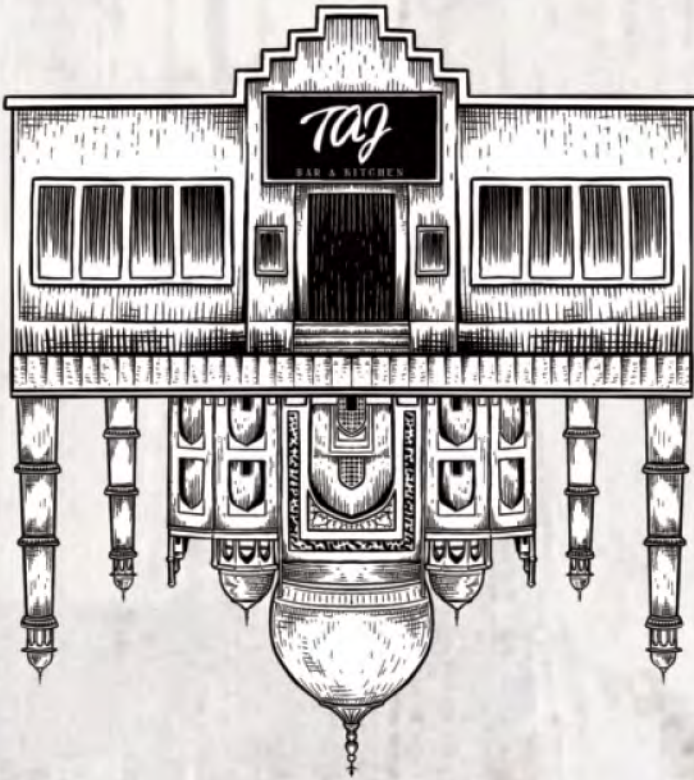



# Taj


**BAR & KITCHEN**




**141 MAIN STREET, PRESTWICK KA9 1LA. Tel: 01292 477318**











WE DELIVER TO ALLOWAY, AYR, COYLTON, DOONFOOT, DRONGAN, DUNDONALD,  
KILMARNOCK, MONKTON, MOSSBLOWN, SYMINGTON, PRESTWICK, TARBOLTON & TROON.

 @tajprestwick

 @tajbarandkitchen

 [www.tajprestwick.co.uk](http://www.tajprestwick.co.uk)

## appetizers & starters

- Samosa** (2 in a portion)   .....5.10  
Meat or vegetables in a spicy pastry
- Alo Tikie** (spiced potato fritters)  .....5.10
- Chicken Poori**  .....5.50
- Channa Poori**   .....5.10
- Prawn Poori**  .....5.50
- Garlic Mushrooms**  .....4.90
- Spiced Mushrooms**  .....4.90
- Onion Bhaji**   .....5.10  
Sliced onions mixed in a special batter & deep fried
- Tapka Chicken**  .....5.90  
Battered chicken tossed in chefs own sweet chilli sauce

## tandoori starters

The following dishes are prepared in our traditional 'Tandoori Clay Oven'

- Seekh Kebab** .....5.50
- Jaat-Paat** (6)  
Chicken drumsticks on the bone.....5.50
- Special Jaat-Paat** .....6.50  
Chicken drumsticks tossed in honey sauce, fresh garlic and spring onions
- Chicken Tikka** .....5.50
- Tandoori Chicken** (On the bone) .....6.10
- Spicy Chicken Wings** (6) .....5.50
- Lamb Chops** (3).....6.10
- Lamb Tikka** .....6.10
- Venison Tikka** .....7.90
- Tandoori Mixed Grill** .....7.50  
Lamb, chicken, beef fillet and seekh kebab
- Monkfish Tikka**.....7.90
- Tandoori Salmon**.....7.90
- King Prawn Tikka** (3).....8.10

