

CHAAT CORNER

Yoghurt Chaat Puri

Crisp bread puffs filled with potatoes, chickpeas & spiced yoghurt. Drizzled with tamarind sauce & mint coriander chutney. Topped with crunchy sev noodles & pomegranate seeds 6.95 **V D G**

Bhel Puri

An incredibly popular street food of South Asia. A mix of puffed rice, roasted peanuts, chaat masala, red onions, boiled potatoes, crunchy sev and a combination of 3 homemade chutneys 6.95 **N Ve**

Crispy Kale Chaat

This delicious chaat combines nutritious crispy kale with delicate spices, chick peas, diced potatoes and crunchy sev. Topped with sweetened yoghurt, date & tamarind chutney and a coriander mint chutney 7.5 **V D**

Poppadums 0.95 **Ve**

Pickle Tray 0.95 (per person) **Mint D**, Onion, Mango & Lime

STREET SNACKS

Popcorn Dall

A Bangladeshi delicacy. Popcorn sized lentil pakoras mixed with mild peppers, turmeric, coriander & onions 6.95 **Ve**

Onion Bhajees

Light, crispy and moreish! Deep fried with fragrant spices, fresh herbs and chickpea flour 6.95 **Ve**

Pau Bhaji

A hugely popular Indian snack. Toasted buns served with spiced mashed veggies topped with a dollop of butter. Street food at its best! 7.95 **V D G**

Amma's Pulled Lamb Samosas

Handmade pastry, stuffed with pulled spiced lamb. Made just like mum does from an old family recipe 8.95 **G**

Chicken 65

Succulent crispy chicken pieces cooked in a spicy sauce with spring onions and red peppers. According to some, this was the 65th menu item in a South Indian army canteen! 8.95 **G**

Nargisi Kebab

The British Scotch egg is considered to be inspired by this Mughal delicacy! Free-range egg with a soft yolk centre, wrapped in spiced lamb and coated in breadcrumbs. Served on a bed of shoestring potatoes and chopped lettuce. Yum! 8.95 **D G**

Chilli Paneer

Grilled strips of Indian cheese cooked with curry leaves, mixed peppers and green chillies in a spicy flavoursome sauce 7.95 **V D G**

Tandoori Chicken Wings

Finger-licking grilled sticky chicken wings, marinated in chilli, garam masala, garlic & ginger sauce. Served with a tamarind chutney 8.95 **G**

Taj BBQ Feast

Chargrilled tandoori chicken wings, grilled lamb cutlets, on the bone tandoori chicken, malai chicken tikka, haryali chicken tikka, classic chicken tikka & sheek kebab. Great as a sharing platter for two! 22.95 **D**

THE MAIN JUNCTION

Delhi Style Butter Chicken

Made famous in Delhi, this recipe includes roasted cashews, ripened tomatoes, toasted coriander seeds and fiery green chillies. All grounded into a smooth paste and cooked in a buttery cream sauce with strips of Malai Chicken Tikka 16.95 **N D**

Kashmiri Lamb Rogan Josh

This legendary lamb dish has put Kashmir onto the world food map. A beautiful rich red sauce derived from the use of peeled plum tomatoes, ground paprika and Kashmiri red chillies in the dish 17.95 **D**

Mumbai Gobi Manchurian

Chinese flavours are now an integral part of the Indian street food scene. Delicious crispy florets of cauliflower cooked in a sauce of ginger, soy and fresh spices, found on nearly every street of Mumbai 15.95 **Ve G**

Mackerel Three Ways

The 3 B's of Bangladeshi cooking: Biraan, Baazi & Bora! Pan fried mackerel (biraan) on a bed of homestyle masala onions, a warm mackerel & rice salad (baazi), mackerel fish cake (bora) sealed in a tin. Served with a tomato khatta in a Campbell's tomato soup tin. Star aniseed infused rhubarb purée with radish, dill & lime 18.95 **D G**

North Indian Tawa Subzi

Typically served at Indian weddings across cities all over northern India. Baby aubergines, potatoes, cauliflower, okra and green peas coated in a thick, delicious and flavoursome bhuna style masala sauce 15.95 **Ve**

Hyderabadi Murgh Biryani

World-famous dish. Spiced chicken layered with fine basmati rice. Cooked using the traditional dum process utilising steam and pressure to impart maximum flavours. Served with a vegetable curry 16.95 **D G**

