

## RICE SPECIALTIES

### Vegetable Biryani 15.95

Basmati rice flavored with spices and saffron, cooked with stir fried carrots, peas and cauliflower or broccoli and tomatoes.

### Chicken Biryani 17.95

Basmati rice flavored with spices and saffron, cooked with marinated chicken to an aromatic and savory combination.

### Lamb Biryani 19.95

Basmati rice flavored with spices and saffron, cooked with marinated lamb cubes to an aromatic and savory combination.

### Shrimp Biryani 20.95

Jumbo shrimp marinated in yogurt, tomatoes, herbs and spices, cooked with special flavored basmati rice and saffron.

### Basmati Rice 5.95

## VEGETABLE SPECIALTIES

### Methi Mutter Malai 15.95

Fenugreek, green peas cooked in fresh cream and fresh Indian spices.

### Alu Methi 15.95

Potatoes and fenugreek cooked with onions and spices.

### Baigan Bhartha 15.95

Eggplant baked, mashed and seasoned with spices.

### Paneer Bhurji 15.95

A rich side dish prepared with scrambled paneer and onion tomato based gravy.

### Chana Masala 15.95

Chick peas cooked with onions, tomatoes and spices.

### Bhindi Masala 15.95

Green okra cooked with onions, tomatoes and spices.

### Dal Makhani 15.95

Traditional Indian dish, lentils cooked in creamy sauce with fresh cilantro.

### Vegetable Jalfrezi 15.95

Fresh vegetables and cheese cooked with mild spices and butter.

### Alu Gobi 15.95

Cauliflower and potatoes cooked with spices and onions.

### Malai Kofta 15.95

Vegetable and cottage cheese dumplings simmered in savory gravy of onions, tomatoes, garlic and fresh herbs

### Mutter Paneer 15.95

Green peas cooked fresh cottage cheese cubes in a creamy masala sauce.

### Saag Paneer 15.95

Homemade cottage cheese cooked with fresh spinach, seasoning and spices.

### Shahi Paneer 15.95

Homemade cheese cooked with tomatoes and butter sauce.

### Paneer Chili 15.95

Homemade deep fried cheese, sautéed with green peppers, onions, chili, soy sauce and spices.

### Vegetable Korma 15.95

Combination of mildly spiced mixed vegetable curry cooked with yogurt sauce and spices.

### Punjabi Kadi 15.95

A dish of vegetable fritters mixed with yogurt curry sauce.

## BREADS

### Tandoori Naan 3.50

Unleavened white bread baked in tandoor.

### Tandoori Roti 3.50

Leavened whole wheat bread baked in tandoor.

### Kashmiri Naan 4.95

Naan stuffed with raisins and almonds.

### Keema Naan 4.95

Naan stuffed with ground lamb and spices.

### Garlic Kulcha 4.95

Naan stuffed with garlic and herbs.

### Onion Kulcha 4.95

Naan stuffed with onions and herbs.

### Paneer Kulcha 4.95

Naan stuffed with homemade cottage cheese.

### Laccha Paratha 4.95

Multi-layered whole wheat bread.

### Alu Paratha 4.95

Leavened whole wheat bread stuffed with spiced potatoes.

### Poori 4.95

Leavened whole wheat bread deep fried.

## ACCOMPANIMENTS

### Raita 3.95

Freshly made yofurt spiced with diced cucumbers and tomatoes.

### Papadam 1.95

Thin pieces of crisp lentil bread.

### Mango Chutney 1.95

Pickle (onion, lemon & chilly) 1.95

## DESSERTS

### Rasmalai 5.95

Cottage cheese and milk flavored with rose water and garnished with nuts.

### Gulab Jamun 5.95

Deep fried cottage cheese balls, dipped in honey and sugar syrup.

### Gajar Halwa 5.95

Traditional punjabi dessert made with carrots, milk and almonds.

