



WELCOME

Since they first set foot in 1498, starting with the Portuguese, Europeans have been fascinated by the riches of the Indian sub-continent, with emphasis increasing during the British Raj. It was not only tea and jute, but the vast variety of spices and herbs that tempted them to stay so far from home over the countries.

Inspired by tradition and innovation, our kitchen becomes like a spice market every day, using the great range of herbs and spices which are ground and skilfully blended in the preparation of some of the great classic dishes that we offer to you in our tempting menu.

We hope you enjoy your meal today and look forward to welcoming you on your return visit to us.

Please note - a discretionary 15% service charges will be added to your bill

ALLERGY ADVICE

If there is a dish you like and not listed on the menu, please enquire from the staff. We will be pleased to prepare it for you. We do not use any artificial colour.

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All prices include vat at the applicable rate and exclude service charge which will be discretionary 15% upon billing and are in pound sterling. Management reserves the right to refuse service without any explanation.

STARTERS

- | | |
|---|---|
| 1. ONION BHAJI with mint chutney   4.5
Juliennes of potatoes and onions blended with crushed whole red chillies, tempered with curry leaves and mustard seeds. | 11. CHICKEN CHAAT   7.9
Diced chicken & potato cooked with chat masala & served on a puree fried bread |
| 2. VEG  /MEAT SAMOSA   4.9
Homemade spiced vegetable/mincemeat stuffed in a pastry and deep fried | 12. LAMB CHOP  7.9
Lamb chops cooked in a clay oven |
| 3. CHILLI PANEER    6.9
Fried crispy paneer tossed in a spicy sauce | 13. FISH TIKKA  7.9
Boneless chunks of salmon chargrilled and flavoured with dried fenugreek |
| 4. SEEKH KEBAB with mint chutney   5.9
Mince lamb kebab, lightly spiced, skewered & chargrilled in the tandoor | 14. CHICKEN/LAMB TIKKA   5.9
Tender pieces of lamb or chicken marinated in our special sauce, then cooked in a clay oven |
| 5. SAMOSA CHAAT    7.9
(Vegetable panjabi samosa topped with chickpeas served in yogurt, mint, sweet and tangy sauce) | 15. PANEER TIKKA   5.9
Paneer grilled cooked in a clay oven |
| 6. ALOO CHANA CHAAT    7.9
(Mild spiced, tangy, sweetchaat made with boiled potatoes, chickpeas, onion, tomato, spices and various chutney) | 16. GARLIC KING PRAWN  7.9
King prawn pan fried with fresh garlic and onions served on a sizzler |
| 7. SEV PURI   7.9
Popular mumbai street food Mild spiced, tangy, sweetchaat made with boiled potatoes, chickpeas, onion, tomato, spices and various chutney | 17. PANEER/CHICKEN 65       7.9
Chicken 65 is a universal favourite Indian appetiser which is flavourful, crispy and super delicious finger-licking dish |
| 8. PRAWN PUREE   7.9
Prawn cooked in a medium spiced sauce & on thin bread | 18. GARLIC CHILLI MUSHROOM 7.9
Coated with green chilli garlic, tomato, chilli sauce, peppers, fairly hot |
| 9. TAJ MAHAL SPECIAL MIX STARTER  8.9
A combination of chicken tikka, lamb tikka, sheek kebab, onion bhajee & samosa | |
| 10. MIX VEGETABLE SPECIAL 7.9
Onion bhajee, samosa & sev puri | |



Vegetarian



Vegan



Nut Free



Dairy Free



Gluten Free



Spicy

ALLERGY ADVICE

Some of our dishes contain Nuts, Dairy, Eggs, Fish, Soya and other allergens
 If you suffer from any food allergies, please inform us before you place your order
 We will try our best to accommodate your needs.

TANDOORI SPECIALITIES

All Tandoori dishes are Nut & Gluten free  

19. TANDOORI CHICKEN SIZZLER (HALF) 10.9

Half a tender chicken on the bone marinated with yoghurt and spices and cooked in the tandoor

20. CHICKEN/LAMB TIKKA SIZZLER 11.9

Pieces of chicken or lamb marinated in our special sauce, then cooked in a clay oven

21. CHICKEN OR LAMB SHASLIK 12.9 /13.9

Chicken or lamb cooked with aromatic vegetables in a marinade of ground aromatic spices, capsicum, red onions, tomatoes and chargrilled

22. KING PRAWN SHASLIK 18.9

King prawn skewered with aromatic vegetable in a marinade of ground aromatic spices, capsicums, red onion and tomatoes and chargrilled

