

Balti Dishes (All Medium)

All mains course dishes served with side order of pilau rice or boiled rice

All Balti dishes cooked with onions & peppers in homemade Balti sauce

Mixed Meat Balti (Lamb & Chicken Tikka)	£16.45
Chef Special Balti (Chicken Tikka, Lamb and Prawns)	£17.45
Chicken Tikka Balti	£13.95
Chicken Balti	£13.45
Lamb Balti	£14.95
King Prawn Balti	£17.45
Sea Food Balti (Monkfish & King Prawns)	£18.45

Kids Meals

Chicken Goujons & Chips	£6.95
Chicken Nuggets & Chips	£6.95
Sausage & Chips	£6.95

Biryani Dishes (All Medium)

A biryani is made with basmati rice cooked together with spices served with a vegetable sauce.

Chicken	£13.95	Vegetable	£12.45
Lamb	£14.95	Chef's Special	£16.45
Chicken Tikka	£13.95	Chicken, Lamb & Prawn	
King Prawn	£16.45		

Vegetable Dishes

All mains course dishes served with side order of pilau rice or boiled rice

Main Dish	£12.45	Side Dish	£8.95
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Paneer Makhni (Mild) GF The paneer is cooked in creamy and mild sauce is made from fresh tomatoes, cashewnuts and various spices, usually including the famous tandoori masala spice mix, and cream, sweet and sour.

Rogan Josh (Medium) GF Cooked in mixed Indian spices.

Saag Paneer (Medium) GF Spinach & cottage cheese cooked in mild spices

Karahi Paneer (Medium Hot) GF Cottage cheese cooked together with peppers, onions and tomatoes

Mix Vegetable Masala (Mild) GF Fresh vegetables cooked in light masala sauce

Mixed Vegetable Karahi (Medium Hot) GF Fresh mix vegetables cooked together in a light gravy.

Bombay Potatoes (Medium) GF VG Potatoes cooked in rich mild sauce

Saag Aloo (Medium) GF VG Spinach & potato cooked together in medium spices

Chana Saag (Medium) GF VG Chick peas & spinach cooked in Indian spices

Tarka Dall (Medium) GF VG Lentils cooked in light Indian spices

Chana Bhagee (Chic peas) - Medium GF VG

Mushroom Bhagee - Medium GF VG

Saag Bhagee - Medium GF VG

Aaloo Gobhi (Cauliflower & Potato) (Medium) GF VG Popular North India dish with mix spices.

Vegetable Makhni (Mild) GF Fresh mixed vegetables cooked in a rich, creamy tomato sauce with butter, aromatic spices and a touch of sweetness.

Kebabs

All kebabs served with salads, choose your dips; (House Sauce / Garlic Mayo / Sweet Chilli Sauce)

Doner Kebab	£10.95
Served with naan or chips, salad and choice of dip	
Chicken Tikka Kebab	£10.95
Served with naan, salad and choice of dip	
Mix Meat Doner & Chicken Tikka Kebab	£11.95
Served with naan or chips, salad and choice of dip	
Vegetable Kebab	£8.45
Served with naan, salad and choice of dip	
Extra sauce 50p	

Homemade Breads

Freshly baked breads from the tandoor (clay oven)

Plain Naan / Chapati	£3.50
Keema Naan	£3.95
Peshwari Naan	£3.95
With Coconut & Almond	
Garlic / Garlic Coriander	£3.95
Garlic Cheese / Cheese Naan	£3.95
Chilli Naan / Spicy Naan	£3.95

Selection of Rice

Boiled Rice	£2.95	Chicken Fried Rice	£5.50
Pilau Rice	£3.25	Mushroom Pilau	£4.25
Vegetable Pilau Rice	£4.50	Special Egg Fried Rice	£4.25
Keema Rice	£4.95		

Sides with Meal

Plain Poppadom with Onion & Mango Dip	£2.80
Two in a portion with dips	
Spiced Poppadom Served with Onion & Mango Dip	£2.95
Two in a portion with dips	
Plain Chips	£3.80
Masala Chips	£4.50

Dips £1.00

Onion Dip	Spicy
Mango	Mint

Sauces £5.95

Masala Sauce	Jalfarazi Sauce
Korma Sauce	Patia Sauce
Curry Sauce	Butter Chicken Sauce
Madras Sauce	

Drinks

330ml Cans	£1.60
Choice of Coke, Diet Coke, Sprit, Fanta	

Allergen Information

Some dishes may contain nuts. If you require information about the allergen content of any of our menu items, please speak to a member of our team.

Dishes marked with the following symbols indicate suitability for specific dietary requirements:

GF Gluten free V Vegetarian VG Vegan

We follow EU food information regulations and list all 14 major allergens identified for consumer safety.

