

ABN 80 603 982 743



GUR TAJ

Great curry, tandoori and service since 1996

Indian Restaurant Take Away & Catering

1030 PITTWATER ROAD COLLAROY
PARKING AVAILABLE AT FRONT AND DOWNSTAIRS

gurtajindianrestaurant.com.au

02 9971 2740

*Great quality and service are our aim at all times.
Your feedback will only help us improve our selves.*

All curries and tandoori entrées are gluten and MSG free.

*Chilli and spice levels vary from curry to curry,
please feel free to ask for guidance.*

OPEN TUESDAY TO SUNDAY

Licensed and BYO (wine only)

Corkage \$3.5 per person

We Accept Credit Cards, Debt Cards & EFTPOS

Prices subject to change anytime

May 2019

STARTERS

CUCUMBER YOGHURT with green chilli & masala.	4.0
TOMATO ONION garnished with coriander	3.5
MINT YOGHURT prepared with special herbs.	3.5
MANGO CHUTNEY	3.5
BANANA COCONUT	4.5
MIXED PICKLE	3.5
PAPADUM (4 pieces)	4.5
SIDE DISH PLATTER Any 4 of the above.	9.9
GREEN SALAD Red Onion, cucumber, green chillies topped by chaat masala & lemon juice.	9.5

ENTREES

all served with mint sauce

VEGETABLE SAMOSA (2 pieces) Stuffed with peas, potatoes, cumin seeds, deep fried.	9.9
MEAT SAMOSA (2 pieces) Stuffed with minced lamb, peas, potatoes, spices, deep fried.	9.9
ONION BHAJI Onion and lentil flour preparation with selected spices.	8.9
MIXED VEGETABLE PAKORA Lightly fried cauliflower, onions, potato, coriander and crisp fried.	8.9
TANDOORI LAMB CUTLETS marinated overnight and cooked in Tandoor.	3 pieces 18.9 4 pieces 25.0
CHICKEN TIKKA (4 pieces) Boneless spring chicken fillet marinated overnight & cooked in Tandoor.	13.9
SEEKH KEBAB (4 pieces) Spiced minced lamb pressed on skewer and smoke roasted in Tandoor.	13.9
TANDOORI CHICKEN (Half) Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt and smoke roasted. marinated overnight & cooked in Tandoor	12.9
MIXED PLATTER Combination of Tandoori Lamb Cutlet, Chicken Tikka, Seekh Kebab and Vegetable Samosa	14.9

TANDOORI BREADS

PLAIN NAAN Fine plain flour bread cooked in the Tandoor	3.5
GARLIC NAAN Bread cooked with garlic on top and garnished with coriander	4.0
NAAN MAKHNI Bread with sesame seed and coriander on top	4.0
TANDOORI ROTI Wholemeal bread	4.0
PESHWARI NAAN Bread cooked with dry nuts and cream	6.9
KEEMA-NAAN Stuffed with minced lamb and potatoes	6.9
VEGETABLE PARATHA Stuffed with potato, peas and herbs	6.9
CHICKEN PARATHA Plain flour bread stuffed with roasted chicken, onion and coriander	6.9
CHEESE NAAN WITH GARLIC garnished with coriander	6.9
CHEESE NAAN Cottage cheese bread garnished with coriander	6.9

VEGETABLE CURRIES

MIXED VEGETABLES A bountiful assortment of fresh garden vegetable curry in herbs and tomatoes	16.9
POTATO AND EGGPLANT (VEGAN) Potato and eggplant. Dry vegetable curry	17.9
PEAS AND COTTAGE CHEESE Green peas and homemade cheese curry preparation	17.9
MUSHROOM, POTATO AND PEA CURRY Mushroom, potato and green peas, one of the most popular dishes of North India	17.9
POTATO, PEAS AND TOMATO CURRY Potato, green peas and tomato curry prepared with onion and tomato sauce	17.9
MALAI KOFTA A vegetarian speciality of Gur Taj, served with thick almond gravy, garnished with a cordn of fresh cream	17.9
PANEER MAKHANI Sauteed in butter and a homemade cheese curry preparation.	17.9
PANEER TIKKA MASALA Sauteed in butter and a homemade cheese curry prepared with capsicum, tomato & peas	17.9
POTATO, PEAS AND COTTAGE CHEESE Potato, peas and home made cheese prepared with onion and tomato sauce	17.9
DAAL (LENTILS) (VEGAN) Selected lentils in delicate masala	16.9

