



taj

Indian
restaurant

Menu

Fully Licensed • B.Y.O. Wine Only

120 Whitaker Street, Te Aroha Phone 07 884 8491

ENTREES

ONION BHAJI \$6.00 <i>Onion mixed in a chick pea batter & mild spices</i>	SHEEKH KEBAB \$15.00 <i>Spicy lamb mince, aromatic spices & cooked in tandoor</i>
VEG SAMOSA (2 PIECES) \$7.00 <i>Mild, spiced veges in pastry</i>	TANDOORI PRAWNS \$18.00 <i>Marinated prawns cooked in a tandoori oven</i>
MIX PAKORAS \$6.00	TANDOORI CHICKEN
DHAL SOUP \$6.00 <i>Lentil broth prepared with authentic spices</i>	<i>Chicken marinated in yoghurt & spices & cooked</i>
CHICKEN TIKKA \$15.00 <i>Chicken marinated in a yoghurt, aromatic spices & cooked in tandoor</i> Half serve \$12.00
GARLIC CHICKEN TIKKA \$16.00 <i>Chef's special recipe</i> Full Serve \$24.00
FISH TIKKA \$18.00 <i>Fish fillet marinated in yoghurt and spices & cooked in tandoor</i>	PLATTER FOR 2 \$20.00 <i>2 pieces of Samosa, 4 Onion Bhaji, 2 Sheekh Kebab, 2 Chicken Tikka & mint sauce</i>
MALAI TIKKA \$16.00 <i>Chicken with mild spices, marinated in yoghurt, cooked in oven</i>	MIX SIZZLING PLATTER \$30.00 <i>Tandoori chicken, garlic chicken tikka, sheekh kebab tandoori prawn</i>
ACHARI TIKKA \$16.00 <i>Chef's Special</i>	FISH AMRITSARI \$18.00 <i>Fish fried in a real amritsari style</i>

MAINS

All mains served with rice

CHICKEN

BUTTER CHICKEN \$21.00 <i>Tandoori chicken cubes cooked in a mild tomato & cream sauce</i>	BALTI CHICKEN \$21.00 <i>Chef's special recipe</i>
CHILLI CHICKEN \$22.00 <i>Chef's special recipe</i>	CHICKEN SAAGWALA \$21.00 <i>Boneless chicken cooked with spinach & ginger</i>
CHICKEN KORMA \$21.00 <i>Delicately cooked in korma sauce & served with crushed cashews & almonds</i>	MANGO CHICKEN \$21.00 <i>Boneless chicken cooked with mango pulp</i>
CHICKEN TIKKA MASALA \$22.00 <i>Tandoori chicken cubes cooked in tomato & capsicum in med/hot sauce</i>	CHICKEN CURRY \$21.00 <i>Boneless chicken cooked in traditional Indian style</i>
CHICKEN MADRAS \$21.00 <i>Age old recipe from southern India. Boneless chicken cooked in coconut & coconut cream</i>	CHICKEN PUNJABI \$22.00 <i>Chef's special recipe</i>
CHICKEN VINDALOO \$21.00 <i>Boneless chicken cooked in a hot goanese sauce</i>	CHICKEN TIKKA ZAL-FREZI \$22.00 <i>Chef's special recipe</i>
	CHICKEN MUGLAI \$22.00 <i>Chicken curry cooked with muglai style</i>
	KADAI CHICKEN \$22.00 <i>Chicken cooked in traditional Indian style</i>

LAMB

LAMB NAWABI \$21.50 <i>Lamb cooked in onion, garlic, ginger and special herbs with creamy sauce</i>	LAMB KORMA \$21.50 <i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>
LAMB ROGAN JOSH \$21.50 <i>Lamb cooked in traditional muglai style</i>	BHUNA GOSHT \$22.50 <i>Chef's special recipe</i>
LAMB VINDALOO \$21.50 <i>Lamb cooked in hot goanese sauce</i>	LAMB SAAGWALA \$21.50 <i>Lamb cooked with spinach and ginger</i>
LAMB MADRAS \$21.50 <i>Lamb cooked in traditional madras sauce</i>	LAMB HYDERABADI \$21.50 <i>Chef's special recipe</i>

BEEF

BEEF CURRY\$20.50 <i>Diced beef cooked in a special blend of herbs and spices and served with a delicious, thick sauce</i>	BEEF MADRAS\$20.50 <i>Beef cooked in traditional madras sauce</i>
BEEF VINDALOO\$20.50 <i>Beef cooked in hot goanese sauce</i>	BEEF ZAL-FREZI\$21.50 <i>Chef's special recipe</i>
BEEF KORMA\$20.50 <i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	BEEF SAAGWALA\$20.50 <i>Beef cooked with spinach and ginger</i>

SEAFOOD

BUTTER PRAWNS\$22.00 <i>Prawns cooked in a mild tomato and cream sauce</i>	PRAWN MASALA\$23.00 <i>Prawn cooked in capsicum and tomato spices</i>
FISH CURRY\$22.00 <i>Fish filets prepared in medium/hot sauce</i>	FISH VINDALOO\$22.00 <i>Fish cooked in a hot goanese sauce</i>
PRAWN CURRY\$22.00 <i>Prawns prepared in medium/hot sauce</i>	FISH MASALA\$23.00 <i>Fish cubes cooked in tomato and capsicum in a medium/hot sauce</i>
PRAWN KORMA\$22.00 <i>Delicately cooked prawns served with crushed cashews and almonds</i>	PRAWN SAAGWALA\$22.00 <i>Prawns cooked with spinach and ginger</i>
PRAWN VINDALOO\$22.00 <i>Prawns cooked in a hot goanese sauce</i>	

