

Taj Bengal Indian Restaurant



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

Off Street Parking Available

Phone: 3366 9044

Fax: 3366 9055

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

6.20

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

2 Vegetable or Meat Samosa

6.20

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

6.20

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

4 Chicken Pakora

7.50

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

8.50

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

6 Mixed Platter

14.90

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) 10.50

Tender pieces of chicken marinated in a rich marinade of yoghurt, cumin, chilli, ginger and garlic and grilled in tandoor (6 pieces) 13.90

8 Malai Chicken Tikka 9.90

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

9 Sheek Kebab 9.90

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

10 Barra Kebab 9.00

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) 15.90

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

Chicken Dishes

12 Butter Chicken

9.90 (sml)

Boneless tandoori chicken cooked with tomatoes, ground almonds and spices in a smooth thick gravy finished with cream (15.20 lge)

13 Chicken Khorma

15.20

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

14 Chicken Tikka Masala

15.20

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

15 Chicken Lahori

15.20

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

16 Chicken Jaifrezi

15.20

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

17 Chicken Saagwala

15.20

Chicken cooked with ginger and spinach

18 Chicken Madras (med to hot)



15.50

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

19 Chicken Vindaloo (hot)



15.20

A spicy hot curry cooked with chilli, potato and vinegar

20 Chicken Roganjosh 15.20

Chicken cooked with ground onion, garlic, ginger and tomato

21 Ceylon Chicken 15.50

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

22 Mango Chicken 15.50

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

23 Sabzi Chicken 15.20

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

Lamb Main Meal Dishes

24 Lamb Khorma 9.90 (sml)

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

25 Lamb Badami 15.20

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

26 Kashmiri Roganjosh 15.20

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

27 Mutton Roganjosh 15.90

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

28 Lamb Saagwala 15.20

Lamb curry cooked with spinach, ginger, garlic and coriander

29 Lamb Madras (med to hot) 15.50

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

30 Lamb Vindaloo (hot) 15.20

Diced lamb cooked with potatoes and vinegar

31 Sabzi Lamb 15.20

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

32 Ceylon Lamb 15.50

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

33 Mango Lamb 15.50

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

34 Lamb Dhansak 15.50

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

Beef Dishes

35 Beef Khorma 14.90

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

36 Bhuna Nilgiri

14.90

Diced beef cooked with ground almonds, coconut, South Indian Masala, beans, potatoes, peas and capsicum

37 Bhuna Beef

15.20

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

38 Beef Saagwala

15.20

Beef curry cooked with spinach, ginger, garlic and coriander

39 Kadai Beef

14.90

Diced beef cooked with onions, green coriander and capsicums

40 Beef Madras (med to hot)



15.20

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

41 Beef Vindaloo (hot)



14.90

Diced beef cooked with potatoes and vinegar

42 Beef Roganjosh

14.90

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

43 Beef Do Piyaza

14.90

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

44 Ceylon Beef

14.90

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

45 Sabzi Beef

14.90

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

Seafood Dishes

46 Malabar Fish Masala 16.50

Fresh fish cooked with tomatoes, onions and coconut

47 Bengal Fish Curry 16.50

Fish cooked with five spices, onions, tomatoes and coriander

48 Mango Fish Masala 16.50

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

49 Prawn Vindaloo (hot)  17.50

Spicy prawn curry cooked with vinegar and potato

50 Prawn Masala 17.50

Fresh king prawns cooked with almond paste, capsicum, onions and coriander

51 Chilli Prawns 17.50

Prawns cooked with sliced onions, capsicum, tomatoes, ginger, fresh chillies, coriander and spices

52 Ceylon Prawns 17.50

Prawns flavoured with mustard, curry leaves, tomatoes, onions and finished in coconut milk

53 Prawn Saagwala 17.50

Fresh black tiger prawns cooked with spinach, chopped onions, tomatoes, fresh ginger, garlic and spices

Vegetarian Dishes

54 Vegetable Khorma

13.90

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

55 Aloo Mattar Masala

13.90

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

56 Mushroom and Pea Curry

13.90

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

57 Dahl (plain, vegetable, saagwala, aloo, pumpkin) 13.50

Lentil curry

58 Aloo Palak

14.20

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

59 Palak Paneer

14.20

Cottage cheese cooked with spinach, spices, onions and capsicum

60 Paneer Butter Masala

14.20

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

61 Pumpkin and Eggplant Curry

13.90

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

62 Kashmirikofta Curry

13.90

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

63 Bombay Aloo

13.90

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

64 Vegetable Madras

13.90

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

Indian Breads

65 Roti

4.20

Wholemeal bread baked in the oven

66 Naan

4.20

67 Garlic Naan

4.50

68 Kheema Naan

4.50

Tandoori naan stuffed with spiced beef

69 Onion Kulcha

4.50

Bread stuffed with finely chopped seasoned onions and garlic

70 Paneer Naan

4.50

Naan stuffed with spicy homemade cottage cheese

71 Kashmiri Naan

4.50

Naan with dried fruit stuffing

72 Paratha

4.50

Flaky wholemeal bread

73 Aloo (Potato) Paratha 4.50

Wholemeal bread stuffed with spiced mashed potatoes

74 Aloo (Potato) Naan 4.50

Plain flour bread stuffed with spiced mashed potatoes and coriander

75 Cheese and Spinach Naan 4.90

Naan stuffed with cheese and spinach

76 Chicken and Cheese Naan 4.90

Naan stuffed with chicken tikka, cheese and coriander

77 Butter Naan 4.90

Flaky plain flour bread

78 Chicken and Chilli Naan 4.90

Spicy naan stuffed with chicken and coriander

Special Rice Dishes

79 Biryani (Lamb/Beef/Chicken) 16.90

Rice cooked with fresh herbs and spices

80 Prawn Biryani 16.90

81 Vegetable Biryani 15.90

82 Lemon Rice 3.50

Saffron rice seasoned with mustard, lemon juice, green peas, tomatoes and herbs

83 Steamed Rice 3.50

84 Saffron Rice (extra serve) Sml: 2.00
Lge: 3.50

Accompaniments

85 Yoghurt and Cucumber Raïta Sml: 2.00
Lge: 3.50

86 Indian Salad 2.00
Cucumber, onions, tomatoes, coriander, fresh lemon and salt

87 Sweet Mango Chutney 2.00

88 Pickles (Lime/Chilli/Mango/Eggplant) 2.00

89 Papadum (4 pieces per serve) 2.00

Desert

90 Gulab Jamum 3.50
Warm milk dumplings in sugar syrup

91 Kulfi 3.50

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

Drinks

92 Soft Drinks

2.00

Coke/ Diet Coke/ Lemonade/ Fanta

1.25l Bottle

3.00

93 Lassi (Sweet, Mango)

4.00

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

Special Banquet \$28

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

Raita, Papadum & Desert (Gulab Jamun)
