

SNACK ATTACK



CRUNCHY BHAJI VG	5.95
Savory snack made by coating thinly sliced onions in a spiced batter and deep-frying them until crisp and golden	
GARLIC VOLCANO SHROOMS GF VG	6.95
Button mushrooms pan fried with onion, capsicum, chili, and tossed with garlic and soya sauce	
PANEER TIKKA GF V	6.95
Marinated cubes of paneer in a spiced mixture that includes crushed walnuts then cooked in tandoor until lightly charred	
CHILLI PANEER GF V	7.95
Cubes of paneer that are lightly fried and tossed in a spicy, savoury sauce with vegetables	
GOBI 65 V	6.95
Deep fried cauliflower cooked in onion and tomato sauce	
CHICKEN 65	6.95
Popular spicy appetizer made with bite-sized pieces of chicken that are marinated in yogurt, spices and herbs, then deep fried until crisp	
FIRECRACKER CHICKEN	7.95
Boneless Pieces of chicken that are lightly battered and fried, then stir-fried with vegetables in a spicy, savory sauce	
TARU'S MASALA CHIPS V	6.50
French Fries cooked in house special sauce with peppers and onion	
SEEKH SENSATION GF	7.95
A very popular South Asian dish made with Spiced minced meat, traditionally formed into cylindrical shapes on long skewer and grilled over a tandoor	
AMRITSARI FISH PAKORA	8.95
Popular North Indian appetizer made by marinating pieces of white fish in spices, coating them in a gram flour batter, and deep-frying them until crisp and golden	
CHICKEN TIKKA TRIPLE	11.95
Malai tikka, classic tikka, shashlik tikka served together with salad and mint sauce	
VEGETERIAN MIX SELECTION V	10.95
Crunchy Bhaji, Veg samosa, Paneer Tikka, Gobi 65 served with salad and tamarind sauce	

CHAAAT'S WHAT I LIKE

DAHI PURI V	6.95
Popular Indian Street food- crispy hollow puris served with spiced potato, chickpeas, green chutney and sev	
GOL GAPPA GONE WILD V	6.25
Popular Indian Street food- crispy hollow puris served with spiced potato, chickpeas, chutney, and tangy flavored water eaten in one bite	
TARU'S KALE CHAAT V	6.95
Kale fried in rice flour topped with masala chickpeas, sweet yogurt and tamarind sauce	
PUNJABI SAMOSA CHAAT V	7.95
A bold, tangy, spicy street snack where crispy samosas are broken up and loaded with chole (chickpea curry), yogurt, chutneys, and crunchy toppings	



Scan QR code
for "Digital Menu"

V VEGETERIAN VG VEGAN GF GLUTEN FREE

TOO GOOD TO SHARE

PAPPADAMS BASKET V	4.95
A thin, crispy, Indian flatbread made from urad dal flour, rice flour and spices served with homemade mango, mint and tamarind sauce	

TANDOORI THUNDER



TANDOORI GOBI AND BROCCOLI GF V	10.95
Smoky, spiced Indian appetizer where gobi and broccoli is coated in a tandoori marinade (yogurt+spices), and then Grilled in Clay oven until slightly charred	
TIKKA SHASH SMASH GF	13.95
A vibrant, flavor-packed dish made with succulent pieces of chicken tikka and served on hot sizzler	
KING PRAWN SHASHLIK	17.95
Smoky, North Indian-style grilled King Prawn which marinated in a rich mix of yogurt, garlic, ginger, lemon juice and aromatic spices	
TANDOOR KASHMIRI CHOPS	15.95
Lamb chops marinated overnight with green herbs and spices, yogurt and then grilled in traditional clay oven	
CLAY OVEN COSMIC SALMON	15.95
Fusion-style Salmon that marinated in traditional Indian spices, yogurt and herbs	
TANDOORI CHICKEN	14.95
A popular North Indian dish made by marinating Half Chicken on bone in yogurt, spices, lemon juice and ginger garlic then cooking in clay oven	
MIX GRILL	20.95
Served on sizzler our house mix - Chicken Tikka, Malai Tikka, Chicken Wings, Lamb Chops, Seekh Kebab	



CHEF'S
SHOW OFF

RAILWAY LAMB	15.95
A Mild, slightly creamy Indian curry that traces its origins back to the British colonial railway dining cars in India. Tender pieces of Lamb slow cooked in a lightly spiced sauce	
LAHORI MEAT	16.95
A slow cooked medium spice lamb dish infused with fresh herbs, onion, ginger and our Taru special garam masala in a thick dry sauce topped with fried shredded potatoes	
GURKHA'S REVENGE	16.95
Chicken Tikka cooked with minced lamb in a flavoursome sauce, delicious and tempting dish, fiery hot	
GOANESE KING PRAWNS	17.95
King prawns cooked with roasted garlic, lime, orange zest and fresh tomatoes	
NALLI NIHARI	17.95
Lamb shank cooked overnight and then prepared in chefs' special gravy	
PANEER LABABDAR V	15.95
Soft cottage cheese cooked in a creamy, mildly spiced tomato-based gravy	
TILAPIA FISH CURRY	16.95
Tilapia Fish cooked in garlic, coriander, fresh tomatoes and onions, medium hot	



