

BRITISH CLASSICS OF INDIAN HERITAGE

(chicken-9.50/lamb-11.50/prawns-13.50/veg-8.50)

- 35. BHOONA 🌶️
- 36. JALFREZI 🌶️🌶️
- 37. MADRAS 🌶️🌶️🌶️
- 38. VINDALOO 🌶️🌶️🌶️

BIRYANIS 🌶️

(All biryanis are slow cooked (dum) & served with spiced Yoghurt-Raita)

- 39. SUBZ DUM 21.50
(Exotic rice dish of spices cooked with aromatic vegetables)
- 40. LUCKHNOWI MURGH 22.50
(Flavoursome chicken slow cooked with rice on dum)
- 41. DUM GOSHT 23.50
(Tender boneless Lamb coked with herbs, spices, rice on dum)
- 42. JHINGA DUM 24.50
(Prawns coked with herbs, spices, rice on dum)

PROVISIONS

RICE

- 43. PLAIN 2.95
- 44. PULAO 3.50
- 45. MUSHROOM 3.95
- 46. LEMON 3.95
- 47. KEEMA 4.50

BREADS

- 48. TANDOORI ROTI 2.95
- 49. NAAN 2.95
- 50. NAANS: (Garlic/Corriander & Garlic/Chilli) 3.50
- 51. STUFFED NAANS (cheese/Peshawar/ Keema) 3.95
- 52. LACCHHE PARANTHE 3.50

POPPADUMS & CONDIMENTS

- 53. PAPPAD (plain/spicy & a choice of chutney) (A-PORTION) 2.50
- 54. MINT & CORIANDER CHUTNEY 0.95
- 55. MANGO CHUTNEY 0.95
- 56. MINT SAUCE 0.95
- 57. ONION & MIXED SALAD 1.50
- 58. MIXED PICKLE 0.95

All of our meat & poultry are free range and sourced from local butchers in & around Oxfordshire & Buckinghamshire.

SET MENU FOR 2

VEGETARIAN 35

- VEG SAMOSA - 2 PCS
- CHILLI GARLIC MOGO
- ALOO GOBI
- PANEER MAKHNI
- SERVED WITH DAAL DESI, PULAO, NAANS. POPPADUMS WITH CHUTNEY

NON VEGETARIAN 45

- MURGH MALAI TIKKA 2 PCS
- LAMB SAMOSA – 2PCS
- LAMB ROGAN
- MURGH TIKKA MASALA
- SERVED WITH DAAL DESI, PULAO, NAANS. POPPADUMS WITH CHUTNEY

PESCATARIAN 55

- MAKALI FRY – SQUID RINGS
- LASOONI JHINGA – 4 PCS
- FISH MOILEE
- KADHAI PRAWN
- SERVED WITH DAAL DESI, PULAO, NAANS. POPPADUMS WITH CHUTNEY

Most of the dishes on our menu have a Vegan option. Please ask a member of staff for details.

Thank You



Dine In - Takeaway

01491 613777

20 High St, Watlington OX49 5PY

STARTERS

1. KACHORI CHAAT 5.95
(Lentil filled short crust pastry, dressed with yoghurt, salli potatoes and chutneys)
2. VEG SAMOSA – 2 pcs 4.50
3. CRISPY BHAIJIYA – (Onion bhajis) – 3 pcs 4.50
4. VEG ASSORTMENT (Veg Platter) 7.95
(an assorted collection of onion bhajis, veg samosa & paneer tikka)
5. CASSAVA (MOGO) 🌶️ 4.95
(Choice of plain / tossed in chilli garlic sauce)

NON VEGETARIAN

6. MAKALI FRY – 5 pcs 6.95
(Crisp-Fried Squid Rings with Chilli Mayo)
7. LAMB SAMOSA – 3 pcs 4.95
8. VENISON SEEKH GILAFI (seasonal) - 2 pcs 🌶️ 6.95
(Minced Venison seasoned, coated with onions, pepper & grilled)
9. MURGH MALAI TIKKA 5.95
(Soft cheese, cream, yoghurt, marinated grilled chicken – kids' favourite)
10. CHARGHA MURGH (TANDOORI CHICKEN) 🌶️ 5.95
(Chargrilled Chicken supreme in chilli Marinade)
11. TANDOORI ASSORTMENT (MIXED TANDOORI PLATTER) 8.95
(an assorted collection of malai murgh , Lb sheekh Keb & tandoori salmon)
12. CHATPATE SOOLE(spicy green chicken 🌶️🌶️ tikka) - 3 pcs 6.95
(Chicken Breast marinated with chilli, coriander, lime pesto & hung curd)
13. KASOONDI MACHHI (fish tikka)- 2pcs 8.95
(Honey & mustard marinated Scottish salmon cooked to perfection)
14. LASOONI JHINGA (tandoor prawns) 🌶️ 7.95
(Grilled Prawns with Ginger, Chilli and Ajwain marinade)

