

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	£7.75
KING PRAWN	£11.95
VEGETABLE	£6.50
MIXED (CHICKEN, LAMB, PRAWN)	£8.95

Side Dishes

Medium spiced vegetables £3.25 MUTTAR PANEER Green 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

Sundries	
PILAU RICE	£2.20
BOILED RICE	£2.20
SPECIAL RICE Egg and Peas	£2.70
COCONUT RICE	£2.60
VEGETABLE RICE	£2.60
MUSHROOM RICE	£2.60
CHANA RICE	£2.60
KEEMA RICE Minced Lamb	£2.60
EGG RICE	£2.60
CHIPS	£2.00
BOMBAY GREEN SALAD	£2.20
Homemade Breads	

Homemade Breads	
PLAIN NAAN	£1.95
GARLIC NAAN	£2.20
KEEMA NAAN Minced Lamb	£2.20
GARLIC & CHEESE NAAN	£2.20
PARATHA Fried In Butter Ghee	£2.20
TANDOORI ROTI Whole wheat Bread	£1.95
PESHWARI NAAN Mango, sugar, coconut flour and sultana	£2.20
CHAPATTI Thin whole wheat bread	£1.20

Vegan Dishes	
THALL Vegan thali is served with a medium vegetable curry, mixed vegetable obaji, tarka dhal, mango chutney, rice and roti bread.	£12.95
VEGETABLE SHASHLIK Marinated together with chunks of tomatoes, peppers and onions, served on a sizzling platter with a medium spiced curry sauce.	£6.25
HANDI ALOO CHANA Potatoes and chickpeas cooked slowly in a home style handi (pot) with garlic, onions, tomatoes, herbs and spices.	£5.95
VEGETABLE GARLIC Cooked with a strong blend of garlic, spices and coriander.	£5.95
VEGETABLE CHILLI GARLIC Cooked with a strong blend of green chillies, garlic, spices and coriander.	£5.95
VEGETABLE CHILLI MODOU Fresh green chillies, coriander, herbs and spices, topped with honey to give it a sweet but hot tasting sauce.	£5.95
VEGETABLE NARGAH A curry cooked with Nargah an East Asian chili, hot but very flavoursome.	£5.95
VEGETABLE CHILLI MASSALLA A fairly hot dish prepared with green chili, tomato and fresh coriander leaves.	£5.95
VEGETABLE JALFRAZI A fairly hot dish cooked with chunks of onions, mixed peppers, tomatoes, green chilli and fresh coriander.	£5.95
VEGETABLE BALTI A popular dish cooked with herbs and spices, onions, tomatoes and coriander.	£5.95
VEGETABLE KORAI A dish cooked with thick onion, peppers, herbs and spices.	£5.95
VEGETABLE BHUNA Medium spiced sauce with tomatoes, onions and green herb	s £5.95
VEGETABLE MADRAS A hot curry prepared from a blend of spices with a dash of fresh lemon juice.	£5.95
VEGETABLE DANSAK A slightly hot blend of curry sauce with lentils, fresh lemon juice and pineapple.	£5.95
VEGETABLE SAGWALA A thick spinach-based dish cooked with onions, tomatoe: herbs and spices.	£5.95
VEGETABLE ROGAN JOSH A tomato-based dish cooked with spicy tomatoes, onions and coriander leave.	£5.95
VEGETABLE SAAG BALTI Cooked with spinach, medium spices, onions, tomatoe and coriander	s £5.95
Vegan Sides	
Medium spiced vegetables saag bhajie, saag aloo, tarka dhal,bombay potatob Cauliflower bhajie	S, £3.25
BOILED RICE	£2.20
VEGETABLE RICE	£2.60
MUSHROOM RICE	£2.60
CHANA RICE	£2.60
CHIPS	£2.00
BOMBAY GREEN SALAD	£2.20
[ANDOORI ROTI (Whole wheat Bread)	£1.95



AUTHENTIC FLAVOURS OF THE SUB CONTINENT

TAKEAWAY MENU



Opening Times

Monday - Sunday

5pm - 11pm Tuesday - Sunday

Telephone Orders 0151 728 9000

15-21 Lark Lane, Liverpool, L17 8UW



£1.20

CHAPATTI (Thin whole wheat bread)



Starters	
POPPADUMS (EACH)	£0.40
TRAY OF MIXED CHUTNEY	£1.20
CHICKEN OR LAMB TIKKA Marinated diced pieces cooked in a tandoori over	Դ £3.60
LAMB CHOPS Marinated in richly spiced yoghurt sauce	£4.75
SEEKH KEBAB Minced meat with onions, herbs and spices	£3.60
MIX KEBAB Onion bhaji, seek kebab, meat samosa	£4.25
CHICKEN CHAT Pieces of chicken cooked in a bhuna sauce, served on a puri	£3.75
MEAT OR VEGETABLE SAMOSA Fried in a pastry case with herbs and Spices.	£2.95
HALLOUMI SWEET CHILLI Lightly spiced Halloumi topped with sweet chilli	£3.60
PANEER TIKKA Marinated diced pieces cooked in a tandoori oven.	£3.60
GARLIC CHICKEN Chicken pieces tossed with garlic	£3.60
ONION BHAJIE Shredded onions mixed in spices, deep fried.	£2.95
ALOO CHAT Potatoes diced cooked in a bhuna sauce, served on a puribread.	£3.75
PRAWN PURI Prawns cooked in a bhuna sauce, served on a puri bread	£3.75
KING PRAWN PURI Diced king prawns cooked in a bhuna sauce, served on a puri bread.	£4.75
HONEY SALMON Lightly spiced salmon topped with honey.	£4.75

