

STARTERS

31	Pappadam	A thin spicy crisp wafer - roasted in our tandoor	8
31M	Masala Pappadam	Aromatic thin spicy crisp wafer	22
34	Samosas	A jewel of India pastry deep-fried with spicy filling of potatoes & peas seasoned with pomegranate (2 pieces)	69
35	Onion Baji	Cracked onion tossed in a spicy batter mixture & deep fried - served with salad (2 pieces)	65

APPETIZERS

71	Maza Chicken Chat	Marinated, roasted chicken, tomatoes, potatoes, capsicum & onions	79
72	Juicy Shrimp Chat	Cold shrimps and fresh-diced potatoes, capsicum, onions & tomatoes marinated in mountain herbs & lemon	85
73	Masaladar Paneer Chat	Cottage cheese, mountain herbs, lemon - served with spicy potatoes, gram pearls, onions, tomatoes & coriander	75
74	Nawabi King Prawn Chat	Garlic marinated king prawns & shrimps with one crusty naan	125
75	Mungphali Chat	Assorted fresh vegetables with a filling of peanuts seasoned with pomegranate & crystals of natural black salt	75

SOUP KETTLE

2	Tomato Soup	Tomato soup seasoned w. based spices - garnished with croutons	75
2V	Hari Sabz Ka Shorba	Heavenly nectar of herbs & fresh vegetables	69
3	Narial Murgh Shorba	A mildly spiced chicken stock enriched with coconut milk	79
4	Mulligatawany	Chicken stock seasoned with herbs, roasted and milled whole spices - garnished with rice, chicken & lemon	79
4SJ	Spicy Jhingha Soup	King Prawn soup with saffron, garnished with rice & chicken - spiced with chilies, coriander herbs & mushrooms	89

TANDOORI STARTERS

5	Mughal Tandoori Chicken (Rød kylling)	Spring chicken in tandoori grounded spices - the most famous Indian delicacy	109
6	Akbar Chicken Pakoras	Boneless chicken pieces coated with spicy batter (deep-fried)	109
50F	Fish Pakoras	Deep-fried boneless codfish pieces with spicy batter	109
7	Lazette-Attish-E-Tandoori	Selection of classic sizzling tandoori favorite jewels - tandoori chicken, seekh kebab mutton & chicken tikka	159
8	Mumtaz Tikka	Marinated chicken morsels, tossed in a tempered mixture of spices	109
9	Seekh Kebab	Skewered tandoori broiled minced meat enchanted with condiments	109
10	Mirza's Barra	A superb preparation of marinated chunks of tandoori roasted lamb (skewered)	115
47D	Vegetarian Tandoori	Potatoes, tomatoes, cauliflower, Cottage Cheese & mushrooms marinated in ground spices & Himalaya herbs	129
47T	Tandoori King Prawns	Tandoori roasted king prawns marinated & served on a bed of sizzling coleslaw - served with garlic sauce	135

CHICKEN

11	Chicken Tikka Masala	Tandoori broiled morsels of marinated chicken fillet in a creamy sauce	129
12	Shahjahani Curry	Chef's special recipe of chicken curry in a creamy based shahi gravy (w. bone)	109
13	Butter chicken	Chef's special recipe of chicken curry in a creamy based shahi gravy (w. bone)	119
43	Chicken Do Piazza	The Chef's recipe of spicy onion based chicken curry (w. bone)	109

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48	Sabza Murgh	Morsels of spring chicken fillet in spicy assorted fresh vegetables	120
49	Nawabi Murgh	Spring chicken garnished with nuts	125
51	Saag Chicken	Spring chicken fillet cooked in spiced spinach	120
52	Chicken Jalfreizi	Selected morsel of spring chicken fillet sautéed with capsicum cooked in a rich golden onion sauce	125
55	Hot Coconut Chicken	Chefs secret recipe of original chicken curry with green chilies, ginger & coriander in coconut milk	129
56	Bhuna Garlic Chicken	Garlic based chicken curry - garnished with garlic & coriander	125
58	Chili Chicken	Morsels of chicken fillet spiced with chilies & coriander, sautéed with roasted whole spices	129

