



# ROYAL TAJ

Namaste & Welcome to Royal Taj!

Situated in the heart of Paisley Royal Taj offers authentic, homestyle Indian cooking made passionately by a team with over 25 years of experience within the hospitality world.

Our Culinary team have developed an exemplary menu that combines Royal Taj's signature dishes – mouthwatering starters, a range of hearty mixed platters, authentic curries and side dishes to compliment them.

Always using the freshest ingredients & always made from scratch, the unforgettable flavours at Royal Taj will keep you coming back for more!

## Allergies, intolerances and dietary requirements

How spicy is my dish?

Slightly Hot 🌶️

Hot 🌶️🌶️

Very Hot 🌶️🌶️🌶️

(v) Vegetarian (g) Contains Gluten  
(n) Contains Nuts (d) Contains Dairy

Please inform your server of any allergy requirements. We handle nuts in our kitchen, so some traces may be found in your food but we take every precaution to avoid this.

### Poppadoms & Chutney (v)

Indian crackers with spiced onion & mango chutney

For Two 3.70 | For Three 4.50

## Sharing Starters

**Mixed Platter** for two 11.95 | for four 22.95

Combination of starters including Vegetable, Mushroom, Chicken, Haggis Pakora, Chicken Chaat, Chicken Tikka

**Tandoori Platter** for two 13.95 | for four 26.95

Combination of tandoori starters including lamb chops, seekh kebab, chicken garlic tikka & chicken chaat

## STARTERS

**Garlic Mushrooms NEW (v)** 4.95  
Sliced mushroom cooked with a mild strength sauce, blended together using fresh garlic, black pepper and cream

**Vegetable Pakora (v)** 4.50  
Mixed vegetable coated in a classic batter

**Vegetable Samosa (v)** 4.95  
Homemade crispy flaky pastry filled with mildly spicy potato and green peas

**Onion Bhaji (v)** 4.95  
Onions in a batter with fresh spices fried till golden

**Mushroom Pakora (v)** 4.95  
Lightly spiced mushroom coated in seasoned batter and deep-fried

**Honey Sesame Chicken** 6.50  
Tender Chicken marinated in pakora batter then finished in a wok with homemade honey sauce and sesame seeds

**Fish Pakora** 5.95  
Lightly spiced fish fillet in special gram flour batter

**Chicken Pakora** 5.50  
Chicken breast delicately treated with cumin seeds & garlic, battered with gram flour and deep-fried

**Haggis Pakora**  
The Scottish delicacy, lightly spiced & deep-fried

**Mixed Pakora** 5.50  
A mixture of chicken, mushroom & veg pakora

**Paneer Chilli (v)** 5.95  
Cubes of homemade cottage cheese, stir fried with onions, bell pepper, chilli & garlic tossed together in soy sauce

**Poori Selection** 5.50  
A fried whole-wheat bread, with a filling of your choice

**Chicken Poori**  
**Mushroom Poori (v)**  
**Chickpea Poori (v)**  
**Prawn Poori**



## TANDOORI SELECTION

	Starter	Main
<b>Chicken Tikka (d)</b> Soft succulent chicken breast cooked in a charcoal clay oven	5.95	12.95
<b>Chicken Tikka Shashlik (d)</b> Tandoori spiced chicken cooked in a charcoal clay oven. Sauteed with bell pepper & onions	6.50	13.95
<b>Chicken Garlic Tikka (d)</b> Succulent pieces of chicken marinated in mixed spices & extra garlic	6.50	13.95
<b>Tandoori Chicken (d)</b> Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala	5.95	12.95
<b>Lamb Tikka (d)</b> Tender lamb marinated with tandoori spices and barbecued in a flaming charcoal clay oven	6.50	13.95
<b>Lamb Chops</b> Spring lamb chops charred in its natural flavours, delicately spiced with herbs and spices	7.50	15.95
<b>Seekh Kebab (d)</b> Minced lamb with ginger, garlic, roasted cumin powder and coriander	5.95	12.95
<b>Tandoori King Prawns</b> Jumbo king prawns marinated in house spices, and barbecued in a flaming charcoal clay oven	7.50	15.95
<b>Tandoori Salmon</b> Chunks of Scottish Salmon marinated with ginger, garlic and house spices	7.50	15.95
<b>Royal Mixed Grill (d)</b> Mixture of lamb tikka, chicken tikka, seekh kebab & king prawn (no king prawn with starter)	7.50	15.95
<b>Paneer Tikka Shashlik (v) (d)</b> Barbequed Indian cottage cheese marinated with yoghurt & seasonings. Sauteed with bell pepper & onions	6.50	12.95
<b>Chicken Chaat (d)</b> Chicken drumsticks marinated in tandoori spices and barbecued in a charcoal clay oven	5.95	

