

Paneer Butter Masala «	\$20.90
Cottage cheese cubes cooked with spices, onion & ginger cooked in our chef's special sweet and sour sauce.	
Mutter Paneer *«	\$20.90
Cottage Cheese cubes cooked with peas in a tomatobased sauce, spiced with garam masala	
Palak Paneer / Mashroom / Aloo *«	\$20.90
Cubes of homemade cottage cheese cooked with blended English spinach & Indian masala.	
Khoya Kaju *	\$21.90
From Gujarat made with cashews and khoya, simmered in tomato based gravy and fresh cream	
Bombay Aloo *«	\$17.90
Diced potato tampered with cumin, garlic and coriander.	
Aloo Baingan Masala *«	\$18.90
Eggplant & potatoes cooked with onion, tomatoes & spices	
Patiala Baingan «	\$19.90
Eggplant with onions, cashews and dried fruits.	
Soya Masala «	\$17.90
Soya chunk cooked with blend of fresh onion, garlic, tomato.	
Daal Makhni «	\$18.90
Black lentils cooked with fried onions, tomatoes & ginger.	
Yellow Daal *«	\$17.90
Yellow lentils cooked with fried onions, tomatoes & ginger.	
Chana Masala *«	\$18.90
Chick peas cooked with delicious Indian spices.	
Kaju Curry Masala *«	\$21.90
Curry made with Cashews and cooked along with onion tomato and spices.	

CHINESE CORNER

Veg Munchurian «	\$15.90
Spicy minced vegetable dumplings deep fried & cooked in our chef's special sweet and sour sauce	
Gobhi Manchurian «	\$15.90
Fresh Cauliflower battered, fried, cooked with Manchurian sauce in an Indo-chinese style	
Vegetable Noodles «	\$15.90
Marinated vegetables tossed in an Indo Chinese Style	
Chilli Paneer «	\$20.90
Marinated pieces of paneer tossed with assorted peppers with homemade chilli sauce in an Indo Chinese Style	
Chilli Chicken «	\$22.90
Marinated chicken pieces tossed with assorted peppers with homemade chilli sauce in an Indo Chinese Style	
Chicken Noodles «	\$19.90
Marinated chicken with vegetables tossed in an Indo Chinese Style	

INDIAN STREET EATERY

Chana Bhatara	\$16.90
Bhatara served with chana masala, onion & pickle	
Bombay Bhel Puri	\$9.90
Pani Puri	\$8.90
Dahi Puri	\$11.90

TANDOORI BREADS

Plain Naan	\$3.90
Plain Naan - With Butter	\$4.50
Plain Roti	\$3.90
Plain Roti - With Butter	\$4.50
Garlic Naan	\$5.00
Butter Lachha Naan	\$5.00
Cheese Naan	\$5.50
Chilli Garlic Naan	\$5.50
Cheese & Garlic Naan	\$6.00
Onion Kulcha	\$6.00
Lachha Paratha	\$5.50
Methi Paratha	\$6.00
Paneer Kulcha	\$6.50
Vegetable Paratha	\$6.00
Gobi Paratha	\$6.00
Keema Naan	\$6.50
Peshawari Naan	\$6.50
Cheese, Chilli Garlic Naan	\$6.50

RICE

Basmati Rice	Small \$4.50 Large \$6.00
Kashmiri Pulao	\$10.90
Basmati Rice with Saffron, dried fruits and nuts	
Jeera Peas Pulao	\$7.90
Basmati rice with green peas	
Biryani (Lamb, Goat)	\$24.90
Aromatic rice cooked in special spices with a choice of meat.	
Biryani (Chicken)	\$22.90
Aromatic rice cooked in special spices with a choice of meat.	
Vegetable Biryani	\$16.90
Aromatic rice cooked with seasonal vegetable.	

