TAJ TANDOORI

SINCE 1998

Indian Restaurant & Takeaway



All our meals are prepared using the finest quality ingredients.

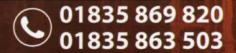
Opening Times

Sunday - Wednesday: 4.30pm - 9.30pm Thursday - Saturday: 4.30pm - 10.30pm

"Delivery Service Available"

Order online

www.tajtandoorionline.com



51 HIGH STREET, JEDBURGH, TD8 6DQ

STARTERS

-	TARTERS	
N	Ion Vegetarian	
C	hicken Pakora	£4.95
C	hicken Tikka	£4.95
N	leat Samosa	£4.50
N	lix Kebab	£5.95
N	1ix Pakora	£5.95
P	rawn Puri	£5.95
P	rawn Cocktail	£5.95
V	egetarian	
	egetable Pakora	£4.50
	nion Bhaji	£4.50
	egetable Samosa	£4.50
	arlic Mushroom	£4.50
A	loo Chana Chaot	£4.50
S	aag Roll	£4.50
	ANDOODI DICUES	
	TANDOORI DISHES	
	ny curry sauce of your choice	
	andoori Chicken Medium hot	£10.95
	alf chicken (on the bone) marinated in yoghurt with elicate herbs and spices	
	hicken Tikka Medium hot	£10.95
Di	iced chicken marinated with spices then	2.0.00
	illed in clay oven	£11.05
	amb Tikka Medium hot iced lamb marinated with spices then	£11.95
	illed in clay oven	
	arlic Chicken Tikka Medium hot ombination of garlic, onion, pepper and mushroom	£13.95
al	l grilled in clay oven along with	
	acculent pieces of meat	
	hicken or Lamb Saslik Medium hot eces of meat marinated and cooked in clay oven,	£13.95
th	en sauteed with onion, tomato, green pepper,	
	esh coriander leaves and spring onion	
N	lixed Grill	£16.95
	eces of tandoori chicken, chicken tikka lamb tikka nd shish kebab served with nan	
	your choice.	
	andoori King Prawn Medium hot	£15.95
	acculent king prawns marinated with herbs before	
		(1 111 5)
I.	ANDOORI MASALA DISH	ES (MILD)
Al W	l dishes are barbecued in the tandoor first, then cooked in me ith onion, coconut, spices and herbs.	arinated sauce
	hicken Tikka Masala	£10.95
L	amb Tikka Masala	£11.95
K	ing Prawn Masala	£13.95
M	lixed Vegetables	£7.95
-		Tarana a sanata

Special Mixed Masala Chicken, Lamb & Prawns

£14.95

CHEF'S RECOMMENDATIONS

Garlic Chilli

Cooked with fresh chunks of garlic, herbs and spices and green chillies

Dulhaniya Dishes Medium

A famous Pharsee wedding dish. The tantalising flavour is obtained by using the finest ingredients, lovingly garnished with chickpeas and fresh lemon

Tiger Special Dishes Medium

Cooked with various spices where chutney is used to bring out the fantastic tingly flavour fantastic

Roshni dishes Medium

This is a dish with full garlic flavour, cooked with aromatio herbs and spices and chopped garlic

Naga

Delicious cooked with Bangladoshi wild pepper garnished with green herbs

North Indian special

Cooked with garlic, lots of corlander, tomatoes, green chilles and spices.

Khorahi Dishes Fairly hot

Prepared with fresh ginger, garlo, cubed onions and peppers, cooked in a cast iron bowl. (medium) or ask for green chilles for an extra bite.

Jalfrezi Dishes

Made using only fresh herbs, onions, peppers & green chilles a spicy dish full of flavour

Sagwala Dishes

Medium dish cooked with fresh spinach

Achari

This dish is specially prepared with tomatoes, herbs and spices with mix pickle to give a tangy taste.

Jaipuri Medium hot

A tantalizing dish cooked with mushrooms, onions, peppers

Chasni Medium to hot

Cooked in sweet and sour sauce along with peppers and onion

Sarisha Medium to hot

Delicately cooked with mustard, peppers, green chillies, garlic and coriander.

Sweet Chilli Medium to hot

Cooked in chefs own sweet sauce and blended with chilles and fresh spices to give a little fiery kick

Nawabi Medium to hot

Pieces of marinated chicken or lamb stir fried with peppers, onions and tomato all in a thick sauce. Garnished with coriander

Tandoori Butter Mild

Succulent pieces of meat or vegetable cooked with butter, garam masala plum tomatoes, cream and coconut powder

Passanda Mild

Cooked with cream and coconut along with fresh herbs & spices to give a rich flavour

Biryani Dishes

Cooked with Himilayan basmati rice in a sealed pot. Flavored with cardamom, cinnamon cloves and rose water and served with medium vegetable curry sauce.

