

Biryani Dishes

A dish prepared with medium spices, sultanas, coriander. Mixed with basmati rice and topped with an omelette. Served with a separate medium spiced curry sauce.

CHICKEN, LAMB OR PRAWN	£8.95
KING PRAWN	£12.95
DUCK	£10.95
VEGETABLE	£7.95
MIXED (CHICKEN , LAMB , PRAWN)	£11.95

Side Dishes

VEGETABLE BHAJI Mixed vegetables	£4.75
MUTTAR PANEER Peas and cheese	(each)
SAAG BHAJIE Spinach	
SAAG ALOO Spinach and potatoes	
TARKA DHAL Liquidised lentils with garlic and coriander	
BOMBAY POTATOES Spicy potatoes	
SAAG PANEER Spinach and cheese	
HALLOUMI CHANA Halloumi and chick peas	
CAULIFLOWER BHAJIE	
ALOO GOBI Cauliflower & Potatoes	

Sundries

PILAU RICE	£2.40
BOILED RICE	£2.40
GARLIC RICE	£3.45
COCONUT RICE	£3.45
VEGETABLE RICE	£3.45
MUSHROOM RICE	£3.45
CHANA RICE	£3.45
KEEMA RICE Minced lamb	£3.45
EGG RICE	£3.45
CHIPS	£2.50

Homemade Breads

PLAIN NAAN	£2.45
BUTTER NAAN	£2.45
GARLIC NAAN	£2.45
KEEMA NAAN Minced lamb	£2.45
GARLIC & CHEESE NAAN	£2.45
GARLIC & CORIANDER NAAN	£2.45
GARLIC BUTTER NAAN	£2.45
HONEY NAAN	£2.45
PESHWARI NAAN Mango, sugar, coconut Fl our and sultana	£2.45
TANDOORI ROTI (Whole wheat Bread)	£2.45
CHAPATTI Thin whole wheat bread	£1.30

Vegartarian Dishes

COCONUT AND CAULIFLOWER CURRY Cauliflower cooked in a medium spiced sauce with coconut milk & fresh Coconut. **£6.95**

SHASHLIK (VEGETABLE,TOFU,HALLOUMI OR PANEER) Marinated together with chunks of tomatoes, peppers and onions, served on a sizzling platter with a medium spiced curry sauce. **£8.95**

PANEER, TOFU OR HALLOUMI TIKKA Spicy diced pieces served on a sizzling platter companied with a medium curry sauce **£7.95**

PANEER, TOFU OR HALLOUMI **£7.95**

VEGETABLE **£6.95**

GARLIC Cooked with a strong blend of garlic, spices and coriander.

CHILLI GARLIC Cooked with a strong blend of green chillies, garlic, spices and coriander.

CHILLI MODOU Fresh green chillies, coriander, herbs and spices, topped with honey to give it a sweet but hot tasting sauce.

NARGAH A curry cooked with nargah an east asian chili, hot but very flavor some.

CHILLI MASSALLA A fairly hot dish prepared with green chili, tomato and resh coriander leaves.

JALFRAZI A fairly hot dish cooked with chunks of onions, mixed peppers, tomatoes, green chilli and fresh coriander.

BALTI A popular dish cooked with herbs and spices, onions, tomatoes and coriander.

KORAI A dish cooked with thick onion, peppers, herbs and spices.

TIKKA MASSALLA Cooked in a specially prepared tandoori sauce with fresh cream, coconut fl our and sugar.

MAKHONWALLA A rich creamy dish cooked and topped with lots of cheese.

MANGO A Mild creamy dish cooked with mango.

BUTTER A mild creamy dish cooked with lots of butter.

JAL BUTTER Cooked with butter and hot blend of spices.

PASSANDA A rich creamy dish cooked with red wine.

Handi - Home Style Dishes

All these dishes are slow cooked in a handi (pot) for a traditional Indian home taste. In a thick rich sauce using green chillies, garlic, tomatoes, blend of spices, garnished with lemon & fresh coriander.

