

Taj Bengal Indian Restaurant



Dolton Street Village
Shop 3/338 Waterworks Road
Ashgrove Qld 4060

Off Street Parking Available

Phone: 3366 9044

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Opening Hours

11.30am – 2.30pm

5.00pm – 9.30pm (Sunday - Thursday)

5.00pm – 10.00pm (Friday – Saturday)

Monday Lunch Closed

Monday 5.00pm – 9.00pm Dinner Only

Friday Lunch Takeaway Only

10.30am – 12.30pm

Fried Entree

1 Onion and Spinach Pakora

7.90

Freshly sliced onions and spinach mixed with spices and chick pea flour and deep fried (6 pieces per serve)

2 Vegetable or Meat Samosa

7.90

Spiced vegetable or beef mince seasoned with fresh herbs, filled into homemade pastry and gently deep fried to golden brown colour (2 pieces per serve)

3 Potato Bhonda

7.90

Mashed potatoes mixed with spices and coriander and deep fried in chickpea batter (6 pieces per serve)

4 Chicken Pakora

9.00

Chicken pieces cooked in the tandoor and deep fried in a spicy chickpea batter and gently deep fried (4 pieces per serve)

5 Prawn Pakora

9.50

Fresh green prawns marinated in garlic, chilli and coriander, dipped in chickpea batter and gently deep fried (4 pieces per serve)

6 Mixed Platter

16.90

A selection of the above - Meat Samosa, Vegetable Samosa, 2 Onion Pakora, 2 Potato Bhonda, Prawn Pakora & Chicken Pakora

Tandoori Entree

7 Tandoori Chicken (4 pieces) 11.90

Tender pieces of chicken marinated in a rich marinade of yoghurt, cumin, chilli, ginger and garlic and grilled in tandoor (6 pieces) 15.90

8 Malai Chicken Tikka 11.50

Boneless chicken marinated with cream, yoghurt, ginger, garlic, cardamom powder and pepper, and cooked in tandoor
(6 pieces per serve)

9 Sheek Kebab 10.90

Premium beef mince spread with green chillies, coriander mint and ginger, rolled onto skewers and grilled (6 pieces per serve)

10 Barra Kebab 10.90

Lamb chops marinated with cashew paste, yoghurt, ginger, garlic and spices, and cooked in tandoor (4 pieces per serve)

11 Tandoori Mixed Platter (8 pieces) 17.90

A selection of the above - 3 Chicken Tikka, 2 Tandoori Chicken, 2 Sheek Kebab and Barra Kebab.

Chicken Dishes

12 Butter Chicken

18.90

Boneless tandoori chicken cooked with tomatoes, ground almonds and spices in a smooth thick gravy finished with cream

13 Chicken Khorma

18.90

Diced chicken cooked with yoghurt, almond meal and cream (mild)

14 Chicken Tikka Masala

18.90

Chicken tikka cooked in a ground almond curry with capsicum, onions, tomatoes and coriander

15 Chicken Lahori

18.90

Chicken cooked with tomatoes, onions, spinach, fresh coriander, ginger and spices

16 Chicken Jaifrezi

18.90

Tandoori juliennes cooked with sliced capsicum, onions, tomatoes, ginger and coriander

17 Chicken Saagwala

18.90

Chicken cooked with ginger and spinach

18 Chicken Madras (med to hot)



19.20

Diced chicken cooked with onions, tomatoes, curry leaves, coconut, fresh coriander and fresh pepper

19 Chicken Vindaloo (hot)



18.90

A spicy hot curry cooked with chilli, potato and vinegar

20 Chicken Roganjosh 18.90

Chicken cooked with ground onion, garlic, ginger and tomato

21 Ceylon Chicken 19.20

Diced chicken flavoured with mustard, curry leaves, onion, tomato and finished in coconut milk and green peas

22 Mango Chicken 19.20

Diced chicken flavoured with mustard, curry leaves, fresh garlic, onion, and finished with sliced mango and fresh coriander

23 Sabzi Chicken 18.90

Diced chicken cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander

Lamb Main Meal Dishes

24 Lamb Khorma 18.50

Diced lamb cooked with yoghurt, almond meal and cream (mild)

25 Lamb Badami 18.50

Lamb curry cooked with cashews, almonds and green coriander in a tomato based curry

26 Kashmiri Roganjosh 18.50


Lamb curry cooked with ground almonds, coriander, cashew nuts and dry fruit

27 Mutton Roganjosh 19.50

Diced goats meat, cooked with tomatoes, onions, ginger, garlic and special house spices, finished with coriander

28 Lamb Saagwala 19.50

Lamb curry cooked with spinach, ginger, garlic and coriander

29 Lamb Madras (med to hot)  18.90

Diced lamb cooked with onions, tomatoes, fresh curry leaves, coconut, pepper, coriander and spices

30 Lamb Vindaloo (hot)  18.50

Diced lamb cooked with potatoes and vinegar

31 Sabzi Lamb 18.50

Diced lamb cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander

32 Ceylon Lamb 18.90

Diced lamb flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas

33 Lamb Dhansak 17.90

Tasty lamb curry simmered in lentil sauce and finished with a touch of lemon juice

Beef Dishes

34 Beef Khorma 18.50

Diced beef cooked with ground almonds, coconut and South Indian masala

35 Bhuna Beef 18.50

Diced beef cooked with chopped onion, fresh garlic, coriander and fresh chillies

36 Beef Saagwala

18.90

Beef curry cooked with spinach, ginger, garlic and coriander

37 Kadai Beef

18.50

Diced beef cooked with onions, green coriander and capsicums

38 Beef Madras (med to hot)



18.90

Diced beef cooked with onions, tomatoes, curry leaves, crushed pepper and coconut