Railway Mutton Curry

The story goes that this was a dish cooked by the kitchen staff for a weary, drunk and hungry soldier while on a night train going to Bengal. Authentically prepared with mutton on the bone this dish is bursting with flavour. Served on an iron wok by weight! 1/2 kg 18.95

IN-FUSION

Pulled Chicken Tikka Burger

Pulled chicken tikka layered with grilled paneer, crispy onion bhajis, salad and topped with chillinise & tamarind. All served in a ghee toasted brioche bun with extra crunchy skin on masala chips 18.95 **D G**

Lamb Rogan Shepherd's Pie

Kashmiri Rogan Josh sauce with lamb chunks and spiced minced lamb. Topped with a creamy cumin turmeric mash. Served with a carrot & pea bhaji 18.95 **D**

Desi Chicken Noodles

Crispy chicken pieces cooked in a delicious, spicy sauce with Indo-Chinese flavours. Served on a bed of vegetable Hakka noodles 18.95 **G**

Shamee Burger

Deliciously spiced minced lamb patty. Layered with grilled paneer, crispy onion bhajis, mixed salad, chillinise & tamarind. All served in a ghee toasted brioche bun with extra crunchy skin on masala chips 18.95 **D G**

TAJ FAVOURITES

Haryali Murgh Masala

Green chicken tikka marinated with coriander leaves, mint leaves, green chillies and ground spices. Barbecued in the tandoori oven then cooked in a spicy green curry sauce 16.95 **D**

Staff Curry

A daily special prepared by the kitchen staff, usually for themselves! Chicken pieces on the bone cooked with potatoes in a spicy curry sauce. Served with plain steamed rice 21.95 **D**

Garlic Chilli King Prawn

Succulent king prawns, cooked in a garlic tempered sauce with onions, ground spices and sliced green chillies topped with freshly chopped coriander 18.95 **G**

The Bengal Tiger

Slow cooked mutton and the fiery Bengal Naga chilli in an eye watering, hot flavoursome sauce. This dish is for the more experienced chilli connoisseur. Try it if you dare! 17.95 **D**

Chicken Tikka Lakab

Chicken tikka pieces simmered with braised onions, smoked fenugreek, ground almonds and mild spices in a delicious cream sauce. A posh Korma! 16.95 **N D**

Shahi Paneer

Crispy paneer cubes, dipped in a rich decadent cashew and tomato cream sauce 15.95 **N V D**

Machli Bhuna

Succulent white fish fillets grilled in the tandoori oven then seeped in a spicy tomato sauce with turmeric, garlic and crushed fenugreek 17.95 **D**

Shaslik Khana

This very popular dish combines barbecued pieces of chicken tikka, bell peppers & grilled onions. Cooked in a tomato based sauce concocted from the chef's own mix of spices 16.95 **D**

Karahi Gosth

Succulent morsels of mutton cooked in a thick flavoursome sauce with red & green peppers, crushed fenugreek and mild spices. Served sizzling in a small iron wok 17.95 **D**

Indo-Chinese Garlic Chilli Chicken

Succulent soft chicken morsels, cooked in a garlic tempered sauce with spring onions, ground spices and sliced green chillies topped with a sweet chilli drizzle 16.95 **D G**

SALAD STAND (UNDER 600 CALORIES)

Tandoori King Prawn Salad

Romaine lettuce, red onion, cucumbers and cherry tomatoes combined with grilled tandoori prawns drizzled with a sweet chilli dressing 17.95 **D**

Chicken Tikka Salad

Roughly chopped lettuce, cherry tomatoes, cucumbers, red onions, radish & croutons coated with a sweet chilli drizzle. Topped with barbecued chicken tikka 15.95 **D**

BRITISH RAJ

Vegetable 14.95 | Chicken 15.95 | Lamb 16.95 | King Prawn 18.95

Korma

Very mild dish cooked with cream, coconut & almond to create a soft, smooth and sweet texture **N D**

Tikka Masala

Still one of the nation's favourite! A smooth masala sauce of ground almonds, coconut, crushed fenugreek & mild spices **N D**

Madras

A spicy South Indian dish cooked with garam masala & red chillies to add the fiery taste to its richness

Jalfrezi

Cooked in a thick sauce with peppers, onions, green chillies and fresh coriander

ROAD SIDES

Bombay Aloo

Classic spiced spuds! 6.95 **Ve**

Tarka Dall

Lentils tempered with garlic and chilli 6.95 **Ve**

Sarson ka Sag

Spinach flavoured with wild black mustard seeds 6.95 **Ve**

Kadju Nut Bhajee

Roasted cashew nuts cooked in a deliciously spiced sauce 7.55 **N Ve**

Niramish

Mixed vegetables tossed in a lightly spiced dry tomato sauce 6.95 **Ve**

Dall Makhani

Black lentils and red kidney beans slow cooked to bring out all the goodness of the dall. Combined with butter, cream and garam masala to create a rich and aromatic dish 6.95 **V D**

Mushroom Bhajee

Button mushrooms cooked in a lightly spiced tomato sauce 6.95 **Ve**

Bring Your Own (BYO) – Cheers to That!

