

Entrees

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| 1. Papadums (4 pieces) | \$1.50 |
| 2. Samosa (2 pieces)
<i>Homemade pastry filled with spiced potatoes and peas of spicy curry meat</i> | \$4.50 |
| 3. Palek Pakoras (3 pieces)
<i>Fresh spinach leaf and onions in a chickpea and spice batter, with a tamarind/chilli sauce</i> | \$4.50 |
| 4. Tandoori Chicken Wings (6 pieces)
<i>Chicken marinated and cooked in tandoor</i> | \$5.90 |
| 5. Shahi Kebab (5 pieces)
<i>Spicy mint lamp with lemon/mint and yoghurt sauce</i> | \$7.50 |
| 6. Paneer Pakora (5 pieces)
<i>Cottages cheese fingers dipped in cpicy chickpea batter and fried</i> | \$7.50 |
| 7. Chicken Tikka (8 pieces)
<i>Chicken marinated and grilled in tandoor</i> | \$8.50 |
| 8. Chicken Pakora (8 pieces)
<i>Chicken in a chickpea and spice batter, with a tamarind/chilli sauce</i> | \$8.00 |
| 9. Prawn Pakora (5 pieces)
<i>Prawns dipped in spicy chickpea batter and fried</i> | \$9.50 |
| 10. Chilli Prawns (5 pieces)
<i>Prawns sautéed and simmered in fresh garlic, chilli and spice blend</i> | \$9.50 |
| 11. Samosa Chat
<i>Yoghurt, chilli sauce, onions and herbs</i> | \$8.00 |
| 12. Chilli Paneer (10 pieces)
<i>Cottage cheese sautéed and simmered with fresh garlic, chilli and tomato spice blend</i> | \$8.00 |
| 13. Chilli Wings (5 pieces)
<i>A favourite North Indian flavoured with fresh tomatos, chilli, onions and spices</i> | \$8.00 |
| 14. Mixed Entrée
<i>A combination of Samosas, Tandoori Chicken Wings and Palek Pakoras</i> | \$14.50 |



Breads

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| 1. Chapati | | \$3.50 |
| 2. Paratha | <i>Folded and cooked on the hot plate with pure ghee</i> | \$4.00 |
| 3. Pudina Paratha | <i>Layered bread with mint flavour</i> | \$4.50 |
| 4. Naan | <i>Bread, baked in tandoor</i> | \$4.00 |
| 5. Garlic Naan | <i>Naan with garlic</i> | \$4.00 |
| 6. Saag Naan | <i>Naan stuffed with spinach</i> | \$5.00 |
| 7. Aloo Naan | <i>Naan stuffed with spicy potatoes</i> | \$5.00 |
| 8. Chilli Naan | <i>Naan stuffed with fresh green chillies and herbs</i> | \$5.00 |
| 9. Chicken Naan | <i>Naan stuffed with spicy chicken and fresh herbs</i> | \$5.00 |
| 10. Saag Paneer Naan | <i>Naan stuffed with cheese and spinach</i> | \$5.00 |
| 11. Peshwari Naan | <i>Naan stuffed with coconut, sultanas, cashews, almonds and dates</i> | \$5.00 |



Tandoori Delights

The real taste of India and its timeless traditions. The meat is marinated in yoghurt with a combination of fresh herbs and spices, and cooked in our clay tandoori oven until tender with an oriental barbecue flavour to tantalise your taste buds.

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| 1. Tandoori Chicken | Half \$13.00 | Full \$17.00 |
| 2. Tandoori Mix | \$17.70 | |
| <i>Combination of Tandoori lamb, Tandoori Chicken and Shahi Kebab</i> | | |

Complimentary rice served with main meal

Dhals

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| 1. Dhal
<i>Masala made from a variety of lentils and spices</i> |  | \$10.00 |
| 2. Vege Dhal
<i>Combination of lentils and vegetables</i> | | \$10.95 |
| 3. Chicken Dhal
<i>Combination of lentils with chicken pieces</i> | | \$12.00 |
| 4. Dhal Makhni
<i>A delicious lentil curry cooked in garlic and herbs, pan-fried in butter</i> | | \$12.00 |
| 5. Dhal Palek
<i>Combination of lentil and spinach</i> | | \$11.00 |

CURRIES

Choose from **CHICKEN** **LAMB** **BEEF**

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| 1. Madras
<i>A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices</i> | \$15.95 |
| 2. Vindaloo
<i>Another traditional South Indian with a slight tangy taste</i> | \$15.95 |
| 3. Rogan Josh
<i>A popular North Indian dish cooked with yogurt and spices</i> | \$15.95 |
| 4. Nariyal
<i>Prepared with coconut and traditional Ceylonese spices creating a unique but delicate flavour</i> | \$15.95 |
| 5. Korma
<i>A delicious combination of cream, yogurt, fruit and nuts with a subtle hint of spices, producing a sweet but creamy taste to tantalize</i> | \$15.95 |

Basmati Biryani

A favourite South Indian rice dish, with an aroma to tantalize; cooked with fresh herbs and spices.

