

# Halims Indian Taj Restaurant



**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 me for your enjoyment.

**Open 7 Days - 5:00 PM till late**

**Phone: (07) 3369 3544**

1/155 Barooka Road, Rosalie Village QLD 4064

## Entrees

1. *Papadums* (4 pieces) ..... **\$5.50**
2. *Samosa* (2 pieces) ..... **\$9.50**  
Homemade pastry filled with spiced potatoes and peas of spicy curry meat.
3. *Palak Pakoras* (3 pieces) ..... **\$9.50**  
Fresh spinach leaf and onions in a chickpea and spice batter, with a tamarind / chilli sauce.
4. *Tandoori Chicken Wings* (6 pieces) ..... **\$12.00**  
Chicken marinated and cooked in tandoor.
5. *Shahi Kebab* (5 pieces) ..... **\$13.50**  
Spicy minced lamb with lemon/ mint and yoghurt sauce.
6. *Paneer Pakora* (5 pieces) ..... **\$14.50**  
Cottage cheese fingers dipped in spicy chickpea batter and fried
7. *Chicken Tikka* (8 pieces) ..... **\$14.50**  
Chicken marinated and grilled in the tandoor.
8. *Chicken Pakora* (8 pieces) ..... **\$14.50**  
Chicken in a chickpea and spicy batter, with a tamarind / chilli sauce
9. *Prawns Pakora* (5 pieces) ..... **\$14.50**  
Prawns dipped in spicy chickpea batter and fried.
10. *Chilli Prawns* (5 pieces) ..... **\$14.50**  
Prawns sauteed and simmered in fresh garlic, chilli and spicy blend.
11. *Samosa Chat* ..... **\$14.50**  
Yoghurt, chilli sauce, onions and herbs.
12. *Chilli Paneer* (10 pieces) ..... **\$14.50**  
Cottage cheese sauteed and simmered with fresh garlic, chilli and tomatoes spices blend.
13. *Chilli Wings* (5 pieces) ..... **\$14.50**  
A favourite North Indian flavoured with fresh tomatoes, chilli, onions and spices.
14. *Chicken 65* ..... **\$14.50**  
Homemade dry chicken originated in South India.
15. *Malai Tikka Kabab* ..... **\$15.50**  
Cheese and cream, ginger, garlic cooked in Tandoori.
16. *Mixed Entree* ..... **\$22.50**  
A combination of Samosas, Tandoori Chicken Wings and Palak Pakoras.



## Dhals

1. *Dhal* ..... **\$16.95**  
Masala made from a variety of lentils and spices
2. *Vege Dhal* ..... **\$16.95**  
Combination of lentils and vegetables
3. *Chicken Dhal* ..... **\$16.95**  
Combination of lentils with chicken pieces.
4. *Dhal Makhni* ..... **\$16.95**  
A delicious lentil curry cooked in garlic and herbs and pan fried in butter.
5. *Dahl Palak* ..... **\$16.95**  
Combination of lentil and spinach.



# Breads

1. *Chapati* ..... **\$7.50**
2. *Paratha* ..... **\$8.50**  
Folded and cooked on the hot plate with pure ghee.
3. *Pudina Paratha* ..... **\$9.00**  
Layered bread with mint flavour.
4. *Naan* ..... **\$7.50**  
Bread, baked in the tandoor.
5. *Garlic Naan* ..... **\$8.00**  
Naan with garlic.
6. *Garlic Cheese Naan* ..... **\$9.50**  
Naan stuffed with cheese and garlic on top.
7. *Aloo Naan* ..... **\$9.50**  
Naan stuffed with spicy potatoes.
8. *Chilli Naan* ..... **\$9.50**  
Naan stuffed with fresh green chillies and herbs.
9. *Chicken Naan* ..... **\$9.50**  
Naan stuffed with spicy chicken and fresh herbs.
10. *Saag Naan* ..... **\$9.50**  
Naan stuffed with spinach.
11. *Saag Paneer Naan* ..... **\$9.50**  
Naan stuffed with cheese and spinach.
12. *Peshwari Naan* ..... **\$9.50**  
Naan stuffed with coconut, sultanas, cashews, almonds and dates.



## 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 ..... **\$18.50**  
   FULL SIZE ..... **\$24.50**
2. *Tandoori Mix* ..... **\$27.50**  
Combination of Tandoori lamb, Tandoori Chicken and Shahi Kebab

**COMPLIMENTARY RICE SERVED WITH MAIN MEALS**

# Curries

CHICKEN, BEEF OR LAMB

1. *Madras* ..... **\$22.95**  
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
2. *Vindaloo* ..... **\$22.95**  
Another traditional South Indian dish with a slight tangy taste.
3. *Rogan Josh* ..... **\$22.95**  
A popular North Indian dish cooked with yoghurt and spices
4. *Nariyal* ..... **\$22.95**  
Prepared with coconut and traditional Ceylonese spices creating a unique but delicate flavour.
5. *Korma* ..... **\$22.95**  
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* ..... **\$22.95**  
Homemade style cooked with onion, tomatoes and fresh herbs.

# Seafood

1. *Goan Fish Curry* ..... **\$23.50**  
A popular Goan dish cooked with coconut, tamarind and special spices.
2. *Prawn Palak* ..... **\$23.50**  
Palak meaning "spinach". A delicious North Indian combination of prawns with spinach.
3. *Prawn Madras* ..... **\$23.50**  
A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes and coconut with fresh herbs and spices.
4. *Prawn Vindaloo* ..... **\$23.50**  
Another traditional but fiery South Indian dish with tangy taste.
5. *Prawn Malai* ..... **\$23.50**  
Prawns lightly fried in onions, tomatoes and spices and then cooked in a coconut cream.

