

## RICE

<b>COCONUT RICE</b> ..... \$8.00 <i>Rice cooked in coconut and coconut cream</i>	<b>VEGETABLE BIRYANI</b> ..... \$24.00 <i>Basmati rice cooked with mixed veges and flavoured with cardamon</i>
<b>SAFFRON RICE</b> ..... \$8.00 <i>Plain basmati rice flavoured with saffron</i>	<b>CHICKEN or LAMB BIRYANI</b> ..... \$26.00 <i>Rice cooked with chicken or lamb mild spices and yoghurt sauce</i>
<b>PLAIN PULAO</b> ..... \$8.00 <i>Basmati rice cooked in mild spices and herbs</i>	<b>PRAWN BIRYANI</b> ..... \$27.00 <i>Rice cooked with prawn pieces in mild spices and yoghurt sauce</i>
<b>KASHMIRI PULAO</b> ..... \$9.00 <i>Rice cooked with mixed fruits and nuts</i>	

## KIDS MENU

<b>FISH AND CHIPS or NUGGETS AND CHIPS</b> ..... \$14.00	<b>FRIES</b> ..... \$8.00
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## SIDE DISHES

<b>RAITA</b> ..... \$7.00	<b>MIXED PICKLE</b> ..... \$4.00
<b>KUCHUMBER</b> ..... \$6.00 <i>Chopped onion, tomato, cucumber herbs and lemon juice</i>	<b>PAPPADAMS 4 in one serve</b> ..... \$4.00
<b>MANGO CHUTNEY</b> ..... \$4.00	<b>INDIAN GREEN SALAD</b> ..... \$8.00

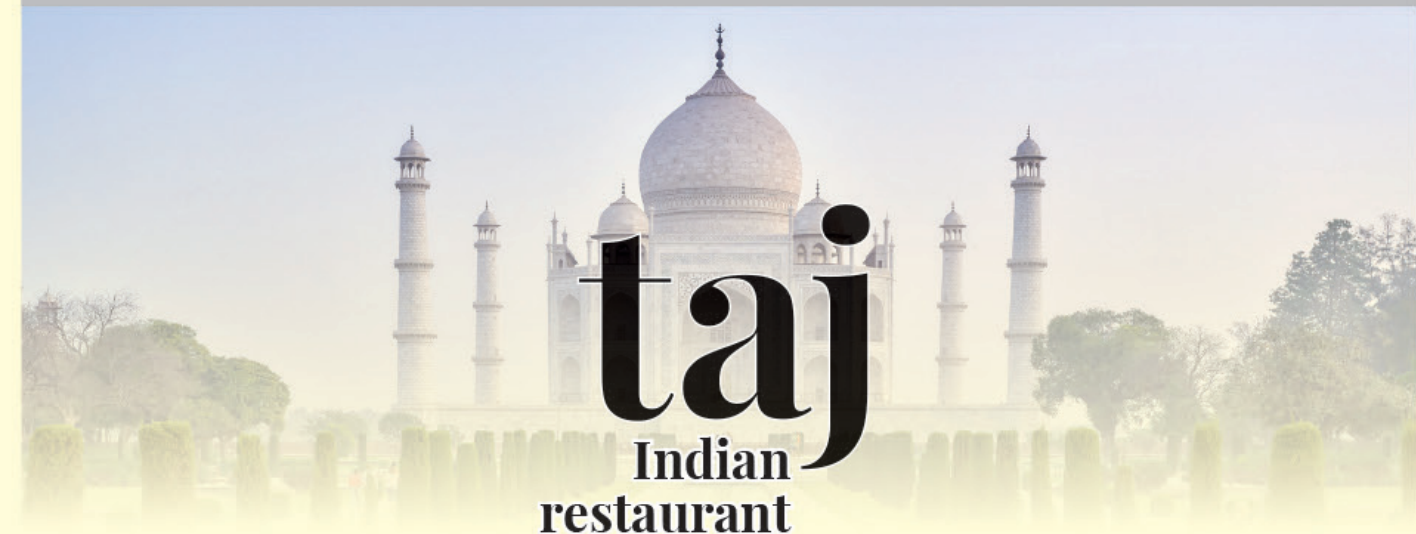
## DESSERTS

<b>GULAB JAMUN</b> ..... \$9.00 <i>Popular Indian sweet</i>	<b>ICE CREAM</b> ..... \$6.00 <i>Strawberry/Vanilla/Chocolate</i>
<b>RICE PUDDING</b> ..... \$7.00	<b>ICE CREAM SUNDAE</b> ..... \$10.00
<b>MANGO KULFI</b> ..... \$9.00	