MARKET SPECIAL



21.95 EACH - (Served with Pilau rice and Plain Naan bread)

OG BUTTER CHICKEN

Rich, creamy curry made with marinated chicken cooked in a buttery tomato-based sauce flavored with spices

CHICKEN TIKKA MASALA

Marinated grilled pieces of chicken cooked in rich, spiced tomato-based sauce

CHICKEN CHANGEZI

Flavorful East African-style chicken curry, popular in Tanzania and Kenya. It features chicken cooked in a rich, aromatic sauce made with onions, tomatoes, garlic, ginger, spices, and coconut milk

NAWABI LAMB

A rich, royal-style lamb dish inspired by the cuisine of the Nawabs (rulers and aristocrats in Mughal-era India). Its slow cooked, creamy and mildly spiced curry

KADAI PANEER V

Cottage cheese cooked in medium to hot spicy curry with garlic, ginger, onions, tomatoes and Indian spices

(Add King Prawns for extra 3 pounds)

CHICKEN OR LAMB KORMA

Tender Chicken/Lamb cooked in a rich, creamy sauce with aromatic spices, cashews and a delicate touch of sweetness, mild and creamy

12.95

CHICKEN OR LAMB SAAG

Tender Chicken/Lamb cooked in a spiced, creamy spinach-based sauce

12.95

CHICKEN OR LAMB JALFREZI

Most popular medium-hot dish cooked with fresh bell peppers, tomato and onions

12.95

CHICKEN OR LAMB VINDALOO

Most famous 'hot' curry which comes from Goa in India, originally influenced by Portuguese cooking, and it's known for its sharp, fiery, tangy flavor

12.95

CHICKEN OR LAMB MADRAS

Classic British-Indian curry that sits firmly in the "hot but manageable" category

13.95

CHICKEN OR LAMB BHUNA

Its rich, concentrated flavor and thick, clingy sauce rather than lots of gravy

13.95

CHICKEN OR LAMB DHANSAK

Meat and lentils cooked together in rich Gravy which gives sweet, sour, spicy, and slightly earthy flavor

13.95

CHICKEN OR LAMB KADAI

Medium to hot curry that cooked with garlic, ginger, onions, tomatoes and spices

12.95

Fragrant rice with your choice below, layered together and finished on low heat, allowing flavors to meld and it covered with the layer of thin bread (Served with Raita)

VEGETABLE DUM BIRYANI V

14.95

CHICKEN DUM BIRYANI

15.95

LAMB DUM BIRYANI

17.95

KING PRAWN DUM BIRYANI

19.95

BASMATI RICE

3.95

PILAU RICE

4.50

LEMON RICE

4.95

EGG FRIED RICE

5.25

MUSHROOM FRIED RICE

6.25



NAAN OF YOUR BUSINESS

TANDOORI ROTI

3.45

PLAIN NAAN

3.45

BUTTER NAAN

3.95

GARLIC NAAN

3.95

GARLIC CHILLI NAAN

3.95

CHEESE NAAN

3.95

KEEMA NAAN

5.95

LACHHA PARATHA

4.45

PESHAWARI NAAN

4.95

PUNJABI ONION KULCHA

5.50

PERFECT PAIRINGS

(SIDE 7.95, MAIN 9.95)

PUNJABI SUKHI SABZI VE

BOMBAY ALOO VE

SAAG BHAJI V VE

SAAG ALOO V

SAAG PANEER V

ALOO GOBI VE

BHINDI DO PYAZA VE

CHANA MASALA VE

PANJABI TADKA DAL VE

DAL MAKHANI V

MUSHROOM BHAJI VE

SESAME BABY AUBERGINE V



FLAVOR BOOSTERS

HOUSE SPECIAL RAITA V

4.95

KACHUMBER SALAD VE

4.95

PUNJABI SALAD VE

4.00

GREEN SALAD VE

4.50

PLAIN YOGURT V

3.50

FRENCH FRIES V

4.50



SWEET ENDINGS

CHOCOLATE BROWNIE

7.95

RASMALAI

6.95

PISTACHIO/MANGO KULFI

5.50

VANILLA/STRAWBERRY/COCONUT

5.50

ICE CREAM

LEMON/MANGO SORBET

5.50



ALL TIME FAVORITE

RICE & SHINE





**WE OFFER CATERING SERVICES AND VENUE HIRE
FOR PRIVATE EVENTS AND CELEBRATIONS.**





TARU

— ON THE HILL —

CONTEMPORARY INDIAN FOOD

