

Vegetarian Corner

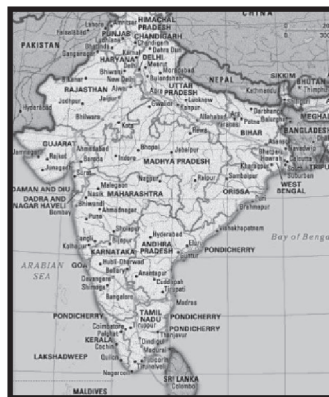
1. *Mixed Vegetable Curry* **\$13.50**
A delicious combination of seasonal vegetables
2. *Aloo Gobi* **\$13.50**
Potatoes, cauliflower, onions, garlic and spices
3. *Saag Bhajee* **\$13.50**
Pan-fried spinach with onions, tomatoes and spices
4. *Aloo Mattar Paneer* **\$13.50**
Peas and potatoes, spiced with cheese
5. *Aloo Palak* **\$13.50**
Spinach and potatoes, lightly spiced
6. *Palak Paneer* **\$13.50**
Spinach with cheese
7. *Channa Masala* **\$13.50**
Chickpeas with ginger, garlic, onions, tomatoes, herbs and spices
8. *Bombay Aloo* **\$13.50**
Potatoes cooked with cumin seeds and tangy masalas
9. *Gobi Manchurian (only main)* **\$13.50**
Lightly battered cauliflower simmered in chilli sauce (SPICY!!)
10. *Pumpkin & Spinach Curry* **\$13.50**
Traditional spices (Delicious)
11. *Eggplant Curry* **\$13.50**
Cooked with Indian spices, onion, tomatoes, ginger and garlic.

Accompaniments

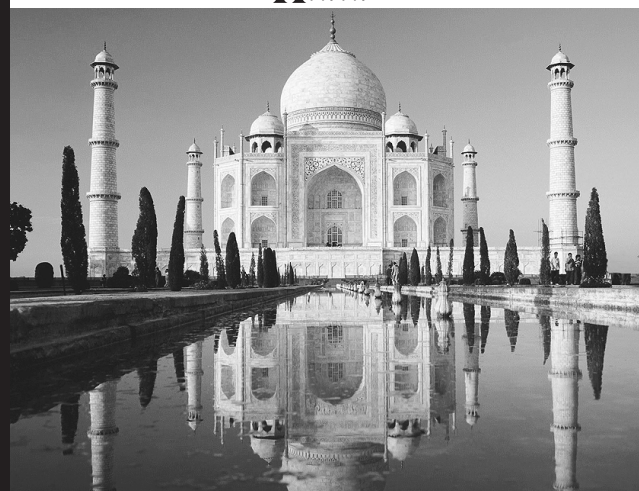
1. *Raita* **\$3.00**
Yoghurt and cucumber.
2. *Salad* **\$3.50**
3. *Sweet Mango Chutney* **\$3.50**
4. *Mixed/ Mango Pickle* **\$3.50**
5. *Lime/ Chilli Pickle* **\$3.50**



Prices - GST Inclusive



Halal



Open 7 Days - 5.00pm till late

Phone: (07) 3369 3544

www.halimsindiantaj.com.au

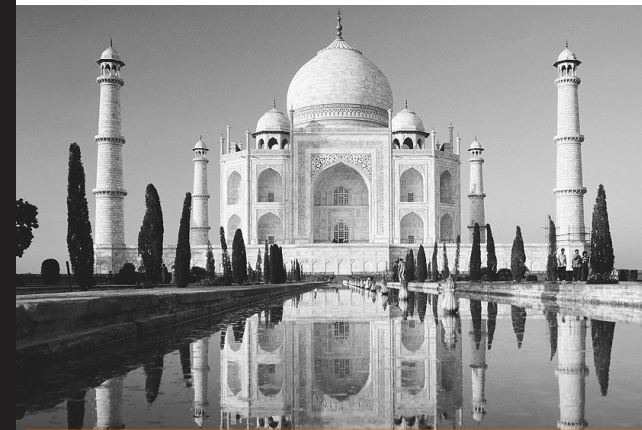
1/155, Baroona Road, Rosalie Village, Milton, 4064