## BEYOND INDIAN

### Momo (g)

Vegetarian (d) (5.95) (Chicken 6.50)  
Mince chicken or vegetable dumplings mingled in green herbs & spices, hand-folded in dough parcels and come straight from the steel steamers. Served with its homemade tomato and sesame chutney

### Chilli Momo (d) 🌶️

Vegetarian (d) (6.50) (Chicken 6.95)  
Chicken or vegetable momo sauteed with bell pepper, onion, hot & sweet chilli sauce

### Chilli Chicken 🌶️ 6.95

A sweet & spicy dish made with slices of chicken, bell peppers, onion, sweet chilli sauce and soy sauce

### Garlic Chilli King Prawns 7.95

Succulent tandoori king prawns sauteed with fresh garlic, sweet chilli sauce, bell pepper & onions

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## VEGETABLE DISHES

Side 6.50 & Main 8.50

### Daal Fry (v)

Yellow lentils tempered with cumin, ginger, onions & tomatoes

### Bombay Aloo (v)

Baby potatoes cooked with cumin and turmeric in a lightly spiced sauce

### Aloo Gobi (v)

Cubes of potatoes and cauliflower cooked with cumin, ginger and tumeric

### Chana Masala (v)

White chickpeas tempered with onions, tomatoes & spices

### Aloo Saag (v)

Potato & spinach cooked with herbs and condiments

### Saag Paneer (v) (d)

Spinach and homemade cottage cheese cooked with herbs and condiments

### Mixed Vegetable Curry (v)

Seasoned vegetables cooked with herbs & spices

### Vegetable Manchurian (v) **NEW**

Indo-Chinese dish made with crispy fried vegetable balls, peppers & onions tossed together in a spicy, sweet & tangy sauce

## MILD

### Traditional Korma (d)

A traditional mild classic! Cooked with coconut and fresh cream

### Kashmiri Korma (d)

Prepared with pineapple, fresh cream, coconut & fresh herbs

### Mirchi Korma (d) 🌶️

Creamy dish cooked with fresh green chillies and fresh herbs

### Garlic Sweet Chilli Korma (d)

Cooked with fresh garlic and chefs special sweet chilli sauce

### Chasni (d)

A sweet and sour dish

### Tikka Masala (d)

Prepared with chefs special masala sauce, this dish is finished off with a touch of fresh cream which leaves a smooth finish

### Butter Masala (d)

Buttery sauce with gentle spices, ground cashew & cream

### Makhani Masala (d)

Cooked with fresh cream, tomatoes & ground cashew

### Pasanda (d)

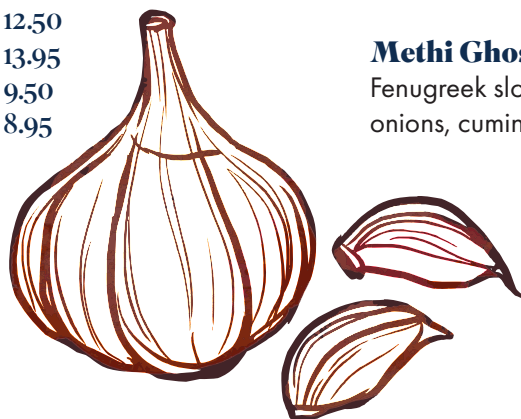
A very mild dish cooked with fresh cream and almonds with touch of spices

### Shahi (d)

Masala sauce with the base of garlic, infused with sweet chilli sauce, dash of cream and a touch of soy sauce

All our dishes can be prepared in:

<b>Chicken Breast</b>	9.95
<b>Chicken Tikka (d)</b>	10.50
<b>Tender Lamb</b>	11.50
<b>Lamb Tikka (d)</b>	12.50
<b>King Prawn</b>	13.95
<b>Paneer (v) (d)</b>	9.50
<b>Vegetable (v)</b>	8.95



## MEDIUM

### Traditional Curry

Most common traditional curry in subcontinent. Medium hot and give you fresh mouth watering taste

### Bhoona

A medium strength dish with onions, tomatoes & selected spices

### Dopiaza

A maximum quantity of chopped onions freshly treated with dozens of spices and herbs to produce a medium taste

### Dhansac

A medium dish cooked with yellow lentils, fresh coriander and spices

### Rogan Josh

Cooked with onions and coriander garnished with spicy layer of freshly cooked onions & tomatoes