TRADITIONAL INDIAN CURRIES

KORMA	rich and creamy sauce curry of lamb, beef, chicken or vegetables	lamb, beef	19.9
		chicken	18.9
		vegetables	17.9
SAAG (SPINACH)	green leafy spinach blended with onions, tomatoes, cumin seed and spices	lamb, beef	19.9
		chicken	18.9
		potato	17.9
		cottage cheese	17.9
VINDALOO	hot and spicy curry with mustard seed, fried red chilli, traditional dish of goa	lamb, beef	19.9
		chicken	18.9
		prawn	21.9
MASALA	delicately roasted indian spices and herbs together with onion & tomato sauce. garnished with coriander leaves	lamb, beef	19.9
		chicken	18.9
		prawn	21.9
MADRAS	spicy hot curry prepared with coconut cream madras curry powder and hot spices	lamb, beef	19.9
		chicken	18.9
		vegetable	17.9
		prawn	21.9

CHICKEN CURRIES

BUTTER CHICKEN	boneless spring chicken fillets cooked in tandoor and then prepared in orange and creamy sauce	18.9
MANGO CHICKEN	boneless chicken in a rich mango sauce	18.9
CHICKEN TIKKA MASALA	chef's special preparation	18.9
CUMIN CHICKEN	cumin flavoured thick sauce chicken curry	18.9

LAMB CURRIES

ROGAN JOSH	our special lamb curry with rare herbs in a 'provincial style'	19.9
MEAT KOFTA	minced lamb blended with spices and oriental sauce	19.9
LAMB DO PIAZA	lamb curry cooked with onions, tomatoes, capsicum and peas	19.9

BEEF CURRIES

BOMBAY BEEF (advise medium or hot) beef cooked with indian herbs and a touch of cream	19.9
BEEF MAHARAJA cooked with creamy sauce with pineapple and dried fruits	19.9
KADAH BEEF cooked with tomato, onion, capsicum and green chilli	19.9

SEAFOOD CURRIES

PRAWN MALABAR coconut flavoured with capsicum, tomatoes, onion and peas	21.9
GOA PRAWN CURRY coconut flavoured curry with mustard seeds and special spices	21.9
PANJIM FISH CURRY bonelss pieces of fish simmered in spiced coconut milk	21.9
FISH AMRITSARI cooked in creamy sauce, dry nuts, indian herbs	21.9

HOUSE SPECIALITY

BIRYANI HYDERABADI lightly spiced basmatic rice dish	lamb, beef 19.9 chicken 18.9 vegetables 17.9
CHICKEN MAKHNI chicken dish prepared in orange and creamy sauce	18.9

RICE

BASMATI RICE with saffron, cumin seeds, cloves, cardamom	3.0
---	-----

DRINKS

MANGO LASSI Yoghurt based cold drink with mango, plain	4.9
Coke, Diet Coke, Solo, Lemonade	4.0
Ginger Beer Bundaberg	4.5
Orange Juice, Apple Juice	4.5
Lightly Sparkling Water	4.5
S. Pellegrino – 750ml	6.9

HOME MADE DESSERTS

MANGO KULFI cream and mango based ice cream	5.9
GULAB JAMUM (2 pieces) indian sweet dumpling	5.9

SPARKLING WINE

	Glass	Bottle
McWilliam's Aura Brut Attractive white peach with fresh and clean fruit aromas		19.9

WHITE WINE

McWilliam's Markview Chardonnay NSW Fresh fruit flavours, creamy texture with a soft finish. Try with butter chicken	6.0	24.0
McWilliam's Markview Sauvignon Blanc NSW Passionfruit and tropical fruit flavours	6.0	24.0
Essenze Marlborough Sauvignon Blanc NZ Intense granny smith apples with a long crisp finish		29.5
Under & Over Pinot Gris King Valley VIC A crisp refreshing palate with juicy red apple and a long-textured finish	8.0	29.5
McW 480 Pinot Grigio Floral and aromatic with lifted spice and delicate rose petals aromas, perfect with Mushroom, potato and pea curry		34.0

RED WINE

Chant du Midi Rose' Palate is voluptuous and creamy with flavours of strawberries and fresh white guava and has a great creamy finish. Perfect with prawn Malabar	8.0	32.0
McWilliam's Keith 'The Showman' Pinot Noir This Pinot Nair is filled with aromas of bright cherry and smoky spice, followed by layers of strawberry and cranberry flavours. Perfect with rogan josh.	7.5	29.5
McWilliam's Markview Shiraz NSW Soft and full body, with plum, blackberry and cherry notes great with Lamb and Beef curries	6.0	23.0
Zeppelin Shiraz Barossa Valley Dark plum fruit and a seductive, rich fruit core combines with supple tannins and background oak to dominate this palate.		34.0

BEER

Kingfisher	7.5
Corona	7.5
Crown	7.5
#1 Pale Ale – crafted in Brookvale	7.5
Cascade Light	7.5
VB	6.0
Tooheys	6.0

BYO (Wine only) – Corkage \$3.5 per person