## pakora

- Vegetable Pakora**  .....4.60  
Chopped mixed vegetables battered in gram flour and spices
- Palak Pakora** (Spinach Leaves)  .....5.10
- Mushroom Pakora**  .....5.10
- Cauliflower Pakora**  .....5.10
- Paneer Pakora** (Indian cottage cheese)  .....6.40
- Mixed Vegetable Pakora**  .....5.30  
mushroom, cauliflower and palak
- Machi Masala Pakora** .....5.80  
fish with a hint of fresh coriander and green chillies
- Chicken Pakora** .....5.30  
Shredded chicken, marinated in spicy Indian batter and deep fried
- Chicken Breast Pakora** .....6.30
- Chicken Tikka Pakora** .....6.30
- Mixed Pakora**.....5.30  
chicken, haggis and mushroom
- Haggis Pakora** .....6.40
- Honey Chicken Pakora** **NEW** .....6.50  
Chicken fillets in pakora batter, tossed in homemade honey sauce & sprinkled with sesame seeds

A FEAST FOR THOSE WHO CAN'T POSSIBLY CHOOSE ONE!  
IDEAL FOR 3/4 PEOPLE

### TAJ COMBO - 19.95

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

### TANDOORI TASTER - 22.95

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

### VEGETARIAN PLATTER - 14.95

Cauliflower Pakora, Mushroom Pakora, Onion Bhaji, Paneer Pakora, Palak Pakora and Samosa

### TAJ PLATTER - 17.95

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

### SEAFOOD PLATTER - 23.95

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

### PAKORA PLATTER - 17.90

Chicken, Vegetable, Palak, Mushroom, Cauliflower, Machi Masala and Haggis Pakora



Contains gluten



Suitable for vegetarians



Suitable for vegans



Hot



Extra Hot

Chicken Breast .....	9.70
Chicken Tikka (Breast) .....	10.10
Lamb (Tender) .....	10.70
Lamb Tikka .....	11.70
Prawn .....	9.70

**ALL OUR DISHES CAN BE PREPARED IN:**

King Prawn .....	14.70
Beef.....	10.10
Beef Fillet .....	14.70
Mixed Grill.....	13.90

seekh kebab, beef fillet, chicken tikka and lamb tikka

Vegetarian .....	9.10
Paneer .....	9.70
Monkfish Tikka .....	13.70

**ਟੇਰੀ ਫਿਲੇਟ ਫਰੀਟੋ**

36. **Hiran**  
Our homemade masala sauce with the base of garlic, infused with our sweet chilli sauce, dash of cream and a touch of soya sauce (formally known as venison sauce)
37. **Mohan**   
A dry form of curry with a garlic base tossed with red onion, pepper, and fresh ginger strips. Compliments perfectly with tender lamb.
38. **Manchurian**  
Battered tossed in a wok with chefs own sweet chilli and hot chilli sauce with a delicate touch of soya sauce. Served best with chicken.
39. **Singlore**  
Tikka pieces cooked in a dry form of curry with honey, pineapple, pepper, spices, fresh coriander & spring onion.
40. **Desie**  
Small pieces of chicken breast cooked in fresh garlic, black pepper, tomatoes, creamy patia sauce and a hint of fresh coriander
41. **Chilli**   
Tossed in a pan with fresh garlic, spring onions, green chillies, coriander and jeera and Taj special chilli sauce
42. **Jeera**  
Prepared with jeera, fresh coriander, ginger, garlic, spring onions, mushrooms, green peppers in a tomato base sauce
43. **Begum Bahar**  
Infused with minced lamb, spices, nuts and cooked with a touch of herbs
44. **Nawabi Pasanda**  
Infused in spices and yoghurt barbequed then cooked in a mild sauce with ground cashew nuts and raisins
45. **Tapka**  
Battered pieces sautéed in ginger, garlic, fresh coriander with a touch of green chilli with Chef's own sweet chilli sauce. Served best with chicken.
46. **South Indian Garlic Chilli**   
Cooked with fresh garlic, green chillies and a hint of coriander in chefs own special spicy sauce
47. **Tandoori Makhani Masala**  
Cooked in a mild sauce with onions, tomatoes and ground cashew nuts
48. **North Indian Garlic Chilli**  
Fresh Garlic cooked with hot chilli and sprinkle of our homemade garlic pickle
49. **Jatti**   
Potatoes and Tomatoes tossed with fresh spices & chillies and coated in our very own Staff Sauce, served best with lamb.

