

Fried Entree

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| 1 | Onion and Spinach Pakora
Freshly sliced onions and spinach mixed with spices and chick pea flour and deep fried (6 pieces per serve) | 6.20 |
| 2 | Vegetable or Meat Samosa
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) | 6.20 |
| 3 | Potato Bhonda
Mashed potatoes mixed with spices and coriander and deep fried in chickpea batter (6 pieces per serve) | 6.20 |
| 4 | Chicken Pakora
Chicken pieces cooked in the tandoor and deep fried in a spicy chickpea batter (4 pieces per serve) | 7.50 |
| 5 | Prawn Pakora
Fresh green prawns marinated in garlic, chilli and coriander, dipped in chickpea batter and gently deep fried (4 pieces per serve) | 8.50 |
| 6 | Mixed Platter
A selection of the above - Meat Samosa, Vegetable Samosa, 2 Onion Pakora, 2 Potato Bhonda, Prawn Pakora & Chicken Pakora | 14.90 |

Tandoori Entree

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| 7 | Tandoori Chicken
Tender pieces of chicken marinated in a rich marinade of yoghurt, cumin, chilli, ginger and garlic and grilled in tandoor | (4 pcs) 10.50
(6 pcs) 13.90 |
| 8 | Malai Chicken Tikka
Boneless chicken marinated with cream, yoghurt, ginger, garlic, cardamom powder, pepper and cooked in tandoor (6 pieces per serve) | 9.90 |
| 9 | Sheek Kebab
Premium beef mince spread with green chillies, coriander, mint and ginger, rolled onto skewers and grilled (6 pieces per serve) | 9.90 |
| 10 | Barra Kebab
Lamb chops marinated with cashew paste, yoghurt, ginger, garlic and spices, and cooked in tandoor (4 pieces per serve) | 9.00 |
| 11 | Tandoori Mixed Platter (8 pieces)
A selection of the above - 3 Chicken Tikka, 2 Tandoori Chicken, 2 Sheek Kebab and Barra Kebab | 15.90 |

Chicken Dishes

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| 12 | Butter Chicken
Boneless tandoori chicken cooked with tomatoes, ground almonds and spices in a smooth thick gravy finished with cream | sml 9.90
lge 16.50 |
| 13 | Chicken Khorma
Diced chicken cooked with yoghurt, almond meal and cream (mild) | 16.70 |
| 14 | Chicken Tikka Masala
Chicken tikka cooked in a ground almond curry with capsicum, onions, tomatoes and coriander | 16.70 |

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| 15 | Chicken Lahori
Chicken cooked with tomatoes, onions, spinach, fresh coriander, ginger and spices | 16.70 |
| 16 | Chicken Jalfrezi
Tandoori juliennes cooked with sliced capsicum, onions, tomatoes, ginger and coriander | 16.70 |
| 17 | Chicken Saagwala
Chicken cooked with spinach, ginger, garlic & coriander | 16.70 |
| 18 | Chicken Madras (med to hot)
Diced chicken cooked with onions, tomatoes, curry leaves, coconut, fresh coriander and fresh pepper | 16.90 |
| 19 | Chicken Vindaloo (hot)
A spicy hot curry cooked with chilli, potato and vinegar | 16.70 |
| 20 | Chicken Roganjosh
Chicken cooked with ground onion, garlic, ginger and tomato | 16.70 |
| 21 | Ceylon Chicken
Diced chicken flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas | 16.90 |
| 22 | Mango Chicken
Diced chicken flavoured with mustard, curry leaves, fresh garlic, onion and finished with sliced mango and fresh coriander | 16.90 |
| 23 | Sabzi Chicken
Diced chicken cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander | 16.90 |

