

## Pre Theatre

This menu is available daily from Sun-Fri 4pm-6.30pm, Sat 4pm-6pm from **£11.95** enjoy a starter, main meal and accompaniment from a selection of our most popular dishes are listed below (as an appetiser, two popadoms and spiced onions may be ordered for £2.00 extra)

FROM ONLY  
**£11.95**

## Set Meals **£14.95 PER PERSON**

All set meals include appetisers, pakora platter with popadom and spiced onions. Only **£14.95** per person with nan bread or upgrade to nan of your choice for £1.50 extra per person (minimum 2 people). King Prawn Dishes £2.95 extra. Does not include from Tandoori or biryani cuisine.

**SET MEAL FOR 2**  
Choose any two main dishes from House Specialities or Back to Basics served with rice and nan bread

**SET MEAL FOR 4**  
Choose any four main dishes from House Specialities or Back to Basics served with two rice and two nan bread

**SET MEAL FOR 6**  
Choose any six main dishes from House Specialities or Back to Basics served with three rice and three nan bread

### STARTERS

#### VEGETABLE PAKORA

Served with a delicious dip

#### PAKORA – YOUR CHOICE!

Chicken - 1.50 extra

Mushroom - 1.50 extra

Mixed Pakora - £1.50 extra

A mix of chicken, mushroom & vegetable

Extra Pakora Sauce - 50p

#### POTATO SKINS

Delicious delicately spiced potato skins served with a tasty dip

#### VEGETABLE SAMOSA

Indian pastry stuffed with spicy vegetables and served with chana

#### CHICKEN CHAAT

Delicious drumsticks swathed in a sweet 'n' sour patia sauce

#### GARLIC MUSHROOM POORI

A light, pan fried chapatti, smothered in spicy garlic mushrooms

#### ALOO AND CHANA POORI

A light, thin chapatti, pan fried and smothered with mouthwatering tangy aloo and chickpeas

### THE MAIN EVENT\*

#### ROGAN JOSH

A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

#### SPECIAL KARAHI BHOONA

A host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions

#### PARDESI

Succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

#### MASALA

A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

#### CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

#### JALFREZI

Ginger, garlic, aromatic Indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

#### MUGLAI KORMA OR CEYLONESE KORMA

Both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!

#### NAWABI

A rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

#### TRADITIONAL CURRY

The original classic on which the Curry craze was born!

\*Your choice of dishes from the **Main Event** are available in:

- European or Indian
- Vegetable or paneer
- Tender lamb
- Chicken tikka breast
- Prawn
- Pacific king prawn (£2.95 extra)

Choose either **Rice, two chapattis or nan bread** (upgrade to your nan of choice £1.50 extra).

## Vegan STARTERS

#### VEGETABLE PAKORA £3.25

Served with a delicious dip

#### MUSHROOM PAKORA £3.95

Served with a delicious dip

#### GOBI (CAULIFLOWER) PAKORA £3.95

Served with a delicious dip

#### VEGETABLE SAMOSA £3.95

Indian pastry stuffed with spicy vegetables and served with chana

#### BOMBAY JACKFRUIT £4.50

Shredded Jackfruit cooked in sweet & chilli Sauce

Peshwari, Garlic, & plain Nan, and Chapatti all available in vegan choice

### MAINS

#### KARAHI BHOONA £7.95

A host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions. Available in Indian or European vegetables.

#### JALANDHRI £7.95

Ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce Available in Indian or European vegetables.

#### SOUTH INDIAN GARLIC CHILLI £7.95

Hot and spicy with a saucy twist of sweet 'n' sour Available in Indian or European vegetables.