SIDE DISHES

Raita	\$4.50
Kuchumber Salad	\$5.00
Onion Salad	\$5.50
Mint-Onion Salad	\$5.50
Mint Sauce	\$4.00
Sweet Mango Chutney	\$4.00
Mixed Pickle (Lime, Mango and Chilli)	\$3.50
Fresh Green Salad	\$9.90
Papadams (4 pieces)	\$3.50

DESSERTS

Gulab Jamun	\$6.50
Sweet dumplings in syrup.	
Mango Kulfi	\$8.00
Homemade Indian ice cream blended with mango.	
Pistachio Kulfi	\$8.00
Indian ice cream blended with almonds and pistachios.	
Gajar Halwa	\$16.90
A popular Dessert made with grated carrots cooked with milk, khoya, Sugar & nuts.	



DINE IN (B.Y.O) | TAKE AWAY | CATERING

Open 6 Days : Tuesday Closed
Dinner : Sun to Thurs 5:00pm - 10:00pm
Fri, Sat 5:00pm - 10:30pm
Lunch : Fri, Sat & Sun 12:00pm to 3:00pm

NO ONION, GARLIC OPTION AVAILABLE

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ENTREE

Chicken Tikka (4 Pieces)	\$17.90
Tender boneless chicken marinated in yoghurt, ginger, spices and roasted on charcoal fire.	
Chicken Methi Tikka (4 pieces)	\$17.90
Boneless chicken fillets marinated in yoghurt, spices with flavour of fenugreek and roasted on charcoal fire.	
Chicken 65	\$16.90
Boneless Chicken marinated with spices & deep fried.	
Tawa Chicken	\$22.90
Chicken on the bone cooked in Oven, then saute with onion & capsicum.	
Tawa Goat	\$25.90
Goat on the bone cooked in oven, then saute with onion & Capsicum.	
Taj Tandoori Chicken	Half: 13.90 Full: 25.90
Marinated overnight with yogurt and spices, then roasted in tandoori oven and served with mint chutney	
Seekh Kebab (4 pieces)	\$17.90
Ground lamb deliciously spiced, cooked on skewers in tandoor.	
Amritsari Fish Fry (5 pieces)	\$16.90
Fillet of fish marinated in spicy batter and wok fried.	
Fish Tikka (4 pieces)	\$18.90
Fresh water fish marinated in yogurt, ginger, spices, mustard touch and roasted on charcoal.	
Vegetable Samosa (2 pieces) *	\$7.50
A triangle of home made pastry filled mildly spiced peas and potatoes.	
Onion Bhajia (5 pieces)	\$8.50
Chopped onion marinated in spicy batter and wok fried.	
Punjabi Pakora (5 pieces)	\$8.50
Seasonal mixed vegetable chopped and mixed with spicy chick pea flour and wok fried.	
Hara Bhara Kabab (5 pieces) *	\$12.90
Made from potato, spinach & fresh herbs.	
Stuffed Mushroom *	\$16.90
Mushroom stuffed with cottage cheese & spices, coated in besan & deep fried.	
Paneer Tikka (5 pieces) *	\$19.90
Cottage cheese cooked in tandoor, marinated in spicy yoghurt saut with touch of soya, chilli sauce, capsicum and Onion.	
Aloo Tikki (2 pieces) *	\$12.90
Mashed potato stuffed with fresh spices sauteed in a pan, topped with chana, yogurt and tamarind sauce.	
Delhi ki Chaat	\$11.90
Mixer of papri served with potatoes, chick peas and topped with yoghurt, tamarind & mint chutney.	
Samosa Chaat	\$13.90
Samosa stuffed with fresh spices sauteed in a pan, topped with chana, yogurt and tamarind sauce.	
Mixed Platter	\$17.90
Includes one piece each: Chicken Tikka, Seekh Kebab, Samosa and Punjabi Pakora.	
Vegetarian Mixed Platter	\$15.90
Includes one piece each: Samosa, Punjabi Pakora, Onion Bhaji and Paneer Tikka.	
Gobhi 65	\$13.90
Crisp fried appetizer made with cauliflower, spices, yogurt and herbs.	

