

## Tea Time Special

This menu is available daily from Sunday - Friday 4pm-6pm from £14.95 enjoy a starter, main meal and accompaniment from a selection of our most popular dishes are listed below.

FROM ONLY  
**£14.95**  
Available Sun-Fri  
4-6pm

### STARTERS

- 🍷 **VEGETABLE PAKORA**  
Served with a delicious dip
- 🍷 **PAKORA - YOUR CHOICE!**

Chicken - 1.50 extra  
Mushroom - 1.25 extra  
Mixed Pakora - £1.25 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 KARAH BHOONA**  
A host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

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

**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 (**mild dish**)

**MUGLAI KORMA OR CEYLONESE KORMA**  
Both mild and creamy, but for a taste of coconut paradise go for the Ceylones!

**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
- Paneer
- Tender lamb
- Chicken tikka breast

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

🚫 **Contains Nuts.**

🌾 **Gluten Free**

## Set Meals **£15.50 PER PERSON**

All set meals include mixed pakora with popadoms and spiced onions. Only **£15.50** 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 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

## Vegan STARTERS 🌱

**VEGETABLE PAKORA £3.95**  
Served with a delicious dip

**GOBI (CAULIFLOWER) PAKORA £4.25**  
Served with a delicious dip

**MUSHROOM PAKORA £4.25**  
Served with a delicious dip

**VEGETABLE SAMOSA £4.95** 🍷  
Indian pastry stuffed with spicy vegetables and served with chana

### MAINS 🌱

**KARAH BHOONA £9.50**  
A host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions. Available in Indian or European vegetables.

**JALANDHRI £9.50**  
Ginger, garlic, onions, peppers, coconut cream and fresh herbs sauteed in a spicy chilli sauce Available in Indian or European vegetables.

**SOUTH INDIAN GARLIC CHILLI £9.50**

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

*Available in Indian or European vegetables.*

**MUSHROOM BHAJI £9.50**  
Mouthwatering mushrooms sauteed in a flavoursome curry sauce

**CHANA SAAG BHAJI £9.50**  
Tangy chickpeas and succulent spinach, simmered in a condensed sauce

**TARCA DAAL £9.50**  
Wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

**ALOO METHI £9.50**

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

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

### VEGETARIAN MAINS 🌱 MEAL £9.50 / SIDE DISH £6.50

**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

**PANEER MUTTAR**  
A traditional dish of Indian cheese and garden peas

**MUSHROOM BHAJI**  
Mushrooms in curry sauce

**TARCA DAAL**  
Mixed lentils

**CHANA SAAG BHAJI**  
Chickpeas in spinach

# 01357 522555

## TAKE-AWAY MENU

OPEN 7 DAYS 4PM UNTIL 11PM  
(10PM WEEKDAYS)

Scan the QR code to Order now

[www.taalrestaurant.co.uk](http://www.taalrestaurant.co.uk)

2 Bridge St, Strathaven ML10 6AN

Food Allergies and Intolerances

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



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All Major Credit Cards Accepted.  
Delivery Charge Applies To All Areas.  
Carrier bag charge of 20p




# Starters

## PAKORAS

The all time favourite spicy snack available in:

<b>VEGETABLE PAKORA</b>	<b>£3.95</b>
<b>MUSHROOM PAKORA</b>	<b>£4.25</b>
<b>CHICKEN BREAST PAKORA</b>	<b>£6.25</b>
<b>MIXED PAKORA</b>	<b>£5.95</b>
A medley of vegetable, chicken, mushroom and cauliflower pakora	
<b>ONION BHAJI</b>	<b>£4.25</b>
<b>FISH PAKORA</b>	<b>£6.50</b>
<b>HAGGIS PAKORA</b>	<b>£6.50</b>
<b>GOBI PAKORA</b>	<b>£4.25</b>

## CHEF'S CHOICE APPETISERS

<b>CHICKEN CHAAT</b>	<b>£4.25</b> 
Chicken drumsticks served with a sweet 'n' sour sauce	
<b>VEGETABLE SAMOSA</b>	<b>£4.95</b> 
Savoury Indian pastie served with chana (chickpeas)	
<b>POTATO SKINS</b>	<b>£3.95</b>
Delicately spiced skins served with a delicious dip	
<b>POORI STARTER</b>	<b>£4.95</b> 
A light thin pan fried chapatti either of the above smothered in your choice of: garlic mushroom or aloo chana	