HANDI VEGETABLES Chunks of Vegetables **£6.95**

HANDI PANEER SHOBZI Panner and vegetables. **£7.95**

HANDI ALOO CHANA Potatoes and chickpeas. **£6.95**

HANDI TOFU Chunks of tofu **£7.95**

TAJ

AUTHENTIC FLAVOURS OF THE SUB CONTINENT

TAKEAWAY MENU

Opening Times

Monday - Sunday
5pm - 11pm

Telephone Orders
0151 728 9000

15-21 Lark Lane, Liverpool, L17 8UW

09/11/2021 17:22

Starters

POPPADUMS (EACH)	£0.50
TRAY OF MIXED CHUTNEY	£1.95
CHICKEN OR LAMB TIKKA Marinated diced pieces	£3.95
LAMB CHOPS Marinated in richly spiced yoghurt sauce	£5.75
SEEKH KEBAB Minced meat with onions, herbs and spices	£3.95
MIX KEBAB Onion bhaji, seek kebab, meat samosa	£4.95
CHICKEN CHAT Small pieces of chicken cooked in a bhuna sauce, served on a puri.	£3.95
MEAT OR VEGETABLE SAMOSA Deep fried in a pastry case with herbs and Spices.	£3.95
HALLOUMI SWEET CHILLI Lightly spiced Halloumi topped with sweet chilli	£3.95
PANEER TIKKA Marinated diced pieces cooked in a tandoori oven.	£3.95
GARLIC CHICKEN Chicken pieces tossed with garlic	£3.95
ONION BHAJIE Shredded onions mixed in spices, deep fried.	£3.95
ALOO CHAT Potatoes diced cooked in a bhuna sauce, served on a puri bread.	£3.95

PRAWN PURI Prawns cooked in a bhuna sauce, served on a puri bread.	£3.95
KING PRAWN PURI Diced king prawns cooked in a bhuna sauce, served on a puri bread.	£4.95
CHICKEN PAKORA Marinated and deep fried in batter	£3.95
TOFU TIKKA Marinated diced pieces cooked in a tandoori oven.	£3.95

Tandoori Dishes

Prepared with various herbs & spices along with yoghurt. Cooked in a tandoor oven and served on a sizzling platter, served with a medium spiced curry sauce.

TANDOORI MIX Consisting of chicken tikka, lamb tikka, tandoori chicken and seekh kebab.	£11.95
TANDOORI CHICKEN Half chicken on the bone.	£8.95
CHICKEN OR LAMB TIKKA Spicy diced pieces	£7.95
KING PRAWN TANDOORI King prawns marinated in a spicy sauce.	£12.95
LAMB CHOPS Marinated in richly spiced yoghurt sauce.	£12.95
PANEER, TOFU OR HALLOUMI TIKKA Spicy diced pieces	£7.95
CHICKEN AND MUSHROOM TIKKA Chunks of chicken cooked with mushrooms	£8.95

SHASHLIKS

Marinated together with chunks of tomatoes, peppers and onions, served on a sizzling platter with a medium spiced curry sauce.

CHICKEN OR LAMB	£8.95
KING PRAWN	£12.95
PANEER, TOFU OR HALLOUMI	£8.95
VEGETABLE	£7.95

TAJ SPICE- METER

 MILD	 MEDIUM	 MEDIUM/HOT	 HOT	 VERY HOT
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House Specials

TAJ SPECIAL Consists of chicken tikka, lamb tikka, duck tikka and on the bone tandoori chicken. Cooked in a medium blend of spices. topped with an omelette and coriander. **£12.95**

LAHORI LAMB CHOPS Chops cooked in a medium spiced thick sauce with garlic, tomatoes, onions and coriander. **£12.95**

MURGHI MASSALLA Chicken tikka cooked with minced lamb in medium sauce. **£7.95**

MURGHI PRAWN BALTI Chicken and prawn cooked in medium herbs and spices **£7.95**

LAMB SHATKORA Lamb cooked in a medium blend of spices with shatkora (citrus). **£7.95**

3 CHEESE MAKHANI Paneer and Halloumi cooked in a mild creamy coconut sauce topped with grated cheese. **£7.95**

KING PRAWN GINGER MODU King Prawns cooked with fresh ginger, herbs and spices, topped with honey and coriander. **£12.95**

