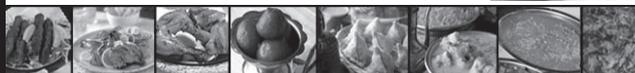


Vegetarian Corner

1. *Mixed Vegetable Curry* **\$16.95**
A delicious combination of seasonal vegetables
2. *Aloo Gobi* **\$16.95**
Potatoes, cauliflower, onions, garlic and spices
3. *Saag Bhajee* **\$16.95**
Pan-fried spinach with onions, tomatoes and spices
4. *Aloo Mattar Paneer* **\$16.95**
Peas and potatoes, spiced with cheese
5. *Aloo Palak* **\$16.95**
Spinach and potatoes, lightly spiced
6. *Palak Paneer* **\$16.95**
Spinach with cheese
7. *Chana Masala* **\$16.95**
Chickpeas with ginger, garlic, onions, tomatoes, herbs and spices
8. *Bombay Aloo* **\$16.95**
Potatoes cooked with cumin seeds and tangy masalas
9. *Gobi Manchurian (only main)* **\$16.95**
Lightly battered cauliflower simmered in chilli sauce (SPICY!!)
10. *Pumpkin & Spinach Curry* **\$16.95**
Traditional spices (Delicious)
11. *Eggplant Curry* **\$16.95**
Cooked with Indian spices, onion, tomatoes, ginger and garlic.

Accompaniments

1. *Raita* **\$4.50**
Yoghurt, cucumber, onion and tomatoes
2. *Salad* **\$5.50**
3. *Sweet Mango Chutney* **\$5.00**
4. *Mixed/ Mango Pickle* **\$5.00**
5. *Lime/ Chilli Pickle* **\$5.00**



Vegan & Gluten Free meals available on request



Halal



Open 7 Days - 5.00pm till late

Phone: 07 3369 3544
Mob: 0421 952 869

www.halimsindiantaj.com.au

1/155, Baroona Road, Rosalie Village, Milton, 4064

Halims Indian Taj Restaurant Indian Cuisine

www.halimsindiantaj.com.au



Catered to the Indian and Sri Lankan Cricket Team

BYO

NEW RESTAURANT
GROUP BOOKINGS AVAILABLE
DINE IN OR TAKEAWAY

*Greetings from Halim - Previously employed by Sheraton, in India.
Also experienced in two restaurants in Brisbane, having catered for International Cricket teams.
I invite you to relax and enjoy the delicious flavours of India which are carefully and caringly
prepared by myself for your enjoyment*

Open 7 Days - 5.00pm till late

Phone: 07 3369 3544
Mob: 0421 952 869

1/155, Baroona Road, Rosalie Village, Milton, 4064

Entrees

1. *Papadums* (4 pieces) **\$3.00**
2. *Samosa* (2 pieces) **\$7.00**
Homemade pastry filled with spiced meat or potatoes and peas.
3. *Palak Pakoras* (4 pieces) **\$7.00**
Fresh spinach leaf and onions in a chickpea and spice batter, with a tamarind / chilli sauce.
4. *Tandoori Chicken Wings* (6 pieces) **\$7.50**
Chicken marinated and cooked in tandoor.
5. *Shahi Kebab* (5 pieces) **\$10.00**
Spicy minced lamb with lemon/ mint and yoghurt sauce.
6. *Paneer Pakora* (8 pieces) **\$10.00**
Cottage cheese fingers dipped in spicy chickpea batter and fried
7. *Chicken Tikka* (8 pieces) **\$12.00**
Chicken marinated and grilled in the tandoor.
8. *Prawns Pakora* (5 pieces) **\$12.00**
Prawns dipped in spicy chickpea batter and fried.
9. *Chilli Prawns* (5 pieces) **\$12.50**
Prawns sauteed and simmered in fresh garlic, chilli and spice blend.
10. *Mixed Entree* **\$18.50**
A combination of Samosas, Tandoori Chicken Wings and Palak Pakoras.
11. *Chicken 65* (8 pieces) **\$12.00**
Home-made dry chicken originated in South India.
12. *Malai Tikki Kabab* (8 pieces) **\$14.50**
Cheese and cream, ginger, garlic cooked in Tandoori.
13. *Samosa Chat* **\$12.00**
Yoghurt, Onion, Herbs, Tamarind Souce and Mint Sauce

Dhals

1. *Dhal* **\$14.00**
Masala made from a variety of lentils and spices
2. *Vege Dhal* **\$14.50**
Combination of lentils and vegetables
3. *Chicken Dhal* **\$15.50**
Combination of lentils with chicken pieces.
4. *Dhal Makhni* **\$15.50**
A delicious lentil curry cooked in garlic and herbs and pan fried in butter.
5. *Dhal Palak* **\$15.50**
Combination of lentil and spinach.

