



appetizers & starters

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

pakora

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

tandoori starters

from our traditional clay oven & charcoal grill

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

tandoori pizzas (laine)

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	
Chicken Garlic Tikka D	16.95	Tandoori Mixed Grill D E	19.95
Chicken Ginger Tikka D	16.95	Lamb tikka, chicken tikka, beef fillet, King prawn & seekh kebab.	

taj specialties

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

vegetarian mains

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

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.

ALLERGENS & PREFERENCE

G	Contains gluten	D	Contains dairy
V	Suitable for vegetarians	E	Contains egg
V	Suitable for vegans	H	Hot
N	Contains nuts	EH	Extra Hot

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	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 D**

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

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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 D**

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 D**

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.

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 D**

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.

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

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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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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

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Chicken Tikka Salad	11.75
Tandoori chicken tikka served on a mixed salad drizzled with dressing.	
Channa Chaat Salad V	11.25
Chickpeas mixed with salad and drizzled with dressing.	

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

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

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