## Basmati Biryani

CHOOSE FROM:

**CHICKEN LAMB BEEF VEGETABLE**

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

**\$26.00**





# Indian Taj Specials

1. *Chicken Tikka Masala* ..... **\$24.95**  
Tender tandoori pieces of chicken with cashews and almonds in a creamy tomato based curry with a hint of sweetness.
2. *Butter Chicken* ..... **\$24.95**  
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* ..... **\$24.95**  
A popular North Indian dish cooked with onions, tomato, gravy, carrots and capsicum
4. *Beef, Chicken/ Lamb Saag Gost* ..... **\$24.95**  
Saag meaning "spinach". Pan-fried spinach with fresh herbs and spices with the meat of your choice.
5. *Mango Chicken* ..... **\$24.95**  
A refreshing sweet and sour dish
6. *Chilli Chicken* ..... **\$24.95**  
A favourite South Indian dish flavoured with fresh tomatoes, chilli, herbs and spices.
7. *Chicken / Lamb Achari* ..... **\$24.95**  
Meats marinated in pickle paste and then cooked with spices, yoghurt and fresh herbs.
8. *Beef Dopiazza* ..... **\$24.95**  
Beef sauteed in fresh tomato and onions with spices and a hint of coriander creating a unique stir-fry flavour.
9. *Karahi Chicken* ..... **\$24.95**  
Tender chicken, tomatoes, capsicum and fresh herbs cooked in an onion gravy.
10. *Shahi Paneer* ..... **\$24.95**  
Cottage cheese cooked in creamy sauce garnished with fresh herbs and spices.
11. *Malai Kofta* ..... **\$24.95**  
Cottage cheese balls cooked in creamy sauce with dry fruit.
12. *Navratan Korma* ..... **\$24.95**  
An assortment of 9 ingredients created this creamy smooth dish of vegetables and cottage cheese.



## Vegetarian Corner

1. *Mixed Vegetable Curry* ..... **\$20.95**  
A delicious combination of seasonal vegetables
2. *Aloo Gobi* ..... **\$20.95**  
Potatoes, cauliflower, onions, garlic and spices
3. *Saag Bhajee* ..... **\$20.95**  
Pan-fried spinach with onions, tomatoes and spices
4. *Aloo Mattar Paneer* ..... **\$20.95**  
peas and potatoes, spiced with cheese
5. *Aloo Palak* ..... **\$20.95**  
Spinach and potatoes, lightly spiced

## Vegetarian Corner

- |  |                |
|--|----------------|
| 6. <i>Palak Paneer</i> .....   | <b>\$20.95</b> |
| Spinach with cheese  |                |
| 7. <i>Channa Masala</i> .....  | <b>\$20.95</b> |
| Chickpeas with ginger, garlic, onions, tomatoes, herbs and spices        |                |
| 8. <i>Bombay Aloo</i> .....  | <b>\$20.95</b> |
| Potatoes cooked with cumin seeds and tangy masalas                       |                |
| 9. <i>Gobi Manchurian (only main)</i> .....                              | <b>\$20.95</b> |
| Lightly battered cauliflower simmered in chilli sauce ( <b>SPICY!!</b> ) |                |
| 10. <i>Pumpkin &amp; Spinach Curry</i> .....                             | <b>\$20.95</b> |
| Traditional spices (Delicious)   |                |
| 11. <i>Eggplant Curry</i> .....  | <b>\$20.95</b> |
| Cooked with Indian spices, onion, tomatoes, ginger and garlic.           |                |

## Desserts

- |                             |               |
|-----------------------------|---------------|
| 1. <i>Mango Kulfi</i> ..... | <b>\$7.50</b> |
|-----------------------------|---------------|



## Drinks

- |  |               |
|--|---------------|
| 1. <i>Lassi</i> .....                  | <b>\$7.50</b> |
| A cool milk and yogurt drink           |               |
| 2. <i>Mango Lassi</i> .....            | <b>\$7.50</b> |
| 3. <i>Soft Drinks</i> .....            | <b>\$5.50</b> |
| Coke, Lemonade, Diet-Coke, Fanta, etc. |               |
| 4. <i>Indian Tea</i> .....             | <b>\$6.00</b> |

## Accompaniments

- |                                     |               |
|-------------------------------------|---------------|
| 1. <i>Raita</i> .....               | <b>\$6.50</b> |
| Yoghurt and cucumber.               |               |
| 2. <i>Salad</i> .....               | <b>\$7.00</b> |
| 3. <i>Sweet Mango Chutney</i> ..... | <b>\$6.50</b> |
| 4. <i>Mixed/ Mango Pickle</i> ..... | <b>\$7.50</b> |
| 5. <i>Lime/ Chilli Pickle</i> ..... | <b>\$7.50</b> |



# Indian Taj Banquet

**\$35.50 /Per Head**  
**(Minimum 2 People)**

## **ENTREE**

**Pakora, Samosa and Tandoori Wings**

## **MAINS**

**Your selection from**  
**Chicken, Lamb, Beef OR Vegetarian Curries**

**BREAD:** Naan

## **KIDS MEAL**

**Chicken Nuggets: \$11.50 (6pcs)**

**Chips: \$8.50**



*We trust that you have enjoyed  
the flavours of India,  
and we look forward  
to your next visit.*



**Phone: (07) 3369 3544**

1/155 Barooka Road, Rosalie Village QLD 4064