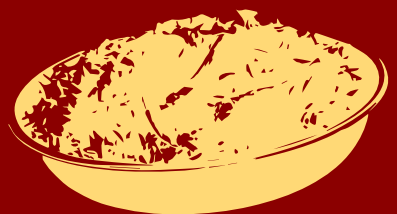
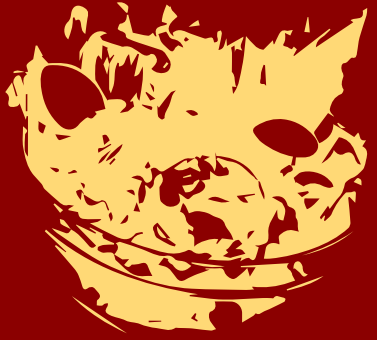


TAJ PALACE

Traditional Indian Restaurant

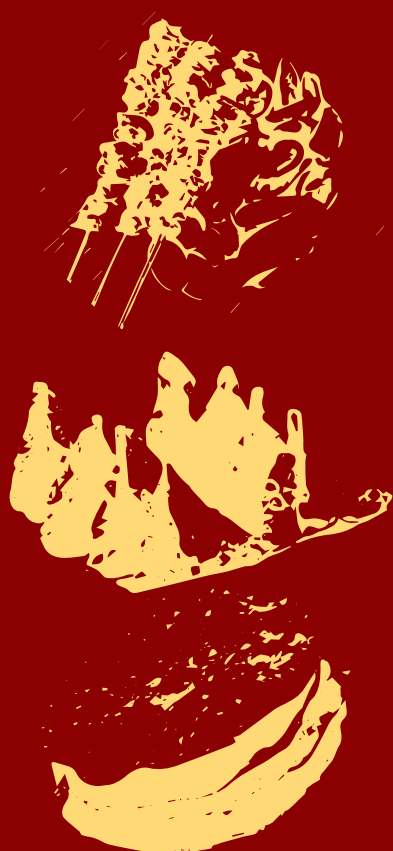


AMORA





Starters



Starters and Tandoori



	 Starters 		
	VEGETARIAN		
	PAPAD Crispy fried popadoms Poppadums crocantes e fritos 0.90 € PANEER PAKORA Fried Indian cheese with grain flour Queijo Indiano frito com farinha de grão 4.95 €		
	MASALA PAPAD Fried papadums with masala Poppadums com cebola e tomate 1.20 € VEGETABLE PAKORA Mixed vegetable fried with grain flour misto de vegetais com farinha de grao 3.75 €		
	ONION BHAJI Fried onion with grain flour cebola frita com farinha de grão 3.75 € VEGETABLE SAMOSA Vegetable samosa legumes samosa 1.50 €		
	NON VEGETARIAN		
	LOLLIPOP CHICKEN Chefs specialty Especialidade da Ca 4.50 € PRAWN PURI Fried special bread with prawn and special sauce (Apa de camarão) Apa frita com camarão e molho 7.50 €		
	CHICKEN PAKORA Fried chicken with grain flour Frango frito com farinha de grão 4.90 € PRAWN PAKORA Fried prawn with grain flour Camarão frito com farinha de grão 6.50 €		
	CHICKEN SAMOSA Chicken samosa Frango samosa 1.50 € RESHAMI KEBAB Minced Chicken with spices grilled in tandoor Carne picada cozinhada em forno Indiano 6.50 €		
	MIX STARTERS Selection of mixed starters Misto de entradas 13.90 €		
	ENTRADAS		



