

## Starters

Mixed Pakora	£4.50
Vegetable Pakora	£3.50
Chicken Pakora	£4.50
Fish Pakora	£4.50
Mushroom Pakora	£3.50
Cauliflower Pakora	£3.50
King Prawn Pakora	£6.95
Chicken Tikka Pakora	£5.50
Paneer Pakora	£3.95
Spicy Potato Fritters	£3.50
Fried Prawns	£5.95
Chana Chaat	£3.50
Mushroom Chaat	£3.50
Spicy or Garlic Prawns	£4.95
Spicy or Garlic Mushrooms	£3.95
Garlic Chicken	£4.95
Garlic Okra	£3.95
Samosa with Chana	£3.95
(mince or vegetable)	
Onion Bhaji or Rings	£3.50
Prawn Cocktail	£4.50
Bombay Prawn Cocktail	£4.95
Egg Mayonnaise	£3.50
Aubergine Bharta	£3.95
Daal Soup	£2.50

## Tandoori Starters

*Marinated in spices then cooked in our clay oven. Served with salad and mint yoghurt sauce.*

Chicken Tikka	£5.50
Lamb Tikka	£5.50
Chicken Chaat (nibs)	£5.50
Tandoori King Prawn	£6.95
Tandoori Chicken (on the bone)	£5.50
Seekh Kebab (mince)	£5.50
Shammi Kebab	£5.50
Chef's Platter	£6.50
(mixture of chicken, lamb tikka and chicken chaat)	
Mix Platter	£5.95
(Mix of Pakora and chef's platter)	

## Pooris

*Fried bread with either topping of korma, masala or sweet 'n' sour.*

King Prawn	£6.95
Prawn	£4.50
Chicken	£4.50
Lamb	£4.50
Chana	£4.00
Okra	£4.00

**Due to the increased cost of ingredients there will be a surcharge on all orders.**

# Past Times

*Meals first introduced to the UK and still remain favourites till this day.*

## Curry

medium strength

## Bhoona

cooked with tomatoes, thick sauce

## Dhansac

made with lentils

## Bombay

cooked with boiled egg

## Dopiazza

with onions

## Patia

sweet 'n' sour with lentils

## Kashmiri

with either mango banana or pineapple

## Mushroom

medium hot with sliced mushrooms

## Vegetable

medium strength with choice of vegetable

### Choose from:

Chicken	£7.50
Lamb	£7.50
King Prawn	£9.50
Prawn	£7.95
Vegetables	£6.95
Mince	£7.50
Chicken Tikka	£8.95
Lamb Tikka	£8.95

\*Rice not included

# Tastebud Tingleers

## Celyonese Curry

a hot curry cooked with coconut, lemon and green chilli

## Achari

hot dish cooked with pickle and green chillies coriander and wedge of lemon

## Karahi/Balti

cooked using diced peppers, onions and tomatoes along with various herbs spices

## Punjabi Masala

cooked with Punjabi spices and green peppers

## Rogan Josh

a blend of spices including garlic, ginger, sliced onions, chopped tomatoes and cashewnuts

### Choose from:

Chicken	£7.50
Lamb	£7.50
King Prawn	£9.50
Prawn	£7.95
Vegetables	£6.95
Mince	£7.50
Chicken Tikka	£8.95
Lamb Tikka	£8.95

\*Rice not included

# Tandoori Dishes

*Marinated in yoghurt and spices then cooked on skewers in our clay oven. These dishes are served with rice, salad and curry sauce.*

Chicken Tikka £10.95

Lamb Tikka £10.95

Egyptian Kebab £13.95

(chicken, lamb and king prawn with peppers and onions in batter)

Tandoori Chicken £10.95

(a piece of leg and breast on the bone)

Seekh Kebab (minced lamb) £10.95

King prawn Tandoori £14.95

Turkish Kebab £11.95

(chicken or lamb with fried peppers and onions)

Chicken Tikka Twist £12.95

(chicken with peppers and chefs unique sauce)

Tandoori Mix £14.95

(a mixture of chicken on and off the bone, lamb tikka seekh kebab and half nan)

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# Connoisseurs Choice

*A wide variety of regional cuisines native to India influenced by religious and cultural choices.*

*Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies.*

*We offer you diverse range of Indian dishes specially created for those who appreciate the distinct spices and flavours.*

*Why not talk to a member of our award winning team to recommend a dish that will suit you for the taste experience of your life.*

## Royal Manacle

prepared in mild fresh cream, cashew nuts and plum tomatoes, with a touch of brandy.

## Passanda Nawabi

A dish from the Mughal era of India, mild with cashew nuts, fresh cream, sundried fruit and pistachio nuts.

## Taj's Special Masala

Cooked with eggs, fresh cream, vegetables with a fruity red wine fresh herbs, green peppers and distinct spices.

