



Menu

Tajmahal Restaurant Indien-apportez Votre

112 Boul Des Bois-Francis S, Victoriaville QC G6P 4S3, Canada | (819) 960-8270

Most Ordered

Au beurre / Butter

CA\$34.00

Contient des produits laitiers et des noix. Sauce onctueuse au beurre et légèrement épicée. / Contains dairy products and nuts. Creamy butter sauce, lightly spiced.

Pain Naan à l'ail / Garlic Naan Bread

CA\$4.50

Tandoor-baked flatbread infused with aromatic garlic, offering a classic Indian accompaniment.

Pain Naan / Naan Bread

CA\$4.50

Leavened flatbread traditionally baked in a tandoor oven, typically served as a classic accompaniment in Indian cuisine.

Aloo Tikki (2)

CA\$9.00

Légèrement épicé. Croquettes de pomme de terre croustillantes et épicées. / Mildly spicy. Crispy and spicy potato croquettes.

Crevettes bang bang / Bang Bang Shrimp

CA\$10.00

Crevettes panées enrobage sauce bang bang et frites à la bière. / Breaded shrimp with bang bang sauce and beer fries.

Agneau

CA\$39.00

Seasoned lamb pieces and saffron-infused basmati rice, typically garnished with herbs and spices, creating a harmonious blend of flavors in this traditional biryani dish.

Poulet

CA\$36.00

Basmati rice cooked with chicken pieces, seasoned with a blend of Indian spices and garnished with fresh herbs.

Menu Tajmahal Restaurant Indien-apportez Votre Vin

Madras

CA\$34.00

Légèrement épicé. Sauce épicée aux saveurs intenses du sud de l'Inde. / Mildly spicy. Spicy sauce with intense flavors from south India.

Tikka Masala

CA\$34.00

Légèrement épicé. Sauce onctueuse aux tomates et aux épices. / Mildly spicy. Creamy tomato and spice sauce.

Saumon

CA\$39.00

Basmati rice cooked with salmon, typically infused with aromatic spices and garnished with herbs, creating a harmonious blend of flavors.

Entrées / Starters

Beignets de saumon

CA\$17.00

Salmon fritters, typically prepared with a chickpea batter, and infused with Indian spices for a savory starter.

Crevettes bang bang / Bang Bang Shrimp

CA\$10.00

Crevettes panées enrobage sauce bang bang et frites à la bière. / Breaded shrimp with bang bang sauce and beer fries.

Aloo Tikki (2)

CA\$9.00

Légèrement épicé. Croquettes de pomme de terre croustillantes et épicées. / Mildly spicy. Crispy and spicy potato croquettes.

Pakorras au chou-fleur ou à l'aubergine / Cauliflower or Eggplant Pakoras

CA\$9.00

Beignets salés à la farine de pois chiche. / Savory chickpea flour fritters.

Beignets de poulet

CA\$15.00

Chicken beignets, typically marinated in Indian spices, coated in chickpea batter, and deep-fried for a crispy texture.

Menu Tajmahal Restaurant Indien-apportez Votre Vin

Raita

CA\$9.00

Yaourt aux concombres. / Cucumber yogurt.

Samosa aux légumes et frites / Vegetable Samosa and Fries

CA\$9.00

Légèrement épicé. Une pâtisserie frite salée aux légumes. / Mildly spicy. A savory fried pastry with vegetables.

Plats principaux - Cari / Main Dishes - Curry

Korma

CA\$34.00

Contient des produits laitiers et noix. Sauce crémeuse et veloutée, légèrement sucrée. / Contains dairy products and nuts. Creamy, velvety sauce, slightly sweet.

Madras

CA\$34.00

Légèrement épicé. Sauce épicée aux saveurs intenses du sud de l'Inde. / Mildly spicy. Spicy sauce with intense flavors from south India.

Tikka Masala

CA\$34.00

Légèrement épicé. Sauce onctueuse aux tomates et aux épices. / Mildly spicy. Creamy tomato and spice sauce.

Gobi

CA\$34.00

Sauce savoureuse au cari et au chou-fleur. / Tasty curry and cauliflower sauce.

Palak Paneer

CA\$34.00

Doux, contient des produits laitiers. Sauce savoureuse aux épinards et au fromage. / Mild, contains dairy products. Tasty spinach and cheese sauce.

Roghan Josh

CA\$34.00

Contient des produits laitiers et noix. Sauce épaisse et onctueuse aux épices de Cashemire. / Contains dairy products and nuts. Thick and creamy sauce with Kashmiri spices.

Menu Tajmahal Restaurant Indien-apportez Votre Vin

Vindaloo

CA\$34.00

Moyennement épicé. Sauce vinaigrée et épicée aux saveurs aromatiques. / Medium spicy. Spicy vinegar sauce with aromatic flavors.

Baingan Bharta

CA\$34.00

Légèrement épicé. Sauce épicée aux aubergines. / Mildly spicy. Spicy eggplant sauce.

Dahl

CA\$34.00

Sauce riche et nourrissante aux lentilles. / Rich and nourishing lentil sauce.

Au beurre / Butter

CA\$34.00

Contient des produits laitiers et des noix. Sauce onctueuse au beurre et légèrement épicée. / Contains dairy products and nuts. Creamy butter sauce, lightly spiced.

Au cari / Curry

CA\$34.00

Contient des produits laitiers. Sauce épicée et aromatique au cari. / Contains dairy products. Spicy and aromatic curry sauce.

Plats principaux - Biryani / Main Dishes - Biryani

Agneau

CA\$39.00

Seasoned lamb pieces and saffron-infused basmati rice, typically garnished with herbs and spices, creating a harmonious blend of flavors in this traditional biryani dish.

Saumon

CA\$39.00

Basmati rice cooked with salmon, typically infused with aromatic spices and garnished with herbs, creating a harmonious blend of flavors.

Crevettes

CA\$39.00

Basmati rice cooked with shrimp, onions, and aromatic spices, garnished with coriander.

Menu Tajmahal Restaurant Indien-apportez Votre Vin

Royal

CA\$45.00

Basmati rice prepared with rich spices, typically featuring tender meat and aromatic herbs, inspired by the opulent flavors of traditional royal biryani.

Poulet

CA\$36.00

Basmati rice cooked with chicken pieces, seasoned with a blend of Indian spices and garnished with fresh herbs.

Végétarien / Vegetarian

CA\$25.00

Basmati rice sautéed with mixed vegetables, onions, and spices, garnished with coriander.

Accompagnements / Side Dishes

Pain Naan à l'ail / Garlic Naan Bread

CA\$4.50

Tandoor-baked flatbread infused with aromatic garlic, offering a classic Indian accompaniment.

Pain Naan / Naan Bread

CA\$4.50

Leavened flatbread traditionally baked in a tandoor oven, typically served as a classic accompaniment in Indian cuisine.

Desserts / Desserts

Gulab Jamun

CA\$7.00

Beignets indiens chauds dans un sirop sucré.