Starters



TANDOORI

CLAY OVEN TANDOOR

PANEER TIKKA

Grilled house-made cheese with aromatic herbs, yoghurt and spices

Grilled house-made cheese with aromatic herbs, yoghurt and spices

10.00 €

CHICKEN TIKKA / FRANGO

Chicken steaks marinated with aromatic herbs, spices and mint

Bifinhos marinados com ervas aromáticas, especiarias e hortelã

10.00 €

TANDOORI CHICKEN / FRANGO

Marinated with yoghurt and spices

Marinado com iogurte e especiarias

10.00 €

MURGH MALAI TIKKA / FRANGO

Chicken steaks marinated with cheese and cream

Peito de frango grelhado enrolado em queijo e natas

10.00 €

SHEEK KEBAB / FRANGO

Minced chicken meat, cooked in the tandoor

Carne de frango picada, cozinhada em forno Indiano

10.00 €

CHICKEN HARYALI TIKKA

Chicken in yoghurt, aromatic herbs and fresh mint sauce

Peitos marinados em iogurte, ervas aromáticas, condimentos e molho de hortelã

10.00 €

SHASHLIK CHICKEN / FRANGO

Chicken kebab skewers with onion and capsicum

Espetos de espetada de frango com cebola e pimentão

10.00 €

LAMB TIKKA / BORREGO

Lamb steaks marinated with aromatic herbs, spices and mint

Bifinhos marinados com ervas aromáticas, condimentos e hortelã

11.00 €

TANDOORI PRAWN / CAMARAO

Prawns marinated with aromatic herbs and spices

Camarões descascados com ervas aromáticas e especiarias

17.00 €

TAJ MIX GRILLED

Mixed grill selection

Misto de grelhados

17.90 €





Mains



Main Course





Mains



CHICKEN

CHICKEN CURRY

Our signature chicken curry

Nosso curry de frango exclusivo

9.50 €

CHICKEN JALFREZI

Onion, capsicum, green chili and ginger

Molho picante, cebola, pimenta malagueta verde e gengibre

10.00 €

CHICKEN VINDALOO

Special gravy with potato

Molho picante com batata

10.00 €

CHICKEN BHUNA

Special gravy with coriander flavour

Molho grosso com aroma de coentr

10.00 €

CHICKEN NAZAKAT

Sweet and sour sauce, garlic, ginger, mustard seed and golden curry

Molho agridoce, alho, gengibre, grãos de mostarda e molho dourado de caril

10.00 €

CHICKEN LABADAR

Onion, tomato, garlic, ginger, coriander and special cashew nut grav

Cebola, tomate, alho, gengibre, coentros e molho especial de castanha de caj

10.00 €

BUTTER CHICKEN

Butter sauce, cream and tomato gravy

Molho de manteiga, natas e molho de tomat

10.00 €

CHICKEN TIKKA MASALA

Grilled chicken with yoghurt and cream

Frango grelhado com molho de iogurte e natas

10.00 €

MURGHI MALAI

Grilled chicken, yoghurt, nuts and cream

Frango grelhado, molho de iogurte, natas e noze

10.00 €

CHICKEN KORMA

Special coconut sauce, nuts and cream

Molho especial de coco, nozes e natas

10.00 €

SHAHI CHICKEN

Cream, almonds, yoghurt and cashew nut gravy

Natas, amêndoas, molho de iogurte e molho de castanha caju

10.00 €

CHICKEN BADAM PASSANDA

Almond gravy with cream

Frango com espinafres

10.00 €

CHICKEN XACUTTI

Typical Goan sauce with coconut milk with or without spice

Molho típico de Goa com leite de coco e especiarias - c/ou s/picante

10.00 €

BALTI CHICKEN

Steamed chicken with herbs and spices, north Indian styl

Frango cozinhado no vapor com ervas e especiarias, tipicamente do norte da India

