



Taj Restaurants

Authentic Indian Cuisine

MALAI KOFTA 🌶️ Vegetables and cheese pom poms cooked in cashew nut and cream with onion sauce	\$12.50
AUBERGINE CURRY 🌶️🌶️ Curried egg-plant and potatoes cooked in chef's special sauce	\$13.50
PALAK PANEER 🌶️🌶️ Fresh homemade cottage cheese spiced with spinach gravy	\$13.50
KHUMB MATAR 🌶️🌶️ Fresh mushroom cooked with peas in tomato and onion sauce	\$13.50

TANDOORI NAAN / BREADS

ROTI, PLAIN NAAN	\$3.00
BUTTER NAAN, GARLIC NAAN	\$3.50
CHEESE NAAN, ONION KULCHA, ALOO PRANTHA,	\$4.00
PESHAWRI NAAN, KEEMA NAAN, CHICKEN NAAN	\$4.50

ACCOMPANIMENTS

POPADDUM - Lentil Wafer	\$1.00
PICKLES / MANGO CHUTNEY	\$2.00
MINT SAUCE/ TAMARIND SAUCE	\$2.00
GREEN SALAD	\$5.00
SIDE DISH PLATTER 4 Popaddums, Mango Chutney, Pickle, Raita	\$8.50

One bill per table. All prices are inclusive of GST.

TRIBUTE TO TASTE

WHITBY TAJ RESTAURANT
69 A, Tenancy 1,
Discovery Drive, Whitby
Ph: 04 2347444
whitbytaj@yahoo.com

PLIMMERTON TAJ RESTAURANT
8 Steyne Avenue,
Plimmerton
Ph: 04 2330474
plimmertontaj@yahoo.com

COURTENAY TAJ RESTAURANT
Shop 3, Paramount Building
25 – 29 Courtenay Place
Ph: 04 8017080
courtenaytaj@yahoo.com

www.tajrestaurants.co.nz



There is an interesting Story of "Taj Mahal". The name "Taj" has a Persian origin and means "crown". "Mahal" is Arabic and means "place". It has a beautiful story behind its construction.

Taj Mahal , the seventh wonder of the world, symbolizes INDIA. This story is about Shah Jahan (Prince Qurrn) means "Ruler of the World" and Mumtaz Mahal (Arjumand Banu Begum) means "Jewel of the Palace". Taj Mahal was built more than 350 years ago, but still it has not lost its romantic aura, which attracts millions of visitors towards it. It is because of this everlasting charm that the Taj can boast of being one of the most popular world heritage "monument" on earth. Shah Jahan 's own composition in praise of the Taj is found in Badshah Nama:

*"..... THE SIGHT OF THIS MISSION CREATES SORROWING SIGHTS,
AND MAKES THE SUN AND MOONSHED TEARS FROM THEIR EYES.
IN THIS WORLD THIS EDIFICE HAS BEEN MADE,
TO DISPLAY THEREBY THE CREATOR'S GLORY."*



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ENTRÉE / APPETIZERS

VEGETARIAN PLATTER Mixture of Vegetable Samosa, Aloo Bonda, Paneer Tikka, Onion Bhaji	\$ 13.00
MIXED PLATTER FOR TWO Mixture of Onion Bhaji, Vegetable Samosa, Lasuni Tikka and Seekh Kebab	\$ 14.00
TANDOORI PLATTER FOR TWO Mixture of Tandoori Prawns, Fish, Seekh kebab and Chicken Wings	\$ 16.00

VEGETARIAN ENTRÉE

PUNJABI PAKORA 🌶️ Fresh seasonal vegetables battered with chick pea flour and deep fried	\$ 5.50
ONION BHAJI 🌶️ Onion rings mixed with spices & battered with chickpea flour & deep fried until crispy	\$ 5.50
VEGETABLE SAMOSA 🌶️ Triangular pastries filled w potatoes, peas, succulently flavored with spices	\$ 5.50
PANEER TIKKA 🌶️🌶️ Homemade cottage cheese especially marinated and cooked in tandoor	\$ 6.00