### Kulfi 5.95

Traditional Indian ice cream made with condensed milk, almonds, pistachios and rose water.

### Kheer 5.95

Traditional Indian rice pudding with almonds and raisins.

### Ice Cream 6.95

Mango flavored ice cream.

### Cheese Cake 7.95



# ROYAL TAJ

## *Fine Indian Cuisine*

Fine Dining | Carry-Out | Full Bar

### Lunch Buffet

Monday - Friday  
11:30am - 2:30pm  
\$14.95

Saturday & Sunday  
11:30am - 3:00pm  
\$17.95

### Dinner Hours

Sunday - Thursday 5:00pm - 10:00pm  
Friday & Saturday 5:00pm - 11:00pm



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## ***APPETIZERS***

### **Onion Bhaji** 6.95

Thinly sliced onions, lightly deep fried in chick pea batter.

### **Alu Tikki** 6.95

Mashed potato patties dipped in spicy chick pea batter and fried golden brown.

### **Vegetable Pakora** 6.95

Mixed vegetable fritters dipped in chick pea flour batter and fried golden brown.

### **Chaat Papri** 7.95

Homemade wheat chips with a delicious combination of diced potatoes and chick peas smothered with whipped yogurt and tangy tamarinf sauce. Served with chutney.

### **Assorted Appetizers** 10.95

Combination vegetable platter includes Samosas & Vegetable Pakoras.

### **Paneer Pakora** 9.95

Homemade cottage cheese dipped in chick pea batter and fried golden brown.

### **Vegetable Samosa** (2) 5.95

A popular Indian Snack! Triangular pastry stuffed with potatoes and peas with a hint of spices. Served with chutney.

### **Meat Samosa** (2) 6.95

A popular Indian Snack! Triangular pastry stuffed with minced lamb with a hint of spices. Served with chutney.

### **Chicken Pakora** 9.95

Marinated chicken tenders dipped in a spiced yogurt batter and fried golden brown.

### **Fish Pakora** 11.95

Marinated fish dipped in a spiced yogurt batter and fried golden brown. Served with chutney.

### **Shrimp Pakora** 11.95

Marinated shrimp dipped in a spiced yogurt batter and fried golden brown. Served with chutney.

### **Assorted Kabob Platter** 14.95

Combination kabob platter includes: Chicken Tikka, Tandoori Shrimp, and Seekh Kabob. Serves two.

### **Chicken Seekh Kabob** 17.95

Ground chicken blended with mix of spices and cooked on skewers in tandoor

## ***SOUPS AND SALADS***

### **Chicken Soup** 6.50

### **Mulligatawny Soup** 6.95

Lentils simmered in spices and served with lemon wedges.

### **Empire Salad** 5.95

Garden fresh lettuce, cucumbers and tomatoes with lemon dressing.

## ***FROM THE TANDOOR***

### **Chicken Tikka** 16.95

Delicious boneless chicken marinated and cooked in tandoor.

### **Paneer Tikka** 16.95

Delicious homemade paneer (cheese), green peppers and onions marinated overnight with spices. Cooked in Tandoor (oven) to perfection.

### **Malai Kabob** 17.95

Tender chicken pieces marinated in sour cream butter sauce with ginger, garlic and fresh coriander leaves.

### **Seekh Kabob** 18.95

Ground lamb blended with a special mix of spices and cooked on skewers in tandoor.

### **Tandoori Chicken** Half: 15.95 / Full: 22.95

Chicken with bone, marinated overnight in yogurt and spices and barbecued in tandoor.

### **Tandoori Mixed Grill** 18.95

Assortment of meat delicacies from tandoor.

### **Tandoori Lamb Chops** 26.95

Tender lamb chops marinated in yogurt, ginger, garlic and herbs, cooked in charcoaled clay oven. Served with rice and curry sauce.

### **Tandoori Shrimp** 22.95

Jumbo shrimp marinated in exotic blend of Indian spices, cooked on skewers in tandoor.

