

CHICKEN/ LAMB/ PRAWN \$20.90 / \$21.90 / \$23.90

AACHARI (GF)

Cooked with pickle flavoured tangy sauce

KORMA (GF)

Cooked with mild spices, cashew nuts and cream

LAMB ROGAN JOSH (GF) 20.90

Traditional pot-roasted curry cooked in spices

BHUNA GHOST (GF) 21.90

Lamb or goat meat with bones cooked in chef's secret spices

SEAFOOD DISHES

PRAWN GARLIC MASALA (GF/DF) 22.90

Prawn cooked with onion, capsicum, garlic & lemon in semi dry sauce

BARRAMUNDI FISH CURRY (GF/DF) 24.90

Juicy pieces of Barramundi fish cooked in a special sauce & spices

GOAN FISH CURRY (GF) 24.90

The famous spicy fish curry (Barramundi fillet) from Konkan coast in Goa

SPECIAL RICE SELECTION

PLAIN BASMATI RICE S 3.00 / L 5.00

LARGE PEAS PULAO 6.90

Basmati Rice cooked with roasted cumin seeds and green peas

LARGE KASHMIRI PULAO 8.90

Basmati rice cooked with ghee & nuts

VEGETABLE DUM BIRYANI 15.90

(served with raita)

Aromatic basmati rice with mixed vegetables cooked in seal pot

CHICKEN DUM BIRYANI (served with raita) 17.90

Aromatic Basmati rice cooked with succulent pieces of chicken flavoured with saffron and cardamom

LAMB /GOAT DUM BIRYANI 19.90

(served with raita)

A rich, dry and lightly spiced dish cooked with succulent baby lamb shoulder meat

TANDOORI BREAD

NAAN 3.00

Soft tandoori bread with sesame seeds

ROTI 3.00

Whole meal flour bread

HERB NAAN 4.50

Soft tandoori bread with mixed herbs

GARLIC NAAN 4.50

Soft bread from clay oven with garlic flavour

ALOO PARATHA, ALOO KULCHA

OR ONION KULCHA 4.90

Stuffed bread with potato or onion

CHEESE NAAN 4.90

Bread from clay oven stuffed with cheese

BUTTER NAAN 4.90

Layered Naan with butter

CHEESE CHILLI NAAN 4.90

Bread stuffed with cheese & chilli flake

KEEMA NAAN 5.90

Bread stuffed with lamb mince

CHEESE & GARLIC NAAN 5.90

Bread stuffed with cheese & fresh garlic

NAAN TOKRI 11.90

(Roti, garlic naan & cheese naan in basket)

PESHAWARI NAAN 4.90

Bread stuffed with coconuts and dried fruits

LACHHA PARATHA 4.90

Layered tandoori bread

RUMALI ROTI 4.90

Fine and thin in texture, folded like a handkerchief (Available on Friday/ Saturday and Sunday)