## BREADS FROM TANDOORI FIRE

<b>PLAIN NAAN BREAD</b> ..... \$4.50	<b>KEEMA NAAN</b> ..... \$7.50 <i>Bread stuffed with lamb mince, mild spices and fresh herbs</i>
<b>GARLIC NAAN</b> ..... \$5.00	<b>KASHMIRI NAAN</b> ..... \$6.00 <i>Bread stuffed with dried fruits and nuts</i>
<b>PARANTHA WHOLEMEAL/FLAKY</b> ..... \$6.00	<b>SPINACH AND CHEESE NAAN</b> ..... \$7.00
<b>CHEESE NAAN</b> ..... \$7.00	<b>CHICKEN, CHEESE AND GARLIC NAAN</b> ..... \$8.00
<b>MASALA KULCHA</b> ..... \$6.00 <i>Bread stuffed with potatoes, peas, fresh herbs</i>	<b>ROTI</b> ..... \$4.00
<b>ONION KULCHA</b> ..... \$6.00 <i>Bread stuffed with chopped onion and mild spices</i>	<b>GARLIC AND CHEESE NAAN</b> ..... \$7.50
<b>PANEER KULCHA</b> ..... \$6.50 <i>Bread stuffed with homemade cheese, fresh herbs and spices</i>	<b>BACON AND CHEESE NAAN</b> ..... \$7.00
	<b>BUTTER NAAN</b> ..... \$5.50

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



**taj**  
Indian  
restaurant

Thank you for dining with us



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**Menu**

**Fully Licensed • B.Y.O. Wine Only**  
120 Whitaker Street, Te Aroha Phone 07 884 8491

## ENTREES

<b>ONION BHAJI</b> ..... \$8.00 <i>Onion mixed in a chick pea batter &amp; mild spices</i>	<b>SHEEKH KEBAB</b> ..... \$18.00 <i>Spicy lamb mince, aromatic spices &amp; cooked in tandoor</i>
<b>VEG SAMOSA</b> ..... \$9.00 <i>Mild, spiced veges in pastry</i>	<b>TANDOORI PRAWNS</b> ..... \$24.00 <i>Marinated prawns cooked in a tandoori oven</i>
<b>MIX PAKORAS</b> ..... \$8.50	<b>TANDOORI CHICKEN</b> ..... <i>Chicken marinated in yoghurt &amp; spices &amp; cooked</i>
<b>DHAL SOUP</b> ..... \$10.00 <i>Lentil broth prepared with authentic spices</i>	..... Half serve \$15.00 ..... Full Serve \$27.00
<b>CHICKEN TIKKA</b> ..... \$17.00 <i>Chicken marinated in a yoghurt, aromatic spices &amp; cooked in tandoor</i>	<b>PLATTER FOR 2</b> ..... \$25.00 <i>2 pieces of Samosa, 4 Onion Bhaji, 2 Sheekh Kebab, 2 Chicken Tikka &amp; mint sauce</i>
<b>GARLIC CHICKEN TIKKA</b> ..... \$18.00 <i>Chef's special recipe</i>	<b>MIX SIZZLING PLATTER</b> ..... \$36.00 <i>Tandoori chicken, garlic chicken tikka, sheekh kebab tandoori prawn</i>
<b>FISH TIKKA</b> ..... \$22.00 <i>Fish fillet marinated in yoghurt and spices &amp; cooked in tandoor</i>	<b>FISH AMRITSARI</b> ..... \$20.00 <i>Fish fried in a real amritsari style</i>
<b>MALAI TIKKA</b> ..... \$18.00 <i>Chicken with mild spices, marinated in yoghurt, cooked in oven</i>	<b>Pappadams Platter</b> ..... \$14.00 <i>Pappadams served with mango chunthey, mixed pickle and raita</i>
<b>ACHARI TIKKA</b> ..... \$19.00 <i>Chef's Special</i>	

