

 tajmahalcrawley  
 TajMahalCrawley  
 www.tajmahalcrawley.co.uk  
 info@tajmahalcrawley.co.uk  
 01293 529 755 / 526 197

We have served over 2 million guests since opening and we aim to serve more.  
We at the Taj Mahal are proud of this and also proud winners of various prestigious awards.  
We aim to highlight the best seasonal and local produce when using our traditional tandoor,  
tawa, sigri and dum cooking techniques.

### *Food Allergies*

Management advises that food prepared here may contain, or have come into contact with  
peanuts, tree nuts, soyabeans, milk, eggs, wheat, shellfish or fish. If you have any allergies  
or intolerance to any foods, please advise our staff upon placing order.

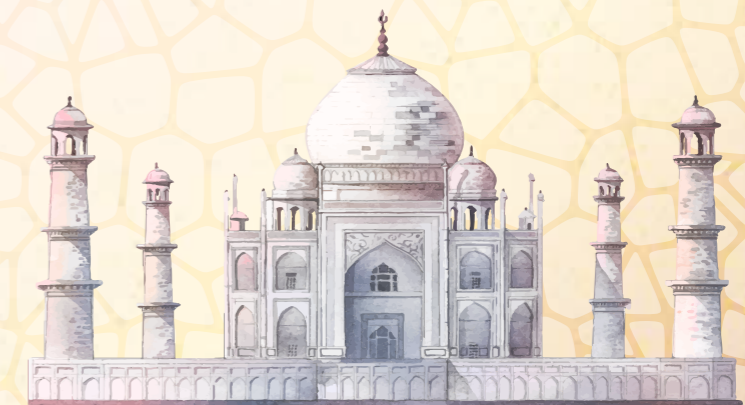
(N) Nuts, (G) Gluten, (D) Dairy, (SU) Sulphur Dioxide,  
(E) Egg, (C) Crustaceans, (F) Fish, (M) Mustard, (S) Soya

All prices shown are inclusive of VAT.  
Service charge is not included, but a discretionary  
10% will be added onto your final bill

ESTABLISHED 1969

# TAJ MAHAL

AUTHENTIC INDIAN CUISINE



Order online:  
<https://tajmahalcrawley.co.uk>

## TASTING THALI

LUNCH £14.95 DINNER £19.95

*Dine Like a Royal at Taj Mahal*

*A Thali is a traditional, regal style of a dining by enjoying an assortment of small but intricate dishes.*

*Perfectly composed for one person and served on an ornate copper platter*

*Dishes served in a Thali vary from region to region in India and are usually served in small bowls, called "Katories" these "Katories" are placed along the edge of the actual Thali.*

**ENJOY A LITTLE OF EVERYTHING!**

*Sunday to Thursday, 12:00 hrs to 14:00 hrs and 17:00 hrs to 18.30 hrs*

### NON-VEGETARIAN THALI

*Starter: Lamb Samosa and Chicken Tikka*

*Mains: Chicken Tikka Masala and Lamb Rogan Josh*

*Side: Bombay Aloo and Dal Tadka*

*Desserts: Gulab Jamun*

*Our Thali are served with Pilau Rice, Butter or Garlic Naan, Mix Veg Raita, Green Salad & Roasted Poppadom.*

*Vegetable Thali is available (please speak to a member of the staff)*

*Please speak to a member of the team if you have any allergies, we may need to be aware of.*



Dine in only

**TAJ MAHAL**  
AUTHENTIC INDIAN CUISINE

## TASTING MENU

*Sunday to Thursday, 12:00 hrs to 14:00 hrs and 17:00 hrs to 18.30 hrs*

*Two Courses £14.95, Three Courses £17.95*

(SAMPLE MENU, CHOOSE ANY ONE)

