



taj

Indian restaurant

Lunch Menu

All curries served with rice and plain naan

CHICKEN

BUTTER CHICKEN	\$15.00
<i>Tandoori chicken cubes cooked in a mild tomato & cream sauce</i>	
CHICKEN KORMA	\$15.00
<i>Delicately cooked in korma sauce & served with crushed cashews & almonds</i>	
CHICKEN CURRY	\$15.00
<i>Boneless chicken cooked in traditional Indian style</i>	
CHICKEN SAAGWALA	\$15.00
<i>Boneless chicken cooked with spinach & ginger</i>	

LAMB

LAMB ROGAN JOSH	\$15.00
<i>Lamb cooked in traditional mugul style</i>	
LAMB KORMA	\$15.00
<i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	
LAMB SAAGWALA	\$15.00
<i>Lamb cooked with spinach and ginger</i>	
LAMB MADRAS	\$15.00
<i>Lamb cooked in traditional madras sauce</i>	

BEEF

BEEF CURRY	\$15.00
<i>Diced beef cooked in a special blend of herbs and spices and served with a delicious, thick sauce</i>	
BEEF SAAGWALA	\$15.00
<i>Beef cooked with spinach and ginger</i>	
BEEF KORMA	\$15.00
<i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	
BEEF MADRAS	\$15.00
<i>Beef cooked in traditional madras sauce</i>	

SEAFOOD

BUTTER PRAWNS	\$16.00
<i>Prawns cooked in a mild tomato and cream sauce</i>	
PRAWN KORMA	\$16.00
<i>Delicately cooked prawns served with crushed cashews and almonds</i>	
PRAWN SAAGWALA	\$16.00
<i>Prawns cooked with spinach and ginger</i>	
PRAWN CURRY	\$16.00
<i>Prawns prepared in medium/hot sauce</i>	

VEGETARIAN

DHAL MAKHANI	\$15.00
<i>Punjab selection of black lentils cooked with ginger and coriander and served with a touch of cream</i>	
PANEER MASALA	\$15.00
<i>Homemade cheese cooked in capsicum, tomato and onion</i>	
SAAG PANEER	\$15.00
<i>Spinach and homemade cheese cooked with aromatic spices and herbs</i>	
ALOO MUTTER	\$15.00
<i>Potatoes and peas prepared with onion and tomato sauce</i>	

Try lunch with a can of coke!

Dine In **\$17.00**

Takeaway **\$15.00**

Fully Licensed • B.Y.O. Wine Only

120 Whitaker Street, Te Aroha Phone 07 884 8491