## MAINS

All mains served with rice

### CHICKEN

<b>BUTTER CHICKEN</b> ..... \$25.00 <i>Tandoori chicken cubes cooked in a mild tomato &amp; cream sauce</i>	<b>BALTI CHICKEN</b> ..... \$25.00 <i>Chef's special recipe</i>
<b>CHILLI CHICKEN</b> ..... \$25.00 <i>Chef's special recipe</i>	<b>CHICKEN SAAGWALA</b> ..... \$25.00 <i>Boneless chicken cooked with spinach &amp; ginger</i>
<b>CHICKEN KORMA</b> ..... \$25.00 <i>Delicately cooked in korma sauce &amp; served with crushed cashews &amp; almonds</i>	<b>MANGO CHICKEN</b> ..... \$25.00 <i>Boneless chicken cooked with mango pulp and onion gravy</i>
<b>CHICKEN TIKKA MASALA</b> ..... \$25.00 <i>Tandoori chicken cubes cooked in tomato &amp; capsicum in med/hot sauce</i>	<b>CHICKEN CURRY</b> ..... \$25.00 <i>Boneless chicken cooked in traditional Indian style</i>
<b>CHICKEN MADRAS</b> ..... \$25.00 <i>Age old recipe from southern India. Boneless chicken cooked in coconut &amp; coconut cream</i>	<b>CHICKEN PUNJABI</b> ..... \$25.00 <i>Chef's special recipe</i>
<b>CHICKEN VINDALOO</b> ..... \$25.00 <i>Boneless chicken cooked in a hot goanese sauce</i>	<b>CHICKEN TIKKA ZAL-FREZI</b> ..... \$25.00 <i>Chef's special recipe</i>
	<b>KADAI CHICKEN</b> ..... \$25.00 <i>Chicken cooked in traditional Indian style</i>

### LAMB

<b>LAMB NAWABI</b> ..... \$26.50 <i>Lamb cooked in onion, garlic, ginger and special herbs with creamy sauce</i>	<b>LAMB KORMA</b> ..... \$26.50 <i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>
<b>LAMB ROGAN JOSH</b> ..... \$26.50 <i>Lamb cooked in traditional mugal style</i>	<b>BHUNA GOSHT</b> ..... \$26.50 <i>Chef's special recipe</i>
<b>LAMB VINDALOO</b> ..... \$26.50 <i>Lamb cooked in hot goanese sauce</i>	<b>LAMB SAAGWALA</b> ..... \$26.50 <i>Lamb cooked with spinach and ginger</i>
<b>LAMB MADRAS</b> ..... \$26.50 <i>Lamb cooked in traditional madras sauce</i>	<b>LAMB HYDERABADI</b> ..... \$26.50 <i>Chef's special recipe</i>

## BEEF

<b>BEEF CURRY</b> ..... \$24.00 <i>Diced beef cooked in a special blend of herbs and spices and served with a delicious, thick sauce</i>	<b>BEEF MADRAS</b> ..... \$24.00 <i>Beef cooked in traditional madras sauce</i>
<b>BEEF VINDALOO</b> ..... \$24.00 <i>Beef cooked in hot goanese sauce</i>	<b>BEEF ZAL-FREZI</b> ..... \$24.50 <i>Chef's special recipe</i>
<b>BEEF KORMA</b> ..... \$24.50 <i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	<b>BEEF SAAGWALA</b> ..... \$24.50 <i>Beef cooked with spinach and ginger</i>

