

**TAJ DEAL:-**

Veg Samosa  
Tandoori Chicken (HALF)  
Choice in Curry (seafood \$3.00 extra)  
Plain OR Garlic Naan  
Rice and Papadums  
Can of Soft Drink

**\$49.50****No Further Discount , No Delivery****ENTREES**

1. Vegetable Samosa (2 Pcs.) **\$7.90**  
*Triangular pastry stuffed with spiced potatoes and peas with tarminid sauce.*
2. Mix Veg Pakora (6 Pcs.) **\$8.90**  
*Sliced onion, cauliflower, potato and shallot slightly spiced with chickpea flour and crisp fried, served with mint chutney.*
3. Spinach & Onion Bhaji (4 Pcs.) **\$8.90**  
*Fresh English Spinach and chopped onion, chick pea flour, aniseed.*
4. Mixed Chat **\$9.90**  
*A combination of crispy pastry, potato cubes and chickpeas tossed in tangy sauces.*
5. Aloo Tikki **\$9.90**  
*Mashed potato mixed with fresh spices and served with tangy sauces.*
6. Paneer Tikka **\$16.90**  
*Cottage cheese marinated in spicy yogurt & cooked in tandoor.*
7. Veg. Platter for 2 (2 Pcs. each) **\$19.90**  
*Includes a pieces of veg. Samosa, paneer tikka and Spinach & Onion Bhaji.*
8. Taj Platter for 2 (2 Pcs. each) **\$22.90**  
*Saffron lamb cutlet, chicken tikka, seekh kebab & veg pakora.*
9. Chicken Tikka (4 Pcs.) **\$15.90**  
*Chicken fillet marinated in yogurt and spices cooked in clay oven, served with mint chutney.*
10. Tandoori Chicken (Full \$19.90) HALF **\$10.90**  
*Marinated overnight in yogurt and spices, roasted in tandoor and served with mint chutney.*
11. Tandoor Lamb Cutlet (4 Pcs.) **\$20.90**  
*Lamb cutlet marinated in yogurt and spices cooked in clay oven, served with mint sauce.*
12. Tandoori Seekh Kabab (5 Pcs.) **\$15.90**  
*Spiced lamb minced, rolled on skewers cook in tandoor, served with mint sauce.*
13. Fish Sizzling  **\$14.90**  
*Fillet of fish marinated with freshly ground spices and served on a sizzling plate.*

14. Tandoori Prawns (6 Pcs.) **\$19.90**  
*Shelled prawns delicately spiced with herbs & cooked in tandoor.*

**MAIN COURSES***(All dishes made to taste mild, medium or hot)***CHICKEN DISHES**

1. Butter Chicken **\$19.90**  
*Tandoori boneless chicken cooked in chef's special sauce.*
2. Chicken Curry **\$21.90**  
*Boneless chicken curry in North Indian style.*
3. Chicken Vindaloo **\$21.90**  
*Spicy chicken curry from the exotic beaches of Goa.*
4. Chicken Chettinad **\$21.90**  
*Boneless chicken fillets cooked in South Indian style with mustard seeds and curry leaves.*
5. Mango Chicken **\$21.90**  
*Fillet of chicken cooked in delicious mango sauce.*
6. Kadai Chicken  **\$22.90**  
*Semi dry chicken curry, cooked with capsicum, onion, tomato and special spices.*
7. Chicken Korma **\$22.90**  
*Boneless chicken cooked with mild cashew nut gravy.*
8. Chicken Saag **\$22.90**  
*Boneless chicken cooked with fresh spinach and fresh home ground spices.*
9. Chicken Tikka Masala **\$22.90**  
*Chicken tandoori sauteed with capsicum, onions, spices and red gravy.*
10. Chicken Jalfrezi **\$22.90**  
*Chicken cooked with tomato, onion & fresh vegetables, finished with lemon juice.*
11. Chicken Malabar  **\$22.90**  
*Boneless chicken made with secret coconut sauce.*

**LAMB DISHES**

1. Lamb Rogan Josh **\$19.90**  
*Traditional pot-roasted curry cooked in spices.*
2. Lamb Bhuna **\$21.90**  
*Lamb sauteed with onions, capsicums & touch of ginger & green chilies.*
3. Lamb Madras **\$21.90**  
*Lamb pieces tempered with mustard seeds and cooked in delicious coconut gravy.*
4. Lamb Vindaloo **\$21.90**  
*Spicy lamb curry from the exotic beaches of Goa.*

5. Lamb Korma (Lamb cooked in a rich mughlai sauce.) **\$22.90**
6. Saag Ghost **\$22.90**  
*Punjabi style gardens fresh spinach with lamb.*
7. Lamb Jalfrezi **\$22.90**  
*Lamb cooked with tomato, onion & fresh vegetables, finished with lemon juice.*
8. Goat Meat Masala  **\$22.90**  
*Goat cooked in chef's secret spices.*

**SEAFOOD DISHES**

1. Fish Masala **\$21.90**  
*Juicy pieces of fish cooked in a special sauce & spices.*
2. Goan Fish Curry **\$21.90**  
*The most famous spicy fish curry from konkan coast.*
3. Saag Prawn **\$22.90**  
*Prawns cooked with fresh spinach sauce and homemade ground spices*
4. Prawn Garlic Masala **\$22.90**  
*Prawn cooked with onion, capsicum, garlic, and lemon in semi dry sauce.*
5. Prawn Malabar **\$22.90**  
*King prawns cooked in mildly spiced coconut cream.*
6. Fish Sizzling **\$22.90**  
*Fillets of fish marinated with freshly ground spices and served on a sizzling plate.*
7. Samundar Ka Khazana  **\$24.90**  
*Prawn, scalloped and fish made with secret coconut sauce.*

