghurt

## 119. MANGO CHUTNEY

Pickled Mangoes (sweet) <sup>2,5</sup>



# TANDOORI MAIN COURSE

Meat grilled in a traditional Indian tandoori oven

G,1

## 31. MURG MALAI

€ 17,90

Chicken fillet pieces marinated in a garlic-yoghurt sauce served on a bed of salad

G,1

## 32. TANDOORI CHICKEN

€ 19,90

Boned chicken marinated in spiced yoghurt served on a bed of salad with tandoori sauce

G,1

## 33. LAMB TIKKA MASALA

€ 25,90

Marinated fillet of lamb in red curry sauce with tomatoes, onions, garlic and ginger

G,1

## 34. TANDOORI LAMB CHOPS

€ 27,90

Grilled rack of lamb with herbed marinade served on a bed of salad and extra tandoori sauce

G,1

## 35. CHICKEN TIKKA MASALA

€ 17,90

Marinated chicken breast in red curry sauce with tomatoes, onions, garlic and ginger

G,1

## 36. TANDOORI MIXED

€ 25,50

Different types of meat, scampi and pike perch fillet marinated in a yoghurt marinade served on a bed of salad with tandoori sauce

F

## 88. CHICKEN MANCHURIAN

€ 17,90

Balls made of chicken fried in a ginger-garlic paste served in a piquant sauce with onions

G,F

## 46. CHILI CHICKEN

€ 16,90

Chicken breast with green chilli and fresh peppers à la maison

# MAIN COURSE

**Choose the sauce and your preferred level of spice...**

G,1

## **37. MAKHNI**

A fine butter-tomato-yoghurt-sauce

G

## **38. KORMA**

mild almond-saffron sauce

G,2

## **39. TAJ MAHAL CURRY**

A mild madras curry sauce with plums, apricots and fresh mushrooms, zucchini and paprika

G

## **40. BHUNA MASALA**

A red curry sauce with fresh ginger, garlic, cumin, tomatoes, and onions

G,6

## **42. MOGHULAI**

A mild curry sauce with homemade Indian cheese, raisins and cashew nuts

G,2

## **43. PALAK**

Spinach, ginger, garlic, tomatoes, & onions

G

## **44. MADRAS ODER VINDALOO**

A curry-coconut-sauce cooked as either Madras or Vindaloo (very hot)

G,1

## **45. JALFRAISE**

Fresh mushrooms, zucchini, peppers, onions and tomatoes with exotic spices

G,1

## **91. BIRIANI**

Fried Basmati rice from the Punjab with raisins, nuts and exotic spices, served with Biriani sauce

**... and then the meat!**

### **CHICKEN**

Chicken breast  
fillet

€ 16,90

### **DUCK**

Duck breast

€ 19,90

### **LAMB**

From the leg

€ 18,90

# MAIN COURSE

**Choose the sauce and your preferred level of spice..**

G,1

## **37. MAKHNI**

A fine butter-tomato-yoghurt-sauce

G

## **38. KARAHI**

Mixed Peppers and Indian spices in an exotic curry

G

## **40. BHUNA MASALA**

A red curry sauce with fresh ginger, garlic, cumin, tomatoes, and onions

G,2

## **43. PALAK**

Spinach, ginger, garlic, tomatoes, & onions

G

## **44. MADRAS ODER VINDALOO**

A curry-coconut-sauce cooked as either Madras or Vindaloo (very hot)

G,1

## **91. BIRIANI**

Fried Basmati rice from the Punjab with raisins, nuts and exotic spices, served with Biriani sauce

**... and then the preferred protein!**

### **FISH**

Pike Perch Fillet

€ 20,50

### **PANEER**

Homemade Indian  
Cheese

€ 14,90

### **PRAWNS**

Black Tiger Prawns

€ 23,90

## PANEER SPECIALITIES

G,2

## **81. MATTAR PANEER**

€ 14,90

Paneer cubes with fresh peas and exotic spices

G,2

## **86. MALAI KOFTA**

€ 14,90

Deep fried paneer-potato balls in creamy onion-tomato sauce

# MAIN COURSE

Vegan Dishes are marked with a **V**  
Do let us know your preferred level of spice

**G**      **71. TAJ MAHAL MIXED SABZI V**      € 14,50

With fresh cauliflower, mushrooms, peas, potatoes, peppers, zucchini, tomatoes, onions, and exotic spices

**G,1**      **72. SABZI MAKHNI**      € 14,50

Assorted Vegetables in a fine butter-tomato-yoghurt-sauce

**G**      **73. DAAL TARKA PUNJABI V**      € 13,90

Assorted Indian lentils with finely chopped onions, ginger, garlic, tomatoes in butter

