

		STARTER	MAINS
STARTERS	Poppadom	0.75	
	Spiced Onions	1.00	
	Mango Chutney	1.00	
	Mixed Pickle [6]	1.00	
	Raita [2]	1.00	
	Vegetable Pakora	3.95	
	Mushroom Pakora	3.95	
	Paneer Pakora [2]	3.95	
	Haddock Pakora [7]	4.25	
	Chicken Breast Pakora	4.50	
Haggis Pakora	4.50		
Halloumi Fritters	4.25		
Mixed Pakora [3]	4.95		
Vegetable, chicken and haggis			
<b>POORI SELECTION</b>			
Channa Poori [3]	4.95		
Chicken Poori [2] [3]	5.25		
Prawn Poori [3] [4]	5.25		
Garlic Mushroom [2]	4.95		
Vegetable Samosa [2] [3]	5.25		
Savoury indian pastry served with raita & chana			
Butterfly King Prawns [4]	6.50		
King Prawn with oil, garlic & chilli			
Tandoori Salmon [2] [7]	6.75		
Fillet of salmon oven roasted served on curried mashed potatoes			
Chicken Tikka [2]	5.50		
Chicken tikka roasted on chargrill with mint & coriander chutney			
Hot N Sour Wings	5.50		
Wings barbequed in hot tangy sweet & sour sauce			
Paneer Shaslik [2]	5.25		
Marinated paneer, peppers and onions with mint & coriander chutney			
Honey Chicken [2]	6.50		
Battered chicken tossed in honey sauce			
Aloo Tikki	4.95		
Potato cakes blended with indian spices with tamarind & mint sauce			
		<b>FROM THE GRILL</b>	
		Chicken Tikka [2]	5.75
		Grilled chicken of the bone	
		Tandoori King Prawn [2] [4]	6.50
		Grilled king prawns	
		Kick Ass Chicken Kebab [2]	5.75
		Grilled chicken with onions & mushrooms	
		Lamb Chops [2]	6.50
		Grilled New Zealand lamb chops	
		Paneer Tikka [2]	5.25
		Grilled cottage cheese	
		Chicken Shaslik [2]	5.95
		Grilled chicken tikka, peppers & onions	
		Surf N Turf [2] [4]	14.95
		Grilled chicken & king prawns	
		Mixed Grilled Platter [2] [4]	16.95
		Grilled chicken, chicken wings, lamb chop, salmon & king prawn	
		<b>SPECIALITY DISHES</b>	
		Bengali Prawn Curry [4]	15.95
		King Prawns Cooked with Sauce Made With Onions, Tomatoes & Curry Leaves	
		King Prawn Malabari [2] [4]	15.95
		King Prawns Sautéed In A Medium Sauce With A Hint Of Coconut Milk & cream	
		Nawabi Special	14.50
		Fusion Of peppers, onions, coconut cream and hint of chillies	
		Chicken Tikka Special Malwa [2] [6]	13.95
		Chicken Tikka Mixed Peppers, Spinach Leaves, Onions, Green Chillies	
		Butter Chicken [1] [2]	13.95
		Chicken Tikka In Tomato, Honey & Cream	
		Punjabi Special [2] [6]	13.95
		Ginger, garlic, onions, peppers coconut cream and chillies	
		Palace Special [2] [6]	15.50
		Sliced Mixed peppers, mixed pickle, in rich Tomato base Palace sauce	
		Lamb Sharabi	15.25
		Lamb Cooked In A Garlic & Ginger, sliced Peppers, onion, green chilli & red wine	
		<b>SUNDRIES</b>	
		Nan Bread [3]	3.75
		Garlic Nan [3]	3.95
		Garlic & Coriander Nan [3]	3.95
		Garlic & Cheese Nan [3]	3.95
		Peshwari Nan [1] [2] [3]	3.95
		Chilli Nan [3]	3.95
		Cheese Nan [2] [3]	3.95
		Paratha [3]	3.50
		Vegetable Paratha [3]	4.25
		Boiled Rice	3.25
		Pilau Rice	3.50
		Mushroom Rice	3.75
		Vegetable Rice	3.75
		Jeera Rice	3.50
		Chips	2.50
		Masala Chips	2.75
		Chapati [3]	1.00

