

T A J N U M A

YOU WERE ALWAYS ROYALTY

Tajnuma isn't just a name – it's a reflection of timeless grace and royal nostalgia. Founded by CA Saksham Agarwal, it was born from a dream to revive India's forgotten royal flavors and present them with the warmth of modern hospitality.

Inspired by Mughal and Awadhi traditions, Saksham envisioned not just a restaurant, but an experience – one that lets every guest relive the charm of royal India with every bite.

In Tajnuma's kitchen, patience, artistry, and devotion come together to create dishes that echo centuries of heritage. Each plate tells a story – of emperors, artisans, and timeless love for food.

At Tajnuma, we don't just serve meals – we serve memories, crafted with heart and plated with history.





MUGHLAI TASTING MENU

AMUSE BOUCHE

(PEANUT BUTTER BEETROOT TIKKI)

CHARCOAL BROCCOLI, TRUFFLE MALAI CREAM, ROASTED NUT

MAWA PANEER TIKKA / BASIL PESTO PANEER TIKKA

SOYA BOTI SHAN-E-LEBAB

MAWA PANEER KOFTA / SOYA KEEMA MEATBALL

DAL TAJNUMA

VEG BIRYANI

KURKURI BOONDI RAITA

NAWABI NAAN / PUDINA LACCHA PARANTHA / TANDOORI ROTI

SHAHI TUKDA TAJ-E-ZAIKA

GUD KHOYA SHEERMAL WITH MALAI KULFI & ROASTED NUTS

₹ 2199/-

BY CHEF MUKESH



If you have any food allergies or dietary restrictions, kindly inform the server at the time of ordering. We would be happy to assist you with necessary alterations.

Please specify for Jain preparations.

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INDIAN STREET FOOD TASTING MENU

A MENU INSPIRED BY THE STREETS OF INDIA ACROSS DIFFERENT REGIONS. EXPERIENCE
STREET FOOD IN A FINE-DINING CONCEPT.

AVOCADO PAPDI TART

MULTI GRAIN BHEL CORNETTE

DILLI ALOO TIKKI, HARI MATAR NIMONA

SINDHI DAL PAKWAN

BANARASI TAMATAR KI CHAAT WITH
BURRATA, METHI MATHI

AGRA WALE CHOLE WITH TAWA BHATURA
OR

MUMBAI TAWA PAV BHAJI

DAULAT KI CHAAT WITH CRUSHED JAGGERY CHIKKI & PISTACHIO

₹ 1699/-

BY CHEF MUKESH



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SHORBA-E-TĀJ

MUSHROOM MALAI SHORBA

275/-

SILKY SMOOTH MUSHROOM CREAM SHORBA, DELICATELY INFUSED WITH EARTHY FLAVORS AND A TOUCH OF ELEGANCE IN EVERY SIP.

MORINGA STICKS SHORBA

275/-

A DELICATE, NOURISHING SHORBA INFUSED WITH THE EARTHY RICHNESS OF MORINGA, OFFERING WARMTH AND WELLNESS IN EVERY SIP.

TAMATAR DHANIYA KA SHORBA

225/-

A LIGHT AND TANGY TOMATO DHANIYA SHORBA, DELICATELY INFUSED WITH FRESH CORIANDER FOR A REFRESHING FINISH.



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ĀGHĀZ-E-TĀJ

CHEESE STUFFED HARA BHARA KEBAB

395/-

GOLDEN-FRIED HARA BHARA KEBABS STUFFED WITH MOLTEN CHEESE, OFFERING A PERFECT BALANCE OF CRUNCH, SPICE, AND INDULGENCE.

DAHI KE KEBAB

375/-

MELT-IN-THE-MOUTH DAHI KE KEBAB, DELICATELY SPICED HUNG CURD PATTIES WITH A CRISP GOLDEN CRUST AND CREAMY HEART.

BASIL PESTO PANEER TIKKA

495/-

SUCCULENT PANEER CUBES MARINATED WITH AROMATIC BASIL PESTO AND SPICES, CHAR-GRILLED TO SMOKY PERFECTION.

MAWA PANEER TIKKA WITH CHIMICHURRI

475/-

SUCCULENT PANEER TIKKA STUFFED WITH RICH MAWA, PAIRED ELEGANTLY WITH A VIBRANT CHIMICHURRI SAUCE.

TRUFFLE MUSHROOM GALOUTI KEBAB WITH KHASHA PARANTHA

495/-

MELT-IN-THE-MOUTH TRUFFLE-SCENTED MUSHROOM GALOUTI, SERVED WITH CRISP, FLAKY KHASHA PARANTHA.