While we don't serve alcohol, we're more than happy for you to bring your favourite beer or wine to complement your meal! For groups of 5 or more, we apply a small corkage fee of just £1 per person. Smaller groups? No worries. Enjoy your BYO drinks on us!

A quick heads-up: We've got a great selection of soft drinks available for purchase, so we kindly ask that you don't bring your own. Also, to keep things relaxed and safe, spirits aren't permitted.

Thanks for understanding, and we can't wait to have you dine with us!

Tips for the Team

Your bill does not include a service charge. Any gratuities you choose to leave are distributed in full among our staff.

Both we and they greatly appreciate your generosity!

FROM THE GRILL

Tandoori Chicken STARTER 9.95 | MAIN 17.95 **D**

Experience the authentic Indian flavours of our On the Bone Tandoori Chicken! Expertly infused in fragrant spices; charred goodness!

Lamb Cutlets STARTER 11.95 | MAIN 18.95 **D**

French trimmed lamb cutlets meticulously marinated in a medley of aromatic spices. Grilled to a crispy finish in the clay oven

Tikka Trio STARTER 9.95 | MAIN 17.95 **D**

A colourful mix of herby green, creamy white and spicy orange tikka chicken

Sheek Kebab STARTER 9.95 | MAIN 17.95 **D**

Artfully blended with aromatic spices and fresh herbs, the succulent minced lamb is skewered and grilled to perfection. Served with tangy mint chutney; it's juicy, flavour-packed and irresistible!

Fish Tikka STARTER 9.95 | MAIN 17.95 **D**

Melt in your mouth white fish fillet marinated with ground spices, grilled in the tandoor

Paneer Shaslik STARTER 8.95 | MAIN 16.95 **V D**

Indian cheese, coated in a flavoursome marinade and grilled with peppers, onions & tomatoes

SWEET STREET TREAT

Gulab Jamun

One of India's most popular desserts, often referred to as 'Indian doughnuts'. Soft, melt-in-your-mouth, fried dumplings soaked in rose flavoured syrup. Served warm with a scoop of luxury Madagascan vanilla pod ice cream 6.95 **N D G**

Almond Pista Crumble

Almond and pistachio crumble with raspberry jam. Served with a cardamom infused custard 6.95 **N D G**

N	contains nuts		
V	vegetarian)	medium hot
Ve	vegan))	spicy
D	contains dairy)))	very spicy
G	contains gluten))))	blow your head off!

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BITS'N'PIECES

Steamed Rice 4.25 **Ve**

Basmati Pilau Rice 4.75 **Ve**

Egg Fried Rice 4.95 **V D**

Mushroom Fried Rice 4.95 **Ve**

Garlic Chilli Rice 4.95 **Ve**

Tandoori Butter Nan 4.25 **D G**

Garlic Coriander Nan 4.75 **D G**

Peshwari Nan 4.75 **N D G**

Masala Chips

Extra crunchy skin on french fries dusted with a delicious dry masala mix 4.95 **Ve**

Loaded Fries

Masala chips drizzled with homemade chillinise, mint chutney and tamarind sauce. Finished off with a garnish of coriander, spring onion & sev noodles. Guaranteed crowd pleaser! 6.95 **V D**

Tikka Loaded Fries

Prepared same as above with the addition of a generous portion of succulent pulled chicken tikka. Irresistible! 7.95 **D**

BEVERAGEWALA

Coke 3.95

Coke Zero 3.95

Fanta 3.95

Appletiser 3.95

Fentiman's Rose Lemonade 3.95

Mango Lassi 4.95

Still Water(small) 3.75

Still Water(large) 4.75

Sparkling Water(small) 3.75

Sparkling Water(large) 4.75

Pot of Peppermint Tea 4.75

Pot of Masala Chai 4.75

Pot of Traditional English Tea 4.75

Filter Coffee 3.75

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens, including peanuts. All prices are in British pound sterling £. All prices are inclusive of VAT at the current rate. Management reserves the right to refuse admission without giving any reason.