23. PANEER SHASLIK 12.9

Slice pieces of cheese skewered with aromatic vegetables in a marinade of ground aromatic spices, capsicum, red onions and tomatoes and chargrilled

24. KING PRAWN SIZZLER 17.9

King prawn marinated in our special sauce, then cooked in a clay oven

25. MIX GRILL 17.9

Whole platter of tandoori delicacies served in a sizzler, comes with salad

26. GARLIC LAMB CHOP SIZZLER 17.9

Lamb chops cooked in a clay oven then fried with fresh garlic and onions

27. FISH SASHLIK 18.9

Salmon fish marinated and cooked in a clay oven with green papers, tomatoes and onion

28. TROUT 14.9

(Marinated whole trout fish with medium spice cooked in clay oven)

CHEF'S SPECIAL

29. CHICKEN/LAMB TIKKA MASALA 10.9/11.9

(Breast pieces of chicken barbecued in the clay oven and served in a special creamy masala sauce)

30. BUTTER CHICKEN 11.9

(Chicken cooked in a rich creamy sauce with butter and fresh cream)

31. RUBY CHICKEN 🌶️ 14.9

(Tender chicken in a rich, silky makhani sauce. A good and proper curry redolent with spice and flavour)

32. CHICKEN/LAMB PASANDA 12.9/13.9

(Tender pieces of lamb/chicken cooked in a specially prepared cream and nuts sauce)

33. ORIGINAL MASALA 🍷🌶️🌶️ 14.9

(Originated from Northern India, marinated boneless chicken pieces that are traditionally cooked and then served in a subtly spiced sauce.)

34. GARLIC CHILLI CHICKEN 🌶️🌶️ 13.9

(fresh chillies, red and green peppers, fried garlic on top, cooked in medium sauce)

35. SOUTH INDIAN

GARLIC CHILLI LAMB 🌶️🌶️ 14.9

(Cooked with garlic, green chillies, onions and tomatoes)

36. HARIYALI CHICKEN 🌶️ 13.9

(Cooked with inhouse special sauce.)

37. STAFF LAMB CURRY ON THE BONE 🌶️ 14.9

(Traditional bangladeshi dish, cooked with inhouse special sauce)

38. HYDERABADI LAMB BHUNA 🌶️🌶️ 13.9

(spring lamb cooked in a thick medium sauce with fresh ginger, green peppers)

39. CHICKEN OR LAMB KORAI 🍷🌶️🌶️ 13.9 / 14.9

(Tossed in a the wok, cooked in a dry sauce and garnished with fresh chillies and chopped garlic)

40. SASHLIK ROSHILA-

CHICKEN OR LAMB 🌶️🌶️ 15.9

Authentic dish made with freshly grilled chicken or lamb and mixed pepper, tomatoes, onions in a medium spicy sauce cooked with fresh garlic

41. NAGA CHICKEN 🌶️🌶️🌶️ £13.9

(Stir fried chicken with green chillies, shallots, lemon-grass and fenugreek)

42. CHICKEN OR LAMB SHASLIK MASALA 13.9/14.9

(mild dish boneless pieces of chicken or lamb, lightly spice, then barbecued with peppers, onions and tomatoes, cooked in old school masala sauce and contains nuts)

43. PANIR SHASLIK MASALA 11.9

(Slice pieces of cheese skewered with aromatic vegetables in a marinade of ground aromatic spices, capsicum, red onions and tomatoes and char-grilled.)

44. MANGO CHICKEN 14.9

(A must try for curry lovers. Chicken cooked in a traditional roadside curry sauce Blended together with soothing coconut milk and sweet, pulpy mango together they make a paradisaical dish everyone will enjoy)

45. RAILWAY CHICKEN OR LAMB CURRY 15.9 / 16.9 🍷🌶️

The dish takes you back to the British era in India when the only option for the long-distance travel was the railway. Our Railway Chicken/lamb is full of tender pieces cooked in a delicious curry with potato. The dish was only served in the first-class carriages. Fact: There are more than 8000 railway stations on Indian rail network

DELUXE DISH

46. FOR ONE PERSON 26.9

Include mix starter, tandoori chicken, lamb & chicken tikka, tandoori king prawn, salad, onion bhajee (st), vegetable somosa (st), vegetable dish, naan & pilaw rice

47. FOR TWO PERSON 52.9

Include mix starter, tandoori chicken, lamb & chicken tikka, tandoori king prawn, salad, onion bhajee (st), vegetable somosa (st), vegetable dish, naan & pilaw rice

