

## **SIDES**

### *Taza Fries €6*

*Triple cooked chips with chat masala served with a curry mayo.*

### *Aloo Gobi €7*

*Potato & Cauliflower with poppy seeds, cooked in tomatoes, onions & spices. Finished with spring onion. [medium spicy]*

### *Chana Masala €7*

*Stew of chickpeas in tomatoes & garam masala finished with coriander. [medium spicy]*

### *Taza Dal €7*

*Red and yellow lentils simmered with toasted cumin seeds and fresh tomatoes. Finished with a touch of butter, crispy fried onions & coriander. [medium spicy]*

### *Mushroom Masala €7*

*Stir-fried mushrooms with garlic, ginger & garam masala. Finished with cream & coriander. [medium spicy]*

### *Palak Paneer €7*

*Homemade cottage cheese simmered in creamy spinach seasoned with garam masala & toasted cashew nuts. [medium spicy]*

**ALL DISHES CAN BE COOKED AS MILD OR SPICY EXCEPT THE BARBEQUE DISHES**

## **RICE & BREAD**

### *Steamed White Rice €2.50*

*The fragrant classic.*

### *Pilau Rice €3.25*

*Cooked in a fragrant broth with aromatic whole spices.*

### *Vegetable Fried Rice €4*

### *Chicken tikka Fried Rice €5*

### *Prawns Fried Rice €5*

### *Brown Wholemeal €3.50*

### *Naan €2*

*Classic & crispy bread cooked to order in the tandoor.*

### *Garlic Butter Naan €3*

*Rubbed with garlic & butter.*

### *Peshwari Naan €3.50*

*Filled with coconut flakes, almonds & dried fruits.*

### *Cheese Naan €3.50*

*Cheddar cheese, red onion & coriander.*

### *Keema Naan €3.50*

*Filled with lamb mince.*

### *Roti €2*

*Soft thin wholemeal bread cooked to order in the tandoor.*

### *Paratha €3*

*Butter layered whole meal bread cooked in the tandoor.*

## **KIDS MENU**

### *Fried Haddock & triple cooked chips €9*

### *Malai Chicken & triple cooked chips €9*

### *Chicken Tikka Masala & Basmati Rice €11*

### *Chicken Korma & Basmati Rice €11*

### *Vanilla Ice cream with raspberry sauce €3.50*

### *Chocolate Ice cream with chocolate sauce €3.50*

**A SERVICE CHARGE OF 10% WILL APPLY FOR TABLES OF 6 PEOPLE OR MORE**

*All tips are shared equally amongst all our Staff*



AUTHENTIC PAKISTANI & EASTERN CUISINE

*From Karachi with Love*

## **SMALL PLATES**

### **Golgappa €9**

Crispy shells stuffed with potato, chickpeas, red onion, medium spiced yoghurt & tamarind chutney. Bite-size explosions of pleasure! [medium spicy]

### **Molly Malone Masala €11**

Cockles, Mussels & salmon cooked in sweet tomatoes, lightly spiced & finished with coconut milk & fresh dill. Comes with roti bread to mop up! [medium spicy]

### **Sticky Wings €10**

Crispy fried chicken wings sautéed in garlic, ginger & chilli and tossed date molasses, tamarind & apple cider vinegar. Finished with spring onion, red chilli, sesame seeds! [spicy]

### **Desi Fish €10**

Fresh haddock fillets marinated in ginger, garlic & house spices. Deep fried & served with & caper chutney! [medium spicy]

### **Vegetable Pakora €8.50**

Fresh vegetables marinated in a medium spiced chickpea flour. Deep fried until golden & served with Taza chutney! [medium spicy]

### **Aloo Tikki €8.50**

Griddled patties of potatoes, peas & spring onions served with tamarind chutney! [mild]

## **SMALL PLATES FROM THE TANDOOR & GRILL**

### **Beef Bihari €10**

Slices of beef marinated in garlic, ginger, & spicy yoghurt. Cooked until tender & served with a plum sauce! [spicy]

### **Lamb Shish Kebab €11**

Ground lamb mixed with onions, garlic, ginger, garam masala. Cooked until sizzling and served with mint yoghurt & beetroot chutney [medium spicy]

### **Murgh Malai €10**

Chicken breast pieces marinated in yoghurt, cream, cheese, lemon juice & spices. Cooked slowly & finished with mint yoghurt & tamarind chutney [mild]

### **Dumba Champ €12**

Lamb Chops marinated in yoghurt & our house masala grilled to perfection. Served with mint raita & house salsa. [medium spicy]

### **Jhinga €12**

Jumbo Prawns marinated with garlic, ginger and Taza masala. Cooked on the chargrill until golden and sweet and served with an avocado & mustard yoghurt. [medium spicy]

### **Taza Mix Plate (for two) €24**

Jhinga, Dumba Champ, Beef Bihari, Murgh Malai & vegetable pakora. Served with house salsa & chutneys. [medium spicy]

