



Classics

CHICKEN, LAMB OR PRAWN	£12.95
KING PRAWN	£17.95
PANEER	£12.95
HALLOUMI	£12.95
TOFU	£12.95
VEGETABLE	£11.95
PANGASH FISH	£16.95
DUCK	£16.95

KORMA 1

A creamy dish cooked in very mild spices with fresh cream, coconut flour and sugar.

BHUNA 2

A medium spiced sauce with tomatoes, onions and green herbs.

MADRAS 3

A fairly hot curry prepared from a blend of spices with a dash of fresh lemon juice.

DANSAK 2

Prepared in a slightly hot blend of curry sauce with lentils, fresh lemon juice and pineapple.

SAGWALA 2

A thick spinach-based dish cooked with onions, tomatoes, herbs and spices.

ROGAN JOSH 2

A tomato-based dish cooked with spicy tomatoes, onions and coriander leave.

SAAG BALTI 2

A popular dish cooked with spinach, medium spices, onions, tomatoes and coriander.

PATHIA 3

A slightly hot dish prepared with lentils and a mixture of herbs and spices.

VINDALOO 4

A very hot curry prepared from a blend of spices.

DUPIAZA 2

Medium dish with onions, tomatoes and peppers topped with coriander



Biryani Dishes

A dish prepared with medium spices, sultanas, coriander. Mixed with basmati rice and topped with an omelette. Served with a separate medium spiced curry sauce.

CHICKEN, LAMB OR PRAWN	£14.95
KING PRAWN	£18.95
DUCK	£17.95
VEGETABLE	£12.95
MIXED (CHICKEN , LAMB, PRA WN)	£18.95



Side Dishes

VEGETABLE BHAJI	Mixed vegetables	£5.95
MUTTAR PANEER	Peas and cheese	(each)
SAAG BHAJIE	Spinach	
SAAG ALOO	Spinach and potatoes	
TARKA DHAL	Liquidised lentils with garlic and coriander	
BOMBAY POTATOES	Spicy potatoes	
SAAG PANEER	Spinach and cheese	
HALLOUMI CHANA	Halloumi and chick peas	
CAULIFLOWER BHAJIE		
ALOO GOBI	Cauliflower & Potatoes	



Sundries

PILAU RICE	£3.95
BOILED RICE	£3.95
GARLIC RICE	£4.45
COCONUT RICE	£4.45
VEGETABLE RICE	£4.45
MUSHROOM RICE	£4.45
CHANA RICE	£4.45
KEEMA RICE	Minced lamb
EGG RICE	£4.45
CHIPS	£4.25



Homemade Breads

PLAIN NAAN	£3.95
BUTTER NAAN	£4.45
GARLIC NAAN	£4.45
KEEMA NAAN	(Minced Lamb)
GARLIC & CHEESE NAAN	£4.45
CHEESE NAAN	£4.45
GARLIC & CORIANDER NAAN	£4.45
GARLIC BUTTER NAAN	£4.45
HONEY NAAN	£4.45
PESHWARI NAAN	£4.45
Mango, sugar, coconut flour and sultana	
TANDOORI ROTI	(Whole wheat Bread)
CHAPATTI	£1.75
Thin whole wheat bread	
PARATHA	£4.95
Leavened bread fried with butter ghee	

STRENGTH GUIDE

1	MILD	3	MEDIUM/HOT
2	MEDIUM	4	HOT



Vegartarian Dishes

PANEER	£12.95
TOFU	£12.95
HALLOUMI	£12.95
VEGETABLE	£11.95

GARLIC 2

Cooked with a strong blend of garlic, spices and coriander.

CHILLI GARLIC 3

Cooked with a strong blend of green chillies, garlic, spices and coriander.

CHILLI MODOU 3

Fresh green chillies, coriander, herbs and spices, topped with honey to give it a sweet but hot tasting sauce.

NARGAH 4

A curry cooked with nargah an east asian chili, hot but very flavor some.

CHILLI MASSALLA 3

A fairly hot dish prepared with green chili, tomato and fresh coriander leaves.

JALFRAZI 3

A fairly hot dish cooked with chunks of onions, mixed peppers, tomatoes, green chilli and fresh coriander.

BALTI 2

A popular dish cooked with herbs and spices, onions, tomatoes and coriander.

KORAI 2

A dish cooked with thick onion, peppers, herbs and spices.

TIKKA MASSALLA 1

Cooked in a specially prepared tandoori sauce with fresh cream, coconut flour and sugar.

MAKHONWALLA 1

A rich creamy dish cooked and topped with lots of cheese.

MANGO 1

A Mild creamy dish cooked with mango.

BUTTER 1

A mild creamy dish cooked with lots of butter.

JAL BUTTER 3

Cooked with butter and hot blend of spices.

PASSANDA 1

A rich creamy dish cooked with red wine.



Handi - Home Style Dishes

All these dishes are slow cooked in a handi (pot) for a traditional Indian home taste. In a thick rich sauce using green chillies, garlic, tomatoes, blend of spices, garnished with lemon & fresh coriander.