Lamb Dishes

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| 24 | Lamb Khorma
Diced lamb cooked with yoghurt, almond meal & cream | sml 9.90
lge 16.70 |
| 25 | Lamb Badami
Lamb curry cooked with cashews, almonds and green coriander in a tomato based curry | 16.90 |
| 26 | Kashmiri Roganjosh
Lamb curry cooked with ground almonds, coriander, cashew nuts and dry fruit | 17.20 |
| 27 | Mutton Roganjosh
Diced goats meat, cooked with tomatoes, onions, ginger, garlic and special house spices, finished with coriander | 17.50 |
| 28 | Lamb Saagwala
Lamb cooked with spinach, ginger, garlic and coriander | 17.20 |
| 29 | Lamb Madras (med to hot)
Diced lamb cooked with onions, tomatoes, fresh curry leaves, coconut, pepper, coriander and spices | 17.50 |
| 30 | Lamb Vindaloo (hot)
Diced lamb cooked with potatoes and vinegar | 17.20 |
| 31 | Sabzi Lamb
Diced lamb cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander | 17.20 |
| 32 | Ceylon Lamb
Diced lamb flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas | 17.50 |
| 33 | Mango Lamb
Diced lamb flavoured with mustard, curry leaves, fresh garlic, onion and finished with sliced mango and fresh coriander | 17.50 |
| 34 | Lamb Dhansak
Tasty lamb curry simmered in lentil sauce and finished with a touch of lemon juice | 17.50 |

Beef Dishes

We use Premium Quality Beef

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| 35 | Beef Nilgiri Khorma
Diced beef cooked with ground almonds, coconut, South Indian Masala, beans, potatoes, peas and capsicum | 16.50 |
| 36 | Bhuna Beef
Diced beef cooked with chopped onion, fresh garlic, coriander and fresh chillies | 16.70 |
| 37 | Beef Saagwala
Beef cooked with spinach, ginger, garlic and coriander | 16.70 |
| 38 | Kadai Beef
Diced beef cooked with onions, green coriander and capsicum | 16.50 |
| 39 | Beef Madras (med to hot)
Diced beef cooked with onions, tomatoes, curry leaves, crushed pepper and coconut | 16.70 |
| 40 | Beef Vindaloo (hot)
Diced beef cooked with potatoes and vinegar | 16.50 |
| 41 | Beef Roganjosh
Beef curry cooked with ground onions, coriander, cashew nuts and dry fruit | 16.50 |
| 42 | Beef Do Piyaza
Beef curry cooked with cumin seeds, vinegar, green peas, tomatoes, cubed onions and spices | 16.50 |
| 43 | Ceylon Beef
Diced beef flavoured with mustard, curry leaves, onion, tomatoes and finished in coconut milk and green peas | 16.70 |
| 44 | Sabzi Beef
Diced beef cooked with onion, garlic, ginger, garam masala, fresh garden vegetables and coriander | 16.50 |

Seafood Dishes

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| 45 | Malabar Fish Masala
Fresh fish cooked with tomatoes, onions and coconut | 17.90 |
| 46 | Bengal Fish Curry
Fish cooked with five spices, onions, tomatoes and coriander | 17.90 |
| 47 | Mango Fish Masala
Diced fish flavoured with mustard, curry leaves, fresh garlic, onion and finished with sliced mango and fresh coriander | 17.90 |
| 48 | Prawn Vindaloo (hot)
Spicy prawn curry cooked with vinegar and potato | 18.90 |
| 49 | Prawn Masala
Fresh king prawns cooked with almond paste, capsicum, onions and coriander | 18.90 |
| 50 | Chilli Prawns
Prawns cooked with sliced onions, capsicum, tomatoes, ginger, fresh chillies, coriander and spices | 18.90 |
| 51 | Ceylon Prawns
Prawns flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk and green peas | 18.90 |
| 52 | Prawn Saagwala
Fresh black tiger prawns cooked with spinach, chopped onions, tomatoes, fresh ginger, garlic and spices | 18.90 |

