



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
€ 37,90

For 2 people or
more

Matching wine pairing, 0.1 l with each course, €19.50 p.p.

APERITIF OF YOUR CHOICE

STARTER

PAPADAM & MUMTAJ MIX

A selection of vegetables in a chickpea-flour coating, served
with dips

INTERMEDIATE COURSE

SABZI SOUP

With fresh vegetables and exotic spices

MAIN COURSE

1

TAJ MAHAL MIXED SABZI

Fresh cauliflower, mushrooms, peas, potatoes, bell peppers,
zucchini, tomatoes and onions in a spicy sauce

G

DAAL TARKA PUNJABI

A variety of lentils fried in butter with onions, garlic,
ginger, tomatoes and chillies

G,2

PALAK PANEER

Homemade Indian paneer with chopped spinach in a red curry sauce

DESSERT OF YOUR CHOICE

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

MOGHUL BANQUET

Per person
€ 45,90

For 2 people or
more

Matching wine pairing, 0.1 l with each course, €19.50 p.p.

APERITIF OF YOUR CHOICE

STARTER

PAPADAM & MAHARAJA MIX

A selection of vegetables in a chickpea-flour coating and a selection of meats grilled in the tandoor oven, served with dips

INTERMEDIATE COURSE

MULLIGATAWNY SOUP

Spicy curry soup with rice and chicken

MAIN COURSE

G,1

CHICKEN TIKKA MASALA

Grilled chicken breast in a spicy curry sauce with tomatoes, onions, garlic and ginger

LAMM BHUNA MASALA

Red curry sauce with fresh ginger, garlic, cumin, tomatoes and onions

G,2

DUCK TAJ MAHAL

Mild Madras curry sauce with plums, apricots, fresh mushrooms, zucchini and bell peppers

DESSERT OF YOUR CHOICE

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

HOT STARTERS



A

105. PAPADAM 3,5

Roasted chickpea-flour crisps (2 pieces)

A

5. SAMOSA 7

Pastry parcels filled with potatoes and peas (2 pieces)

6. VEGETABLE PAKORAS V 6,5

Strips of potato, zucchini and aubergine mixed with seasoned chickpea flour (4 pieces)

7. ONION BHAJI V 7

Balls made from sliced onions with potatoes and ginger (3 pieces)

G

8. MANCHURIAN 65 10,5

Minced chicken balls marinated in a spicy ginger and garlic marinade (5 pieces)

G,1

13. CHICKEN TIKKA 9,9

Chicken fillet marinated in a spicy yoghurt sauce and grilled on a skewer and served on a bed of salad (3 pieces)

G,1

18. PANEER TIKKA 9,9

Homemade Indian cheese marinated in saffron yoghurt and grilled on a skewer with bell peppers, onions and tomatoes (4 pieces)

G,1

19. MASALA PRAWNS 14,9

Black tiger prawns marinated in saffron and yoghurt, pan-fried and served with salad and naan

A SHARED VARIETY



Starter platters to share, available for 1 person or more

A, G

20. MUMTAJ MIX

p.P. 9,9

Vegetarian platter with a variety of delicacies

A,D,G,1

21. MAHARAJA MIX

p.P. 11,9

Grilled chicken, homemade minced lamb and vegetarian delicacies

A,D,G,1

22. MUGHAL MIX

p.P. 13,9

Grilled chicken, minced lamb, black tiger prawns,
breaded pike-perch fillet and vegetarian delicacies

SOUPS

25. SABZI

6,9

Hot, spicy soup with fresh
vegetables

28. PEELI DAAL

6,9

Refreshing cream of lentil soup
with lemon and parsley

27. MULLIGATAWNY

6,9

Aromatic and delicately spiced
soup with rice and chicken

30. COCOS-DAAL

6,9

Creamy lentil soup prepared with
coconut milk and prawns cooked
in chilli oil

MIXED SALAD

6,9

With house dressing, balsamic
vinegar and olive oil

24. TAJ MAHAL SALAD

9,9

Salad with paneer cheese, grilled
chicken, house dressing, balsamic
vinegar and olive oil

TANDOORI BREAD

Freshly baked bread from the clay oven



Enjoy the bread as a starter with a yoghurt-mint and tamarind dip,
or pair it with your main course!

