



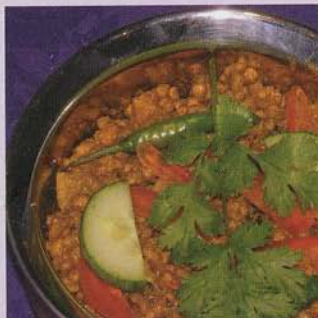
# Tajdar

In Bangladeshi the word **Taj** means crown, **dar** suggests a deserving holder or keeper.

We work hard to keep the traditions of our cuisine alive, the dishes at Tajdar are carefully selected & many have been created personally by the owner, Abdul Monnan. At Tajdar we select the finest ingredients, the freshest produce & freshly ground spices.

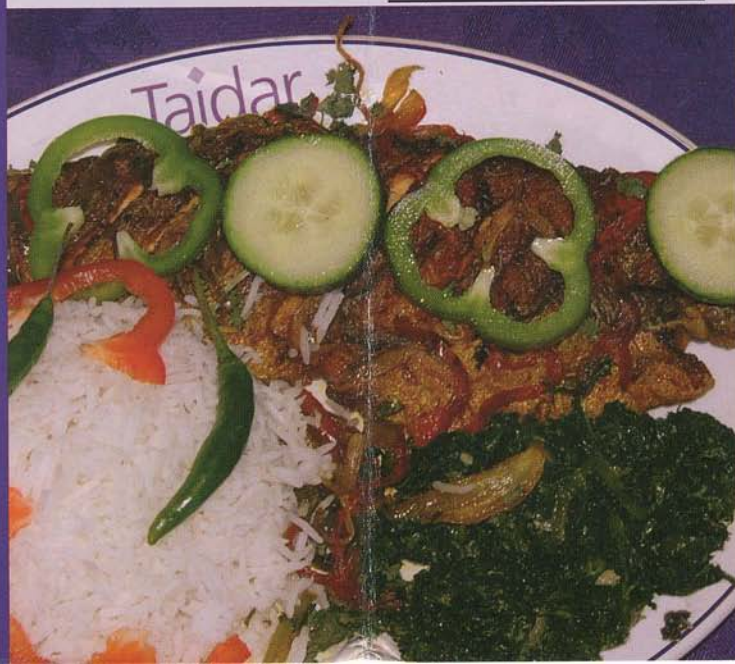
Attention to detail, unusual blends & fusions & sometimes surprising accompaniments.

Enjoy the superb ancient cuisines of Bangladesh & India.



**Chittal satkora** freshwater fish, de-boned, minced, marinated in red chilli, mustard oil, tumeric & coriander, cooked with onion, garlic & satkora (a slightly bitter lime-like exotic fruit only found in Bangladesh) to give a subtle citrus flavour. See Tajdar special dishes

**Trout biran special** whole fresh trout, marinated in mustard oil, pan fried with tumeric, garlic & red chilli. Served with a thick sauce & spinach on basmati rice. See Tajdar special dishes



## appetizers

Full of flavour, beautifully prepared little dishes, perfect as a starter or to accompany your choice of main course

<b>Dal soup</b> (lentils)	2.95
<b>Chicken tikka</b>	3.45
<b>Lamb tikka</b>	3.75
<b>Chicken puree or Chicken chatt</b>	3.45
<b>Potato chatt</b>	2.95
<b>Sheek kebab</b>	3.45
<b>Shamee kebab</b>	3.45
<b>Rasme kebab</b>	3.45
<b>Tandoori chicken</b>	3.45
<b>King prawn butterfly</b>	5.75
<b>Melon</b>	2.45
<b>Somosa</b> vegetable 2.75 meat 3.15	
<b>Prawn cocktail</b>	3.15
<b>Onion bhajee</b>	3.15
<b>King prawn bhelpuree</b>	6.15
Prepared with tangy & sweet tamarind sauce with exotic spices – served on a puree	
<b>King prawn puree</b>	5.75
<b>Prawn puree</b>	4.15
<b>Chana puree</b>	3.15
<b>Vegetable puree</b>	3.15
<b>Reshmi chicken</b>	4.15
<b>Vegetable pakora combo</b>	3.95
Aubergine, mushroom, cauliflower & potato, prepared in a spicy batter & crisp fried, served on a bed of salad with a honey & mustard dressing	
<b>Chicken pakora</b>	3.95
Slices of chicken, prepared in a spicy batter & crisp fried, served on a bed of salad with a honey & mustard dressing	

