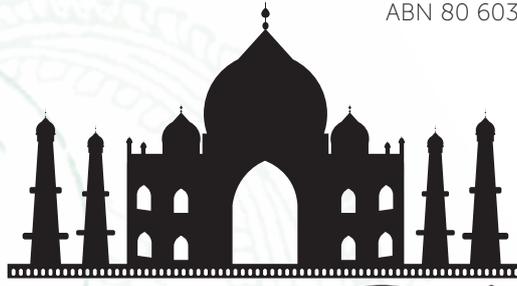


ABN 80 603 982 743



GUR TAJ

Great curry, tandoori and service since 1996

Indian Restaurant Take Away & Catering

1030 PITTWATER ROAD COLLAROY
PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

gurtajindianrestaurant.com.au

02 9971 2740

0468 889 029

book or order by text

*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.*

OPEN TUESDAY TO SUNDAY

Licensed and BYO (wine only)

Corkage \$3.5 per person

We Accept Credit Cards, Debt Cards & EFTPOS

Prices subject to change anytime

STARTERS

CUCUMBER YOGHURT with green chilli & masala.	4.0
TOMATO ONION ✓ garnished with coriander	4.0
MINT YOGHURT prepared with special herbs.	3.5
MANGO CHUTNEY ✓	3.5
BANANA COCONUT ✓	4.5
MIXED PICKLE ✓	3.5
PAPADUM (4 pieces) ✓	4.5
SIDE DISH PLATTER Any 4 of the above.	12.0
GREEN SALAD ✓ Red Onion, cucumber, green chillies topped by chaat masala & lemon juice.	9.5

ENTREES

all served with mint sauce and decorated with salad

VEGETABLE SAMOSA (2 pieces) ✓ Stuffed with peas, potatoes, cumin seeds, deep fried.	10.9
MEAT SAMOSA (2 pieces) ✓ Stuffed with minced lamb, peas, potatoes, spices, deep fried.	11.9
ONION BHAJI ✓ Onion and lentil flour preparation with selected spices.	9.9
MIXED VEGETABLE PAKORA ✓ Lightly fried cauliflower, onions, potato, coriander and crisp fried.	9.9
TANDOORI LAMB CUTLETS marinated overnight and cooked in Tandoor.	3 pieces 19.0 4 pieces 25.0
CHICKEN TIKKA (4 pieces) Boneless spring chicken fillet marinated overnight & cooked in Tandoor.	14.9
SEEKH KEBAB (4 pieces) Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.	14.9
TANDOORI CHICKEN (Half) Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted. marinated overnight & cooked in Tandoor	13.9
MIXED PLATTER Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab and Vegetable Samosa	16.9

Vegan ✓

TANDOORI BREADS

PLAIN NAAN	Fine plain flour bread cooked in the Tandoor	4.0
GARLIC NAAN	Bread cooked with garlic on top and garnished with coriander	4.0
NAAN MAKHNI	Bread with sesame seed and coriander on top	4.0
TANDOORI ROTI	✓ Wholemeal bread	4.0
PESHWARI NAAN	Sweet bread cooked with cashew nuts & cream	7.0
KEEMA-NAAN	Stuffed with minced lamb and potatoes	7.0
VEGETABLE PARATHA	✓ Stuffed with potato, peas and herbs	7.0
CHICKEN PARATHA	Plain flour bread stuffed with roasted chicken, onion and coriander	7.0
CHEESE NAAN	Cottage cheese, potato & peas bread garnished with coriander	7.0
CHEESE NAAN WITH GARLIC		7.0