### STARTERS

CHICKEN TIKKA

*Or*

CHICKEN 65

*Or*

SHEEK KEBAB

*Or*

PANEER TIKKA

*Or*

CAULIFLOWER 65

### MAINS

MALABAR FISH CURRY

*Or*

CHICKEN MAKHANI

*Or*

GARLIC CHILLI CHICKEN

*Or*

LAMB ROGAN JOSH

*Or*

PANEER MAKHANI

*Mains are accompanied with Naan, Rice and Dal Tadka.*

### DESSERTS

*Gulab Jamun or Ice Cream*

*Please speak to a member of the team if you have any allergies we should be aware of.*



Dine in only

## RICE

88	PLAIN RICE (Boiled basmati rice)	£3.75
89	PULAO RICE (D)	£4.75
90	MUSHROOM OR GREEN PEAS PULAO (D)	£4.95
91	ONION FRIED PULAO	£4.95
92	COCONUT (M) OR GARLIC RICE	£4.95
93	KEEMA RICE (D) (M)	£6.95

## BREADS

94	TANDOORI RUTI (G)	£3.50
95	CHAPPATI (G)	£3.95
96	PLAIN NAAN (D) (E) Soft, fluffy Indian flatbread, perfect with curries or dips	£3.95
97	PESHAWARI NAAN (D) (E) Sweet naan stuffed with coconut and raisins; rich and flavourful	£4.95
98	CHILLI NAAN (D) (E) Spicy naan infused with fresh chillies for a fiery kick	£4.50
99	GARLIC NAAN (D) (E) Fluffy naan flavoured with roasted garlic for a savory taste	£4.95
100	CHEESE NAAN (D) (E) Soft naan stuffed with melted cheese for a creamy delight	£4.95
101	KEEMA NAAN (D) (E) Soft naan stuffed with minced lamb	£6.95
102	STUFFED PARATHA (D) (M) Golden-brown flatbread paratha stuffed with spiced and vegetables	£4.95
103	BREAD BASKET (D) (E) Choice of 3 Naans	£11.95

## ACCOMPANIMENTS

104	GREEN MIXED SALAD	£5.95
<i>A fresh mix of greens, tomatoes, onion rings and cucumber, topped with a zesty lemon mustard vinaigrette.</i>		
105	RAITA (D)	£3.00
<i>Cool yoghurt dip with herbs and spices; perfect with meals.</i>		
106	MASALA CHIPS	£5.95
<i>A flavourful side dish, these crispy chips are tossed with a blend of ketchup, turmeric, curry powder salt, garam masala, coriander powder, lemon juice and chilli powder.</i>		
107	CHIPS	£4.50

## KIDS MEALS

108	MALAI TIKKA (D) (G)	£11.95
<i>Served with pilau rice or chips and salad.</i>		
109	FISH AND CHIPS (F) (G) (E) (SU) Served with salad	£11.95
110	PANEER TIKKA (D) (M)	£11.95
<i>Served with rice or chips and salad.</i>		
111	CHICKEN NUGGETS (G) (E) (SU)	£11.95
<i>Served with chips and salad.</i>		
112	CHICKEN TIKKA MASALA (N) (D) (M)	£11.95
<i>Served with pilau rice.</i>		
113	CHICKEN/LAMB KORMA (N) (D)	£11.95
<i>Served with pilau rice.</i>		

## BIRYANIS

- 68 **TAJ SPECIAL MIX BIRYANI (C) (D)** Aromatic long-grain rice layered over tender pieces of chicken, lamb and prawns, all marinated in a blend of rich spices, saffron and finished with caramelised onions. **£16.95**
- 69 **CHICKEN BIRYANI (D)** Aromatic long-grain rice layered over tender pieces of chicken all marinated in a blend of rich spices, saffron and finished with caramelised onions. **£14.95**
- 70 **LAMB BIRYANI (D)** Aromatic long-grain rice layered over tender pieces of lamb all marinated in a blend of rich spices, saffron and finished with caramelised onions. **£15.95**
- 71 **TIGER PRAWN BIRYANI (C) (D)** Aromatic long-grain rice layered over tender pieces of tiger prawn, all marinated in a blend of rich spices and saffron and finished with caramelised onions. **£15.95**
- 72 **VEGETABLES BIRYANI (D)** ..... **£12.95**  
A fragrant and flavourful rice dish made with a mix of colorful vegetables, aromatic spices, basmati rice, cooked to perfection.

