



Taj Mahal

AUTHENTIC INDIAN CUISINE

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Butter Naan	\$3.00
Plain Flour Bread cooked in the tandoor brushed with a layer of butter	
Garlic Naan	\$3.50
Plain flour bread topped with garlic	
Cheese Naan	\$4.00
Plain Flour bread stuffed with grated cheese & spices	
Cheese Garlic Naan	\$4.50
Plain Flour bread stuffed with cheese and topped with garlic flakes	
Aloo Kulcha	\$4.00
Chef's Special - Boiled spicy potatoes stuffed in plain flour and cooked in tandoor	
Kashmiri Naan	\$4.50
Assorted dry fruits and nuts stuffed and cooked in plain flour	
Keema Naan	\$5.00
Pieces of tender chicken tikka and cheese filled in plain flour cooked in tandoor	
Chicken Cheese Naan	\$5.00
Pieces of tender chicken tikka and cheese filled in plain flour cooked in tandoor	
Roti	\$2.50
Indian wholemeal bread cooked in the tandoor	
Accompagniments	
Papadums (6pcs)	\$2.50
Roasted lentin wafers	
Yogurt and cucumber	\$3.50
Chilled yoghurt shredded cucumber	
Mixed Pickles	\$3.00
Traditionally prepared pickle made with lime, chilly, mango and carrots	
Mango Chutney	\$3.00
Sweet and sour mango sauce	
Mint Sauce	\$3.00
Chilled yoghurt with crushed tangy mint sauce	
Side Dish Platter	\$9.90
A choice of any four from the above	
Gulab Jamun (2pcs)	\$7.00
Milk based dumplings soaked in saffron & cardamom based sugar syrup	
Mango Kulfi	\$8.00
A traditionally Based Indian ice cream mixed with mango pulp	
Pistachio Kulfi	\$8.00
A traditionally Based Indian ice cream mixed with Pistachio pulp	
Sizzling Brownie	\$10.50
A Rich, sinful and truly indulgent dessert. Warm, fudgy walnut brownies served on a hot sizzling plate, topped with vanilla ice cream and drizzled with chocolate sauce	
Beverages	
Coke/Lift/Fanta/Sprite / Lemon Lime Bitter/Soda Water/Tonic Water	\$3.50
Apple/Pineapple/Orange Juice	\$3.50
Mineral Water/Sparkling Water	\$5.00
Mango Lassi	\$5.00
Salted Lassi	\$5.00
Coffee Cappucino, Flat White, Long Black, Latte, Espresso	\$3.50 (each)
Chai Indian beverage made by brewing tea with a mixture of aromatic Indian spices and herbs	\$3.00
Kids Meal	
Butter Chicken, Rice & Papdums	\$11.90
Chicken Nuggets (8pcs) with chips	\$9.50
Fish Fillet (2pcs) with chips	\$9.50
Taj Mahal Banquets	\$34.90 per person

- Entree Platter for 2
- Choice of any 2 non veg from the mains
- Choice of any one vegetable from the mains
- Naan Bread & Pappadum

POWER YOUR TASTE BUDS FROM OUR VAST RANGE OF DELICIOUS DISHES (MINIMUM OF 2 PEOPLE)

- Steamed Rice
- Side Dish platter
- Choice of dessert (Gulab Jamun, Mango Kulfi or Pistachio Kulfi)

Entré

Veg Samosa (2pcs)	\$7.50
Triangular shaped savoury filled with spiced potatoes & peas	
Onion Bhaji	\$7.50
Marinated and spiced onion strips dipped in chickpea and cumin batter deep fried to perfection and served with an assortment of chutneys	
Eggplant Bhaji (3pcs)	\$7.50
Rounds of Eggplant marinated with gram flour and cumin batter	
Vegetable Pakora (3pcs)	\$7.50
Chopped onions, potatoes, fenugreek leaves marinated in gram flour and cumin batter	
Panner Tikka (4pcs/6pcs)	\$10.50/\$15.50
Cheese Cubes marinated in chef's special recipe cooked in tandoori oven	
Seekh Kabab (4pcs/6pcs)	\$12.50/\$18.50
Seekh meaning skewer, hence minced lamb with special herbs and spices cooked on the skewer	
Chicken Tikka (4pcs/6pcs)	\$12.50/\$18.50
Succulent Chicken thigh fillets marinated in spices and cooked traditionally in a tandoori clay oven.	
Tandoori Garlic Prawn (4pcs/8pcs)	\$10.50/\$18.50
Prawns marinated in fine tandoori spices cooked in the tandoor served with a tasty assorted chutneys	
Tandoori chicken Bollywood (2pcs/4pcs)	\$10.50/\$18.50
The king of tandoor, marinated in yogurt with delicate herbs and spruces grilled in the tandoor	
Fish Tikka (4pcs/6pcs)	\$12.50/\$18.50
Fresh barramundi fillet marinated in chef's special spices and roasted in tandoor	
Barrah Tandoori (4pcs/6pcs)	\$12.50/\$18.50
Lamb chops marinated in yogurt and spices and chargrilled in the tandoor	
Mixed Platter (Serves 2)	\$19.50

Chāāt (the most popular north indian snack)

Aloo Tikki Chat	\$10.50
Potato round spiced with turmeric, ginger, garam masala & shredded coriander covered in chick peas salad served with mint band tamarind chutney	
Chana Bhatura	\$12.50
Chick Peas cooked in a black cardamon and ginger spiced infusion, finished a tomato based masala sauce served with del fried plain flour bread	
Samosa Chaat	\$10.50
Triangular shaved savoury file with spiced potatoes and peas topped with lightly spiced chickpeas and garnished with tamarind	