## SEAFOOD

<b>BUTTER PRAWNS</b> ..... \$26.00 <i>Prawns cooked in a mild tomato and cream sauce</i>	<b>PRAWN MASALA</b> ..... \$26.50 <i>Prawn cooked in capsicum and tomato spices</i>
<b>FISH CURRY</b> ..... \$26.00 <i>Fish filets prepared in medium/hot sauce</i>	<b>FISH VINDALOO</b> ..... \$26.00 <i>Fish cooked in a hot goanese sauce</i>
<b>PRAWN CURRY</b> ..... \$26.00 <i>Prawns prepared in medium/hot sauce</i>	<b>FISH MASALA</b> ..... \$26.50 <i>Fish cubes cooked in tomato and capsicum in a medium/hot sauce</i>
<b>PRAWN KORMA</b> ..... \$26.50 <i>Delicately cooked prawns served with crushed cashews and almonds</i>	<b>PRAWN SAAGWALA</b> ..... \$26.50 <i>Prawns cooked with spinach and ginger</i>
<b>PRAWN VINDALOO</b> ..... \$26.00 <i>Prawns cooked in a hot goanese sauce</i>	

## VEGETARIAN SABZI

<b>MIXED VEGETABLES</b> ..... \$22.50 <i>Season vegetables cooked in a mild/medium sauce</i>	<b>MUTTER PANEER</b> ..... \$23.00 <i>Peas and homemade cheese cooked in a mild onion sauce</i>
<b>DHAL MAKHANI</b> ..... \$22.50 <i>Punjab selection of black lentils cooked with ginger and coriander and served with a touch of cream</i>	<b>BOMBAY POTATOES</b> ..... \$22.50 <i>Chef's special recipe</i>
<b>NAVRATTAN KORMA</b> ..... \$22.50 <i>Mixed vegetables prepared in thick creamy sauce served with crushed cashews and almonds</i>	<b>KASHMIRI KOFTA</b> ..... \$22.50 <i>Chef's special recipe</i>
<b>PANEER MASALA</b> ..... \$23.00 <i>Homemade cheese cooked in capsicum, tomato and onion</i>	<b>MUSHROOM MASALA</b> ..... \$22.50 <i>Mildly spiced, cooked with tomatoes, capsicums and onion sauce</i>
<b>PANEER MAKHANI</b> ..... \$23.00 <i>Homemade cheese deep fried and mildly cooked in thick tomato and cream sauce</i>	<b>ALOO GOBHI</b> ..... \$22.50 <i>Cauliflower and potatoes prepared with spices</i>
<b>SAAG PANEER</b> ..... \$23.00 <i>Spinach and homemade cheese cooked with aromatic spices and herbs</i>	<b>CHANA MASALA</b> ..... \$22.50 <i>Chef's special recipe</i>
<b>ALOO MUTTER</b> ..... \$22.50 <i>Potatoes and peas prepared with onion and tomato sauce</i>	<b>DHAL TADKA</b> ..... \$22.50 <i>Split chickpeas, cooked with garlic, ginger, onion and tomatoes</i>
	<b>MUSHROOM MUTTER</b> ..... \$22.50 <i>Mushrooms &amp; green peas cooked with onion sauce</i>
	<b>SAAG ALOO</b> ..... \$22.50 <i>Spinach and Potatoes cooked in spices and herbs</i>

## BANQUETS

### SADABANQUET

Minimum 2 people ..... \$42.00 per person	
<b>APPETISER</b>	<i>Pappadams Onion Bhaji, Chicken Tikka</i>
<b>MAIN</b>	<i>Lamb Rogan Josh, Butter Chicken, Dhal Makhani or Navrattan Korma, Rice and Naan</i>
<b>SIDE DISHES</b>	<i>Raita, Mango Chutney</i>

### NAWABIBANQUET

Minimum 2 people ..... \$57.00 per person	
<b>APPETISER</b>	<i>Pappadams, Vegetable Samosa, Tandoori Chicken or Tandoori Prawn</i>
<b>MAIN</b>	<i>Prawn Masala, Lamb Korma, Butter Chicken or Mango Chicken, Rice and Naan</i>
<b>SIDE DISHES</b>	<i>Raita, Salad, Achar</i>
<b>DESSERT</b>	<i>Gulab Jamun/Ice Cream</i>