HANDI VEGETABLES 3	£11.95
Chunks of Vegetables	
HANDI PANEER SHOBZI 3	£12.95
Panner and vegetables.	
HANDI CHANA PANEER 3	£12.95
Paneer and chickpeas.	
HANDI ALOO CHANA 3	£11.95
Potatoes and chickpeas.	
HANDI TOFU 3	£12.95
Chunks of tofu	

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PLEASE NOTE: ALL CREAMY DISHES CONTAIN COCONUT FLOUR & MOST DISHES CONTAIN DAIRY



Starters

POPPADUMS (EACH)	£0.80
TRAY OF MIXED CHUTNEY	£3.25
CHICKEN OR LAMB TIKKA	£5.95
Marinated diced pieces	
LAMB CHOPS	£7.45
Marinated in richly spiced yoghurt sauce	
SEEKH KEBAB	£5.95
Minced meat with onions, herbs and spices	
MIX KEBAB	£6.95
Onion bhaji, seek kebab, meat samosa	
CHICKEN CHAT	£5.95
Small pieces of chicken cooked in a bhuna sauce, served on a puri.	
MEAT OR VEGETABLE SAMOSA	£5.95
Deep fried in a pastry case with herbs and Spices.	
HALLOUMI SWEET CHILLI	£5.95
Lightly spiced Halloumi topped with sweet chilli	
PANEER TIKKA	£5.95
Marinated diced pieces cooked in a tandoori oven.	
GARLIC CHICKEN	£5.95
Chicken pieces tossed with garlic	
ONION BHAJIE	£5.95
Shredded onions mixed in spices, deep fried.	
ALOO CHAT	£5.95
Potatoes diced cooked in a bhuna sauce, served on a puri bread.	
PRAWN PURI	£5.95
Prawns cooked in a bhuna sauce, served on a puri bread.	
KING PRAWN PURI	£6.95
Diced king prawns cooked in a bhuna sauce, served on a puri bread.	
CHICKEN PAKORA	£5.95
Marinated and deep fried in batter	
BOMBAY MIX	£5.95
Chicken and lamb tikka tossed with nargah chilli - very hot but flavoursome	
Garlic Mushroom Puri	£5.95
Medium spiced garlic and mushrooms	



Tandoori Dishes

Prepared with various herbs & spices along with yoghurt. Cooked in a tandoor oven and served on a sizzling platter, served with a medium spiced curry sauce.

TANDOORI MIX	£18.95
Consisting of chicken tikka, lamb tikka, tandoori chicken and seekh kebab.	
TANDOORI CHICKEN	£14.95
Half chicken on the bone.	
CHICKEN OR LAMB TIKKA	£12.95
Spicy diced pieces	
KING PRAWN TANDOORI	£18.95
King prawns marinated in a spicy sauce.	
LAMB CHOPS	£17.95
Marinated in richly spiced yoghurt sauce.	
PANEER, TOFU OR HALLOUMI TIKKA	£12.95
Spicy diced pieces	
CHICKEN AND MUSHROOM TIKKA	£14.95
Chunks of chicken cooked with mushrooms	
SHASHLIKS	
Marinated together with chunks of tomatoes, peppers and onions, served on a sizzling platter with a medium spiced curry sauce.	
CHICKEN OR LAMB	£14.95
KING PRAWN	£18.95
PANEER, TOFU OR HALLOUMI	£14.95



House Specials

TAJ SPECIAL 2	£19.95
Consists of chicken tikka, lamb tikka, duck tikka and on the bone tandoori chicken. Cooked in a medium blend of spices. topped with an omelette and coriander.	
LAHORI LAMB CHOPS 2	£17.95
Chops cooked in a medium spiced thick sauce with garlic, tomatoes, onions and coriander.	
MURGHI MASSALLA 2	£13.95
Chicken tikka cooked with minced lamb in medium sauce.	
MURGHI PRAWN BALTI 2	£13.95
Chicken and prawn cooked in medium herbs and spices	
LAMB SHATKORA 2	£12.95
Lamb cooked in a medium blend of spices with shatkora (citrus).	
3 CHEESE MAKHANI 1	£13.95
Paneer and Halloumi cooked in a mild creamy coconut sauce topped with grated cheese.	
KING PRAWN GINGER MODU 2	£17.95
King Prawns cooked with fresh ginger, herbs and spices, topped with honey and coriander.	
COCONUT AND CAULIFLOWER CURRY 1	£11.95
Cauliflower cooked in a medium spiced sauce with coconut milk & fresh Coconut.	
GOAN FISH CURRY 1	£16.95
Pangash fish cooked with coconut milk, tomatoes, peppers and traditional goan spices.	



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Chunks of chicken	
HANDI LAMB 3	£12.95
Chunks of Lamb	
HANDI CHANA LAMB 3	£12.95
Lamb and chickpeas.	
HANDI LAMB ALOO 3	£12.95
Lamb and potatoes	
HANDI SAG GOSHT 3	£12.95
Lamb and spinach	
HANDI KEEMA MOTOR 3	£12.95
Mince meat and green peas.	
HANDI CHANA CHICKEN 3	£12.95
Chicken and chickpeas.	
HANDI CHANA PANEER 3	£12.95
Paneer and chickpeas.	
HANDI PANEER SHOBZI 3	£12.95
Panner and vegetables.	
HANDI ALOO CHANA 3	£11.95
Potatoes and chickpeas.	
HANDI PANGASH FISH 3	£16.95
Chunks of fish	
HANDI KING PRAWN 3	£17.95
Chunks of king prawn	
HANDI DUCK 3	£16.95
Chunks of Duck	

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Chef Specials

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PANEER	£12.95
HALLOUMI	£12.95
TOFU	£12.95
VEGETABLE	£11.95
PANGASH FISH	£16.95
DUCK TIKKA	£16.95
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Cooked in a specially prepared tandoori sauce with fresh cream, coconut flour and sugar.	
MAKHONWALLA 1	
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MANGO 1	
A Mild creamy dish cooked with mango.	
BUTTER 2	
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A rich creamy dish cooked with red wine.	



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