## **BIG PLATES FROM THE TANDOOR & CHARGRILL**

### **Lamb Shish €22**

Ground lamb mixed with onions, garlic, ginger, garam masala. Cooked until sizzling and served with mint yoghurt & beetroot chutney. [medium spicy]

### **Taza Tandoori Chicken €20**

Half free-range chicken on the bone. Marinated in yoghurt & our house masala for at least 24 hours. Cooked until succulent in the tandoor and served with coriander & mint raita. [medium spicy]

### **K2 Steak €23.95**

500g chuck steak on the bone marinated in garlic, ginger & spices. Tenderised with papaya & cooked slowly on the chargrill. [medium spicy]

### **Dumba Champ €24.95**

Lamb Chops marinated in yoghurt & our house masala cooked to perfection on the chargrill. Served with vegetable pakora and coriander & mint chutney. [medium spicy]

## **ALL THE ABOVE DISHES COME WITH MUSHROOM OR BHUNA SAUCE AND HOUSE KACHUMBER SALAD**

### **Mirchi Jhinga €24.95**

Chargrilled Jumbo Prawns cooked with fresh garlic & chillies. Served on a bed of prawn fried rice with tomato chutney. [spicy]

### **Tandoori Cod €22**

Lightly spiced Tandoori cod steaks gently cooked in Tandoori oven with panch phoran. Served with Bombay potatoes, spinach and cockles & finished with tomato coconut sauce. [mild]

### **Taza Mix Plate €24**

Jhinga, Dumba Champ, Beef Bihari, Murgh Malai & vegetable pakora. Served with house salsa & chutneys. [medium spicy]

## **CURRIES**

### **Nalli Nihari €21**

A deliciously smooth curry of lamb shank, slow cooked for 5 hours in lemon, coriander, ginger and a myriad of spices and a small amount of flour. A Karachi festive classic. [spicy]

### **Chat Pata Gosht €21**

Tender pieces of lamb leg in a spicy tomato & ginger-based sauce. Finished with fresh red chillies & coriander. [very spicy]

### **Palak Soya Methi €21**

Tender chunks of lamb with sweet baby spinach, dill & fenugreek gently fried in our house masala and a touch of fresh cream. Topped with fresh coriander & ginger. [medium spicy]

### **Taza Tikka Masala €19.95**

Marinated Chicken breast cooked in the tandoor and then simmered in a mildly spiced onion & creamy cashew nut sauce. [mild]

### **Farah's Chicken Karahi €19.95**

A spicy homestyle free range chicken-on-the-bone curry with fragrant spices & fresh ginger. My wife Farah's recipe [spicy]

### **Chicken Madras €19.95**

Authentic Chicken curry from South India. Breast of chicken cooked with panch phoran & coconut milk & lemon. Topped with fried curry leaves. [spicy]

### **Beef Bhuna €21.95**

Pieces of lean beef cooked in a thick masala gravy with stir fried red & yellow peppers. Garnished with spring onion & coriander. [medium spicy]

### **Beef Lobia €21.95**

Chunks of beef cooked in an onion sauce with mustard seeds & garam masala. Tossed with green beans and finished with creamy yoghurt. [mild]

### **Taza Beef Masala €21.95**

Lean cubes of tenderloin beef cooked with whole cumin & coriander seeds and simmered in a tomato, yoghurt & onion sauce. Garnished with fresh coriander. [medium spicy]

### **Goan Fish Curry €22.95**

Monk Fish, prawns, cockles & mussels simmered in an onion sauce with mustard seeds. With a blend of lemon juice, curry leaves, coconut milk & chillies. [medium spicy]

### **Jhinga Masala €23**

Jumbo Prawns cooked in a medium masala, tomato & onion sauce. Comes with stir-fried peppers and garnished with spring onion, coriander & ginger. [medium spicy]

### **Jhinga Korma €23**

Jumbo Prawns cooked in a mild sauce of cream, yoghurt & almonds. Topped with almond flakes. [mild]

### **Vegetable Jhal Frezi €16**

A medium spicy tomato-based curry with seasonal vegetables taking centre stage. Finished with ginger julienne, fresh coriander & spring onion. [medium spicy]

### **Taza Dal €14**

A mixture of red and yellow lentils simmered with toasted cumin seeds & fresh tomatoes. Finished with a touch of butter & fried onions. Luscious home comfort food. [medium spicy]

### **Biryani**

Saffron infused basmati rice prepared in stock & spicy yoghurt. Slow cooked, layered & aromatic. Topped with fried onions & fresh coriander. [medium spicy]

Choose your own Biryani of meat, prawns or vegetables  
Lamb €21, Chicken €19.95, Beef €21.95, Veg €16,  
Prawns €22

**ALL OUR BEEF, LAMB AND CHICKEN ARE 100% IRISH**