

Appetisers

PLAIN OR SPICY PAPADUM each £1.00

CHUTNEY TRAY £3.50

Chopped onions - Mango chutney - Mixed pickle - Mint yoghurt sauce, and red hot sauce

Starters

PANEER TIKKA

Marinated paneer cheese in special spices and fresh herbs then charcoal grilled in the Tandoor.

£4.95

SAG PRAWN PURI

Prawns cooked with fresh spinach leaves, tomatoes, coriander with medium spices and served with a thin fried wholemeal bread.

£5.95

KING PRAWN BUTTERFLY

King prawn marinated in mint, turmeric and coriander covered in light batter and fried in butter.

£5.95

KEEMA CHILLI CHAAT (HOT)

Mince meat cooked in special sauce with green chilli and placed on freshly fried bread

£5.95

KING PRAWN BHUNA PUREE

King Prawns cooked in special sauce and placed on freshly fried bread.

£7.95

RESHMI KEBAB Spiced minced patties covered with a light omelette.

KING PRAWN TIKKA

King prawns marinated in ginger, garlic and mint with a touch of spice.

£3.95

MIXED KEBAB

An assortment of tandoori dishes consisting of chicken tikka, seekh kebab, & onion bhaji.

£7.95

ONION BHAJI Chopped onion mixed with herbs and batter, deep fried.

£5.50

SAMOSA (MEAT OR VEGETABLE)

Light pastry filled with mince meat or veg folded in a triangular shape and freshly fried.

£3.95

CHICKEN TANDOORI (on the bone)

Young spring chicken breast marinated in yoghurt with delicious herbs and spices.

£3.95

CHICKEN TIKKA (off the bone)

Diced boneless chicken marinated in mild but spicy yoghurt sauce

£4.95

LAMB TIKKA Lamb marinated in mild but spicy yoghurt sauce

£4.95

SEEKH KEBAB

Tender mince meat with herbs, fresh coriander and green chillies cooked in tandoori oven.

£5.50

SHAMI KEBAB

Minced meat cooked with chopped onions, garlic, and spices.

£3.95

FISH TIKKA

Fresh fish pieces marinated in chilli, oil, coriander and ginger. Deep fried.

£4.50

CHICKEN TIKKA PAKORA

Fine sliced chicken breast mixed with gram flour and spices, deep fried.

£5.50

PRAWN PUREE Prawns cooked in special sauce and placed on freshly fried bread.

£5.50

GARLIC SPINACH PUREE

Spinach & garlic cooked in special sauce and placed on freshly fried bread

£4.95

CHANA PUREE

Chickpeas & garlic cooked in special sauce and placed on freshly fried bread.

£4.50

MUSHROOM PUREE

Mushrooms & garlic cooked in special sauce and placed on freshly fried bread.

£4.50

CHICKEN CHAAT

Chicken cooked in special sauce and placed on freshly fried bread.

£4.50

ALOO CHAAT Spicy potatoes placed on freshly fried bread,

£5.95

AMRITSARI CHICKEN (Wings of fire)

Chicken wings seasoned with exotic spices, marinated in saffron and massala sauce.

£4.50

FISH PAKORA Fish with gram flour and spices, deep fried.

£4.95

GARLICK CHICKEN TIKKA Combine Garlic, ginger, tumeric, garam massala coriander and cumin yougurt salt marinade cooked in a clay oven

£5.50

CHILLI CHICKEN TIKKA

Combine chilli yogurt lemon juice, cumin, cinnamon ginger salt marinade cooked in a clay oven. (Hot)

£5.50

£5.50



Tandoori Dishes

These dishes are cooked on a charcoal fire in specially designed clay oven "Tandoor" the meat having been previously marinated in our own special recipe with fresh spices and green herbs served with sauce and salad.

GARLICK CHICKEN TIKKA

£11.95

Combine Garlic, ginger, tumeric, garam massala coriander and cumin yougurt salt marinade cooked in a clay oven

CHILIE CHICKEN TIKKA

£11.95

Combine chilli yogurt lemon juice, cumin, cinnamon ginger salt marinade cooked in a clay oven. (Hot)

CHICKEN TIKKA (off the bone)

£10.95

Boneless morsels of chicken, marinated in yoghurt & special spices then charcoal grilled.

TANDOORI CHICKEN (on the bone)

£10.95

Marinated chicken in special spices and fresh herbs then charcoal grilled in the Tandoor.