107. PLAIN NAN 3,5

Wheat flatbread **G**

106. TANDOORI ROTTI 3,5

Wholemeal flatbread

115. BUTTER NAN 4,5

Wheat flatbread with butter **A,G**

106. BUTTER ROTTI 4,2

Wholemeal flatbread with butter **G**

110. GARLIC NAN 4,7

Wheat flatbread with garlic and
butter **A,G**

111. GARLIC ROTTI 4,5

Wholemeal flatbread with garlic and
butter **G**

108. CHEESE NAN 4,9

Wheat flatbread filled with cheese,
herbs and butter **A,G**

100. CHILI CHEESE NAN 5,2

Wheat flatbread filled with cheese,
fresh green chillies, herbs and
butter **A,G**

113. PESHAWARI NAN 4,9

Wheat flatbread filled with
cashews, almonds and raisins **A,G**

116. BHATURA O. POORI 3,9

Deep-fried "puffed" bread
Bhatura - wheat flour **A**
Poori - wholemeal flour



OUR MAIN COURSES

All main courses are freshly prepared in our kitchen. Thus, please understand that during busy periods, waiting times may be longer than usual.

Quality takes time!

To help us maintain the quality of our service, we kindly ask each party to order at least one main course fewer than the number of guests.

Please note that beverages brought in from outside may not be consumed anywhere on the restaurant premises. If outside beverages are consumed, an appropriate beverage charge will be added to the final bill.

LEVELS OF HEAT



Mild - No Heat

Piquant - Light heat

Medium hot - Noticeable heat

Hot - Intense heat

Very Hot - Extreme heat



Fresh. Personal.
Exactly to your taste!

TANDOORI DISHES

Meat grilled in the clay oven



G,1

31. MURG MALAI 19,9

Pieces of chicken breast fillet marinated in a garlic and yoghurt sauce, served on caramelised onions

G,1

32. TANDOORI CHICKEN 21,9

Grilled chicken on the bone, marinated in yoghurt and served on a bed of salad with tandoori sauce on the side

G,1

33. LAMB TIKKA MASALA 25,9

Grilled lamb fillet in a spicy curry sauce with tomatoes, onions, garlic and ginger

G,1

34. BUTTER MASALA CHICKEN LEGS 23,5

Chicken legs marinated in garlic and yoghurt, grilled and served in a spicy, creamy butter masala sauce

G,1

35. CHICKEN TIKKA MASALA 18,9

Grilled chicken breast in a spicy curry sauce with tomatoes, onions, garlic and ginger

G,1

36. TANDOORI MIXED 26,9

A selection of meats grilled in the clay oven with scampi and pike-perch fillet, served on a bed of salad with tandoori sauce on the side

G,1

37. BUTTER CHICKEN 18,9

Grilled chicken breast in a creamy butter, tomato and yoghurt sauce

MAIN COURSES



G

37. MAKHNI

Creamy butter, tomato and yoghurt sauce (not available with chicken)

G

38. KORMA

Mild almond, saffron and cream sauce

G,2

39. TAJ MAHAL CURRY

Mild Madras curry sauce with plums, apricots, fresh mushrooms, zucchini and bell peppers

40. BHUNA MASALA

Red curry sauce with fresh ginger, garlic, cumin, tomatoes and onions

G,6

42. MOGHULAI

Mild curry sauce with homemade Indian cheese, raisins, cashews and flaked almonds

