



# Taj Tandoori

## Authentic Indian Cuisine

### TO START WITH

<b>Vegetable Samosas 2 per serve</b> .....	<b>Full Serve \$7.95</b>
Mashed potatoes, green peas, cashew nuts & spices filled into a pyramid shaped dough, crisp fried & served with home made fresh mint chutney	<b>Half Serve \$4.95</b>
<b>Keema Samosas 2 per serve</b> .....	<b>Full Serve \$8.50</b>
Spiced minced lamb wrapped in a triangular home made pastry .....	<b>Half Serve \$4.95</b>
<b>Pakorras 4 per serve</b> .....	<b>Full Serve \$7.95</b>
Spinach & onion battered in pea flour .....	<b>Half Serve \$4.95</b>
<b>Onion Bhaji</b> .....	<b>\$7.95</b>
served with mint sauce	
<b>Papadams 4 per serve</b> .....	<b>\$3.95</b>

### FROM THE EARTHEN OVEN TANDOOR (Entrée)

<b>Tandoori Chicken</b> .....	<b>Full Serve \$18.95</b>
Chicken marinated in fresh yoghurt with various spices .....	<b>Half Serve \$11.95</b>
<b>Tandoori Prawns</b> .....	<b>\$24.95</b>
Prawns marinated in fresh yogart with various spices	
<b>Chicken Tikka 4 per serve</b> .....	<b>\$15.95</b>
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef & done to perfection in the Tandoor	
<b>Lamb Cutlets</b> .....	<b>\$16.95</b>
Marinated in fresh yoghurt with various spices and cashew nuts	
<b>Seekh Kebab</b> .....	<b>\$16.95</b>
Tender minced lamb flavoured with fresh herbs & roasted in the Tandoor	
<b>Chicken Wings</b> .....	<b>\$15.95</b>
Chicken wings marinated in secret recipe & roasted in the Tandoor	
<b>Taj Platter</b> .....	<b>\$17.95</b>
A combination of some of the above entrées	
<b>Mix Entrées</b> .....	<b>\$28.50</b>
5 item combination of the above entrées	

# MAINS

## CHICKEN (Murgh)

<b>Chicken Curry</b> .....	<b>\$18.50</b>
Traditional chicken curry	
<b>Chicken Makhaani (Mild)</b> .....	<b>\$18.50</b>
Boneless chicken cooked in a creamy sauce and garnished with crushed cashew nuts	
<b>Chicken Madras</b> .....	<b>\$18.50</b>
Boneless chicken cooked in a creamy masala sauce with crushed cashew & coriander	
<b>Chicken Tikka Masala</b> .....	<b>\$18.95</b>
Boneless chicken pieces roasted in Tandoor & cooked in spicy masala	
<b>Butter Chicken (Mild)</b> .....	<b>\$18.95</b>
Chicken marinated & roasted in Tandoor & cooked in creamy sauce with herbs & garnished with cashew nuts	
<b>Mango Chicken (Very Mild)</b> .....	<b>\$18.95</b>
Fillet of chicken cooked in a delicious mango sauce	
<b>Chicken Vindaloo (Hot!)</b> .....	<b>\$18.50</b>
Hot & spicy dish created for those who love the taste of Vindaloo	
<b>Chicken Saagwala</b> .....	<b>\$18.50</b>
Chicken cooked with spinach, herbs & spices	
<b>Chicken Jal Freji</b> .....	<b>\$18.50</b>
Chicken cooked with potatoes & tomatoes in a spicy masala sauce	
<b>Chicken (Murgh Special)</b> .....	<b>\$18.95</b>
Chicken with bone & boneless marinated & roasted in Tandoor & cooked in spicy creamy sauce with herbs	
<b>Chicken Do-Piazza</b> .....	<b>\$18.50</b>
Boneless chicken cooked with capsicum & onion based sauce	
<b>Chicken with Vegetables</b> .....	<b>\$18.95</b>
Boneless chicken cooked with vegetables in tomato & onion based sauce	