10.00 €

KARAHI CHICKEN

Thick sauce, onion and capsicum

Molho grosso, cebola e pimento

10.00 €

CHICKEN MADRAS

South Indian curry with hot gravy

Caril do sul da india com molho picante

10.00 €

CHICKEN KASHMIR

Mix fruit cocktail with saffron

Molho especial de coco, nozes e natas

10.00 €

CHICKEN KOLAPURI

Special chicken dish from Bombay city

Prato especial de frango da cidade de Bomba

10.00 €





Mains



CHICKEN

CHICKEN MANGO

Special mango gravy

Molho especial de manga

10.00 €

CHICKEN SAAG

Chicken with spinach

Frango com espinafres

10.00 €

GREEN CHICKEN

Mint sauce, coriander and spices

Molho de menta, coentros e especiarias

10.00 €

CHICKEN GARDEN

Vegetables and special gravy

Vegetais e molho espec

10.00 €

CHICKEN LEMON

Chicken curry cooked in a special lemon sauce

Molho especial de limã

10.00 €

CHICKEN BHINDI

Lady finger, dry sauce and spices

Quiabos, molho seco e especiarias

10.00 €

CHICKEN CHILLI

Soya, chili sauce, peppers and thick onion sauce

Soja, molho de chili, pimentos e molho grosso de cebola

10.00 €

CHICKEN DANSAK

3 types of lentils with lemon

3 tipos de lentilhas com limã

10.00 €





Mains



LAMB

LAMB CURRY Our signature lamb curry <i>Nosso curry de cordeiro exclusivo</i>	10.50 €	LAMB KORMA Special coconut sauce, nuts and cream <i>Molho especial de coco, nozes e natas</i>	11.00 €
LAMB JALFREZI Onion, capsicum, green chilli and ginger lamb <i>Cebola, pimentos, malagueta verde e gengibre</i>	11.00 €	BALTI LAMB Steamed lamb with herbs and spices, north Indian style <i>Borrego cozinhado no vapor com ervas e especiarias, tipicamente do norte da India</i>	11.00 €
LAMB VINDALOO Special gravy with potato <i>Molho picante com batatas</i>	11.00 €	KARAH LAMB Thick sauce, onion and capsicum <i>Molho grosso, cebola e pimentos</i>	11.00 €
LAMB BHUNA Special gravy with coriander flavour <i>Molho grosso com aroma de coentr</i>	11.00 €	LAMB MADRAS South Indian curry with hot gravy <i>Caril do sul da india com molho picante</i>	11.00 €
LAMB NAZAKAT Sweet and sour sauce, garlic, ginger, mustard seed and golden curry <i>Molho agri doce, alho, gengibre, grãos de mostarda e molho dourado de caril</i>	11.00 €	LAMB SAAG Lamb with spinach <i>Frango com espinafres</i>	11.00 €
LAMB LABABDAR Onion, tomato, garlic, ginger, coriander and special cashew nut gravy <i>Tomate, alho, gengibre, coentros, e molho especial de castanha de caju</i>	11.00 €	LAMB BHINDI Lady finger, dry sauce and spices <i>Quiabos, molho seco e especiarias</i>	11.00 €
LAMB TIKKA MASALA Grilled lamb with yoghurt and cream <i>Borrego grelhado com molho de iogurte e nata</i>	11.00 €	LAMB DANSAK 3 types of lentils with lemon <i>3 tipos de lentilhas com limão</i>	11.00 €
LAMB XACUTTI Typical Goan sauce with coconut milk and spices - with or without spice <i>Molho típico de Goa com leite de coco e especiarias - c/ ou s/ picante</i>	11.00 €	MUSHROOM LAMB Lamb with mushroom curry <i>Borrego com cogumelo</i>	11.00 €
		ROGAN JOSH Lamb cooked with onion sauce, tomato and yoghurt <i>Pedaços de borrego cozinhados com cebola, tomate e iogurt</i>	11.00 €





