

تاج لاکھاں

fully licenced indian restaurant

takeaway menu

101 High Street, Biggar, ML12 6DL

 01899 220 801

Home Delivery Service Available

Sun-Thurs : 16.30 - 23.00

Fri : 16.30 - 00.00 Sat : 16.30 - 01.00

 www.tajmahal-biggarr.co.uk



tajmahalbiggar



tajbiggar



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The Taj Mahal is a family-run restaurant which combines top-class food with first-class service.

Our aim is your complete satisfaction so we only use the finest ingredients in our cooking, which contains no artificial flavours or colouring. Our authentic recipes have been handed down from generation to generation and we have a huge range of dishes and flavours to cater for every possible taste.

If you can't find your favourite curry at first glance please do not hesitate to ask for help from a member of our award-winning team.

*We are allergy aware, so please advise us of any nut, gluten, wheat or dairy allergy—or any special requirements you may have
When ordering your meal.*

Our motto is: "Only the best is good enough."

All of our food is cooked to order so please allow us sufficient preparation time and, if necessary, additional time for deliveries.

If for any reason the food is not up to the usual high standard please do not hesitate to let us know.

We hope you enjoy your meal and come back for more.

Some of our latest achievements:

Winner - Team of the Year 2012

Eat Safe Award 2011

Finalist - Team of the Year 2011

Finalist - Chef of the Year 2010

Finalist - Restaurant of the Year 2010

Finalist - Chef of the Year 2009

Scottish Curry Awards

Food Standards Agency

Scottish Curry Awards

Scottish Curry Awards

Scottish Curry Awards

Scottish Curry Awards

Starters

| | |
|---|-------|
| Mixed Pakora | £4.50 |
| Vegetable Pakora | £3.50 |
| Chicken Pakora | £4.50 |
| Fish Pakora | £4.50 |
| Mushroom Pakora | £3.50 |
| Cauliflower Pakora | £3.50 |
| King Prawn Pakora | £6.95 |
| Chicken Tikka Pakora | £5.50 |
| Paneer Pakora | £3.95 |
| Spicy Potato Fritters | £3.50 |
| Fried Prawns | £5.95 |
| Chana Chaat | £3.50 |
| Mushroom Chaat | £3.50 |
| Spicy or Garlic Prawns | £4.95 |
| Spicy or Garlic Mushrooms | £3.95 |
| Garlic Chicken | £4.95 |
| Garlic Okra | £3.95 |
| Samosa with Chana (mince or vegetable) | £3.95 |
| Onion Bhaji or Rings | £3.50 |
| Prawn Cocktail | £4.50 |
| Bombay Prawn Cocktail | £4.95 |
| Egg Mayonnaise | £3.50 |
| Aubergine Bharta | £3.95 |
| Daal Soup | £2.50 |

Tandoori Starters

Marinated in spices then cooked in our clay oven. Served with salad and mint yoghurt sauce.

| | |
|--|-------|
| Chicken Tikka | £5.50 |
| Lamb Tikka | £5.50 |
| Chicken Chaat (nibs) | £5.50 |
| Tandoori King Prawn | £6.95 |
| Tandoori Chicken (on the bone) | £5.50 |
| Seekh Kebab (mince) | £5.50 |
| Shammi Kebab | £5.50 |
| Chef's Platter (mixture of chicken, lamb tikka and chicken chaat) | £6.50 |
| Mix Platter (Mix of Pakora and chef's platter) | £5.95 |

Pooris

Fried bread with either topping of korma, masala or sweet 'n' sour.

| | |
|------------|-------|
| King Prawn | £6.95 |
| Prawn | £4.50 |
| Chicken | £4.50 |
| Lamb | £4.50 |
| Chana | £4.00 |
| Okra | £4.00 |

Past Times

Meals first introduced to the UK and still remain favourites till this day.

