

STARTERS

Garlic Mushrooms NEW (v)	5.95
Sliced mushroom cooked with a mild strength sauce, blended together using fresh garlic, black pepper and cream	
Vegetable Pakora (v)	5.50
Mixed vegetable coated in a classic batter	
Vegetable Samosa (v)	5.95
Homemade crispy flaky pastry filled with mildly spicy potato and green peas	
Onion Bhaji (v)	5.95
Onions in a batter with fresh spices fried till golden	
Mushroom Pakora (v)	5.95
Lightly spiced mushroom coated in seasoned batter and deep-fried	
Honey Sesame Chicken	6.95
Tender Chicken marinated in pakora batter then finished in a wok with homemade honey sauce and sesame seeds	
Fish Pakora	6.95
Lightly spiced fish fillet in special gram flour batter	
Chicken Pakora	6.50
Chicken breast delicately treated with cumin seeds & garlic, battered with gram flour and deep-fried	
Haggis Pakora	6.50
The Scottish delicacy, lightly spiced & deep-fried	
Mixed Pakora	6.95
A mixture of chicken, mushroom & veg pakora	
Chicken Chilli (v)	6.95
Cubes of chicken breast, stir fried with onions, bell pepper, chilli & garlic tossed together in soy sauce	
Poori Selection	5.50
A fried whole-wheat bread, with a filling of your choice	
Chicken Poori, Mushroom Poori (v), Chickpea Poori (v) and Prawn Poori	
Chicken Lollipop	£7.50
Indo-chinese appetizer with chicken drumsticks marinated and then batter fried until crisp.	
MOMOS (chicken/prawn/veg) 4pcs	£6.95
Thin flour dumplings filled with choice of meat and vegetables, steamed and served with chilli sauce	



ROYAL TAJ

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SHARING STARTERS

Mixed Platter for two 12.50 for four 25.00
Combination of starters including Vegetable, Mushroom, Chicken, Haggis Pakora, Chicken Chaat, Chicken Tikka
Tandoori Platter for two 15.95 for four 28.95
Combination of tandoori starters including lamb chops, seekh kebab, chicken garlic tikka & chicken chaat

ALLERGIES, INTOLERANCES AND DIETARY REQUIREMENTS

How spicy is my dish?
Slightly Hot 🌶
Hot 🌶🌶
Very Hot 🌶🌶🌶

(v) Vegetarian (g) Contains Gluten
(n) Contains Nuts (d) Contains Dairy

Please inform your server of any allergy requirements. We handle nuts in our kitchen, so some traces may be found in your food but we take every precaution to avoid this.

VEGETABLE DISHES

Side 6.95 & Main 10.50

Daal Fry (v)
Yellow lentils tempered with cumin, ginger, onions & tomatoes
Bombay Aloo (v)
Baby potatoes cooked with cumin and turmeric in a lightly spiced sauce
Aloo Gobi (v)
Cubes of potatoes and cauliflower cooked with cumin, ginger and turmeric
Chana Masala (v)
White chickpeas tempered with onions, tomatoes & spices
Aloo Saag (v)
Potato & spinach cooked with herbs and condiments
Saag Paneer (v) (d)
Spinach and homemade cottage cheese cooked with herbs and condiments
Mixed Vegetable Curry (v)
Seasoned vegetables cooked with herbs & spices

EUROPEAN SELECTION

Omlette	£9.95
Battered Fish	£9.95
Chicken Burger	£9.95
Prawn Cocktail	£9.95
Fried Scampi	£9.95

