

		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			
POORI SELECTION			
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			
		FROM THE GRILL	
		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	
		SPECIALITY DISHES	
		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	
		SUNDRIES	
		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 Channa 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 spinach cooked in a rich bhoona sauce	
		Aloo Channa 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 sautéed 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 Curries 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	Balti [2]	
		Chasni [2]	Combination of chickpeas, green chillies & creamy	
		A light smooth creamy sauce with a twist of sweet n sour		
		Biryani	Traditional Curry	
		Your choice simmered in a savoury rice, with curry sauce		
		Rogan Josh [1] [2]	Traditional Bhoona	
		A fusion of tomatoes, cream, nuts & host of spices		
		South Indian Garlic Chilli	Pardesi [6]	
		Hot dish with garlic & fresh chillies, slight twist of sweet & sour		
		Saag [2] [6]	Pasanda [1] [2]	
		Spinach leaves stewed with mustard leaves & pot cooked		
		Karahi Bhoona	Desi Jalfrezi [2]	
		A host of spice sautéed in abundance of peppers & onions		
		Malaidar [2] [6]	Creamy Jalfrezi [1] [2]	
		Spinach puree simmered with green chilli, garlic & fresh cream		
		Patia	Achari [6]	
		Piquent sweet and tangy sauce ashoka favourite		
		Masala [2] (creamy option available)	Korma [2]	
		Garlic, ginger, cumin, sliced peppers & onions, in homemade yoghurt sauce		
		Dhansac	A sumptuously creamy sauce	
		Subtle blend of dal, garlic & onion sauce		
			- Muglai (creamy)	
			- Ceylonese (coconut)	
			- Shakuti (spicy)	
			- Kashmiri (fruity)	
			Kerela Chilli	
			Sweet and tangy sauce, black pepper, coconut cream & green chillies	

INDIAN RESTAURANT

TAJ PALACE

DRINKS	WHITE	Perinitza Pinot Grigio Romania (Vegan) Bottle 22.00 175ml 6.25 Light Wine With Hint Of Apple And Pear, 250ml 7.75 11% Vol	DRAUGHT BEERS Half Pint Pint Draught KingFisher 4.5% 3.50 6.25 Draught Madri 4.6% 3.00 5.25	EARLY BIRD MENU Tuesday - Sunday 3 pm to 5 pm £15.00 per person			
		Mureda Savignon Blanc, Verdejo Spain (Vegan) Bottle 22.00 175ml 6.25 Fresh And Fruity, Notes Of Pears And Citrics, 11.5% Vol 250ml 7.75			BOTTLED BEERS & CIDER Bombay Bicycle (Vegan) 4.4% 4.00 King Fisher Zero 4.00 Cobra 4.00 Rekorderlig Strawberry & Lime 4% 5.75	Vegetable Pakora Chicken Pakora Haggis Pakora [3] Mixed Pakora [3] Vegan Samosa 13] Poori [2] [3] [4] Choose Fillings From Chicken Masala / Garlic Mushrooms Hot N Sour Wings Wings barbequed in hot tangy sweet & sour sauce	
		Castillo De Monjardin Chardonnay Spain 27.00 Unoaked Chardonnay Full Of Upfront Intenses Aromas Of Gren Apples. The Mouth Is Well Balanced Hints Of Acidity & Sweetness 13% Vol					VODKA Absolut Vodka 4.25 Grey Goose Vodka 5.00
	Sillages Albarino France (Vegan) 38.00 Deliciously Mouth Watering Aromas Of Peach,Apple, Lime And Apricot Follow Through To Zingy Fruitiness 13% Vol	GIN Bombay Sapphire 4.25 Hendrick's Gin 5.25					
Pinot Grigio Rose Italy Bottle 22.00 Fresh and elegant, dry, well structured with a delicate mineral note to finish 12% Vol 175ml 6.95 250ml 5.50	WHISKEY & COGNAC Makers Mark Kentucky Bourbon 4.75 Highland Park Whisky 12 Years 5.25 Glenfiddich Malt Whisky 12 Years 5.25 Courvoisier VSOP 14.00		SOFT DRINKS Cola (330ml Draft) 2.75 Diet Cola (330ml Draft) 2.70 Lemonade (330ml Draft) 2.65 Coke (330ml Can) 2.75 Coke Zero (330ml Can) 2.50 Irn Bru (330ml Can) 2.75 Diet Irn Bru (330ml Can) 2.50 Orange Juice 2.50 Cranberry Juice 3.50 Red Bull 3.00 Appletiser 3.00 J20 Orange & Passion Fruit 3.25 Fever Tree Tonic 2.25 Fever Tree Diet Tonic 2.25 Water (750ml) Sparkling Or Still 3.50				
White Zinfandel California 2019 24.00 Sweetness and great aromas of rich summer fruits. 10.5% Vol				RED Hanger & Flank Malbec Argentina Bottle 26.00 Rich tasting Malbec full of Plump dark fruits Very well balanced 13% Vol 175ml 8.50 250ml 160.25	SUNDRIES PILAU RICE BOILED RICE CHIPS PLAIN NAAN [3] ROTI [3] CHAPATI [3]		
Mureda, Tempranillo Syrah Spain (Vegan) Bottle 22.00 balanced,red fruits, berries.12.5% vol 175ml 7.75 250ml 6.25							
Valdemoro Carmenere Chile 22.50 Striking aromas of cherry ripe plums Fruity red berries soft and easy drinking 13% Vol							
Pinot Noir Perinitza Romania (Vegan) 29.00 Elegant wine with gentle sweetness and hints of strawberry, cherry and raspberry. 12.5% Vol							
DRINKS	FIZZ	Barocco Prosecco Italy NV 750ml Bottle 26.00 A wine that begs to be drunk. 200ml Bottle 8.00 Fresh young & crisp with plenty of peachy fruit,a gentle mouth feel & light finish	SOFT DRINKS Cola (330ml Draft) 2.75 Diet Cola (330ml Draft) 2.70 Lemonade (330ml Draft) 2.65 Coke (330ml Can) 2.75 Coke Zero (330ml Can) 2.50 Irn Bru (330ml Can) 2.75 Diet Irn Bru (330ml Can) 2.50 Orange Juice 2.50 Cranberry Juice 3.50 Red Bull 3.00 Appletiser 3.00 J20 Orange & Passion Fruit 3.25 Fever Tree Tonic 2.25 Fever Tree Diet Tonic 2.25 Water (750ml) Sparkling Or Still 3.50	SUNDRIES PILAU RICE BOILED RICE CHIPS PLAIN NAAN [3] ROTI [3] CHAPATI [3]			
		Poilvert -Jacques Champagne France 55.00 A wonderful grower champagne, this family owned producer has produced a Superb wine with full floral aromas					