Each dish is clearly marked with any relevant allergens. If you have specific dietary needs, many items on our menu can be adapted to suit — please speak with your server.

Guide to Food Allergens		
• Celery	• Fish	• Peanuts
• Cereals containing Gluten	• Lupin	• Mustard
• Crustaceans	• Milk	• Sesame Seeds
• Eggs	• Nuts	• Sulphate Dioxide
	• Molluscs	• Soya



TAKE AWAY MENU

ENJOY CONTEMPORARY & AUTHENTIC INDIAN FOOD AT THE TAAJ

Sunday: 1pm - 9.30pm (Last Orders)

Monday - Thursday: 4pm - 10pm

Friday & Saturday: 4pm - 10.30pm

DELIVERY SERVICE AVAILABLE ALL WEEK

£3.50 For the town delivery, then £1.50 after per mile

PHONE OR WHATSAPP FOR TABLE BOOKINGS

Gift Vouchers Available

Treat someone special to an unforgettable dining experience! Ask a member of our team for details.



44 Queen Street, Magherafelt, BT45 6AB

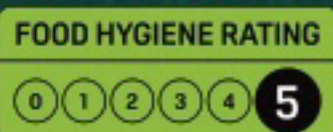
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FREE WIFI PRIVATE • PARTY FACILITIES
DISABILITY ACCESS • FAMILY FRIENDLY

All prices inclusive of 20% VAT



Sweet & Chilli Chicken	Reg £9.45 / Large £13.95
Spiced chicken tossed with sweet & chilli sauce, pepper & onions	
Homemade Chicken Goujons and Chips	£9.45
Chicken Spring Rolls	£5.95
Vegetable Spring Rolls	£5.50
Duck Rolls Spring Rolls	£6.95
All spring rolls served with chilli dip and salad	

Tandoori Grilled Mains Specialities

All main courses served with choice of sauce & pilau rice or boiled rice

Sauces: Curry, Masala, Balti, Madras, Vegetable

Monkfish Shashlik (Medium) GF	£21.95
Diced monkfish marinated in chef's special blend of spices cooked in tandoor served with onions, peppers,	
Tandoori Half Chicken Main (Medium) GF	£16.95
Tender half chicken marinated with special blend of herbs and spices and cooked in tandoor to give taste of barbecue.	
Chicken Tikka Main (Medium) GF	£16.95
Succulent Chicken Tikka pieces marinated overnight and cooked in tandoor.	
Chicken Tikka Shashlik (Medium) GF	£16.95
Succulent Chicken Tikka pieces cooked in tandoor served with onions & peppers	
Tandoori King Prawns (Medium) GF	£18.95
King prawns lightly marinated and soaked in spicy marinee and slowly cooked in tandoor.	
Tandoori Mix Meat Selection (Medium) GF	£19.95
Chicken Tikka, Chicken Afghani, Tandoori Chicken, Lamb Seekh kebabs cooked in tandoor.	
Reshmi Chicken Tikka Kebab (*must try)	£16.95
Chicken pieces marinated in home made spices, yogurt and lime juice. Grilled in Clay oven till crisp & golden brown.	

Seafood Specialities

All mains course dishes served with side order of pilau rice or boiled rice

Goan King Prawn Curry (Medium) GF	£17.95
Authentic dish of Goa which delivers layers of flavour, depth, tartness and hint of sweetness from onions and coconut.	
King Prawn Jalfrazi (Hot) GF 🌶🌶🌶	£17.95
King prawn cooked with onions, green peppers & fresh chilli in a hot spiced sauce.	
Monkfish Karahi Masala (Medium to Hot) GF	£18.45
Monkfish marinated in mild Indian spices cooked with fresh coriander, onion, tomatoes, peppers and root ginger sautéed with freshly ground Karahi Masala.	
Special Scafood Balti (Medium) GF	£19.45
King Prawn and monkfish cooked together with green peppers, onions and tomatoes, smothered in a rich sauce.	