**VEGETABLE DISHES**

1. Yellow Daal **\$14.90**  
*Yellow lentils cooked with homemade ground spices.*
2. Aloo Matar Tamatar **\$14.90**  
*Diced potato cooked with green peas, spices and tomato gravy.*
3. Aloo Palak **\$14.90**  
*Blended spinach cooked with diced potato and spices.*
4. Mixed Vegetable Curry **\$14.90**  
*Fresh seasonal mixed vegetable cooked in traditional sauce flavoured with homeground spices.*
5. Aloo Gobhi Matar **\$14.90**  
*Potato, cauliflower and green peas cooked together with spices.*
6. Shahi paneer **\$15.90**  
*Cottage cheese cooked in cashewnut royal sauce.*
7. Navaratan Korma **\$15.90**  
*Fresh mixed seasonal vegetables cooked in mild cream gravy.*

8. **Pataila Baigan**  \$15.90  
Eggplant with onions, cashews & dried fruits.
9. **Daal Makhani** \$15.90  
Black lentils cooked in low fire, then sauteed with butter, tomato and special spices.
10. **Malai Kofta** \$17.90  
Potatoes & cottage cheese dumplings stuffed with cashews, sultanas & cooked in a mild sauce.
11. **Paneer Makhani** \$17.90  
Slice of homemade cottage cheese cooked in a rich sauce of tomatoes, butter & cream.
12. **Palak Paneer** \$18.90  
Homemade cottage cheese cooked with spinach puree and spices.
13. **Paneer Ka Salan** \$18.90  
Cottage cheese, capsicum, & onion cooked with rich tomato sauce & homemade spices.
14. **Kadai Paneer** \$18.90  
Cottage cheese with combination of capsicum, onion and tomatoes in Indian traditional sauce.

### SPECIAL RICE SELECTION

1. **Small Basmati Rice (Large \$5.00)** \$3.00
2. **Peas Pulao** \$7.90  
Rice cooked with roasted cumin seeds and green peas.
3. **Kashmiri Pulao** \$10.90  
Basmati sweet rice cooked with ghee & nuts.
4. **Vegetable Biryani (with Raita)** \$18.90  
Mix vegetable rice with biryani spices.
5. **Biryani (Lamb or Chicken served with Raita)** \$22.90  
A rich rice dish from Indian sub continent made with spices.

### TANDOORI BREAD

1. **Plain Naan** \$3.50  
Soft tandoori plain bread with sesame seeds.
2. **Plain Roti (Whole Meal Flour Bread.)** \$3.50
3. **Herb Naan** \$4.50  
Soft Tandoori Bread with mixed herbs.
4. **Garlic Naan** \$4.50  
Soft bread with fresh garlic.
5. **Lachha Paratha (Whole meal layered tandoori bread.)** \$4.50
6. **Aloo Paratha** \$4.90  
Bread stuffed with spiced potatoes.
7. **Onion Kulcha (Naan Stuffed with Onion.)** \$4.90
8. **Aloo Kulcha (Naan Stuffed with spiced potatoes.)** \$4.90

9. **Pudina Paratha** \$4.90  
Layered tandoori bread with mint flavour.
10. **Cheese Naan** \$4.90  
Bread from clay oven stuffed with cheese.
11. **Butter Naan (Layered Naan with Butter.)** \$4.90
12. **Keema Naan** \$5.90  
Naan filled with spices lamb mince.
13. **Peshawari Naan** \$5.90  
Stuffed sweet naan with assorted nuts and saffron flavor.
14. **Cheese & Garlic Naan** \$5.90  
Naan stuffed with cheese and fresh garlic.
15. **Naan Tokri (Plain, Garlic & Cheese naan in Basket.)** \$11.90

### ACCOMPANIMENTS

1. **Raita** \$3.90  
Homemade yogurt mix with cucumber & roasted cumin.
2. **Kachumber** \$3.90  
Onion, tomato, cucumber and coriander salad.
3. **Banana & Coconut** \$3.90  
Slices of banana seasoned with coconut.
4. **Sweet Mango Chutney** \$3.90
5. **Mixed Pickle** \$3.90
6. **Papadum (4Pcs)** \$3.90
7. **Tandoori Chicken Salad** \$11.90
8. **Side Dish Platter (The first four)** \$12.90

### DESSERTS

1. **Kulfi Mango, Pistachio** \$6.90
2. **Paan Kulfi (Homemade betel leaf ice-cream)** \$6.90
3. **Culab Jamun** \$6.90  
Homemade cottage cheese dumpling in sugar syrup.

### SOFT DRINKS

1. **Bottle of Soft Drink 1.25 L** \$5.50
2. **Soft Drink Can** \$3.00
3. **Apple OR Orange Juice** \$3.90

Thank you for Choosing Castle Taj....

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# CASTLE TAJ

## AUTHENTIC INDIAN CUISINE



### EAT -In & BYO or Take Away

Licensed & B.Y.O. Wine Only

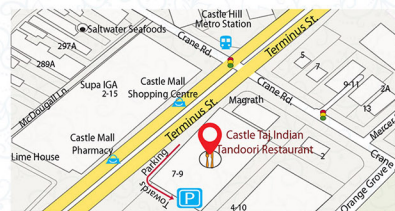
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Cater for Function or Parties

Indoor capacity of 140 people

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### GARDEN PIAZZA

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 **02 9894 5830.**

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Open Friday - Sunday Lunch 12:00 PM to 3:00 PM

(5 days open for Lunch booking on request)



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