THALI DISHES

48. VEGETABLE 17.9

Onion pakura, veg somosa, mix vegetable curry, sag aloo, dall tarka served with pilaw rice, naan bread and raitha

49. CHICKEN/LAMB 19.9

Onion bhaji, somosa, mixed vegetable curry, rogon, dupiaza served with rice and naan bread

50. SPECIAL THALI 21.9

Onion bhaji, somosa, chicken tikka masala, lamb bhuna, mixed vegetable curry served with rice and naan bread

INDIAN TRADITIONAL DISHES

All chicken is taken from the breast and is off the bone

CHICKEN 10.9

LAMB 11.9

PANEER 10.9

KING PRAWN 17.9

51. CURRY

Cooked in a mild spicy sauce

52. MADRAZ

Fairly hot, strongly spiced with plenty of sauce

53. VINDALOO

Very hot, strangle with potatoes

CHICKEN 11.9

LAMB 12.9

PANEER 11.9

KING PRAWN 17.9

54. DOPIAZA

Very hot, strangle with potatoes

57. BHUNA

Cooked with browned onions in a medium thick texture sauce

60. ROGON

Very hot, strangle with potatoes

55. KURMA

Cooked in a specially prepared creamy sauce

58. PATHIA

Spicy curry sauce with lemon juice and sweet based

61. DANSAK

Cooked in a fairly hot sweet & sour lentil sauce

56. JALFREZI

Chicken cooked with fresh chillies and spring onions in a hot sauce

59. SAGWALA

Cooked with fresh spinach and garlic

62. PHALL

Cooked with extremely spice

BALTI DISHES

These dishes are all specially cooked in our own uniquely prepared balti sauce and are all medium spiced

63. CHICKEN OR LAMB BALTI   12.9/13.9

64. VEGETABLE BALTI   11.9

65. KING PRAWN BALTI   16.9

66. CHICKEN/LAMB TIKKA BALTI   13.9/14.9

SEAFOOD

67. FISH GOA 🌶️ 14.9

Medium spiced cooked in a mustard seed, coconut and lime juice

68. PRAWN CURRY 🌶️ 🌿 🌱 🌶️ 12.9

Medium spice curry sauce dish

69. PRAWN KURMA 12.9

Cooked with coconut, almond and fresh cream, very mild

70. GOAN FISH CURRY 🌶️ 12.9

Fish fillets with fresh ginger, garlic and red chillies cooked in coconut milk

71. TAMARIND KING PRAWN 17.9
(cooked in mouth watering tamarind sauce)

72. PRAWN BHUNA 🌶️ 🌿 🌱 🌶️ 🌶️ 12.9

Cooked with onion, tomatoes and fresh herbs

73. PRAWN DANSAK 🌶️ 🌿 🌱 🌶️ 🌶️ 12.9

Cooked with lentil, sweet and sour sauce

74. PRAWN JALLFROZI 🌶️ 🌿 🌱 🌶️ 🌶️ 12.9

Prawn cooked with fresh chillies and spring onions in a hot sauce

75. DHAAB CHINGRY

KING PRAWN 17.9

(Bengali popular seafood, mild spiced king prawn curry, made in coconut milk and house spice)

BIRYANI DISHES

All these dishes are fried with rice and are accompanied with a vegetable curry or raitha on the side

76. TAJMAHAL SPECIAL 🌶️ 🌿 🌱 🌶️ 15.9

A combination of chicken, lamb and prawn

79. VEGETABLE 🌿 🌱 🌶️ 🌶️ 10.9

Stir fried rice with herbs and vegetable

77. CHICKEN/LAMB TIKKA 🌶️ 13.9/14.9

Stir fried rice with grilled chicken or lamb

80. CHICKEN OR LAMB 🌶️ 🌿 🌱 12.9/13.9

Stir fried rice with chicken or lamb

78. KING PRAWN 🌶️ 🌿 🌱 🌶️ 16.95

King prawn lightly flavoured with

ENGLISH DISHES

All dishes served with fried tomatoes and peas

81. OMELETTE & CHIPS 10.9

82. CHICKEN NUGGETS & CHIPS 10.9

83. CHIPS 3.9

VEGETABLE SPECIAL

We can make any dishes with organic vegetables of your choice,
please inform the staff for more details

84. PANEER KORAI 10.9

(Tossed in a the wok, cooked in a dry sauce and garnished with fresh chillies and chopped garlic)