Curry

medium strength

Bhoona

cooked with tomatoes, thick sauce

Dhansac

made with lentils

Bombay

cooked with boiled egg

Dopiaza

with onions

Patia

sweet 'n' sour with lentils

Kashmiri

with either mango banana or pineapple

Mushroom

medium hot with sliced mushrooms

Vegetable

medium strength with choice of vegetable

Choose from:

| | |
|---------------|-------|
| Chicken | £7.50 |
| Lamb | £7.50 |
| King Prawn | £9.50 |
| Prawn | £7.95 |
| Vegetables | £6.95 |
| Mince | £7.50 |
| Chicken Tikka | £8.95 |
| Lamb Tikka | £8.95 |

*Rice not included

Tastebud Tingleers

Ceylonese Curry

a hot curry cooked with coconut, lemon and green chilli

Achari

hot dish cooked with pickle and green chillies coriander and wedge of lemon

Karahi/Balti

cooked using diced peppers, onions and tomatoes along with various herbs spices

Punjabi Masala

cooked with Punjabi spices and green peppers

Rogan Josh

a blend of spices including garlic, ginger, sliced onions, chopped tomatoes and cashewnuts

Choose from:

| | |
|---------------|-------|
| Chicken | £7.50 |
| Lamb | £7.50 |
| King Prawn | £9.50 |
| Prawn | £7.95 |
| Vegetables | £6.95 |
| Mince | £7.50 |
| Chicken Tikka | £8.95 |
| Lamb Tikka | £8.95 |

*Rice not included

Tandoori Dishes

Marinated in yoghurt and spices then cooked on skewers in our clay oven. These dishes are served with rice, salad and curry sauce.

Chicken Tikka £10.95

Lamb Tikka £10.95

Egyptian Kebab £13.95

(chicken, lamb and king prawn with peppers and onions in batter)

Tandoori Chicken £10.95

(a piece of leg and breast on the bone)

Seekh Kebab (minced lamb) £10.95

King prawn Tandoori £14.95

Turkish Kebab £11.95

(chicken or lamb with fried peppers and onions)

Chicken Tikka Twist £12.95

(chicken with peppers and chefs unique sauce)

Tandoori Mix £14.95

(a mixture of chicken on and off the bone, lamb tikka seekh kebab and half nan)

Connoisseurs Choice

A wide variety of regional cuisines native to India influenced by religious and cultural choices. Indian cuisine has been and is still evolving, as a result of the nation's cultural interactions with other societies.

We offer you diverse range of Indian dishes specially created for those who appreciate the distinct spices and flavours.

Why not talk to a member of our award winning team to recommend a dish that will suit you for the taste experience of your life.

Royal Manacle

prepared in mild fresh cream, cashew nuts and plum tomatoes, with a touch of brandy.

Passanda Nawabi

A dish from the Mughal era of India, mild with cashew nuts, fresh cream, sundried fruit and pistachio nuts.

Taj's Special Masala

Cooked with eggs, fresh cream, vegetables with a fruity red wine fresh herbs, green peppers and distinct spices.

Butter Masala

Prepared in a delicate blend of butter, fresh cream, herbs with almonds & cashew nuts.

Tandoori Murgh Masala

Prepared in tandoori sauce and fresh cream.

Special Jammur

Cooked with fruit , onions, fresh cream, exotic spices and lemon juice.

Jallandri

Cooked with spinach, mushrooms and fresh cream with topped with cashew nuts.

Nasheely

Prepared in a rich sauce using fresh cream, cashew nuts, onions and mushrooms blended with white wine.

Jammu

Fruity and rich dish cooked using mixed fruit and delicate herbs and variety of spices.

Shah Jahani

Cooked with mince and pineapple in a sweet and spicy sauce.

Laxshami tikka

Cooked in a specially prepared sauce with Taj spices with mushrooms and sweetcorn. Slightly tangy and sweet dish.

Jalrazi

Blended with subtle touches of our own Punjabi spices green peppers and onions with a touch of cream.

Makhani Masala

Rich dish cooked with tomato, ground cashew nuts and a touch of cream.

Mazaydar

A famous Persian dish prepared with lentils and freshly squeezed lemon.

Saffron

Tomato based dish cooked with oregano and saffron.

Nashedar

Cooked with garlic, ginger, tomato and onions with a touch of scotch whisky.

Connoisseurs Choice

Jalfrezi

Cooked with vegetables and green peppers can be made mild medium or hot.

Goanese

Cooked with coconut, herbs, spices a touch of yoghurt and fresh green chillies.

Multani Tikka

Cooked slowly with mushrooms and green peppers topped with almond flakes.

Nentara

Prepared using diced peppers and onions with green beans.

Mutter Gosht

Cooked using various spices along with peppers, onions and garden peas.

Special Tikka Tandoori Masala

Fresh herbs cooked with peppers, onions and a touch of yoghurt.

Jaipuri Jeera

Medium strength dish cooked using peppers and cumin.