NON-VEGETARIAN ENTRÉE

TANDOORI CHICKEN 🌶️🌶️ Chicken (WITH BONES) specially marinated and cooked in tandoor	\$7.50 (HALF) \$15.00 (FULL)
LASUNI TIKKA 🌶️ Boneless chicken pieces marinated in garlic and spices cooked in tandoor	\$ 7.00
SEEKH KEBAB 🌶️🌶️ Mince lamb rolls on skewers cooked in tandoor	\$ 7.00
FISH TIKKA 🌶️ Tender fish pieces marinated in herbs and spices, grilled in tandoor	\$ 8.00
TANDOORI PRAWNS 🌶️🌶️ Prawns marinated in special herbs, spices and grilled in tandoor	\$ 9.00

TAJ SPECIAL

CHOLE BHATURE	\$13.00
PURI BHAJI	\$13.00
THALI VEGETARIAN (SERVED PER PERSON) Dal Tarka, Mix Vegetable, Raita, plain Rice, Plain Nan	\$13.50
THALI NON VEGETARIAN (SERVED PER PERSON) Roganjosh(Lamb/Beef/), Butter Chicken, Raita, plain Rice and Plain Nan (NO PICKLE)	\$14.50

RICE DISHES / BASMATI KE KHAZANE

PLAIN RICE	\$3.00
JEERA RICE / PEAS PULLAO / COCONUT RICE / PULLAO RICE	\$4.00
MUSHROOM RICE / LEMON RICE	\$4.50
VEGETABLE BIRYANI	\$13.50
CHICKEN / LAMB / BEEF BIRYANI	\$14.50

MAINS

Please confirm your taste for Mild, Medium, Kiwi Hot or Indian hot curries before order.

NON-VEGETARIAN MEALS

BUTTER CHICKEN 🌶️ Tender chicken morsel cooked in rich tomato and butter gravy simmered in selected spices	\$ 11.00
CHICKEN / LAMB / BEEF KORMA 🌶️ Boneless pieces of chicken cooked in cashew nut and cream with onion sauce	\$ 13.00
LAMB / BEEF MADRAS 🌶️🌶️ South Indian style chicken curry prepared with grated coconut cream simmered in selected spices	\$ 13.00
CHICKEN / LAMB / BEEF VINDALOO 🌶️🌶️🌶️ Boneless pieces of chicken & potatoes cooked in hot spicy sauce with potatoes	\$ 13.00
CHICKEN TIKKA MASALA 🌶️🌶️ Boneless pieces of chicken cooked in delightful onion, capsicum and special sauce	\$ 13.00
CHICKEN / LAMB / BEEF SAAGWALA 🌶️🌶️ Chicken pieces cooked w home ground spices & simmered in a rich spinach gravy	\$ 14.00
CHICKEN / LAMB / BEEF PASANDA 🌶️🌶️ Chicken cooked with aromatic spices in a mild almond & tomato gravy	\$ 14.00

SEA FOOD MEALS

GOAN FISH CURRY 🌶️🌶️ Fresh fish pieces cooked in aromatic spices and creamy coconut gravy	\$13.50
AMRITSARI FISH 🌶️🌶️ Fish fried and cooked in onion and tomato sauce	\$13.50
SHRIMP MASALA 🌶️🌶️ Shrimps cooked in Tomato and onion sauce	\$14.00
TANDOORI PRAWN CURRY 🌶️🌶️ Mixed in spices and grilled in tandoor then cooked in special sauce	\$17.00
KING PRAWN MALABARI 🌶️🌶️ King prawns cooked in creamy curry base with onion, tomatoes, capsicum and spices	\$16.00

VEGETARIAN MEALS / SHAKHARI KHAZANE

DAL TARKA 🌶️🌶️ Split chickpeas cooked in onion gravy	\$10.50
DAL MAKHANI 🌶️ Served lentils cooked in tomato gravy with butter and cream	\$11.50
VEGETABLE KORMA 🌶️ Mixed vegetables cooked in cashew nut and cream with onion sauce	\$11.50
ALOO GOBHI 🌶️🌶️ Potatoes and cauliflower cooked with dry ground spices	\$14.50
SABJI BAHAR 🌶️🌶️🌶️ Seasonal vegetables cooked with special tomato sauce & lime	\$12.00