



ROYAL TAJ

A LA CARTE

Namaste & Welcome to Royal Taj!

Situated in the heart of Paisley - Royal Taj offers authentic, homestyle Indian cooking made passionately by a team with over 25 years of experience within the Indian cuisine.

Our Culinary team have developed an exemplary menu that combines Royal Taj's signature dishes – mouthwatering starters, a range of hearty mixed platters, authentic curries and side dishes to compliment them.

Always using the freshest ingredients & always made from scratch, the unforgettable flavours at Royal Taj will keep you coming back for more!

Chilli Heat Strength Slightly Hot 🌶️ Hot 🌶️🌶️ Very Hot 🌶️🌶️🌶️
(v) Vegetarian (g) Contains Gluten (n) Contains Nuts (d) Dairy

Please inform your server of any allergy requirements. We handle nuts in our kitchen, so some traces may be found in your food but we take every precaution to avoid this.

STARTERS

Poppadoms & Chutney (v)

Indian crackers with spiced onion & mango chutney
For Two 3.50 | For Three 4.50

Vegetable Pakora (v)

Mixed vegetable coated in a classic batter
4.50

Vegetable Samosa (v)

Homemade crispy flaky pastry filled with mildly spicy
potato and green peas
4.95

Onion Bhaji (v)

Onions in a batter with fresh spices fried till golden
4.95

Mushroom Pakora (v)

Lightly spiced mushroom coated in seasoned
batter and deep-fried
4.95

Honey Sesame Chicken

Tender Chicken marinated in pakora batter then finished in a
wok with homemade honey sauce and sesame seeds
5.50

Fish Pakora

Lightly spiced fish fillet in special gram flour batter
5.50

Chicken Pakora

Chicken breast delicately treated with cumin seeds & garlic,
battered with gram flour and deep-fried
5.50

Haggis Pakora

The Scottish delicacy, lightly spiced & deep-fried
5.50

Mixed Pakora

A mixture of chicken, mushroom & veg pakora
5.50

Paneer Chilli (v)

Cubes of homemade cottage cheese, stir fried with onions,
bell pepper, chilli & garlic tossed together in soy sauce
5.50

Poori Selection

A fried whole-wheat bread, with a filling of your choice
5.50

Chicken Poori

Mushroom Poori (v)

Chickpea Poori (v)

Prawn Poori

TANDOORI STARTERS

Chicken Tikka (d)

Soft succulent chicken breast cooked in a charcoal clay oven
5.50

Tandoori Chicken (d)

Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala
5.95

Lamb Tikka (d)

Tender lamb marinated with tandoori spices and barbecued in a flaming charcoal clay oven
6.50

Chicken Chaat (d)

Chicken drumsticks marinated tandoori spices and barbecued in a charcoal clay oven
5.50

Lamb Chops

Spring lamb chops charred in its natural flavours, delicately spiced with herbs and spices
6.95

Seekh Kebab (d)

Minced lamb with ginger, garlic, roasted cumin powder and coriander
5.95

Tandoori Salmon

Chunks of Scottish Salmon marinated with ginger, garlic and house spices
6.95

Tandoori King Prawns

Jumbo king prawns marinated in house spices, and barbecued in a flaming charcoal clay oven
6.95

Royal Mixed Grill (d)

Mixture of lamb tikka, chicken tikka & seekh kebab
6.95

SHARING

Royal Mixed Platter (d)

Vegetable, mushroom, chicken pakora, haggis pakora, chicken chaat, chicken tikka
For Two 10.95 | For Four 21.95

Royal Tandoori Platter (d)

A selection of Royal Taj's finest charcoal meats. Including lamb chops, seekh kebab, chicken garlic tikka, chicken chaat
For Two 12.95 | For Four 22.95

TANDOORI MAINS

All Tandoori mains are barbecued in our tandoori clay oven and served with a medium curry sauce and rice.
Sauce change £1 surcharge

Chicken Tikka (d)

Succulent pieces of chicken marinated in mixed spices & grilled in a charcoal clay oven
12.95

Chicken Tikka Shashlik (d)

Tandoori spiced chicken cooked in a charcoal clay oven.
Sauteed with bell pepper & onions
13.95

Chicken Garlic Tikka (d)

Succulent pieces of chicken marinated in mixed spices & extra garlic
13.95

Tandoori Chicken (d)

Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala
12.95

Lamb Tikka (d)

Tender lamb marinated with tandoori spices and barbecued in a flaming charcoal oven
13.95

Lamb Chops

Spring lamb chops charred in its natural flavours, delicately spiced with herbs and spices
14.95

Royal Mixed Grill (d)

King prawn, lamb tikka, chicken tikka & seekh kebab
15.95

Tandoori King Prawns

Jumbo king prawns marinated in house spices, and barbecued in a flaming charcoal oven
15.95

Tandoori Salmon

Chunks of Scottish Salmon marinated with yoghurt, garam masala, cumin powder and chilli
15.95

Paneer Tikka Shashlik (v) (d)

Barbequed Indian cottage cheese marinated with yoghurt & seasonings. Sauteed with bell pepper & onions
12.95

THE CLASSICS

Traditional Curry

Most common traditional curry in subcontinent. Medium hot and give you fresh mouth watering taste

Chasni

A sweet and sour dish

Bhoona

A medium strength dish with onions, tomatoes & selected spices

Dopiaza

A maximum quantity of chopped onions freshly treated with dozens of spices and herbs to produce a medium taste

Rogan Josh

Cooked with onions and coriander garnished with spicy layer of freshly cooked onions & tomatoes

Tikka Masala (d)