Mains



PRAWN

PRAWN CURRY

Our signature prawn curry

Nosso curry de camarão exclusivo

11.50 €

PRAWN JALFREZI

Onion, capsicum, green chill and ginger

Cebola, pimentos, malagueta verde e gengibre

12.00 €

PRAWN VINDALOO

Special gravy with potato

Molho picante com batatas

12.00 €

PRAWN BHUNA

Special gravy with coriander flavour

Molho grosso com aroma de coentros

12.00 €

PRAWN NAZAKAT

Sweet and sour sauce, garlic, ginger, mustard seed and golden curry

Molho agri doce, alho, gengibre, grãos de mostarda e molho dourado de caril

12.00 €

PRAWN LABABDAR

Onion, tomato, garlic, ginger, coriander and special cashew nut gravy

Cebola, tomate, alho, gengibre, coentros, e molho especial de castanha de caju

12.00 €

PRAWN MALI

Special coconut sauce, nuts and cream

Molho Especial de coco, nozes e nata

13.00 €

PRAWN XACUTTI

Typical Goan sauce with coconut milk and spices - with or without spice

Molho típico de Goa com leite de coco e especiarias - c/ ou s/ picante

12.00 €

PRAWN MASALA

Grilled with yoghurt and cream

Grelhado com iogurte e natas

14.50 €

SHAHI PRAWN

Cream, almonds, yoghurt and cashew nut gravy

Natas, amêndoas, molho de iogurte e molho de castanha de caju

13.00 €

KARAHI PRAWN

Thick sauce, onion and capsicum

Molho grosso, cebola e pimentos

12.00 €

PRAWN MADRAS

South Indian curry with hot gravy

Caril do sul da Índia com molho picante

12.00 €

GREEN PRAWN

Mint sauce, coriander and spices

Molho de menta, coentros e especiarias

12.00 €

PRAWN SAAG

Prawn with spinach

Camarão com espinafres

12.00 €

MUSHROOM PRAWN

Prawns with mushroom curry

Camarão com cogumelos

12.00 €

FISH

FISH CURRY

Our signature fish curry

Nosso curry de peixe exclusivo

9.50 €

FISH ADRAKI MASALA

Spicy ginger fish curry

Molho de gengibre pouco picante

10.00 €

FISH GOA

Our goan fish curry

Caril típico de Goa

10.00 €

SHAHI FISH

Cream, almonds, yoghurt and cashew nut gravy

Natas, amêndoas, molho de iogurte e molho de castanha de caju

10.00 €

KARAHI FISH

Thick sauce, onion, capsicum and tomato

Molho grosso, cebola, pimentos e tomate

10.00 €





Mains



VEGETARIAN

MAIN MENU ITEMS

VEGETABLE CURRY

8.90 €

Vegetable curry

Caril de vegetais

VEGETABLE JALFREZI

8.90 €

Mix vegetable with tomato gravy, ginger and green chili

Misto de vegetais com molho de tomate, gengibre e malagueta verde

CHEF'S SPECIAL VEGETABLE

8.90 €

Broccoli, potato, and homemade cheese

Brócolos, batata e queijo caseiro indiano

SABZI VEGETABLE

8.90 €

Mixed vegetables with spinach and aromatic herbs

Vegetais mistos com espinafres e condimentos com ervas aromáticas

MALAI KOFTA

8.90 €

Vegetable balls with cheese and almonds

Almôndegas de vegetais com queijo e amêndoas

NAVRATAN KORMA

8.90 €

Mix vegetable and fruits, cooked with coconut, cream, nuts, and cashew

Misto de vegetais e frutos cozinhados com molho de coco, natas, nozes e caju

SHAHI VEGETABLE

8.90 €

Vegetable with cream, almonds, yoghurt, and cashew nut gravy

Vegetais com natas, amêndoa, iogurte e molho de castanha de caju

DAAL TARKHA

8.90 €

3 types of lentils

3 tipos de lentilhas

ALOO GOBI

8.90 €

Cauliflower with potatoes and spices

Couve-flor com batatas e especiarias

BOMBAY ALOO

8.90 €

Potatoes with spices and aromatic herbs

Batatas, especiarias e ervas aromáticas

CHANA MASALA

8.90 €

Chickpeas with thick sauce and spices

Grão com molho e especiarias

BHINDI MASALA

8.90 €

Ladyfinger with spices and special gravy

Quiabos com especiarias e molho especial

BAIGAN KA BHARTA

8.90 €

Eggplant grilled in Indian clay oven with onion, tomato, and peas

Beringela grelhada em forno indiano com cebola, tomate e ervilhas

SHUBNUM SHAHI

8.90 €

Cogumelos, ervilhas e queijo caseiro indiano (sugestão do chef)

Mushroom, peas, and homemade cheese (chef's suggestion)

PALAK PANEER

8.90 €

Spinach with fresh cheese

Espinafres com queijo fresco

PANEER BUTTER MASALA

8.90 €

Homemade cheese with butter, cream, and tomato gravy

Queijo caseiro indiano com manteiga, natas e molho de tomate

CHEESE CHILLI

8.90 €

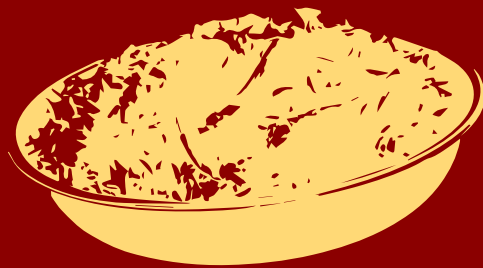
Homemade cheese with hot tomato gravy, capsicum, and onion