## VEGETABLES SIDE DISHES

Side dishes are only available with main orders with an additional £3.00.

- 73 **PUNJABI PANEER BUTTER MASALA (D) (SU)** ..... **£9.95**  
Paneer swimming in a pool of butterfly bliss – melt in your mouth paneer nestled in a velvety blend gravy made with tomatoes, butter and aromatic Indian spices.
- 74 **PANEER KARAHI (D)** ..... **£9.95**  
A flavourful dish featuring paneer cubes cooked with bell peppers, onions and tomatoes in a spiced, tangy gravy.
- 75 **SAAG PANEER (D) (M)** Creamy and flavourful dish combining fresh spinach and soft paneer cubes, ..... **£9.95**  
cooked with aromatic spices for a classic Indian delight.
- 76 **MATER PANEER (D)** ..... **£9.95**  
A popular North Indian dish made with soft paneer cubes and tender green peas simmered in a spiced tomato-based gravy.
- 77 **MIX VEGETABLES BHUNA (V)** ..... **£7.95**  
A flavourful dish of fresh vegetables sauteed in a rich blend of spices, creating a wholesome and aromatic meal.
- 78 **VEGETABLE JALFREZI (V)** ..... **£7.95**  
Spicy stir-fry dish made with mixed vegetables, sautéed in a tangy tomato-based sauce, flavoured with aromatic spices.
- 79 **BOMBAY ALOO (V)** ..... **£7.95**  
Made with tender potatoes cooked in a spiced tomato-based gravy, featuring a blend of aromatic herbs and tangy spices.
- 80 **ALOO GOBI (V)** ..... **£7.95**  
A classic Indian dish made with potatoes and cauliflower, cooked with aromatic spices for a flavourful and comforting meal.
- 81 **ALOO BRINJAL PATIALA (V)** ..... **£7.95**  
A flavourful dish featuring potatoes and egg plants cooked in a rich, spiced gravy with a touch of Punjabi flair.
- 82 **SAAG ALOO (V)** ..... **£7.95**  
Dish made with tender potatoes cooked in a flavourful spinach gravy, seasoned with aromatic spices.
- 83 **BHINDI DOPIAZA (V)** ..... **£7.95**  
A delicious dish made with tender okra and onions, cooked in a spiced, flavourful gravy.
- 84 **BRINJAL BHAJI (V)** ..... **£7.95**  
A flavourful Indian dish made with tender egg plant pieces cooked in a spiced tomato and onion masala.
- 85 **MUSHROOM HARA PIAZ (V)** ..... **£7.95**  
A delicious dish made with tender mushrooms cooked with fresh green onions and a blend of aromatic spices.
- 86 **TARKA DAL (V)** ..... **£7.95**  
A hearty lentil dish cooked with spices and finished with a sizzling tempering of garlic, cumin and mustard seeds.
- 87 **DHAL MAKHANI (D)** A rich and creamy lentil dish made with black lentils and kidney beans ..... **£8.95**  
simmered in a spiced tomato gravy and finished with butter and cream.