SIDES

FRYMS crunchy munchies basket 6.90

PAPADUM (4pcs) deep fried lentil crispy wafers 2.90

RAITA homemade yoghurt mixed with cucumber & roasted cumin 3.90

KACHUMBER SALAD chopped onion, tomato, cucumber 3.90

SWEET MANGO CHUTNEY 2.90

MIXED PICKLE 2.90

SIDE DISH PLATTER raita, kachumber & mango chutney 8.90

FRESH GREEN SALAD seasonal mixed green salad 5.90

ONION SALAD sliced spanish onion with green chilli & lemon wedges 3.90

DESSERTS

PISTACHIO KULFI 7.90

Homemade Indian ice cream blended with almonds & pistachios

MANGO KULFI 7.90

Homemade Indian ice cream blended with almonds & mango

STRAWBERRY KULFI 7.90

Homemade Indian ice cream blended with almonds & strawberry

PAAN KULFI 7.90

Homemade Indian ice cream blended with betel leaf and sweet spices

GULAB JAMUN 7.90

Homemade cottage cheese dumpling in sugar syrup

SPECIALITIES & DRINKS

LASSI MANGO / SWEET / SALTED (REFRESHING FLAVOURED HOME-MADE YOGHURT DRINK) 4.90

SOFT DRINK CAN/ BOTTLE 1.25L 3.50/5.50



EAT -In & BYO or Take Away

Licensed & B.Y.O. Wine Only

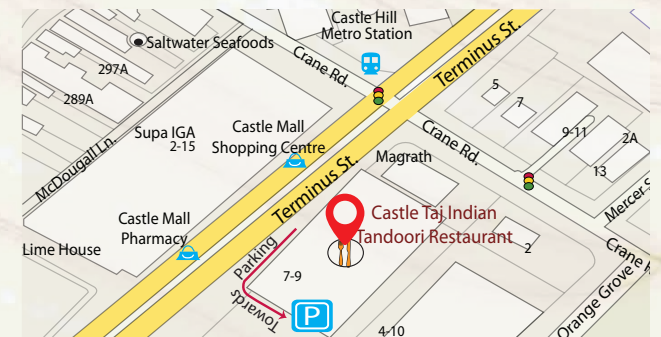
Authentic Indian Cuisine

Cater for Function or Parties

Indoor capacity of 140 people



AMPLE UNDER COVER PARKING



GARDEN PIAZZA

12/3-9 Terminus Street, Castle Hill, Sydney NSW 2154

02 9894 5830

Home Delivery for \$5 within 5km. (Min Order \$25)

Open 7 Days Dinner 5pm Onwards

Open Thursday- Sunday Lunch 11pm to 3pm

info@castletaj.com.au

www.castletaj.com.au



Public Holiday Surcharge of 10% is applicable

Deal for 2 59.90

Veg Samosa or Half Tandoori Chicken, 1x Veg. Choice, 1x Non Veg. Choice, 2x Naan (Garlic Naan or Plain Combination), Large Rice, 1x Papadums, 1x Can of Soft Drink. **No further discounts.**

TAWA SPECIAL**Tawa Soya Chaap Masala (GF) 15.90**

Soya Chaap skewers cooked together with capsicum, onion in tandoor and simmer in a gravy masala sauce

Tawa Chicken (GF) 19.90

Chicken drumstick cooked with capsicum, onion and 5 spices

Tawa Lamb/Tawa Goat (GF) 21.90

Baby lamb or goat meat with bones cooked with capsicum, onion and 5 spices

KIDS MENU**BOWL OF CHIPS 3.50****CHICKEN NUGGETS WITH CHIPS 7.90****KIDS SERVE: BUTTER CHICKEN & RICE 12.90****APPLE/ORANGE JUICE/SOFT DRINKS 3.00****INDOCHINESE SELECTIONS****GOBHI MANCHURIAN 10.90**

Cauliflower wok tossed together with onion, capsicum, chilli and Chinese authentic flavours

CHILLI PANEER 12.90

Wok tossed fried cottage cheese, onions, peppers and chilli

CHILLI CHICKEN 14.90

Chicken tossed with Chinese spices together with capsicum, chilli and onion to give authentic IndoChinese street food flavour from India

CHILLI PRAWNS (6 pcs) 18.90

Lightly spiced battered fried whole King Prawns tossed with capsicum, onion and chilli with fusion flavours

VEG. FRIED RICE 6.90

Chinese spiced wok tossed vegetables with Basmati rice

ENTREES**VEGETABLE SAMOSA (2pcs) (NF) 7.90**

Deep fried pyramid shaped pastries stuffed with spiced potatoes and green peas

SPINACH ONION BHAJI (4pcs) (GF/DF) 7.90

Deep fried fresh spinach leaves and onion mixed with chosen spices and gram flour

MIXED CHAAT 8.90

Combination of crispy pastry, potatoes cubes and chickpeas topped with tangy sauces

ALOO TIKKI (GF) 7.90

Mashed potato mixed with fresh spices and lentil pan fried, served with tangy sauce

MALAI SOYA CHAAP (4pcs) 8.90

Succulent and protein dense nutrela chunks marinated with yoghurt, chef's special masala

AJWAINI PANEER TIKKA (8pcs)(GF) 14.90

Cottage cheese marinated with chosen spices and hung yoghurt cooked in tandoor

TAJ VEG PLATER FOR 2 (2pcs each) 18.90

Paneer tikka, Soya Chap, Spinach Onion Bhaji

TAJ NON VEG PLATER FOR 2 (2pcs each) 22.90

Chicken Malai Tikka, Lamb Cutlet, Seekh kebab, Spinach Onion Bhaji

CHICKEN TIKKA (4pcs) (GF/NF) 14.90

Chicken marinated with yoghurt and spices cooked in clay oven

LAHSUNI MALAI TIKKA (4pcs) (GF) 13.90

Chicken breast marinated with yoghurt, cashew nuts and spices cooked in clay oven

