



STARTERS

Served with salad & mint sauce.

Duo of Samosa medium.....	£4.50
Crispy pastry stuffed with mix vegetable and minced meat mixed with spices and deep fried.	
Onion Bhagee medium ✓.....	£4.95
Sliced onions gently spiced with spices battered in gram flour and deep fried.	
Potato & Cheese Balls mild.....	£4.95
Mashed potatoes and cheese gently spiced and deep fried.	
Vegetable Pakora medium ✓.....	£4.95
Mix of vegetables mildly spiced and deep fried in vegetable oil.	
Chicken Cheese Tikka GF.....	£5.50
Succulent chicken pieces, marinated overnight with cheese, lightly spiced and cooked in tandoor (very tender).	
Aloo Tikki Chaat (NEW) medium ✓.....	£5.50
Spiced mashed potato cake served with home made dips.	
Chicken Pakora medium.....	£5.50
Gently spiced Chicken fillet battered and deep fried	
Battered Cod Pakora	£5.50
Fillet of cod battered spiced and deep fried.	
Battered Chilli Garlic Prawns	£6.50
Battered chilli prawns served with mix salad	
Chicken 65	£5.50
Spiced chicken tossed with sweet chilli ,peppers and spring onion.	
Duck Spring Rolls	£5.95
Served with chilli dip and salad	

TANDOORI GRILLED STARTERS

Served with salad & mint sauce.

Chicken Tikka medium GF.....	£5.50
Cubed chicken marinated in a spicy yoghurt sauce, cooked in tandoor.	
Lamb Seekh Kebab medium.....	£5.95
Freshly minced lamb mixed with a special blend of herbs & spices barbecued on skewers in the tandoor oven.	
Tandoori King Prawns medium GF.....	£8.95
King prawns lightly marinated in Indian spiced and slowly cooked in tandoor served with tossed peppers.	
Tandoori Lamb Chops medium GF.....	£7.95
Prime Lamb chops marinated in chef's special selected spices and cooked in tandoor.	
Grilled Chicken medium GF (on the bone).....	£6.95
Chicken marinated in gently spiced home made sauce and cooked in tandoor.	
Monkfish Tikka medium.....	£7.95
Grilled monkfish marinated in gentle spices & cooked in tandoor.	

TAAJ POORI'S STARTER

Poori is homemade soft pancake which is shallow fried.

King Prawn Poori	£6.95
Chicken Poori	£5.95
Chana Poori ✓.....	£4.95



STARTER PLATTER FOR SHARING

Served with mint sauce and salad.

Assorted Vegetable Starter medium	£10.50
Veg samosa, onion bhagee, potato, cottage & cheddar cheese balls, veg pakora.	
Assorted Meat combination medium	£11.95
Minced samosa, chicken tikka, lamb seekh kebab, tandoori chicken, lamb chops.	
Assorted Seafood starter medium	£13.95
King prawns, battered chilli garlic prawns, monkfish tikka, cod pakora.	
Mix Pakora platter medium	£11.50
Chicken pakora, veg pakora, onion bhagee & cod pakora.	

TANDOORI GRILLED MAINS SPECIALITIES

All main courses served with choice of sacue (veg, curry, masala, balti, madras) and pilau rice or boiled rice.

Monkfish Shashlik medium	£18.95
Diced monkfish marinated in chef's special blend of spices cooked in tandoor served with onions and peppers,	
Tandoori Half Chicken Main medium GF	£15.95
Tender half chicken marinated with special blend of herbs and spices and cooked in tandoor to give taste of barbecue.	
Chicken Tikka Main medium GF	£15.95
Succulent chicken Tikka pieces marinated overnight and cooked in tandoor.	
Chicken Tikka Shashlik medium	£15.95
Succulent Chicken Tikka pieces cooked in tandoor served with onions & peppers.	
Tandoori King Prawns medium GF	£17.95
King prawns lightly marinated and soaked in spicy marinee and slowly cooked in tandoor.	
Tandoori Mix Meat Selection medium	£17.95
Selection of chicken tikka, Tandoori Chicken, lamb tikka, lamb Seekh kebabs marinated and cooked in tandoor.	

SEAFOOD SPECIALTIES

Served with pilau or boiled rice.

Goan King Prawn Curry medium	£16.95
Authentic dish of Goa which delivers layers of flavour, depth, tartness and hint of sweetness from onions and coconut.	
King Prawn Jalfrazi hot	£15.95
King prawn cooked with onions, green peppers & fresh chilli in a hot spiced sauce.	
Monkfish Karahi Masala medium to hot GF	£18.95
Monkfish marinated in mild Indian spices cooked with fresh coriander, onion, tomatoes, peppers and root ginger sautéed with freshly ground Karahi masala.	
Special Seafood Balti medium	£18.95
King Prawn and monkfish cooked together with green peppers, onions and tomatoes, smothered in a rich sauce.	
King Prawn Madras hot	£16.95
King Prawns cooked with mixed Indian spices.	



