Beef Curries

33. **BOMBAY BEEF** (advise medium or hot) *20.9*
Beef cooked with Indian herbs and a touch of cream.

34. **BEEF MAHARAJA** *20.9*
Cooked with creamy sauce with pineapple and dried fruits.

35. **KADAHI BEEF** *20.9*
Cooked with tomato, onion, capsicum and green chilli.

Seafood Curries

36. **PRAWN MALABAR** *22.9*
Coconut flavoured with capsicum, tomatoes, onion and peas.

37. **GOA PRAWN CURRY** *22.9*
Coconut flavoured curry with mustard seeds and special spices.

38. **PANJIM FISH CURRY** *22.9*
Bonelss pieces of fish simmered in spiced coconut milk.

39. **FISH AMRITSARI** *22.9*
Cooked in creamy sauce, dry nuts, Indian herbs

House Speciality

40. **BIRYANI HYDERABADI**
Lightly spiced basmatic rice dish
Lamb, Beef *20.9*
Chicken *19.9*
Vegetables *18.9*

41. **CHICKEN MAKHNI** *19.9*
Chicken dish prepared in orange and creamy sauce.

42. **Rice Basmati** *2.0*
With Saffron & Cummin Seeds

Drinks

43. **MANGO LASSI** 4.5
Yoghurt based cold drink with mango, plain.

44. **Cans**
Coke, Diet Coke, Solo, Lemonade. 3.5
Ginger Beer Bundaberg 4.5

Tandoori Flat Breads

45. **PLAIN NAAN** 3.5
Fine plain flour bread cooked in the Tandoor

46. **GARLIC NAAN** Bread cooked with garlic on top and garnished with coriander. 3.5

47. **NAN MAKHNI** 3.5
Bread with sesame seed and coriander on top.

48. **TANDOORI ROTI** Wholemeal bread. 3.5

Tandoori Stuffed Breads

49. **PESHWARI NAN** 6.5
Bread cooked with dry nuts and cream.

50. **KEEMA-NAN** 6.5
Stuffed with minced lamb and potatoes.

51. **VEGETABLE PARATHA** 6.5
Stuffed with potato, peas and herbs.

52. **CHICKEN PARATHA** Plain flour bread stuffed with roasted chicken, onion and coriander. 6.5

53. **CHEESE NAN WITH GARLIC** 6.9

54. **CHEESE NAN** Cottage cheese bread. 6.5

Side Dishes

55. **CUCUMBER YOGHURT** Cucumber yoghurt with green chilli & masala. 4.0

56. **TOMATO ONION** garnished with coriander 3.5

57. **MINT YOGHURT** prepared with special herbs. 3.0

58. **MANGO CHUTNEY** 3.0

59. **BANANA COCONUT** 4.0

60. **MIXED PICKLE** 3.0

61. **PAPADUM** (4 pieces) 4.5

62. **GREEN SALAD** Red Onion, cucumber, green chillies topped by chaat masala & lemon juice. 9.0

Home Made Desserts

63. **MANGO KULFI** 5.0
Cream and mango based ice cream.

64. **GULAB JAMUN** (2 pieces) Indian sweet dumpling. 5.0

March 2020

HOME DELIVERY MENU 2020

Prices are lower for pick-up

Est 1996

GUR TAJ

ABN 80 603 982 743

Indian Restaurant, Take Away & Catering

OPEN TUESDAY TO SUNDAY

Licensed and BYO (Wine only)

HOME DELIVERY $3
to local areas only for minimum orders $35
other areas delivery charge $5

To order or make a booking call

9971 2740

or text

0468 889 029

(wait for confirmation text)

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PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