#### MUSHROOM BHAJI £7.95

Mouthwatering mushrooms sautéed in a flavoursome curry sauce

### VEGETARIAN MAINS

#### MIXED VEGETABLE CURRY

Indian or European vegetables

#### BOMBAY POTATOES

Indian style spicy potatoes

#### CHANA, ALOO & MUSHROOM BHAJI

Chickpeas, potatoes and mushrooms

#### CHANA CHAAT

Sweet and sour chickpeas

#### CHANA SAAG BHAJI £7.95

Tangy chickpeas and succulent spinach, simmered in a condensed sauce

#### TARKA DAAL £7.95

Wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

#### ALOO METHI £7.95

Sautéed potatoes cooked in exotic spices with lime pickle and fresh fenugreek leaves

#### VEGETARIAN SHASHLIK £10.95

Marinated courgettes, aubergines, peppers, mushrooms and onion served in a tandoori sizzler with riced, salad, sweet and chilli sauce

#### MEAL £6.95 / SIDE DISH £4.95

#### PANEER MUTTAR

A traditional dish of Indian cheese and garden peas

#### MUSHROOM BHAJI

Mushrooms in curry sauce

#### TARKA DAAL

Mixed lentils

#### CHANA SAAG BHAJI

Chickpeas in spinach



# SIT IN MENU

OPEN 7 DAYS 4PM UNTIL 11PM

PICK UP YOUR LOYALTY CARD TODAY!



Food Allergies and Intolerances

Our food may contain allergens. Please speak to a member of staff for more information.

We cater for  
vegans and  
vegetarians

www.taalrestaurant.co.uk  
2 Bridge Street, Strathaven, ML10 6AN



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All Major Credit Cards Accepted.  
Delivery Charge Applies To All Areas.



# Starters

## PAKORAS

The all time favourite spicy snack available in:

<b>VEGETABLE PAKORA</b>	£3.25
<b>MUSHROOM PAKORA</b>	£3.95
<b>CHICKEN BREAST PAKORA</b>	£4.95
<b>MIXED PAKORA</b>	£4.95
A medley of vegetable, chicken, mushroom and cauliflower pakora	
<b>ONION BHAJI (RINGS OR ORIGINAL)</b>	£2.95
<b>FISH PAKORA</b>	£5.50
<b>HAGGIS PAKORA</b>	£5.50

## CHEF'S CHOICE APPETISERS

<b>CHICKEN CHAAT</b>	£3.95
Chicken drumsticks served with a sweet 'n' sour sauce	
<b>CHICKEN TIKKA</b>	£4.95
Tasty chicken pieces marinated in exotic spices, barbecued to perfection in the tandoor	
<b>MALAI MUSHROOMS</b>	£3.95
Mouth-watering mushroom slices sautéed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs	
<b>VEGETABLE SAMOSA</b>	£3.95
Savoury Indian pastie served with chana (chickpeas)	
<b>POTATO SKINS</b>	£2.95
Delicately spiced skins served with a delicious dip	
<b>SEEKH KEBAB</b>	£4.95
Minced lamb marinated in exotic spices	
<b>POORI STARTER</b>	£3.90
A light thin pan fried chapatti either of the above smothered in your choice of: chilli prawn, chicken Masala, garlic mushroom or aloo chana	

## APPETISERS TO SHARE

Chef's platter £3.95 per person (minimum 2 people) a medley of vegetable, chicken and mushroom pakora, samosa, spicy potato skins and chicken chaat.

## SUNDRIES & BREADS

<b>POPADOM</b>	£0.95	<b>PESHWARI NAN</b>	£3.95
<b>SPICED ONIONS</b>	£0.95	<b>GARLIC NAN</b>	£3.25
<b>MANGO CHUTNEY</b>	£0.95	<b>VEG NAN</b>	£3.95
<b>MIXED PICKLE</b>	£0.95	<b>KEEMA NAN</b>	£4.25
<b>RAITA</b>	£1.20	<b>PARATHA</b>	£2.25
<b>BASMATI BOILED RICE</b>	£2.25	<b>VEGETABLE PARATHA</b>	£3.95
<b>MUSHROOM PILAU RICE</b>	£2.95	<b>GARLIC &amp; CORIANDER NAN</b>	£3.50
<b>PILAU RICE</b>	£2.25	<b>CHEESE &amp; GARLIC NAN</b>	£3.95
<b>CHAPATTI</b>	£0.95	<b>CHEESE NAN</b>	£3.50
<b>CHIPS</b>	£2.25	<b>PAKORA SAUCE</b>	50p
<b>NAN</b>	£2.50		

