

Taj was first opened in the Summer of 1981. Then named, Taj Tandoori, it was helmed by Rabinder Singh Uppal and Gurdish Singh Uppal supported by their wives Deisho and Rani respectively.

The establishment has been on the Main Street of Prestwick for 40 years now, making it the longest family-owned restaurant in the town's history.

Our loyal chefs have been committed to create new and innovative dishes, but also to refine and perfect the old classics. Without their expertise we would not be renowned for our food.

Although much has changed, our goal remains the same. We shall continue to offer incredible Indian cuisine just as we have for those four decades, with the quality being unmatched in that time.

Welcome to Taj Bar & Kitchen

appetizers & starters

- Samosa** 
Meat or vegetable. Served with curried chickpeas.
- Alo Tike** (spiced potato fritters) 
- Channa Poori** 
- Chicken Poori** 
- Prawn Poori** 
- Onion Bhaji** 
Fried crispy sliced onions in a special batter.

- 6.70 **Tapka Chicken**  7.70
Chicken breast pieces lightly battered and cooked in ginger, garlic, fresh coriander and a touch of green chilli with chefs own sweet chilli sauce.
- 6.70
- 6.70 **Garlic Mushrooms**  5.75
- 6.90 **Spiced Mushrooms**  5.75
- 6.90 **Poppadom Basket & Chutneys**  4.90
- 6.70 **Raita**  4.25
- Mixed Pickle** 1.90

pakora

- Vegetable Pakora**  5.50
Chopped mixed vegetables battered in gram flour and spices.
- Palak Pakora** (Spinach Leaves)  6.70
- Mushroom Pakora**  6.70
- Cauliflower Pakora**  6.90
- Paneer Pakora**  6.90
Indian cottage cheese.
- Mixed Vegetable Pakora**  6.90
Mushroom, cauliflower, palak
- Machi Masala Pakora** 7.25
Fish with a hint of fresh coriander and green chillies

- 6.90 **Chicken Pakora** 6.90
Shredded chicken, marinated in spicy Indian batter & deep fried
- 6.70 **Chicken Breast Pakora** 7.90
- 6.70 **Chicken Tikka Pakora** 7.90
- 6.90 **Mixed Pakora** 6.95
Mushroom, chicken and haggis.
- 6.90 **Haggis Pakora** 6.90
- 6.90 **Honey Chicken Pakora NEW** 7.90
Chicken fillets in pakora batter tossed in homemade honey sauce & sprinkled with sesame seeds, spring onion and coriander.

ALLERGENS & PREFERENCE



Contains gluten
Suitable for vegetarians
Suitable for vegans
Contains nuts



Contains dairy
Contains egg
Hot
Extra Hot

Special Dietary Requirements

If you have any special dietary requirements, allergies or intolerances please let us know when taking your order & we will be happy to meet your needs.

We handle nuts in our kitchen, so some traces may be found in your food but we take every precaution to avoid this.

All our prices are inclusive of the current VAT rate.

tandoori starters

from our traditional clay oven & charcoal grill

Seekh Kebab E	6.90	Spicy Chicken Wings D	6.90
Jaat-Paat D	6.90	Lamb Chops	7.90
Chicken drumsticks on the bone		Venison Tikka D	8.90
Special Jaat-Paat D	7.90	Tandoori Mixed Grill E D	8.90
Chicken drumsticks tossed in honey sauce, fresh garlic & spring onions.		Lamb, chicken, beef fillet, & seekh kebab.	
Chicken Tikka D	6.90	Monkfish Tikka	8.80
Tandoori Chicken (On the bone) D	7.90	Tandoori Salmon	8.80
		King Prawn Tikka	8.90

platters for dhabing

Ideal for sharing between 2-4 people.

TAJ COMBO **D**

for 2 people - 16.95, for 4 people - 29.95

Alo Tikie, Chicken Breast Pakora, Machi Masala Pakora, Lamb Chops, Garlic Chicken Tikka and Jat-Paat.

TANDOORI TASTER **D**

for 2 people - 18.95, for 4 people - 34.90

Beef Fillet, Lamb Chops, Chicken Tikka, Lamb Tikka, Venison Tikka and Chicken Ginger Tikka.

VEGETARIAN PLATTER **D**

for 2 people - 12.95, for 4 people - 25.90

Cauliflower Pakora, Mushroom Pakora, Onion Bhaji, Paneer Pakora, Spinach Pakora and Samosa.