G,2

43. PALAK

Spinach, ginger, garlic, tomatoes and onions in a cream sauce

G

44. MADRAS ODER VINDALOO

Curry and coconut sauce prepared Madras- or Vindaloo-style (very hot)

1

45. KARAH

Fresh bell peppers, tomatoes and onions in a spicy sauce with ginger and garlic

G,1

91. BIRIANI

Fried basmati rice with cashews, almonds and raisins, served with a creamy and spiced biryani sauce

BARBARY-DUCK

20,5

CHICKEN BREAST

17,9

PIKE-PERCH
FILLET

21,5

LEG OF LAMB

19,9

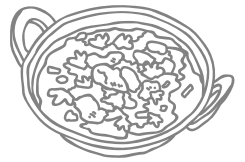
PANEER

16,5

SCAMPI

25,5

MAIN COURSES V



Vegan dishes are marked with a V. We will be happy to adjust the level of heat for you upon request.



71. TAJ MAHAL MIXED SABZI V 14,5

Fresh cauliflower, mushrooms, peas, potatoes, bell peppers, zucchini, tomatoes and onions in a spicy sauce (medium hot)

G 73. DAAL TARKA PUNJABI V 13,9

A variety of Indian lentils fried in butter with finely chopped onions, garlic, ginger, tomatoes and chillies (medium hot)

75. BHINDI MASALA V 15,5

Okra and potatoes with fresh ginger, garlic, cumin, chillies, tomatoes and onions (medium hot)

G,2 78. NAVRATTEN CURRY 14,9

A variety of vegetables in a Madras curry sauce with plums, apricots, raisins, cashews and almonds (mild)

79. CHANA MASALA V 13,9

Chickpeas with fresh tomatoes, onions, ginger, potatoes, chillies and exotic spices (spicy)

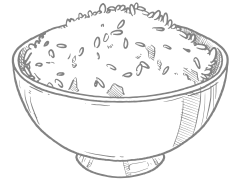
1 94. VEGETABLE BIRIANI 14,9

Fried basmati rice with cashews, almonds, raisins, fried vegetables and Indian paneer cheese, served with a spicy biryani sauce (mild)



SIDE DISHES

The ideal accompaniment to every dish



101. VEGETABLE FRIED RICE

Spiced fried rice with vegetables

small 4

large 6,9

103. JEERA MATTAR REIS

Seasoned fried rice with peas and cumin

small 3,5

large 6

117. DAHI 3,5

Plain yoghurt **G,6**

118. RAITA 4,5

Seasoned yoghurt with chopped cucumber, tomatoes, onions and spices **G**

119. MANGO CHUTNEY 2

Pickled mango pulp with a hint of vinegar (sweet) **2,5**

120. MIXED PICKLES 2

Pickled mango with vegetables (medium hot) **2,5**

121. CHILI PICKLES 2,5

Pickled chillies, mustard, ginger and spices (hot) **2,5**

122. POMMES 4

Crispy chips served with ketchup and mayonnaise **G,6**

123. ONION SALAD 4

Indian-style onion salad with fresh green chillies and lemons **A,G**

DESSERTS



Our desserts are lovingly prepared in-house

2,5

126. MATKA EIS

6,5

Rose ice cream made with coconut milk, served with mango pulp or caramel upon request

G

127. GAJAR HALWA & VANILLE EIS

7,5

Hot, finely grated carrots slowly cooked with wheat semolina in ghee, sugar and aromatic spices, served with vanilla ice cream

2

128. GULAB JAMUN

5,5

Balls made from fried milk, soaked in aromatic sugar syrup with rose water, cardamom, cloves and cinnamon

G,6

129. MANGO KULFI

6,5

Homemade milk ice cream made with mango pulp, served with rose syrup and flaked almonds on request

G,2,5,6

130. DESSERT VARIATIONEN

9,5 p.P.

A mixed dessert platter prepared in our house style, for 2 people or more

131. ONE SCOOP OF VANILLA ICE CREAM

3