Chef's Recommended Dishes

All mains course dishes served with side order of pilau rice or boiled rice

Chicken OR Lamb Pasanda (Mild) GF	£13.95 / £14.95
Chicken Tikka cooked in nutty based creamy pasanda sauce.	
TAAJ Special Korma (Medium) GF	£13.95 / £14.95
A modern day Korma cooked with Chicken or Lamb cooked with spices are blended with cream then laced with a choice of Baileys Cream,	
Tikka Gromi Prawn (Medium to Hot) GF	£14.95
King Prawns, chicken Tikka and lamb in tantalising flavours of a rich garlic sauce with a touch of coconut cream, warm spices & green chillies.	
Chicken Tikka Masala / Lamb Tikka Masala (Mild) GF	£13.95 / £14.95
Barbecued chicken tikka or lamb tikka smothered in a rich creamy sauce.	
Butter Chicken (Mild) GF	£14.95
Strips of marinated chicken cooked with fresh tomato paste, rich butter and cream, finish with fenugreek leaves.	
Jalfrazi (Hot or Mild) GF 🌶🌶🌶	£13.95 / Tender Lamb £14.95
Chicken tikka or Tender lamb cooked with peppers, onion & fresh chilli in a hot tangy sauce.	
Lahori Gosht (Medium to Hot) GF	£14.95
Chicken tikka or Tender lamb cooked with peppers, onion & fresh chilli in a hot tangy sauce.	
Nag Puri (Hot) GF	£14.95
Chicken Tikka & lamb cooked together with onions, pepper, green chilli coriander and herbs.	
Chicken or Lamb Jaipuri (Mild) GF	£13.95 / £14.95
Chicken Tikka or Tender lamb cooked with special Jaipur spices and then cooked slowly with peppers & onion.	
Himlayan Green Curry (Medium) GF	£14.95
Chicken Tikka and tender Lamb cooked in fresh coriander, garam masala and mixed green herbs in medium spiced sauce.	
Chicken or Lamb Tikka Chilli Masala (Hot) GF	£13.95 / £14.95
Cooked with fresh green chilli, onion, peppers in sweet and hot sauce.	
Chicken or Lamb Tikka Garlic Chilli Masala (Hot) GF	£13.95 / £14.95
Cooked in a strong garlic, ginger and green chilli based sauce with freshly peeled garlic lemon zest and strong spices.	
Chicken or Lamb Tikka Pardesi (Medium to Hot) GF	£13.95 / £14.95
Cooked with spinach, green peppers, mushrooms, tomato and special indian spices mixed with fresh green herb.	
Chiken Tikka Razzala (Medium to Hot) GF	£14.95
Marinated with Chef Special spices & yoghurt cooked in hot & sour sauce.	
Chicken Tikka Malai Methi (Mild) GF	£14.95
Succulent Chicken tikka Marinated overnight in yogurt, cheese, cashew nut, garlic and Black pepper paste and cooked in tandoor and then finished in rich aromatic medium spiced fenugreek sauce.	
Chicken or Lamb Punjabi Masala (Mild) GF	£13.95 / £14.95
Chicken Tikka cooked in a creamy sauce with onions, peppers, almond and coconut	
TAAJ House Special Curry (Medium to Hot) GF	£13.95 / £14.95
Tender Lamb or Chicken or lamb slow cooked with pureed onions,, fresh garlic & ginger create authentic aromatic flavour.	

TAAJ Special Chicken Makhni (Mild) GF	£13.95 / £14.95
Chicken marinated overnight in a yoghurt and spice mixture. The chicken is then cooked in creamy and mild sauce is made from fresh tomatoes, cashewnuts and various spices, usually including the famous tandoori masala spice mix.	

Amritsari Chicken GF	£13.95 / £14.95
Amritsari chicken masala is a authentic Punjabi dish, chicken is cooked in creamy Amritsari gravy and flavoured with fresh cream, cashew nuts, onion, tomatoes and cinnamon, cardamom giving a very smooth texture and authentic North Indian flavours.	

All Time Popular Dishes & TAAJ Tikke Dishes

All mains course dishes served with side order of pilau rice or boiled rice

All dishes available in;

Tender Lamb	£14.95	Tender Chicken	£13.50
Chicken Tikka	£13.95	Vegetarian	£12.45
King Prawn	£17.95		

Korma (Mild)
Cooked in cream & almond powder in a creamy sauce (very mild).
Rogan Josh (Medium)
Cooked in mixed Indian spices.
Karahi (Medium to Hot)
Specially cooked with green peppers, onions and tomatoes, smothered in a rich creamy sauce.
Saag (Medium)
Cooked with spinach & specially selected herbs and spices to give a rich healthy dish.
Bhuna (Medium)
Cooked with blend of spices, tomatoes, onions, fresh coriander.
Dopiaza (Medium)
Cooked with mixed Indian spices with fried cubed onions.
Dansak (Medium to Hot)
Cooked with lentils & pineapple in fairly hot and sweet & sour sauce.
Patia (Medium to Hot)
Cooked with onions with a dash of lemon juice in a sweet & sour thick sauce.
Madras (Hot) 🌶🌶🌶🌶
Cooked with mixed Indian spices hot.

Curry (Medium)
Authentic curry cooked in richly spiced sauce.
Vindaloo (VERY Hot) 🌶🌶🌶🌶🌶
Lamb or chicken or prawns cooked in a thick sauce with potatoes.



All main courses come with a side of pilau rice or boiled rice