Prepared with chefs special masala sauce with a hint of paprika, this dish is finished off with a touch of fresh cream which leaves a smooth finish

Dhansac

A medium dish cooked with yellow lentils, fresh coriander and spices

KORMAS

Traditional Korma (d)

A traditional mild classic! Very mild and creamy curry

Kasmiri Korma (d)

Prepared with pineapple, fresh cream, coconut & fresh herbs

Mirchi Korma (d) 🌶️

Creamy dish cooked with fresh green chillies and fresh herbs

Garlic Sweet Chilli Korma (d)

Cooked with garlic and chefs special sweet chilli sauce

Chicken	8.95
Chicken Tikka (d)	9.95
Tender Lamb	10.95
King Prawn	12.95
Paneer (v) (d)	8.95
Vegetable (v)	7.95

CHEFS SPECIAL

Butter Masala (d)

Buttery sauce with gentle spices & cream

South Indian Garlic Chilli 🌶️🌶️

A spicy curry for those who like it hot with plenty of chillies, garlic and a hint of coriander

Achari 🌶️

Cooked with mixed pickle for tangy flavour

Masaladar

A sweet & sour dish with fresh herbs & spices, bell pepper in our special masala sauce

Karahi 🌶️

Cooked with chopped tomatoes, bell pepper, onions and herbs in a semi-dry sauce

Balti 🌶️🌶️

Cooked with freshly chopped green chillies, coriander and herbs and spices. Hot but very tasty

Pasanda (n) (d)

A very mild dish cooked with fresh cream and almonds with touch of spices

Jalfrezi 🌶️🌶️

A flavourful curry made with bell peppers in onion based sauce

Saagwala

Spinach slow cooked with garlic, cumin & spices

Makhani Masala (n) (d)

Cooked with fresh cream, tomatoes, almonds & cashew

Shahi (d)

Masala sauce with the base of garlic, infused with sweet chilli sauce, dash of cream and a touch of soy sauce

Madras 🌶️🌶️🌶️

A southern Indian dish with hot and spicy taste highly flavoured with ginger, garlic & lemon juice which lends a fiery taste to its richness

Chicken Tikka (d)	10.50
Tender Lamb	11.50
Lamb Tikka (d)	12.50
King Prawn	13.50
Paneer (v) (d)	9.50
Vegetable (v)	8.50

BIRYANIS

Basmati rice prepared with a unique blend of herbs, green peas and served with our own traditional curry sauce

Chicken Tikka Biryani (d)

10.95

Lamb Biryani

11.95

King Prawn Biryani

13.95

Vegetable Biryani (v)

9.95

Royal Special Biryani (d)

Chicken tikka, lamb & prawn

13.95

VEGETABLE DISHES

Side 6.50 & Main 8.50

Daal Fry (v)

Yellow lentils tempered with cumin, ginger, onions & tomatoes

Bombay Aloo (v)

Baby potatoes cooked with cumin and turmeric in a lightly spiced sauce

Aloo Gobi (v)

Cubes of potatoes and cauliflower cooked with cumin, ginger and turmeric

Chana Masala (v)

White chickpeas tempered with onions, tomatoes & spices

Aloo Saag (v)

Potato & spinach cooked with herbs and condiments

Saag Paneer (v) (d)

Spinach and homemade cottage cheese cooked with herbs and condiments

Mixed Vegetable Curry (v)

Seasoned vegetables cooked with herbs & spices

RICE

Pilau Rice (v)	2.95
Boiled Rice (v)	2.80
Mushroom Rice (v)	3.95
Onion Coriander Rice (v)	3.95
Egg Fried Rice (v)	3.95
Garlic & Lemon Rice (v)	3.95

BREADS

Plain Nan (v) (g) (d)	2.95
Garlic Nan (v) (g) (d)	3.50
Garlic Coriander Nan (v) (g) (d)	3.50
Cheese Stuffed Nan (v) (g) (d) Classic naan bread stuffed with cheese	3.95
Peshwari Nan (v) (g) (n) (d) Naan sweetened with coconut, raisins, almonds & drizzled with syrup	3.95
Keema Nan (g) (d)	3.95
Laccha Paratha (v) (g) Crispy, layered whole wheat bread	3.50
Tandoori Chapati (v) (g) Indian flatbread cooked in a clay oven	1.95

SIDES

Fries (v)	2.95
Masala Fries (v) Fries tossed with Royal Taj secret powdered spice blend	2.95
Cucumber Raita (v) (d)	2.95
Poppadom (v)	1.00
Spiced Onion (v)	1.60
Mango Chutney (v)	1.60
Mixed Pickle (v)	1.60
Curry Sauce (v)	4.95
Special Sauce (v)	5.95

KIDS MENU

6.95

Also served as adult portions

Chicken Nuggets & Chips

Fish Finger & Chips

Fish & Chips

Chicken Curry

Served with rice

Chicken Korma

Served with rice

Kids eat ice cream for FREE

DESSERTS

Gulab Jamun (v) (g) (n) (d)

A traditional Indian dessert, melt-in-mouth, fried dumplings soaked in sugar syrup.

Served warm with ice cream

4.95

Chocolate Fudge Cake (v) (g) (d)

Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge.

Served warm with ice cream

4.95

Coconut Ice Cream (v) (g) (d)

Dairy coconut ice cream contained in a real half coconut shell. A taste of the caribbean

4.95

Ice Cream (v) (g) (d)

Vanilla / chocolate / strawberry

3.50

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0141 887 8740

30 Broomlands Street, Paisley PA1 2NR
www.royaltajpaisley.com