

# Appetisers

## Starters

Mixed Pakora	£3.95
Vegetable Pakora	£2.50
Chicken Pakora	£3.95
Fish Pakora	£3.95
Mushroom Pakora	£2.50
Cauliflower Pakora	£2.50
King Prawn Butterfly	£5.95
Spicy Potato Fritters	£2.50
Fried Prawns	£4.50
Chana Chaat	£2.50
Mushroom Chaat	£2.50
Spicy / Garlic Prawns	£4.50
Spicy / Garlic Mushrooms	£2.95
Garlic Chicken	£3.50
Garlic Okra	£3.00
Samosas with Chana (mince or vegetable)	£2.95
Onion Bhaji/Rings	£2.50
Bombay Prawn Cocktail	£4.00
Prawn Cocktail	£3.95
Egg Mayonnaise	£2.50
Aubergine Bharta	£2.50
Daal Soup	£2.00

## Tandoori Starters

Chicken Tikka	£4.50
Lamb Tikka	£4.50
Tandoori Chicken (on the bone)	£4.50
Chicken Chaat (nibs)	£4.50
Seekh Kebab (mince)	£4.50
Tandoori King Prawn	£5.95
Shammi Kebab	£4.50
Chef's Platter (Chicken Tikka, Lamb Tikka & Chicken Chaat)	£5.95

## Pooris

King Prawn	£5.50
Prawn/Bombay Prawn	£3.75
Chicken	£3.75
Lamb	£3.75
Mushroom	£3.50
Chana	£3.50
Okra	£3.50
Chicken Korma	£3.75
Lamb Korma	£3.75

# Tandoori Sizzlers

Marinated in yoghurt, spiced with freshly ground Punjabi masala & fresh herbs, then cooked to perfection on skewers in our clay tandoor. These dishes are served with basmati rice, curry sauce & salad.

Chicken Tikka	£11.50
Lamb Tikka	£11.50
Tandoori Chicken (on the bone)	£11.50
Turkish Kebab (chicken or lamb)	£11.95
Egyptian Kebab (chicken, Lamb and king prawn with capsicums and onions)	£11.95
Seekh Kebab (minced lamb)	£11.50
Tandoori King Prawn	£13.95
Tandoori Mix (mixture of chicken, lamb, seekh kebab and tandoori chicken served with nan)	£13.95
Chicken Tikka Twist (pieces of chicken on a bed of onions, drizzled with the chefs unique sauce, made with sliced green peppers)	£12.50
Lamb Chops (pieces of lamb on the bone)	£12.95

## Homestyle Traditional Cooking

We can cook homestyle traditional meals on request. Please ask a member of staff

# Connoisseurs Choice

## Royal Manacle

Diced piece of tikka cooked in the clay oven, then prepared in mild fresh cream, cashewnuts and plum tomatoes, with a touch of brandy

## Nentara

Barbecued tender pieces of tikka off-the-bone, prepared with fresh spices and green beans

## Garam Masala

Marinated in spices then cooked with onions and tomatoes

## Jalfrezi

Mild version of Jaipuri, cooked with fresh cream & choice vegetables, topped with flaked almonds

## Mutter Gosht

Cooked with tomatoes, onions, capsicums, peas and various ground spices.

## Nashedar

Barbecued dish in medium strength, prepared with fresh onions, tomatoes, coriander, garlic and ginger with a touch of whisky

## Lahori Style

This dish originates from the old city, and consists of tikka pieces with chick peas, garlic, ginger onion, tomatoes, green chillies and coriander

## Jaipuri Jeera

Traditional dish from the "pink" city of Jaipur, India. Cooked with sliced peppers

## Makhani Masala

Cooked in a rich sauce with peeled tomatoes, ground cashew nuts, fresh cream.

## Jammu

Cooked with mixed fruit and delicate herbs in a rich sauce using a wide variety of spices

## Special Tikka Tandoori Masala

Cooked in yoghurt, peppers, onions, slightly hot sauce, fresh herbs and spices

## Masander

First barbecued over charcoal, then smothered in sauce with peppers, onions, green chillies, fresh herbs and spices.

## South Indian Garlic Chilli

(fairly hot)

Cooked with fresh garlic, ginger, onion, tomatoes, green chillies, extra hot chilli sauce and a touch of ground clove and coriander

## Taj Mahal's Special Masala

Cooked with eggs, fresh cream and vegetables with a fine fruity red wine, fresh herbs, ginger, green peppers and distinct spices.

