


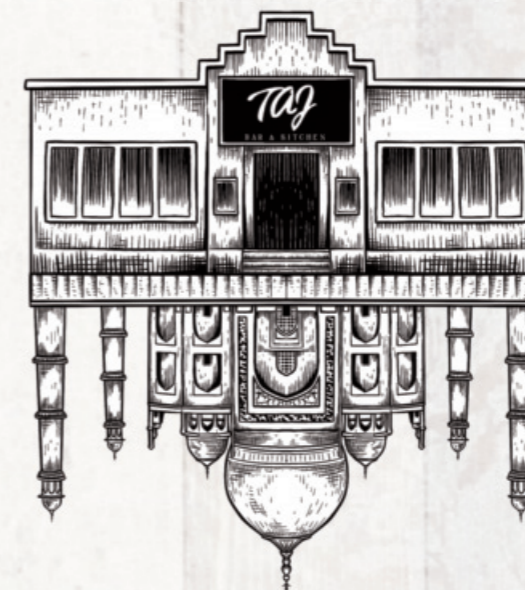
વેજેટારિયન મુનુ

Daal Makhani  Lentils tampered with garlic & ginger and whole cumin seeds	11.75	Amritsari Choolay  Chickpeas cooked with onions, tomato in a flavoursome masala tarka	11.75
Indian Vegetable Curry  Fusion of vegetables tinda, bhindi and brinjal, cooked in a curry sauce	11.75	Aloo Gobi  Potato and cauliflower tossed with ginger, tomatoes and garam masala with a hint of coriander	11.75
Vegetable Kofta  Mix veg dumpling infused with spices, battered and deep fried, finished in a sauté of bhoona sauce	11.75	Vegetable Tawa  Vegetarian stir fry cooked in a wok then grilled with a hint of sweet chilli sauce and chat masala	11.75
Saag Paneer  Homemade cottage cheese cooked in spinach with a hint of cream	11.75	Bombay Potato  Cubed potatoes and boiled egg cooked in Indian dry spices	11.75
Aloo Saag Bhoona  Potatoes and spinach cooked in a rich bhoona sauce	11.75	Chilli Paneer  Homemade cottage cheese cooked in a flavoursome hot chilli sauce with green peppers, spring onions and red onions.	11.75

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Chicken Tikka Salad Tandoori chicken tikka served on a mixed salad drizzled with dressing.	11.75	Channa Chaat Salad  Chickpeas mixed with salad and drizzled with dressing.	11.25
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All our prices are inclusive of the current VAT rate.



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	6.95	Daal Soup	6.95
Meat or vegetable. Served with curried chickpeas.		Tapka Chicken	7.95
Alo Tiki (spiced potato fritters)	6.95	Chicken breast pieces lightly battered and cooked in ginger, garlic, fresh coriander and a touch of green chilli with chefs own sweet chilli sauce.	
Channa Poori	6.95	Garlic Mushrooms	6.95
Chicken Poori	7.25	Spiced Mushrooms	6.95
King Prawn Poori	9.95	Poppadom Basket & Chutneys	5.25
Prawn Poori	7.25	Raita	4.45
Onion Bhaji	6.95	Mixed Pickle	1.90
Fried crispy sliced onions in a special batter.			

pakora

Vegetable Pakora	5.85	Chicken Pakora	7.25
Chopped mixed vegetables battered in gram flour and spices.		Shredded chicken, marinated in spicy Indian batter & deep fried	
Palak Pakora (Spinach Leaves)	6.95	Chicken Breast Pakora	7.95
Mushroom Pakora	6.95	Chicken Tikka Pakora	7.95
Cauliflower Pakora	6.95	Mixed Pakora	7.95
Paneer Pakora	6.95	Mushroom, chicken and haggis.	
Indian cottage cheese.		Haggis Pakora	7.35
Mixed Vegetable Pakora	6.95	Honey Chicken Pakora NEW	8.35
Mushroom, cauliflower, palak		Chicken fillets in pakora batter tossed in homemade honey sauce & sprinkled with sesame seeds, spring onion and coriander.	
Machi Masala Pakora	7.65	King Prawn Pakora	9.95
Fish with a hint of fresh coriander and green chillies			

ALLERGENS & PREFERENCE

	Contains gluten		Contains dairy
	Suitable for vegetarians		Contains egg
	Suitable for vegans		Hot
	Contains nuts		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.

