

TAJ MAHAL - MAIN MENU

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Slow cooked chicken in our traditional clay based Tandoori oven

Starters

Papadum (plain or spicy)	£0.60
Onion Bhajee (medium)	£2.30
Sliced onion mixed with gram flour and spices, deep fried.	
Vegetable Samosa (medium)	£2.50
Deep fried pastry filled with freshly cooked spicy vegetables.	
Lamb Samosa (medium)	£2.50
Deep fried pastry filled with freshly cooked minced meat.	
Chicken or Lamb Tikka (medium)	£3.60
Pieces of spring chicken or succulent lamb chunks marinated in yoghurt and spices. Barbequed in the tandoori oven. Served with salad.	
Sheek Kebabs (medium)	£3.60
Minced lamb with special herbs & spices, skewered and barbequed. Served with salad.	
Reshmi Sheek Kebab (medium)	£3.70
Minced chicken mixed with chopped ginger, garlic paste, grated cheese and mustard. Barbequed and served with salad.	
Tandoori Lamb Chops (medium)	£3.70
Tender lamb chops marinated in fresh home made yoghurt with a blend of spices. Barbequed and served with salad.	
Chicken Chaat (hot)	£3.70
Slices of chicken simmered in a robust chaat masala, slightly hot and sour.	
Salmon Fish Cake (hot)	£4.30
Fresh salmon mixed with mashed potato, chopped onion and spices, all coated in crispy breadcrumbs. Deep fried and served with salad.	
Prawn Puree (medium)	£4.30
Pan fried tiger prawn served on puree.	
King Prawn Puree (medium)	£5.30
Pan fried king prawn served on puree.	
Tandoori Platter (medium) (for two)	£8.00
Sumptuous morsels of chicken tikka, lamb tikka, onion bhajee & a tiger prawn. Served with salad.	

Tandoori Specialities

Tandoori Chicken (medium)

£6.50

Half a spring chicken marinated in fresh home made yoghurt with a blend of masala paste and exotic herbs and spices, barbecued in a tandoori and served with salad.

Chicken or Lamb Tikka (medium)

£6.50

Sumptuous chunks of boneless chicken or tender pieces of lamb marinated in fresh home made yoghurt and spices, barbecued in a tandoori and served with salad.

Kesari Tandoori Chicken (mild)

£7.00

Half a spring chicken marinated in fresh home made yoghurt with cashew nuts, delicate herbs and spices, served with salad. A classic royal speciality dish with a modern twist.

Pahari Chicken Kebab (hot)

£7.00

Succulent pieces of chicken infused with ginger and garlic paste, chopped green chillies, fresh crushed coriander and a cashew nut paste. Grilled in the tandoori and served with salad.

Malai Kebab (hot)

£7.50

Slices of chicken marinated in fresh mild ground spices with chopped green chillies, grated cheese, cashew nut paste and cream. An indulgent dish which is grilled to perfection. Served with salad.

Chicken or Lamb Shashlick (medium)

£7.50

Tender pieces of chicken or lamb marinated in a special blend of yoghurt, fresh lime juice and mint, then slowly cooked to perfection in the tandoori oven with fresh green peppers, tomatoes and onions brought to your table sizzling. (Served with a green salad).

Tandoori Lamb Chops (medium)

£7.50

Tender lamb chops marinated in fresh home made yoghurt with smooth spices then flame grilled.

Tandoori Trout (hot)

£10.50

Whole trout marinated in a smooth paste of green chillies, mustard powder, ginger and garlic. Grilled in the tandoori and served with asparagus, broccoli, baby potatoes and trimmed green beans.

Grilled Seabass (medium)

£12.00

Whole seabass marinated in our own exotic recipe and slowly grilled in the tandoori. Served with asparagus, broccoli, baby potatoes and trimmed green beans.

Tandoori Mixed Platter (medium)

£12.00

A platter of grilled meats consisting of tandoori chicken, lamb tikka, chicken tikka, sheek kebab and a king prawn. Simply hard to resist. Served with Salad.

Signature Dishes

Chicken or Lamb Tikka Masala (mild)

£7.50

Tender grilled chicken or lamb tikka cooked in a fragrant almond and mango flavoured masala sauce.