		STARTER	MAINS
VEGAN & VEGETERIAN	Vegan Veg Pakora	3.95	
	Deep fried to perfection with gram flour		
	Vegan Samosa (3)	5.25	
	Savoury indian pastry served with chickpeas		
	Aloo Chana Poori (3)	4.95	
	Fluffy indian pancake served with potatoes & chickpeas		
	Garlic Mushroom Poori [3]	4.95	
	Fluffy indian pancake served with mushrooms		
	Aloo Tikki	4.95	
	A small savoury cake or patty made from mashed potatoes served with fruit sauce & tamarind sauce		
Vegan Chik'n Pakora (5)	5.50		
Vegan chik'n deep fried to perfection			
Tofu Pakora (5)	5.25		
Tofu fried with gram flour to perfection			
		Saag \ Tofu Paneer [2] [6]	9.25
		Homemade cottage cheese cooked in spinach with a hint of cream	
		Aloo Saag Bhoona [6]	9.25
		Potatoes and soinach cooked in a rich bhoona sauce	
		Aloo Chana Kumba	9.25
		Potatoes & tangy chickpeas with mushrooms simmered in a succulent bhoona	
		Channa Masala	9.25
		Chickpeas cooked with onions, tomato in a flavoursome masala tarka	
		Bombay Potatoes	9.25
		Cubed potatoes cooked in Indian dry spicy sauce.	
		Mushroom Bhaji	9.25
		Mushrooms sauteed in a flavoursome curry sauce	
		Bhindi Dopiaza	9.25
		Okra cooked with onions	
		Tarka Daal	9.25
		Wholesome lentils, fried onions & tomatoes	
		Baingan Aloo	9.25
		Aubergine & potatoes simmered in a spicy sauce	
		Vegan Biryani [5]	11.50
		Simmered In a Savoury Rice, Served With Separate Curry Sauce	
		Vegan Chik'n Ceylonese Korma [5]	11.95
		Chik'n Cooked With Vegan Cream & Coconut cream	
		Vegan Chik'n Chasni [5]	11.95
		Chik'n Cooked With Vegan Cream & Patia Sauce	

**Glasgow's Favourite Curry are available in the following:**

Chicken Breast 9.50 | Chicken Tikka [2] 9.95 | Lamb 10.95 | Prawn [4] 9.95 | King Prawn [4] 14.95 | Panner [4] 9.25 | Mix Vegetable 9.25

GLASGOW'S FAVOURITES	Chasni [2]	A light smooth creamy sauce with a twist of sweet n sour
	Biryani	Your choice simmered in a savoury rice, with curry sauce
	Rogan Josh [1] [2]	A fusion of tomatoes, cream, nuts & host of spices
	South Indian Garlic Chilli	Hot dish with garlic & fren chillies, slight twist of sweet & sour
	Saag [2] [6]	Spinach leaves stewed with mustard leaves & pot cooked
	Karahi Bhoona	A host of spice sautéed in abundance of peppers & onions
	Malaidar [2] [6]	Spinach puree simmered with green chilli, garlic & fresh cream
	Patia	Piquent sweet and tangy sauce ashoka favourite
	Masala [2] (creamy option available)	Garlic, ginger, cumin, sliced peppers & onions, in homemade yoghurt sauce
	Dhansac	Subtle blend of dal, garlic & onion sauce
	Balti [2]	Combination of chickpeas, green chillies & creamy
	Traditional Curry	The original Glasgow classic curry
	Traditional Bhoona	Rich & condensed tomato base sauce
	Pardesi [6]	Spinach puree, diced onions, garlic & mushrooms
	Pasanda [1] [2]	Old favourite cooked with cream, yoghurt & nut powder
Desi Jalfrezi [2]	Peppers, onions, tomatoes & fresh green chillies	
Creamy Jalfrezi [1] [2]	Ginger, garlic, crunchy almonds, cashew nuts, sultanas & coconut cream	
Achari [6]	Spicy dish with added indian pickles, ginger, peppers & onions	
Korma [2]	A sumptuously creamy sauce - Muglai (creamy) - Shakuti (spicy) - Ceylonese (coconut) - Kashmiri (fruity)	
Kerela Chilli	Sweet and tangy sauce, black pepper, coconut cream & green chillies	



