

## BIRYANI (RICE DISHES)

CHICKEN / LAMB / BEEF BIRYANI	\$16.50
VEGETABLE BIRYANI	\$15.00
SAFFRON RICE	\$5.00
LEMON RICE	\$5.00
MUSHROOM RICE	\$5.00
PEAS PULLAO	\$4.50
COCONUT RICE	\$4.50
JEERA RICE	\$3.50
PLAIN RICE	\$3.00

## TANDOORI NAN BREADS

ROTI	\$3.00
PLAIN NAN	\$3.00
BUTTER NAN	\$3.50
GARLIC NAN	\$3.50
CHEESE NAN	\$4.00
CHILLY CHEESE NAN	\$4.50
PESHAWARI NAN	\$4.50
KASHMIRI NAN	\$4.50
KHEEMA NAN	\$4.50
CHICKEN NAN	\$4.50
ONION KULCHA	\$4.50
ALOO PRANTHA	\$4.50
MIXED BREAD BASKET	\$14.00

## SIDE DISHES

POPADUMS	\$1.00
PICKLES	\$2.00
MANGO CHUTNEY	\$2.00
RAITA	\$3.00
CUCUMBER SALAD	\$5.00
PLATTER	\$9.00
JEERA ALOO	\$12.00

## DESERTS

MANGO KULFI	\$5.00
MANGO LASSI	\$5.00
SWEET LASSI	\$5.00
JEERA LASSI	\$5.00
GULAB JAMUN	\$5.50

COLD DRINKS ARE ALSO AVAILABLE

## SPECIALITIES OF TAJ RESTAURANT

- We Specialize in entrees. As all our entrees are cook on order (not pre cooked). No micro wave of entrees.
- We Make
  - Our own masala from five different herbs.
  - Our own yogurt & Paneer from fresh milk.
- We have a Chef special dish every week. Its not available on our menu.
- We got wide variety of vegetarian meals and most of them are fresh seasonal vegetables.
- **We Proudly Introduce our team of experienced Chefs & Manager to enhance the TRADITIONAL taste of INDIA.**

**"A DELICIOUS EXPERIENCE  
FOR INDIAN FOOD LOVERS"**

**TRIBUTE TO TASTE**

## PLIMMERTON TAJ RESTAURANT

8, Steyne Avenue, Plimmerton,  
Porirua, Wellington 5026

Ph.: (04) 2330474 Fax : (04) 2330475

Website : [www.plimmertontaj.com](http://www.plimmertontaj.com)

Email : [taste@plimmertontaj.com](mailto:taste@plimmertontaj.com)

### MONDAY LUNCH CLOSED

Lunch | 1:00-2:30 pm

Dinner 5:00 pm till date



## WHITBY TAJ

Tenancy 1, 79-A, Discovery Drive,  
Whitby, Wellington 5026

Ph.: (04) 2347444 Fax : (04) 2347448

Email : [whitbytaj@yahoo.com](mailto:whitbytaj@yahoo.com)

Website : [www.tajrestaurant.co.nz](http://www.tajrestaurant.co.nz)

### SATURDAY LUNCH CLOSED

Lunch | 1:00-2:30 pm

Dinner 5:00 pm till date

## TAKEAWAY MENU



**AUTHENTIC  
INDIAN CUISINE**



ORDER ONLINE  
[www.plimmertontaj.com](http://www.plimmertontaj.com)  
[www.tajrestaurant.co.nz](http://www.tajrestaurant.co.nz)

WE CATER FOR BIRTHDAY PARTIES  
FUNCTIONS AND OUTDOOR PARTIES

## ENTREE / APPETIZERS

Mixed Platter for Two	\$16.00
Vegetarian Platter for Two	\$18.00
No Vegetarian Tandoori Platter for Two	\$20.00

## VEGETARIAN ENTREE

<b>PUNJABI PAKORA</b>	\$6.50
Fresh vegetable battered in chick pea flour & deep fried.	

<b>VEGETARIAN SAMOSA</b>	\$6.50
Flaky pastry filled with spicy mashed potatoes and green peas.	

<b>ALOO BONDA</b>	\$6.50
Potato ball deep fried in spicy chickpea flour battered & deep fried.	

<b>ONION BHAJI</b>	\$6.50
Onion rings mixed with spices and chickpea flour then deep fried	

<b>PANEER PAKORA</b>	\$7.50
Homemade cottage cheese battered in chickpea flour & deep fried	

<b>PANEER TIKKA</b>	\$7.50
Homemade cottage cheese especially marinated in ground spices and cooked with capsicum and onions in tandoor.	

## NON-VEGETARIAN ENTREE

<b>TANDOORI CHICKEN</b>	HALF / FULL
Chicken marinated in special recipe and grilled in tandoor	\$9.50 / \$19.00

<b>CHICKEN TIKKA</b>	\$8.50
Boneless Chicken pieces marinated in yogurt, spices and grilled in tandoor.	

<b>LASUNI TIKKA</b>	\$8.50
Chicken marinated in yougurt, garlic and spices grilled in tandoor.	

<b>TANDOORI WINGS</b>	\$7.00
Pieces of chicken wings marinated with ginger, garlic, yogurt & Indian spices.	

<b>SEEKH KEBABA</b>	\$9.00
Mince lamb rolls mixed with fresh herbs and spices roasted in tandoor.	

<b>FISH TIKKA</b>	\$9.50
Fish pieces mixed in herbs spices and grilled in tandoor.	

<b>BARA CHAMP</b>	\$9.50
Lamb cutlets marinated in yogurt and spices and grilled in tandoor.	

<b>TANDOORI PRAWNS</b>	\$11.00
Prawns with tails marinated in special recipe and grilled in tandoor.	