WE ACCEPT CREDIT CARDS, DEBT & EFTPOS.
PRICES SUBJECT TO CHANGE ANYTIME

gurtajindianrestaurant.com.au

Rice only $2

Support local, by ordering direct

Snacks

Free Mint Sauce served with Snacks

1. **VEGETABLE SAMOSA** (2 pieces) *8.5*
   Stuffed with peas, potatoes, cumin seeds, deep fried.
2. **MEAT SAMOSA** (2 pieces) *8.9*
   Stuffed with minced lamb, peas, potatoes, spices, deep fried.
3. **ONION BHAJI** *8.5*
   Onion and lentil flour preparation with selected spices.
4. **MIXED VEGETABLE PAKORA** *8.5*
   Lightly fried cauliflower, onions, potato, coriander and crisp fried.
5. **TANDOORI LAMB CUTLETS**
   Lamb cutlets marinated overnight and cooked in Tandoor.
   3 pieces *16.9*
   4 pieces *22.5*
6. **CHICKEN TIKKA** (4 pieces) *13.9*
   Boneless spring chicken fillet marinated overnight and cooked in Tandoor.
7. **SEEKH KEBAB** (4 pieces) *12.9*
   Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.
8. **TANDOORI CHICKEN** (Half) *9.9*
   Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted.
9. **MIXED PLATTER** *13.9*
   Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab, Vegetable Samosa and Vegetable Pakora

Notes

- HOME DELIVERY $3.00 to local areas only. Minimum orders $35. Other areas $5 delivery charge.
- Great quality and service are our aim at all times. Your feedback will only help us improve our selves.
- All curries and tandoori entrées are gluten and MSG free.
- Chilli and spice levels vary from curry to curry, please feel free to ask for guidance.

Traditional Indian Curries

FREE BASMATI RICE WITH EACH MAIN COURSE

10. **KORMA**
    Rich and creamy sauce curry of Lamb, Beef, Chicken or Vegetables.
    Lamb, Beef *20.9*
    Chicken *19.9*
    Vegetables *17.9*
11. **SAAG (SPINACH)**
    Green leafy spinach blended with onions, tomatoes, cumin seed and spices.
    Lamb, Beef *20.9*
    Chicken *19.9*
    Potato *17.9*
    Cottage Cheese *18.9*
12. **VINDALOO**
    Hot and spicy curry with mustard seed, fried red chilli, traditional dish of Goa.
    Lamb, Beef *20.9*
    Chicken *19.9*
    Prawn *22.9*
13. **MASALA**
    Delicately roasted Indian spices and herbs together with onion & tomato sauce. Garnished with coriander leaves.
    Lamb, Beef *20.9*
    Chicken *19.9*
    Prawn *22.9*
14. **MADRAS**
    Spicy hot curry prepared with coconut cream Madras curry powder and hot spices.
    Lamb, Beef *20.9*
    Chicken *20.9*
    Vegetable *17.9*
    Prawn *22.9*

Vegetable Curries

15. **MIXED VEGETABLES** *17.9*
    A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes.
16. **POTATO AND EGGPLANT (Vegan)** *17.9*
    Potato and eggplant. Dry vegetable curry.
17. **PEAS AND COTTAGE CHEESE** *17.9*
    Green peas and homemade cheese curry preparation.
18. **MUSHROOM, POTATO AND PEA CURRY** *17.9*
    Mushroom, potato and green peas, one of the most popular dishes of North India.
19. **POTATO, PEAS AND TOMATO CURRY** *17.9*
    Potato, green peas and tomato curry prepared with onion and tomato sauce.
20. **MALAI KOFTA** *17.9*
    A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream
21. **PANEER MAKHANI** *17.9*
    Sauteed in butter and a homemade cheese curry preparation.
22. **PANEER TIKKA MASALA** *17.9*
    Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas.
23. **POTATO, PEAS AND COTTAGE CHEESE** *17.9*
    Potato, peas and home made cheese prepared with onion and tomato sauce.
24. **DAAL (LENTILS) (Vegan)** *17.9*
    Selected lentils in delicate masala.

Chicken Curries

25. **BUTTER CHICKEN** *19.9*
    Boneless spring chicken fillets cooked in Tandoor and then prespared in orange and creamy sauce.
26. **MANGO CHICKEN** *19.9*
    Boneless chicken in a rich mango sauce.
27. **CHICKEN TIKKA MASALA** *19.9*
    Chef's special preparation.
28. **CUMIN CHICKEN** *19.9*
    Cumin flavoured thick sauce chicken curry.
29. **CHICKEN DO PIAZA** *19.9*
    Chicken curry cooked with onions, tomatoes, capsicum and peas.

Lamb Curries

30. **ROGAN JOSH** *20.9*
    Our special lamb curry with rare herbs in a 'Provincal style'
31. **MEAT KOFTA** *20.9*
    Minced lamb blended with spices and oriential sauce.
32. **LAMB DO PIAZA** *20.9*
    Lamb curry cooked with onions, tomatoes, capsicum and peas.

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