Chicken or Lamb pasanda (mild)

£7.50

Tender grilled chicken or lamb tikka cooked in a rich sauce of almonds and fresh cream.

Murgh Makhanwala (mild)

£7.50

Mildly spiced grilled chicken cooked in a tempting creamy sauce with butter and fresh cream.

Malai Kebab Badami (mild)

£8.00

Grilled chicken kebabs simmered in a speciality malai sauce consisting of almond and pistachio nuts in a rich and creamy sauce.

Bengal Mustard Chicken (medium)

£8.00

Grilled pahari chicken sautéed with spring onions, mustard paste and green peppers in a butter sauce.

Mughlai Chicken (mild)

£8.00

Boneless pieces of chicken cooked with cream and yoghurt and garnished with almonds. A mildly spiced dish cooked in true Mughal tradition.

Zafrani Lamb Kozhambu (medium)

£8.50

Sumptuous pieces of lamb grilled and then sautéed with spring onions, green peppers and cooked in a butter based sauce.

Lamb Shank Shakuti (medium)

£8.50

Oven grilled lamb shank cooked in an aromatic sauce consisting of a blend of exotic spices.

Roshuny Chicken Tikka (medium)

£8.50

Tender morsels of chicken tikka in a garlic and butter sauce with fresh spices.

Tandoori King Prawn Masala (mild)

£11.50

King prawns grilled in the tandoori oven, mildly spiced and simmered in a masala sauce with toasted cashew nuts.

Tandoori Seabass Masala (mild)

£12.50

Grilled seabass cooked in an exotic masala sauce with fresh cream.

Chicken Dishes

Chicken Dupiaza (medium) £6.50

Tender pieces of chicken infused with ground spices and cooked with onions.

Chicken Palak (medium) £6.50

Tender pieces of chicken simmered with spinach and tomato.

Chicken Bhuna (medium) £6.50

Bite sized pieces of chicken cooked in a creamy butter sauce with tomatoes and ground spices.

Chicken Rogan (medium) £6.70

Chunks of chicken seasoned with aromatic spices cooked in a rich tomatoe and green pepper sauce.

Chicken Korma (mild) £6.70

The classic dish of chicken cooked in a smooth and creamy coconut based sauce.

Chicken Korai (medium) £7.20

Chicken cooked with mixed herbs and spices in a thick sauce with fresh green peppers and onions.

Chicken Jalfrezi (hot) £7.20

A famous dish of chicken marinated in ground spices and sautéed with onions and green peppers.

Chicken Kalia (very hot) £7.20

Not for the faint hearted, an exciting dish of chicken cooked with complex spices and a generous amount of green chillies.

Lamb Dishes

Lamb Dupiaza (medium) £6.70

Tender pieces of lamb infused with ground spices and cooked with onions.

Lamb Palak (medium) £6.70

Tender pieces of lamb simmered with spinach and tomato.

Lamb Bhuna (medium) £6.70

Bite sized pieces of lamb cooked in a creamy butter sauce with tomatoes and ground spices.

Lamb Rogan (medium) £6.70

Chunks of lamb seasoned with aromatic spices cooked in a rich tomatoe and green pepper sauce.

Lamb Korma (mild) £6.90

The classic dish of lamb cooked in a smooth and creamy coconut based sauce.

Lamb Korai (medium) £7.40

Lamb cooked with mixed herbs and spices in a thick sauce with fresh green peppers and onions.

Lamb Jhalfrezi (hot) £7.40

A famous dish of lamb marinated in ground spices and sautéed with onions and green peppers.

Lamb Kalia (very hot) £7.40

Not for the faint hearted, an exciting dish of lamb cooked with complex spices and a generous amount of green chillies.

Seafood Dishes

Prawn Korma (mild)

£7.25

The classic dish of tiger prawns cooked in a rich, smooth and creamy coconut based sauce.

Machli Korma (mild)

£7.50

A flavoursome dish recommended for those with a milder palette, tender pieces of fish delicately flavoured with cardamom in a creamy sauce.

Prawn Bhuna (medium)

£7.50

Fresh tiger prawns in a thick sauce of onions, tomatoes and freshly ground spices.