50. **Kutti Mitti**  
Our Taj style chilli sauce, on a bed of fresh garlic & ginger infused with Patia sauce and dabble of cream to ensure a tangy but nippy taste.
51. **Rajastani NEW**  
A medium dish full of flavours cooked with tamarind and coconut milk in chefs special sauce.

**ਟਿਏ ਟਿਕਾ ਮਸਾਲਾ**

**Traditional Curry**

A traditional homemade style medium curry

**Butter Masala**

Succulent pieces tikka meat cooked in a buttery sauce with tandoori masala, cream & a hint of fresh lemon

**Ceylonese**

Prepared with fresh cream, touch of lemon juice and a hint of chilli to give a little bit of zest

**Tikka Masala**

The national favourite however made the Taj way! Choose between Hot or Mild

**Jaipuri**

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

**Punjabi Special**

A thick sauce preparation with special Punjabi spices, fresh green peppers, mushrooms, fried onions & tomatoes.

**Bhoona**

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

**Komal Patia**

Patia sauces with an abundance of fresh cream, giving the dish a pleasant creamy sweet & sour taste.

**Rogan Josh**

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

**Balti Style**

Tikka meat tossed in with freshly chopped green chillies, spring onions, coriander & tarka of north Indian spices.

**Chasni**

Sweet and sour sauce

**Biryani**

(£3.00 supplement)

**ਕੌਰਮਾ**

These dishes are on the milder side

**Korma** Prepared with fresh cream and coconut

**Shahi Bahar** Prepared with ground coconut, fresh cream, cashew nuts and almond flakes

**Garlic Sweet Chilli** with a hint of garlic and Chef's own sweet chilli sauce

**Mirch Korma** cooked with cream and hint of green chillies

**Kashmiri** prepared with fresh cream and fruit, either pineapple, banana or both

**ਟਾਜ਼ ਫਰੀਟੋ**

52. **Taj Special Curry** ..... 10.90  
A trio of chicken, beef & prawn cooked in a medium sauce
53. **Tandoori Taj Special Curry** ..... 13.70  
A trio of chicken tikka, beef fillet, king prawns cooked in our original curry sauce
54. **Taj Special Biryani** ..... 13.15  
A trio of chicken, beef and prawn cook in savoury rice, topped with egg and served with curry sauce
55. **Chef's Special Biryani NEW** ..... 13.15  
A 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.

**ਤੰਦੂਰੀ ਝੋੜੀਏ (ਲਾਇਨ)**

The tandoori preparations are marinated in fresh ginger, garlic, mint, lemon juice, cumin, garam masala, tandoori masala and cooked to perfection in the tandoor (Clay Oven) giving it a barbequed taste.

\*All these dishes are served with an accompanying sauce, side salad & rice. For any other sauces £2.00 extra.

56. **King Prawn Tikka** ..... 17.70
57. **Tandoori Salmon**..... 16.70
58. **Monkfish Tikka** ..... 16.70
59. **Tandoori Chicken (On the bone)** ..... 12.70
60. **Chicken Tikka**..... 11.70
61. **Chicken Tikka Achari**..... 12.70  
(Marinated in mixed pickle)
62. **Chicken Garlic Tikka** ..... 12.70
63. **Chicken Ginger Tikka** ..... 12.70
64. **Chicken Tikka Shashlik** ..... 13.10
65. **Lamb Chops (6)** ..... 14.10
66. **Lamb Tikka**..... 13.70
67. **Sheesh Kebab Turkish (Fillet Steak)** ..17.10
68. **Tandoori Mixed Grill** ..... 17.90  
Lamb tikka, chicken tikka, beef fillet, King prawn and seekh kebab
69. **Paneer Tikka Shashlik** ..... 11.15  
Indian cottage cheese
70. **Venison Tikka Shashlik**..... 16.95
71. **Seafood Sizzler NEW** ..... 17.90  
King Prawn, salmon and monkfish

