

ENTREES FROM TANDOOR

Tandoori Mixed Platter (For 2)	28.90
Tandoori chicken, chicken tikka, sheekh kebab, fish tikka and tandoori tail prawns (2 pieces each)	
Chicken Tikka (4 pieces)	11.90
Chicken fillet with sun-dried garam masala & herbed yogurt	
Sheekh Kebab	12.90
Tandoor grilled, finger rolled mince lamb with coriander and cumin (4 pieces)	
Tandoori Chicken (Half)	11.90
Marinated chicken on the bone, roasted in the tandoor	
Prawn Shaslick (4 pcs)	20.90
4pcs of Prawns marinated with yogurt and pepper grilled in clay oven with capsicum, onion and tomatoes	
Coriander Chicken Tikka	15.90
Marinated in mint, coriander, green chillies, yogurt & baked in the clay oven	
Paneer Tikka	14.90
Cottage Cheese (Panner), tomatoes, capsicum & onions on skewers, marinated with yogurt & spices, baked in the tandoor	
Fish Tikka	18.90
Tender pieces marinated in yogurt, masala & baked in tandoor	

ENTREES

Pakora Bhaji	6.90
Vegetable patties deep fried (4 pieces)	
Vegetable Samosas	7.90
Crusty Pastries filled with vegetables served with mint chutney and sweet sauce (2 pieces)	
Mushroom Pakora	8.90
Mushrooms coated with chickpea flour with spices & deep fried. Tender and Juicy.	
Raj chicken Pakora	10.90
Chicken with onion, coriander & chilli, deep fried with lentil flour	
Onion Ring Bhajia	6.90
Onion rings marinated with cumin, chilli and coated with chickpea batter	

VEGETARIAN MAINS

Alu Baigan (Chef's Special)	14.90
Eggplants and Potatoes cooked with chefs' special recipe	
Paneer Tikka Masala (Chef's Special)	15.90
Tandoor baked cottage cheese tossed in pan with spices & herbs	

Paneer Manchurian (Spicy and Hot)	14.90
Chef's Special	
Cottage cheese tossed with dried chilli cooked in hot & spicy sauce	
Mushroom Matar	12.90
Mushrooms and peas in onion, garlic and pepper sauce	
Saag Alu	12.90
Spinach puree with potatoes and spiced fenugreek leaves	
Kashmiri Malai Kofta	12.90
Cottage cheese & potatoes dumplings cooked in mild creamy sauce	
Baigan Peas Bharta	12.90
Roasted eggplant puree cooked with delicious spices & herbs	
Alu Beans Masala	12.90
French beans and potatoes tossed with spices	
Saag Paneer	12.90
Cottage cheese cooked in puree of spinach & fenugreek leaves	
Mattar Paneer	12.90
Cottage cheese and peas simmered in a creamy cashew & almond sauce	
Navratna Korma	12.90
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
Alu Matar	12.90
Potatoes and green peas cooked with mild spices	
Alu Gobhi	12.90
Seasoned potatoes and cauliflowers with turmeric, coriander, cumin and tomatoes	
Chana Masala	12.90
Chickpeas cooked in special tomato based sauce with spices	
Jaipur Daal	12.90
Lentils cooked slowly in a melting pot	

GOURMET CORNER

Goat Masala	21.90
Tender goat meat on the bone cooked with spiced herbs	
Tandoori Chicken Tikka Masala	19.90
Baked chicken tikka cooked with onions, tomatoes & capsicum in a special sauce	
Lamb Shank Korma	20.90
Two pieces of shanks cooked with vegetables in a creamy almond & cashew sauce	
Lamb Shanks Vindaloo	20.90
Two pieces of shanks cooked with vegetables in a spicy & tangy sauce	
Beef / Lamb Rendang (Hot and Spicy)	19.90
Tender pieces cooked in Malaysian spices	
Coconut Chicken	20.90
Sauteed chicken breasts in a spiced creamy sauce with coconut milk	
Raj Chicken Manchurian	18.90
Fillet breast cooked in spicy chilli sauce	