LAMB TIKKA

£11.95

Succulent pieces of lamb, marinated with yoghurt, mustard oil, fresh mint & Fenugreek

CHICKEN SHASHLIK

£13.95

Pieces of chicken tiikka served with grilled peppers, onions and tomato, cooked on a skewer in the tandoor.

LAMB SHASHLIK

£13.95

Pieces of Lamb tiikka served with grilled peppers, onions and tomato, cooked on a skewer in the tandoor.

FISH TIKKA

£10.95

Fresh Cod fish marinated in special spices and fresh herbs then charcoal grilled in the Tandoor.

MIXED TANDOORI

£14.95

A feast for tandoori lovers, Sheek kebab, chicken tikka, lamb tikka and tandoori King prawn cooked to perfection in the Tandoor

TANDOORI KING PRAWN

£16.95

Succulent Bay of Bengal king prawns, marinated & cooked to perfection in the Tandoor.

KING PRAWN SHASHLIK

£16.95

Bay of Bengal king prawns marinated with mild spices, cooked on a Skewer in the tandoori served with grilled peppers, onions and tomato

PANEER TIKKA

£10.95

Marinated paneer cheese in special spices and fresh herbs then charcoal grilled in the Tandoor.

MIXED PLATTER

£13.95

A mixture of chicken tikka, lamb tikka & fish tikka marinated in yoghurt & special spices then charcoal grilled.



Taj Mahal Signature Dishes

MOE MACHI:

sliced Chicken/ Lamb or diced paneer marinated in, ginger, garlic, ground coriander and covered in honey and warm coconut and cream sauce.

MAKHANI:

Succulent pieces of Meat gently cooked with cream, ground coconuts, and Mango pulp topped with cheese.

IMLEE:

A mouth-watering sweet and sour dish prepared with Tamarind, fried onions, Capsicum, Tomato puree, fresh tomato and coriander.

ROSHUNI:

a dish for garlic lovers, with extra freshly chopped garlic, tomatoes and coriander, a medium spiced dish.

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|---------------------|---------------|----------------------------|---------------|
| <i>Chicken Tika</i> | <i>£10.95</i> | <i>King Prawn Tandoori</i> | <i>£16.95</i> |
| <i>Lamb Tika</i> | <i>£11.95</i> | <i>Paneer Tika (v)</i> | <i>£10.95</i> |
| <i>Cod</i> | <i>£10.95</i> | <i>Vegetable</i> | <i>£8.95</i> |

TAJ NAGA SPECIAL:

This fiery dish is for the pro in the Indian cuisine, cooked using the ripest bonnet chillies, ginger, garlic, capsicums, fried onions and tomatoes topped with freshly chopped coriander.

SANDWIP MEHTI:

A highly recommended dish cooked using dry Fenugreek leaves blended with Green chillies, turmeric, ginger, garlic, tomatoes and coriander giving it a unique flavour.

| | | | |
|---------------------|---------------|----------------------------|---------------|
| <i>Chicken Tika</i> | <i>£10.95</i> | <i>King Prawn Tandoori</i> | <i>£16.95</i> |
| <i>Lamb Tika</i> | <i>£11.95</i> | <i>Paneer Tika (v)</i> | <i>£10.95</i> |
| <i>Cod Tika</i> | <i>£10.95</i> | <i>Vegetable</i> | <i>£8.95</i> |

SHATKARA:

A favourite of Bengal, Shatkara also known as wild orange gives an unique flavour which bears no resemblance to any dishes on a common indian menu, blended with coriander garlic, peppers, onions, tomatoes and green chillies.



BEGUNI:

A fusion of herbs and spices with aubergines, green chillies, tomato, garlic and coriander leaves, A traditional Bangladeshi favourite.

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|----------------------|---------------|-----------------------------|---------------|
| <i>Chicken Tikka</i> | <i>£10.95</i> | <i>King Prawns Tandoori</i> | <i>£16.95</i> |
| <i>Lamb Tikka</i> | <i>£11.95</i> | <i>Mushroom</i> | <i>£8.95</i> |
| <i>Keema</i> | <i>£10.95</i> | <i>Bombay Aloo (v)</i> | <i>£8.95</i> |
| <i>Prawns</i> | <i>£10.95</i> | | |

BADSHAHI:

A Tajmahal special, our chef's own creation mixing minced lamb in to the sauce of this dish and adding herbs and spices and mushrooms to make this a feast for kings. No vegetarian option on this dish, meat lovers only.