### Achari 🌶️

Cooked with mixed pickle for tangy flavour

### Masaladar 🌶️

A sweet & sour dish with fresh herbs & spices, bell pepper in our special masala sauce

### Karahi 🌶️

Cooked with chopped tomatoes, bell pepper, onions and herbs in a semi-dry sauce

### Saagwala

Spinach slow cooked with garlic, cumin & spices

### Jaipuri

Cooked with green peppers, mushroom, onions, ginger & garlic in a richly spiced sauce

### Namaste Kathmandu **NEW**

Freshly prepared exotic dish cooked with green peppers, onions, fresh ginger, garlic & herbs, with a touch of brandy

### Methi Ghost **NEW**

Fenugreek slow cooked with ginger, garlic, onions, cumin & garam masala



## HOT

### South Indian Garlic Chilli 🌶️🌶️

A spicy curry for those who like it hot with plenty of chillies, garlic and a hint of coriander

### Spicy Jalfrezi 🌶️🌶️

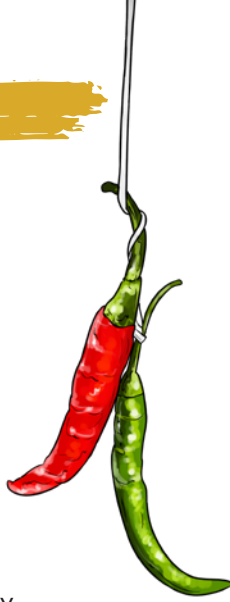
A flavourful curry made with bell peppers in onion based sauce

### Balti 🌶️🌶️

Cooked with freshly chopped green chillies, coriander and herbs and spices. Hot but very tasty

### Madras 🌶️🌶️🌶️

A southern Indian dish with hot and spicy taste highly flavoured with ginger, garlic & lemon juice which lends a fiery taste to its richness



### Tandoori Taj Special Curry 13.95

A trio of chicken tikka, lamb tikka and king prawns cooked in a medium sauce

## BIRYANIS

Basmati rice prepared with a unique blend of herbs, rose water and served with our own traditional curry sauce

<b>Chicken Tikka Biryani</b> (d)	10.95
<b>Lamb Biryani</b>	11.95
<b>King Prawn Biryani</b>	13.95
<b>Vegetable Biryani</b> (v)	9.95
<b>Royal Special Biryani</b> (d)	12.95
Chicken tikka, lamb and prawn	

## RICE & BREAD

All our breads are baked inside a charcoal clay oven.

<b>Pilau Rice</b>	2.95
<b>Boiled Rice</b>	2.80
<b>Egg Fried Rice</b>	3.95
<b>Mushroom Rice</b>	3.95
<b>Onion Coriander Rice</b>	3.95
<b>Garlic Lemon Rice</b>	3.95
<b>Plain Nan</b> (v) (g) (d)	2.95
<b>Garlic Nan</b> (v) (g) (d)	3.50
<b>Garlic Coriander Nan</b> (v) (g) (d)	3.95
<b>Cheese Stuffed Nan</b> (v) (g) (d)	3.95
Classic naan bread stuffed with cheese	
<b>Peshwari Nan</b> (v) (g) (n) (d)	3.95
Naan sweetened with coconut, raisins, almonds & drizzled with syrup. (Only available at Royal Taj)	
<b>Keema Nan</b> (g) (d)	3.95
Stuffed with lamb mince	
<b>Laccha Paratha</b> (v) (g)	3.50
Crispy, layered whole wheat bread	
<b>Tandoori Chapati</b> (v) (g)	1.95
Indian flatbread cooked in a clay oven	

## SIDES

<b>Chips</b>	2.95
<b>Masala Chips</b>	3.50
Fries tossed with Royal Taj's secret powdered spice blend	
<b>Poppadom</b>	1.00
<b>Spiced Onion</b>	1.60
<b>Mango Chutney</b>	1.60
<b>Mixed Pickle</b>	1.60
<b>Cucumber Raita</b> (v)	2.50
<b>Side Salad</b>	2.50

## DESSERTS

<b>Gulab Jamun</b> (v) (g) (d) (n)	4.95
A traditional Indian dessert, melt-in-mouth, fried dumplings soaked in sugar syrup served warm with vanilla ice cream	
<b>Chocolate Fudge Cake</b> (v) (g) (d)	4.95
Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge. Served warm with vanilla ice cream	
<b>Coconut Ice Cream</b> (v) (g) (d)	4.95
Dairy coconut ice cream contained in a real coconut shell. A taste of the Caribbean	
<b>Ice Cream</b> (v) (g) (d)	3.50
Choice of Vanilla, Strawberry, Chocolate	