# House Specialities

## CHASNI

A light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

## JAIPURI

A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices

## JALFREZI

Ginger, garlic, aromatic Indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

## KARAHI BHOONA

A host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions

## MASALA

A marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

## PARDESI

Succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

## SOUTH INDIAN GARLIC CHILLI

Hot and spicy with a saucy twist of sweet 'n' sour

## BALTI

Kabli chana (tangy chickpeas), a flourish of fresh yoghurt, and a soupçon of achari mixed pickle for that extra bite

## ROGAN JOSH

A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

## NAWABI

A rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

## JALANDHRI

A potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce

## MAKHNI MASALA

A touch of ginger, garlic and almond powder shallow fried and simmered in yoghurt and fresh cream with spring onions

All of the **House Specialities** are available in:

<b>CHICKEN TIKKA BREAST</b>	£9.95
<b>TENDER LAMB</b>	£10.95
<b>PRAWN</b>	£8.95
<b>PACIFIC KING PRAWN</b>	£12.95
<b>EUROPEAN OR INDIAN VEGETABLE OR PANEER</b>	£8.95
<b>HOUSE SPECIALITY SAUCE</b>	£4.95

No added colourings used in our food!

# Connoisseurs Choice

## BUTTER CHICKEN £10.95

Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder

## LAMB AKBRI £10.95

Tender lamb cooked in medium to spicy sauce with onions, ginger, garlic, green chillies and shredded indian cheese.

## PUNJABI TARKA £10.95

A truly authentic hot and spicy home-style sauce with a flavoursome blend of Punjabi herbs and spices (Available in chicken or lamb - King prawn £2.95 extra)

# Tandoori Cuisine

Succulent...sizzling and definitely a hot favourite amongst the 'all! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice, salad garnish and curry sauce. A sauce from the House Speciality section e.g. masala, chasni etc may be ordered instead for an additional £2.00.

<b>CHICKEN TANDOORI</b>	£11.95
Tender chicken pieces on the bone	
<b>CHICKEN TIKKA</b>	£11.95
Tender supreme of chicken	
<b>SHASHLIK</b>	£12.95
Succulent chicken pieces barbecued with onions, and capsicums	
<b>LAMB TIKKA</b>	£13.95
Luscious lamb marinated in exotic spices	
<b>TANDOORI JHINGA</b>	£13.95
Plump pacific king prawns given the tasty tandoori treatment	
<b>TANDOORI MIXED PLATTER</b>	£14.95
A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread	
<b>PANEER TIKKA</b>	£11.95
Subtly spiced skewered Indian cheese, capsicums and onions, served with a sweet & chilli sauce	

## BACK TO BASICS

<b>MUGLAI KORMA</b>	A sumptuously creamy sauce
<b>CEYLONESE KORMA</b>	With lashings of creamed coconut
<b>KASHMIRI</b>	Delicately spiced and fruity with plenty yoghurt and cream
<b>TRADITIONAL CURRY</b>	The original classic on which the Curry Craze was born!
<b>BHOONA</b>	A rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes
<b>BIRYANI</b> (£1.00 extra)	Savoury rice cooked with your choice of meat, served with a separate curry sauce
<b>DHANSAC</b>	Lashings of lentils and eastern spices
<b>PATIA</b>	A tangy sweet 'n' sour sauce
<b>DOPIAZA</b>	An aromatic dish with oodles of onions
<b>CURRY SAUCE</b>	£3.95

\*All the **back to basics** dishes are available in:

<b>CHICKEN BREAST</b>	£8.95
<b>CHICKEN TIKKA</b>	£8.95
<b>LAMB</b>	£9.95
<b>PRAWN</b>	£8.95
<b>PACIFIC KING PRAWN</b>	£12.95
<b>INDIAN OR EUROPEAN VEGETABLE</b>	£7.95