## SHURAAAT (PRE-STARTERS)

- 1 **PLAIN OR SPICY POPPADOM (G)** ..... **£1.25**
- 2 **PICKLE TRAY (G) (D) (M) (SU)** ..... **£3.95**  
Assortment of mint, yogurt, mango chutney, tomato chutney, chopped onion
- 3 **LIME PICKLE (M) (SU)** ..... **£1.25**

## VEGETARIAN STARTERS

- 4 **VEGETABLE SAMOSA (SU) (G)** ..... **£6.95**  
Crispy triangular pastries stuffed with a blend of spiced mixed vegetables.
- 5 **ONION BHAJI (E)** ..... **£6.95**  
Crispy fritters made with onions and seasonal vegetables, coated in gram flour and seasoned with cumin.
- 6 **TANDOORI BROCCOLI (D)** ..... **£7.50**  
Broccoli marinated in a spiced yoghurt and cream cheese mix, then grilled to perfection in a clay oven.
- 7 **CAULIFLOWER 65 (G) (E) (S) (SU)** ..... **£7.95**  
Diced fresh crispy cauliflower florence tossed with curry leaves and mustard seeds with yogurt base chilli sauce.
- 8 **ALOO TIKKI CHANNA CHAAT (D) (M) (N) (SU)** ..... **£7.50**  
A classic Indian-style chaat with fried potato cakes, curried chickpeas, three types of chutney and a hint of sweet yoghurt.
- 9 **VEGETABLE SAMOSA CHAAT (D) (N) (SU)** ..... **£7.95**  
Punjabi-style samosa, spicy Samosa Chaat served with curried chickpeas yoghurt, fresh coriander-mint chutney and tangy tamarind sauce.
- 10 **CHILLI PANEER (S) (G) (D) (SU)** Cubes of fresh paneer stir-fried with green chillies and spicy chilli sauce ..... **£8.50**
- 11 **PANEER TIKKA (D) (M)** Homemade cheese marinated and grilled in a tandoor ..... **£8.50**

## NON-VEGETARIAN STARTERS

- 12 **AJWANI SALMON (D) (F) (M)** Salmon chunks chargrilled with ajwain (carom seeds) ..... **£12.50**
- 13 **PRAWN PURI (C) (G)** ..... **£8.95**  
Prawns sir-fried in Goan spices with fresh coriander, garlic, chilli & lemon juice, served on deep fried thin flat bread
- 14 **TANDOORI ACHARI KING PRAWN (D) (C) (M) (SU)** ..... **£12.50**  
Enjoy these exquisitely marinated king prawns, grilled with the chef's special spices on skewers and cooked in a clay oven, delivering a delightful burst of pickled flavours.
- 15 **CHICKEN LOLLIPOP (G) (S) (M)** This beloved Indo-Chinese appetiser ..... **£8.95**  
features a frenched chicken drumette that is marinated and then battered and fried to a perfect crisp.
- 16 **MYSORE CHILLI CHICKEN (S) (G) (E) (M) (SU)** This renowned chicken dish ..... **£8.95**  
from the mysore region of karnataka showcases the authentic flavours of green chillies and coriander, making it a favourite among all.
- 17 **CHICKEN CHOPS (S) (G) (M)** The chicken chop is succulent and packed with ..... **£8.95**  
flavour, featuring marinated chicken thigh pieces infused with garlic, ginger, yoghurt and Indian spices, all cooked in a clay oven.
- 18 **CHICKEN TIKKA (D) (M)** Tender chicken cubes marinated in greek yoghurt and roasted in a clay oven ..... **£8.95**
- 19 **PUDINA CHICKEN TIKKA (D) (M)** Tender morsels of chicken, marinated with fresh mint and coriander. ... **£8.95**
- 20 **MALAI TIKKA (G) (D)** ..... **£8.95**  
This dish features grilled chicken supreme marinated with ginger, garlic, cream cheese, coriander and cardamom.
- 21 **TAJ TRIO CHICKEN (G) (D) (M)** Combination of Murgh Tikka, Murgh Malai Tikka, Pudina Chicken Tikka ..... **£8.95**
- 22 **CHICKEN 65 (G) (S) (M)** A specialty from Hyderabad, this dish features tender diced ..... **£8.95**  
chicken breast deep-fried and sautéed with curry leaves, onions, chilli and paprika.
- 23 **TANDOORI LAMB CHOPS (D) (M)** ..... **£12.50**  
Enjoy tandoor-roasted, french-trimmed lamb cutlets marinated in a Rajasthani spice blend, served with a refreshing mint sauce.
- 24 **SEEKH KEBAB (M)** Minced lamb mixed with chillies and fragrant spices, skewered and grilled in a clay oven **£10.95**
- 25 **LAMB SAMOSA (SU) (G)** Tasty pastry triangles stuffed with delectable spiced lamb mince ..... **£8.95**
- 26 **MIX STARTER (C) (G) (D) (M) (SU) (N)** Tandoori king prawn, chicken tikka, onion bhaji, ..... **£12.95**  
chicken pudina tikka, veg-samosa