VEGETARIAN SABZI

MIXED VEGETABLES\$18.50 <i>Season vegetables cooked in a mild/medium sauce</i>	MUTTER PANEER\$18.50 <i>Peas and homemade cheese cooked in a mild onion sauce</i>
DHAL MAKHANI\$18.50 <i>Punjab selection of black lentils cooked with ginger and coriander and served with a touch of cream</i>	BOMBAY POTATOES\$18.50 <i>Chef's special recipe</i>
NAVRATTAN KORMA\$18.50 <i>Mixed vegetables prepared in thick creamy sauce served with crushed cashews and almonds</i>	KASHMIRI KOFTA\$18.50 <i>Chef's special recipe</i>
PANEER MASALA\$18.50 <i>Homemade cheese cooked in capsicum, tomato and onion</i>	MUSHROOM MASALA\$18.50 <i>Mildly spiced, cooked with tomatoes, capsicums and onion sauce</i>
PANEER MAKHANI\$18.50 <i>Homemade cheese deep fried and mildly cooked in thick tomato and cream sauce</i>	ALOO GOBHI\$18.50 <i>Cauliflower and potatoes prepared with spices</i>
SAAG PANEER\$18.50 <i>Spinach and homemade cheese cooked with aromatic spices and herbs</i>	CHANA MASALA\$18.50 <i>Chef's special recipe</i>
ALOO MUTTER\$18.50 <i>Potatoes and peas prepared with onion and tomato sauce</i>	DHAL TADKA\$18.50 <i>Split chickpeas, cooked with garlic, ginger, onion and tomatoes</i>
	MUSHROOM MUTTER\$18.50 <i>Mushrooms & green peas cooked with onion sauce</i>
	SAAG ALOO\$18.50 <i>Spinach and Potatoes cooked in spices and herbs</i>

BANQUETS

SADA BANQUET

Minimum 2 people\$32.00 per person	
APPETISER	<i>Pappadams Onion Bhaji, Chicken Tikka</i>
MAIN	<i>Lamb Rogan Josh, Butter Chicken, Dhal Makhani or Navrattan Korma, Rice and Naan</i>
SIDE DISHES	<i>Raita, Mango Chutney</i>

NAWABI BANQUET

Minimum 2 people\$44.00 per person	
APPETISER	<i>Pappadams, Vegetable Samosa, Tandoori Chicken or Tandoori Prawn</i>
MAIN	<i>Prawn Masala, Lamb Korma, Butter Chicken or Mango Chicken, Aloo Mutter, Rice and Naan</i>
SIDE DISHES	<i>Raita, Salad, Achar</i>
DESSERT	<i>Gulab Jamun/Ice Cream</i>

RICE

COCONUT RICE \$7.00 <i>Rice cooked in coconut and coconut cream</i>	VEGETABLE BIRYANI \$20.00 <i>Basmati rice cooked with mixed veges and flavoured with cardamon</i>
SAFFRON RICE \$7.00 <i>Plain basmati rice flavoured with saffron</i>	CHICKEN or LAMB or PRAWN BIRYANI \$22.00 <i>Rice cooked with chicken or lamb or prawn pieces mild spices and yoghurt sauce</i>
PLAIN PULAO \$7.00 <i>Basmati rice cooked in mild spices and herbs</i>	
KASHMIRI PULAO \$9.00 <i>Rice cooked with mixed fruits and nuts</i>	

KIDS MENU

FISH AND CHIPS or NUGGETS AND CHIPS \$12.00	FISH BITES, POTATO WEDGES \$13.00
--	--

SIDE DISHES

RAITA \$5.00 <i>Grated cucumber in yoghurt and mild spices</i>	MANGO CHUTNEY \$3.50
KUCHUMBER \$5.00 <i>Chopped onion, tomato, cucumber herbs and lemon juice</i>	MIXED PICKLE \$3.50
	PAPPADAMS 4 in one serve \$3.00
	INDIAN GREEN SALAD \$6.00

DESSERTS

GULAB JAMUN (3 pieces) \$6.00 <i>Popular Indian sweet</i>	ICE CREAM \$5.50 <i>Strawberry/Vanilla</i>
RICE PUDDING \$6.00	MANGO KULFI \$6.00
BANANA & COCONUT \$5.00	

BREADS FROM A TANDOORI FIRE

PLAIN NAAN BREAD \$4.00	KEEMA NAAN \$6.50 <i>Bread stuffed with lamb mince, mild spices and fresh herbs</i>
GARLIC NAAN \$4.50	KASHMIRI NAAN \$5.00 <i>Bread stuffed with dried fruits and nuts</i>
PARANTHA WHOLEMEAL/FLAKY \$5.00	SPINACH AND CHEESE NAAN \$6.00
CHEESE NAAN \$5.50	CHICKEN, CHEESE AND GARLIC NAAN \$7.00
MASALA KULCHA \$5.00 <i>Bread stuffed with potatoes, peas, fresh herbs</i>	ROTI \$3.00
ONION KULCHA \$5.00 <i>Bread stuffed with chopped onion and mild spices</i>	GARLIC AND CHEESE NAAN \$6.00
PANEER KULCHA \$5.00 <i>Bread stuffed with homemade cheese, fresh herbs and spices</i>	BACON AND CHEESE NAAN \$6.00
	BUTTER NAAN \$5.00

GLUTEN and DAIRY free options available. Please ask our friendly staff.



Thank you for dining with us