

## The Naan Talks

Plain Naan	3.00
Garlic Naan	3.50
Butter Naan	3.50
Coconut Naan Kashmiri	4.00
Cheese & Garlic Naan	4.50
Chilli Cheese Naan	4.50
Cheese Naan	4.00
Potato Naan	4.00
Keema Naan	4.50
Tandoori Roti (Wholemeal Bread)	3.50
Paratha	4.50
Bathura (Fried Bread)	3.50

## Rice

Rice	Small	Large
Steam Rice	3.00	5.00
Saffron Rice	3.50	6.00
Peas Pilau	4.00	6.50
Kashmiri Pilau	4.50	7.50

## Sides

Fresh Mixed Salad	6.90
Kuchumber Salad (Spicy)	6.90
Cucumber Raita	4.50
Sweet Mango Chutney	3.50
Mixed Pickles	3.50
Pappadams	3.00

## Desserts

Gulab Jamun	6.90
Milk dumplings in cardamon sugar syrup	



## Just F'me \$30 You'n'me \$50

*1 Main	*2 Mains
*1 Vegetable dish	*1 Vegetable dish
1 Small Rice	1 Large Rice
1 Plain Naan	2 Plain Naan
1 Pappadam	1 Pappadam
1 Raita	1 Raita

## Four 'N' More \$90.00

1 Serve of Vegetable Pakoras  
 1 Whole Tandoori Chicken  
 \*2 Mains, \*2 Vegetable Dishes  
 2 Large Rice, 4 Plain Naan  
 1 Raita, 1 Pappadam  
 1.25 L Soft Drink

\*Mains and Veggie dishes excluding any  
 Chef's Specials, Seafood and  
 Gourmet Corner Dishes

## Vegan Deals

VEGAN DEAL FOR ONE \$20.00

1 CURRY, 1 SMALL STEAM RICE, 1 ROTI, PAPPADUM

VEGAN DEAL FOR TWO \$32.00

2 CURRIES, 1 LARGE STEAM RICE, 2 ROTIS, PAPPADUM

Vegan dishes excluding any Chef's Specials

## Soft Drinks

Coke, Coke Zero, Lemonade, Solo - 1.25ltr 6.00

Mango Lassi 6.00

Catering for all occasions  
 available

Uber  
 Eats

MENULOG

deliveroo

DOORDASH



109 King William Rd, Hyde park, SA 5061

Ph: 8271 7755 / 8172 1177

Lunch

Fri - Sun 12pm-2:30pm

Dinner

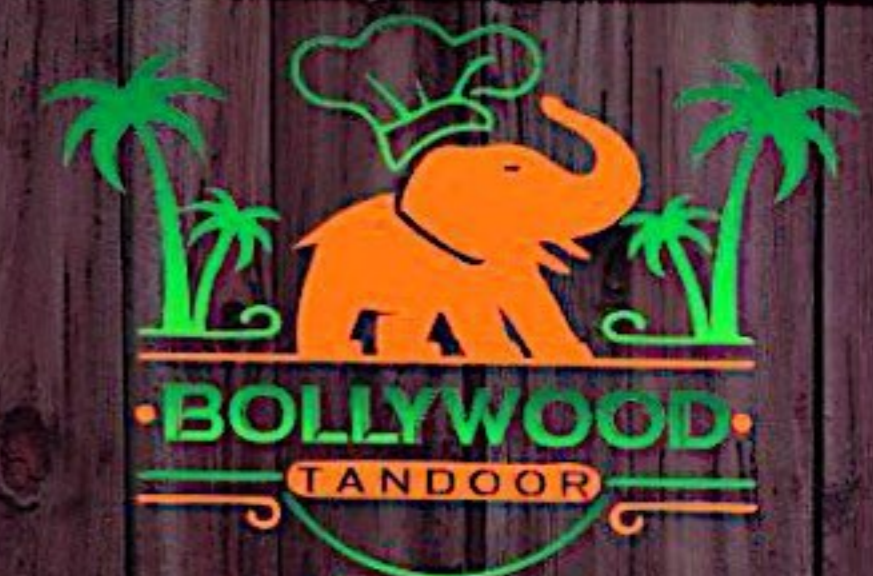
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## Entrees From Tandoor