**ਵਧ੍ਯਾਨ ਟਰਿਪੁੜੀ**

**VEGETARIAN MAIN - 9.10**

**Tarka Daal**

Lentils tampered with garlic & ginger and whole cumin seeds

**Indian Vegetable Curry**

Fusion of vegetables tinda, bhindi and brinjal, cooked in a curry sauce

**Vegetable Kofta**

Mix veg dumpling infused with spices, battered and deep fried, finished in a sauté of bhoona sauce

**Saag Paneer**

Homemade cottage cheese cooked in spinach with a hint of cream

**Vegetarian Tawa**

Vegetarian stir fry cooked in a wok then grilled with a hint of sweet chilli sauce and chat masala

**Aloo Saag Bhoona**

Potatoes and spinach cooked in a rich bhoona sauce

**Amritsari Choolay**

Chickpeas cooked in a flavoursome masala tarka

**Aloo Gobi**

Potato and cauliflower tossed with ginger, tomatoes and garam masala with a hint of corriander

**Bombay Potato**

Cubed potatoes and boiled egg cooked tossed in Indian dry spices

**Chilli Paneer**

Homemade cottage cheese cooked in a flavoursome hot chilli sauce with green peppers, spring onions and red onions.

ਰਿਸ਼ਟ

- 72. Mushroom & Chickpeas Rice .....3.90
- 73. Mushroom & Mixed Nut Rice .....3.90
- 74. Mushroom Rice .....3.90
- 75. Special Fried Rice .....3.90  
*Fried rice tossed in with egg, peas & a hint of spices*
- 76. Onion & Coriander Rice .....3.90
- 77. Achari Rice (tangy) .....3.90
- 78. Spiced Rice .....3.90
- 79. Lemon Rice .....3.90
- 80. Pilau Rice (fried rice) .....3.50
- 81. Boiled Rice .....3.30

ਛੋਟੇ ਪਾਨੀਏਂ

- 82. Fries .....3.00
- 83. Masala Fries .....3.70  
*Fries tossed with Taj Bar & Kitchen secret spice blend*
- 84. Poppadom .....0.90
- 85. Spiced Onions .....1.70
- 86. Mango Chutney .....1.70
- 87. Indian Mixed Pickle .....1.70
- 88. Dips *mint sauce* or *red sauce* .....0.80
- 89. Raita .....3.70
- 90. Side Salad .....2.70

ਕਿਓੜ ਲਏਮ

- 91. Chicken Nuggets .....7.90  
*served with chips*
- 92. Pizza Nan with 1 topping .....7.90
- 93. Chicken Curry .....7.90  
*served with rice or chips*
- 94. Chicken Korma .....7.90  
*served with rice or chips*
- 95. Fish & Chips .....7.90

ਚਾਪਟੀ

- 96. Chapati .....1.90
- 97. Tandoori Chapati .....2.75
- 98. Plain Paratha .....2.90
- 99. Spiced Paratha .....3.90
- 100. Stuffed Paratha .....3.90  
*Vegetables or mince*
- 101. Plain Nan .....3.30
- 102. Punjabi Nan .....4.25  
*drizzled with coconut, almonds, raisens, syrup*
- 103. Special Nan .....3.90  
*Kashmiri , keema, spiced , garlic or cheese*
- 104. Garlic Coriander Nan .....4.25
- 105. Garlic Cheese Nan .....4.25
- 106. Purees (portion of 2) .....3.30

ਵੇਡਕੇਕ

- 107. Gulab Jamun (3) .....4.95  
*An Indian classic. Melt-in-mouth fried dumplings soaked in sugar syrup, served hot*
- 108. Gajar Halwa .....4.50  
*Sweet pudding made of carrots and milk, served hot*
- 109. Cheesecake of the day .....4.95
- 110. Chocolate fudge cake .....4.95

**WE CATER FOR LARGE PARTIES**  
EMAIL DINE@TAJPRESTWICK.CO.UK  
OR CALL US FOR MORE INFORMATION.

**PLEASE NOTE:** If you have any food allergies, please inform a member of staff whilst placing your order, as some of our dishes may contain allergens.

**HAVING A BBQ?**

Let us do all the hard work for you. Marinated perfectly in fresh ginger, garlic, mint, lemon juice, cumin, garam masala, tandoori masala, giving it a barbequed sense of taste when you cook it. Please order 2 hours in advance.