## TANDOORI GRILL DISHES

*Served with salad, rice and dressing of mint sauce*

- 27 **TAJ MIXED GRILL (C) (D) (M) (G)** *A delightful assortment of chicken tikka, malai tikka, tandoori king prawn, seekh kebab, paneer tikka, lamb chops, tandoori broccoli and red onion.* £23.95
- 28 **MALAI TIKKA (G) (D)** *This dish features grilled chicken supreme marinated with ginger, garlic, cream cheese, coriander and cardamom.* £17.95
- 29 **CHICKEN TIKKA (D) (M)** *Tender chicken breast marinated in greek yoghurt with special herbs, roasted in the tandoor.* £17.95
- 30 **CHICKEN SHASHLIK (D) (M)** *Diced chicken marinated in tandoor spices, grilled on a skewer with hearty onions and bell peppers.* £18.95
- 31 **AJWANI SALMON TIKKA (D) (M)** *Salmon chunks infused with ajwain flavour, chargrilled in the tandoor.* £23.95
- 32 **TANDOORI LAMB CHOPS (D) (M)** *Served with roasted baby potatoes.* £25.95
- 33 **GRILLED VEGETABLES (M)** *A medley of baby potatoes, mushrooms, broccoli, capsicum, courgette, eggplant, red onion and baby corn.* £15.95
- 34 **SAUCE** *Masala sauce, madras sauce, bhunna sauce* £4.95

## TAJ SPECIAL MAINS

- 35 **GOAN FISH CURRY (F) (M)** *A flavourful fish curry prepared with onions, curry leaves, whole spices and spice powders cooked in coconut oil and finished with coconut cream.* £14.95
- 36 **PRAWN MOILEE (C) (M)** *A light, aromatic and delicious south Indian-style curry featuring succulent prawns, flavoured with mustard curry leaves and creamy coconut milk.* £15.95
- 37 **HARIYALI CHICKEN (D) (M)** *Also known as green chicken, this Indian dish features chicken simmered in a blend of fresh coriander, mint, spinach and aromatic herbs and spices.* £14.95
- 38 **MAKHNI CHICKEN (D) (N)** *A favourite of the Mughal empire, pieces of chicken marinated in yougurt, coconut cream cooked with plenty of butter and freshly ground garam masala with a touch of cream.* £14.95
- 39 **CHICKEN TIKKA MASALA (D) (N) (M)** *Chunks of tender chicken tikka cooked in a flavourful spiced tomato sauce. A rich and creamy curry that perfectly blends marinated, grilled chicken with aromatic spices.* £14.95
- 40 **GARLIC CHILLI CHICKEN (D) (G) (SU) (M)** *Diced chicken tikka in a hot delicious curry, tempered with garlic, herbs and fresh green chilli.* £14.95
- 41 **CHICKEN JALFREZI** *Diced chicken tossed with bell peppers and onions in a spicy masala* £14.95
- 42 **LAAL MASS CURRY** *A renowned Rajasthani dish, laal maas is a fiery meat curry made with a blend of Kashmiri red chillies for a bold, spicy flavour.* £15.95
- 43 **RARA GOSHT (D)** *This flavourful curry is made with tender lamb, lamb mince and green peas, cooked in a rich blend of spices such as javitri, cardamom, bay leaf, and dried red chillies.* £15.95
- 44 **LAMB PEPPER FRY (M) (D)** *Experience the keralan lamb pepper fry, featuring a robust, spicy sauce crafted from dried chillies, curry leaves, cloves and an abundance of black pepper, along with the chef's special herbs.* £15.95
- 45 **LAMB SHANK ROGAN JOSH (D)** *Savor the exquisite Kashmiri Rogan Josh, featuring succulent Lamb Shank, ginger and yoghurt accompanied by onion.* £19.95
- 46 **KASHMIRI LAMB ROGAN (D)** *Tender pieces of lamb braised in a rich gravy infused with garlic, ginger, aromatic spices, yoghurt, cloves bay leaves and Kashmiri red chilli.* £15.95