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 the meat is tender with an oriental barbecue flavour to tantalize the taste buds.

1. *Tandoori Chicken* HALF SIZE **\$16.00**
FULL SIZE **\$20.50**
2. *Tandoori Mix* **\$24.50**
Combination of Tandoori Wings, Tandoori Chicken and Shahi Kebab

Breads

1. *Chapati* **\$5.50**
2. *Paratha* **\$6.50**
Folded and cooked on the hot plate with pure ghee.
3. *Pudina Paratha* **\$7.00**
Layered bread with mint flavour.
4. *Naan* **\$6.00**
Bread, baked in the tandoor.
5. *Garlic Naan* **\$6.50**
Naan with garlic.
6. *Saag Naan* **\$7.00**
Naan stuffed with spinach.
7. *Aloo Naan* **\$7.00**
Naan stuffed with spicy potatoes.
8. *Chilli Naan* **\$7.00**
Naan stuffed with fresh green chillies and herbs.
9. *Chicken Naan* **\$7.00**
Naan stuffed with spicy chicken and fresh herbs.
10. *Saag Paneer Naan* **\$7.00**
Naan stuffed with cheese and spinach.
11. *Garlic Cheese Naan* **\$7.00**
Naan stuffed with cheese and garlic on top.
12. *Peshwari Naan* **\$7.00**
Naan stuffed with coconut, sultanas, cashews and nuts..

Curries = CHICKEN \$17.95, BEEF / LAMB \$18.95

1. *Madras*
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
2. *Vindaloo*
Another traditional South Indian dish with a slight tangy taste.
3. *Rogan Josh*
A popular North Indian dish cooked with yoghurt and spices
4. *Nariyal*
Prepared with coconut and traditional Ceylonese spices creating a unique but delicate flavour.
5. *Korma*
A delicious combination of cream, yoghurt, fruit and nuts with a subtle hint of spices, producing a sweet but creamy taste to tantalize.
6. *Goat Curry*
Homemade style cooked with onion, tomatoes and fresh herbs.

Seafood

1. *Goan Fish Curry* **\$17.95**
A popular Goan dish cooked with coconut, tamarind and special spices.
2. *Prawn Palak* **\$17.95**
Palak meaning "spinach". A delicious North Indian combination of prawns with spinach.
3. *Prawn Madras* **\$17.95**
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
4. *Prawn Vindaloo* **\$17.95**
Another traditional but fiery South Indian dish with tangy taste.
5. *Prawn Malai* **\$17.95**
Prawns lightly fried in onions, tomatoes and spices and then cooked in a coconut cream.

COMPLIMENTARY RICE SERVED WITH MAIN MEALS

Basmati Biryani

CHOOSE FROM:

CHICKEN LAMB BEEF VEGETABLE GOAT

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

Small: \$16.50 / Large: \$23.50



Indian Taj SPECIALS

1. *Chicken Tikka Masala* **\$18.95**
Tender tandoori pieces of chicken with cashews and almonds in a creamy tomato based curry with a hint of sweetness.
2. *Butter Chicken* **\$18.95**
Tender chicken breast pieces prepared with cashews and almonds with a hint of fenugreek in a deliciously creamy butter sauce.
3. *Beef, Chicken/ Lamb Jalfrezie* **\$18.95**
A popular North Indian dish cooked with onions, tomato, gravy, carrots and capsicum
4. *Beef, Chicken/ Lamb Saag Gost* **\$18.95**
Saag meaning "spinach". Pan-fried spinach with fresh herbs and spices with the meat of your choice.
5. *Mango Chicken* **\$18.95**
A refreshing sweet and sour dish
6. *Chilli Chicken* **\$18.95**
A favourite South Indian dish flavoured with fresh tomatoes, chilli, herbs and spices.
7. *Chicken / Lamb Achari* **\$18.95**
Meats marinated in pickle paste and then cooked with spices, yoghurt and fresh herbs.
8. *Beef Dopiazza* **\$18.95**
Beef sauteed in fresh tomato and onions with spices and a hint of coriander creating a unique stir-fry flavour.
9. *Karahi Chicken* **\$18.95**
Tender chicken, tomatoes, capsicum and fresh herbs cooked in an onion gravy.
10. *Shahi Paneer* **\$18.95**
Cottage cheese cooked in creamy sauce garnished with fresh herbs and spices.
11. *Malai Kofta* **\$18.95**
Cottage cheese balls cooked in creamy sauce with dry fruit.
12. *Navratan Korma* **\$18.95**
An assortment of 9 ingredients created this creamy smooth dish of vegetables and cottage cheese.



Taste the Indian Taj Difference