MUTTON CURRIES

14	Rogan Josh	Traditional Kashmir lamb curry	125
15	Shahi Korma Rampuri	Stir-fried lamb curry, slightly spiced with a mixture of herbs & onions marinated in yoghurt	129
16	Mutton Do Piazza	The Chef's special recipe of spicy lamb	125
17	Keema Mattar Lababdar	Succulent mince of lamb, cooked with filling of peas sautéed with ginger, garlic, coriander & mountain herb	115
41	Butter Mutton	Jewels of marinated lamb, simmered in an exotic red butter sauce	125
44	Saag Meat	Marinated in roasted milled spices & herbs morsels of lamb fillet cooked in spinach	135
57	Bhuna Mutton	Morsels of lamb fillet roasted in fry pan and spiced with roasted milled whole spices and herbs garnished with ginger & coriander	125

VEGETARIAN DELIGHTS

19	Dal Maharani	Protein enriched lentil delicacy - The pride of our Punjab	7 9
20	Sabzi Nau Rattan	Whole Bengal beans and potatoes, napped in a rich brown sauce with a touch of green chilly, coriander, lemon & ginger	8 9
20M	Masaledar vegetables	Assorted baby aubergine, capsicum, tomatoes, baby onions & Potatoes in freshly ground hand picked spices & Himalayan herbs	9 0
21	Paneer Makhani	Homemade cottage cheese in a mild butter sauce	8 5
22	Matter Paneer	Curried peas and cottage cheese with Himalayan herbs & spices	8 9
23	Zeera Alu	Fry pan roasted potatoes sautéed with roasted cumin seeds	6 9
23A	Baingan Baji	Tandoori broiled curried aubergines simmered in fresh herbs	7 9
23B	Masala Bhindi	Garden fresh whole okra (ladyfingers) napped in roasted milled spices & herbs	8 5
23C	Gobi Alu Naram Dil	Fry pan roasted fresh cauliflower and potatoes, seasoned with roasted spices garnished with ginger, coriander & butter	7 5
36	Mushroom Baji	Juicy curried mushrooms	7 9
45	Saag Paneer	Spicy spinach sautéed w. hand picked fenugreek & herbs	7 9
45P	Saag	Spicy spinach flavored with choicest hand picked fenugreek	6 9
39	Masala Tori	Mouth refreshing delicately spiced roasted fresh squash	7 9

THE BLUE SEA FISH & SEA FOOD

42	Shrimp Curry	Succulent onion based shrimp curry	1 0 9
47	Masala King Prawns	Tandoori boiled marinated king prawns cooked in tomato sauce - garnished with ginger, coriander & dry fruit	1 2

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INDIAN TAJ RESTAURANT

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26M	Taj mix Biryani	Fried Basmati rice with chicken, lamb, shrimps & vegetables	1 2 5
26V	Vegetable Biryani	Cardamomme flavored colourful fresh vegetable pullav rice	8 9
27	Pullav Rice	Kashmir fried rice	2 9
46	Vegetable Rice	White Basmati rice - with vegetables	3 5
BAKES OF TANDOORI			
28	Tandoori Roti	Unleavened flour baked in clay oven - rec. with veg. dishes	2 3
29	Naan Mahiwal	Unleavened flour bread garnished with coriander & melon seeds rec. with all main dishes	2 6
29B	Butter Naan	Tandoori naan flavoured and topped with butter	3 0
29G	Garlic Naan	Tandoori naan flavoured and topped with garlic & coriander	3 5
29K	Keema Naan	Tandoori naan bread stuffed with spiced mined meat	4 5
29P	Peshawari	Tandoori naan bread with a filling of nuts & cottage cheese	4 0
30	Punjabi Paratha	Flaky tandoori baked bread, stuffed & topped with butter	3 0
29M	Bread Basket	Selection of breads (8 breads)	1 9 0
18	Raita	Homemade yoghurt - a cooling contrast to a spicy meal	3 0
32	Pickles	Hot & Sweet/Lime & Chilly/Red onions /Taj Achar	6
13P	Hot Sauc	A spicy accomplishment to enrich the flavor of main course	5 9
33	Yoga Salad	Tomato & cucumber on a bed of salad	3 5
330	Onion Salad	Colourful spicy onion rings with ginger juliennes	3