**TAJ FAMILY PACK 48.00**

- 6 x Chicken Tikka
- 4 x Seekh Kebabs
- 6 x Chicken Wings
- 4 x Lamb Chops
- 4 x Lamb Burgers
- 4 x King Prawn
- Tub of Mint Sauce
- Tub of mixed Peppers and Onions

**BBQ FOR 2 21.00**

- 4 x Chicken Tikka
- 2 x Seekh Kebabs
- 2 x Lamb Chops
- 2 x Lamb Burgers
- Tub of Mint Sauce

**BUILD YOUR OWN BBQ**

Pick from the selection below to design your own pack - prices are based on weight.

- 350g Chicken Tikka (approx 7pcs) .....8.00
- 8pcs Chicken Wings .....9.00
- 6pcs Lamb Chops .....13.00
- 500g Seekh Kebabs (approx 5pcs) .....9.00
- 300g Monkfish (approx 6pcs) .....9.00
- Lamb Burger (pack of 4) .....9.00
- 400g Paneer Tikka (approx 15pcs) .....7.00
- Tub of Side Salad .....3.20
- Roti Wraps (4 Wheat Flour Rotis) .....5.00
- 5pcs King Prawn .....10.00
- 8pcs Jaat Paat .....8.00
- 300g Lamb Tikka (approx 8pcs) .....9.00
- 300g Salmon (approx 5pcs) .....10.00
- Tub of Mint Sauce .....3.20
- Tub of Spiced Onions .....3.20
- Tub of Mango Chutney .....3.20
- Tub of Mixed Peppers and Onions .....3.20

ਫੈਟ ਲਵਕੇੜ

The following set meals are especially created by our chef, not only do they represent the very finest in classic Indian cuisine combining the essential taste and flavour of India, they are also excellent value.

**SET MEAL FOR TWO - 27.95**

- Choose 1 of the following
- Starter: Choice of mixed, chicken or veg pakora
- Main Course: Any 2 main courses in lamb, chicken, chicken tikka or beef
- Fried Rice, Nan Bread
- 2 Poppadoms, Spiced Onions

**SET MEAL FOR THREE - 37.90**

- Choose 2 of the following
- Starters: Choice of Veg/Chicken/Mixed pakora
- Seekh Kebab or Jaat Paat
- Main Course: Any 3 main courses in lamb, chicken, chicken tikka or beef
- 2 Fried Rice, Nan Bread, 3 Poppadoms, Spiced Onions

**SET MEAL FOR FOUR - 54.90**

- Choose 2 of the following
- Starters: Choice of Veg/Chicken/Mixed Pakora
- Seekh Kebab or Jaat Paat
- Main Course: Any 4 main courses in lamb, chicken, chicken tikka or beef
- 2 Fried Rice, Garlic Nan and Plain Nan, 4 Poppadoms, 2 x Spiced Onions

\*Any other changes charged accordingly  
\* No tandoori sizzlers

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**MINI SET MEALS WITH 1/2 PORTIONS**

**TIFFIN MEAL FOR ONE - 11.90**

- Starters: Vegetable Pakora
- Main Course: 1 main courses in lamb, chicken, chicken tikka or beef
- Rice or Nan Bread, Poppadoms, Spiced Onions

**TIFFIN MEAL FOR TWO - 18.90**

- Choice of 1 starter from the following: Vegetable, Chicken or Mushroom Pakora, Jat-Paat or Seekh Kebab
- Main Course: 2 main courses in lamb, chicken, chicken tikka or beef
- Rice, Nan Bread, Poppadoms, Spiced Onions

**TIFFIN MEAL FOR THREE - 27.90**

- Choice of 2 starters from the following: Vegetable, Chicken or Mushroom Pakora, Jat-Paat or Seekh Kebab.
- Main Course: Choice of any 3 main courses in lamb, chicken, chicken tikka or beef
- 2 Rice, Nan Bread, Poppadoms, Spiced Onions

\*Any other changes charged accordingly  
\* No tandoori preparations