

VEGETARIAN SABZI

MIXED VEGETABLES	\$19.50
<i>Season vegetables cooked in a mild/medium sauce</i>	
DHAL MAKHANI	\$19.50
<i>Punjab selection of black lentils cooked with ginger and coriander and served with a touch of cream</i>	
NAVRATTAN KORMA	\$19.50
<i>Mixed vegetables prepared in thick creamy sauce served with crushed cashews and almonds</i>	
PANEER MASALA	\$20.50
<i>Homemade cheese cooked in capsicum, tomato and onion</i>	
PANEER MAKHANI	\$20.50
<i>Homemade cheese deep fried and mildly cooked in thick tomato and cream sauce</i>	
SAAG PANEER OR SAAG Aloo	\$20.50
<i>Spinach and homemade cheese OR Potato cooked with aromatic spices and herbs</i>	
ALOO MUTTER. or Mutter. Paneer	\$20.50
<i>Potatoes or paner and peas prepared with onion and tomato sauce</i>	
Kadai PANEER	\$21.00
<i>Paneer cooked with fresh onion tomato pepper and coriander</i>	
BOMBAY POTATOES	\$19.50
<i>Chef's special recipe</i>	
KASHMIRI KOFTA/ MALAI KOFT	\$20.50
<i>Chef's special recipe</i>	
MUSHROOM MUTTER MASALA	\$19.50
<i>Mildly spiced, cooked with tomatoes, capsicums and onion sauce</i>	
ALOO GOBHI	\$19.50
<i>Cauliflower and potatoes prepared with spices</i>	
CHANA MASALA	\$20.00
<i>Chef's special recipe</i>	
DHAL TADKA	\$20.00
<i>Split chickpeas, cooked with garlic, ginger, onion and tomatoes</i>	
SHAHI. PANEER	\$20.50
<i>CHEF SPECIAL</i>	
CHILLI PANEER	\$21.00
<i>Paneer cooked with capsicum and onion with chilli sauce</i>	

DESSERTS

GULAB JAMUN	\$8.00
<i>Popular Indian sweet - 4 piece</i>	
MANGO LASSI	\$7.00

KIDS MENU

FISH AND CHIPS or NUGGETS AND CHIPS	\$12.00
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RICE

COCONUT RICE	\$6.00
<i>Rice cooked in coconut and coconut cream</i>	
SAFFRON RICE	\$7.00
<i>Plain basmati rice flavoured with saffron</i>	
PLAIN PULAO	\$6.00
<i>Basmati rice cooked in mild spices and herbs</i>	
KASHMIRI PULAO	\$8.00
<i>Rice cooked with mixed fruits and nuts</i>	
VEGETABLE BIRYANI	\$22.00
<i>Basmati rice cooked with mixed veges and flavoured with cardamon</i>	
CHICKEN or LAMB BIRYANI	\$24.50
<i>Rice cooked with chicken or lamb in mild spices and yoghurt sauce</i>	
PRAWN BIRYANI	\$25.50
<i>Rice cooked with prawn pieces in mild spices and yoghurt sauce</i>	

BREADS FROM A TANDOORI FIRE

PLAIN NAAN BREAD	\$4.50
BUTTER NAAN	\$5.50
GARLIC NAAN	\$5.00
PARANTHA WHOLEMEAL/FLAKY	\$5.00
CHEESE NAAN	\$6.50
SPINACH AND CHEESE NAAN	\$6.50
GARLIC AND CHEESE NAAN	\$7.00
CHICKEN, CHEESE AND GARLIC NAAN	\$8.00
BACON AND CHEESE NAAN	\$8.00
MASALA KULCHA	\$6.00
<i>Bread stuffed with potatoes, peas, fresh herbs</i>	
ONION KULCHA	\$6.00
<i>Bread stuffed with chopped onion and mild spices</i>	
PANEER KULCHA	\$7.00
<i>Bread stuffed with homemade cheese, fresh herbs and spices</i>	
KEEMA NAAN	\$7.00
<i>Bread stuffed with lamb mince, mild spices and fresh herbs</i>	
KASHMIRI NAAN	\$6.00
<i>Bread stuffed with dried fruits and nuts</i>	
ROTI	\$4.00