TANDOORI SELECTION

	Starter	Main
Chicken Tikka (d)	6.50	14.95
Soft succulent chicken breast cooked in a charcoal clay oven		
Chicken Tikka Shashlik (d)	6.95	14.95
Tandoori spiced chicken cooked in a charcoal clay oven. Sauteed with bell pepper & onions		
Chicken Garlic Tikka (d)	6.95	14.95
Succulent pieces of chicken marinated in mixed spices & extra garlic		
Tandoori Chicken (d)	6.95	14.95
Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala		
Lamb Tikka (d)	7.50	15.95
Tender lamb marinated with tandoori spices and barbecued in a flaming charcoal clay oven		
Lamb Chops	7.95	16.50
Spring lamb chops charred in its natural flavours, delicately spiced with herbs and spices		
Seekh Kebab (d)	6.95	15.95
Minced lamb with ginger, garlic, roasted cumin powder and coriander		
Tandoori King Prawns	7.50	18.95
Jumbo king prawns marinated in house spices, and barbecued in a flaming charcoal clay oven		
Tandoori Salmon	8.50	16.95
Chunks of Scottish Salmon marinated with ginger, garlic and house spices		
Royal Mixed Grill (d)		18.95
Mixture of lamb tikka, chicken tikka, seekh kebab & king prawn (no king prawn with starter)		
Paneer Tikka Shashlik (v) (d)	6.50	13.95
Barbequed Indian cottage cheese marinated with yoghurt & seasonings. Sauteed with bell pepper & onions		
Chicken Chaat (d)	6.95	
Chicken drumsticks marinated in tandoori spices and barbecued in a charcoal clay oven		

MILD

Traditional Korma (d)

A traditional mild classic! Cooked with coconut and fresh cream

Kashmiri Korma (d)

Prepared with pineapple, fresh cream, coconut & fresh herbs

Mirchi Korma (d) 🌶️

Creamy dish cooked with fresh green chillies and fresh herbs

Garlic Sweet Chilli Korma (d)

Cooked with fresh garlic and chefs special sweet chilli sauce

Chasni (d)

A sweet and sour dish

Tikka Masala (d)

Prepared with chefs special masala sauce, this dish is finished off with a touch of fresh cream which leaves a smooth finish

Butter Masala (d)

Buttery sauce with gentle spices, ground cashew & cream

Makhani Masala (d)

Cooked with fresh cream, tomatoes & ground cashew

Pasanda (d)

A very mild dish cooked with fresh cream and almonds with touch of spices

Shahi (d)

Masala sauce with the base of garlic, infused with sweet chilli sauce, dash of cream and a touch of soy sauce

All our dishes can be prepared in:

Chicken Breast	11.95
Chicken Tikka (d)	12.50
Tender Lamb	11.95
Lamb Tikka (d)	13.50
Prawn	11.95
King Prawn	15.95
Paneer (v) (d)	11.50
Vegetable (v)	10.95

MEDIUM

Traditional Curry

Most common traditional curry in subcontinent. Medium hot and give you fresh mouth watering taste

Bhoona

A medium strength dish with onions, tomatoes & selected spices

Dopiaza

A maximum quantity of chopped onions freshly treated with dozens of spices and herbs to produce a medium taste

Dhansac

A medium dish cooked with yellow lentils, fresh coriander and spices

Rogan Josh

Cooked with onions and coriander garnished with spicy layer of freshly cooked onions & tomatoes

Achari 🌶️

Cooked with mixed pickle for tangy flavour

Masaladar 🌶️

A sweet & sour dish with fresh herbs & spices, bell pepper in our special masala sauce

Karahi 🌶️

Cooked with chopped tomatoes, bell pepper, onions and herbs in a semi-dry sauce

Saagwala

Spinach slow cooked with garlic, cumin & spices

Jaipuri

Cooked with green peppers, mushroom, onions, ginger & garlic in a richly spiced sauce

Methi Ghost NEW

Fenugreek slow cooked with ginger, garlic, onions, cumin & garam masala

HOT

South Indian Garlic Chilli 🌶️🌶️

A spicy curry for those who like it hot with plenty of chillies, garlic and a hint of coriander

Spicy Jalfrezi 🌶️🌶️

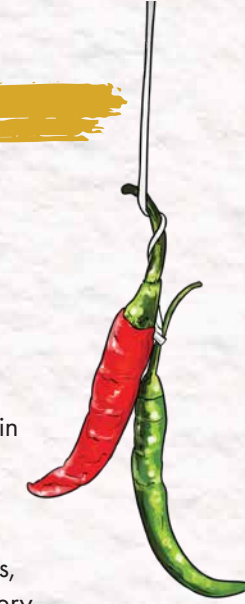
A flavourful curry made with bell peppers in onion based sauce

