

VEGETARIAN MAINS

Malai Kofta (*Does Contain Gluten)	\$19.50
Potato balls stuffed with sultanas & peas cooked in a cream based sauce	
Mutter Paneer (GF)	\$19.95
Home made cottage cheese & pea curry	
Saag Paneer (GF) Cottage cheese & spinach curry	\$19.95
Potato Saag (GF) Spinach curry with potato	\$19.50
Potato & Pea Curry (GF)	\$19.50
Mixed Vegetables (GF)	\$19.50
Fresh garden vegetables prepared in herbs, tomatoes & onion	
Dal Makhani (GF)	\$19.50
Black Urad Pulse (lentils) cooked in butter with fresh ginger	
Channa Masala (GF)	\$19.50
Chick pea cooked in onion & tomato sauce	
Egg Curry (GF) Traditional egg curry	\$19.50
Potato & Egg Curry (GF)	\$19.50
Boiled eggs & potatoes cooked in creamy masala sauce with coriander	
Dal Masala (GF)	\$19.50
Black lentils cooked in spicy tomato based sauce with butter	
Cheese Kofta (*Does Contain Gluten)	\$19.50
Home made cottage cheese & potato balls cooked in creamy masala sauce	
Vege Korma (GF)	\$19.50
Mixed vegetables cooked with creamy sauce	
Dal Fry (GF)	\$19.50
Yellow lentils cooked in tomato & onion based sauce with herbs	
Paneer Tikka Masala (GF)	\$20.95
Cheese (Paneer) cooked with capsicum onions in tomato & onion based sauce	
Paneer Butter Masala (GF)	\$20.95
with creamy Masala sauce	
Kadai Paneer (GF)	\$21.95
Onion, capsicum, garlic, ginger, touch of cream	
BASMATI RICE (Chawal)	
Plain Basmati Rice	Sml \$5.50 Lge \$6.50
Lamb Biryani (Extra raita \$2.00)	\$23.95
Basmati rice cooked with lamb, herbs & spices	
Chicken Biryani (Extra raita \$2.00)	\$21.95
Basmati rice cooked with chicken, herbs & spices	
Beef Biryani (Extra raita \$2.00)	\$22.95
Basmati rice cooked with beef, herbs & spices	
Vegetable Biryani (Extra raita \$2.00)	\$20.95
Basmati rice cooked with mixed vegetables, herbs & spices	
Kasmiri Pulao	\$18.50
Basmati rice cooked with mixed fruits & crushed cashew nuts	
Jeera Rice	\$8.95
Peas Pulao	\$9.95
Lemon Rice	\$9.95

FRESH BREAD

From Tandoor (earthen oven): varieties of traditional breads made from wholemeal & plain flour then baked in Tandoor.	
Naan (plain flour)	\$4.00
Roti (wholemeal flour)	\$4.50
Vegetable Paratha	\$6.00
Garlic Naan with garlic	\$4.95
Keema Naan stuffed with mince	\$6.00
Paneer Naan	\$6.00
Filled with home made cottage cheese with a touch of spice	
Naan Butter	\$4.50
Peshawari Naan filled with coconut & dried fruits	\$6.00
Cheese Naan	\$6.50
Cheese & Garlic Naan	\$6.95
Cheese & Spinach Naan	\$6.95

SIDE DISHES

Punjabi Salad	\$10.00	Mixed Pickle	\$3.95
Banana Coconut	\$4.50	Mango Sweet Chutney	\$3.95
Tomato Onion	\$4.50	Plain Yoghurt	\$5.95
Onion Salad			\$5.00
Pickles Mango, Lime or Chilli		Each	\$3.95
Raita Spiced home made yoghurt & cucumber			\$6.50

DRINKS

Lassi (sweet or salted) Plain, Mango or Salted	\$6.50
Coke/Lemonade/Diet Coke/Solo	\$4.00
Ginger Beer/Mineral Water	\$5.50

DESSERTS

Gulab Jamun	\$7.50
North Indian sweet made from homemade condensed milk, served in syrup	
Rasmalai	\$7.95
Mango Kulfi	\$7.50
Indian ice cream made with fresh mangoes	

YOUR TASTE IS OUR PLEASURE

Prices subject to change. Catering available at generous discounts.
Sorry no cheques accepted. 10% GST included in prices.
Prices subject to change without notice.
10% surcharge may be applied on public holidays.

Thank you for your patronage



Taj Tandoori

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- EST - 2008 -



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TO START WITH

Papadams 4 per serve	\$3.95
Vegetable Samosas 2 per serve	Full Serve \$9.50 Half Serve \$5.00
Mashed potatoes, green peas & spices filled into a pyramid shaped dough, crisp fried & served with home made fresh mint chutney	
Keema Samosas 2 per serve	Full Serve \$10.50 Half Serve \$5.50
Spiced minced lamb wrapped in a triangular home made pastry	
Pakorras 4 per serve	Full Serve \$9.50 Half Serve \$5.00
Spinach & onion battered in pea flour	
Onion Bhaji served with mint sauce	\$9.50
Aloo Tikki Chaat	\$10.50
Mashed potato patty mixed with coriander, onion, yoghurt and spices, deep fried in oil	
Paneer Pakoda	\$11.50
Indian Paneer & cheese cubes fried in chickpea flour	
Samosa Chaat	\$11.95
Samosa mixed with chickpeas, onions, yogurt, coriander, tamarind & mint sauce	
Papdi Chaat	\$11.50
Potato crisps deep fried and garnished with potatoes, onions, chickpeas, yogurt, mint sauce & tamarind	
Chilli Paneer	\$16.50
Paneer mix with onions, capsicums, chilli, garlic & Chinese sauces	

FROM THE EARTHEN OVEN TANDOOR

Tandoori Chicken	Full Serve \$22.50 Half Serve \$13.50
Marinated in yoghurt with various spices	
Chicken Tikka 4 per serve	\$16.50
Boneless subtly marinated overnight in rare spices from the spice box of the Master Chef & done to perfection in the Tandoor	
Lamb Cutlets	\$22.95
Marinated in fresh yoghurt with various spices	
Seekh Kebab	\$17.95
Tender minced lamb with fresh herbs & roasted in the Tandoor	
Chicken Wings	\$17.50
Chicken wings marinated in secret recipe & roasted in the Tandoor	
Chicken 65 (Med-Hot)	\$17.50
Deep fried chicken with egg, cumin, mustard seeds & dipping sauce	
Chilli Chicken	\$17.50
Battered crisp fried tossed with capsicum, onion & Chinese sauces	
Taj Platter	\$19.95
1x veg samosa 1x keema samosa, 2x pakoras, 3x chicken wings	
Mix Entrée for 2	\$15.50
1x veg samosa 1x chicken tikka & lamb seek kebab	
Mix Entrée for 4	\$28.95
1x keema samosa, 2x pakoras, ½ tandoori chicken, 2x chicken wings & lamb seek kebab	
Amritsari Fish	\$19.95
Fish fillets marinated in gram flour & fried	

CHICKEN (Murgh) Gluten Free

Chicken Curry Traditional chicken curry	\$21.95
Chicken Makhaani (Mild)	\$21.95
Boneless chicken cooked in a creamy sauce with crushed cashew nuts	
Chicken Madras	\$21.95
Boneless chicken cooked in a creamy masala sauce with crushed cashew & coriander	
Chicken Tikka Masala	\$21.95
Boneless chicken pieces roasted in Tandoor & cooked in spicy masala	
Butter Chicken (Mild)	\$21.95
Chicken marinated & roasted in Tandoor & cooked in creamy sauce with herbs garnished with cashew nuts	
Mango Chicken (Very Mild)	\$21.95
Fillet of chicken cooked in a delicious mango sauce garnished with cashew nuts	
Chicken Vindaloo (Hot)	\$21.95
Hot & spicy dish created for those who love the taste of Vindaloo	
Chicken Saagwala	\$21.95
Chicken cooked with spinach, herbs & spices	
Chicken Jal Freji	\$21.95
Chicken cooked with potatoes & tomatoes in a spicy masala sauce	
Chicken (Murgh Special)	\$21.95
Chicken with bone & boneless marinated & roasted in Tandoor & cooked in spicy creamy sauce with herbs	
Chicken Do-Plaza	\$21.95
Boneless chicken cooked with capsicum & onion based sauce	
Kadai Chicken	\$22.50
Boneless chicken with onion, capsicum, garlic, ginger, touch of cream	
LAMB (Gosht) Gluten Free	
Lamb Curry	\$23.95
Lamb cooked in tomato, yoghurt & onion with fresh ginger	
Lamb Korma (Mild)	\$23.95
Lamb cooked in creamy sauce with crushed cashew nuts	
Lamb Do-Plaza	\$23.95
Lamb cooked in marinated yoghurt & onion based sauce	
Rogan Josh	\$23.95
Specialty in Kashmir, lamb pieces cooked in tradition Kashmiri style	
Saag Gosht	\$23.95
Lamb blended to perfection with fresh green spinach & spices	
Lamb Vindaloo (Hot)	\$23.95
Hot & spicy dish created for those who love the taste of vindaloo	
Lamb Madras	\$23.95
Lamb cooked in creamy masala sauce with crushed cashew nuts & coriander	
Lamb Jal Freji	\$23.95
Cooked with potatoes & spicy tomato based sauce	
Lamb with Vegetables	\$23.95
Cooked with vegetables in tomato & onion based sauce	

GOAT Gluten Free

Goat Curry / Vindaloo	\$24.95
BEEF Gluten Free	
Beef Curry Traditional beef curry	\$22.50
Beef Korma (Mild)	\$22.50
Beef cooked in creamy sauce with crushed cashew nuts	
Beef Jal Freji	\$22.50
Beef cooked with potatoes & spicy tomato based sauce	
Beef Vindaloo (Hot)	\$22.50
Hot & spicy dish created for those who love the taste of vindaloo	
Mumbai Beef	\$22.50
Beef cooked with capsicum & tomatoes with creamy sauce & herbs garnished with cashew nuts	
Saag Beef Spinach & beef curry	\$22.50
Beef Madras	\$22.50
Beef cooked in creamy masala sauce with crushed cashew nuts & coriander	
Beef Do-Plaza	\$22.50
Beef cooked with capsicum & onion based sauce	
Beef with Vegetables	\$22.50
Cooked with vegetables in tomato & onion based sauce	

FISH (Machli) Gluten Free

Fish Masala	\$23.50
Fillets of fish cooked in traditional curry	
Fish Vindaloo (Hot)	\$23.50
Fish fillets cooked in hot & spicy vindaloo sauce	
Panjum Fish Curry (Mild)	\$23.50
Boneless pieces of fish simmered in spiced creamy sauce & coconut milk	
Fish Jal Freji	\$23.50
Fish cooked with potatoes & tomatoes in spicy masala sauce	
PRAWN (Jhinga) Gluten Free	
Prawn Masala	\$23.95
Prawns cooked in a freshly ground spiced masala	
Prawn Malabar (Mild)	\$24.50
Prawns cooked in cream, peas, capsicum, sauce & coconut milk	
Prawn Vindaloo (Hot)	\$23.95
Prawns cooked in hot & spicy vindaloo sauce	
Kadai Prawn	\$24.95
Prawns cooked with garlic, capsicum, onion & tomato based sauce	
Prawn Saag	\$23.95
Prawns cooked with fresh green spinach & spices	