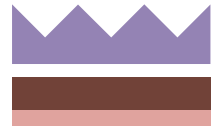


Tajdar

Abdul's authentic
Bangladeshi & Indian cuisine



menu



Tajdar Restaurant · Horsham Road · Findon Village

Telephone 01903 872225, 872002 & 872012

www.tajdar.com



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 with a drink or to accompany your choice of main course

Dall soup (lentils)	2.45
Chicken or lamb tikka	3.25
Chicken puree or Chicken chatt	3.25
Potato chatt	2.45
Sheek kebab	3.25
Shamee kebab	3.25
Rasme kebab	3.25
Tandoori chicken	3.25
King prawn butterfly	5.45
Melon	1.95
Somosa vegetable	2.45
meat	2.95
Prawn cocktail	2.95
Onion bhajee	2.45
King prawn bhelpuree	5.95
Prepared with tangy & sweet tamarind sauce with exotic spices – served on a puree	
King prawn puree	5.45
Prawn puree	3.95
Chana puree	2.95
Vegetable puree	2.95
Reshmi chicken	3.95
Vegetable pakora combo	3.45
Aubergine, mushroom, cauliflower & potato, prepared in a spicy batter & crisp fried, served on a bed of salad with a honey & mustard dressing	
Chicken pakora	3.45
Slices of chicken, prepared in a spicy batter & crisp fried, served on a bed of salad with a honey & mustard dressing	

All chicken dishes prepared with white meat only

All prices include VAT

Cheques accepted with a bankers card

Takeaway service available

Drinks & side dishes will not be served without a meal

The Management reserve the right to refuse admission with no reason given

No responsibility can be accepted for loss or damage to customers property

We make every effort to avoid using GM foods – please ask a member of staff if you have any particular concerns

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Findon Village · Worthing · West Sussex BN14 0TE

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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 sylhety 11.45

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

Murgh massalom 11.45

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

Murgh or beef sunam 10.45

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

Jagannath roast beef fillet or chicken 11.45

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

Tajdar special curry 11.45

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

Murgh bhazzan 10.45

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

Chatga prawns 15.95

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

Bangladesh fish curry 11.45

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

Fish satkora 10.95

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

King prawn gobi 12.95

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 12.45

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 10.45

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

Basha prawns 12.95

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

King prawn suka 12.95

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

Raja prawns 12.95

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

Begum Bahar 10.45

Diced chicken, marinated in spices & mixed with minced meat. Cooked with aubergines, green chillies & mushrooms. Slightly hot

Garlic shaslick chicken or lamb 10.45

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 9.95

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

Chicken or lamb mashriki 9.95

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

Trout biran special 12.45

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 10.45

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

King prawn jalali 12.95

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

Salmon gobi 12.45

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

Lamb or chicken tortellini 12.45

Slices of freshly cooked chicken or lamb tikka cooked in coconut milk, kidney beans, basil, tomato and tangy achar massala. 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 11.45

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 or lamb 10.45

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

Chicken or lamb chilli masala 10.45

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

Garlic chicken or lamb 10.45

Hot or medium, cooked with garlic, chillies & onions

Khari chicken or lamb 10.45

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

Chicken or lamb jalfry 10.45

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

Chana chicken or lamb 10.45

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

Chicken or lamb gorchi 10.45

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

Chicken or lamb pasanda 10.45

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

Chicken or lamb makhanwala 10.45

Chicken or lamb tikka cooked with cheese in a creamy sauce

Salmon chutney 10.45

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 10.45

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 or lamb rezala 10.45

Slightly hot & sweet, cooked in a tangy sauce

Chicken or lamb palak 10.45

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



Murgh sylhety chicken breast, gently spiced, served medium or hot together with green peppers & onions in a soya sauce, an exotic experience. See Tajdar special dishes



Lamb or chicken tortellini 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. See Tajdar special dishes



Murgh massalam breast of chicken highly spiced & marinated, roasted & cooked with minced meat & boiled egg. See Tajdar special dishes

curry

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

Chicken or meat curry	4.95
Prawn curry	5.45
King prawn curry	7.95
Mixed vegetable curry	4.50
Chicken tikka curry	5.95

bhuna

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

Chicken or meat bhuna	4.95
Prawn bhuna	5.95
King prawn bhuna	7.95
Mixed vegetable bhuna	4.50
Chicken tikka bhuna	5.95

dupiaza

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

Chicken or meat dupiaza	4.95
Prawn dupiaza	5.95
King prawn dupiaza	7.95
Mixed vegetable dupiaza	4.50
Chicken tikka dupiaza	5.95

rougan

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

Chicken or meat rougan	4.95
Prawn rougan	5.95
King prawn rougan	7.95
Mixed vegetable rougan	4.50
Chicken tikka rougan	5.95

