

Taj was first opened in the Summer of 1981. Then named, Taj Tandoori, it was helmed by Rabinder Singh Uppal and Gurdish Singh Uppal supported by their wives Deisho and Rani respectively.

The establishment has been on the Main Street of Prestwick for 40 years now, making it the longest family-owned restaurant in the town's history.

Our loyal chefs have been committed to create new and innovative dishes, but also to refine and perfect the old classics. Without their expertise we would not be renowned for our food.

Although much has changed, our goal remains the same. We shall continue to offer incredible Indian cuisine just as we have for those four decades, with the quality being unmatched in that time.

**Welcome to Taj Bar & Kitchen**

## appetizers & starters

Samosa 	5.95	Tapka Chicken 	6.95
Meat or vegetable. Served with curried chickpeas.		Chicken breast pieces lightly battered and cooked in ginger, garlic, fresh coriander and a touch of green chilli with chefs own sweet chilli sauce.	
Alo Tike (spiced potato fritters) 	5.95		
Chicken Poori 	6.50	Garlic Mushrooms 	3.90
Channa Poori 	5.95	Spiced Mushrooms 	3.90
Prawn Poori 	6.50	Poppadom Basket & Chutneys 	4.90
Onion Bhaji 	5.95	Raita 	3.75
Fried crispy sliced onions in a special batter.		Mixed Pickle	1.80

## pakora

Vegetable Pakora 	4.90	Chicken Pakora	6.50
Chopped mixed vegetables battered in gram flour and spices.		Shredded chicken, marinated in spicy Indian batter & deep fried	
Palak Pakora (Spinach Leaves) 	5.90	Chicken Breast Pakora	7.50
Mushroom Pakora 	5.90	Chicken Tikka Pakora	7.50
Cauliflower Pakora 	6.00	Mixed Pakora	6.55
Paneer Pakora 	6.40	Mushroom, chicken and haggis.	
Indian cottage cheese.		Haggis Pakora	6.55
Mixed Vegetable Pakora 	6.35	Honey Chicken Pakora NEW	7.50
Mushroom, cauliflower, palak		Chicken fillets in pakora batter tossed in homemade honey sauce & sprinkled with sesame seeds, spring onion and coriander.	
Machi Masala Pakora	6.55		
Fish with a hint of fresh coriander and green chillies			

### ALLERGENS & PREFERENCE



**G** Contains gluten  
**V** Suitable for vegetarians  
 leaf Suitable for vegans  
**N** Contains nuts



**D** Contains dairy  
**E** Contains egg  
 Hot  
 Extra Hot

### Special Dietary Requirements

If you have any special dietary requirements, allergies or intolerances please let us know when taking your order & we will be happy to meet your needs.

We handle nuts in our kitchen, so some traces may be found in your food but we take every precaution to avoid this.

# tandoori starters

from our traditional clay oven & charcoal grill

Seekh Kebab <b>E</b>	6.20	Spicy Chicken Wings <b>D</b>	6.10
Jaat-Paat <b>D</b> Chicken drumsticks on the bone	6.50	Lamb Chops	7.10
Special Jaat-Paat <b>D</b> Chicken drumsticks tossed in honey sauce, fresh garlic & spring onions.	7.50	Venison Tikka <b>D</b>	8.50
Chicken Tikka <b>D</b>	6.50	Tandoori Mixed Grill <b>E D</b> Lamb, chicken, beef fillet, & seekh kebab.	8.20
Tandoori Chicken (On the bone) <b>D</b>	7.20	Monkfish Tikka	8.10
		Tandoori Salmon	8.10
		King Prawn Tikka	8.40

## platters for sharing

Ideal for sharing between 2-4 people.

### TAJ COMBO **D**

for 2 people - 14.95, for 4 people - 25.95

Alo Tikie, Chicken Breast Pakora, Machi Masala Pakora, Lamb Chops, Garlic Chicken Tikka and Jat-Paat.

### TANDOORI TASTER **D**

for 2 people - 16.95, for 4 people - 30.90

Beef Fillet, Lamb Chops, Chicken Tikka, Lamb Tikka, Venison Tikka and Chicken Ginger Tikka.