## MAINS-CLASSIC

*Balti Dishes - Our home-made spicy and tangy balti sauce with tamarind, coriander and bell peppers*

- 47 **CHICKEN BALTI (M) (SU)** £14.95
- 48 **LAMB BALTI (M) (SU)** £15.95
- 49 **TIGER PRAWNS BALTI (C) (M) (SU)** £15.95
- 50 **LAMB JALFREZI** £15.95
- 51 **TIGER PRAWNS JALFREZI (C)** £15.95
- 52 **KARAHI CHICKEN** *A Punjabi specialty featuring diced chicken sautéed in an iron wok with onions and peppers in a medium to hot masala.* £14.95
- 53 **KARAHI LAMB (SU)** *A Punjabi specialty of diced lamb sautéed in an Iron wok with onions and peppers in a medium to hot masala.* £15.95
- 54 **CHICKEN MADRAS (SU)** *Diced chicken breast simmered in a traditional hot onion sauce, finished with garam masala.* £14.95
- 55 **LAMB MADRAS (SU)** *Diced lamb simmered in a traditional hot onion sauce, finished with garam masala.* £15.95
- 56 **CHICKEN VINDALOO (SU)** *Diced chicken breast prepared in a traditional hot onion sauce, finished with garam masala.* £14.95
- 57 **LAMB VINDALOO** *Diced lamb prepared in a traditional hot onion sauce, finished with garam masala.* £15.95
- 58 **CHICKEN BHUNA** *Tender pieces of chicken simmered in a medium-spiced onion sauce with fresh coriander.* £14.95
- 59 **LAMB BHUNA** *Tender pieces of lamb simmered in a medium-spiced onion sauce with fresh coriander.* £15.95
- 60 **KEEMA MATAR** *Indian-style Keema Matar (ground lamb mince curry with peas) is an easy, one-pot recipe that's deeply flavourful without whole spices.* £15.95
- 61 **CHICKEN DHANSAK (SU)** *A spicy persian specialty cooked with lentils and fresh herbs, featuring a sweet and tangy sauce.* £14.95
- 62 **LAMB DHANSAK (SU)** *A spicy persian specialty prepared with lentils and fresh herbs, accompanied by a sweet and tangy sauce.* £15.95
- 63 **TIGER PRAWNS DHANSAK (C) (SU)** *Spicy persian speciality, cooked with lentils and fresh herbs with sweet and tangy sauce.* £15.95
- 64 **MUGHLAI CHICKEN KORMA (D) (N)** *Diced chicken simmered in a mild onion, yoghurt and cashew sauce.* £14.95
- 65 **MUGHLAI LAMB KORMA (D) (N)** *Diced lamb simmered in a mild onion, yoghurt and cashew sauce.* £15.95
- 66 **CHICKEN TIKKA PASSANDA (D) (N) (M)** *A mild onion-based curry, enriched with ground nuts and almonds.* £14.95
- 67 **LAMB PASSANDA (D) (N)** *A mild onion-based curry, enhanced with ground nuts and almonds.* £15.95