



MENU



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TAJ MAHAL

ENGLISH



Mustard



Gluten



Spicy



Fish



Peanuts



Celery



Soybeans



Lupins



Crustaceans



Molluscs



Dairy



Nuts



Eggs

TAX included



STARTERS

PAPADOMS	1.25
Crispy wafer made from lentil flour.	
VEGETABLE PAKORA	4.50
Seasonal vegetables coated in gram flour with spices.	
CHICKEN PAKORA	4.50
Boneless chicken fried in gram flour and spices.	
LENTIL SOUP	5.00
Lentil with aromatic herbs and spices.	
VEGETABLE SOUP	5.00
Fresh seasonal vegetables, tomato, fresh coriander, and spices.	
ONION BHAJI	5.00
Fried onion with gram flour with spices and herbs.	
VEGETABLE SAMOSA 	5.00
Deep fried pasty filled with potatoes, peas and indian herbs.	
TANDOOR CHICKEN	6.00
Chicken with bone marinated with garlic, ginger, yogurt and spices, cooked in a clay oven.	
FISH PAKORA 	7.00
Boneless fish marinated with garlic, ginger and spices deep fried with gram flour.	
MIXED SALAD	7.00
Mix of fresh lettuce, tomato, green and red pepper and sweet corn.	
CHICKEN TIKKA	7.00
Chicken breast marinated with garlic, ginger, yogurt and spices cooked in a clay oven.	
SHEEK KEBAB	7.50
Minced lamb marinated with garlic, ginger and spices and cooked in a clay oven.	
CHICKEN MINT TIKKA	8.00
Chicken breast marinated with garlic, ginger, yogurt, mint and spices cooked in a clay oven.	
SHAMI KEBAB	8.00
Sautéed lamb and chickpeas with garlic, ginger and Indian herbs	
TAJ MIX STARTED	12.50
Samosa, onion bhaji, chicken pakora, mint tikka, vegetable pakora. Served with dips.	



TAJ MAHAL SPECIAL

Choose one of the following options to accompany your sauce:

★ PANNER (CHEESE)
13.00

★ CHICKEN
13.50

★ FISH
14.00

★ LAMB
15.00

★ KING PRAWNS
15.50

TIKKA MASALA

Tikka in a sweet tomato, cream, and butter sauce.

KORMA

Creamy coconut and almond sauce with spices.

KARAHI

A combination of diced onion, red and green pepper, garlic, ginger, tomato sauce and coriander seeds in a curry sauce.

BHUNA

Cooked in a medium spicy curry and bhuna sauce, onion and spices.

ROGAN JOSH

Prepared with curry sauce, fresh tomato, ginger and spices.

DOPIEZA

Stew with sautéed onion, curry sauce, fresh tomato with Indian herbs.

SAAG

In a mildly spiced spinach, onion, tomato, and ginger.

MADRAS

Curry sauce with fresh tomato and lemon (spicy).

VINDALOO

Curry sauce with potato, fresh tomato and vinegar (very spicy).

BUTTER CHICKEN

Chicken breast cooked in a spice and butter sauce.

MANGO CHICKEN

Prepared with mango and mild curry sauce.

JALFREZI

Prepared with diced onion, tomato, capsicum, garlic, coriander and medium spicy curry sauce.

CURRY

Prepared with mild curry sauce and fresh tomato

GARLIC CHILLI CHICKEN

Fairly hot in strength. cooked with chicken in thick sauce, fresh garlic, ginger and green chillies, aromatic spices and herbs.

DAHIWALA

Cooked in a mild curry sauce with yogurt and spices. Choose between chicken, lamb or king prawn.

BALTI

Medium spiced dish with homemade balti pest, selection of indian herbs. Choose between chicken, lamb or king prawn.



16.00

16.00

16.00



VEGETARIAN DISHES

TARKA DAAL Lentils cooked in spices and sautéed garlic.	9.50
SAAG ALOO Fresh spinach and potato in Indian herbs.	10.00
MIXED VEGETABLE CURRY Peas, potatoes, carrot, cauliflower, peppers, onion, and tomato with mild curry sauce.	10.00
BOMBAY ALOO Potatoes with tomato, ginger, with a medium spicy curry sauce.	10.00
DAAL MAKANI  Lentils cooked in butter and creamy sauce.	10.00
CHANA MASALA  Chickpeas cooked in curry sauce.	10.00
ALOO GOBI Cauliflower and potato cooked in medium spicy bhuna sauce.	10.50
PALAK PANEER Spinach and cottage cheese in a curry sauce and spices.	10.50
BANGAN BARTHA Roasted aubergine puree with sautéed onion, tomato, and pepper.	11.00
LADY FINGER/BINDI Stewed with green and red pepper in a mild tomato sauce.	12.00

NAAN (INDIAN BREAD)

ROTI Made with wholemeal flour (taba / tandoori).	2.00
NORMAL	4.00
GARLIC	4.50
BUTTER NAAN (VEGETABLE GHEE)	5.00
KEEMA With minced lamb.	5.50
PESHWARI Coconut, almonds and sultanas.	5.00
CHEESE	5.50
GARLIC & CHEESE	6.00
TAJ ESPECIAL Cheese, garlic and keema.	7.00





RICE

BASMATI	4.50
PILAU	5.00
JEERA RICE	7.00
PEAS RICE	7.00
EGG FRIED RICE	7.00
LEMON RICE	7.00
COCONUT RICE	7.50
VEGETABLES RICE	8.00
MUSHROOMS RICE	8.50


BIRYANI

Prepared with traditional basmati rice, green and red pepper with bhuna onion

VEGETABLES BIRYANI	13.50
CHICKEN	14.50
LAMB	16.00
KING PRAWNS 	16.00
MIXED CHICKEN AND LAMB	16.00
SPECIAL TAJ  Mixed chicken, lamb and prawns.	18.00

TANDOORI SPECIAL

All types of meat marinated with garlic, ginger, yogurt and herbs cooked in the tandoor

CHICKEN TIKKA Chicken breast.	14.50
TANDOOR CHICKEN Chicken with bone.	15.00
SHAMI KEBAB Sautéed lamb and chickpeas with garlic, ginger and Indian herbs.	15.50
SHEEK KEBAB Minced lamb marinated with herbs. Cooked in a clay oven.	16.00
FISH TIKKA  Fish fillets.	16.00
MINT CHICKEN	18.00
MIXED TANDOOR Mixed plater of chicken tikka, chicken tandoor, and sheek kebab.	19.00



CHILDREN'S MENU

10€

NUGGETS + RICE + CHIPS

CHICKEN KORMA + RICE + CHIPS

CHICKEN PAKORA + RICE + CHIPS

CHICKEN TIKKA + RICE + CHIPS

DESSERT: Mango, vanilla or chocolate ice cream

DESSERTS

GULAB JAMUN

3.50

Deep fried milk balls in sweet cardamom sauce.

VAINILLA ICE CREAM

4.00

CHOCOLATE ICE CREAM

4.00

MANGO ICE CREAM

5.50

PISTACHO ICE CREAM

5.50

CHOCOLATE BROWNIE 

5.50

CARROT CAKE 

5.50

SUNDRIES

ONION SAUCE

1.00

MINT SAUCE

1.00

ACHAR

1.50

Pickles with Indian spices.

MANGO CHUTNEY

1.50

Sweet mango puree.

RAITA

4.50

Yoghurt with cucumber and herbs.



SCAN ME!
ESCANÉAME PARA VER EL MENU

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