RAJMA GALOUTI WITH ULTE TAWA KA PARANTHA

445/-

A ROYAL TWIST ON COMFORT—RAJMA GALOUTI WITH PERFECTLY FLAKY ULTE TAWA KA PARANTHA.

BHARWA MUSHROOM TIKKA

495/-

DELICATELY SPICED, TENDER MUSHROOMS STUFFED WITH A FLAVORFUL FILLING, GRILLED TO PERFECTION FOR A SMOKY, MELT-IN-THE-MOUTH EXPERIENCE.

CREAMY TANDOORI ALOO

445/-

CRISP, SMOKY TANDOORI BABY POTATOES DELICATELY PAIRED WITH A LUSCIOUS, VELVETY CREAMY SAUCE.

CHEESE STUFFED SMOKED SOYA CHAAP

445/-

TENDER SOYA MALAI CHAAP, LUXURIOUSLY STUFFED WITH CREAMY CHEESE AND DELICATELY SPICED FOR A RICH, MELT-IN-THE-MOUTH EXPERIENCE.

TANDOORI BROCCOLI WITH TRUFFLE MALAI SAUCE

525/-

CHARRED TO PERFECTION, TANDOORI BROCCOLI IS DRAPED IN A LUSCIOUS TRUFFLE-INFUSED MALAI SAUCE FOR A SMOKY, DECADENT BITE.

SOYA BOTI SHAN-E-LEBAB

425/-

SUCCULENT SOYA BOTI SERVED ON A SOFT THEPLA, ACCENTED WITH ZESTY LEMON CREAM AND TANGY PICKLED RED CABBAGE.

PEANUT BUTTER BEETROOT TIKKI

425/-

CRISP BEETROOT TIKKIS DELICATELY FILLED WITH CREAMY PEANUT BUTTER, SERVED ALONGSIDE A VELVETY GOAT CHEESE MOUSSE.

MAKKAI AUR BROCCOLI SEEKH KABAB

495/-

FRESHLY MINCED CORN AND BROCCOLI, SEASONED WITH AROMATIC SPICES, SKEWERED AND GRILLED ON LIVE COAL UNTIL GOLDEN AND SMOKY.

KATHAL-E-ACHARI TIKKA

425/-

SUCCULENT JACKFRUIT MARINATED IN MUSTARD-BASED ACHARI MASALA,
SLOW-GRILLED IN THE TANDOOR FOR A BOLD, TANGY FINISH.



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SHĀHI CHĀĀT

AVOCADO PAPDI TART

245/-

A CREATIVE FUSION SNACK FEATURING ZESTY, CREAMY GUACAMOLE SERVED IN A CRISPY PAPDI SHELL, TOPPED WITH VIBRANT INDIAN CHUTNEY.

MULTI GRAIN BHEL CORNETTE

245/-

A NUTRITIOUS, CRUNCHY MEDLEY OF BAJRA, JOWAR, AND RAGI PUFFS TOSSED WITH TANGY CHUTNEYS, SERVED ELEGANTLY IN HANDHELD CRISPY CONES.

DILLI ALOO TIKKI, HARI MATAR NIMONA

245/-

CRISPY POTATO PATTIES PAIRED WITH MASHED GREEN PEA NIMONA, TOPPED WITH CREAMY FRUIT YOGURT, SWEET DATE CHUTNEY, AND SPICY MINT CHUTNEY.

SINDHI DAL PAKWAN

245/-

A REFINED HERITAGE CLASSIC FEATURING SLOW-TEMPERED SPICED CHANA DAL SERVED ALONGSIDE CRISPY, DEEP-FRIED FLOUR CRACKERS, GARNISHED WITH TANGY CHUTNEYS AND ONIONS & TOMATOES.

BANARASI TAMATAR KI CHAAT WITH BURRATA, METHI MATHI

295/-

A LUXURIOUS REIMAGINING OF BANARAS STREET FOOD, FEATURING SAVORY SPICED TOMATOES AND CRISPY METHI MATHI, TOPPED WITH CREAMY, INDULGENT BURRATA CHEESE.

AGRA WALE CHOLE WITH TAWA BHATURA

345/-

ROBUST, SPICE-INFUSED CHICKPEAS SERVED WITH BUTTERY TAWA-TOASTED BHATURAS, ELEGANTLY FINISHED WITH PUNGENT PICKLED ONIONS AND A BLISTERED GREEN CHILL.

MUMBAI TAWA PAV BHAJI

345/-

AN ICONIC STREET CLASSIC OF MASHED SEASONAL VEGETABLES SIMMERED IN A SPICY TOMATO-BUTTER GRAVY, SERVED WITH TOASTED, BUTTERY PAV BUNS.