## Butter Masala

Prepared in a delicate blend of butter, fresh cream, herbs with almonds & cashew nuts.

## Tandoori Murgh Masala

Prepared in tandoori sauce and fresh cream.

## Special Jammur

Cooked with fruit , onions, fresh cream, exotic spices and lemon juice.

## Jallandri

Cooked with spinach, mushrooms and fresh cream with topped with cashew nuts.

## Nasheely

Prepared in a rich sauce using fresh cream, cashew nuts, onions and mushrooms blended with white wine.

## Jammu

Fruity and rich dish cooked using mixed fruit and delicate herbs and variety of spices.

## Shah Jahani

Cooked with mince and pineapple in a sweet and spicy sauce.

## Laxshami tikka

Cooked in a specially prepared sauce with Taj spices with mushrooms and sweetcorn. Slightly tangy and sweet dish.

## Jalrazi

Blended with subtle touches of our own Punjabi spices green peppers and onions with a touch of cream.

## Makhani Masala

Rich dish cooked with tomato, ground cashew nuts and a touch of cream.

## Mazaydar

A famous Persian dish prepared with lentils and freshly squeezed lemon.

## Saffron

Tomato based dish cooked with oregano and saffron.

## Nashedar

Cooked with garlic, ginger, tomato and onions with a touch of scotch whisky.

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## Connoisseurs Choice

### Jalfrezi

Cooked with vegetables and green peppers can be made mild medium or hot.

### Goanese

Cooked with coconut, herbs, spices a touch of yoghurt and fresh green chillies.

### Multani Tikka

Cooked slowly with mushrooms and green peppers topped with almond flakes.

### Nentara

Prepared using diced peppers and onions with green beans.

### Mutter Gosht

Cooked using various spices along with peppers, onions and garden peas.

### Special Tikka Tandoori Masala

Fresh herbs cooked with peppers, onions and a touch of yoghurt.

### Jaipuri Jeera

Medium strength dish cooked using peppers and cumin.

### Lahori Style

A hot dish cooked with garlic, ginger, tomatoes, onions, green chillies and Coriander.

### Masander

Peppers, onions and green chillies with fresh herbs and spices.

### Mara

A strong sauce cooked with Indian vegetables herbs and green chillies.

### South Indian Garlic Chilli

Cooked using garlic, ginger, tomatoes, green chilli with a touch of ground clove and coriander.

### Lyllapuri

Fresh ground Punjabi masala cooked with onions, green chillies and coriander.

### House Curry

Traditional home-made dish which varies day to day, ask one of the team for todays.

#### Choose from:

Chicken Tikka	£8.95
Lamb Tikka	£8.95
King Prawns	£10.95
Prawns	£8.95
Vegetables	£7.50
Haddock	£8.95

\*Rice not included

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## On The Mild Side

### Korma

Made with coconut and fresh cream.

### Kashmiri Korma

Can be cooked with either mango, pineapple or banana.

### Ceylonese Korma

Made using plum tomatoes coconut and fresh cream.

### Bahar Korma

Coconut, almonds and cashews blended with sun dried fruit topped off with pistachio.

### Mughlai Korma

Mild spices & herbs cooked with egg fresh cream and topped off with almonds.

### Mirchi Korma

Cooked using green peppers and chillies

### Gurkha Korma

Cooked with mixed fruit coconut and cream

### Taj Special Korma

Cooked with pureed tomatoes a mixture of fruit and nuts with a touch of yoghurt.

### Sali Boti

With sundried apricots potatoes fresh cream and delicate spices.

### Chasni

A creamy sweet 'n' sour dish cooked with a wedge of orange.

### Peshori

Made with either mango or pineapple in a mild fruity sauce.

#### Choose from

Chicken	£7.95
Lamb	£7.95
Prawn	£8.95
King Prawn	£10.95
Vegetables	£7.50
Chicken Tikka	£8.95
Lamb Tikka	£8.95

\*Rice not included

## Vegetable Patch

*Medium strength dishes cooked with herbs and spices.*

### Mix Vegetables

(potatoes, cauliflower and peas)

### Mix Indian Vegetables

(okra, tinda and aubergine)

### Mushroom Gobi

(mushrooms and cauliflower)

### Okra Bhaji (okra cooked with onions)

### Mushroom Bhaji (mushrooms and onions)

### Saag Bhaji (spinach and onions)

### Aloo Gobi (potato and cauliflower)

### Bombay aloo

(potatoes cooked with boiled eggs)

### Aloo bhengin (potato and aubergine)

### Aloo Mutter (potatoes and peas)

### Saag Paneer (spinach and Indian cheese)

### Tarka Daal (lentils)

Main dish **£6.95**

Side dish **£4.75**

## Biryanis

*Cooked with rice blended with oregano and spices. Garnished with a piece of tomato, cucumber, lemon, orange, pineapple and cherry. Served with medium strength curry sauce.*