Palak Prawn (medium)

£7.50

Fresh tiger prawns cooked with spinach and garlic.

Prawn Singapura (hot)

£8.00

A scrumptious dish of tiger prawns with onions, ginger, chillies and tomatoes in a thick spiced sauce.

Palak King Prawn (medium)

£9.50

Fresh king prawns cooked with spinach and garlic.

King Prawn Korma (mild)

£10.00

The classic dish of king prawns cooked in a smooth and creamy coconut based sauce.

King Prawn Singapura (hot)

£10.00

A delectable dish of king prawns with onions, ginger, chillies and tomatoes in a thick spiced sauce.

Vegetable Side Dishes

Tarka Daal (hot)	£3.75
Lentils with fried garlic and chilli.	
Samba Daal (medium)	£4.00
Lentils with seasonal vegetables.	
Aubergine Bhaji (medium)	£3.75
Fresh aubergine roasted with mustard seeds, a touch of garlic, onions and herbs.	
Bindhi Bhaji (medium)	£3.75
Fresh sliced okra with a mix of ground spices and fried onions.	
Mushroom Bhaji (medium)	£3.75
Sliced mushrooms in a medium heat sauce.	
Bombay Potato (hot)	£3.75
Bombay style spicy potatoes with tomatoes and chilli powder.	
Saag Aloo (medium)	£3.75
Potatoes with spinach in a blend of spices.	
Saag paneer (medium)	£3.75
Spinach with homemade cottage cheese and a blend of spices.	
Aloo Gobi (medium)	£3.75
A classic dish of cauliflower and roasted potatoes with medium heat spices.	
Aloo Gobi Adraki (medium)	£4.50
Roasted potatoes and cauliflower cooked in a Panjabi style with tomatoes, onion and ginger.	
Achari Cabbage with Broccoli (medium)	£4.50
Lightly spiced cabbage with broccoli sauteed in a pickle sauce.	
Balti Vegetable (medium)	£4.50
Mixed fresh vegetables cooked in freshly ground balti spices.	
Mughlai Vegetable (mild)	£4.75
Fresh green beans, peas, mushrooms and potatoes cooked in a mild sauce of fresh cream and yoghurt.	
Paneer Matar Jalfrezi (hot)	£4.75
Home made cottage cheese with peas and potatoes.	

Dansak Dishes

Dhansak originates from Persia and was a very special dish presented at weddings and feasts. The adaptation of adding a lentil puree to the cooking process is popular in modern India. This is a truly special dish as it combines the unique flavours of hot, sweet and sour.

Vegetable Dhansak	£7.50
Lamb Dhansak	£8.50
Chicken Dhansak	£8.50
Prawn Dhansak	£9.00
King Prawn Dhansak	£10.00

Biryani Dishes

Biryani dishes are very famous amongst ceremonial and festive occasions in India, Pakistan and the sub-continent. Meat, chicken or fish is delicately spiced and cooked with ghee, onions, cloves, cardamom and other spices then mixed with basmati rice. Garnished with salad and served with a medium spiced vegetable curry.

Vegetable Biryani	£7.50
Lamb Biryani	£8.50
Chicken Biryani	£8.50
Prawn Biryani	£9.00
King Prawn Biryani	£10.00

Sundries and Bread

Plain Boiled Rice	£2.25
Pialu Rice (Basmati rice)	£2.50
Mushroom Fried Rice	£3.00
Special Fried Rice (with egg, chicken &lamb)	£4.50
Plain Naan	£2.20
Keema Naan (Stuffed with mince meat)	£2.70
Tomato Naan	£2.70
Garlic Naan	£2.70
Pashwari Naan (Stuffed with coconut & raisin)	£2.70
Kulcha Naan (Stuffed with vegetables)	£2.70
Plain Paratha	£2.50
Egg Paratha	£2.50
Stuffed Paratha (Stuffed with potato and peas)	£2.50
Chapati or Puri	£1.20
Tandoori Roti	£1.25
Fresh Green Salad	£4.00

Green salad with tomatoes, red onions, cucumber and feta cheese.

Pickle & Chutney

Mango Chutney or Mix Pickle	£0.60
Onion Chutney or Mint Sauce	£0.60