Lahori Style

A hot dish cooked with garlic, ginger, tomatoes, onions, green chillies and Coriander.

Masander

Peppers, onions and green chillies with fresh herbs and spices.

Mara

A strong sauce cooked with Indian vegetables herbs and green chillies.

South Indian Garlic Chilli

Cooked using garlic, ginger, tomatoes, green chilli with a touch of ground clove and coriander.

Lyllapuri

Fresh ground Punjabi masala cooked with onions, green chillies and coriander.

House Curry

Traditional home-made dish which varies day to day, ask one of the team for todays.

Choose from:

| | |
|---------------|--------|
| Chicken Tikka | £8.95 |
| Lamb Tikka | £8.95 |
| King Prawns | £10.95 |
| Prawns | £8.95 |
| Vegetables | £7.50 |
| Haddock | £8.95 |

*Rice not included

On The Mild Side

Korma

Made with coconut and fresh cream.

Kashmiri Korma

Can be cooked with either mango, pineapple or banana.

Celyonese Korma

Made using plum tomatoes coconut and fresh cream.

Bahar Korma

Coconut, almonds and cashews blended with sun dried fruit topped off with pistachio.

Mughlai Korma

Mild spices & herbs cooked with egg fresh cream and topped off with almonds.

Mirchi Korma

Cooked using green peppers and chillies

Gurkha Korma

Cooked with mixed fruit coconut and cream

Taj Special Korma

Cooked with pureed tomatoes a mixture of fruit and nuts with a touch of yoghurt.

Sali Boti

With sundried apricots potatoes fresh cream and delicate spices.

Chasni

A creamy sweet 'n' sour dish cooked with a wedge of orange.

Peshori

Made with either mango or pineapple in a mild fruity sauce.

Choose from

| | |
|---------------|--------|
| Chicken | £7.95 |
| Lamb | £7.95 |
| Prawn | £8.95 |
| King Prawn | £10.95 |
| Vegetables | £7.50 |
| Chicken Tikka | £8.95 |
| Lamb Tikka | £8.95 |

*Rice not included

Vegetable Patch

Medium strength dishes cooked with herbs and spices.

Mix Vegetables

(potatoes, cauliflower and peas)

Mix Indian Vegetables

(okra, tinda and aubergine)

Mushroom Gobi

(mushrooms and cauliflower)

Okra Bhaji (okra cooked with onions)

Mushroom Bhaji (mushrooms and onions)

Saag Bhaji (spinach and onions)

Aloo Gobi (potato and cauliflower)

Bombay aloo

(potatoes cooked with boiled eggs)

Aloo bhengin (potato and aubergine)

Aloo Mutter (potatoes and peas)

Saag Paneer (spinach and Indian cheese)

Tarka Daal (lentils)

Main dish **£6.95**

Side dish **£4.75**

Biryanis

Cooked with rice blended with oregano and spices. Garnished with a piece of tomato, cucumber, lemon, orange, pineapple and cherry. Served with medium strength curry sauce.

| | |
|---|--------|
| Chicken | £9.95 |
| Lamb | £9.95 |
| Prawn | £10.50 |
| King prawn | £11.95 |
| Vegetable | £8.95 |
| Taj Mahal Special (lamb, chicken and prawns with omelette) | £11.50 |
| Chicken Tikka | £10.95 |
| Lamb Tikka | £10.95 |

Flour Mill

| | |
|----------------------------------|-------|
| Plain Nan | £2.80 |
| Garlic Nan | £3.20 |
| Peshwari Nan (sweet) | £3.20 |
| Kashmiri Nan (spicy) | £3.20 |
| Vegetable Nan | £3.20 |
| Keema Nan (mince) | £3.20 |
| Rogani Nan (egg yolk) | £3.20 |
| Cheese Nan | £3.50 |
| Cheese & Garlic | £3.95 |
| Garlic & Coriander | £3.95 |
| Onion Kulcha | £3.95 |
| (stuffed with onions and spices) | |
| Chapatti | £1.50 |
| Tandoori Chapatti | £1.50 |
| Special Chapatti (buttered) | £1.70 |
| Peshwari Chapatti (sweet) | £1.95 |
| Garlic Chapatti | £1.95 |
| Paratha | £2.80 |
| Vegetable Paratha | £3.50 |
| Peshwari Paratha (sweet) | £3.50 |
| Keema Paratha (mince) | £3.50 |
| Garlic Paratha | £3.50 |
| Tandoori Paratha | £3.00 |
| Poori Bread | £2.00 |

*Half nan breads available. POA.