taj

Indian restaurant

Fully Licensed • B.Y.O. Wine Only

120 Whitaker Street, Te Aroha

Phone 07 884 8491

www.tajindiantcaroha.co.nz

Takeaway Menu

LUNCH SPECIAL \$13

Gluten and dairy free. Vegan Option Available

Lunch: Tues - Sat 11.00am - 2pm

Dinner: Tues - Sun 4.30pm - 9pm

Find us on Facebook

Delivery Available to Te Aroha and surrounding areas*

*Conditions apply

ENTREES

ONION BHAJI	\$6.00
<i>Onion mixed in a chick pea batter & mild spices</i>	
VEG SAMOSA (2 PIECES)	\$7.00
<i>Mild, spiced veges in pastry</i>	
DHAL SOUP	\$8.00
<i>Lentil broth prepared with authentic spices</i>	
CHICKEN TIKKA	\$16.00
<i>Chicken marinated in a yoghurt, aromatic spices & cooked in tandoor (6 PIECES)</i>	
GARLIC CHICKEN TIKKA	\$17.00
<i>Chef's special recipe (6 PIECES)</i>	
SHEEKH KEBAB	\$15.00
<i>Spicy lamb mince, aromatic spices & cooked in tandoor (4 PIECES)</i>	
TANDOORI PRAWNS	\$21.00
<i>Marinated prawns cooked in a tandoori oven (10 PIECES)</i>	
TANDOORI CHICKEN	
<i>Chicken marinated in yoghurt & spices & cooked</i>	
.....Half serve \$16.00	Full serve\$28
PLATTER FOR 2	\$26.00
<i>2 Samosa, 4 Onion Bhaji, 2 Sheekh Kebab, 2 Chicken Tikka & mint sauce</i>	
FISH PAKORA (8 PIECES)	\$17
<i>boneless fish mixed in chick pea batter and mild spcies (deep fried)</i>	

MAINS - all served with rice

CHICKEN

BUTTER CHICKEN	\$22.50
<i>Tandoori chicken cubes cooked in a mild tomato & cream sauce</i>	
CHILLI CHICKEN	\$23.00
<i>Chef's special recipe</i>	
CHICKEN KORMA	\$22.50
<i>Delicately cooked in korma sauce & served with crushed cashews & almonds</i>	
CHICKEN TIKKA MASALA	\$23.00
<i>Tandoori chicken cubes cooked in tomato & capsicum in med/hot sauce</i>	
CHICKEN VINDALOO	\$22.50
<i>Boneless chicken cooked in a hot goanese sauce</i>	

CHICKEN MADRAS	\$22.50
<i>Age old recipe from southern India. Boneless chicken cooked in coconut & coconut cream</i>	
BALTI CHICKEN	\$22.50
<i>Chef's special recipe</i>	
CHICKEN SAAGWALA	\$22.50
<i>Boneless chicken cooked with spinach & ginger</i>	
MANGO CHICKEN	\$22.50
<i>Boneless chicken cooked with mango pulp and onion gravy</i>	
CHICKEN CURRY	\$22.50
<i>Boneless chicken cooked in traditional Indian style</i>	
CHICKEN PUNJABI	\$22.50
<i>Chef's special recipe</i>	
CHICKEN TIKKA ZAL-FREZI	\$22.50
<i>Chef's special recipe</i>	
KADAI CHICKEN	\$23.00
<i>Chicken cooked in traditional Indian style</i>	

BEEF

BEEF CURRY	\$21.50
<i>Diced beef cooked in a special blend of herbs and spices and served with a delicious, thick sauce</i>	
BEEF VINDALOO	\$21.50
<i>Beef cooked in hot goanese sauce</i>	
BEEF KORMA	\$22.00
<i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	
BEEF MADRAS	\$21.50
<i>Beef cooked in traditional madras sauce</i>	
BEEF ZAL-FREZI	\$21.50
<i>Chef's special recipe</i>	
BEEF SAAGWALA	\$22.00
<i>Beef cooked with spinach and ginger</i>	

LAMB

LAMB NAWABI	\$23.50
<i>Lamb cooked in onion, galic, ginger and special herbs with creamy sauce</i>	
LAMB ROGAN JOSH	\$23.50
<i>Lamb cooked in traditional mugal style</i>	
LAMB KORMA	\$24.00
<i>Delicately cooked in korma sauce and served with crushed cashews and almonds</i>	

LAMB VINDALOO	\$23.50
<i>Lamb cooked in hot goanese sauce</i>	
LAMB MADRAS	\$23.50
<i>Lamb cooked in traditional madras sauce</i>	
BHUNA GOSHT	\$23.50
<i>Chef's special recipe</i>	
LAMB SAAGWALA	\$24.00
<i>Lamb cooked with spinach and ginger</i>	
LAMB HYDERABADI	\$24.00
<i>Chef's special recipe</i>	

SEAFOOD

BUTTER PRAWNS or BUTTER SCALLOPS	\$23.50
<i>Prawns cooked in a mild tomato and cream sauce</i>	
FISH CURRY	\$24.00
<i>Fish cubes prepared in medium/hot sauce</i>	
PRAWN CURRY	\$23.50
<i>Prawns prepared in medium/hot sauce</i>	
PRAWN KORMA	\$23.50
<i>Delicately cooked prawns served with crushed cashews and almonds</i>	
PRAWN VINDALOO	\$23.50
<i>Prawns cooked in a hot goanese sauce</i>	
PRAWN MASALA	\$23.50
<i>Prawn cooked in capsicum and tomato spices</i>	
FISH VINDALOO	\$24.00
<i>Fish cooked in a hot goanese sauce</i>	
FISH MASALA	\$24.00
<i>Fish cubes cooked in tomato and capsicum in a medium/hot sauce</i>	
PRAWN SAAGWALA	\$23.50
<i>Prawns cooked with spinach and ginger</i>	

SIDE DISHES

RAITA	\$6.00
<i>Grated cucumber in yoghurt and mild spices</i>	
KUCHUMBER	\$6.00
<i>Chopped onion, tomato, cucumber herbs and lemon juice</i>	
MANGO CHUTNEY	\$4.00
MIXED PICKLE	\$4.00
PAPPADAMS 4 in one serve	\$4.00
SPICY ONION SALAD	\$5.00