39 Beef Vindaloo (hot)



18.50

Diced beef cooked with potatoes and vinegar

40 Beef Roganjosh

18.50

Beef curry cooked with ground onions, coriander, cashew nuts and dry fruit

41 Beef Do Plyaza

18.50

Beef curry cooked with cumin seeds, vinegar, green peas, tomatoes, cubed onions and spices

42 Ceylon Beef

18.90

Diced beef flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas

43 Sabzi Beef

18.50

Diced beef cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander

Seafood Dishes

- 44 Malabar Fish Masala 19.50
Fresh fish cooked with tomatoes, onions and coconut
- 45 Bengal Fish Curry 19.50
Fish cooked with five spices, onions, tomatoes and coriander
- 46 Prawn Vindaloo 19.90
Spicy prawn curry cooked with vinegar and potato
- 47 Prawn Masala 19.90
Fresh king prawns cooked with almond paste, capsicum, onions and coriander
- 48 Chilli Prawns 19.90
Prawns cooked with sliced onions, capsicum, tomatoes, ginger, fresh chillies, coriander and spices
- 49 Ceylon Prawns 19.90
Prawns flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk
- 50 Prawn Saagwala 19.90
Fresh black tiger prawns cooked with spinach, chopped onions, tomatoes, fresh ginger, garlic and spices

Vegetarian Dishes

51 Vegetable Khorma

15.50

Fresh garden vegetables cooked with yoghurt, spices, ground almonds and dried fruits

52 Aloo Mattar Masala

15.50

Potatoes and green peas cooked in a tomato gravy, cream, tomatoes, onion and capsicum

53 Mushroom and Pea Curry

15.50

Fresh mushroom cooked with fresh tomatoes, peas, and freshly ground spices

54 Dahl (plain, vegetable, saagwala, aloo, pumpkin) 14.90

Lentil curry

55 Aloo Palak

15.90

Spinach and potato cooked with spinach, spices, onions and capsicum

56 Palak Paneer

16.50

Cottage cheese cooked with spinach, spices, onions and capsicum

57 Paneer Butter Masala

16.50

Homemade cottage cheese cooked in almond meal curry with capsicum, onions, tomatoes and coriander

58 Pumpkin and Eggplant Curry

15.50

Diced butternut pumpkin and eggplant steamed with onions and flavoured with white mustard

59 Kashmiri Kofta Curry

15.50

Spicy balls of potato and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds

60 Bombay Aloo

15.50

Potatoes cooked in cumin seed, onion, garlic, ginger, yoghurt, cashew nut and coriander

61 Vegetable Madras

15.50

Fresh garden vegetables cooked with onion, tomatoes, curry leaves, crushed pepper and coconut

Indian Breads

62 Roti

4.50

Wholemeal bread baked in the oven

63 Naan

4.50

64 Garlic Naan

4.90

65 Kheema Naan

4.90

Tandoori naan stuffed with spiced beef

66 Onion Kulcha

4.90

Bread stuffed with finely chopped seasoned onions and garlic

67 Paneer Naan

4.90

Naan stuffed with spicy homemade cottage cheese

68 Kashmiri Naan

4.90

Naan with dried fruit stuffing

69 Paratha	4.90
Flaky wholemeal bread	
70 Aloo (Potato) Paratha	4.90
Wholemeal bread stuffed with spiced mashed potatoes	
71 Aloo (Potato) Naan	5.20
Plain flour bread stuffed with spiced mashed potatoes and coriander	
72 Cheese and Spinach Naan	5.20
Naan stuffed with cheese and spinach	
73 Chicken and Cheese Naan	5.20
Naan stuffed with chicken tikka, cheese and coriander	
74 Butter Naan	5.20
Flaky plain flour bread	
75 Chicken and Chilli Naan	5.20
Spicy naan stuffed with chicken and coriander	

Special Rice Dishes

76 Biryani (Lamb/Beef/Chicken)	18.90
Rice cooked with fresh herbs and spices	
77 Prawn Biryani	19.50
78 Vegetable Biryani	16.90

79 Lemon Rice 4.50
Saffron rice seasoned with mustard, lemon juice, green peas, tomatoes and herbs

80 Steamed Rice 3.50

81 Saffron Rice (extra serve) 4.00

Accompaniments

82 Yoghurt and Cucumber Raita 4.00

83 Indian Salad 3.50
Cucumber, onions, tomatoes, coriander, fresh lemon and salt

84 Sweet Mango Chutney 3.00

85 Pickles (Lime/Chilli/Mango/Eggplant) 3.00

86 Papadum (4 pieces per serve) 2.00

Desert

87 Gulab Jamun 4.00
Warm milk dumplings in sugar syrup

88 Kulfi 4.00

A frozen Indian dessert made from reduced milk thickened with cream, almonds and pistachio nuts

Drinks

89 Soft Drinks

3.00

90 Lassi (Sweet, Mango)

4.50

A sweetened yoghurt drink flavoured with 'rose water', crushed almonds and cardamom

Take Home Pack - \$1.00

Special Banquet \$30

Mixed Entree, 1 Large Curry, Saffron Rice, your choice of
bread,

Raita, Papadum & Desert (Gulab Jamun)