Māin Cōursē - Vēg

Paneer Butter Masala	\$14.50
Cottage cheese cubes simmered in a buttery, creamy tomato based sauce, flavoured with cashew nuts	
Navarattan Korma	\$13.50
A specially prepared vegetarian dish in fine creamy sauce, brilliant cashew & tomato based, flavoured with subtle spices & garnished with nuts	
Palak Paneer	\$13.50
Fresh Spinach puree with diced soft cottage cheese in a mild curry base	
Eggplant Masala	\$13.50
A unique blend of eggplant, tossed with capsicum, potato, onion & garlic, simmered in a rich sauce	
Malai Kofta	\$13.50
Cottage cheese dumplings simmered in rich creamy sauce with kashmiri spices	
Vegetables Vindaloo	\$13.50
The hot stuff, diced mushrooms and green peas in a velvet smooth gravy of onion and tomatoes, flavoured with subtle species	
Mattar Mushroom	\$14.50
A luxurious dish of mushrooms and green peas in velvet smooth gravy of onions and tomatoes, flavoured with subtle spices	
Aloo Gobhi	\$13.50
Cauliflower and potatoes cooked with ginger, onion, tomato, herbs and spices	
Daal Makhani	\$11.50
A common household lentil of India cooked on low charcoal heat and spices	

Māin Cōursē - Nōn-Vēg

Butter Chicken	\$17.50
Succulent pieces of chicken in a creamy, buttery tomato based sauce, flavoured with fenugreek, saffron and crashed cadamom. An all time favourite!!	
Chicken Korma	\$17.50
Boneless pieces of chicken cooked with cashew nuts, cream and fresh herbs	
Chicken Madras	\$17.50
Boneless pieces of chicken- southern indian style, cooked in a tomato milk base flavoured with mustard seeds and curry leaves	

Chicken Vindaloo	\$17.50
The HOTSTUFF, Tender pieces of chicken cooked in a hot and fiery tomato and vinegar based sauce	
Chicken Tikka Masala	\$18.50
Grilled pieces of chicken in a rich authentic tomato gravy tossed with capsicum and onions	
Mango Chicken	\$17.50
Chicken fillets cooked in freshly churned yogurt, kashmiri deghi mirch, mango & cashewnuts	
Chicken Kadai	\$17.50
Tender Chicken pieces cooked with smoked capsicum and onion in chef's special recipe	
Lamb Rogan Josh	\$18.00
A classic kashmiri dish cooked with diced lamb in a rich onion and tomato sauce	
Lamb Badam Korma	\$18.00
Diced lamb cooked in a thick cashew nut & almond gravy with cream and fresh herbs	
Lamb Madras	\$18.00
Diced lamb cooked on a slow fire in a thick coconut milk base flavoured with mustard seeds and curry leaves	
Lamb Vindaloo	\$18.00
Pieces of lamb cooked in a hot and fiery tomato and vinegar based sauce	
Lamb Saag	\$18.00
Cubes of lamb in a rich sauce of spinach and fenugreek, garnished with cream	
Bhuna Gosht	\$18.50
Diced lamb slow cooked to perfection in onion, tomatoes and herbs based spicy rich sauce	
Beef Vindaloo	\$17.50
Tender Beef cubes cooked in a hot and fiery tomato and vinegar based sauce	
Beef Malabari Curry	\$17.50
Thrilling beef dish cooked slowly with coconut and tempered with mustard seeds and curry leaves	
Beef Do Piazza	\$17.50
Diced beef cooked in a rich delicately spiced onion sauce, garnished with onion rings	
Beef Shahjahani	\$18.50
Tender Beef Cubes in traditional rich masala with onions, tomatoes, spices and green herbs	
Fish Mumtaz Mahal	\$18.50
A favourite dish of emperor shah jahan created specially to woo her queen mumtaaz, he also built the taj mahal for her, a very rare curry with fish fillets, sharp with chillies sweet with jaggery and sour with tamarind & lemon juice - a unique blend of hot, sweet & Sour	
South Indian Fish Curry	\$18.50
Fish Cooked in fine fish curry gravy of sautéed onions, tomato & traditional spices like mustard seed & cumin, a very tasty south indian dish	
Prawn Basil Curry	\$20.50
Mild Dish of succulent prawns cooked in fresh tomatoes, basil leaves, ginger, garlic, coconut milk and a dash of lemon juice	
Prawn Masala	\$20.50
Prawns cooked in rich onion and tomato sauce featuring ginger, garlic, cardamon and herbs.	
Zingaloo - Choice of Chicken / Lamb / Beef	\$18.50
It can't get any hotter than this!	

Salads

Onion Salad	\$4.00
Green Salad	\$5.00
Kachumber Salad	\$5.00

Mixed vegetables with a homemade dressing

Rice

Steamed Rice	\$3.00
Long Grained aromatic rice with a touch of saffron	
Jeera Rice	\$5.00
Basmati Rice cooked in roasted cumin	
Kashmiri Rice	\$6.50
Basmati rice tossed with crushed almonds, cashews and raisins	
Veg Biryani	\$13.50
Basmati rice tossed with mixed vegetables	
Dum Biryani	\$15.50
Choice of chicken / lamb/beef / fish meat cooked with yoghurt, mint and authentic indian spices, slow cooked with long grained basmati rice flavoured with onions, tomatoes & saffron to perfection	

Breads

Plain Naan	\$2.50
Plain Flour bread cooked in the tandoor	