

STARTERS

All starters are served with homemade mint & spice dip.

Duo of Samosa**	£3.95
Crispy pastry stuffed with mix vegetable and minced meat mixed with Indian spices and deep fried.	
Onion Bhagee**	£3.95
Sliced onions gently spiced with Indian spices battered in gram flour and deep fried in vegetable oil.	
Potato & Cottage Cheese Balls*	£3.95
Mashed potatoes and homemade cottage cheese gently spiced and deep fried.	
Vegetable Pakora**	£3.95
Mix of vegetables mildly spiced and deep fried in vegetable oil.	
King Prawn Puri**	£5.25
King prawns cooked with onions, tomatoes and Indian spices wrapped in soft pancake type bread called puri.	
Assorted Vegetable Starter Platter**	£6.50
Selection of vegetable samosa, onion bhagee, potato & cottage cheese balls & vegetable pakora served with salad.	
Chicken Afgani**	£4.55
Succulent chicken pieces, marinated overnight lightly spiced and cooked in tandoor (very tender).	
TAAJ Puri**	£4.55
Prawns or Chicken or Chana cooked with onions, tomatoes and Indian spices wrapped in soft pancake type bread called puri.	
Chicken Pakora**	£4.55
Gently spiced Chicken fillet battered and deep fried	
Salmon Fish Cake**	£4.95
Salmon cooked in tandoor mixed with potatoes gently spiced bread crumbed and deep fried, served with tossed salad.	
Battered Cod Pakora**	£4.50
Pieces of Battered cod gently spiced and deep fried	
Assorted Seafood Starters Platter**	£6.95
Salmon fish cake, Battered cod Pakoras , Chilli & garlic Battered prawns served all together with side salad and mint chutney.	
Battered Prawn salad	£4.50
Battered prawns served with crispy salad and Marie Rose sauce.	

TANDOORI STARTERS

All tandoori starters are served with homemade mint & spice dip

Chicken Seekh Kebab**	£4.65
Traditional succulent Chicken marinated & mixed with a special blend of herbs & spices and then put on skewer and cooked in the tandoor till golden brown which gives unique taste of barbecue.	
Lamb Tikka Or Chicken Tikka**	£4.65
Cubed chicken or lamb marinated in a spicy yoghurt sauce, cooked in tandoor.	
Lamb Seekh Kebab**	£4.65
Freshly minced lamb mixed with a special blend of herbs & spices barbecued on skewers in the tandoor oven.	
Tandoori King Prawns**	£6.95
King prawns lightly marinated in Indian spiced and slowly cooked in tandoor. (Allow 5-7 minute extra)	
Tandoori Lamb Chops**	£5.95
Prime Lamb chops marinated in chef's special selected spices and cooked in tandoor.	
Tandoori Grilled Chicken** (on the bone)	£4.95
Chicken marinated in gently spiced home made sauce and cooked in tandoor.	
Assorted Meat Platter **	£8.95
Minced samosa, chicken tikka, Chicken seekh kebab, lamb tikka and Lamb seekh kebab served all together in a platter with side salad and mint chutney.	

TANDOORI MAIN SPECIALITIES

All tandoori main dishes are served with vegetable sauce and salad.

Monkfish Shashlik**	£13.95
Diced monkfish marinated in chef's special blend of spices cooked in tandoor served with fried onions, green peppers, mushrooms on a sizzling platter with vegetable sauce on the side.	
Tandoori Half Chicken Main**	£11.95
Tender half chicken marinated with special blend of herbs and spices and cooked in tandoor to give taste of barbecue.	
Chicken Tikka Or Lamb Tikka Main**	£11.95
Succulent chicken or tender lamb pieces marinated overnight and cooked in tandoor.	
Lamb Sheek Kebab***	£11.95
Freshly minced lamb mixed with a special blend of herbs & spices barbecued on skewers in the tandoor.	
Chicken Tikka Or Lamb Tikka Shashlik**	£11.95
Succulent Chicken or Lamb pieces cooked in tandoor served on bed of fried onions, green peppers and mushrooms.	
Tandoori King Prawns**	£12.95
King prawns lightly marinated and soaked in spicy marinade and slowly cooked in tandoor.	
Tandoori Mix Meat Selection**	£12.95
Selection of chicken tikka, Lamb chop, lamb tikka, Tandoori chicken and Seekh kebab marinated and cooked in tandoor.	