**G**      **75. BHINDI MASALA V**      € 15,50

Okra with potatoes, ginger, garlic, cumin, pepperoni, tomatoes and onions in red curry sauce

**F**      **76. VEGETARISCHE MANCHURIAN V**      € 14,50

Balls made of white cabbage fried in a ginger-garlic paste served in a piquant sauce with onions

**G**      **77. BAINGAN BARTHA V**      € 14,50

Stewed eggplants sauteed with onions, tomatoes, and chilli

**G,2**      **78. NAVRATTEN CURRY**      € 14,90

Assorted vegetables in Madras sauce with plums, apricots, raisins, cashew nuts and almonds

**G**      **79. CHANA MASALA V**      € 13,90

Chickpeas with fresh tomatoes, onions, ginger, potatoes, and exotic spices

**G,1**      **94. VEGETABLE BIRIANI**      € 14,90

Fried Basmati rice from the Punjab with Paneer, fresh vegetables, raisins, nuts and exotic spices, served with Biriani sauce

# TANDOORI-ACCOMPANIEMENTS

Freshly baked bread from the tandoori-oven

## G,2,5 105. PAPADAM

Thin lentil flour wafers served with  
mint & Tamarind sauce

2,90€

## A,G 115. BUTTER NAN

Freshly baked made of wheat flour  
served with butter

4,50€

## G 107. PLAIN NAN

Freshly baked wheat bread

3,50€

## 106. TANDOORI ROTTI

Indian roti made of full grain

3,50€

## A,G 108. CHEESE NAN

Wheat bread filled with cheese,  
exotic herbs, and butter

4,90€

## A,G 100. CHILI CHEESE NAN

Wheat bread filled with cheese,  
fresh green chillis, exotic spices  
and butter

5,50€

## A,G 110. GARLIC NAN

Wheat bread with fresh garlic in  
butter

4,00€

## 111. GARLIC ROTTI

Full grain bread with fresh garlic  
in butter

4,00€

## A,G 113. PESHAWARI NAN

Wheat bread with cashew nuts,  
almonds, and raisins in butter

4,50€

## A,G 116. BHATURA ODER POORI

Fried 'bloated' bread  
Bhatura - Wheat  
Poori - Full grain

4,00€

## A,G 114. ALOO KULCHA

Full grain bread filled with fresh  
potatoes, onions, and spices in  
butter

4,50€

## G 112. PRATHA

Baked in butter made of full grain  
flour

4,50€

# ACCOMPANIEMENTS

Recommendation from the House

## 101. FRIED BASMATI RICE

With vegetables

normal 4,00€      large 6,90€

G,6

## 117. DAHI

Simple yoghurt

4,00€

## 103. JEERA MATTAR REIS

With peas and cumin

normal 3,50€      large 6,00€

G

## 118. RAITA

Spiced yoghurt with chopped tomatoes, cucumber, onions and spices

4,90€

## 2,5 119. MANGO CHUTNEY

Pickled mangoes with a shot of vinegar (sweet)

2,00€

## 2,5 120. MIXED PICKLES

Pickled mangoes and vegetables (medium hot)

2,00€

## 2,5 121. CHILI PICKLES

Pickled chilis, mustard, ginger and spiced (hot)

2,50€

## G,6 122. FRIES

Crispy fries served with mayonnaise and ketchup

4,00€

## A,G 123. ONION SALAD

Traditional indian onion salad with fresh green chilis and lemon

4,00€

# DESSERT

Enjoy our homemade sweets

**G 124. COCONUT-PANNA COTTA WITH MANGO € 7,90**

Creamy coconut panna cotta served with fruity mango pulp and fresh fruits

**2,5 126. MATKA EIS € 6,50**

Rose ice cream

Can be served with cream, mango pulp or caramell

**G 127. GAJAR HALWA & VANILLA ICE CREAM € 6,50**

Warm, finely grated carrots, slowly cooked in ghee, sugar, and aromatic spices & paired with vanilla ice cream

**2 128. GULAB JAMUN € 5,50**

Deep fried golden balls of milk-powder served in with honey and coconut flakes

**G,6 129. MANGO KULFI € 6,50**

Homemade Indian ice cream with pistachio nuts, almonds, raisins and cashew nuts with cream

**G,2,5,6 130. DESSERT VARATIONS € 9,50 p.P.**

A mixed dessert plate for two or more persons

**131. ONE SCOOP OF VANILLA ICE CREAM € 2,50**