Vegetarian Dishes

53	Vegetable Khorma Fresh garden vegetables cooked with yoghurt, spices, ground almonds and dried fruits	15.20
54	Aloo Mattar Masala Potatoes and green peas cooked in a tomato gravy, cream, tomatoes, onion and capsicum	15.20
55	Mushroom and Pea Curry Fresh mushroom cooked with fresh tomatoes, peas, and freshly ground spices	15.20
56	Dahl (plain, vegetable, saagwala, aloo, pumpkin) Lentil curry	14.90
57	Aloo Palak Spinach and potato cooked with spinach, spices, garlic, ginger, tomato and onions	15.90
58	Palak Paneer Cottage cheese cooked with spinach, spices, garlic, ginger, tomato and onions	15.90
59	Paneer Butter Masala Homemade cottage cheese cooked in almond meal curry with capsicum, onions, tomatoes and coriander	15.90
60	Pumpkin and Eggplant Curry Diced butternut pumpkin and eggplant steamed with onions and flavoured with white mustard	15.20
61	Kashmiri Kofta Curry Spicy balls of potato and cottage cheese, cooked in a curry of tomatoes, spices and ground almonds	15.20
62	Bombay Aloo Potatoes cooked in cumin seed, onion, garlic, ginger, yoghurt, cashew nut and coriander	15.20
63	Vegetable Madras Fresh garden vegetables cooked with onion, tomatoes, curry leaves, crushed pepper and coconut	14.20

Indian Breads

64	Roti Wholemeal bread baked in the oven	4.20
65	Naan	4.20
66	Garlic Naan	4.50
67	Kheema Naan Tandoori naan stuffed with spiced beef	4.50
68	Onion Kulcha Bread stuffed with finely chopped seasoned onions and garlic	4.50
69	Paneer Naan Naan stuffed with spicy homemade cottage cheese	4.50
70	Kashmiri Naan Naan with dried fruit stuffing	4.50
71	Paratha Flaky wholemeal bread	4.50
72	Aloo (Potato) Paratha Wholemeal bread stuffed with spiced mashed potatoes	4.50

73	Aloo (Potato) Naan Plain flour bread stuffed with spiced mashed potatoes and coriander	4.50
74	Cheese and Spinach Naan Naan stuffed with cheese and spinach	4.90
75	Chicken and Cheese Naan Naan stuffed with chicken tikka, cheese and coriander	4.90
76	Butter Naan Flaky plain flour bread	4.90
77	Chicken and Chilli Naan Spicy naan stuffed with chicken and coriander	4.90

Special Rice Dishes

78	Biryani (Lamb/Beef/Chicken) Rice cooked with fresh herbs and spices	17.70
79	Prawn Biryani	18.90
80	Vegetable Biryani	16.70
81	Lemon Rice Saffron rice seasoned with mustard, lemon juice, green peas, tomatoes and herbs	4.00
82	Steamed Rice	3.50
83	Saffron Rice (extra serve)	sml - 2.50 lge - 4.00

Accompaniments

84	Yoghurt and Cucumber Raita	sml - 2.20 lge - 3.50
85	Indian Salad Cucumber, onions, tomatoes, coriander, fresh lemon and salt	2.20
86	Sweet Mango Chutney	2.20
87	Pickles (Lime/Chilli/Mango/Eggplant)	2.20
88	Papadum (4 pieces per serve)	2.20

Dessert

89	Gulab Jamun Warm milk dumplings in sugar syrup	3.50
90	Kulfi A frozen Indian dessert made from reduced milk thickened with cream, almonds and pistachio nuts	3.50

Drinks

91	Soft Drinks Coke/Diet Coke/Lemonade/Fanta	375 ml can - 2.20 1.25 L bottle - 4.00
92	Lassi (Sweet, Mango) A sweetened yoghurt drink flavoured with rose water, crushed almonds and cardamom	4.00

Special Banquet - \$30

Mixed Entree, 1 Large Curry, Saffron Rice, your choice of bread, Raita, Papadum & Desert (Gulab Jamun)

*Prices subject to change without notice



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Vindaloos are HOT!
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