CHEF'S RECOMMENDED DISHES

Beef Karahi**	£11.95
Tender Sirloin beef strips specially cooked with green pepper, onions & tomato smothered in a rich sauce.	
Taaj Special Korma*	£10.95
A modern day Korma created by our award winning chefs, Chicken or Lamb tikka cooked with mild spices are blended with cream then laced with a choice of Baileys Cream, Malibu or Cointreau liquor.	
Tikka Gromi Prawn***	£10.95
Prawns, chicken Tikka and lamb tikka in tantalising flavours of a rich garlic sauce with a touch of coconut cream, warm spices & green chillies.	
Beef Jalfrazi****	£11.95
Tender Sirloin beef strips specially cooked with spring onions, green peppers, onion & fresh chilli in a hot tangy sauce.	
Butter Chicken**	£10.95
Strips of marinated chicken cooked with fresh tomato paste, rich butter and cream, finish with methi leaves.	
Hyderabadi Tender Lamb Shank**	£14.95
Tender Lamb Shank slow-cooked with turmeric, yogurt and freshly ground spices in rich sauce of red wine reduction. Served with Pilau Rice and spicy baby potatoes.	
Chicken Tikka Masala/Lamb Tikka Masala*	£10.95
Barbecued chicken tikka or lamb tikka smothered in a rich creamy sauce.	
Jalfrazi****	£10.95
Chicken tikka or Tender lamb cooked with spring onions, green peppers, onion & fresh chilli in a hot tangy sauce.	
Lahori Gosht**	£10.95
Cubes of tender Lamb marinated in mix spices slowly cooked in rich sauce with a hint of fresh herbs.	
Nag Puri****	£10.95
Chicken Tikka & lamb cooked together with onions, green pepper mushroom green chilli coriander and herbs.	
Jaipuri*	£10.95
Chicken Tikka or Tender lamb cooked with special Jaipur spices and then cooked slowly in a green pepper, onion & mushroom sauce.	

Himlaya Green Curry**	£10.95
Chicken Tikka and tender Lamb cooked in fresh coriander, garam masala and mixed green herbs in mild spiced tangy sauce.	
TAAJ Royalty Masala*	£10.95
A Royal occasion dish cooked with authentic, distinctive flavours and prepared with fresh spices, herbs & Hennessey sauce. (Chicken Tikka or Tender Lamb)	
TAAJ Special Khazana**	£11.50
A selection of chicken tikka, Tender lamb & prawn cooked with onion & peppers and featuring a special blend of herbs & spices to produce a delicate mild flavour.	
Chef Special Balti**	£11.50
Cubes of chicken tikka, lamb tikka and prawns cooked with mushrooms, onions, peppers and fresh coriander in balti sauce.	
Chicken Tikka Malai Methi**	£10.95
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.	

TAAJ BARBECUED TIKKA DISHES

Fresh chicken marinated in yogurt with a mild blend of spices & herbs barbecued in charcoal tandoor.

All dishes can be made with Tender Lamb (50p supplement) or King Prawns (£1.95 supplement)

Chicken Tikka Balti**	£10.95
Cubes of chicken tikka cooked with mushrooms, onions, peppers and fresh coriander in balti sauce .	
Chicken Tikka Rogan Josh**	£10.95
Chicken Tikka cooked in mixed Indian spices with tomatoes and onions, topped with a dash of creamy sauce.	
Chicken Tikka Karahi**	£10.95
Chicken tikka specially cooked with green peppers, onions and tomatoes, smothered in a rich creamy sauce.	
Chicken Tikka Saag**	£10.95
Chicken tikka cooked with spinach & specially selected herbs and spices to give a rich healthy dish.	
Chicken Tikka Bhuna**	£10.95
Chicken tikka cooked with blend of spices, tomatoes, onions, fresh coriander and garnished with mixed peppers.	
Chicken Tikka Dopiaza**	£10.95
Chicken tikka cooked with mixed Indian spices with fried cubed onions, mushrooms & green peppers.	
Chicken Tikka Dansak***	£10.95
Chicken tikka cooked with lentils & pineapple in fairly hot and sweet & sour sauce.	
Chicken Tikka Patia***	£10.95
Chicken tikka, cooked with onions with a dash of lemon juice in a sweet & sour thick sauce	
Chicken Tikka Madras****	£10.95
Chicken tikka cooked with mixed Indian spices hot.	
Chicken Tikka Chilli Masala***	£10.95
Chicken tikka cooked with fresh green chilli, onion, green peppers in a dry sweet and hot thick sauce.	
Chicken Tikka Garlic Chilli Masala***	£10.95
Chicken tikka cooked in a strong garlic, ginger and green chilli based sauce with freshly peeled garlic lemon zest and strong spices.	
Chicken Tikka Pardesi***	£10.95
Chicken tikka cooked with spinach, green peppers, mushrooms, tomato and special indian spices mixed with fresh green herb.	
Chicken Tikka Razzala***	£10.95
Chicken tikka marinated with chef special spices & yoghurt cooked in hot & sour sauce.	