HARIYALI TANGRI KEBAB (4pcs) (GF) 12.90

Succulent chicken drumsticks marinated with fresh mint and coriander paste cooked in tandoor

TANDOORI CHICKEN Half 10.90 : Full 18.90

Marinated overnight chicken with hung curd and selected spices, roast in slow preheated clay oven

TANDOORI LAMB CHAAP (2 pcs) 12.90/ (4pcs) 20.90

Clay oven roasted baby lamb chops marinated with saffron and chefs special spices

NOORANI SEEKH KABAB (4pcs) 14.90

Lamb mince mixed with herbs and spices cooked in Tandoor

FISH METHI TIKKA (4pcs) (Chef's Special) 19.90

Chunks of barramundi marinated with freshly ground spices and served on a sizzler plate

PRAWN PEPPER FRY (6 pcs) 17.90

King Prawns tossed with peppers and onions seasoned with chef's grounded spices

AMRITSARI FISH (6 pcs) 15.90

Fish fillets marinated in special blend of spices coated with chickpeas flour and served crispy

MAIN COURSES**VEGETARIAN DISHES****YELLOW DAAL (GF) 14.90**

Yellow lentils cooked with fried garlic, tomatoes & ginger

DAL MAKHANI (GF) 15.90

Black lentils cooked in low heat finished with cream and chefs special spices

BHINDI DO PYAZA (chef's specialty) (GF) 15.90

Whole baby okra cooked with onions and tomato sauce

ALOO GOBI MATAR (GF/DF) 14.90

Potato, cauliflower and green peas cooked with five spices

BAIGAN PANDARA (chef's specialty) (GF) 15.90

Eggplant and Potatoes tossed with tomato and onions gravy

MIXED VEGETABLE JALIFREZI (GF) 14.90

Fresh seasonal mixed vegetable cooked in tomato onion sauce flavoured with homemade spices

NAVRATAN KORMA (GF) 15.90

Fresh mixed seasonal vegetables cooked in mild cream gravy

KOLAPURI VEG. OR PANEER (GF) 16.90

A mix veg or Paneer curry with thick and spicy coconut based from Maharashtrian cuisine

PALAK PANEER (GF) 16.90

Cottage cheese cooked with fresh spinach paste tempered with fresh garlic

PANEER KA SALAN (GF) 16.90

Strips of paneer, capsicum, onion, tomatoes & coriander cooked with homemade spices

PANEER LABABDAR (GF) 16.90

Cottage cheese cooked with cashew, cream and shredded cheese finished with cream

MALAI KOFTA (GF) 16.90

Potatoes & cottage cheese dumplings stuffed with cashews, sultanas & cooked in a mild sauce

CHICKEN**BUTTER CHICKEN (GF) 19.90**

Tandoori boneless chicken cooked in chef's special sauce (traces of nuts)

CHICKEN CHETTINAD (GF/DF) 19.90

Chicken fillets cooked in South Indian style flavoured with mustard seeds and curry leaves

MURGH TIKKA MASALA (GF) 19.90

Tandoori Chicken sautéed with capsicum, onions, spices & cooked in red sauce (traces of nuts)

MANGO CHICKEN (GF/DF) 18.90

Chicken fillet cooked in a delicious mango sauce

KHURCHAN CHICKEN (GF/DF) 20.90

Chicken fillet cooked in Tandoor and sauté with onion, capsicum and tomato spicy sauce

METHI CHICKEN (GF/DF) 19.90

Chicken fillet cooked with onion tomato sauce & traditional spices finished with fenugreek leaves

CHICKEN CURRY (GF/DF/NF) 18.90

Home-style chicken curry cooked in traditional North Indian spices

CHICKEN/ LAMB/ PRAWN \$20.90 / \$21.90 / \$23.90**JALFREZI (GF/DF)**

Cooked with tomato, onion & fresh vegetables, finished with lemon juice

SAAG DISH (GF)

Cooked with pureed fresh spinach and home ground spices

VINDALOO (GF/DF)

Spicy curry from the exotic beaches of Goa

MALABAR (GF)

Cooked in mild spiced coconut and cream sauce