CHEF'S RECOMMENDED DISHES

Served with pilau or boiled rice.

- Chicken or Lamb Pasanda mild GF** £14.95 / £15.95
Chicken Tikka cooked in nutty based creamy pasanda sauce.
- TAAJ Special Korma mild**..... £14.95
A modern day Korma cooked with Chicken or Lamb tikka cooked with spices are blended with cream then laced with a choice of Baileys Cream, Malibu or Cointreau liquor.
- Tikka Gromi Prawn medium to hot**..... £15.95
King Prawns, Chicken Tikka and lamb tikka in tantalising flavours of a rich garlic sauce with a touch of coconut cream, warm spices & green chillies.
- Butter Chicken mild** £14.95
Strips of marinated chicken cooked with fresh tomato paste, rich butter and cream, finish with fenugreek leaves.
- Chicken Tikka Masala/Lamb Tikka Masala mild**..... £14.95 / £15.95
Barbecued chicken tikka or lamb tikka smothered in a rich creamy sauce.
- Jalfrazi hot GF** £14.95 / £15.95
Chicken tikka or Tender lamb cooked with peppers, onion & fresh chilli in a hot tangy sauce.
- Lahori Gosht medium to hot GF** £15.95
Cubes of tender Lamb marinated in mix spices slowly cooked in rich sauce with a hint of fresh herbs.
- Nag Puri hot** £15.95
Chicken Tikka & lamb cooked together with onions, pepper, green chilli coriander and herbs.
- Chicken or Lamb Jaipuri mild** £14.95 / £15.95
Chicken Tikka or Tender lamb cooked with special Jaipur spices and then cooked slowly with peppers & onion.
- Himalayan Green Curry medium** £15.95
Chicken Tikka and tender Lamb cooked in fresh coriander, garam masala and mixed green herbs in mild spiced sauce.
- Chef's Special Balti medium** £15.95
Cubes of chicken tikka, lamb tikka and prawns cooked with mushrooms, onions, peppers and fresh coriander in balti sauce.
- Chicken or Lamb Tikka Chilli Masala hot**..... £14.95 / £15.95 (lamb)
Cooked with fresh green chilli, onion, peppers in sweet and hot sauce.
- Chicken or Lamb Tikka Garlic Chilli Masala hot**..... £14.95 / £15.95 (lamb)
Cooked in a strong garlic, ginger and green chilli based sauce with freshly peeled garlic lemon zest and strong spices.
- Chicken or Lamb Tikka Pardesi medium to hot**..... £14.95 / £15.95 (lamb)
Cooked with spinach, green peppers, mushrooms, tomato and special indian spices mixed with fresh green herb.
- Chicken Tikka Razzala medium to hot** £14.95
Marinated with chef special spices & yoghurt cooked in hot & sour sauce.
- Chicken Tikka Malai Methi mild** £15.95
Succulent Chicken Tikka marinated overnight in yogurt, cheese, cashew nut, garlic and Black pepper paste and cooked in tandoor and then finished in rich aromatic medium spiced fenugreek sauce.
- Chicken Punjabi Masala mild**..... £14.95 / £15.95
Chicken Tikka cooked in a creamy sauce with onions, peppers, almond and coconut.
- TAAJ House Special Curry (NEW) medium to hot** £14.95 / £15.95 (lamb)
Chicken or lamb slow cooked with pureed onions, fresh garlic & ginger create authentic aromatic flavour that's rich in Iron.
- Chicken or Lamb Tikka Kashmiri mild** £14.95 / £15.95 (lamb)
Chicken or Lamb delicately flavoured with cream, almond powder and garnish with mix fruit cocktails.



AII TIME POPULAR DISHES

Served with pilau or boiled rice. All dishes available in:

Tender Beef.....	£15.95
Chicken Tikka.....	£14.95
Tender Chicken.....	£14.50
Tender Lamb.....	£15.95
King Prawn.....	£16.95
Vegetarian.....	£12.95

Korma **mild**

Cooked in cream & almond powder in a creamy sauce. (Very mild).

Bhuna **medium**

Cooked with a blend of spices, tomatoes, onions & fresh coriander.

Madras **hot**

Cooked with mixed Indian spices. **(Hot)**

Rogan Josh **medium**

Cooked in mixed Indian spices with tomatoes & onions.

Dopiaza **medium**

Cooked with mixed Indian spices with fried cubed onions.

Curry **medium**

Authentic curry cooked in richly spiced sauce.

Karahi **medium to hot** **GF**

Specially cooked with green peppers, onions and tomatoes, smothered in a rich creamy sauce.