COCONUT AND CAULIFLOWER CURRY Cauliflower cooked in a medium spiced sauce with coconut milk & fresh Coconut. **£6.95**

GOAN FISH CURRY Pangash fish cooked with coconut milk, tomatoes, peppers and traditional goan spices. **£10.95**

Handi - Home Style Dishes

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HANDI CHICKEN Chunks of chicken	£7.95
HANDI SHOBZI CHICKEN Chicken and vegetables.	£7.95
HANDI LAMB Chunks of Lamb	£7.95
HANDI CHANA LAMB Lamb and chickpeas.	£7.95
HANDI LAMB ALOO Lamb and potatoes	£7.95
HANDI SAG GOSHT Lamb and spinach	£7.95
HANDI KEEMA MOTOR Mince meat and green peas.	£7.95
HANDI VEGETABLES Chunks of Vegetables	£6.95
HANDI PANEER SHOBZI Panner and vegetables.	£7.95
HANDI ALOO CHANA Potatoes and chickpeas	£7.95
HANDI TOFU Chunks of tofu	£7.95
HANDI PANGASH FISH Chunks of fish	£10.95
HANDI KING PRAWN Chunks of king prawn	£12.95
HANDI DUCK Chunks of Duck	£10.95

Chef Specials

CHICKEN OR LAMB TIKKA	£7.95
KING PRAWN	£12.95
PANEER	£7.95
HALLOUMI	£7.95
TOFU	£7.95
VEGETABLE	£6.95
PANGASH FISH	£10.95
DUCK TIKKA	£10.95
GARLIC Cooked with a strong blend of garlic, spices and coriander.	■
CHILLI GARLIC Cooked with a strong blend of green chillies, garlic, spices and coriander.	■
CHILLI MODOU Fresh green chillies, coriander, herbs and spices, topped with honey to give it a sweet but hot tasting sauce.	■
NARGAH A curry cooked with nargah an east asian chili, hot but very flavor some.	■
CHILLI MASSALLA A fairly hot dish prepared with green chili, tomato and fresh coriander leaves.	■
JALFRAZI A fairly hot dish cooked with chunks of onions, mixed peppers, tomatoes, green chilli and fresh coriander.	■
BALTI A popular dish cooked with herbs and spices, onions, tomatoes and coriander.	■
KORAI A dish cooked with thick onion, peppers, herbs and spices.	■
TIKKA MASSALLA Cooked in a specially prepared tandoori sauce with fresh cream, coconut flour and sugar.	■
MAKHONWALLA A rich creamy dish cooked and topped with lots of cheese.	■
MANGO A mild creamy dish cooked with mango	■
BUTTER A mild creamy dish cooked with lots of butter.	■
JAL BUTTER Cooked with butter and hot blend of spices.	■
PASSANDA A rich creamy dish cooked with red wine.	■

Classics

CHICKEN, LAMB OR PRAWN	£7.95
KING PRAWN	£12.95
PANEER	£7.95
HALLOUMI	£7.95
TOFU	£7.95
VEGETABLE	£6.95
PANGASH FISH	£10.95
DUCK	£10.95
KORMA A creamy dish cooked in very mild spices with fresh cream, coconut flour and sugar.	■
BHUNA A medium spiced sauce with tomatoes, onions and green herbs.	■
MADRAS A fairly hot curry prepared from a blend of spices with a dash of fresh lemon juice.	■
DANSAK Prepared in a slightly hot blend of curry sauce with lentils, fresh lemon juice and pineapple.	■
SAGWALA A thick spinach-based dish cooked with onions, tomatoes, herbs and spices.	■
ROGAN JOSH A tomato-based dish cooked with spicy tomatoes, onions and coriander leave.	■
SAAG BALTI A popular dish cooked with spinach, medium spices, onions, tomatoes and coriander.	■
PATHIA A slightly hot dish prepared with lentils and a mixture of herbs and spices.	■
VINDALOO A very hot curry prepared from a blend of spices.	■

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk