



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](http://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

Prices subject to change anytime  
All prices include GST  
Merchant fee paid by payer

October 2021

## STARTERS

<b>CUCUMBER YOGHURT</b> with green chilli & masala.	4.9
<b>TOMATO ONION</b> ✓ garnished with coriander	4.0
<b>MINT YOGHURT</b> prepared with special herbs.	3.5
<b>MANGO CHUTNEY</b> ✓	3.5
<b>BANANA COCONUT</b> ✓	4.5
<b>MIXED PICKLE</b> ✓	3.5
<b>PAPADUM</b> (5 pieces) ✓	4.5
<b>SIDE DISH PLATTER</b> Any 4 of the above.	12.0
<b>GREEN SALAD</b> ✓ Red onion, cucumber, green chillies topped by chaat masala & lemon juice.	9.5

## ENTREES

all served with mint sauce and decorated with salad

<b>VEGETABLE SAMOSA</b> (2 pieces) ✓ 🌱 🥬 🥒 Stuffed with peas, potatoes, cumin seeds, deep fried.	11.9
<b>MEAT SAMOSA</b> (2 pieces) ✓ 🌱 🥬 🥒 Stuffed with minced lamb, peas, potatoes, spices, deep fried.	11.9
<b>ONION BHAJI</b> ✓ Onion and lentil flour preparation with selected spices.	9.9
<b>MIXED VEGETABLE PAKORA</b> ✓ Lightly fried cauliflower, onions, potato, coriander and crisp fried.	9.9
<b>TANDOORI LAMB CUTLETS</b> marinated overnight and cooked in Tandoor.	3 pieces 19.0 4 pieces 25.0
<b>CHICKEN TIKKA</b> (4 pieces) Boneless spring chicken fillet marinated overnight & cooked in Tandoor.	15.9
<b>SEEKH KEBAB</b> (4 pieces) Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.	15.9
<b>TANDOORI CHICKEN</b> (Half) Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted. marinated overnight & cooked in Tandoor	15.9
<b>MIXED PLATTER</b> Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab and Vegetable Samosa	16.9

Vegan ✓

Contains Gluten 🌱

Contains Nuts 🥜



## TANDOORI FLAT BREADS

4

**PLAIN NAAN** 🌿 Fine plain flour bread cooked in the Tandoor

**GARLIC NAAN** 🌿 Bread cooked with garlic on top and garnished with coriander

**NAAN MAKHNI** 🌿 Bread with sesame seed and coriander on top

**TANDOORI ROTI** 🌿🌿 Wholemeal bread

## TANDOORI STUFFED BREADS

7

**PESHWARI NAAN** 🌿🌿 Sweet bread cooked with cashew nuts & cream

**KEEMA-NAAN** 🌿 Stuffed with minced lamb and potatoes

**VEGETABLE PARATHA** 🌿🌿 Stuffed with potato and herbs

**CHICKEN PARATHA** 🌿 Plain flour bread stuffed with roasted chicken, onion and coriander

**CHEESE NAAN** 🌿 Cottage cheese, potato & spice bread garnished with coriander

**CHEESE NAAN WITH GARLIC** 🌿

## VEGITARIAN CURRIES

20.9

**MIXED VEGETABLES** 🌿 A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes

**POTATO AND EGGPLANT** 🌿 Potato and eggplant. Dry vegetable curry

**PEAS, COTTAGE CHEESE** Green peas and homemade cheese curry preparation

**MUSHROOM, POTATO, PEA CURRY** 🌿 Mushroom, potato and green peas, one of the most popular dishes of North India

**POTATO, PEAS, TOMATO CURRY** 🌿 Potato, green peas and tomato curry prepared with onion and tomato sauce

**MALAI KOFTA** 🌿🌿 A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream

**PANEER MAKHANI** Sauteed in butter and a homemade cheese curry preparation.

**PANEER TIKKA MASALA** Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas

**POTATO, PEAS & COTTAGE CHEESE** Potato, peas and home made cheese prepared with onion and tomato sauce

**DAAL YELLOW SPLIT LENTILS** 🌿 Selected yellow split lentils in delicate masala 18.9

Vegan 🌿

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## TRADITIONAL INDIAN CURRIES


### **KORMA**

rich and creamy sauce curry of lamb, beef, chicken or vegetables

lamb, beef 22.9  
chicken 21.9  
vegetables 19.9

### **SAAG (SPINACH)**

green leafy spinach blended with onions, tomatoes, cumin seed and spices

lamb, beef 22.9  
chicken 21.9  
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 22.9  
chicken 21.9  
prawn 23.9

### **MASALA**

delicately roasted indian spices and herbs together with onion & tomato sauce. garnished with coriander leaves

lamb, beef 22.9  
chicken 21.9  
prawn 23.9

### **MADRAS** (advise medium or hot)

spicy hot curry prepared with coconut cream madras curry powder and hot spices

lamb, beef 22.9  
chicken 21.9  
vegetable 19.9  
prawn 23.9

## CHICKEN CURRIES

21.9

### **BUTTER CHICKEN**

boneless spring chicken fillets cooked in tandoor and then prepared in orange and creamy sauce

### **MANGO CHICKEN**

boneless chicken cooked in a rich mango & cashew sauce

### **CHICKEN TIKKA MASALA**

chef's special preparation

### **CUMIN CHICKEN**

cumin flavoured thick sauce chicken curry

## LAMB CURRIES

22.9

### **ROGAN JOSH**

the original lamb curry

### **MEAT KOFTA**

meat ball blended with spices and oriental sauce

### **LAMB DO PIAZA**

lamb curry cooked with onions, tomatoes, capsicum and peas

Vegan 

Contains Gluten 

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## BEEF CURRIES

22.9

**BOMBAY BEEF** (advise medium or hot)  
beef cooked with indian herbs and a touch of cream

**BEEF MAHARAJA**  
cooked with creamy sauce with pineapple and dried fruits

**KADAH BEEF**  
cooked with tomato, onion, capsicum and green chilli

## SEAFOOD CURRIES

23.9

**PRAWN MALABAR**  
coconut flavoured with capsicum, tomatoes, onion and peas

**GOA PRAWN CURRY**  
coconut flavoured curry with mustard seeds and special spices

**PANJIM FISH CURRY**  
bonelss pieces of fish simmered in spiced coconut milk

**FISH AMRITSARI**  
cooked in creamy sauce, dry nuts, indian herbs

## HOUSE SPECIALITY

**BIRYANI HYDERABADI** lamb, beef 22.9  
lightly spiced basmatic rice dish chicken 21.9

vegetables  19.9

**CHICKEN MAKHNI** 21.9  
chicken dish prepared in orange and creamy sauce

## RICE

**BASMATI RICE** with saffron, cumin seeds, cloves & cardamom 3.0 per person

## DRINKS NON ALCOHOLIC

**MANGO LASSI** Yoghurt based cold drink with mango, 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

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YOU HAD  
MANY CHOICES  
THANK YOU FOR  
CHOOSING GURTAJ