## BEEF

<b>Beef Curry</b> .....	<b>\$18.95</b>
Traditional beef curry	
<b>Beef Korma (Mild)</b> .....	<b>\$18.95</b>
Beef cooked in creamy sauce with crushed cashew nuts	
<b>Beef Jal Freji</b> .....	<b>\$18.95</b>
Beef cooked with potatoes & spicy tomato based sauce	
<b>Beef Vindaloo (Hot!)</b> .....	<b>\$18.95</b>
Hot & spicy dish created for those who love the taste of vindaloo	
<b>Mumbai Beef</b> .....	<b>\$18.95</b>
Beef cooked with capsicum & tomatoes with creamy sauce & herbs	
<b>Saag Beef</b> .....	<b>\$18.95</b>
Spinach & beef curry	
<b>Beef Madras</b> .....	<b>\$18.95</b>
Beef cooked in creamy masala sauce with crushed cashew nuts & coriander	
<b>Beef Do-Piazza</b> .....	<b>\$18.95</b>
Beef cooked with capsicum & onion based sauce	
<b>Beef with Vegetables</b> .....	<b>\$18.95</b>
Cooked with vegetables in tomato & onion based sauce	

## LAMB (Gosht)

<b>Lamb Curry</b> .....	<b>\$20.95</b>
Lamb cooked in tomato, yoghurt & onion with fresh ginger	
<b>Lamb Korma (Mild)</b> .....	<b>\$20.95</b>
Lamb cooked in creamy sauce with crushed cashew nuts	
<b>Lamb Do-Piaza</b> .....	<b>\$20.95</b>
Lamb cooked in marinated yoghurt & onion based sauce	
<b>Rogan Josh</b> .....	<b>\$20.95</b>
Specialty in Kashmir, lamb pieces cooked in tradition Kashmiri style	
<b>Saag Gosht</b> .....	<b>\$20.95</b>
Lamb blended to perfection with fresh green spinach & spices	
<b>Lamb Vindaloo (Hot!)</b> .....	<b>\$20.95</b>
Hot & spicy dish created for those who love the taste of vindaloo	
<b>Lamb Madras</b> .....	<b>\$20.95</b>
Lamb cooked in creamy masala sauce with crushed cashew nuts & coriander	
<b>Lamb Jal Freji</b> .....	<b>\$20.95</b>
Cooked with potatoes & spicy tomato based sauce	
<b>Lamb with vegetables</b> .....	<b>\$20.95</b>
Cooked with vegetables in tomato & onion based sauce	

## FISH (Machli)

<b>Fish Masala</b> .....	<b>\$19.95</b>
Fillets of fish cooked in traditional curry	
<b>Fish Vindaloo (Hot!)</b> .....	<b>\$19.95</b>
Fish fillets cooked in hot & spicy vindaloo sauce	
<b>Panjum Fish Curry (Mild)</b> .....	<b>\$19.95</b>
Boneless pieces of fish simmered in spiced creamy sauce & coconut milk	
<b>Fish Jal Freji</b> .....	<b>\$19.95</b>
Fish cooked with potatoes & tomatoes in spicy masala sauce	

## PRAWN (Jhinga)

<b>Prawn Masala</b> .....	<b>\$24.95</b>
Prawns cooked in a freshly ground spiced masala	
<b>Prawn Malabar (Mild)</b> .....	<b>\$25.95</b>
Prawns cooked in cream, peas, capsicum, sauce & coconut milk	
<b>Prawn Vindaloo (Hot!)</b> .....	<b>\$24.95</b>
Prawns cooked in hot & spicy vindaloo sauce	
<b>Kadai Prawn</b> .....	<b>\$25.95</b>
Prawns cooked with garlic, capsicum, onion & tomato based sauce	
<b>Prawn Saag</b> .....	<b>\$24.95</b>
Prawns cooked with fresh green spinach & spices	