Chef's recommendations are available with:

Chicken	£9.50	
Prawn	£12.95	
Chicken Tikka	£12.95	
King Prawn	£13.95	
Lamb	£12.95	
Lamb Tikka	£12.95	
Special Mix Chicken, Lamb & Prawns	£14.95	
Mixed Vegetables	£7.95	

POPULAR INDIAN DISHES

Korma from Delhi

Delicately flavoured creamy curry, Very mild.

Rogan from North India

Cooked in butter with tomatoes, green pepper and onions.

Dansak from Persi

Sweet and sour flavour cooked in lentils with a touch of garlic and fenugreek.

Vindaloo

Hot curry with cumin seeds, Garlic & chillies,

Patia from Bombay

An unusual blend-sweet, sour and fairly hot.

Methi from Bengal

Fenugreek leaves a little bitter and naturally scented, medium or hot.

Madras from South India

Fairly hot curry dishes with garlic chillies and tomato puree.

Seasoned with fresh tomatoes herbs and spiced with a touch of karam manila,

Popular Indian Dishes are available with

ropular maian Distres are available with.	
Chicken	£8.50
Lamb	£9.95
King Prawn	£12.95
Mixed Vegetable	£7.95
Special Mixed Chicken, Lamb & Prawns	£13.95

BALTI DISHES

These dishes bring in regional spices with onions, peppers, tomatoes in a special balti sauce

Balti Jalfrezi Hot

A blend of two popular dishes with extra chillies and corlander

Balti Achari Medium hot

A hot and tangy dish prepared in a spicy sauce with pickle, areen chili and coriander

Balti Masala Medium hot

Tomatoes, peppers and onion mixed in a balti sauce and special masala sauce

Chicken Tikka	£10.95
Prawn	£12.95
Lamb	£11.95
Vegetable	£7.95
Special Mixed Chicken, Lamb & Prawns	£13.95
King Prawn	£13.95

All dishes are accompanied with a portion of chips	
Omelette Plain / Chicken / Mushroom	£7.95
Chicken Nuggets	£7.95
Fish Fingers	£7.95
Scampi	£7.95

HEALTHY OPTIONS

Please ask our staff members, When ordering any meals for the following

Less Sugar | Less Fat | Less Salt

Our dishes contain: No GM Products | Fresh Spices

SIDE DISHES & MAIN	SIDE	MAIN			
Chana Masala	£4.50	£8.95			
Chickpeas in spices					
Saag Aloo Spinach with potatoes	£4.50	£8.95			
Brinjal Bhaji	£4.50	£8.95			
Spicy aubergines Bombay Aloo	£4.50	£8.95			
Saag Paneer	£4.50	£8.95			
Spinach and cheese					
Mattar Paneer Peas and cheese	£4.50	£8.95			
Abo Gobi	£4.50	£8.95			
Potatoes and cauliflower	CA 50	COOF			
Tarka Dall Spicy lentils	£4.50	£8.95			
Mushroom Bhaji	£4.50	£8.95			
Mushroom With spices Mixed Vegetables	£4.50	£8.95			
	24.50	20.55			
RICE					
Pilau Rice		£3.50			
Boiled Rice		£3.00			
Onion Fried Rice		£3.95			
Mushroom Rice		£3.95			
Egg Fried Rice Coconut Rice		£4.50			
Special Fried Rice		£4.50			
Garlic Rice		£3.50			
PREADC					
BREADS					
Plain Nan		£3.00			
Garlic Nan Peshwari Nan		£4.50			
Cheese Nan		£4.50			
Chilli Cheese Nan		£4.50			
Keema Nan		£4.50			
Plain Paratha		£3.50			
Chappati		£2.00			
Chips		£2.00			
Mixed Raita		£3.00			
SUNDRIES					
Papadum		£1.00			
Spiced Onion		£1.00			
Mango Chutney		£1.00			
Mixed Pickle		£1.00			
Chilli Sauce		£1.00			
Mint Sauce		£1.00			
Green Salad		£3.00			

SET MEALS

SPECIAL SET MEAL FOR ONE

Any veg or non veg starter, Papadums & sauce. Any 1 Curry form popular or chef's recommendation dishes Pilau rice or Plain or Garlic nan £16.95

SPECIAL SET MEAL FOR TWO

Any veg or non veg starter, papadums & sauce. Any 2 curry form popular or chef's recommendation dishes 1 Pilau rice or 1 Plain or Garlic nan £28.95

(Lamb tikka or king prawn extra £2.00 per curry)

Thursday Special Night for inside

(Set meal for one - £18.95, Set meal for two - £29.95 non spicy tandoori dishes like Nandoose)

Allergy Advice













MUSTARD

















Some of our dishes may contain the above Allergens. Please inform a member of staff if you suffer from any food allergies before you place your order. We will try our best to accommodate your needs. Thank you.