### VEGETARIAN PLATTER **D**

for 2 people - 11.95, for 4 people - 21.90

Cauliflower Pakora, Mushroom Pakora, Onion Bhaji, Paneer Pakora, Spinach Pakora and Samosa.

### TAJ PLATTER **D**

for 2 people - 13.95, for 4 people - 24.90

Chicken Tikka, Chicken Wings, Seekh Kebab, with a mix of Chicken, Machi Masala and Haggis Pakora

### SEAFOOD PLATTER

for 2 people - 17.95, for 4 people - 33.90

King Prawn Tikka, Monkfish Tikka, Salmon Tikka, Prawn Poori, with a mix of Prawn and Machi Masala Pakora.

### PAKORA PLATTER

for 2 people - 12.95, for 4 people - 22.90

Chicken, Vegetable, Palak, Mushroom, Cauliflower, Machi Masala & Haggis Pakora.

Tiffins are traditionally described as a "light meal" meaning that our Tiffin dishes are more a Tapas style of dining!  
We recommend to have 2-4 Tiffin's between 2 people.

	Tiffin	Full		Tiffin	Full
Chicken Breast	6.30	10.80	Beef	6.85	11.25
Chicken Tikka (breast)	6.75	11.35	Beef Fillet	8.30	15.95
Lamb (tender)	7.30	12.35	Mixed Grill	8.40	15.40
Lamb Tikka	7.40	12.45	Vegetarian	5.85	10.35
Prawn	6.30	10.80	Paneer	6.30	11.25
King Prawn	8.85	15.35	Monkfish Tikka	7.75	14.35

## the tiffin

### Butter Chicken

A buttery sauce with tandoori masala, cream and a hint of fresh lemon.

### Jaipuri

A dry form of curry with tandoori masala, green peppers, mushrooms, fried onions and tomatoes.

### Punjabi Special

A thick sauce containing authentic punjabi spices, fresh green peppers, mushrooms, fried onions and tomatoes.

### Bhoona

A rich flavoursome condensed sauce of onions and tomatoes infused with fresh garlic, ginger and spices.

### Komal Patia

Patia sauce with an abundance of fresh cream, giving a pleasant creamy sweet and sour taste.

### Rogan Josh

A classic dish with loads of flavour prepared with onions, tomato tarka and a host of Indian spices.

### Chasni

Sweet and sour sauce

### Balti

Freshly chopped green chillies, spring onions, coriander and tarka of North Indian spices.

## korma

Mild curry cooked with ground coconut and fresh cream, each with its own distinctive flavour

### Korma

Prepared with fresh cream and ground coconut.

### Mirchi Korma

Cooked with cream and a hint of green chillies.

### Garlic Sweet Chilli Korma

Cooked with a hint of garlic and chefs own sweet chilli sauce.

### Shahi Bahar Korma

Prepared with ground coconut, fresh cream, cashew nuts and almond flakes.

### Kashmiri Korma

Prepared with fresh cream and fruit, either pineapple, banana or both

# ਚੇਫ਼'ਫ਼ ਇੰਡੀਆ ਆਰਟੀਜ਼

## Hiran

Garlic based Masala sauce, infused with sweet chilli sauce, a dash of cream and a touch of soya sauce.

## Mohan

A medium/hot form of curry with a garlic base tossed with red onion and fresh ginger strips.

## Manchurian

Chefs own sweet chilli and hot chilli sauce with a delicate touch of soya sauce.

## Singlore

A dry form of curry with honey, spices, fresh coriander and spring onion.

## Desie

Fresh garlic, black pepper, tomatoes, creamy patia sauce with a hint of fresh coriander.

## Chilli

Taj special chilli sauce with fresh garlic, spring onions, green chillies, coriander and jeera.

## Jeera

Prepared with jeera, fresh coriander, ginger, garlic, spring onions, mushrooms, green peppers, in a tomato based sauce.

## Achari

A spicy curry cooked with Indian mixed pickle.

## Begum Bahar

Infused with minced lamb, spices, nuts and cooked with a touch of herbs.

## Nawabi Pasanda

Infused with spices and yoghurt, a mild sauce with ground cashew nuts and raisins.