# TAJ PALACE

INDIAN RESTAURANT

DRINKS	WHITE	<p><b>Perinitza Pinot Grigio Romania (Vegan)</b> Light Wine With Hint Of Apple And Pear, 11% Vol</p> <p><b>Mureda Savignon Blanc, Verdejo Spain (Vegan)</b> Fresh And Fruity, Notes Of Pears And Citrics, 11.5% Vol</p> <p><b>Castillo De Monjardin Chardonnay Spain</b> Unoaked Chardonnay Full Of Upfront Intenses Aromas Of Gren Apples. The Mouth Is Well Balanced Hints Of Acidity &amp; Sweetness 13% Vol</p> <p><b>Sillages Albarino France (Vegan)</b> Deliciously Mouth Watering Aromas Of Peach,Apple, Lime And Apricot Follow Through To Zingy Fruitness 13% Vol</p>	<p><b>DRAUGHT BEERS</b></p> <p>Draught Cobra Indian Lager 4.3% Draught Carling Lager 4%</p> <p><b>BOTTLED BEERS &amp; CIDER</b></p> <p>Bombay Bicycle (Vegan) 4.4% King Fisher Zero KingFisher 4.5% Rekorderlig Strawberry &amp; Lime 4%</p> <p><b>VODKA</b></p> <p>Absolut Vodka Grey Goose Vodka</p> <p><b>GIN</b></p> <p>Bombay Sapphire Hendrick's Gin</p> <p><b>RUM</b></p> <p>Bacardi Rum Sailor Jerry Rum</p> <p><b>WHISKEY &amp; COGNAC</b></p> <p>Makers Mark Kentucky Bourbon Highland Park Whisky 12 Years Glenfiddich Malt Whisky 12 Years Courvoisier VSOP</p> <p><b>SOFT DRINKS</b></p> <p>Pepsi (330mlDraft) Pepsi Max (330ml Draft) Lemonade (330ml Draft) Coke (330ml Can) Coke Zero (330ml Can) Irn Bru (330ml Can) Diet Irn Bru (330ml Can) Orange Juice Cranberry Juice Red Bull Appletiser J20 Orange &amp; Passion Fruit Fever Tree Tonic Fever Tree Diet Tonic Water (750ml) Sparkling Or Still</p>	<p><b>EARLY BIRD MENU</b> Tuesday - Sunday   3 pm to 5 pm £12.50 per person</p> <p><b>Vegetable Pakora</b>      <b>Poori [2] [3] [4]</b> <b>Chicken Pakora</b>      Choose Fillings From <b>Haggis Pakora [3]</b>      Chicken Masala / Garlic <b>Mixed Pakora [3]</b>      Mushrooms <b>Vegan Samosa 13]</b>      <b>Hot N Sour Wings</b> Wings barbequed in hot tangy sweet &amp; sour sauce</p> <p><b>MAIN COURSE</b> <i>(Choose one)</i></p> <p>Main courses available in Chicken, Lamb, Veg or Paneer</p> <p><b>Mixed Vegetable Bhoona</b> Mixed Vegetables In A Bhoona Base Sauce</p> <p><b>Chasni[2]</b> A light smooth creamy sauce with a twist of sweet n sour</p> <p><b>Butter Chicken [1] [2]</b> Chicken In Tomato, Honey &amp; Cream</p> <p><b>Aloo Chana Kumba</b> Potatoes, Chickpeas And Mushrooms</p> <p><b>Chicken / Lamb Korma [2]</b> Choose From (Mirchi, Garlic Sweet Chilli, Shahi Bahar &amp; Kashmiri)</p> <p><b>Karahi Bhoona</b> Choose From Lamb, Chicken, Beef Or Veg) A host of spice sautéed in abundance of peppers &amp; onions</p> <p><b>Chicken Masala [2]</b> Garlic,ginger, cumin, sliced peppers &amp; onions in homemade yoghurt sauce</p> <p><b>Saag (Chicken, Lamb Or Veg) [6]</b> Spinach leaves stewed with mustard leaves &amp; pot cooked</p> <p><b>South Indian Garlic Chicken [2]</b> Cooked with fresh garlic, green chillies and a hint of coriander in chefs own special spicy sauce.</p> <p><b>Tarka Daal (v, Vg)</b> Yellow lentils with fried onions and tomatoes</p> <p><b>Chicken Or Lamb Curry</b> The Original Classic On Which The Taj Empire Was Born</p> <p><b>Rogan Josh [1] [2]</b> A classic dish with loads of flavour prepared with onions, tomato tarka and a host of Indian spices.</p>
	ROSE	<p><b>Pinot Grigio Rose Italy</b> Fresh and elegant, dry, well structured with a delicate mineral note to finish 12% Vol</p> <p><b>White Zinfandel California 2019</b> Sweetness and great aromas of rich summer fruits. 10.5% Vol</p>		
	RED	<p><b>Hanger &amp; Flank Malbec Argentina</b> Rich tasting Malbec full of Plump dark fruits. Very well balanced 13% Vol</p> <p><b>Mureda, Tempranillo Syrah Spain (Vegan)</b> balanced,red fruits, berries.12.5% vol</p> <p><b>Valdemoro Carmenere Chile</b> Striking aromas of cherry ripe plums Fruity red berries soft and easy drinking 13% Vol</p> <p><b>Pinot Noir Perinitza Romania (Vegan)</b> Elegant wine with gentle sweetness and hints of strawberry, cherry and raspberry. 12.5% Vol</p>		
	FIZZ	<p><b>Barocco Prosecco Italy NV</b> A wine that begs to be drunk. Fresh young &amp; crisp with plenty of peachy fruit,a gentle mouth feel &amp; light finish</p> <p><b>Poilvert -Jacques Champagne France</b> A wonderful grower champagne, this family owned producer has produced a Superb wine with full floral aromas</p>		
			<p><b>SUNDRIES</b></p> <p>PILAU RICE      PLAIN NAAN [3] BOILED RICE      ROTI [3] CHIPS      CHAPATI [3]</p>	