## Mara

Barbecued dish cooked in strong sauce with fresh vegetables, green chillies, tomatoes, onions and herbs

## Butter Masala

Prepared in a delicate blend of butter, fresh cream, & herbs with almonds and cashew nuts

# Connoisseurs Choice

(continued)

## Passanda Nawabi

A special dish from the Mughal Era of India - a mild dish with ground cashewnuts, fresh cream, sundried fruit and pistachio nuts

## Shah Jahani

Cooked with mince & pineapple in a spicy sauce

## Nasheely

Cooked in a rich sauce with onion, mushroom, ground cashew nuts and freshly blended with white wine (ask for desired strength)

## Mazaydar

A famous Persian dish garnished with lentils and freshly squeezed lemon

## Jalandri

Cooked with spinach, mushrooms and fresh cream, topped with cashew nuts

## Multani Tikka

Cooked slowly in a sauce with almond flakes, mushrooms and green peppers, retaining all natural juices

## Tandoori Murgh Massala

Prepared in Tandoori sauce, and fresh cream

## Staff Curry

Homestyle traditional curry which varies day to day.

## Jalrazi

Blended with subtle touches of our own fresh Punjabi masala, green peppers, onions cashew nuts and fresh cream

## Lyllapuri

Blended with fresh ground Punjabi masala and cooked with green chillies, fried onions and coriander

## Saffron

Cooked in a tomato-based sauce with oregano & saffron

## Laxshami Tikka

Cooked in a specially prepared sauce with special Taj spices, slowly cooked with mushroom and sweetcorn. Slightly tangy and sweet dish

## Special Jammur

Prepared with fruit, onions fresh cream, lemon juice and touch of exotic spices. Highly recommended

## Goanese

cooked with yoghurt, coconut and fresh green chilli, herbs & spices. It originates from the former Portuguese colony

## Parsee (sweet & sour)

sweet and sour sauce, cooked with lentils

## Choose from

Chicken Tikka	£8.95
Lamb Tikka	£8.95
King Prawn	£10.95
Prawns	£8.95
Vegetables	£7.50
Scampi	£9.50
Haddock	£8.95

# Tastebud Tinglers

## Celyonese Curry

A hot curry cooked with lemon, chilli and coconut, herbs & spices

## Achari Gosht

A strong spicy dish - slightly sour - cooked with tangy pickle, fresh green chillies, fresh coriander and wedge of lemon

## Karahi/Balti

Cooked with fresh chopped green peppers, onions, tomatoes and various herbs & spices. A unique tasting experience to tingle the taste buds

## Punjabi Masala

Cooked with capsicums, yoghurt & punjabi spices

## Rogan Josh

A subtle blend of spices including fresh ginger, sliced onion, chopped tomatoes, cashewnuts, fresh ground spices & herbs

## Taj's Special Bhoona

Chicken, lamb & prawns with tomatoes in a thick sauce

£8.95

### Choose from:

Chicken

£7.95

Lamb

£7.95

Chicken Tikka

£8.95

Lamb Tikka

£8.95

King Prawn

£10.95

Prawn

£8.95

Vegetable

£7.50

Scampi

£8.95

# Old Time Favorites

## Curry Medium Strength

Bhoona Cooked with tomatoes - thick sauce

Dhansac Made with lentils, medium hot

Bombay Cooked with boiled egg

Dopiaza With onions

Patia Sweet 'n' sour with lentils

Kashmiri with Mango, banana or pineapple

Mushroom Medium hot with sliced mushrooms

Vegetable Made with either Indian vegetables or potatoes, cauliflower and peas

### Choose from:

Chicken

£7.50

Lamb

£7.50

Prawn

£7.95

King Prawn

£10.95

Vegetables

£6.95

Mince

£7.50

Scampi

£8.95

# On the Mild Side

may contain nuts

## Korma

Mild with coconut and fresh cream

## Kashmiri Korma

With either banana, mango or pineapple - mild 'n' fruity

## Celyonese Korma

Very popular, made with tomatoes, coconut and cream

## Bahar Korma

Very mild with coconut, cashews, almonds & pistachio nuts & sun dried fruit

## Mughlai Korma

Mild spices & herbs with eggs, cream and topped with almond flakes

## Mirchi Korma

With green chillies and peppers - mild 'n' wild!

## Gurkha Korma

Cooked with mixed fruit - without the uniform!