<b>Tandoori Mixed Platter (For 2)</b>	<b>28.90</b>
Tandoori chicken, chicken tikka, sheekh kebab, fish tikka and tandoori tail prawns (2 pieces each)	
<b>Chicken Tikka (4 pieces)</b>	<b>11.90</b>
Chicken fillet with sun-dried garam masala & herbed yogurt	
<b>Sheekh Kebab</b>	<b>11.90</b>
Tandoor grilled, finger rolled mince lamb with coriander and cumin (4 pieces)	
<b>Tandoori Chicken (Half)</b>	<b>11.90</b>
Marinated chicken on the bone, roasted in the tandoor	
<b>Prawn Shaslick (4 pcs)</b>	<b>20.90</b>
4pcs of Prawns marinated with yogurt and pepper grilled in clay oven with capsicum, onion and tomatoes	
<b>Coriander Chicken Tikka</b>	<b>15.90</b>
Marinated in mint, coriander, green chillies, yogurt & baked in the clay oven	
<b>Paneer Tikka</b>	<b>15.90</b>
Cottage Cheese (Panner), tomatoes, capsicum & onions on skewers, marinated with yogurt & spices, baked in the tandoor	
<b>Fish Tikka</b>	<b>18.90</b>
Tender pieces marinated in yogurt, masala & baked in tandoor	

## Entrees

<b>Pakora Bhaji</b>	<b>7.90</b>
Vegetable patties deep friend (4 pieces)	
<b>Paneer Pakoda (Spicy)</b>	<b>9.90</b>
Cottage cheese marinated with spices and chickpea flour and deep fried.	
<b>Vegetable Samosas</b>	<b>8.90</b>
Crusty Pastries filled with vegetables served with mint chutney and sweet sauce (2 pieces)	
<b>Mushroom Pakora</b>	<b>8.90</b>
Mushrooms coated with chickpea flour with spices & deep fried. Tender and Juicy.	
<b>Raj chicken Pakora</b>	<b>10.90</b>
Chicken with onion, coriander & chilli, deep fried with lentil flour	
<b>Onion Ring Bhajia</b>	<b>7.90</b>
Onion rings marinated with cumin, chilli and coated with chickpea batter	

## Vegetarian Mains

<b>Alu Baigan (Chef's Special)</b>	<b>14.90</b>
Eggplants and Potatoes cooked with chefs' special recipe	

<b>Paneer Tikka Masala ( Chef's Special)</b>	<b>15.90</b>
Tandoor baked cottage cheese tossed in pan with spices & herbs	
<b>Paneer Chilly (Spicy and Hot)</b>	<b>15.90</b>
<b>Chef's Special</b> Cottage cheese tossed with dried chilli cooked in hot & spicy sauce	
<b>Mushroom Matar</b>	<b>14.90</b>
Mushrooms and peas in onion, garlic and pepper sauce	
<b>Saag Alu</b>	<b>14.90</b>
Spinach puree with potatoes and spiced fenugreek leaves	
<b>Kashmiri Malai Kofta</b>	<b>14.90</b>
Cottage cheese & potatoes dumplings cooked in mild creamy sauce	
<b>Baigan Peas Bharta</b>	<b>14.90</b>
Roasted eggplant puree cooked with delicious spices & herbs	
<b>Alu Beans Masala</b>	<b>14.90</b>
French beans and potatoes tossed with spices	
<b>Saag Paneer</b>	<b>14.90</b>
Cottage cheese cooked in puree of spinach & fenugreek leaves	
<b>Mattar Paneer</b>	<b>14.90</b>
Cottage cheese and peas simmered in a creamy cashew & almond sauce	
<b>Navratna Korma</b>	<b>14.90</b>
Mixed vegetables tossed in butter and cooked in a cashew nut sauce	
<b>Alu Matar</b>	<b>14.90</b>
Potatoes and green peas cooked with mild spices	
<b>Alu Gobhi</b>	<b>14.90</b>
Seasoned potatoes and cauliflowers with turmeric, coriander, cumin and tomatoes	
<b>Chana Masala</b>	<b>14.90</b>
Chickpeas cooked in special tomato based sauce with spices	
<b>Jaipur Daal</b>	<b>13.90</b>
Lentils cooked slowly in a melting pot	