## SUNDRIES & BREADS

<b>POPADOM</b>	<b>£0.95</b>
<b>SPICED ONIONS</b>	<b>£0.95</b>
<b>MANGO CHUTNEY</b>	<b>£0.95</b>
<b>MIXED PICKLE</b>	<b>£0.95</b>
<b>RAITA</b>	<b>£1.75</b>
<b>BASMATI BOILED RICE</b>	<b>£2.25</b>
<b>MUSHROOM PILAU RICE</b>	<b>£3.25</b>
<b>PILAU RICE</b>	<b>£2.25</b>
<b>CHAPATTI</b>	<b>£1.00</b>
<b>CHIPS</b>	<b>£2.50</b>
<b>NAN</b>	<b>£2.75</b>
<b>PESHWARI NAN</b>	<b>£4.25</b> 
<b>GARLIC NAN</b>	<b>£3.95</b>
<b>KEEMA NAN</b>	<b>£5.25</b>
<b>PARATHA</b>	<b>£3.95</b>
<b>GARLIC &amp; CORIANDER NAN</b>	<b>£4.25</b>
<b>CHEESE NAN</b>	<b>£4.25</b>
<b>CHEESE &amp; GARLIC NAN</b>	<b>£4.95</b>
<b>PAKORA SAUCE</b>	<b>£0.50</b>
<b>SIDE SALAD</b>	<b>£1.50</b>

No added colourings used in our food!



# 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 (**mild dish**)
- KARAH 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 hint 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>	<b>£9.95</b>
<b>TENDER LAMB</b>	<b>£10.95</b>
<b>PRAWN</b>	<b>£10.95</b>
<b>PACIFIC KING PRAWN</b>	<b>£13.50</b>
<b>EUROPEAN OR INDIAN VEGETABLE OR PANEER</b>	<b>£9.50</b>
<b>HOUSE SPECIALITY SAUCE</b>	<b>£5.50</b>
<b>PANEER</b>	<b>£9.50</b>

## Connoisseur's Choice

- BUTTER CHICKEN** **£11.50**  
Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder
- LAMB AKBRI** **£11.95**  
Tender lamb cooked in medium to spicy sauce with onions, ginger, garlic, green chillies and shredded indian cheese.
- PUNJABI TARKA** **£11.50**  
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, and curry sauce. A sauce from the House Speciality section e.g. masala, chasni etc may be ordered instead for an additional £2.25.

<b>CHICKEN TANDOORI</b>	<b>£11.95</b>
Tender chicken pieces on the bone	
<b>CHICKEN TIKKA</b>	<b>£11.95</b>
Tender supreme of chicken	
<b>SHASHLIK</b>	<b>£12.95</b>
Succulent chicken pieces barbecued with onions, and capsicums	
<b>LAMB TIKKA</b>	<b>£13.95</b>
Luscious lamb marinated in exotic spices	
<b>TANDOORI JHINGA</b>	<b>£14.95</b>
Plump pacific king prawns given the tasty tandoori treatment	
<b>TANDOORI MIXED PLATTER</b>	<b>£16.50</b>
A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread	

## BACK TO BASICS

<b>MUGLAI KORMA</b>	<b>BIRYANI</b> (£1.00 extra)
A sumptuously creamy sauce	Savoury rice cooked with your choice of meat, served with a separate curry sauce
<b>CEYLONESE KORMA</b>	<b>DHANSAC</b>
With lashings of creamed coconut	Lashings of lentils and eastern spices
<b>KASHMIRI</b>	<b>PATIA</b>
Delicately spiced and fruity with plenty yoghurt and cream	A tangy sweet 'n' sour sauce
<b>TRADITIONAL CURRY</b>	<b>DOPIAZA</b>
The original classic on which the Curry Craze was born!	An aromatic dish with oodles of onions
<b>BHOONA</b>	<b>CURRY SAUCE</b> <b>£4.95</b>
A rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes	

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

<b>CHICKEN BREAST</b>	<b>£9.50</b>
<b>CHICKEN TIKKA BREAST</b>	<b>£9.50</b>
<b>LAMB</b>	<b>£9.95</b>
<b>PRAWN</b>	<b>£9.95</b>
<b>PACIFIC KING PRAWN</b>	<b>£13.50</b>
<b>INDIAN OR EUROPEAN VEGETABLE</b>	<b>£8.50</b>
<b>PANEER</b>	<b>£8.50</b>