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rice

Mushroom Rice	4.95	Achari Rice	4.95
Mushroom & Chickpeas Rice	4.95	Tangy with a hint of mixed pickle	
Mushroom & Mixed Nut Rice	4.95	Spiced Rice	4.95
Special Fried Rice	4.95	Lemon Rice	4.95
Fried rice tossed in with egg, peas & a hint of spices.		Pilau Rice	4.45
Onion & Coriander Rice	4.95	Boiled Rice	4.25

bread

Chapati	2.65	Kashmiri Nan*	4.55
Tandoori Chapati	3.95	*contains sesame seeds	
Tandoori Garlic & Coriander Chapati	4.50	Spiced Nan	4.55
Plain Paratha	3.75	Garlic Nan	4.95
Spiced Paratha	4.55	Garlic Coriander Nan	4.95
Stuffed Paratha	4.95	Garlic Cheese Nan	4.95
Egg , vegetables		Cheese Nan	4.95
Mince Paratha	4.95	Mince Nan	4.95
Plain Nan	4.45	Pooris	4.15
Punjabi Nan	4.95	Portion of 2 fried chapatis	
Drizzled with coconut, almonds, raisins, syrup			

accompaniments

Fries	3.75	Side Salad	3.95
Masala Fries	4.25		
Fries tossed with Taj Bar & Kitchen secret powdered spice blend			

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tandoori izzlers (main)

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	20.95	Chicken Tikka Shashlik D	16.95
Tandoori Salmon	19.95	Lamb Chops	18.95
Monkfish Tikka	19.95	Lamb Tikka D	18.95
Seafood Sizzler	20.95	Venison Tikka Shashlik	22.95
Trio of King prawn, monkfish & salmon		Marinated overnight in blend of spices and red wine, with peppers, onions and mushrooms. Served with venison sauce	
Tandoori Chicken (On the bone) D	16.95	Sheesh Kebab Turkish (Fillet Steak) D	20.95
Chicken Tikka D	15.95	Paneer Tikka Shashlik V D	15.95
Chicken Tikka Achari D	16.95	Soft, tender chunks of Indian Cottage cheese coated in spiced yoghurt marinade and barbecued with onions and peppers	
Marinated in mixed pickle		Tandoori Mixed Grill D E	19.95
Chicken Garlic Tikka D	16.95	Lamb tikka, chicken tikka, beef fillet, King prawn & seekh kebab.	
Chicken Ginger Tikka D	16.95		

biryani

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

Chicken Breast	16.45
Chicken Tikka D	16.45
Lamb (tender)	17.45
Lamb Tikka D	17.75
King Prawn	20.35
Beef	16.45
Beef Fillet D	20.25
Mixed Grill E	20.25
Vegetarian V	15.45

taj specialties

Taj Special Curry	14.85
A trio of chicken, beef & prawn cooked in a medium sauce.	
Tandoori Taj Special Curry D	16.95
A trio of chicken tikka, beef fillet, king prawns cooked in our original curry sauce.	
Taj Special Biryani E	18.55
A trio of chicken, beef and prawn cook in savoury rice, topped with egg & served with curry sauce.	
Chefs Special Biryani NEW	18.95
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.	

tandoori starters

from our traditional clay oven & charcoal grill

Seekh Kebab E	7.25	Lamb Tikka	7.25
Jaat-Paat D	7.25	Lamb Chops	7.95
Chicken drumsticks on the bone		Venison Tikka D	8.95
Special Jaat-Paat D	7.95	Tandoori Mixed Grill E D	8.95
Chicken drumsticks tossed in honey sauce, fresh garlic & spring onions.		Lamb, chicken, beef fillet, & seekh kebab.	
Chicken Tikka D	7.25	Monkfish Tikka	8.95
Tandoori Chicken (On the bone) D	7.95	Tandoori Salmon	8.95
Spicy Chicken Wings D	7.25	King Prawn Tikka	8.95

platters for sharing

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	7.75	13.50	Beef Fillet D	9.45	18.35
Chicken Tikka (breast) D	7.75	13.50	Tandoori Taj	9.75	17.95
Lamb (tender)	8.45	14.75	trio of chicken tikka, beef fillet & King prawn		
Lamb Tikka D	8.45	14.75	Mixed Grill D E	9.45	17.75
Prawn	7.45	12.75	consists of seekh kebab, beef fillet, chicken tikka & lamb tikka		
King Prawn	9.95	17.75	Vegetarian V V	6.95	11.75
Beef	7.95	13.50	Paneer V D	7.45	13.45
			Monkfish Tikka	8.95	16.75

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Butter Chicken **D**

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 **D**

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 **V V**

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

Korma

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

Korma **D**

Prepared with fresh cream and ground coconut.

Mirchi Korma **D**

Cooked with cream and a hint of green chillies.

Garlic Sweet Chilli Korma **D**

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

Shahi Bahar Korma **N D**

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

Kashmiri Korma **D**

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 **V V**

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

Manchurian **G**

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 **D**

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

Chilli **V V**

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

Jeera **D**

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 **N**

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

Nawabi Pasanda **N D**

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

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

South Indian Garlic Chilli **V D**

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 **G**

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

Tandoori Makhani Masala **N D**

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 **V V**

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

Kutti Mitti **D**

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.

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