

A dark red silhouette of the Taj Mahal, showing its central dome and four minarets, positioned above a decorative banner.

Taj Mahal

Indian Restaurant

Indian Menu

Starters

Lassi	LE 110.00
Refreshing chilled yogurt drink with sugar or salt & cumin	
Raita	LE 100.00
Yogurt, cucumber, tomato & pineapple, topped with cumin powder	
Kachumber or Green Salad	LE 140.00
Spicy fresh garden salad or without spices	
Onion Bhaji	LE 200.00
Deep-fried onion dumpling with Indian spices	
Chicken Wings	LE 150.00
Deep-fried chicken wings	

Soups

Murg Shorba	LE 140.00
A rich extract of chicken, flavored with Indian spices	
Tamatar Ka Shorba	LE 140.00
A rich extract of tomato herbs with Indian spices	

Tandoori Specialties

Murgh Tikka 	LE 360.00
Boneless chicken, marinated with yogurt & cream	
Baby Lamb Chops 	LE 450.00
Tender lamb chops, marinated with yogurt & Indian spices	
Fish Tikka 	LE 350.00
Boneless fish, marinated with Indian spices, yogurt & masala	
Tandoori Aloo	LE 250.00
Stuffed potato with nuts, Indian spices & cooked in Tandoor	
Shan El Baron	LE 700.00
Mixed Tandoori with chicken, prawns & lamb, served with Naan bread	




Chef's Specialties

Murgh Frizzi or Murgh Curry 	LE 470.00
Boneless chicken, stir-fried with onion, sweet pepper, spices & curry sauce	

All prices are in Egyptian pounds & inclusive of service charge & applicable taxes

 **Hot Spiced**

 **Medium Spiced**

Murgh Korma 	LE 450.00
Boneless chicken, cooked with rich creamy sauce & Indian spices	
Murgh Tikka Masala	LE 450.00
Boneless chicken, cooked in tomato butter & onion sauce	
Saag Ghost or Saag Murgh	LE 420.00
Boneless lamb or chicken with fresh spinach, flavored with fenugreek	
Rogan Josh 	LE 570.00
Boneless lamb, cooked with cardamom, cloves & brown onion	
Machi Curry 	LE 420.00
Boneless fish, sautéed with onion, tomato & butter sauce	

Vegetarian

Aloo Gobi or Aloo Jeera (seasonal)	LE 230.00
Sautéed cauliflower & potatoes, served with butter & cream	
Maki Dal	LE 230.00
Delicately seasoned combination of lentils with butter	
Makhani Paneer	LE 230.00
Homemade cottage cheese, cooked with tomato sauce	

Rice

Saada Chawal	LE 170.00
Steamed plain rice	
Kashmiri Pulao or Miloni Pulao	LE 150.00
Fried rice with dried fruits, nuts & vegetables	
Murgh or Gosht Biryani	LE 400.00
Basmati rice, cooked with chicken or lamb	

Bread

Naan	LE 100.00
The famous Indian bread, served plain, ajwaini or with butter	
Keema Naan	LE 150.00
Traditional Indian bread, stuffed with minced lamb meat	
Aloo Paratha	LE 150.00
Indian bread, stuffed with potato & green peas	

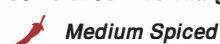
Desserts

Gulab Jamun	LE 230.00
Milk dumpling, soaked in sugar syrup	
Kulfi	LE 140.00
Typical Indian ice cream	

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Medium Spiced