TAJ PLATTER **D**

for 2 people - 15.95, for 4 people - 28.90

Chicken Tikka, Chicken Wings, Seekh Kebab, with a mix of Chicken, Machi Masala and Haggis Pakora

SEAFOOD PLATTER

for 2 people - 19.95, for 4 people - 37.90

King Prawn Tikka, Monkfish Tikka, Salmon Tikka, Prawn Poori, with a mix of Prawn and Machi Masala Pakora.

PAKORA PLATTER

for 2 people - 14.95, for 4 people - 27.90

Chicken, Vegetable, Palak, Mushroom, Cauliflower, Machi Masala & Haggis Pakora.

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Tiffins are traditionally described as a "light meal" meaning that our Tiffin dishes are more a Tapas style of dining!
We recommend to have 2-4 Tiffin's between 2 people.

	Tiffin	Full		Tiffin	Full
Chicken Breast	7.25	12.75	Beef	7.55	12.75
Chicken Tikka (breast)	7.25	12.75	Beef Fillet	8.90	17.25
Lamb (tender)	7.90	13.75	Mixed Grill	8.90	16.75
Lamb Tikka	7.95	13.95	Vegetarian	6.50	10.95
Prawn	6.95	11.95	Paneer	6.90	12.70
King Prawn	9.75	16.75	Monkfish Tikka	8.50	15.75

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Butter Chicken

A buttery sauce with tandoori masala, cream and a hint of fresh lemon.

Jaipuri

A dry form of curry with tandoori masala, green peppers, mushrooms, fried onions and tomatoes.

Punjabi Special

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

Bhoona

A rich flavoursome condensed sauce of onions and tomatoes infused with fresh garlic, ginger and spices.

Komal Patia

Patia sauce with an abundance of fresh cream, giving a pleasant creamy sweet and sour taste.

Rogan Josh

A classic dish with loads of flavour prepared with onions, tomato tarka and a host of Indian spices.

Chasni

Sweet and sour sauce

Balti

Freshly chopped green chillies, spring onions, coriander and tarka of North Indian spices.

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Mild curry cooked with ground coconut and fresh cream, each with its own distinctive flavour

Korma

Prepared with fresh cream and ground coconut.

Mirchi Korma

Cooked with cream and a hint of green chillies.

Garlic Sweet Chilli Korma

Cooked with a hint of garlic and chefs own sweet chilli sauce.

Shahi Bahar Korma

Prepared with ground coconut, fresh cream, cashew nuts and almond flakes.

Kashmiri Korma

Prepared with fresh cream and fruit, either pineapple, banana or both

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Hiran

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

Mohan

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

Manchurian

Chefs own sweet chilli and hot chilli sauce with a delicate touch of soya sauce.

Singlore

A dry form of curry with honey, spices, fresh coriander and spring onion.

Desie

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.

Jeera

Prepared with jeera, fresh coriander, ginger, garlic, spring onions, mushrooms, green peppers, in a tomato based sauce.

Achari

A spicy curry cooked with Indian mixed pickle.

Begum Bahar

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

Nawabi Pasanda

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

South Indian Garlic Chilli

Cooked with fresh garlic, green chillies and a hint of coriander in chefs own special spicy sauce.

Tani

Prepared with honey and mango sauce with a touch of special aromatic herbs.

Tapka

Ginger, garlic, fresh coriander with a touch of green chilli served with chefs own sweet chilli sauce.

Tandoori Makhani Masala

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

North Indian Garlic Chilli

Fresh garlic cooked with hot chilli and sprinkle of our very own homemade chilli garlic pickle sauce.

Jatti

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

Kutti Mitti

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.

Rajasthani NEW

A medium dish full of flavours cooked with tamarind and coconut milk in chefs special sauce.

All curries can be served Madras 1.00  , Vindaloo 1.50   , Phaal 2.00    

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Each tandoori dish is marinated in fresh garlic, ginger and special spices for its own unique taste and expertly cooked in our traditional clay oven, accompanied with pilau rice & curry sauce.

Choose your own sauce 2.00 surcharge.