(Airconditioned)

Halims Indian Taj Restaurant

Indian Cuisine

www.halimsindiantaj.com.au



Lunch Special Open 4 Days - Tuesday-Friday

Catered to the Indian and Sri Lankan Cricket Team

BYO

NEW RESTAURANT
GROUP BOOKINGS AVAILABLE
DINE IN OR TAKEAWAY

FULLY LICENSED

Greetings from Halim - Previously employed by Sheraton, in India.
Also experienced in two restaurants in Brisbane, having catered for International Cricket teams.
I invite you to relax and enjoy the delicious flavours of India which are carefully and caringly prepared by myself for your enjoyment

Open 7 Days - 5.00pm till late

Phone: (07) 3369 3544

1/155, Baroona Road, Rosalie Village, Milton, 4064

Entrees

1. *Papadums* (4 pieces) **\$2.50**
2. *Samosa* (2 pieces) **\$4.50**
Homemade pastry filled with spiced meat or potatoes and peas.
3. *Palak Pakoras* (3 pieces) **\$5.00**
Fresh spinach leaf and onions in a chickpea and spice batter, with a tamarind / chilli sauce.
4. *Tandoori Chicken Wings* (6 pieces) **\$5.50**
Chicken marinated and cooked in tandoor.
5. *Shahi Kebab* (5 pieces) **\$7.00**
Spicy minced lamb with lemon/ mint and yoghurt sauce.
6. *Paneer Pakora* (5 pieces) **\$7.00**
Cottage cheese fingers dipped in spicy chickpea batter and fried
7. *Chicken Tikka* (8 pieces) **\$8.00**
Chicken marinated and grilled in the tandoor.
8. *Prawns Pakora* (5 pieces) **\$8.50**
Prawns dipped in spicy chickpea batter and fried.
9. *Chilli Prawns* (5 pieces) **\$8.50**
Prawns sauteed and simmered in fresh garlic, chilli and spice blend.
10. *Mixed Entree* **\$14.50**
A combination of Samosas, Tandoori Chicken Wings and Palak Pakoras.
11. *Chicken 65* **\$8.00**
Home-made dry chicken originated in South India.
12. *Malai Tikki Kabab* **\$8.00**
Cheese and cream, ginger, garlic cooked in Tandoori.
13. *Samosa Chat* **\$8.00**
Yoghurt, chilli sauce, onion and herbs.

Dhals

1. *Dhal* **\$9.50**
Masala made from a variety of lentils and spices
2. *Vege Dhal* **\$9.50**
Combination of lentils and vegetables
3. *Chicken Dhal* **\$10.00**
Combination of lentils with chicken pieces.
4. *Dhal Makhni* **\$11.50**
A delicious lentil curry cooked in garlic and herbs and pan fried in butter.
5. *Dahl Palak* **\$10.50**
Combination of lentil and spinach.

Tandoori Delights

The real taste of India and its timeless traditions. The meat is marinated in yoghurt with a combination of fresh herbs and spices and cooked in our clay tandoori oven until the meat is tender with an oriental barbecue flavour to tantalize the taste buds.

1. *Tandoori Chicken* HALF SIZE **\$11.00**
FULL SIZE **\$15.00**
2. *Tandoori Mix* **\$16.50**
Combination of Tandoori Wings, Tandoori Chicken and Shahi Kebab