### **Tandoori Salmon** 22.95

Lightly seasoned salmon fillet cooked in tandoor with tomatoes and green peppers.

### **Tandoori Lobster** 35.95

Lobster tail mildly spiced and charcoal flamed in tandoor.

## ***CHICKEN SPECIALTIES***

### **Chicken Tikka Masala** 17.95

Chicken breast tenders marinated in spices and yogurt, baked in tandoor oven and cooked in a tomato based creamy sauce.

### **Chicken Chilli** 17.95

Boneless chicken deep fried and sautéed with green chillies, onions, ginger, garlic and soy sauce.

### **Chicken Methi** 17.95

Pieces of chicken cooked with fenugreek, onions and spices.

### **Chicken Curry** 17.95

Tender chicken cubes cooked with spices and herbs.

### **Chicken Mango Curry** 17.95

Mango chutney is simmered with tender chicken cubes cooked with spices and herbs.

### **Chicken Korma** 17.95

Very mildly spiced chicken, flavored with coconut and simmered in yogurt and nuts.

### **Chicken Makhani** 17.95

Tandoori chicken pieces cooked with onions, tomatoes, butter and cream.

### **Chicken Saag** 17.95

Pieces of chicke cooked in a cream sauce with spinach and mouth-watering curry.

### **Chicken Vindaloo** 17.95

Tender chicken breast cubes cooked in a spicy, tangy sauce.

### **Chicken Jalfrezi** 17.95

Boneless chicken cooked in butter with garden vegetables.

## ***LAMB SPECIALTIES***

### **Lamb Bhuna** 19.95

Lamb sautéed in onions, tomatoes and fine selection of Indian herbs and spices.

### **Lamb Chilli** 19.95

Tender lamb cubes sautéed with green chillies, onions, ginger, garlic and soy sauce.

### **Keema Mutter** 19.95

Ground lamb cooked with green peas, freshly ground herbs and spices, blended with onions, tomatoes, ginger and garlic.

### **Lamb Karahi** 19.95

Tender lamb cubes cooked in a wok with tomatoes, onions, bell peppers, ginger & garlic.

### **Lamb Do-Piazza** 19.95

Boneless tender lamb sautéed in fresh onions, bell peppers, ginger and garlic in a curry sauce with touch of cream.

### **Lamb Korma** 19.95

Tender cube of lamb cooked in a creamy almond sauce, flavored with saffron.

### **Lamb Methi** 19.95

Pieces of lamb cooked with fenugreek in a curry based sauce.

### **Lamb Roganjosh** 19.95

Tender morsels of lamb cooked with saffron and spices.

### **Lamb Saag** 19.95

Succulent cubes of delicious lamb in a spinach based curried sauce.

### **Lamb Vindaloo** 19.95

Hot and spicy recipe of boneless lamb cubes with potatoes in tangy sauce.

## ***SEAFOOD SPECIALTIES***

### **Shrimp Karahi** 20.95

Succulent shrimp cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.

### **Shrimp Tikka Masala** 20.95

Jumbo tandoori shrimp cooked with spices and butter sauce.

### **Shrimp Vindaloo** 20.95

Jumbo shrimp cooked in a hot, spicy and tangy sauce.

### **Lobster Karahi** 30.95

Lobster meat cooked in a wok with tomatoes, onions, bell pepper, ginger and garlic.

### **Lobster Khas** 30.95

Lobster cooked in delicately spiced mild sauce.

### **Lobster Vindaloo** 30.95

Lobster tail cooked in a hot, spice and tangy sauce.

### **Fish Curry** 20.95

Fish fillets cooked with lemon juice and mildly spiced gravy.

### **Fish Chilli** 20.95

Fish deep fried and sautéed with green chillies, onions, ginger, garlic and soy sauce.

### **Salmon Tikka Masala** 20.95

Tandoori fillet of salmon with tomatoes, cream and bled of spices.