

## VEGAN & VEGETARIAN MENU

### STARTERS

<b>Vegan Pakora</b> <i>Deep fried to perfection with gram flour</i>	5.50
<b>Vegan Samosa (3)</b> <i>Savoury indian pastry served with chickpeas</i>	6.25
<b>Aloo Ghana Poori (3)</b> <i>Fluffy indian pancake served with potatoes &amp; chickpeas</i>	5.25
<b>Garlic Mushroom Poori (3)</b> <i>Fluffy indian pancake served with mushrooms</i>	5.50
<b>Aloo Tikki</b> <i>A small savoury cake or patty made from mashed potatoes served with fruit sauce &amp; tamarind sauce</i>	5.75
<b>Vegan Chik'n Pakora (5)</b> <i>Vegan chik'n deep fried to perfection</i>	6.50
<b>Tofu Pakora (5)</b> <i>Tofu fried with gram flour to perfection</i>	5.25
<b>Vegan Haggis Pakora (3)</b> <i>Vegan haggis mixed with potatoes</i>	5.75
<b>Vegan Platter</b> <i>Chik'n pakora, samosa, aloo tikki, vegan haggis pakora, veg pakora on bed of channa with tamarind sauce and fruit sauce</i>	19.50

### MAIN COURSE

<b>Daal Makhani (2)</b> <i>Lentils tempered with garlic &amp; ginger and whole cumin seeds</i>	11.75
<b>Saag Paneer (2) (6)</b> <i>Homemade cottage cheese cooked in spinach with a hint of Cream</i>	11.75
<b>Aloo Saag Bhoona (6)</b> <i>Potatoes and spinach cooked in a rich Bhoona sauce</i>	11.75
<b>Aloo Ghana Kumba</b> <i>Potatoes &amp; tangy chickpeas with mushrooms simmered in a succulent bhoona</i>	11.75
<b>Amritsari Ghoolay</b> <i>Chickpeas cooked with onions, tomato in a flavoursome masala tarka</i>	11.75
<b>Aloo Gobi</b> <i>Potato and cauliflower tossed with ginger, tomatoes</i>	11.75
<b>Bombay Potatoes</b> <i>Cubed potatoes cooked in Indian dry spicy sauce.</i>	11.75
<b>Mushroom Bhaji</b> <i>Mushrooms sauteed in a flavoursome curry sauce</i>	11.75
<b>Bhindi Dopiaza</b> <i>Okra cooked with onions</i>	11.75
<b>Tarka Daal</b> <i>Wholesome lentils, fried onions &amp; tomatoes</i>	11.75
<b>Baingan Aloo</b> <i>Aubergine &amp; potatoes simmered in a spicy sauce</i>	12.75
<b>Vegan Biryani (5) (Veg/Vegan Chik'n /Tofu)</b> <i>Simmered In a Savoury Rice, Served With Separate Curry Sauce</i>	12.75
<b>Vegan Chik'n Ceylonese Korma (5)</b> <i>Chik'n Cooked With Vegan Cream &amp; Coconut cream</i>	13.50
<b>Vegan Chik'n Komal Patia (5)</b> <i>Chik'n Cooked With Vegan Cream &amp; Patia Sauce</i>	13.50
<b>Vegan Taj Special Curry (1) (5)</b> <i>Vegan Chik'n &amp; tofu in coconut based Taj special sauce</i>	14.50

## EARLY BIRD MENU

Tuesday - Sunday | 3 pm to 5 pm

£13 per person

### STARTERS (Choose one)

<b>Vegetable Pakora</b>	<b>Poori (2) (3) (4)</b>
<b>Chicken Pakora</b>	<i>Choose Fillings From Chicken Masala/ Tangy Prawns / Garlic Mushrooms.</i>
<b>Haggis Pakora (3)</b>	<b>Tapka Chicken (3)</b>
<b>Mixed Pakora (3)</b>	<i>Chicken breast pieces lightly battered and cooked in chefs own sweet chilli sauce.</i>
<b>Haddock Pakora (7)</b>	<b>Jaat -Paat (2)</b>
<b>Tofu Pakora (5)</b>	<i>Chicken drumsticks on the bone honey sauce</i>
<b>Vegan Samosa (3)</b>	
<b>Honey Chicken (12)</b>	
<i>Chicken fillets tossed in honey sauce</i>	