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

Chicken or meat balti	8.45
Chicken & prawn balti	9.45
Vegetable balti	5.95
King prawn balti	11.95

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

Chicken or meat madras	4.95
Prawn madras	5.95
King prawn madras	7.95
Mixed vegetable madras	4.50
Chicken tikka madras	5.95

vindaloo

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

Chicken or meat vindaloo	4.95
Prawn vindaloo	5.95
King prawn vindaloo	7.95
Mixed vegetable vindaloo	4.50
Chicken tikka vindaloo	5.95

pathia

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

Chicken or meat pathia	7.45
Prawn pathia	7.95
King prawn pathia	10.45
Mixed vegetable pathia	5.95
Chicken tikka pathia	8.45

dansak

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

Chicken or meat dansak	7.45
Prawn dansak	7.95
King prawn dansak	10.45
Mixed vegetable dansak	5.95
Chicken tikka dansak	8.45
Chicken & prawn dansak	9.45

kashmiri

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

Chicken or meat kashmiri	5.45
Prawn kashmiri	6.45
King prawn kashmiri	8.45
Mixed vegetable kashmiri	4.50
Chicken tikka kashmiri	7.45

malayan

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

Chicken or meat malayan	5.45
Prawn malayan	6.45
King prawn malayan	8.45
Mixed vegetable malayan	4.50
Chicken tikka malayan	7.45

kurma

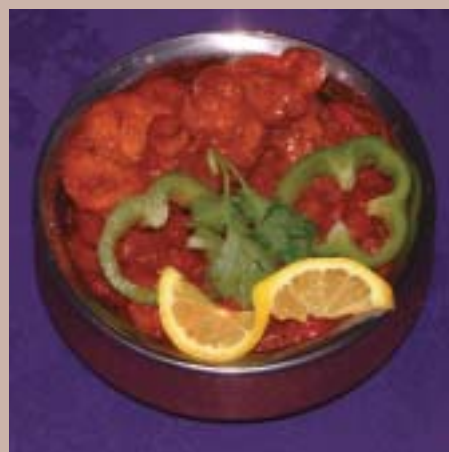
Sweet & creamy, cooked with spices to create a dish suitable for people who like mild curries

Chicken or meat kurma	5.45
Prawn kurma	6.45
King prawn kurma	8.45
Mixed vegetable kurma	4.50
Chicken tikka kurma	7.45

masala

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

Tandoori chicken masala on the bone	7.45
Chicken tikka masala	7.45
Lamb tikka masala	7.45
Vegetable masala	6.45
Tandoori king prawn masala	11.95



Chatga prawns a truly special dish of magnificent king prawns, marinated in a delicious mixture of spices & cooked in a clay oven. Curried with onions, green peppers, tomatoes & coriander. See Tajdar special dishes

biriani

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

Chicken or meat biriani	7.45
Prawn biriani	7.95
King prawn biriani	10.45
Mixed vegetable biriani	6.50
Chicken tikka biriani	8.45
Chef's special biriani	9.45
Meat & mushroom biriani	7.95
Prawn & mushroom biriani	8.45
Chicken & prawn biriani	8.45
Mushroom biriani	6.50

english

Sirloin steak	11.95
Fillet steak	15.95

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

French fried chicken	9.95
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fried with onions, served with chips, peas & tomatoes

Chicken or mushroom omelette	8.95
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served with chips, peas & tomatoes

Fried scampi	9.95
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served with chips, peas, tomatoes & a wedge of fresh lemon



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

Tandoori chicken half	6.45
Chicken or lamb tikka	6.45
Chicken or lamb tikka shashlic special	8.45
King prawn tikka	12.95
Tandoori mixed grill	10.95

nan breads

Plain nan	1.75
Pashwari nan	2.25
Keema nan	2.25
Stuffed nan	2.25
Garlic nan	2.25
Kulcha nan	2.25
Cheese nan	2.25

accompaniments

Plain rice Basmati	1.95
Pilaw rice Basmati	2.25
Special fried rice	3.25
Mushroom rice	3.25
Vegetable rice	3.25
Egg fried rice	3.25
Plain poratha	2.25
Stuffed poratha vegetable or minced meat	2.45
Puree	.95
Chapati	.95
Popadum	.45
Masala popadum	.75
Raitha onion, cucumber or plain	.95
Chutney or pickle each	.45

side dishes

Aloo gobi	2.95
Sag aloo bhaji	2.95
Mushroom bhaji	2.95
Cauliflower bhaji	2.95
Bhindi bhaji	2.95
Onion bhaji	1.95
Bringal bhaji aubergine	2.95
Spinach bhaji	2.95
Mixed vegetable bhaji	2.95
Mixed vegetable curry	2.95
Bombay potato	2.95
Chana sag	2.95
Dal tarka	2.95
Chana bhaji	2.95
Sag poneer	2.95
Motor poneer	2.95
Dal masala	2.95

Taj