## curry

A light mixture of spices is used to create this medium sauce to suit all palates

<b>Duck curry</b>	6.95
<b>Chicken curry</b>	5.75
<b>Meat curry</b>	6.05
<b>Prawn curry</b>	6.95
<b>King prawn curry</b>	8.95
<b>Mixed vegetable curry</b>	5.25
<b>Chicken tikka curry</b>	6.95

## bhuna

A tasty dish cooked with sliced onions & spices, garnished with fresh tomatoes

<b>Duck bhuna</b>	6.95
<b>Chicken bhuna</b>	5.75
<b>Meat bhuna</b>	6.05
<b>Prawn bhuna</b>	6.95
<b>King prawn bhuna</b>	8.95
<b>Mixed vegetable bhuna</b>	5.25
<b>Chicken tikka bhuna</b>	6.95

## dupiaza

Lots of fresh, well seasoned onions, cooked with dozens of spices to produce a rich, medium hot taste

<b>Duck dupiaza</b>	6.95
<b>Chicken dupiaza</b>	5.75
<b>Meat dupiaza</b>	6.05
<b>Prawn dupiaza</b>	6.95
<b>King prawn dupiaza</b>	8.95
<b>Mixed vegetable dupiaza</b>	5.25
<b>Chicken tikka dupiaza</b>	6.95

## rougan

Prepared using pimento & garlic then garnished with lots of fresh tomatoes. Succulent, saucy & one of the tastiest dishes of medium strength

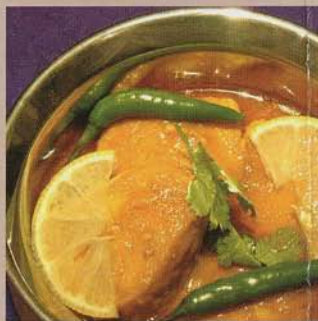
<b>Duck rougan</b>	6.95
<b>Chicken rougan</b>	5.75
<b>Meat rougan</b>	6.05
<b>Prawn rougan</b>	6.95
<b>King prawn rougan</b>	8.95
<b>Mixed vegetable rougan</b>	5.25
<b>Chicken tikka rougan</b>	6.95

## balti

A rich, thick yogurt based sauce created with onions, green & red peppers, peeled tomatoes cooked together in a special mix of balti spices and garnished with fresh coriander. Any vegetable can be included in your balti dish, a charge of £1 will be added. Served with rice, pasta or nan bread

<b>Duck balti</b>	10.95
<b>Chicken balti</b>	9.45
<b>Meat balti</b>	9.75
<b>Chicken &amp; prawn balti</b>	10.45
<b>Vegetable balti</b>	7.45
<b>King prawn balti</b>	12.95

Even the onion bhaji is special at Tajdar – a perfect combination of onion, lentils, fresh herbs & spices, lightly fried & served hot



**Bangladesh fish curry** delicious Bangladeshi de-boned fish prepared with a sauce made from garlic, chillies, tomatoes & coriander – a typical hot & spicy speciality! See Tajdar special dishes

## madras

One of the most popular dishes of south India, fairly hot with a slightly sour taste, prepared with garlic, chilli, lemon & tomato

<b>Duck madras</b>	6.95
<b>Chicken madras</b>	5.75
<b>Meat madras</b>	6.05
<b>Prawn madras</b>	6.95
<b>King prawn madras</b>	8.95
<b>Mixed vegetable madras</b>	5.25
<b>Chicken tikka madras</b>	6.95

## vindaloo

Another south Indian dish, widely known for its fabulous fiery taste, red chillies are used to make this dish hot

<b>Duck vindaloo</b>	6.95
<b>Chicken vindaloo</b>	5.75
<b>Meat vindaloo</b>	6.05
<b>Prawn vindaloo</b>	6.95
<b>King prawn vindaloo</b>	8.95
<b>Mixed vegetable vindaloo</b>	5.25
<b>Chicken tikka vindaloo</b>	6.95