## Gourmet Corner

<b>Goat Masala</b>	<b>22.90</b>
Tender goat meat on the bone cooked with spiced herbs	
<b>Tandoori Chicken Tikka Masala</b>	<b>19.90</b>
Baked chicken tikka cooked with onions, tomatoes & capsicum in a special sauce	
<b>Lamb Shank Korma</b>	<b>20.90</b>
Two pieces of shanks cooked with vegetables in a creamy almond & cashew sauce	
<b>Lamb Shanks Vindaloo</b>	<b>20.90</b>
Two pieces of shanks cooked with vegetables in a spicy & tangy sauce	
<b>Beef / Lamb Rendang (Hot and Spicy)</b>	<b>20.90</b>
Tender pieces cooked in Malaysian spices	
<b>Coconut Chicken</b>	<b>20.90</b>
Sautéed chicken breasts in a spiced creamy sauce with coconut milk	

<b>Raj Chicken Manchurian</b>	<b>19.90</b>
Fillet breast cooked in spicy chilli sauce	
<b>Coriander Chicken Tikka Masala</b>	<b>19.90</b>
Marinated in mint, coriander, green chillies, yoghurt and baked in a tandoor and served with masala sauce	
<b>Chilli Chicken</b>	<b>19.90</b>
Sliced chicken tossed with capsicums, onions, chillies and finished with soya sauce and chilli paste	
<b>Lamb Mysore (Chef's Special) Spicy</b>	<b>20.90</b>
Tender pieces of lamb cooked in coriander and dry chilly	
<b>Bhuna Gosht (Chef's Special)</b>	<b>20.90</b>
Medium Spiced lamb dish cooked with coriander tomatoes, capsicum and onions	

## From The Sea

<b>Taj Tandoori Fish</b>	<b>21.90</b>
Barramundi fillet marinated with spices & yogurt, baked in clay oven	
<b>Prawn Masala/ Malabar</b>	<b>26.90</b>
Fresh SA King prawns in ginger, garlic, cardamon and curry leaf sauce	
<b>Prawn Jalfrezi</b>	<b>27.90</b>
Fresh SA King prawns cooked with capsicum, tomatoes and onions in special spices	
<b>Fish Masala</b>	<b>21.90</b>
Tender pieces of Barramundi in a ginger, garlic, mustard seeds and curry leaves masala	
<b>Fish Madras</b>	<b>21.90</b>
Tendered barramundi cooked with southern coconut spices	

## Mains

<b>Butter Chicken (Simply divine)</b>	<b>17.90</b>
Smoked marinated chicken fillet cooked in our homemade creamy tomato puree with ginger & capsicum & mildly spiced	
<b>Chicken Masala</b>	<b>17.90</b>
Tender chunks in a ginger garlic cardamon masala	
<b>Lamb Rogan Josh</b>	<b>17.90</b>
Tender Lamb in a rich gravy with herbed oil and chilly	
<b>Beef/Lamb or Chicken Vindaloo (Spicy)</b>	<b>17.90</b>
Hot and tangy dish cooked with a special vindaloo sauce	
<b>Beef/Lamb or Chicken korma</b>	<b>17.90</b>
tender pieces cooked in a creamy almond & cashew spiced sauce	
<b>Beef/lamb or Chicken Madras</b>	<b>17.90</b>
tender pieces cooked in Southern coconut spices	
<b>Lamb or Chicken Spinach</b>	<b>17.90</b>
Tender Pieces cooked in a spiced puree of Spinach	
<b>Chicken Jalfrezy (Chef's special)</b>	<b>19.90</b>
Tender chicken pieces toasted in a pan with onion, tomatoes & capsicums	