Balti 🌶️🌶️

Cooked with freshly chopped green chillies, coriander and herbs and spices. Hot but very tasty

Madras 🌶️🌶️🌶️

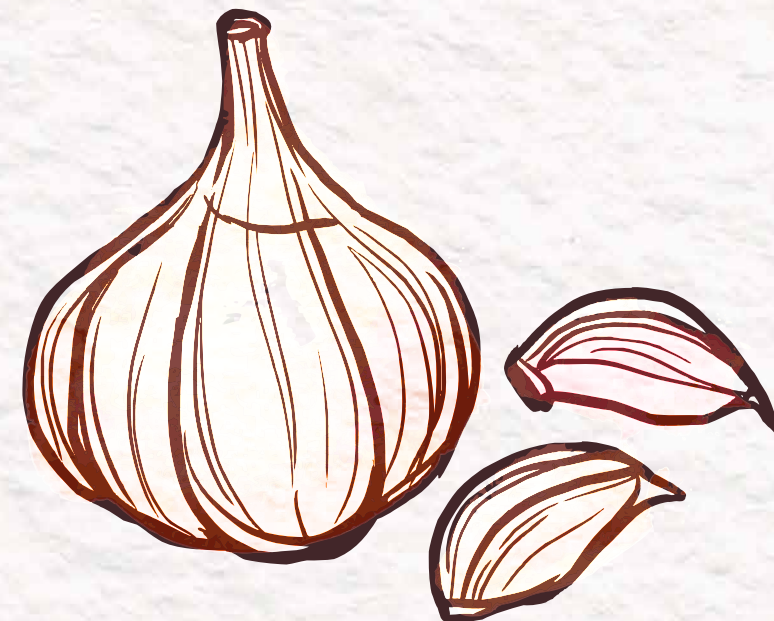
A southern Indian dish with hot and spicy taste highly flavoured with ginger, garlic & lemon juice which lends a fiery taste to its richness



BIRYANIS

Basmati rice prepared with a unique blend of herbs, rose water and served with our own traditional curry sauce

Chicken Tikka Biryani (d)	13.00
Lamb Biryani	13.00
King Prawn Biryani	15.95
Vegetable Biryani (v)	10.95
Royal Special Biryani (d) Chicken tikka, lamb and prawn	14.95
Prawn Biryani (d)	13.95



RICE & BREAD

All our breads are baked inside a charcoal clay oven.

Pilau Rice	3.50
Boiled Rice	3.50
Egg Fried Rice	4.50
Mushroom Rice	4.50
Onion Coriander Rice	3.95
Plain Nan (v) (g) (d)	3.00
Garlic Nan (v) (g) (d)	3.50
Garlic Coriander Nan (v) (g) (d)	3.95
Cheese Stuffed Nan (v) (g) (d) Classic naan bread stuffed with cheese	4.50
Peshwari Nan (v) (g) (n) (d) Naan sweetened with coconut, raisins, almonds & drizzled with syrup. (Only available at Royal Taj)	4.50
Keema Nan (g) (d) Stuffed with lamb mince	4.50
Laccha Paratha (v) (g) Crispy, layered whole wheat bread	3.95
Tandoori Chapati (v) (g) Indian flatbread cooked in a clay oven	2.95

SIDES

Chips	3.00
Masala Chips Fries tossed with Royal Taj's secret powdered spice blend	3.50
Poppadom	1.00
Spiced Onion	1.60
Mango Chutney	1.60
Mixed Pickle	1.60
Cucumber Raita (v)	2.50
Side Salad	2.50

DESSERTS

Gulab Jamun (v) (g) (d) (n) A traditional Indian dessert, melt-in-mouth, fried dumplings soaked in sugar syrup served warm with vanilla ice cream	5.95
Chocolate Fudge Cake (v) (g) (d) Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge. Served warm with vanilla ice cream	5.95
Coconut Ice Cream (v) (g) (d) Dairy coconut ice cream contained in a real coconut shell. A taste of the Caribbean	5.95
Ice Cream (v) (g) (d) Trio of Vanilla, Strawberry, Chocolate	5.95