Queijo indiano frito com molho de tomate picante, pimentos e cebola





Sides



Bread, Rice and Sides





	BREAD	RICE	
	BUTTER NAAN Pão Indiano com manteiga 2.25 € GARLIC NAAN Pão Indiano com alho 2.75 € KEEMA NAAN Pão Indiano com carne picada 3.75 € CHEESE NAAN Pão Indiano com queijo 3.75 € SWEET NAAN Indian bread with sweet Pão Indiano com doce 3.75 € STUFFED NAAN Indian bread stuffed with vegetables Pão Indiano com vegetais 3.75 € TANDOORI ROTI Wheat flatbread cooked in the tandoor Pão de trigo cozido no tandoor 2.00 € PRANTHAS Layered Indian wheat flatbread Pão achatado de trigo indiano em camadas 2.75 €	PLAIN RICE Arroz branco 2.25 € JEERA RICE Arroz com cominhos 2.75 € PULAO RICE Arroz com cajú e sultanas 3.25 € EGG RICE Arroz com ovo e ervilhas 4.25 € MUSHROOM RICE Arroz com cogumelos 4.25 €	
	BIRYANI		
	VEGETABLE BIRYANI Mixed rice with vegetables Arroz misto com legumes 8.90 € CHICKEN BIRYANI Mixed rice with chicken Arroz misto com frango 12.00 € LAMB BIRYANI Mixed rice with lamb Arroz misto com borrego 11.00 €	PRAWN BIRYANI Mixed rice with prawns Arroz misto com camarões 12.00 € FISH BIRYANI Mixed rice with fish Arroz misto com peixe 10.00 €	



Sides



SOUP

DAAL SOUP

Lentils soup

Sopa de lentilhas

3.50 €

TOMATO SOUP

Sopa de tomate

3.50 €

MUSHROOM SOUP

Sopa de cogumelos

3.50 €

CHICKEN SOUP

Sopa de frango

3.50 €



SALAD



MIXED SALAD

Cucumber, lettuce, tomato, onion and carrot

Pepino, alface, tomate, cebola e cenoura (salada mista)

5.50 €

RAITA

Yoghurt, cucumber, tomato and coriander flavour

Iogurte, pepino, tomate e aroma de coentros

4.50 €

KIDS MENU

NUGGETS CHICKEN

Fried chicken with rice or french fries

Frango frito com arroz ou batata frita

7.50 €

FISH FINGER

Fried fish with rice or french fries

Peixe frito com arroz ou batata frita

7.50 €



Drinks



Wine And Drinks



Drinks



REFRESHERS

SOFT DRINKS, REFRI LATA

COCA COLA

330 ml

2.25 €

ICE TEA

330 ml

2.25 €

FANTA

330 ml

2.25 €

NECTARES E VIMTO

330 ml

2.25 €

7 UP

330 ml

2.25 €

AGUA

500 ml

1.70 €

GUARANA

330 ml

2.25 €

BEERS

IMPERIAL

4.8% ABV

330 ml

2.00 €

SUPER BOCK

4.7% ABV

330 ml

2.50 €

CARLSBERG

4.8% ABV

Peixe

2.50 €

SUPER BOCK GREEN

2.0% ABV

330 ml

2.75 €

COBRA

4.5% ABV

330 ml

2.75 €

SUPER BOCK STOUT

5.0% ABV

330 ml

2.75 €

COBRA

4.5% ABV

750 ml

2.75 €

CERVEJA SEM ÁLCOOL

0% ABV

330 ml

2.50 €





PREMIUM WINES

QUINTA DE CABRIL
Douro, Portugal (medium bodied)
Douro, Portugal (corpo médio)

20.00 €

DUAS QUINTAS BRANCO
White wine - Porto, Portugal (dry)
Vinho branco - Porto, Portugal (seco)

30.00 €

BORBA RESERVA
Alentejo, Portugal (full bodied)
Alentejo, Portugal (encorpado)

20.00 €

ESPORÃO
Alentejo, Portugal (medium bodied)
Alentejo, Portugal (corpo médio)

30.00 €

DUAS QUINTA TINTO
Porto, Portugal (medium bodied)
Porto, Portugal (corpo médio)

30.00 €

MARQUES DE BORBA
Alentejo, Portugal (full bodied)
Alentejo, Portugal (encorpado)

20.00 €

CARTUXA
Alentejo, Portugal (full bodied)
Alentejo, Portugal (encorpado)