MAINS

CHICKEN

Butter Chicken †	\$22.90
Fillet of chicken half cooked in tandoor and finished in a rich sauce of tomato, butter and cream.	
Chicken Korma †	\$22.90
Chicken Fillets cooked in a delicate curry with yoghurt & almonds.	
Chicken Curry †	\$22.90
Boneless chicken curry in North Indian tradition.	
Mango Chicken †	\$22.90
Fillet of Chicken cooked in delicious mango sauce.	
Chicken Jhalfrezi †	\$22.90
Fillet of chicken cooked in pan with capsicum, onion and tomatoes in hot and spicy sauce.	
Chicken Tikka Masala †	\$22.90
Tender chicken fillets, pre cooked in tandoor, finished in a semi-dry sauce with tomatoes, onions and capsicums.	
Spinach Chicken †	\$23.90
Chicken cooked with a puree of English spinach and fresh home ground spices.	
Chicken Vindaloo †††	\$22.90
Fillets of chicken cooked in hot and tangy vindaloo sauce.	
Chicken Madras ††	\$22.90
Chicken fillets in rich spicy sauce, cooked with capsicums and coconut milk.	
Kadai Chicken ††	\$22.90
Semi dry chicken, cooked with capsicum, onion, tomato and special spices.	
Desi Murgi (On The Bone) †	\$23.90
Home style chicken curry with Taj's special recipe.	
Chicken Methi Curry †	\$23.90
Chicken cooked with freshly grounded fenugreek finished with Indian Spices	

LAMB

Lamb Rogan Josh †	\$25.90
A traditional lamb cooked curry with rich Kashmiri spices & fresh coriander.	
Lamb Shahi Korma †	\$24.90
Lamb cooked in a rich mughlai sauce.	
Lamb Saag Gosht †	\$25.90
Lamb dices cooked with a puree English spinach and fresh home ground spices	
Lamb Achari Gosht †	\$24.90
Achari gosht is a lamb dish prepared with pickles spices	
Bhuna Meat †	\$24.90
Lamb sauteed with onions, capsicums, ginger & green chillies.	
Lamb Vindaloo †††	\$24.90
Lamb dices cooked in hot and tangy vindaloo sauce.	

Goat Meat Curry †††

Goat meat on the bone cooked with traditional Indian spices in chef's secret recipe

\$25.90

SEAFOOD

Prawn Garlic Masala †	\$25.90
Prawns cooked with fresh garlic, capsicum, onion and lemon in a semi dry sauce.	
Prawn Malabari †	\$25.90
King prawn cooked in mildly spiced coconut and cream gravy.	
Fish Tikka Masala †	\$25.90
Fillet of fish cooked in spicy sauce with capsicum, onion and tomatoes.	
Goan Fish Curry ††	\$25.90
The most famous spicy fish curry from Konkan coast.	

VEGETARIAN

Navratan Korma †	\$19.90
Mixed seasonal vegetables in a delicate curry with yoghurt & almonds.	
Malai Kofta *†	\$19.90
Potatoes and cottage cheese dumplings stuffed with cashews and sultanas & cooked in a mild sauce.	
Mixed Vegetable *††	\$19.90
Fresh seasonal mixed vegetables cooked in a mild sauce, flavoured with home ground spices.	
Aloo Mutter Tamatar †	\$18.90
Potatoes, peas, ginger and tomatoes cooked with spices curry	
Bhindi Masala †	\$18.90
Okara cooked with ginger and tomatoes cooked with spices curry	
Aloo Gobhi *††	\$19.90
Fresh cauliflower & potato tempered with fresh onion, tomato, green chilli & spices	
Kadai Paneer †	\$20.90
Semi dry Paneer cooked with capsicum, onion, tomato and special touch of tangy sauce.	
Paneer Tikka Masala †	\$21.90
Semi dry Paneer cooked with capsicum, onion, tomato and special touch of tangy sauce.	
Paneer Ka Salan †	\$20.90
Strips of paneer, capsicum, onion, tomato & coriander. Cooked in tomato sauce, tempered with homemade spices.	
Paneer Bhujia *†	\$21.90
Finely greated cottage cheese cooked with chopped onion tomatoes and infused with fresh ginger and cumin	
Paneer Makhni *†	\$20.90
Cottage cheese cubes cooked and finished in a rich sauce of tomato, butter and cream.	

Mild † Medium †† Hot ††† Very Hot ††††