SEAFOOD SPECIALTIES DISHES

Goan King Prawn Curry**	£11.95
Authentic dish of Goa which delivers layers of flavour, depth, tartness and hint of sweetness from onions and coconut .	
King Prawn Jalfrazi****	£11.95
King prawn cooked with spring onions, green peppers, onions & fresh chilli in a hot tangy sauce.	
Monkfish Karahi Masala***	£13.95
Monkfish marinated in mild Indian spices cooked with fresh coriander, onion, tomatoes, capsicum and root ginger sautéed with freshly ground Karahi masala.	
Special Seafood Balti**	£12.95
Prawn and monkfish cooked together with green peppers, onions and tomatoes, smothered in a masaledaar gravy.	

OUR TRADITIONAL AND AUTHENTIC DISHES

Chicken £9.95 | Tender Lamb £10.95 | Prawn £10.95 | King Prawn £11.95

Korma*{sweet}

Tender lamb or chicken or prawns cooked in cream & almond powder in a creamy sauce (very mild).

Rogan Josh**

Tender Lamb or chicken or prawns cooked with mix Indian spices, tomato, onion & topped with a dash of creamy sauce.

Curry**

Succulent chicken or lamb pieces or prawns cooked in richly spiced sauce.

Bhuna**

Lamb or chicken or prawns cooked with a blend of spices, tomato, onions and fresh coriander & garnished with mix peppers.

Dopiaza**

Lamb or chicken or prawns cooked with mixed herbs & spices with fried cubed onions and peppers

Patia***

Lamb or chicken or prawns cooked with onions, dash of lemon juice in a special sweet & sour thick sauce.

Dansak***

A parsee dish of lamb or chicken or prawns cooked with lentils and pineapple giving sweet & sour taste.

Madras****

Lamb, chicken or prawns cooked with mixed Indian spices. (hot dish)

Vindaloo*****

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

BIRYANI DISHES

A biryani is made with special Basmati rice, together with a mixture of spices served with a special vegetable sauce.

Chicken/Lamb/Prawn Biryani**	£10.95
King Prawn Biryani**	£11.95
Vegetable Biryani**	£9.95
Chef's Special Biryani** Chicken, Lamb & Prawns cooked together	£12.95
Chicken Tikka/Lamb Tikka Biryani**	£10.95

VEGETABLE DISHES

	AS MAINS	AS SIDE DISH
Saag Paneer** Spinach & cottage cheese cooked in mild indian spices	£8.95	£4.50
Karahi Paneer** Cottage cheese cooked together with green peppers, onions and tomatoes, smothered in a masaledaar gravy.	£8.95	£5.59
Mix Vegetable Masala* Fresh vegetables cooked in light masala sauce	£8.95	£4.50
Mixed Vegetable Karahi** Fresh mix vegetables cooked together in a light gravy.	£8.95	£5.95
Bombay Potatoes** Potatoes cooked in rich mild	£7.95	£4.50
Saag Aloo** Spinach with potatoes	£7.95	£4.50
Chana Saag** Chick peas & spinach cooked in Indian spices	£7.95	£4.50
Tarka Dall** Lentils cooked in light Indian spices	£7.95	£4.50
Chana Bhagee/Mushroom Bhagee/Saag Bhagee Chick peas/mushroom/spinach cooked in light Indian spices	£7.95	£4.50

EUROPEAN DISHES

Homemade Chicken Goujons Served with salad and chips	£10.95
Fried Rice* Beef/chicken/ prawn	£11.95
Sweet & Chilli Chicken Stir Fry* Chicken cooked with onions green peppers in sweet & chilli sauce served with choice of boil rice or chips.	£10.95
Beef Stir Fry* Tender Beef cooked with onions green peppers in sweet & chilli sauce served with choice of boil rice or chips.	£11.95

SIDE ORDERS

Side Salad/Onion Salad	£3.50
Chips	£2.95
Plain Naan /Chapati	£2.50
Keema Naan (Stuffed With Cooked Mincemeat)	£2.95
Peshwari Naan (With Coconut & Almond)	£2.95
Garlic Naan/Garlic Coriander Naan/Cheese Naan	£2.95
Spicy Naan	£2.95
Boiled Rice	£2.50
Pilau Rice	£2.50
Mushroom Pilau/Special Fried Rice	£2.95
Plain Or Spiced Poppadom	£0.75
Vegetable Pilau Rice	£3.50
Masala Chips	£2.95
Onion Rings	£2.95

Some dishes contain nuts – if you require further allergen content of any of our menu items please ask a member of staff.

All prices include VAT @20%

If you require your dish milder or hotter, please advise your server as everything is freshly cooked to order.

For further information or offers, please check out our website www.aaajrestaurant.com