## South Indian Garlic Chilli

Cooked with fresh garlic, green chillies and a hint of coriander in chefs own special spicy sauce.

## Tani

Prepared with honey and mango sauce with a touch of special aromatic herbs.

## Tapka

Ginger, garlic, fresh coriander with a touch of green chilli served with chefs own sweet chilli sauce.

## Tandoori Makhani Masala

Cooked with a mild sauce with onions, tomatoes and ground cashew nuts.

## North Indian Garlic Chilli

Fresh garlic cooked with hot chilli and sprinkle of our very own homemade chilli garlic pickle sauce.

## Jatti

Potatoes & Tomatoes tossed with fresh spices & spices, coated in our very own Staff Sauce, served best with lamb.

## Kutti Mitti

Our Taj Style chilli sauce, on a bed of fresh garlic & ginger infused with Patia sauce and a dabble of cream to ensure a tangy but nippy taste.

## Rajasthani NEW

A medium dish full of flavours cooked with tamarind and coconut milk in chefs special sauce.

All curries can be served Madras 1.00 , Vindaloo 1.50   , Phaal 2.00   

## tandoori ड़ेज़ज़ेज़ (लड़ा़े)

Each tandoori dish is marinated in fresh garlic, ginger and special spices for its own unique taste and expertly cooked in our traditional clay oven, accompanied with pilau rice & curry sauce.

Choose your own sauce 2.00 surcharge.

King Prawn Tikka	18.45	Lamb Chops	16.45
Tandoori Salmon	17.45	Lamb Tikka <span style="color: orange;">D</span>	16.45
Monkfish Tikka	17.45	Venison Tikka Shashlik	19.50
Tandoori Chicken (On the bone) <span style="color: orange;">D</span>	14.45	Marinated overnight in blend of spices and red wine, with peppers, onions and mushrooms. Served with venison sauce	
Chicken Tikka <span style="color: orange;">D</span>	13.45	Sheesh Kebab Turkish (Fillet Steak) <span style="color: orange;">D</span>	18.45
Chicken Tikka Achari <span style="color: orange;">D</span>	14.45	Paneer Tikka Shashlik <span style="color: green;">V</span> <span style="color: orange;">D</span>	13.95
Marinated in mixed pickle		Soft, tender chunks of Indian Cottage cheese coated in spiced yoghurt marinade and barbecued with onions and peppers	
Chicken Garlic Tikka <span style="color: orange;">D</span>	14.45	Tandoori Mixed Grill <span style="color: orange;">D</span> <span style="color: green;">E</span>	17.45
Chicken Ginger Tikka <span style="color: orange;">D</span>	14.45	Lamb tikka, chicken tikka, beef fillet, King prawn & seekh kebab.	
Chicken Tikka Shashlik <span style="color: orange;">D</span>	14.45		

## ड़ीरुड़ा़े

Prepared with rice and spices and served with our own traditional curry sauce. Choose your own sauce 2.00 surcharge

Chicken Breast	13.80
Chicken Tikka <span style="color: orange;">D</span>	14.35
Lamb (tender)	15.35
Lamb Tikka <span style="color: orange;">D</span>	15.45
King Prawn	18.35
Beef	14.25
Beef Fillet <span style="color: orange;">D</span>	18.95
Mixed Grill <span style="color: green;">E</span>	18.40
Vegetarian <span style="color: green;">V</span> <span style="color: green;">V</span>	13.35

## त़ाज़ ड़ुड़ेड़ेड़े

Taj Special Curry	12.95
A trio of chicken, beef & prawn cooked in a medium sauce.	
Tandoori Taj Special Curry <span style="color: orange;">D</span>	14.95
A trio of chicken tikka, beef fillet, king prawns cooked in our original curry sauce.	
Taj Special Biryani <span style="color: green;">E</span>	16.25
A trio of chicken, beef and prawn cook in savoury rice, topped with egg & served with curry sauce.	
Chefs Special Biryani NEW	16.25
Chef's own creation. Basmati rice with a mix of lamb, prawn and chicken tikka cooked stir-fry style in wok with garlic pickle and hot chilli sauce. Served with curry sauce.	