King Prawn Tikka	19.95	Lamb Chops	17.90
Tandoori Salmon	18.95	Lamb Tikka 	17.95
Monkfish Tikka	18.95	Venison Tikka Shashlik	21.95
Tandoori Chicken (On the bone) 	15.95	Marinated overnight in blend of spices and red wine, with peppers, onions and mushrooms. Served with venison sauce	
Chicken Tikka 	14.95	Sheesh Kebab Turkish (Fillet Steak) 	19.90
Chicken Tikka Achari 	15.95	Paneer Tikka Shashlik  	14.95
Marinated in mixed pickle		Soft, tender chunks of Indian Cottage cheese coated in spiced yoghurt marinade and barbecued with onions and peppers	
Chicken Garlic Tikka 	15.95	Tandoori Mixed Grill  	18.90
Chicken Ginger Tikka 	15.95	Lamb tikka, chicken tikka, beef fillet, King prawn & seekh kebab.	
Chicken Tikka Shashlik 	15.95		

biryanis

Prepared with rice and spices and served with our own traditional curry sauce. Choose your own sauce 2.00 surcharge

Chicken Breast	15.45
Chicken Tikka 	15.45
Lamb (tender)	16.45
Lamb Tikka 	16.75
King Prawn	19.35
Beef	15.25
Beef Fillet 	19.95
Mixed Grill 	19.40
Vegetarian  	14.45

taj specialis


Taj Special Curry	13.95
A trio of chicken, beef & prawn cooked in a medium sauce.	
Tandoori Taj Special Curry 	15.95
A trio of chicken tikka, beef fillet, king prawns cooked in our original curry sauce.	
Taj Special Biryani 	17.50
A trio of chicken, beef and prawn cook in savoury rice, topped with egg & served with curry sauce.	
Chefs Special Biryani NEW	17.90
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.	

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Tarka Daal 	10.95	Amritsari Choolay 	10.95
Lentils tempered with garlic & ginger and whole cumin seeds		Chickpeas cooked with onions, tomato in a flavoursome masala tarka	
Indian Vegetable Curry 	10.95	Aloo Gobi 	10.95
Fusion of vegetables tinda, bhindi and brinjal, cooked in a curry sauce		Potato and cauliflower tossed with ginger, tomatoes and garam masala with a hint of coriander	
Vegetable Kofta 	10.95	Vegetable Tawa 	10.95
Mix veg dumpling infused with spices, battered and deep fried, finished in a sauté of bhoona sauce		Vegetarian stir fry cooked in a wok then grilled with a hint of sweet chilli sauce and chat masala	
Saag Paneer 	10.95	Bombay Potato 	10.95
Homemade cottage cheese cooked in spinach with a hint of cream		Cubed potatoes and boiled egg cooked in Indian dry spices	
Aloo Saag Bhoona 	10.95	Chilli Paneer 	10.95
Potatoes and spinach cooked in a rich bhoona sauce		Homemade cottage cheese cooked in a flavoursome hot chilli sauce with green peppers, spring onions and red onions.	

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






Chicken Tikka Salad	10.90	Channa Chaat Salad 	9.90
Tandoori chicken tikka served on a mixed salad drizzled with dressing.		Chickpeas mixed with salad and drizzled with dressing.	

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Mushroom Rice  	4.70	Achari Rice  	4.70
Mushroom & Chickpeas Rice  	4.70	Tangy with a hint of mixed pickle	
Mushroom & Mixed Nut Rice   	4.70	Spiced Rice  	4.70
Special Fried Rice  	4.70	Lemon Rice  	4.70
Fried rice tossed in with egg, peas & a hint of spices.		Pilau Rice  	4.20
Onion & Coriander Rice  	4.70	Boiled Rice  	3.95

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Chapati   	2.50	Punjabi Nan     	4.75
Tandoori Chapati   	3.75	Drizzled with coconut, almonds, raisins, syrup	
Tandoori Garlic & Coriander Chapati   	4.50	Kashmiri Nan*   	4.35
Plain Paratha   	3.50	*contains sesame seeds	
Spiced Paratha   	4.25	Spiced Nan   	4.35
Stuffed Paratha 	4.50	Garlic Nan   	4.70
Egg   , vegetables  		Cheese Nan   	4.70
Mince Paratha 	4.70	Mince Nan  	4.90
Plain Nan   	4.20	Pooris   	3.90
		Portion of 2 fried chapatis	

accompaniments

Fries  	3.50	Side Salad  	3.75
Masala Fries  	4.20		
Fries tossed with Taj Bar & Kitchen secret powdered spice blend			

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