## pathia

Cooked with onions & tomatoes in a thick sauce. Sweet & sour & fairly hot, served with pilaw rice

<b>Duck pathia</b>	9.65
<b>Chicken pathia</b>	8.45
<b>Meat pathia</b>	8.75
<b>Prawn pathia</b>	8.95
<b>King prawn pathia</b>	11.45
<b>Mixed vegetable pathia</b>	7.45
<b>Chicken tikka pathia</b>	9.25

## dansak

Sweet & sour & a little hot, cooked in a lentil sauce & served with pilaw rice

<b>Duck dansak</b>	9.65
<b>Chicken dansak</b>	8.45
<b>Meat dansak</b>	8.75
<b>Prawn dansak</b>	8.95
<b>King prawn dansak</b>	11.45
<b>Mixed vegetable dansak</b>	7.45
<b>Chicken tikka dansak</b>	9.25
<b>Chicken &amp; prawn dansak</b>	10.25

## kashmiri

A mild dish with banana, lychees, cream & light spices

<b>Chicken kashmiri</b>	6.45
<b>Meat kashmiri</b>	6.75
<b>Prawn kashmiri</b>	7.45
<b>King prawn kashmiri</b>	9.95
<b>Mixed vegetable kashmiri</b>	5.25
<b>Chicken tikka kashmiri</b>	7.95

## malayan

Coconut, fresh cream & pineapple are added together to create another luscious mild dish

<b>Chicken malayan</b>	6.45
<b>Meat malayan</b>	6.75
<b>Prawn malayan</b>	7.45
<b>King prawn malayan</b>	9.95
<b>Mixed vegetable malayan</b>	5.25
<b>Chicken tikka malayan</b>	7.95

## kurma

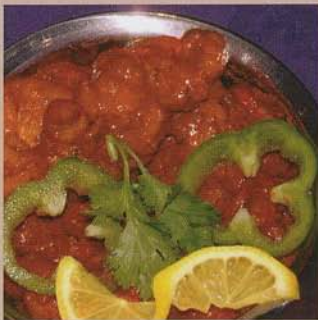
Sweet & creamy, cooked with spices to create a dish suitable for people who like mild curries

<b>Chicken kurma</b>	6.45
<b>Meat kurma</b>	6.75
<b>Prawn kurma</b>	7.45
<b>King prawn kurma</b>	9.95
<b>Mixed vegetable kurma</b>	5.25
<b>Chicken tikka kurma</b>	7.95

## masala

Marinated in special spices & herbs, then added to an exotic, tangy, masala sauce

<b>Tandoori chicken masala on the bone</b>	8.45
<b>Chicken tikka masala</b>	8.45
<b>Lamb tikka masala</b>	8.75
<b>Vegetable masala</b>	7.45
<b>Tandoori king prawn masala</b>	12.45



**Basha prawns** hot & spicy, whole king prawns marinated in a delicious mixture of spices, cooked with sliced green peppers, onions & green chillies

# biriani

Cooked with spices & basmati rice, dressed with cucumber & tomatoes & served with a vegetable curry

<b>Chicken biriani</b>	8.45
<b>Meat biriani</b>	8.75
<b>Prawn biriani</b>	8.45
<b>King prawn biriani</b>	11.50
<b>Mixed vegetable biriani</b>	7.45
<b>Chicken tikka biriani</b>	9.45
<b>Chef's special biriani</b>	10.45
<b>Meat &amp; mushroom biriani</b>	9.25
<b>Prawn &amp; mushroom biriani</b>	9.45
<b>Chicken &amp; prawn biriani</b>	9.45
<b>Mushroom biriani</b>	7.45

# english

**Sirloin steak** 13.45

**Fillet steak** 16.45

your choice of tender steak grilled to your taste, served with chips, mushrooms & onions

**French fried chicken** 10.45

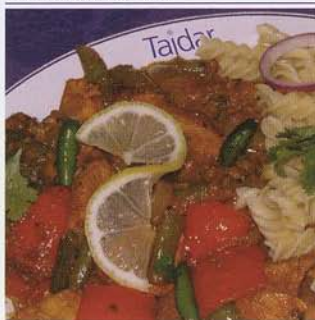
fried with onions, served with chips, peas & tomatoes