## ਰਿੱਸ

Mushroom Rice (V)	4.25	Achari Rice (V)	4.25
Mushroom & Chickpeas Rice (V)	4.25	Tangy with a hint of mixed pickle	
Mushroom & Mixed Nut Rice (V, N)	4.25	Spiced Rice (V)	4.25
Special Fried Rice (V, E)	4.25	Lemon Rice (V)	4.25
Fried rice tossed in with egg, peas & a hint of spices.		Pilau Rice (V)	3.75
Onion & Coriander Rice (V)	4.25	Boiled Rice (V)	3.50











## ਬਰੈੱਡ

Chapati (G, V)	2.80	Punjabi Nan (G, V, N, D, E)	4.35
Tandoori Chapati (G, V)	3.20	Drizzled with coconut, almonds, raisins, syrup	
Plain Paratha (G, V)	3.20	Kashmiri Nan (G, V, D)	3.95
Spiced Paratha (G, V)	3.95	Spiced Nan (G, V, D)	3.95
Stuffed Paratha (G)	4.10	Garlic Nan (G, V, D)	4.25
Egg (V, E), vegetables (V)		Cheese Nan (G, V, D)	4.25
Mince Paratha (G)	4.25	Mince Nan (G, D)	4.25
Plain Nan (G, V, D)	3.75	Pooris (G, V)	3.30
		Portion of 2 fried chapatis	


## ਛਾਟੋਲਪਾਨਿਐਂਟ

Fries (V)	3.00	Side Salad (V)	2.95
Masala Fries (V)	3.70		
Fries tossed with Taj Bar & Kitchen secret powdered spice blend			

## વેજેટારિયન માઇન્ડ

<b>Tarka Daal</b> 	9.95	<b>Amritsari Choolay</b> 	9.95
Lentils tempered with garlic & ginger and whole cumin seeds		Chickpeas cooked with onions, tomato in a flavoursome masala tarka	
<b>Indian Vegetable Curry</b> 	9.95	<b>Aloo Gobi</b> 	9.95
Fusion of vegetables tinda, bhindi and brinjal, cooked in a curry sauce		Potato and cauliflower tossed with ginger, tomatoes and garam masala with a hint of coriander	
<b>Vegetable Kofta</b> 	9.95	<b>Vegetable Tawa</b> 	9.95
Mix veg dumpling infused with spices, battered and deep fried, finished in a sauté of bhoona sauce		Vegetarian stir fry cooked in a wok then grilled with a hint of sweet chilli sauce and chat masala	
<b>Saag Paneer</b> 	9.95	<b>Bombay Potato</b> 	9.95
Homemade cottage cheese cooked in spinach with a hint of cream		Cubed potatoes and boiled egg cooked in Indian dry spices	
<b>Aloo Saag Bhoona</b> 	9.95	<b>Chilli Paneer</b> 	9.95
Potatoes and spinach cooked in a rich bhoona sauce		Homemade cottage cheese cooked in a flavoursome hot chilli sauce with green peppers, spring onions and red onions.	

## ફાઇવે ઇલેક્શન

<b>Chicken Tikka Salad</b>	9.90	<b>Channa Chaat Salad</b> 	8.90
Tandoori chicken tikka served on a mixed salad drizzled with dressing.		Chickpeas mixed with salad and drizzled with dressing.	

## વેડ્ડેટાર્ટ

<b>Gulab Jamun</b> 	5.45	<b>Ice Cream 3 scoops</b> 	4.00
A traditional Indian dessert, melt-in-mouth, fried dumplings soaked in sugar syrup served with ice cream.		Vanilla / Chocolate / Sticky Toffee / Strawberry	
<b>Gajar Halwa</b> 	5.45	<b>Cheesecake of the Day</b> 	5.45
Delicious Indian dessert is a sweet pudding made of carrots and milk served with ice cream.		Please ask your server for today's flavour.	
<b>Kulfi</b> 	4.45	<b>Chocolate Fudge Cake</b> 	5.45
Smooth and delicious Indian ice cream. Choice of malai, mango or pistachio flavours.		<b>Taj Dessert Platter</b> 	11.45
		Ideal for sharing - platter of assorted desserts	