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DĀSTĀN-E-DAWAT

KADHAI PANEER MASALA

475/-

A RICH AND AROMATIC KADHAI PANEER MASALA, FEATURING TENDER PANEER CUBES SIMMERED IN A SPICED TOMATO-ONION GRAVY WITH BELL PEPPERS.

PANEER LONGLATA PINWHEEL

475/-

A DELICATE PANEER PINWHEEL SERVED IN A RICH, AROMATIC SPICED GRAVY.

MAWA PANEER KOFTA

495/-

SOFT PANEER AND MAWA KOFTAS SIMMERED IN A RICH, AROMATIC BROWN GRAVY.

EXOTIC VEG HANDI

445/-

A FLAVORFUL MEDLEY OF FRESH EXOTIC VEGETABLES SLOW-COOKED IN AROMATIC SPICES AND A CREAMY GRAVY.

TAWA MUSHROOM MASALA

475/-

SAUTÉED MUSHROOMS AND BELL PEPPERS SIMMERED IN A RICH, FLAVORFUL MASALA GRAVY.

PANEER TIKKA MASALA

525/-

SUCCULENT PANEER CUBES GRILLED TO PERFECTION AND SIMMERED IN A RICH, CREAMY ONION-TOMATO BUTTER MASALA GRAVY.

LEHSUNI PALAK PANEER

475/-

SOFT PANEER CUBES SIMMERED IN A CREAMY, GARLIC-INFUSED SPINACH GRAVY.

DAL TAJNUMA

445/-

SLOW-COOKED BLACK LENTILS IN A RICH, CREAMY TOMATO-BASED GRAVY, SIMMERED TO PERFECTION.

DAL TADKA

375/-

A COMFORTING CLASSIC, DAL TADKA FEATURES YELLOW LENTILS TEMPERED WITH AROMATIC SPICES AND A SIZZLING TADKA.

SHAHI KAJU CURRY

545/-

RICH AND CREAMY SHAHI KAJU CURRY MADE WITH CASHEWS SIMMERED IN A VELVETY, AROMATIC GRAVY.

KHAJUR MIRCHI KOFTA

495/-

SOFT AND FLAVORFUL KOFTAS MADE WITH KHAJUR (DATES) AND GREEN CHILIES, SIMMERED IN A RICH, AROMATIC GRAVY.

PANEER KHAMNI

495/-

SOFT, SPICED PANEER KHAMNI, DELICATELY CRUMBLED AND TEMPERED WITH FLAVORFUL INDIAN SPICES.

SOYA KEEMA MEATBALL

475/-

TENDER SOYA KEEMA SHAPED INTO FLAVORFUL MEATBALLS, SIMMERED IN A RICH AND AROMATIC MASALA GRAVY.

SOYA KEEMA MATAR

445/-

A HEARTY BLEND OF MINCED SOYA AND GREEN PEAS COOKED IN A RICH, SPICED TOMATO-ONION GRAVY.

KATHAL NIHARI (SEASONAL)

475/-

SLOW-COOKED KATHAL (JACKFRUIT) SIMMERED IN RICH, AROMATIC NIHARI GRAVY FOR A HEARTY, FLAVORFUL EXPERIENCE.



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MUGHLAI THALI

MAWA PANEER KOFTA

SOYA KEEMA MEATBALL

DAL TAJNUMA

VEG BIRYANI

KURKURI BOONDI RAITA

NAWABI NAAN / PUDINA LACCHA PARANTHA / TANDOORI ROTI

GULAB JAMUN

599/-



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DAM-E-SHĀHI

KATHAL BIRYANI (SEASONAL)

475/-

A FLAVORFUL KATHAL BIRYANI COOKED WITH TENDER JACKFRUIT, AROMATIC SPICES, AND FRAGRANT BASMATI RICE.

VEG BIRYANI

445/-

A FRAGRANT AND FLAVORFUL MEDLEY OF BASMATI RICE AND MIXED VEGETABLES, DELICATELY SPICED AND COOKED TO PERFECTION.

PANEER TIKKA BIRYANI

495/-

A FLAVORFUL PANEER TIKKA BIRYANI, WHERE SMOKY GRILLED PANEER CUBES ARE LAYERED WITH AROMATIC SPICED RICE FOR A PERFECT VEGETARIAN DELIGHT.

MALAI SOYA CHAAP BIRYANI

475/-

A RICH AND INDULGENT MALAI SOYA CHAAP BIRYANI, WHERE TENDER CREAMY CHAAP IS LAYERED WITH FRAGRANT SPICED RICE FOR AN IRRESISTIBLE VEGETARIAN DELIGHT.



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PESH-E-TĀJ

ZAFRANI ZARDA PULAO

525/-

A FRAGRANT SAFFRON-INFUSED SWEET RICE DELICACY, TOSSED WITH NUTS AND RAISINS.