**Chicken or mushroom omelette** 9.45

served with chips, peas & tomatoes

**Fried scampi** 10.45

served with chips, peas, tomatoes & a wedge of fresh lemon



**Shim fusilli** chicken or lamb tikka cooked in a rich sauce with green beans, garlic, red capsicum, tomato, basil & coconut milk, served with fusilli pasta. See Tajdar special dishes



**Murgh bhazzan** strips of chicken breast cooked with onions, garlic & pimento. Medium spicy thick sauce & garnished with tomatoes & coriander. See Tajdar special dishes

# tandoori

Marinated in spicy yoghurt sauce for 24 hours, cooked in a clay oven & served with fresh green salad

<b>Tandoori chicken half</b>	7.45
<b>Chicken tikka</b>	7.45
<b>Lamb tikka</b>	7.75
<b>Chicken tikka shashlic special</b>	9.45
<b>Lamb tikka shashlic special</b>	9.75
<b>King prawn tikka</b>	12.95
<b>Tandoori mixed grill</b>	11.45

# nan breads

<b>Plain nan</b>	2.25
<b>Pashwari nan</b>	2.65
<b>Keema nan</b>	2.65
<b>Stuffed nan</b>	2.65
<b>Garlic nan</b>	2.65
<b>Kulcha nan</b>	2.65
<b>Cheese nan</b>	2.65

# accompaniments

<b>Plain rice Basmati</b>	2.45
<b>Pilaw rice Basmati</b>	2.65
<b>Special fried rice</b>	3.65
<b>Mushroom rice</b>	3.65
<b>Vegetable rice</b>	3.65
<b>Egg fried rice</b>	3.65
<b>Plain poratha</b>	2.65
<b>Stuffed poratha</b>	3.15
vegetable or minced meat	
<b>Puree</b>	1.45
<b>Chapati</b>	1.25
<b>Popadum</b>	.55
<b>Masala popadum</b>	.80
<b>Raitha</b> onion, cucumber or plain	1.45
<b>Chutney or pickle</b> each	.55

# side dishes

<b>Aloo gobi</b>	3.15
<b>Sag aloo bhaji</b>	3.15
<b>Mushroom bhaji</b>	3.15
<b>Cauliflower bhaji</b>	3.15
<b>Bhindi bhaji</b>	3.15
<b>Onion bhaji</b>	2.15
<b>Bringal bhaji</b> aubergine	3.15
<b>Spinach bhaji</b>	3.15
<b>Mixed vegetable bhaji</b>	3.15
<b>Mixed vegetable curry</b>	3.15
<b>Bombay potato</b>	3.15
<b>Chana sag</b>	3.15
<b>Dal tarka</b>	3.15
<b>Chana bhaji</b>	3.15
<b>Sag poneer</b>	3.15
<b>Motor poneer</b>	3.15
<b>Dal masala</b>	3.15

# Taj

# Tajdar special dishes

by Abdul Monnan

These dishes are unique to the Tajdar having been developed & perfected by Abdul Monnan himself over many years. Specialist ingredients for some of these dishes are seasonal & therefore subject to availability. All are served with pilaw rice or nan bread

## Murgh sylhet 11.95

Chicken breast, thin slices, gently spiced, served medium or hot together with green peppers & onions in a soya sauce, an exotic experience

## Murgh massalom 11.95

Highly spiced breast of chicken, marinated with minced meat & egg, medium or hot

## Murgh or beef sunam 10.95

Choose either beef or chicken for this mild creamy dish cooked in Malibu

## Jagannath roast beef or chicken 11.95

The choice of meat is yours, a medium but well spiced dish cooked with capsicums, green chillies & coriander

## Tajdar special curry 11.95

Slices of roast chicken cooked in a medium hot sauce of capsicums, onions, ginger, green chillies & coriander

## Murgh bhazzan 10.95

Strips of chicken breast cooked with onions, garlic & pimento. Served in a medium spicy thick sauce & garnished with tomatoes & coriander

## Chatga prawns 16.45

A special dish of magnificent king prawns, marinated in a mixture of spices & cooked in a clay oven. Curried in a medium hot sauce with onions, green peppers, tomatoes & coriander

## Bangladesh fish curry 11.95

Delicious Bangladeshi de-boned fish prepared with a sauce made from garlic, chillies, tomatoes & coriander – a hot & spicy special!