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| <i>Lamb Tika</i> | <i>£11.95</i> |
| <i>Chicken Tika</i> | <i>£10.95</i> |
| <i>Special Mix (Chicken and Lamb Tika)</i> | <i>£12.95</i> |

Taj Mahal Chef's Specials

MIRCHI (Fairly Hot & Sweet)

Cooked to jalfrezi strength with red peppers, onions, chillies, garlic, ginger & fresh coriander

CHEESY MASSALA (Mild)

An exotic range of herbs and spices, cheese and fresh cream.

MANSURI (Slightly Hot)

Cooked with a variety of fresh herbs and spices, green chillies and tomatoes, sharp, hot and slightly sweet.

TAVA LAHORI (Medium)

Tossed over the iron skillet with the most exotic spices and herbs. With crushed garlic, tomatoes, spring onions, capsicums and garnished with fresh coriander.

ACHARI (With Pickles and Hot)

Cooked with pickles, lemon, tomatoes, garlic with selected spices and herbs. Hot and spicy flavour.

MOGLAI LAZZEZ (Medium)

A wonderful dish cooked to a Moghul recipe with a medium spices such as garlic, ginger, fresh herbs and potatoes.

MASSALA (Mild)

Cooked in fresh cream, coconuts and various mild spices, prepared to our own special recipe.

PASANDA NAWABI (Mild)

Cooked with mild spices fresh cream and coconuts.

BUTTER (Mild)

Cooked with cream, butter and coconuts.

KASHMIRI (Sweet)

Cooked with Pineapple, Mango paste and spices. A sweet dish.



Chicken Tikka £10.95
Lamb Tikka £11.95
Paneer Tikka £10.95

King Prawn £16.95
Special Mixed £13.95
Chicken tikka, lamb tikka, and Bay of Bengal King Prawn.



Biryani

Specially prepared with almonds, sultanas, garnished with egg and tomatoes and served with a vegetable curry sauce.



| | | | |
|----------------------|---------------|---------------------|---------------|
| Chicken | £10.95 | Chicken Tika | £11.95 |
| Lamb | £11.95 | Lamb Tika | £12.95 |
| King Prawns | £16.95 | Prawn | £11.95 |
| Mixed Special | £14.95 | Vegetable | £9.95 |

(Chicken, Lamb Tika and King Prawn)

Traditional Indian Dishes

DUPIAZA (Medium)

Greater use of onions briskly fried in spices using bay leaves and coriander

BHUNA (Medium)

Dish with capsicum, garlic spices and herbs

JALFREZI (Hot)

Cooked fresh to order onions, ginger, capsicum, green chilli and spices

ROGAN JOSH (Medium)

Cooked with tomatoes, and herbs, a most favourable dish

PATHIA (Hot and Sour)

A hot sour and sweet dish

CEYLON (Hot and Aromatic)

Traditional Sri Lankan dish, cooked with coconut, lemon and chilli, garnished with coriander

GREEN MASALA (Hot)

Cooked with a variety of green herbs, ginger, garlic, lemon and green chilli, garnished with coriander

SAG (Medium)

Cooked with spinach, ginger, herbs and spices

MADRAS (Hot)

Most popular dish, strong and spicy

DANSAK (Sweet and Sour)

Persian curry mildly spiced with lentils and pineapple with sweet and sour taste

VINDALOO (Very Hot)

Very popular dish, strong hot and spicy

KORAI (Hot)

Cooked with onion, tomato and capsicum and green chilli, served in a sizzling wok.

KORMA (Mild and Creamy)

With cream, coconuts and herbs

BALTI (Medium)

Cooked with fresh tomatoes, green peppers, spring onions, coriander, ginger and selected north frontier herbs and spices



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|---|---------------|----------------------|---------------|
| Chicken | £9.50 | Chicken Tikka | £10.50 |
| Lamb | £10.50 | Lamb Tikka | £11.50 |
| Prawn | £10.50 | King Prawns | £16.95 |
| Special Mixed | £13.50 | Vegetable | £8.95 |
| <i>(Chicken, Lamb Tikka & King Prawn)</i> | | Paneer | £9.50 |