Chicken	£9.95
Lamb	£9.95
Prawn	£10.50
King prawn	£11.95
Vegetable	£8.95
Taj Mahal Special	£11.50
(lamb, chicken and prawns with omelette)	
Chicken Tikka	£10.95
Lamb Tikka	£10.95

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## Flour Mill

Plain Nan	£2.80
Garlic Nan	£3.20
Peshwari Nan (sweet)	£3.20
Kashmiri Nan (spicy)	£3.20
Vegetable Nan	£3.20
Keema Nan (mince)	£3.20
Rogani Nan (egg yolk)	£3.20
Cheese Nan	£3.50
Cheese & Garlic	£3.95
Garlic & Coriander	£3.95
Onion Kulcha	£3.95
(stuffed with onions and spices)	
Chapatti	£1.50
Tandoori Chapatti	£1.50
Special Chapatti (buttered)	£1.70
Peshwari Chapatti (sweet)	£1.95
Garlic Chapatti	£1.95
Paratha	£2.80
Vegetable Paratha	£3.50
Peshwari Paratha (sweet)	£3.50
Keema Paratha (mince)	£3.50
Garlic Paratha	£3.50
Tandoori Paratha	£3.00
Poori Bread	£2.00

\*Half nan breads available. POA.

## Rice Mill

*Using nothing but the finest basmati.*

Boiled Rice	£1.80
Pilau Rice	£2.00
Mushroom Rice	£2.80
Mutter Pilau (peas)	£2.80
Sabzi Pilau (vegetable)	£3.00
Special Pilau	£3.00
(onion, mushroom and peas)	
Garlic Pilau	£2.80
Keema Pilau (mince)	£3.20
Egg Pilau	£3.00
Nimbo Pilau (lemon)	£3.00
Khopsa Pilau (coconut)	£3.00
Jeera Pilau (cumin)	£3.20

## Accompaniments

Poppadom	£1.00
Spiced Onions	£1.50
Mango Chutney	£1.50
Plum & Mango Chutney	£1.75
Raita	£2.50
Pickle (lime or mixed)	£1.50
Yoghurt	£2.00
Fried Mushrooms	£3.00
Fried Onions	£3.00
Fried Green Chillies	£3.00
Special Onion Salad	£2.50
Chips	£2.00
Chips & Cheese	£3.00
Chips & Curry Sauce	£3.50
Chips & Special Sauce	£4.00
Chips, Cheese & Sauce	£4.50
Curry Sauce	£3.00
Korma Sauce	£3.50
Special Sauce	£4.00

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## Deliciously Different

## Euro Feast

### **Mumtaz** **£9.95**

A rich hot chicken tikka dish cooked with green chillies, coriander and tandoori masala.

### **Eastern Promise** **£9.95**

Lamb slowly cooked with cinnamon and a touch of cardamom a mild to medium dish

### **Chennai** **£10.50**

A madras strength curry cooked using both green and red chilli with either chicken or lamb.

### **Salsa** **£10.50**

Chicken tikka cooked with peppers, onions and tomatoes. Add jalapenos to give it heat.

### **Honey** **£9.95**

A mild chicken dish cooked using delicate herbs and spices blended with honey.

### **Minted** **£9.95**

Lamb slow cooked with spices and a touch of mint giving it a east/west combination

### **Desi** **£9.95**

Can be cooked using either chicken or lamb in a sauce with garlic, ginger and green chilli a touch of ghee to give it an authentic taste. Ask for desired strength.

### **Methi** **£9.95**

Fenugreek cooked in a sauce along with herbs and spices works well with lamb.

### **Taliano** **£10.95**

Oregano saffron and tomatoes fused together along with delicate spices. Recommended with either prawns or king prawns.

### **Chamakchalo** **£9.95**

Sweet 'n' hot dish cooked with chicken tikka peppers and chillies.

### **Taj's Special Bhoona** **£9.95**

A mixture of chicken, lamb and prawns with tomatoes in thick sauce.

*All served with chips and salad.*

### **Sirloin Steak** **£13.95**

(cooked to your desire and garnished with fried onions, mushrooms and tomato)

### **Deep Fried Scampi** **£7.50**

### **Roast Chicken** **£7.50**

### **Chicken Maryland** **£7.95**

(Chicken , pineapple and banana in breadcrumbs)

### **Chicken Salad** **£7.50**

### **Egg Salad** **£7.50**

### **Fish & Chips** **£6.50**

### **Omelette & Chips** **£7.50**

(choice of chicken, prawn, cheese, onion, tomato or mushroom filling)

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