\$17.50

Choose from:

CHICKEN

LAMB

BEEF


VEGETABLE

Seafood

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|--|----------------|
| 1. Goan Fish Curry | \$17.00 |
| <i>A popular Goan dish cooked with coconut, tamarind and special spices</i> | |
| 2. Prawn Palack | \$18.00 |
| <i>Palack meaning 'spinach'. A delicious North Indian combination of prawns with spinach</i> | |
| 3. Prawn Madras | \$18.00 |
| <i>A traditional South Indian dish with a combination of prawns with spinach</i> | |
| 4. Prawn Vindaloo | \$18.00 |
| <i>Another but fiery South Indian dish with tangy taste</i> | |
| 5. Prawn Malai | \$18.00 |
| <i>Prawn lightly fried in onions, tomatoes and spices and then cooked in coconut cream</i> | |



Vegetarian CORNER

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| 1. Mixed Vegetable Curry | \$13.95 |
| <i>A delicious combination of seasonal vegetables</i> | |
| 2. Aloo Gobi | \$13.95 |
| <i>Potatoes, cauliflower onions, garlic and spices</i> | |
| 3. Saag Bhajee | \$13.95 |
| <i>Pan-fried spinach with onions, tomatoes and spices</i> | |
| 4. Aloo Mattar Paneer | \$13.95 |
| <i>Peas and potatoes, spiced with cheese</i> | |
| 5. Aloo Palak | \$13.95 |
| <i>Spinach and potatoes lightly spiced</i> | |
| 6. Palak Paneer | \$13.95 |
| <i>Spinach with cheese</i> | |
| 7. Channa Masala | \$13.95 |
| <i>Chickpeas with ginger, garlic, onions, herbs and spices</i> | |
| 8. Bombay Aloo | \$13.95 |
| <i>Potatoes cooked with cumin seeds and tangy masalas</i> | |
| 9. Gobi Manchurian (only main) | \$13.95 |
| <i>Lightly battered cauliflower simmered in chilli sauce  spicy</i> | |
| 10. Pumpkin & Spinach Curry | \$13.95 |

Indian Taj Specials

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| 1. Chicken Tikka Masala | \$16.00 |
| Tender tandoori pieces of chicken with cashews and almonds in a creamy tomato based curry with a hint of sweetness | |
| 2. Butter Chicken | \$16.00 |
| Tender chicken breast pieces prepared with cashews and almonds with a hint of gennegreek in a deliciously creamy butter sauce | |
| 3. Beef, Chicken / Lamb Jalfrezie | \$16.00 |
| A popular North Indian dish cooked with onions, tomato, gravy, carrots and capsicum | |
| 4. Beef, Chicken / Lamb Saag Gost | \$16.00 |
| Saag meaning 'spinach'. Pan-fried spinach with fresh herbs and spices with the meat of your choice | |
| 5. Mango Chicken | \$16.00 |
| A refreshing sweet and sour dish | |
| 6. Chilli Chicken | \$16.00 |
| A favourite South Indian dish flavoured with fresh tomatoes, chilli, herbs and spices | |
| 7. Chicken / Lamb Achari | \$16.00 |
| Meat marinated in pickle paste and then cooked with spices, yogurt and fresh herbs | |
| 8. Beef Dopiazza | \$16.00 |
| Beef sautéed in fresh tomato and onions with spices and a hint of coriander creating a unique stir-fry flavour | |
| 9. Karahi Chicken | \$16.00 |
| Tender chicken, tomatoes, capsicum and fresh herbs cooked in onion gravy | |
| 10. Shani Paneer | \$14.50 |
| Cottage cheese balls cooked in creamy sauce garnished with fresh herbs and spices | |
| 11. Malai Kofta | \$14.50 |
| Cottage cheese balls cooked in creamy with dry fruit | |
| 12. Navratan Korma | \$14.50 |
| An assortment of 9 ingredients created this creamy, smooth dish of vegetables and cottage cheese | |



Desserts

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| 1. Mango Kulfi | \$4.90 |
| 2. Ice Cream
With Mango pulp/chococlate topping | \$4.90 |

Drinks

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| 1. Lassi
A cool milk and yoghurt drink | \$4.00 |
| 2. Mango Lassi | \$4.50 |
| 3. Soft Drink
Coke, Lemonade, Diet-Coke, Fanta, etc. | \$3.50 |
| 4. Indian Tea | \$3.50 |

Accompaniments

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| 1. Raita
Yoghurt and cucumber | \$3.50 |
| 2. Salad | \$3.50 |
| 3. Sweet Mango Chutney | \$3.50 |
| 4. Mixed/ Mango Pickle | \$4.00 |
| 5. Lime/ Chilli Pickle | \$4.00 |



Indian Taj Banquet

minimum 2 people

\$23.50
per head

Entrée

Pakora and Samosa
Tandoori Wings

Bread

Naan

Mains

Your selection of:

Chicken, Lamb, Beef or
Vegetarian Curries

Accompaniments

Raita