Side Dishes

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|--|--------------|
| SAG ALOO Potato and spinach | £4.95 |
| ALOO GOBI Potato and cauliflower | £4.95 |
| CHANA SAG Chickpeas and spinach | £4.95 |
| ALOO CHANA Potato and chickpeas | £4.95 |
| CHANA BHAJI Chickpeas fried garlic and spices | £4.95 |
| MIX VEG BHAJI Fresh mix vegetables cooked with onion, herbs and spices | £4.95 |
| CAULIFLOWER BHAJI Fresh cauliflower cooked with onion, herbs and spices | £4.95 |
| MUSHROOM BHAJI Fresh mushrooms cooked with onion, herbs and spices | £4.95 |
| SAG BHAJI Spinach fried garlic and spices | £4.95 |
| SAG PANEER Spinach and cheese | £4.95 |
| BOMBAY POTATO Potatoes cooked in a fairly hot and sour sauce | £4.95 |
| BHENDI BHAJI Okra cooked with onion, herbs and spices | £4.95 |
| TARKA DAHL Lentil with fried garlic and spices | £4.95 |
| BEGUN BHAJI Aubergine cooked with onion, herbs and spices | £4.95 |
| MUTOR PANEER Lightly spiced peas and diced goat cheese cooked with onions, tomato. | £4.95 |

English Dishes

These dishes are served with salad and chips.

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| PLAIN OMELETTE..... | £6.95 |
| CHOICE OF OMELETTE MUSHROOM, CHICKEN, PRAWN, MIX VEG or SPINACH OMELETTE..... | £8.95 |
| FRIED SCAMPI..... | £10.95 |
| CHICKEN AND CHIPS..... | £8.95 |
| CHICKEN NUGGETS AND CHIPS | £9.95 |

Accompaniments

| | | | |
|--------------------------|--------------|------------------------------|--------------|
| PILAU RICE | £3.00 | CHAPATTI | £1.75 |
| PLAIN RICE | £3.00 | TANDOORI ROTI | £2.50 |
| VEGETABLE RICE | £4.50 | NAN | £2.50 |
| MUSHROOM RICE | £4.50 | GARLIC NAN | £2.95 |
| KEEMA RICE | £4.50 | GARLIC CHEESE NAN | £3.25 |
| EGG FRIED RICE | £4.50 | KEEMA NAN | £2.95 |
| FRUITY FRIED RICE | £4.50 | KEEMA CHEESE NAN | £3.25 |
| PEA'S RICE | £4.50 | GARLIC KEEMA NAN | £3.25 |
| ONION RICE | £4.50 | PESHAWARI NAN | £2.95 |
| CHILLI RICE | £4.50 | CHEESE NAN | £2.95 |
| LEMON RICE | £4.50 | PARATHA | £3.25 |
| CHIPS | £3.00 | STUFFED PARATHA (Veg) | £3.95 |
| | | SIDE SALAD | £2.95 |

Set Menu

Meal for Two (A)

2 PAPADUM AND CHUTNEY
2 MIXED KEBAB
1 CHICKEN TIKKA BHUNA
1 LAMB TIKKA BALTI
1 GARLIC NAN
2 KEEMA PILAU RICE
1 BOMBAY POTATO

£49.95

Meal for Two (B)

2 PAPADUM AND CHUTNEY
2 MIXED KEBAB
1 CHICKEN TIKKA MASSALA
1 LAMB TIKKA PASSANDA
1 PESHWARI NAN
2 EGG PILAU RICE
1 SAAG PANEER

£49.95

Vegetarian Set Meal for Two (C)

2 PAPADUM AND CHUTNEY
2 SAMOSA AND ONION BHAJI
1 VEGETABLE BALTI
1 VEGETABLE BHUNA
1 SAAG BHAJI
2 MUSHROOM RICE
1 GARLIC NAN

£41.95



Chefs Recommendation

Southern Indian Banquet

MEAT THALI

£23.95

Selection of Kebab and Tandoori Chicken/Lamb Tikka, Chicken Tikka, Lamb Jal, Chicken Tikka, Massala, Chicken Balti, Pilau Rice and Nan Bread



THE TAJ MAHAL INDIAN RESTAURANT

35-37 Bath St, Town Centre, Southport PR9 0DP Tel: (01704) 544991

Sun - Thurs 5:00 - 7:00

Early Bird Menu

£16.95 Per Person (Eat In Only)

Starter (one starter per head)

**Sheesh Kebab, Onion Bhaji, Chicken Wings,
Chicken Tikka.**

Main Course

Choose one main dish per person

Please note that all main dishes are made from a choice of:

CHICKEN, LAMB, VEGETABLE

MILD- Korma, Masala

MEDIUM- Balti, Bhuna, Rogan Josh

HOT- Jalfrezi, Madras

See menu for further description

Choice of: Pilau Rice, Boiled Rice or Nan Bread (per person)