Breads

1. *Chapati* **\$3.00**
2. *Paratha* **\$3.50**
Folded and cooked on the hot plate with pure ghee.
3. *Pudina Paratha* **\$3.50**
Layered bread with mint flavour.
4. *Naan* **\$3.50**
Bread, baked in the tandoor.
5. *Garlic Naan* **\$4.50**
Naan with garlic.
6. *Saag Naan* **\$4.50**
Naan stuffed with spinach.
7. *Aloo Naan* **\$4.50**
Naan stuffed with spicy potatoes.
8. *Chilli Naan* **\$4.50**
Naan stuffed with fresh green chillies and herbs.
9. *Chicken Naan* **\$4.50**
Naan stuffed with spicy chicken and fresh herbs.
10. *Saag Paneer Naan* **\$4.50**
Naan stuffed with cheese and spinach.
11. *Garlic Cheese Naan* **\$4.50**
Naan stuffed with cheese and garlic on top.
12. *Peshwari Naan* **\$4.50**
Naan stuffed with coconut, sultanas, cashews and nuts..

Curries

CHICKEN, BEEF OR LAMB

1. *Madras* **\$13.95**
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
2. *Vindaloo* **\$13.95**
Another traditional South Indian dish with a slight tangy taste.
3. *Rogan Josh* **\$13.95**
A popular North Indian dish cooked with yoghurt and spices
4. *Nariyal* **\$13.95**
Prepared with coconut and traditional Ceylonese spices creating a unique but delicate flavour.
5. *Korma* **\$13.95**
A delicious combination of cream, yoghurt, fruit and nuts with a subtle hint of spices, producing a sweet but creamy taste to tantalize.
6. *Goat Curry* **\$13.95**
Homemade style cooked with onion, tomatoes and fresh herbs.

Seafood

1. *Goan Fish Curry* **\$15.70**
A popular Goan dish cooked with coconut, tamarind and special spices.
2. *Prawn Palak* **\$15.70**
Palak meaning "spinach". A delicious North Indian combination of prawns with spinach.
3. *Prawn Madras* **\$15.70**
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
4. *Prawn Vindaloo* **\$15.70**
Another traditional but fiery South Indian dish with tangy taste.
5. *Prawn Malai* **\$15.70**
Prawns lightly fried in onions, tomatoes and spices and then cooked in a coconut cream.

Basmati Biryani

CHOOSE FROM:

CHICKEN LAMB BEEF VEGETABLE GOAT

A favourite South Indian rice dish, with an aroma to tantalize; cooked with fresh herbs and spices

\$14.50



Indian Taj SPECIALS

1. *Chicken Tikka Masala* **\$14.95**
Tender tandoori pieces of chicken with cashews and almonds in a creamy tomato based curry with a hint of sweetness.
2. *Butter Chicken* **\$14.95**
Tender chicken breast pieces prepared with cashews and almonds with a hint of gennegreek in a deliciously creamy butter sauce.
3. *Beef, Chicken/ Lamb Jalfrezie* **\$14.95**
A popular North Indian dish cooked with onions, tomato, gravy, carrots and capsicum
4. *Beef, Chicken/ Lamb Saag Gost* **\$14.95**
Saag meaning "spinach". Pan-fried spinach with fresh herbs and spices with the meat of your choice.
5. *Mango Chicken* **\$14.95**
A refreshing sweet and sour dish
6. *Chilli Chicken* **\$14.95**
A favourite South Indian dish flavoured with fresh tomatoes, chilli, herbs and spices.
7. *Chicken / Lamb Achari* **\$14.95**
Meats marinated in pickle paste and then cooked with spices, yoghurt and fresh herbs.
8. *Beef Dopiazza* **\$14.95**
Beef sauteed in fresh tomato and onions with spices and a hint of coriander creating a unique stir-fry flavour.
9. *Karahi Chicken* **\$14.95**
Tender chicken, tomatoes, capsicum and fresh herbs cooked in an onion gravy.
10. *Shahi Paneer* **\$14.95**
Cottage cheese cooked in creamy sauce garnished with fresh herbs and spices.
11. *Malai Kofta* **\$14.95**
Cottage cheese balls cooked in creamy sauce with dry fruit.
12. *Navratan Korma* **\$14.95**
An assortment of 9 ingredients created this creamy smooth dish of vegetables and cottage cheese.



Taste the Indian Taj Difference

COMPLIMENTARY RICE SERVED WITH MAIN MEALS