Coriander Chicken Tikka Masala	19.90
Marinated in mint, coriander, green chillies, yoghurt and baked in a tandoor and served with masala sauce	
Chilli Chicken	19.90
Sliced chicken tossed with capsicums, onions, chillies and finished with soya sauce and chilli paste	

FROM THE SEA

Taj Tandoori Fish	21.90
Barramundi fillet marinated with spices and yogurt, baked in clay oven	
Prawn Masala	26.90
Fresh SA King prawns in ginger, garlic, cardamon and curry leaf sauce	
Prawn Jalfrezi	27.90
Fresh SA King prawns cooked with capsicum, tomatoes and onions in special spices	
Fish Masala	21.90
Tender pieces of Barramundi in a ginger, garlic, mustard seeds and curry leaves masala	
Fish Madras	21.90
Tendered barramundi cooked with southern coconut spices	

MAINS

Butter Chicken (Simply divine)	14.90
Smoked marinated chicken fillet cooked in our homemade creamy tomato puree with ginger & capsicum & mildly spiced	
Chicken Masala	14.90
Tender chunks in a ginger garlic cardamon masala	
Lamb Rogan Josh	14.90
Tender Lamb in a rich gravy with herbed oil and chilly	
Beef/Lamb or Chicken Vindaloo (Spicy)	14.90
Hot and tangy dish cooked with a special vindaloo sauce	
Beef/Lamb or Chicken korma	14.90
tender pieces cooked in a creamy almond & cashew spiced sauce	
Beef/lamb or Chicken Madras	14.90
tender pieces cooked in Southern coconut spices	
Lamb or Chicken Spinach	14.90
Tender Pieces cooked in a spiced puree of Spinach	
Chicken Jalfrezy (Chef's special)	18.90
Tender chicken pieces toasted in a pan with onion tomatoes & capsicums	
Lamb Mysore (Chef's Special) Spicy	19.90
Tender pieces of lamb cooked in coriander and dry chilly	
Bhuna Gosht (Chef's Special)	19.90
Medium Spiced lamb dish cooked with coriander tomatoes, capsicum and onions	

THE NAAN TALKS

Plain Naan	2.50
Garlic Naan	3.00
Butter Naan	3.00
Coconut Naan Kashmiri	4.00
Cheese & Garlic Naan	4.50
Chilli Cheese Naan	4.50
Cheese Naan	4.00
Potato Naan	4.00
Keema Naan	4.50
Tandoori Roti (Wholemeal Bread)	3.50
Paratha	4.00
Bathura (Fried Bread)	3.50

RICE

Rice	Small	Large
Steam Rice	2.50	4.00
Saffron Rice	3.00	5.00
Peas Pilau	3.50	6.00
Kashmiri Pilau	4.00	7.00

SIDES

Fresh Mixed Salad	6.90
Kuchumber Salad (Spicy)	6.90
Cucumber Raita	4.50
Sweet Mango Chutney	3.00
Mixed Pickles	3.00
Pappadams	3.00

DESSERTS

Gulab Jamun	6.90
Milk dumplings in cardamon sugar syrup	

SOFT DRINKS

Coke, Coke Zero, Lemonade, Solo - 1.25ltr	6.00
Mango Lassi	6.00

Just F'me \$24 You'n'me \$42

*1 Main	*2 Mains
*1 Vegetable dish	*1 Vegetable dish
1 Small Rice	1 Large Rice
1 Plain Naan	2 Plain Naan
1 Pappadam	1 Pappadam
1 Raita	1 Raita

Four 'N' More \$80.00

1 Serve of Vegetable Pakoras
1 Whole Tandoori Chicken
*2 Mains, *2 Vegetable Dishes
2 Large Rice, 4 Plain Naan
1 Raita, 1 Pappadam
1.25 L Soft Drink

*Mains and Veggie dishes excluding any
Chef's Specials, Seafood and
Gourmet Corner Dishes

Vegan Deals

VEGAN DEAL FOR ONE	\$20.00
1 CURRY, 1 SMALL STEAM RICE, 1 ROTI, PAPPADUM	
VEGAN DEAL FOR TWO	\$32.00
2 CURRIES, 1 LARGE STEAM RICE, 2 ROTIS, PAPPADUM	

Vegan dishes excluding any Chef's Specials

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