VEGETARIAN

*(Well-balanced, locally sourced, seasonal fresh vegetables)
(Choose your portion: sides – £4.50 or mains £8.50)*

15. DESI DAAL MAKHNI 🌶️
(Black lentils cooked overnight on a slow flame, finished with cream)
16. PINDI CHHOLE(chana masala) 🌶️
(Chickpeas cooked in spicy onion tomato sauce)
17. DAAL TADKA 🌶️
(Mixed lentils tempered with cumin & garlic)
18. ALOO GOBI
(New potatoes with cumin, ginger & cauliflower)

19. BAINGAN KA SALAN(nuts)
(Baby aubergines tempered with mustard seeds & curry leaves in a peanut/coconut flavoured)
20. SAAG ALOO
(Spinach fried in subtle spices and potatoes)
21. PALAK PANEER
(Creamed Spinach and Paneer)

KADHAI

(The most famous dish made with bell peppers, onions & tomato gravy, inspired from North India, noted for its spicy flavours, cooked in a wok to perfection)

22. PANEER 9.50
23. CHICKEN 11.50
24. LAMB 12.50
25. PRAWN 13.50

REGIONAL SPECIALITY HANDPICKED BY CHEF RISHI

(Distinct cuisines from various states of India, prepared using free range meats)

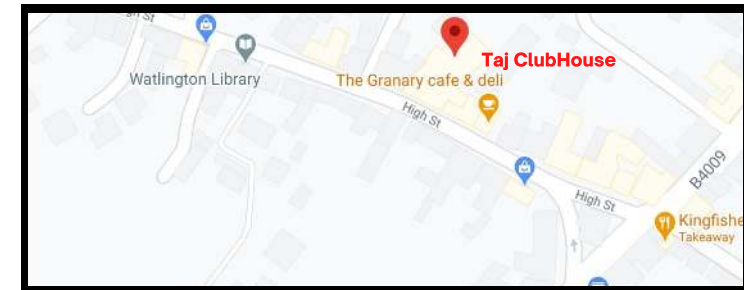
26. FISH MOILEE 🌶️ 15.50
(Grilled salmon cooked in with mustard, curry leaves, coconut flavoured sauce from Kerala)
27. JHINGA TAWA MASALA 🌶️ 15.50
(Prawns tempered with carom seeds, tossed in onion masala, prominent in the central states)
28. ROGAN JOSH 🌶️🌶️ 13.50
(Boneless lamb dish of Persian origin, inspired by Kashmiri Cuisine)
29. JARDALOO MA GOSHT (Lamb with 🌶️ Apricots & Salli potatoes) 13.50
(An unique combination of Slow cooked lamb with apricots popular among the Parsi (Iranian) community in India)
30. MURGH TIKKA MASALA (a British Classic) 12.50
(Chicken tikka tossed in a slow cooked onion tomato gravy, finished with cream – adapted from murgh makhni from Delhi)
31. PURANI DILLI BUTTER CHICKEN 🌶️ 12.50
(Chicken tikka in a butter cream sauce, dry fenugreek from old Delhi)
32. MANGALOREAN CHICKEN 🌶️ 12.50
(Semi gravy preparation from Udupi region with an influence of goan spices)
33. AWADHI KORMA (Chicken Korma) 12.50
(Chicken braised in velvety, mildly spiced sauce, enriched with butter, nuts & cream from the region of Awadh, present day Lucknow & vicinity)
34. MASALEDAR QUAIL (seasonal) 🌶️ 13.50
(Quails coked with onion tomato masala from northern region of India)



Modern Indian Cuisine
www.tajclubhouse.co.uk

10% Off On Collection Orders*

*MINIMUM ORDER OF 20



01491 613777

20 High St, Watlington OX49 5PY

OPENING TIME

MON - SAT 17.00 - 22.30

SUNDAY 17.00 - 22.00

INCLUDING BANK HOLIDAYS

(FOR RESTAURANT & BAR OPENING PLEASE VISIT OUR WEBSITE)

FREE HOME DELIVERY
WITHIN 3 MILES

ALLERGY ADVICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you have any dietary requirements, please ask a member of staff & we are more than happy to work around it.



SCAN ME FOR
ONLINE ORDER