85. BUTTER MALAI PANEER 10.9

(creamy sauce with butter and fresh cream, spicy gravy with almond and cashewnut paste)

86. DALL MAKANI 🌱🌶️ 10.9

Subtle smoky flavours and creaminess of the lentils with bit of spice

87. PANEER CHILLI MASALA 🌱🌶️🌶️ 10.9

Batter coated fried paneer cubes tossed in a spicy sauce made with green pepper, garlic, ginger and green chillies

88. GOBI MANCHURIAN 🌱🌶️🌶️ 10.9

Roughly chooping and deep frying ingredients such as broccoli, cauliflower and paneer

89. SHAHI PANEER 🌱 10.9

Deliciously rich and creamy, fresh, unmelting cheese is married with a creamy sauce

90. TARKA DALL 🌱🌶️🌶️🌶️ 8.9

Lentils cooked with butter, herbs, freshly fried garlic and aromatic spices

91. BOMBAY ALOO 🌱🌶️🌶️🌶️ 8.9

Steamed potatoes cooked with garlic, herbs and medium spices

92. MATAR OR SAAG PANEER 🌱 8.9

Indian cottage cheese cooked with green peas or cooked with spinach

93. MIXED VEGETABLES 🌱🌶️🌶️🌶️🌶️ 8.9

Mixed vegetables cooked with herbs and spices in a medium curry sauce

94. BHINDI BHAJI 🌱🌶️🌶️🌶️🌶️ 8.9

Green okra cooked in medium spices with butter, onions and spices

95. MUSHROOM BHAJI 🌱🌶️🌶️🌶️🌶️ 8.9

Mushrooms stir-fried with onions, herbs, garlic and spices

96. SAAG ALOO OR SAAG BHAJI 🌱🌶️🌶️🌶️ 8.9

Potato and spinach or spinach only with a touch of garlic

97. BRINJAL BHAJI 🌱🌶️🌶️🌶️🌶️ 8.9

Aubergine cooked with onions, spices, garlic and herbs

98. ALOO GOBI OR GOBI BHAJI 🌱🌶️🌶️🌶️🌶️ 8.9

Cauliflowers & potatoes or cauliflowers only stir-fried with onions, garlic and spices

99. CHANA MASALA 🌱🌶️🌶️🌶️🌶️ 8.9

Chick peas cooked with garlic, onions & lime juice in a medium spiced sauce

SUNDRIES

100. PLAIN RICE 🌱🍷🍷🍷 3.5
101. PILAW RICE 🍷🍷🍷 3.9
102. LEMON RICE 🍷🍷🍷 4.9
103. SPECIAL FRIED RICE 4.9
104. MUSHROOM RICE 🌱🍷🍷🍷 4.9
105. GARLIC RICE 🌱🍷🍷🍷 4.9
106. KEEMA RICE 4.95
107. COCONUT RICE 🌱 4.9
108. ZEERA RICE 🌱🍷🍷🍷 4.9
109. PLAIN NAAN 3.5
110. PESWARI NAAN 3.9
111. KEEMA NAAN 4.5
112. GARLIC & CHEESE NAAN 4.9
113. CHEESE NAAN 3.9
114. GARLIC/KULCHA NAAN 3.9
115. PARATA 4.9
116. TANDOORI ROTI 🌱🍷🍷🍷 3.5
117. CHAPATI 🌱🍷🍷🍷 2.9
118. ALOO PARATHA 5.9
119. PAPADAM 🌱🍷🍷🍷 1.0
120. RAITHA 3.9
121. TAJMAHAL SPECIAL SALAD 7.9
122. TANDOORI CHICKEN SALAD 9.9
123. INDIAN SPICY SALAD 7.9
124. CHUTNEY TRAY 3.9

RECOMMENDED DISHES

125. RUBY CHICKEN 🌶️ 14.9

Tender chicken in a rich, silky makhani sauce.
A good and proper curry redolent with spice and flavour

126. IRANIAN LAMB 🌶️🌶️ 16.9

Marinated in special sauce cooked in medium spice

127. RAILWAY LAMB CURRY 16.9

Experience the legacy: Railway Lamb Curry, born in British Raj's first-class railway carriage. A mild, flavourful delight of mutton

128. STAFF LAMB CURRY ON THE BONE 🌶️ 14.9

(Traditional bangladeshi dish, cooked with inhouse special sauce)

129. TAMARIND KING PRAWN 17.9

(cooked in mouth watering tamarind sauce)