## Taj's Special Korma

With pureed tomatoes, cream, coconut, cashew nuts, yoghurt & chopped fruit

## Sali Boti

Cooked with sundried apricots, fresh cream potatoes and spices

## Chasni

A tangy sour & creamy dish with a wedge of orange

## Peshori

Cooked with mango or pineapple in a very mild sauce

### Choose from:

Chicken

£7.95

Lamb

£7.95

Prawns

£7.95

King Prawn

£10.95

Chicken Tikka

£8.95

Lamb Tikka

£8.95

Scampi

£8.95

Vegetable

£7.50

# Vegetable Patch

Side dishes available £3.50

Mix Vegetables

£5.95

Mix Indian Vegetables

£5.95

Okra Bhaji

£5.95

Mushroom Bhaji

£5.95

Spinach Bhaji

£5.95

Potato & Cauliflower

£5.95

Bombay Potatoes (With eggs)

£5.95

Aubergine & Potatoes

£5.95

Cauliflower & Mushroom

£5.95

Spinach & Paneer

£5.95

Tarka Daal (Lentils)

£5.95

# Biryani

Cooked with rice blended with oregano & spices  
served with medium strength curry sauce

Chicken	£8.50
Lamb	£8.50
Prawn	£8.50
King Prawn	£10.95
Vegetable	£7.50
Taj Mahal Special (lamb, chicken, prawns with omelette)	£9.95
Scampi	£8.95
Chicken Tikka	£8.95
Lamb Tikka	£8.95

# Euro Feast

Served with chips and salad

Fillet Steak (With fried onions, mushrooms & tomato)	£9.95
Sirloin Steak (With fried onions, mushrooms & tomato)	£9.95
Deep Fried Scampi	£6.50
Roast Chicken	£6.50
Chicken Maryland (Chicken, pineapple & banana in breadcrumbs)	£6.95
Chicken Salad	£6.50
Egg Salad	£6.50
Fish & Chips	£5.50
Various Omelettes (Cheese, chicken, prawn or cheese & onion)	£6.50

# Child's Play

Chicken Nuggets	£4.95
Fish & Chips	£4.95
Fried Scampi	£4.95
Roast Chicken	£4.95
Chicken Salad	£4.95
Various Omelettes (Served with salad and chips)	£4.50
Chicken / Lamb Tikka	£4.95
Chicken / Lamb Korma	£4.95
Chicken / Lamb Chasni	£4.95
Chicken / Lamb Bhoona	£4.95
Chicken / Lamb Curry (Served on a bed of rice - choice of boiled or fried rice)	£4.95

# Rice Mill

We only use the finest Basmati rice

Boiled Rice	£1.40
Fried Rice	£1.50
Mushroom Rice	£2.20
Peas Rice	£2.20
Vegetable Rice	£2.20
Special Rice (Peas, onions & mushrooms)	£2.30
Garlic Rice	£2.20
Mince Rice	£2.20
Taj Mahal Rice (Vegetables & egg)	£3.00
Egg Rice	£2.50

# Flour Mill

Plain Nan	£2.20
Garlic Nan	£2.50
Peshwari Nan	£2.50
Kashmiri Nan	£2.50
Vegetable Nan	£2.50
Mince Nan	£2.80
Rogani Nan	£2.50
Cheese Nan	£2.70
Cheese & Garlic Nan	£2.95
Garlic & Coriander Nan	£2.95
Onion Kulcha	£2.95
Tandoori Chapati	£1.00
Chapati	£1.00
Special Chapati	£1.10
Garlic Chapati	£1.20
Peshwari Chapati	£1.20
Paratha	£2.00
Vegetable Paratha	£2.20
Peshwari Paratha	£2.20
Mince Paratha	£2.50
Garlic Paratha	£2.20
Poori Bread	£1.50

# Accompaniments

Poppadom	£0.70
Spiced Onions	£1.00
Mango Chutney	£1.00
Raita	£2.00
Lime Pickle	£1.00
Mixed Pickle	£1.00
Plain Yoghurt	£1.50
Fried Mushrooms	£2.50
Fried Onions	£1.80
Chips	£1.50
Chips & Cheese	£2.50
Chips & Curry Sauce	£3.00
Chips & Special Sauce	£3.50
Special Onion Salad	£2.00
Curry Sauce	£3.00
Korma Sauce	£3.50
Special Sauce	£3.50
Curry Sauce Side Dish	£2.50

# Set Meals

## Set Meal for 2

**Select two**  
chicken chaat  
mixed pakora  
2 poppadoms & spiced onions  
onion bhaji  
vegetable pakora

**Select two**  
in chicken / lamb / vegetable  
bhoona  
tandoori masala  
korma / karahi  
punjabi masala  
prawn 50p extra each  
king prawn £2 extra each

**Select two**  
fried rice  
boiled rice  
nan bread

**£24.95**

## Set Meal for 4

**Select four**  
chicken chaat  
mixed pakora  
chicken pakora  
4 poppadoms & spiced onions  
chicken tikka starter  
vegetable pakora  
mushroom pakora  
spicy potato fritters

**Select four**  
in chicken / lamb / vegetable  
korma / rogan josh / achari  
gosht /  
lahori style / balti  
royal manacle / jammu  
prawn 50p extra each  
king prawn £2 extra each

**Select four**  
fried / boiled rice  
nan / garlic nan  
2 chapaties  
peshwari nan  
pratha

**£48.95**