### MAIN COURSE (Choose one)

Main courses available in **Chicken, Lamb, Veg or Paneer**

**Mixed Vegetable Bhoona**  
*Mixed Vegetables in a Bhoona Base Sauce*

**Komal Patia (2)**  
*A light smooth creamy sauce with a twist of sweet n sour*

**Butter Chicken (1) (2)**  
*Chicken in Tomato, Honey & Cream*

**Aloo Ghana Kumba**  
*Potatoes, Chickpeas And Mushrooms*

**Chicken / Lamb Korma (2)**  
*Choose From (Mirchi, Garlic Sweet Chilli, Shahi Bahar & Kashmiri)*

**Karahi Bhoona**  
*Choose From Lamb, Chicken, Beef Or Veg)*  
*A host of spice sautéed in abundance of peppers & onions*

**Chicken Masala (2)**  
*Garlic, ginger, cumin, sliced peppers & onions in homemade yoghurt sauce*

**Saag (Chicken, Lamb Or Veg) (6)**  
*Spinach leaves stewed with mustard leaves & pot cooked*

**South Indian Garlic Chicken (2)**  
*Cooked with fresh garlic, green chillies and a hint of coriander in chefs own special spicy sauce.*

**Tarka Daal (v. Vg)**  
*Yellow lentils with fried onions and tomatoes*

**Mohan**  
*A medium/hot form of curry with a garlic base tossed with red onion and fresh ginger strips.*

**Hiran (2) (5)**  
*Garlic based Masala sauce, infused with sweet chilli sauce, a dash of cream and a touch of soya sauce.*

**Chicken Or Lamb Curry**  
*The Original Classic On Which The Taj Empire Was Born*

**Rogan Josh (1) (2)**  
*A fusion of tomatoes, cream, nuts & host of spices*

### SUNDRIES (Choose one)

<b>Pilau Rice</b>	<b>Plain Naan (3)</b>
<b>Boiled Rice</b>	<b>Roti (3)</b>
<b>Chips</b>	<b>Chapati (3)</b>

# Taj

Bar & Kitchen



## NIBBLES

<b>Poppadom</b>	0.95
<b>Spiced Onions</b>	1.50
<b>Mango Chutney</b>	1.50
<b>Mixed Pickle [6]</b>	1.50
<b>Raita [2]</b>	1.50

## STARTERS

### PAKORA SELECTION

<b>Vegetable Pakora</b>	5.50
<b>Mushroom Pakora</b>	5.50
<b>Cauliflower Pakora</b>	5.25
<b>Paneer Pakora [2]</b>	5.25
<b>Haddock Pakora [7]</b>	5.95
<b>Chicken Breast Pakora</b>	5.95
<b>Haggis Pakora</b>	6.25
<b>Halloumi Fritters</b>	5.95
<b>Mixed Pakora [3]</b>	6.25

Vegetable, chicken and haggis

### POORI SELECTION

<b>Ghanna Pori [3]</b>	5.25
<b>Chicken Pori [2] [3]</b>	5.75
<b>Prawn Pori [3] [4]</b>	5.95
<b>Garlic Mushroom [2]</b>	5.50

<b>Samosa [2] [3]</b>	6.25
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Lamb Mince or Vegetable. Served with curried chickpeas.

<b>Aloo Tikki</b>	5.75
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A small savoury cake or patty made from mashed potatoes served with fruit sauce & tamarind sauce

<b>Onion Bhaji</b>	5.75
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Fried crispy sliced onions in a special batter.

