

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

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|--|-----------------|----------------|
| 1. <i>Tandoori Chicken</i> | HALF SIZE | \$18.50 |
| | FULL SIZE | \$24.50 |
| 2. <i>Tandoori Mix</i> | | \$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. *Palak Paneer* **\$20.95**
Spinach with cheese
7. *Channa Masala* **\$20.95**
Chickpeas with ginger, garlic, onions, tomatoes, herbs and spices
8. *Bombay Aloo* **\$20.95**
Potatoes cooked with cumin seeds and tangy masalas
9. *Gobi Manchurian (only main)* **\$20.95**
Lightly battered cauliflower simmered in chilli sauce (**SPICY!!**)
10. *Pumpkin & Spinach Curry* **\$20.95**
Traditional spices (Delicious)
11. *Eggplant Curry* **\$20.95**
Cooked with Indian spices, onion, tomatoes, ginger and garlic.

Desserts

1. *Mango Kulfi* **\$7.50**



Drinks

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

Accompaniments

1. *Raita* **\$6.50**
Yoghurt and cucumber.
2. *Salad* **\$7.00**
3. *Sweet Mango Chutney* **\$6.50**
4. *Mixed/ Mango Pickle* **\$7.50**
5. *Lime/ Chilli Pickle* **\$7.50**

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

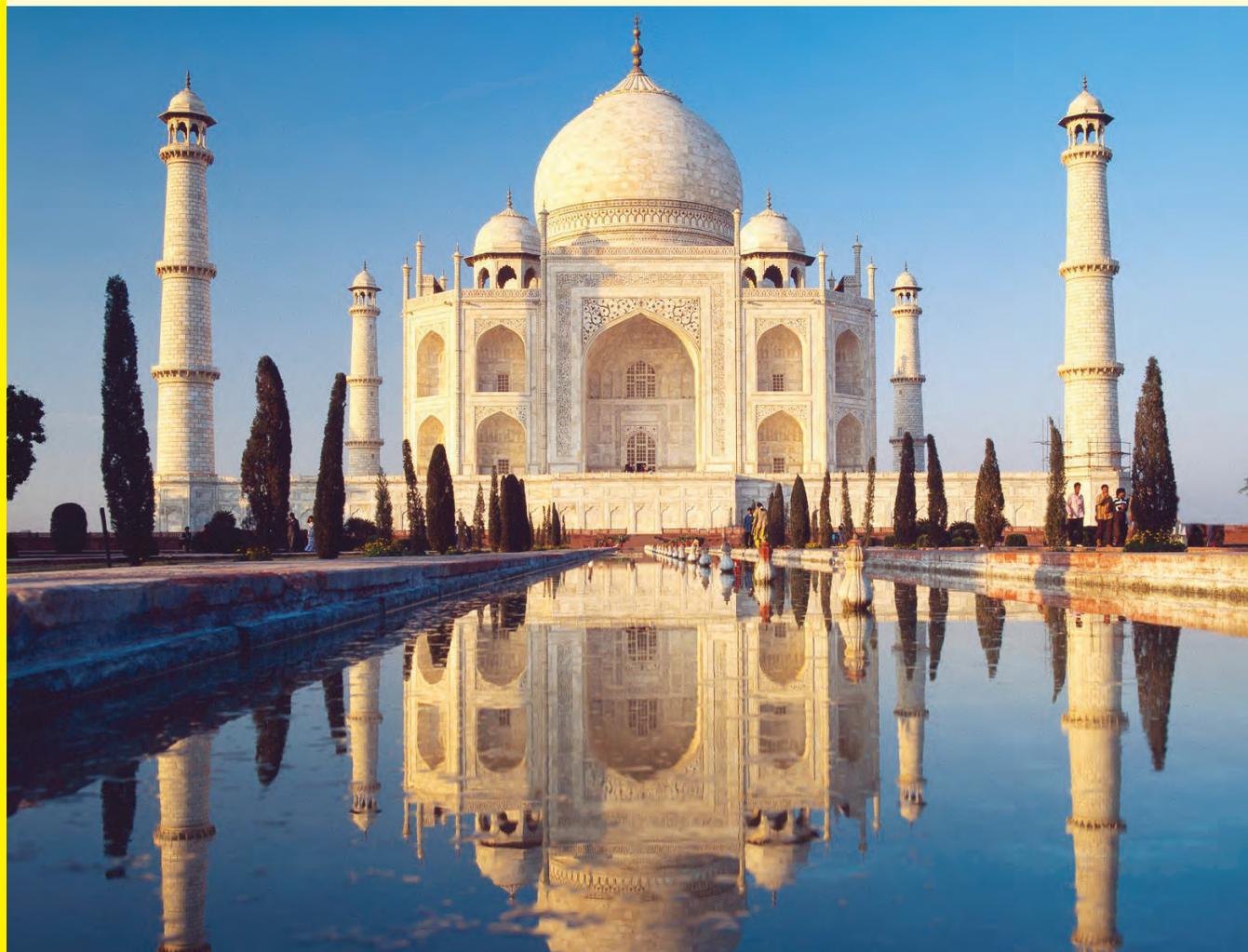
KIDS MEAL

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.*



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