30.00 €



	Drinks		
	RED WINE	WHITE WINE	
	VINHO DA CASA 6.00 € 8.50 € ADEGA DE BORBA 6.00 € 12.00 € PORCA DA MURÇA 6.00 € 10.00 € ESTEVA DOURO 6.50 € 12.00 € PERIQUITA 7.00 € 12.00 € CARTUXA EA 7.00 € 13.00 € MONTE VELHO 7.00 € 12.50 € REGUENGOS - 10.00 € DÃO GRÃO VASCO - 10.00 € EVEL DOURO - 12.00 € Vidro € Garrafa €	VINHO DA CASA 5.50 € 8.00 € ADEGA DE BORBA 6.00 € 10.00 € BRANCO SECO ESPECIAL 6.00 € 10.00 € PORCA DA MURÇA 6.00 € 10.00 € PLANALTO DOURO 7.00 € 12.50 € JOÃO PIRES - 13.00 € CARTUXA EA - 13.00 € Glass € Bottle € 	

	 Drinks 		
	GREEN WINE		
	CASAL GARCIA Portugal (light) Portugal (ligeiro) 6.50 € 12.00 € MURALHAS Portugal (dry) Portugal (seco) - 10.00 €		
	QUINTA DA AVELEDA Portugal (light) Portugal (ligeiro) 6.50 € 12.00 € ADEGA PONTE DE LIMA Portugal (light) Portugal (ligeiro) - 13.00 €		
	ALVARINHO Portugal (dry) Portugal (seco) 7.00 € 13.00 € Glass € Bottle €		
	ROSE WINE	SANGRIA	
	MATEUS Portugal (medium dry) Portugal (meio seco) 6.00 € 10.00 €	BRANCO 10.00 €	
	LANCERS Portugal (medium sweet) Portugal (doce médio) - 10.00 €	SANGRIA TINTO 10.00 €	
			
	 		



Drinks



COCKTAILS

DELICIOUS COCKTAILS MADE BY US

MOJITO

Everyone's favourite mint cocktail

O cocktail de menta preferido de todos

7.00 €

SEX ON THE BEACH

The summer classic fruity cocktail

O cocktail de frutas clássico de verão

7.00 €

BLACK RUSSIAN

A Russian classic cola cocktail

Um cocktail de cola clássico russo

7.00 €

APEROL SPRITZ

A refreshing Italian cocktail

Um refrescante cocktail italiano

7.00 €

PINA COLADA

A tropical blend of white rum, pineapple and coconut

Uma mistura tropical de rum branco, ananás e coco

7.00 €

MOCKTAILS

Classic cocktails made without alcohol

Cocktails clássicos feitos sem álcool

5.50 €



Menu



Deserts, Coffee and Lassi



DESSERTS

MANGO KULFI

Kulfi de manga

3.00 €

BEBINCA

Indo-Portuguese layer cake
Bolo de camadas indo-português

3.25 €

PISTA KULFI

Kulfi de pistachio

3.00 €

GULAB JAMUN

Fried dough balls soaked in a sweet, floral syrup
Bolinhas de massa fritas embebidas num xarope doce e floral

2.50 €

COCONUT KULFI

Kulfi de coco

3.00 €

BADAM KULFI

Kulfi de amêndoas

3.00 €

MANGO ICE CREAM

Gelado de manga

3.00 €

Kulfi is a dense, creamy frozen dessert very similar to ice cream.

O Kulfi é uma sobremesa congelada densa e cremosa, muito semelhante ao gelado.

MILK SHAKES

VANILLA SHAKE

3.50 €

CHOCOLATE SHAKE

3.50 €

STRAWBERRY SHAKE

3.50 €

LASSI

SWEET LASSI

Batido doce

2.50 €

SALTED LASSI

Batido Salgado

2.50 €

MANGO LASSI

Batido de manga

3.00 €

COCONUT LASSI

Batido de coco

3.00 €

Lassi is a Punjabi yogurt-based beverage with a smoothie-like consistency.

Lassi é uma bebida Punjabi à base de iogurte com uma consistência semelhante a um batido.





Drinks



COFFEES

ESPRESSO 3.25 €

AMERICANO 3.25 €

Decaffeinated available

Descafeinado disponível

CAPUCCINO 3.25 €

BOMBON 3.25 €

BELMONTE 3.25 €

CORTADO 3.25 €

COFFEE WITH MILK 3.25 €

Decaffeinated coffee available

Café descafeinado disponível

CARAJILLO 3.25 €

Contains alcohol

Contém álcool

IRISH COFFEE 3.25 €

Contains alcohol

Contém álcool

COLA CAO HOT CHOCOLATE 3.25 €

TEA OR INFUSION 3.25 €

**Please ask your server for
available flavours**

*Por favor, pergunte ao seu empregado
quais os sabores disponíveis*

INDIAN TEA 3.25 €