## Fish satkora 11.45

A blend of fresh, de-boned fish, slightly bitter lime (an exotic fruit found in Bangladesh), chillies & mustard oil – a Bangladeshi delight!

## King prawn gobi 13.45

Fresh king prawns lightly spiced & fried, prepared with fresh cauliflower, herbs & spices, a superb blend of ingredients & flavours



**Bengal jalfar** slices of fresh chicken or lamb tikka, cooked in a spicy, tangy, light sauce with fresh mushroom, garnished with coriander



**Tajdar special curry** slices of roast chicken cooked in a medium hot sauce of capsicums, onions, ginger, green chillies & coriander

## Chittal satkora 12.95

Freshwater fish, de-boned & minced, marinated in red chilli, tumeric and coriander, cooked with onion, garlic and satkora (a slightly bitter lime-like exotic fruit found in Bangladesh) to give a subtle citrus flavour

## Chingree bhazzan 10.95

A delicious medium hot dish of shredded prawns, prepared with a rich sauce of pimento, garlic, tomatoes & coriander

## Basha prawns 13.45

Hot & spicy, large king prawns marinated in a delicious mixture of spices, cooked with sliced green peppers, onions & green chillies

## King prawn suka 13.45

Large king prawns cooked in the clay oven & served on a plate with green peppers, fried potatoes & pilaw rice

## Raja prawns 13.45

Finest king prawns cooked in garlic, powdered almonds, green peppers & whole fresh okra. Served on a plate with pilaw rice

## Begum Bahar 10.95

**Begum Bahar with duck** 12.75  
Diced chicken, marinated in spices & mixed with minced meat. Cooked with aubergines green chillies & mushrooms. Slightly hot

## Garlic shaslick chicken 10.95

**Garlic shaslick lamb** 11.25  
Chicken or lamb skewered with onion & capsicums & marinated in spicy garlic sauce. Cooked in the tandoori oven & served dry on a plate with egg fried rice

## Nawabi chicken special 10.95

Slices of chicken cooked in spicy medium thick sauce with fresh coriander, garlic & finished off with grated mozzarella cheese.

## Chicken mashriki 10.45

**Lamb mashriki** 10.75  
Diced chicken or lamb cooked with green capsicums, garlic, onions & cooked in a thick sauce with a hint of spinach

## Trout biran special 12.95

Whole fresh trout, marinated in mustard oil, pan fried with tumeric, garlic and red chilli. Served with a thick sauce & spinach on basmati rice

## Bengal jalfar 10.95

Slices of fresh chicken or lamb tikka, cooked in a spicy, tangy, light sauce with fresh mushroom, garnished with coriander

## King prawn jalali 13.45

Superb prawns marinated & fried in ginger, garlic & coriander. Cooked in a rich sauce of red chilli & tomato. Garnished with fresh green chillies & pimento

## Salmon gobi 12.95

Fresh fillet of salmon lightly spiced & fried, then carefully cooked with fresh cauliflower, herbs & spices, an extraordinary blend of subtle flavours

## Lamb tortellini 13.25

## Chicken tortellini 12.95

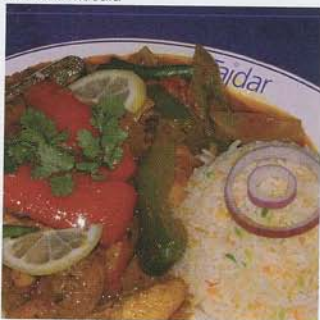
Slices of freshly cooked chicken or lamb tikka cooked in coconut milk, kidney beans, basil, tomato and tangy achar masala. Served with meat stuffed tortellini – Italy meets Bangladesh!

## Shim fusili 12.45

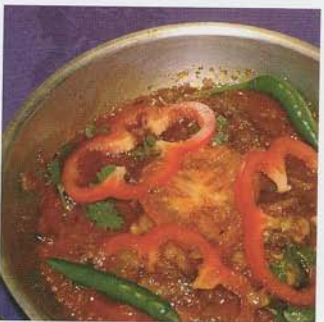
Chicken or lamb tikka cooked in a rich sauce with green beans, garlic, red capsicum, tomato, basil & coconut milk, served with fusili pasta

## Murgh pahari 11.95

Sliced chicken tikka cooked in a tangy sauce of green & red peppers, green chilli & mixed masala



**Murgh pahari** sliced chicken tikka cooked in a tangy sauce of peppers, green chilli & mixed masala



**King prawn jalali** superb prawns marinated & fried in ginger, garlic & coriander. Cooked in a rich sauce of red chilli & tomato. Garnished with fresh green chillies & pimento

# chef's specialities

An amazing selection of our chef's favourite dishes.

