

SET MEALS

£11.50 PER PERSON

All set meals include appetisers, pakora platter with popadom and spiced onions. Only £11.50 per person with nan bread or upgrade to nan of your choice for £1 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

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 £1.50.

CHICKEN TANDOORI Tender chicken pieces on the bone	£9.95
CHICKEN TIKKA Tender supreme of chicken	£9.95
SHASHLIK Succulent chicken pieces barbecued with onions, and capsicums	£9.95
LAMB TIKKA Luscious lamb marinated in exotic spices	£10.95
TANDOORI JHINGA Plump pacific king prawns given the tasty tandoori treatment	£12.95
TANDOORI MIXED PLATTER A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread	£13.95
PANEER TIKKA Subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce	£9.95

VEGETARIAN MAIN MEAL £6.95 / SIDE DISH £4.95

MIXED VEGETABLE CURRY

A fusion of Indian or European vegetables simmered in our traditional curry sauce

BOMBAY POTATOES

Indian style spicy potatoes

CHANA, ALOO & MUSHROOM BHAJI

Tangy chickpeas, potatoes and mushrooms

CHANA CHAAT

Kabli chana (chickpeas) cooked in a sweet & tangy sauce, made with plummed tomatoes and almond powder

PANEER MUTTAR

A traditional dish of Indian cheese and garden peas

MUSHROOM BHAJI

Mouthwatering mushrooms sautéed in a flavoursome curry sauce

TARKA DAAL

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

CHANA SAAG BHAJI

Tangy chickpeas and succulent spinach, simmered in a condensed sauce

TEA-TIME SPECIAL

This menu is available daily from 4pm-6.30pm from £10.95 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 £1.50 extra)

FROM ONLY
£10.95

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

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

POTATO SKINS

Delicious delicately spiced potato skins served with a tasty dip

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 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 extra).

Taal

TAKE-AWAY MENU

01357 522 555

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



FOLLOW US ON FACEBOOK

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

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

STARTERS

PAKORAS

The all time favourite spicy snack available in:

VEGETABLE PAKORA	£2.50
MUSHROOM PAKORA	£3.50
CHICKEN BREAST PAKORA	£4.50
MIXED PAKORA	£4.50
A medley of vegetable, chicken, mushroom and cauliflower pakora	
ONION BHAJI (RINGS OR ORIGINAL)	£2.95
FISH PAKORA	£4.95
HAGGIS PAKORA	£4.95

CHEF'S CHOICE APPETISERS

CHICKEN CHAAT	£3.90
Chicken drumsticks served with a sweet 'n' sour sauce	
CHICKEN TIKKA	£4.50
Tasty chicken pieces marinated in exotic spices, barbecued to perfection in the tandoor	
MALAI MUSHROOMS	£3.50
Mouth-watering mushroom slices sautéed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs	
VEGETABLE SAMOSA	£3.95
Savoury Indian pastie served with chana (chickpeas)	
POTATO SKINS	£2.95
Delicately spiced skins served with a delicious dip	
SEEKH KEBAB	£4.50
Minced lamb marinated in exotic spices	
POORI STARTER	£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 £3.50 per person (minimum 2 people) a medley of vegetable, chicken and mushroom pakora, samosa, spicy potato skins and chicken chaat.

SUNDRIES & BREADS

POPADOM	£0.85	NAN	£1.95
SPICED ONIONS	£0.85	PESHWARI NAN	£2.80
MANGO CHUTNEY	£0.95	GARLIC NAN	£2.70
MIXED PICKLE	£0.95	VEG NAN	£2.80
RAITA	£1.10	KEEMA NAN	£3.95
BASMATI BOILED RICE	£1.95	PARATHA	£1.80
MUSHROOM PILAU RICE	£2.25	VEGETABLE PARATHA	£2.95
PILAU RICE	£1.85	GARLIC & CORIANDER NAN	£2.95
CHAPATTI	£0.85	CHEESE & GARLIC NAN	£3.90
CHIPS	£1.80	CHEESE NAN	£3.50

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

Tantalising tandoori spices, 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

PASANDA

Mild and creamy with an abundance of almond powder

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

No added colourings used in our food!

All of the House Specialities are available in:

CHICKEN TIKKA BREAST	£7.95
TENDER LAMB	£8.25
PRAWN	£7.95
PACIFIC KING PRAWN	£11.95
EUROPEAN OR INDIAN VEGETABLE OR PANEER	£7.50

EUROPEAN DISHES

All served with crisp salad garnish and tasty French fries

HADDOCK & CHIPS	£7.95	SIRLOIN STEAK	£12.95
CHICKEN 'N' CHIPS	£7.95	SCAMPI FRITE	£8.95
CHICKEN KIEV	£8.95		

CONNOISSEUR'S CHOICE

BUTTER CHICKEN	£8.95
Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder	
GARLIC GARAM MASALA	£8.95
Mild to medium dish, cooked in garlic butter sauce, fresh cream, ginger and garlic (available in lamb or chicken)	
MALWA	£8.95
Spicy dish cooked with spinach puree, fresh spinach leaves, garlic chilli sauce and fresh peppers (available in lamb or chicken)	
LAMB AKBRI	£8.95
Tender lamb cooked in medium to spicy sauce with onions, ginger, garlic, green chillies and shredded indian cheese.	
PUNJABI TARKA	£8.95
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)	

BACK TO BASICS

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

*All the back to basics dishes are available in:

CHICKEN BREAST	£7.50
CHICKEN TIKKA	£7.50
LAMB	£7.95
PRAWN	£7.95
PACIFIC KING PRAWN	£11.95
INDIAN OR EUROPEAN VEGETABLE	£6.95