Dansak **hot**

Cooked with lentils & pineapple in fairly hot and sweet & sour sauce.

Vindaloo **very hot**

Lamb or chicken or prawns cooked in a thick sauce with potatoes. **(Very hot)**

Saag **medium**

Cooked with spinach & specially selected herbs and spices to give a rich healthy dish.

Patia **hot**

Cooked with onions with a dash of lemon juice in a sweet & sour thick sauce.

BALTI DISHES

Served with pilau or boiled rice. All Balti dishes cooked with onions and peppers in homemade Balti sauce.

Mixed meat Balti (lamb & chicken tikka) medium	£15.95
Chicken Tikka Balti medium	£14.95
Chicken Balti medium	£14.50
Lamb Balti medium	£15.95
King Prawn Balti medium	£16.95
Sea Food Balti (monkfish & king prawns) medium	£18.95
Beef Balti medium	£15.95

BIRYANI DISHES

A Biryani is made with special Basmati rice cooked together with spices served with a vegetable sauce.

Chicken / Lamb medium GF	£13.95 / £15.95
King Prawn Biryani medium	£15.95
Vegetable Biryani medium GF	£12.95
Chef's Special Biryani medium	£16.95
Chicken, Lamb & Prawn cooked together.	
Chicken Tikka Biryani medium GF	£14.95



VEGETABLE DISHES

All mains served with pilau or boiled rice.

MAINS: £12.95 SIDES: £6.95

Saag Paneer **medium** **GF**

Spinach & cottage cheese cooked in mild spices.

Karahi Paneer **medium**

Cottage cheese cooked together with peppers, onions and tomatoes.

Mixed Vegetable Masala **mild**

Fresh vegetables cooked in light masala sauce.

Mixed Vegetable Karahi **medium**

Fresh mix vegetables cooked together in a light gravy.

Bombay Potatoes **medium** **GF**

Potatoes cooked in rich mild sauce.

Saag Aloo **medium** **GF**

Spinach & potato cooked together in medium spices.

Chana Saag **medium**

Chick peas & spinach cooked in Indian spices.

Tarka Dall **medium**

Lentils cooked in light Indian spices.

Chana Bhagee **medium**

Chickpea curry cooked in medium spices.

Mushroom Bhagee **medium**

Mushroom sautéed & cooked in indian light spices.

Saag Bhagee **medium**

Fresh Spinach leaves chopped & cooked with mix spices in home made gravy.

EUROPEAN DISHES

Homemade Chicken Goujons and Chips £12.95

Served with salad.

Fried Rice £12.95 / £14.95

Chicken or King Prawn - served with choice of sauce.

Sweet & Chilli Chicken £13.95

Chicken cooked with onions peppers in sweet & chilli sauce served with choice of boiled rice or chips.

HOMEMADE BREADS

Freshly baked breads from the Tandoor (clay oven)

Plain Naan / Chapati £2.95

Keema Naan (stuffed with cooked mincemeat) £3.25

Peshwari Naan (with coconut & almond) £3.50

Garlic Naan / Garlic Coriander Naan / Cheese Naan £3.50

Garlic & Cheese Naan £3.50

Chilli Naan / Spicy Naan £3.25



RICE

Boiled Rice / Pilau Rice	£2.70 / £2.90
Mushroom Pilau / Special Egg Fried Rice.....	£3.50
Vegetable Pilau Rice	£3.50
Keema Rice	£3.50

SIDES WITH MEAL

Plain Poppadoms with Onion & Mango Dip	£1.20
Spiced Poppadoms served with Onion & Mango Dip.....	£1.40
Side Salad	£3.50
Chips.....	£2.95
Masala Chips	£3.20
Raita	£3.95

(Yoghurt with onions and cucumber).

IMPORTANT: *Some dishes contain nuts. If you require further allergen content of any of our menu items - please ask a member of staff.*

GUIDE TO FOOD ALLERGENS & INTOLERANCES

A detailed list of all 14 allergens which have been identified in the EU Food information for Consumers Regulations is listed below. Each dish also indicates the specific allergens that may be included. Please speak to your waiter if you require any further information. Many of the items on the menu can be tailored to suit your need. Please ask your server.

- Celery
- Eggs
- Molluscs
- Sesame Seeds
- Cereals containing gluten
- Fish
- Mustard
- Soya
- Crustaceans
- Lupin
- Nuts
- Sulphate Dioxide
- Milk
- Peanuts

 GLUTEN FREE  VEGETARIAN

Menu and Deals are subject to change

All dishes are cooked fresh to order. If you require your dish milder or hotter, please advise the manager or your server. Please ask your server for Dairy Free and Vegan dishes.

Please leave a review on trip advisor and “Like” TAAJ on  Facebook

WEB: www.taajrestaurant.com EMAIL: info@taajrestaurant.com