## VEGETARIAN MAINS

<b>Malai Kofta</b> .....	<b>\$17.95</b>
Potato balls stuffed with sultanas & peas cooked in a cream based sauce	
<b>Mutter Paneer</b> .....	<b>\$17.95</b>
Home made cottage cheese & pea curry	
<b>Saag Paneer</b> .....	<b>\$17.95</b>
Cottage cheese & spinach curry	
<b>Potato Saag</b> .....	<b>\$17.95</b>
Spinach curry with potato	
<b>Potato &amp; Pea Curry</b> .....	<b>\$17.95</b>
<b>Mixed Vegetables</b> .....	<b>\$17.95</b>
Fresh garden vegetables prepared in herbs, tomatoes & onion	
<b>Dal Makhani</b> .....	<b>\$17.95</b>
Black Urad Pulse (lentils) cooked in butter with fresh ginger	
<b>Channa Masala</b> .....	<b>\$17.95</b>
Chick pea cooked in onion & tomato based sauce	
<b>Egg Curry</b> .....	<b>\$17.95</b>
Traditional egg curry	
<b>Potato &amp; Egg Curry</b> .....	<b>\$17.95</b>
Boiled eggs & potatoes cooked in creamy masala sauce with coriander	
<b>Dal Masala</b> .....	<b>\$17.95</b>
Black lentils cooked in spicy tomato based sauce with butter	
<b>Cheese Kofta</b> .....	<b>\$17.95</b>
Home made cottage cheese & potato balls cooked in creamy masala sauce	
<b>Vege Korma</b> .....	<b>\$17.95</b>
Mixed vegetables cooked with creamy sauce	
<b>Dal Fry</b> .....	<b>\$17.95</b>
Yellow lentils cooked in tomato & onion based sauce with herbs	
<b>Paneer Tikka Masala</b> .....	<b>\$19.95</b>
Cheese (Paneer) cooked with capcicum onions in tomato & onion based sauce	
<b>Paneer Butter Masala</b> .....	<b>\$19.95</b>
Paneer cooked with creamy Masala sauce	

## BASMATI RICE (Chawal)

<b>Plain Basmati Rice</b> .....	<b>Small \$4.95</b>	<b>Large \$5.95</b>
<b>Lamb Biryani</b> .....	<b>\$17.95</b>	
Basmati rice cooked with lamb, herbs & spices		
<b>Chicken Biryani</b> .....	<b>\$17.95</b>	
Basmati riced cooked with chicken, herbs & spices		
<b>Beef Biryani</b> .....	<b>\$17.95</b>	
Basmati rice cooked with beef, herbs & spices		
<b>Vegetable Biryani</b> .....	<b>\$17.50</b>	
Basmati rice cooked with mixed vegetables, herbs & spices		
<b>Kasmiri Pulao</b> .....	<b>\$17.50</b>	
Basmati rice cooked with mixed fruits & crushed cashew nuts		
<b>Jeera Rice</b> .....	<b>\$7.95</b>	
<b>Peas Pulao</b> .....	<b>\$8.95</b>	

## **FRESH BREAD** From Tandoor (earthen oven)

Varieties of traditional breads made from wholemeal & plain flour then baked in Tandoor.

<b>Naan (plain flour)</b> .....	<b>\$3.00</b>
<b>Roti (wholemeal flour)</b> .....	<b>\$3.00</b>
<b>Vegetable Paratha</b> .....	<b>\$4.95</b>
<b>Garlic Naan</b> with garlic .....	<b>\$3.95</b>
<b>Keema Naan</b> stuffed with mince .....	<b>\$4.95</b>
<b>Paneer Naan</b> .....	<b>\$4.95</b>
Filled with home made cottage cheese with a touch of spice	
<b>Naan Makhanni</b> .....	<b>\$3.00</b>
<b>Peshawari Naan</b> .....	<b>\$4.95</b>
filled with coconut & dried fruits	
<b>Cheese Naan</b> .....	<b>\$4.95</b>
<b>Cheese &amp; Spinach Naan</b> .....	<b>\$5.95</b>