Rice Mill

Using nothing but the finest basmati.

| | |
|---|-------|
| Boiled Rice | £1.80 |
| Pilau Rice | £2.00 |
| Mushroom Rice | £2.80 |
| Mutter Pilau (peas) | £2.80 |
| Sabzi Pilau (vegetable) | £3.00 |
| Special Pilau (onion, mushroom and peas) | £3.00 |
| Garlic Pilau | £2.80 |
| Keema Pilau (mince) | £3.20 |
| Egg Pilau | £3.00 |
| Nimbo Pilau (lemon) | £3.00 |
| Khopa Pilau (coconut) | £3.00 |
| Jeera Pilau (cumin) | £3.20 |

Accompaniments

| | |
|------------------------|-------|
| Poppadom | £1.00 |
| Spiced Onions | £1.50 |
| Mango Chutney | £1.50 |
| Plum & Mango Chutney | £1.75 |
| Raita | £2.50 |
| Pickle (lime or mixed) | £1.50 |
| Yoghurt | £2.00 |
| Fried Mushrooms | £3.00 |
| Fried Onions | £3.00 |
| Fried Green Chillies | £3.00 |
| Special Onion Salad | £2.50 |
| Chips | £2.00 |
| Chips & Cheese | £3.00 |
| Chips & Curry Sauce | £3.50 |
| Chips & Special Sauce | £4.00 |
| Chips, Cheese & Sauce | £4.50 |
| Curry Sauce | £3.00 |
| Korma Sauce | £3.50 |
| Special Sauce | £4.00 |

Deliciously Different

Mumtaz

£9.95

A rich hot chicken tikka dish cooked with green chillies, coriander and tandoori masala.

Eastern Promise

£9.95

Lamb slowly cooked with cinnamon and a touch of cardamom a mild to medium dish

Chennai

£10.50

A madras strength curry cooked using both green and red chilli with either chicken or lamb.

Salsa

£10.50

Chicken tikka cooked with peppers, onions and tomatoes. Add jalapenos to give it heat.

Honey

£9.95

A mild chicken dish cooked using delicate herbs and spices blended with honey.

Minted

£9.95

Lamb slow cooked with spices and a touch of mint giving it a east/west combination

Desi

£9.95

Can be cooked using either chicken or lamb in a sauce with garlic, ginger and green chilli a touch of ghee to give it an authentic taste. Ask for desired strength.

Methi

£9.95

Fenugreek cooked in a sauce along with herbs and spices works well with lamb.

Taliano

£10.95

Oregano saffron and tomatoes fused together along with delicate spices. Recommended with either prawns or king prawns.

Chamakchalo

£9.95

Sweet 'n' hot dish cooked with chicken tikka peppers and chillies.

Taj's Special Bhoona

£9.95

A mixture of chicken, lamb and prawns with tomatoes in thick sauce.

Euro Feast

All served with chips and salad.

Sirloin Steak

£13.95

(cooked to your desire and garnished with fried onions, mushrooms and tomato)

Deep Fried Scampi

£7.50

Roast Chicken

£7.50

Chicken Maryland

£7.95

(Chicken, pineapple and banana in breadcrumbs)

Chicken Salad

£7.50

Egg Salad

£7.50

Fish & Chips

£6.50

Omelette & Chips

£7.50

(choice of chicken, prawn, cheese, onion, tomato or mushroom filling)

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Starters

Chicken Chaat · Chicken Pakora · Onion Bhaji
Spicy Potato Fritters · Poppadoms with Spiced Onions
Mushroom Pakora · Garlic or Spicy Mushrooms

Mains

Bhoona · Korma (Various) · Chasni · Achari · Patia
Tikka Masala · Jaipuri · Lahori · Karahi
(Choose from Chicken, Lamb or Vegetable)

Accompaniments

Fried Rice · Boiled Rice · Garlic Nan · Plain Nan
Peshwari Nan · 2 Chapaties

For 1 Select 1 from each section · £12

For 2 Select 2 from each section · £24

For 3 Select 3 from each section · £36

For 4 Select 4 from each section · £48

Additional charge of £1 for Prawn and £2 for King Prawn

This Menu Supersedes All Previous Price Lists