VEG PULAO

375/-

A FRAGRANT AND COLORFUL MEDLEY OF BASMATI RICE COOKED WITH FRESH VEGETABLES AND SUBTLE AROMATIC SPICES.

JEERA / STEAM RICE

295/-

FLUFFY STEAMED RICE SUBTLY TEMPERED WITH CUMIN SEEDS FOR A SIMPLE, AROMATIC DELIGHT.

BURANI RAITA

275/-

A CREAMY YOGURT-BASED BURANI RAITA FLAVORED WITH ROASTED SPICES AND A HINT OF MINT.

POMEGRANATE & ROASTED JEERA RAITA

245/-

REFRESHING POMEGRANATE AND ROASTED JEERA RAITA INFUSED WITH A HINT OF FRESH MINT.

FRESH FRUIT RAITA

245/-

REFRESHING FRUIT RAITA WITH A MEDLEY OF FRUITS BLENDED INTO CREAMY YOGURT, LIGHTLY SPICED FOR A PERFECT BALANCE.

CRISPY BOONDI & MINT RAITA

225/-

A REFRESHING YOGURT-BASED RAITA GARNISHED WITH SMALL, CRISPY BOONDI FOR A DELIGHTFUL CRUNCH.

CUCUMBER & TOMATO RAITA

225/-

A COOL, CREAMY YOGURT BLEND WITH CUCUMBER AND JUICY TOMATO, LIGHTLY SPICED FOR A PERFECT ACCOMPANIMENT.

GREEN SALAD

195/-

A FRESH AND CRUNCHY GREEN SALAD FEATURING CRISP SLICES OF CUCUMBER, CARROT, TOMATO, AND ONION.

MASALA PAPAD

145/-

CRISPY PAPAD TOPPED WITH A ZESTY MIX OF SPICED ONIONS, TOMATOES, CUCUMBER AND FRESH HERBS.

PEANUT BUTTER CHAAT

295/-

CRUNCHY ROASTED PEANUTS TOSSED WITH JUICY TOMATOES, BOLD SPICES, TANGY CHAAT MASALA, AND A KICK OF GREEN CHILLI.



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NĀN-O-ROTI

NAWABI NAAN	145/-
GARLIC & PAPRIKA NAAN	115/-
CHILLI GARLIC LACCHA PARANTHA	115/-
PUDINA LACCHA PARANTHA	115/-
SHEERMAL BREAD	115/-
TAJNUMA KHAMEERI NAAN	125/-
BUTTER NAAN / PLAIN NAAN	85/-
BUTTER ROTI / PLAIN ROTI	65/-



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SHĪRĪNĪ-E-TĀJ

MAWA SHEERMAL WITH MALAI KULFI & TOASTED NUTS

445/-

DELIGHTFUL MAWA-STUFFED SHEERMAL SERVED WITH CREAMY KULFI AND A SPRINKLE OF ROASTED NUTS.

SHAHI TUKDA TAJ-E-ZAIKA

495/-

ELEGANT LAYERS OF RICH SHAHI TUKDA CROWNED WITH AIRY BANARASI-STYLE RABDI FOAM, OFFERING A ROYAL DESSERT EXPERIENCE.

DAULAT KI CHAAT

495/-

AN ETHEREAL SAFFRON-INFUSED MILK FOAM, DELICATELY LIGHT AND CROWNED WITH THE CRUNCH OF JAGGERY CHIKKI AND VIBRANT TOASTED PISTACHIOS

MAWA BAATI

345/-

SOFT, RICH MAWA BAATI—GOLDEN DUMPLINGS MADE WITH CREAMY MAWA AND LIGHTLY SWEETENED FOR A MELT-IN-THE-MOUTH DELIGHT.



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JĀĀM-E-TAJNUMA

YOGURT / SMOOTHIES

KIWI & STRAWBERRY SMOOTHIE	249/-
PINEAPPLE & BLUEBERRY SMOOTHIE	269/-
BLUEBERRY LASSI	179/-
MANGO LASSI	179/-
NUTTY PUNJABI LASSI	199/-

SHAKES

OREO MILKSHAKE	229/-
CHOCO-VANILLA MILKSHAKE	229/-
BROWNIE SHAKE	279/-
STRAWBERRY MILKSHAKE	249/-
FERRERO ROCHER SHAKE - (THICK SHAKES)	319/-
CHOCOLATE OVERLOAD MILKSHAKE - (THICK SHAKES)	279/-

MOCKTAILS

VIRGIN MOJITO	229/-
EMLIYA	249/-
PINK POOLE	279/-
MANGO CHILL	279/-
FRESH LIME SODA	199/-



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