VEGETABLE CURRIES

MIXED VEGETABLES	✓ A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes	18.9
POTATO AND EGGPLANT	✓ Potato and eggplant. Dry vegetable curry	18.9
PEAS AND COTTAGE CHEESE	Green peas and homemade cheese curry preparation	18.9
MUSHROOM, POTATO AND PEA CURRY	✓ Mushroom, potato and green peas, one of the most popular dishes of North India	18.9
POTATO, PEAS AND TOMATO CURRY	✓ Potato, green peas and tomato curry prepared with onion and tomato sauce	18.9
MALAI KOFTA	A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream	18.9
PANEER MAKHANI	Sauteed in butter and a homemade cheese curry preparation.	18.9
PANEER TIKKA MASALA	Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas	18.9
POTATO, PEAS AND COTTAGE CHEESE	Potato, peas and home made cheese prepared with onion and tomato sauce	18.9
DAAL (LENTILS)	✓ Selected lentils in delicate masala	17.9

Vegan ✓

TRADITIONAL INDIAN CURRIES

KORMA rich and creamy sauce curry of lamb, beef, chicken or vegetables	lamb, beef 21.9 chicken 20.9 vegetables 18.9
SAAG (SPINACH) green leafy spinach blended with onions, tomatoes, cumin seed and spices	lamb, beef 21.9 chicken 20.9 potato  19.9 cottage cheese 19.9
VINDALOO (advise medium or hot) hot and spicy curry with mustard seed, fried red chilli, traditional dish of goa	lamb, beef 21.9 chicken 20.9 prawn 22.9
MASALA delicately roasted indian spices and herbs together with onion & tomato sauce. garnished with coriander leaves	lamb, beef 21.9 chicken 20.9 prawn 22.9
MADRAS (advise medium or hot) spicy hot curry prepared with coconut cream madras curry powder and hot spices	lamb, beef 21.9 chicken 20.9 vegetable 18.9 prawn 22.9

CHICKEN CURRIES

BUTTER CHICKEN boneless spring chicken fillets cooked in tandoor and then prepared in orange and creamy sauce	19.9
MANGO CHICKEN boneless chicken cooked in a rich mango & cashew sauce	19.9
CHICKEN TIKKA MASALA chef's special preparation	20.9
CUMIN CHICKEN cumin flavoured thick sauce chicken curry	19.9

LAMB CURRIES

ROGAN JOSH the original lamb curry	21.9
MEAT KOFTA meat ball blended with spices and oriental sauce	21.9
LAMB DO PIAZA lamb curry cooked with onions, tomatoes, capsicum and peas	21.9

BEEF CURRIES

BOMBAY BEEF (advise medium or hot) beef cooked with indian herbs and a touch of cream	21.9
BEEF MAHARAJA cooked with creamy sauce with pineapple and dried fruits	21.9
KADAH BEEF cooked with tomato, onion, capsicum and green chilli	21.9

SEAFOOD CURRIES

PRAWN MALABAR coconut flavoured with capsicum, tomatoes, onion and peas	22.9
GOA PRAWN CURRY coconut flavoured curry with mustard seeds and special spices	22.9
PANJIM FISH CURRY bonelss pieces of fish simmered in spiced coconut milk	22.9
FISH AMRITSARI cooked in creamy sauce, dry nuts, indian herbs	22.9

HOUSE SPECIALITY

BIRYANI HYDERABADI lightly spiced basmatic rice dish	lamb, beef 20.9 chicken 19.9 vegetables  18.9
CHICKEN MAKHNI chicken dish prepared in orange and creamy sauce	19.9

RICE

BASMATI RICE with saffron, cumin seeds, cloves & cardamom	3.0 per person
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DRINKS NON ALCOHOLIC

MANGO LASSI Yoghurt based cold drink with mango, plain	5.0
Coke, Diet Coke, Solo, Lemonade	5.0
Ginger Beer Bundaberg	5.0
Orange Juice, Apple Juice	5.0
Lightly Sparkling Water —330ml	4.5
Lightly Sparkling Water — 750ml	7.0

DESSERTS

MANGO KULFI Home made cream and mango based ice cream	6.0
GULAB JAMUM (2 pieces) indian sweet dumpling	6.0

Vegan 