Tandoori Dishes

Prepared with various herbs & spices along with voghurt. 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 o	and
seekh kebab	£10.95
TANDOORI CHICKEN Half chicken on the bone.	£7.25
CHICKEN OR LAMB TIKKA Spicy diced pieces	£7.25
KING PRAWN TANDOORI King prawns marinated in a spicy sauce.	£12.95
LAMB CHOPS Marinated in richly spiced yoghurt sauce.	£8.95
PANEER OR HALLOUMI TIKKA Spicy diced pieces and Spices.	£6.95

SHASHLIK

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

CHICKEN OR LAMB	£7.50
KING PRAWN	£12.95
PANEER OR HALLOUMI	£7.25
VEGETABLE	£6.25

VEGETABLE				£6.25
TAJ SPICE-	- METER			
MILD	MEDIUM	MEDIUM/HOT	■ HOT	VERY HOT

Thali

Our Thalis are a complete meal. All Thali's are served with a medium spiced curry, mixed vegetable bhaii, tarka dhal, yoghurt, pilau rice and roti bread.

MEAT	£13.95
PRAWN	£13.95
VEGETABLE	£12.95

Duck Dishes

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

HANDI DUCK KORAI Duck cooked slowly in a traditional home style handi (pot) with thick onions, peppers, spices and coriander. £8.50

Fish Dishes

TANDOORI TROUT Lightly spiced whole fish, served with pilau rice. £9.95

GRILLED SALMON Lightly spiced fillets, served with pilau rice.

GOAN FISH CURRY Marinated Monkfish cooked in coconut milk and traditional Goan spices and coriander. £9.95

MONK FISH CHILLI FRY Marinated Monk Fish cooked with mixed spices, £9.95 redchili, onions, pepper, tomatoes and coriander.

HANDI SALMON KORAI Salmon cooked slowly in a traditional home style handi (pot) with thick onions, peppers, spices and coriander F9 95

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. = £10.95

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

BOMBAY ROAST CHICKEN Lightly spiced half roasted chicken, served with pilau rice, spiced boiled egg and a bhuna curry sauce. £12.95

HANDI LAMB ALOO Lamb and potatoes cooked slowly in a home style handi (pot)

BUTTER CHICKEN A creamy dish cooked with butter in a masala sauce.

with garlic, onions, tomatoes, spices and coriander.

MURGHI MASSALLA Chicken tikka cooked with minced lamb, fresh coriander, mixed with a blend of herbs and spices. £7.25

HANDI CHICKEN Chicken cooked slowly in a home style handi (pot) with garlic, onions, tomatoes, spices and coriander £7.25

HANDI SAG GOSHT A traditional combination of tender meat and spinach cooked slowly in a home style handi (pot) with garlic, onions, tomatoes, spices and coriander £7.25 MANGO CHICKEN Tender pieces of chicken, cooked in creamy sauce with coconut and manao. £7.25

MURGHI PRAWN BALTI Chicken and prawn cooked in medium herbs and spices, onions, tomatoes and coriander. £7.25

LAMB SHATKORA Lamb cooked in a medium blend of spices with shatkora (citrus)and coriander. £7.25

CALCUTTA PANEER SHOBZI Paneer and vegetables cooked in medium spices with garlic, onions, tomatoes and coriander. £7.25

3 CHEESE MAKHANI Paneer and Halloumi cooked in a mild creamy coconut sauce topped with grated cheese. £7.25

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

HANDI LAMB MUTTAR Lamb and peas cooked slowly in a home style handi (pot) with garlic, onions, tomatoes, spices and coriander, £7.25

Chef Specials CHICKEN OR LAMB TIKKA £7.25 KING PRAWN £11.50 PANEER OR HALLOUMI £6.50 **VEGETABLE** £5.95 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, corignder, 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, areen 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,

Classics

£9.95

£7.25

CHICKEN, LAMB OR PRAWN	£6.95
KING PRAWN	£11.50
PANEER OR HALLOUMI	£6.50
VEGETABLE	£5.95

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

SAGWALA A thick spinach-based dish cooked with onions, tomatoes, herbs and

ROGAN JOSH A tomato-based dish cooked with spicy tomatoes, onions and coriander leave

SAAG BALTI Popular dish cooked with spinach, medium spices, onions, tomatoes and

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 allergies 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