<b>Honey Chicken [12]</b>	6.25
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Chicken fillets tossed in honey sauce

<b>Tapka Chicken [3]</b>	6.50
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Chicken breast pieces lightly battered and cooked in chefs own sweet chilli sauce.

<b>Jaal-Paal [2]</b>	6.75
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Chicken drumsticks on the bone

## TANDOORI SELECTION

All tandoori mains are served with light curry sauce and rice

	STARTER	MAINS
<b>Chicken Tikka [2]</b>	5.75	15.95
<b>Tandoori Chicken [2]</b> ( On the bone )	6.25	16.95
<b>Garlic Chicken Tikka [2]</b>	5.75	16.95
<b>Lamb Ghops</b>	7.95	17.95
<b>Lamb Tikka [2]</b>	7.95	17.95
<b>Seekh Kebab</b>	6.75	16.95
<b>Paneer Tikka [2]</b>	5.50	15.95

## ORIGINAL TAJ FAVOURITES

<b>Chicken Breast</b>	12.50	<b>Lamb</b>	13.95
<b>Chicken Tikka [2]</b>	12.95	<b>Lamb Tikka [2]</b>	14.25

### Punjabi Special

A thick sauce containing authentic punjabi spices, fresh green peppers, mushrooms, fried onions and tomatoes.

### Komal Patia [2]

A light smooth creamy sauce with a twist of sweet n sour

### Chasni

Piquent sweet and tangy sauce Taj's favourite

### Hiran [2] [5]

Garlic based Masala sauce, infused with sweet chilli sauce, a dash of cream and a touch o soya sauce.

### Mohan

A medium/hot form of curry with a garlic base tossed with red onion and fresh ginger strips.

### Desie [2]

Fresh garlic, black pepper, tomatoes, creamy patia sauce with a hint of fresh coriander.

### Chilli

Taj special chilli sauce with fresh garlic, spring onions, green chillies, coriander and jeera.

### Begum Bahar [1]

Infused with minced lamb, spices, nuts and cooked with a touch of herbs.

### Nawabi Pasanda [1] [2]

Infused with spices and yoghurt. a mild sauce with ground cashew nuts and raisins.

### Tandoori Makhani Masala [1] [2]

Cooked with a mild sauce with onions, tomatoes and ground cashew nuts

### Jalli

Potatoes & Tomatoes tossed with fresh spices, coated in our very own Staff Sauce, served best with lamb.

### Kutti Mitti [2]

Our Taj Style chilli sauce, on a bed of fresh garlic & ginger infused with Patia sauce and a dabble of cream to ensure a tangy but nippy taste.

### Garlic Sweet Chilli Korma [2]

Taj's own sweet and spicy Korma

### Shahi Bahar Korma [1] [2]

Original Taj's creamy and nutty korma

	STARTER	MAINS
<b>King Prawn Tikka [4]</b>	8.95	19.95
<b>Tandoori Salmon [7]</b>	8.95	18.95
<b>Indian Surf &amp; Turf [2] [4] [7]</b>		19.95
		<i>King prawn, salmon &amp; chicken tikka</i>
<b>Tandoori Mixed Grill [2] [4]</b>		21.95
		<i>Lamb tikka, chicken tikka, beef fillet, King prawn &amp; seekh kebab.</i>

## SPECIALITY DISHERS

<b>Prawn [4]</b>	12.50	<b>Mix Vegetables</b>	11.75
<b>King Prawn [4]</b>	16.95	<b>Panner [2]</b>	11.50

### Saag [2] [6]

Spinach leaves stewed with mustard leaves & pot cooked

### Malaidar [2] [6] New!

Spinach puree simmered with green chilli , garlic & fresh cream

### Pardesi [6] New!

Spinach puree , diced onions , garlic & mushrooms

### Desi Jalfrezi [2] New!

Peppers, onions, tomatoes & fresh green chillies

### Creamy Jalfrezi [1] [2] New!

Ginger, garlic, crunchy almonds, cashew nuts, sultanas & coconut cream

### Masala [2] New!

Garlic, ginger, cumin, sliced peppers & onions, in homemade yoghurt sauce

### Creamy Masala [2] New!

Creamy and mild verion of masala

### Bhoona New!

Rich and condensed tomato base sauce

### Karahi Bhoona New!

A host of spice sautéed in abundance of peppers & onions

### Dopyaza New!

Double tempered with onions

### Jalandhri [2] [6] New!

Ginger, garlic, onion, peppers, coconut cream & green chillies

### Rogan Josh [1] [2] New!

A fusion of tomatoes, cream , nuts & host of spices

### South Indian Garlic Chilli New!

Hot dish with garlic & green chilli, slight twist of sweet & sour

### Jaipuri New!

Fusion of diced peppers, onions, ginger, garlic, green chillies & a touch of coconut

### Achari [6] New!

Spicy dish with added indian pickles, ginger, peppers & onions

### Kerela Chilli

Sweet and tangy sauce,black pepper ,coconut cream & green Chillies

### Dhansac New!

Subtle blend of dal, garlic & onion sauce

### Pasanda [1] [2] New!

Cooked with cream, yoghurt & nut powder

### Biryani

Your choice simmered in a savoury rice, served with curry sauce

### Korma [2] New!

A sumptuously creamy sauce  
- Muglai (creamy)  
- Ceylonese (coconut)  
- Shakuti (spicy)  
- Kashmiri (fruity)

## GONNOISSEUR'S CHOICE

<b>Bengali Prawn Curry [4]</b>	17.50
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King Prawns Cooked with Sauce Made With Onions, Tomatoes & Curry Leaves

<b>King prawn Malabari [2] [4] <span>New!</span></b>	18.50
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King Prawn Sautéed In A Medium Sauce With A Hint Of Coconut Milk & cream

<b>Butter Chicken [1] [2] <span>New!</span></b>	14.95
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Chicken Tikka In Tomato, Honey & Cream

<b>Slow Cooked Beef Madras [2]</b>	14.50
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Scottish Beef Cooked In A Hot Sauce With Mushrooms, Green Cardamom & Yoghurt Garnish

<b>Lamb Sharab Masti</b>	14.95
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Lamb Cooked In A Garlic & Ginger, sliced Peppers, onion, green chilli & red wine

<b>Lamb Desi</b>	15.25
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Lamb On The Bone with potatoes

<b>Tandoori Taj Special Curry [2] [4]</b>	16.95
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A trio of chicken tikka, beef fillet, king prawns cooked in our original curry sauce.

<b>Taj's Special Biryani [2] [4]</b>	18.95
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Chef's own creation. Basmati rice with a mix of lamb, prawn and chicken tikka cooked stir-fry style in wok with garlic pickle and hot chilli sauce. Served with curry sauce.

## RICE / NAAN / SUNDRIES

<b>Pilau Rice</b>	3.95
<b>Boiled Rice</b>	3.50
<b>Mushroom Rice</b>	4.25
<b>Onion &amp; Coriander Rice</b>	4.50
<b>Spiced Rice</b>	4.50
<b>Lemon Rice</b>	4.50

<b>Ghapati [3]</b>	1.25
<b>Tandoori Ghapati [3]</b>	1.50
<b>Garlic Chapati [3]</b>	1.75
<b>Plain Paratha [3]</b>	3.50
<b>Vegetable Paratha [3]</b>	3.75
<b>Mince Paratha [3]</b>	4.50
<b>Fries</b>	2.75
<b>Masala Fries</b>	3.50

<b>Plain Nan [3]</b>	3.95
<b>Peshwari Nan [1] [2] [3]</b>	4.25
<b>Chilli Nan [3]</b>	4.25
<b>Garlic Nan [3]</b>	4.50
<b>Garlic Goriander Nan [3]</b>	4.50
<b>Garlic Cheese Nan [2] [3]</b>	4.95
<b>Cheese Nan [2] [3]</b>	4.95
<b>Keema Nan [3]</b>	4.95