Any can be prepared with king prawns, £2.50 extra.

All are served with pilaw rice.

**Achar chicken** 10.95    **Achdar lamb** 11.25  
**Duck achar** 12.75

A delicious dish cooked in a sweet & tangy tamarind sauce with garlic, onion, red & green peppers, almonds & olive oil. Served with keema rice

**Chicken chilli masala** 10.95    **Lamb chilli masala** 11.25  
**Duck chilli masala** 12.75

A freshly cooked, spiced hot dish, fried in a delicious mixture of chillies, capsicums, coriander & tomatoes

**Garlic chicken** 10.95    **Garlic lamb** 11.25  
**Garlic duck** 12.75

Hot or medium, cooked with garlic, chillies & onions

**Khari chicken** 10.95    **Khari lamb** 11.25  
**Khari duck** 12.75

Medium, hot or mild. Cooked with fresh fried onions, capsicums & spices, served in a khari

**Chicken jalfry** 10.95    **Lamb jalfry** 11.25  
**Duck jalfry** 12.75

Highly spiced medium or hot dish. Cooked with fried onions, capsicums & tomatoes, served in a sizzling khari

**Chana chicken** 10.95    **Chana lamb** 11.25  
**Chana duck** 12.75

Well spiced medium or hot curry, cooked with chickpeas to create a tantalising aroma & seductive flavour

**Chicken gorchhi** 10.95    **Lamb gorchhi** 11.25

Thin slices of chicken or lamb tikka, cooked in an exotic, light, spicy sauce & served in a sizzling wok

**Chicken pasanda** 10.95    **Lamb pasanda** 11.25

Succulent pieces of chicken or lamb tikka, cooked with a mild sauce of red wine, almond & coconut, simmered in fresh cream

**Chicken makhanwala** 10.95    **Lamb makhanwala** 11.25

Chicken or lamb tikka cooked with cheese in a creamy sauce

**Salmon chutney** 10.95

Small flakes of red wild salmon, cooked in pure ghee with garlic, red chilli, coriander & served with boiled rice. An authentic Bangladeshi dish

**Butter chicken** 10.95

Slices of chicken tikka, cooked with almonds, butter & coconut milk, fresh cream & mango pulp. A delicious creamy dish served with pilaw rice. Ideal for those who like it milder!

**Chicken rezala** 10.95    **Lamb rezala** 11.25  
**Duck rezala** 12.75

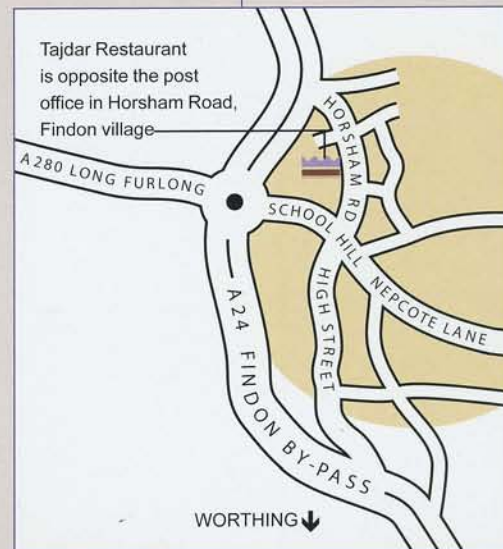
Slightly hot & sweet, cooked in a tangy sauce

**Chicken palak** 10.95    **Lamb palak** 11.25  
**Duck palak** 12.75

Slightly hot, cooked with an exciting mixture of spices, spinach, green chillies & coriander



**Salmon gobi** fresh fillet of salmon lightly spiced & fried, then carefully cooked with fresh cauliflower, herbs & spices, an extraordinary blend of subtle flavours. See Tajdar special dishes



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