## MAINS (KHANA KHAZANA)

Please confirm your taste for mild, med, hot, kiwi hot or Indian hot curries before order.

<b>BUTTER CHICKEN</b>	\$17.00
Tender chicken morsel cooked in a rich tomato and butter.	

<b>LAMB / BEEF ROGANJOSH</b>	\$17.50
Cooked in onion, garlic and ginger based simmering sauce.	

<b>CHICKEN / LAMB / BEEF MADRAS</b>	\$17.50
Cooked in tomato based coconut cream sauce & shredded coconut.	

<b>MANGO CHICKEN</b>	\$17.00
Boneless chicken cooked in delicious mango sauce and ground spices.	

<b>MURGH KASHMIRI</b>	\$17.00
Chicken pieces cooked in ground spices and cocktail fruits.	

<b>MURGH NILGIRI</b>	\$17.50
Boneless chicken morsel cooked with ground spices, spinach and mint.	

<b>CHICKEN / LAMB JALFREZI</b>	\$17.50
Boneless pieces cooked with fresh vegetables using tangy tomato base gravy.	

<b>CHICKEN TIKKA MASALA</b>	\$17.50
Chicken pieces cooked in tomato, onion, capsicum and chef's special sauce.	

<b>MURGH CURRY</b>	\$18.50
Boneless pieces of chicken cooked with onion, touch of a garlic and ginger, simmered in selected spices.	

<b>CHICKEN / LAMB / BEEF VINDALOO</b>	\$17.50
Morsel cooked in onion and tomato base gravy with potatoes.	

<b>CHICKEN / LAMB / BEEF KORMA</b>	\$17.50
Cooked in cashew nut, cream and tomato gracy	

<b>KARAHI CHICKEN</b>	\$17.50
Chicken cooked with capsicum, onion and tomato in iron karahi.	

<b>BALTI CHICKEN</b>	\$17.50
Fresh pieces of chicken cooked with vegetables and special sauce.	

<b>CHICKEN / LAMB / BEEF PASANDA</b>	\$18.00
Cooked with aromatic spices in a mild almond and tomato gravy.	

<b>CHICKEN / LAMB / BEEF SAAG</b>	\$18.50
Cooked with aromatic spices in a almond and tomato gravy with spinach.	

<b>ANARKALI LAMB / BEEF</b>	\$19.00
Tender pieces cooked with flavor of mint powder, white sauce and chef's special spices	

<b>BHUNA GHOST</b>	\$18.50
Diced lamb cooked with onion, tomato and aromatic spices.	

<b>LAMB DO PIAZZA</b>	\$18.50
Lamb cooked with diced onion in our chef's unique recipe.	

<b>CHICKEN / LAMB / BEEF METHI</b>	\$19.00
Cooked in cashew nut & tomato base gravy, with the flavor of fenugreek leaves.	

## SEA FOOD DISHES

<b>FISH MASALA</b>	\$19.00
Boneless Fish fillets cooked in a rich spicy sauce.	

<b>SHRIMP MASALA</b>	\$19.00
Shrimps cooked in a cashew nut sauce and cream.	

<b>AMRITSARI FISH</b>	\$19.00
Boneless Fish fillets cooked in a rich spicy sauce.	

<b>GOAN FISH CURRY</b>	\$19.00
Fresh fish pieces cooked in aromatic spices and creamy coconut.	

<b>FISH MAKHANI</b>	\$19.00
Fish fillets cooked in tomato based creamy sauce.	

<b>KING PRAWN MASALA</b>	\$23.50
King prawns cooked in a spicy sauce.	

<b>KING PRAWN MALABARI</b>	\$23.50
Prawns cooked with coconut, onion, tomatoes, capsicum and spices.	

<b>TANDOORI PRAWNS CURRY</b>	\$24.00
Mixed in spices and grilled in tandoor then cooked in special gravy.	

## VEGETARIAN MEALS

<b>DAL TARKA</b>	\$13.00
Split chickpeas cooked in onion gravy.	

<b>DAL MAKHANI</b>	\$13.50
Lentils cooked in tomato gravy with butter and cream.	

<b>CHANA MASALA</b>	\$13.50
Chickpeas cooked with spices in a thick sauce.	

<b>VEGETABLE KORMA</b>	\$14.00
Mixed vegetable cooked in a cashew nut and cream sauce.	

<b>ALOO GOBI</b>	\$14.50
Potatoes and cauliflower cooked with dry ground spices.	

<b>SABJI PUNCHMEL</b>	\$14.50
Mushroom, beans & cottage cheese cooked in cashew nut gravy.	

<b>ALOO MATAR</b>	\$14.50
Potatoes and fresh garden peas cooked in onion and tomatoes gravy.	

<b>SABJI BAHAR</b>	\$14.50
Fresh assorted vegetables cooked with spices.	

<b>MUSHROOM MASALA</b>	\$15.50
Fresh mushrooms cooked in onion, capsicum and special tasty sauce.	

<b>SAAGWALA ALOO</b>	\$15.50
Potatoes cooked with home ground spices and spinach gravy.	

<b>MALAI KOFTA</b>	\$14.50
Vegetables and cottage cheese pomp pomp cooked in cashew nut sauce.	

<b>AUBERGINE CURRY</b>	\$16.00
Curried eggplant with potato in onion and tomatoes based gravy.	

<b>PANEER TIKKA MASALA</b>	\$16.00
Homemade cottage cheese cooked in onion and capsicum sauce.	

<b>PALAK PANEER</b>	\$16.00
Fresh cottage cheese cooked with onion, tomatoes and spinach gravy.	

<b>PANEER MAKHANI</b>	\$16.00
Cottage cheese cooked in tomato gravy with butter and cream.	