## **SIDE DISHES**

<b>Punjabi Salad</b> .....	<b>\$6.40</b>
<b>Mixed Pickle</b> .....	<b>\$3.95</b>
<b>Banana Coconut</b> .....	<b>\$3.95</b>
<b>Mango Sweet Chutney</b> .....	<b>\$3.95</b>
<b>Tomato Onion</b> .....	<b>\$3.95</b>
<b>Plain Yoghurt</b> .....	<b>\$5.30</b>
<b>Pickles</b> Mango, Lime or Chilli.....	<b>Each \$3.95</b>
<b>Raita</b> Spiced home made yoghurt & cucumber .....	<b>\$5.95</b>

## **KIDS MEAL**

<b>Chicken Nuggets/Fish Fingers</b> served with chips plus drink .....	<b>\$10.95</b>
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## **COLD DRINKS**

<b>Lassi (sweet or salted)</b> Plain, Mango or Salted .....	<b>\$5.95</b>
<b>Coke/Lemonade/Diet Coke, Solo</b> .....	<b>\$3.50</b>
<b>Ginger Beer/Mineral Water</b> .....	<b>\$3.50</b>

## **HOT DRINKS**

<b>Indian Tea</b> .....	<b>\$3.95</b>
<b>Organic Tea</b> English breakfast/spice chai/darjeeling green/peppermint herbal.....	<b>\$4.50</b>
<b>Coffee</b> Cappuccino, Latte, Flat White, Long Black, Short Black, Espresso .....	<b>\$4.50</b>

## **DESSERTS**

<b>Gulab Jamun</b> .....	<b>\$6.50</b>
North Indian sweet made from homemade condensed milk, served in syrup	
<b>Guiab Jamun with Ice Cream</b> .....	<b>\$7.50</b>
<b>Mango Kulfi</b> Indian ice cream made with fresh mangoes.....	<b>\$7.50</b>
<b>Lychees and Ice Cream</b> .....	<b>\$7.50</b>
<b>Fruit Salad and Ice Cream</b> .....	<b>\$7.50</b>
<b>Rasmalai</b> Dessert made with cheese, milk and cardamon.....	<b>\$6.50</b>



## Dine in Banquet Meals

for four (4) or more



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### BANQUET No. 1

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**Entrées:** Papadams, Tomato and Onion or Mango Sweet Chutney

**Mains:** Chicken Makhani, Rogan Josh, Beef Jal Freji, Dal, Basmati Rice, Naan, Raita

**\$27.95 per head**



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### BANQUET No. 2

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**Entree:** Papadams, Tomato and Onion or Mango Sweet Chutney, Chicken Wings

**Mains:** Beef Korma, Chicken Vindaloo or Chicken Curry, Rogan Josh or Saag Gosht, Mixed Vegetables, Basmati Rice, Naan or Roti, Raita or Salad, Pickle

**Dessert:** Ice Cream - plain or toppings

**\$32.95 per head**



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### BANQUET No. 3

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**Entree:** Papadams, Tomato & Onion or Mango, Sweet Chutney, Pakoras or Samosas, Tandoori Chicken

**Mains:** Butter Chicken, Lamb Curry or Saag Gosht, Beef Vindaloo or Fish Masala, Veg Korma, Basmati Rice, Naan or Roti, Raita or Salad, Pickle or Chutney

**Dessert:** Guiab Jamun with Ice Cream

**\$39.95 per head**

## YOUR TASTE IS OUR PLEASURE

Catering available at generous discounts. Sorry no cheques accepted. 10% GST included in prices. Prices subject to change without notice.

Corkage \$2 per person. Takeaway containers for leftover food 50c per container.

*10% surcharge may be applied on public holidays.*

**Thank you for your patronage**

**[www.tajtandoori.com.au](http://www.tajtandoori.com.au)**