**TERMS & CONDITIONS APPLY. OFFER UNTIL FURTHER NOTICE
THIS OFFER IS NOT AVAILBLE ON Valentine's day, Xmas Eve, New Year's Eve / Day,
Father's Day, Mother's Day & All Bank Holidays**



Beer

| | | |
|--------------------|------------|-----------|
| Draught Kingfisher | Pint £4.75 | 1/2 £2.95 |
| Cobra (Large) | | £4.95 |
| Cobra (Small) | | £2.95 |
| Cider | | £2.95 |
| Tiger (Large) | | £4.95 |
| Tiger (Small) | | £2.95 |

Aperitifs

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|-------------------|-------|
| Cinzano Bianco | £2.95 |
| Martini Dry/Rosso | £2.95 |
| Malibu | £2.95 |

Spirits

| | |
|--------------|-------|
| Gin | £3.50 |
| Vodka | £3.50 |
| Bacardi | £3.50 |
| Jameson | £3.50 |
| Bells | £3.50 |
| Jack Daniels | £3.50 |

Liqueurs

| | |
|------------------|-------|
| Cointreau | £3.95 |
| Tia Maria | £3.95 |
| Southern Comfort | £3.95 |
| Sambuca | £3.95 |
| Grand Marnier | £3.95 |
| Drambuie | £3.95 |
| Baileys | £3.95 |

Brandy

| | |
|------------------|-------|
| Remy Martin VSOP | £5.50 |
| Martel VS | £4.95 |

Soft Drinks

| | | |
|---------------------|------------|-----------|
| Coca Cola | Pint £3.95 | 1/2 £2.25 |
| Orange Juice | Pint £3.95 | 1/2 £2.25 |
| Lemonade | Pint £3.95 | 1/2 £2.25 |
| Soda Water | Pint £3.95 | 1/2 £1.75 |
| Tonic Water | | £2.95 |
| Sparkling Water | | £1.95 |
| Still mineral water | | £1.50 |
| J20 | | £2.50 |



House Wine

By the glass (Red, White & Rose) 125ml £3.50 175ml £4.50
Bottle of House Wine £13.95



White Wine

| | | 125ml | 175ml | Bottle |
|----|--|-------|-------|--------|
| 1. | Sauvignon Blanc Fresh, clean light and dry, this wine has a good herbaceous Sauvignon Blanc character. | £3.95 | £5.50 | £15.95 |
| 2. | Chardonnay Tropical delight with a creamy mouth feel and a fresh zesty finish. | £3.95 | £5.50 | £15.95 |
| 3. | Pinot Grigio This is a lively, fresh and frisky wine, with a clean, crunchy green apple bouquet and a dry smooth palate. | £3.95 | £5.50 | £18.95 |
| 4. | Chablis A steely and mineraly wine with a crisp, clean finish. | | | £25.95 |
| 5. | Sancerre Elderberry and grapefruit flavours finished off with elegant minerality | | | £29.95 |

Rose Wines

| | | 125ml | 175ml | Bottle |
|----|---|-------|-------|--------|
| 6. | Mateus Rose Slightly sparkling fresh Portuguese rose. | | | £15.95 |
| 7. | Echo Falls A medium easy drinking rose with red berry fruit flavours. | £3.95 | £5.50 | £15.95 |

Red Wines

| | | 125ml | 175ml | Bottle |
|-----|--|-------|-------|--------|
| 8. | Scenic Ridge Shiraz Purple red in colour, this wine shows fresh plum and spice aromas, which enhance its plum and blackberry flavours. | £3.95 | £5.50 | £15.95 |
| 9. | San Andres Merlot Dark, juicy red wine with heaps of raspberry fruit flavours. Soft rounded. | £3.95 | £5.50 | £15.95 |
| 10. | San Andres Cabernet Sauvignon An easy drinking cabernet with flavours of blackcurrant and mint. | £3.95 | £5.50 | £15.95 |
| 11. | Cotes du Rhone Berthete A fruity, spicy nose gives way to a palate of ripe berries, white pepper and hints of anise. | | | £19.95 |
| 12. | Rioja Reserva A quality reserve, which has been aged for 2 years in oak casks and one year in a bottle. | | | £23.95 |

Sparkling & Champagne

| | | | Bottle |
|-----|------------------------------------|--|--------|
| 13. | Moet en Chandon NV - France | | £49.95 |
| 14. | Prosecco I | | £23.95 |