

# STARTERS

3 courses

1

- 4.5 OKRA FRIES**  
crispy okra fries, delicious and healthy
- 4.5 ONION BHAZI**  
freshly cooked asian lentils and onion patty
- 4.5 VEG SAMOSA**  
triangular pastry stuffed with spiced veg
- 4.5 ALOO CHAT**  
potatoes seasoned with fenugreek in asian flat bread
- 4.9 RAJA PAKORA**  
chicken, spinach and potato infused ball
- 4.9 RAJA CHICKEN**  
kashmiri herbs doi yogurt then slow cooked in tander
- 5.9 TIKKA MEATS**  
A selection of all the rajas meats in beautifully served starter
- 5.9 SHEEK ROTI**  
freshly cooked asian mince serve in fresh roti
- 95P PAPADUMS**  
crispy asian snack with dips. 1 papadum per head. dip tray £1 per head.
- 14.9 RAJA TANDURI COMBO**  
chicken, lamb, duck and sheek mince meat served sizzling on a bed of onions. served with nan
- 12.9 SHASHLIK**  
tikka meat prepared with green peppers. options are lamb or chicken
- 10.9 TANDURI PANIR**  
asian cheesed immersed in tikka sauce tander oven roasted

<b>10.9</b>	<b>TIKKA</b> kashmiri herbs & doi yogurt then slow cooked in tander. options are chicken or lamb	<b>TANDURI CHICKEN</b> on the bone with kashmiri herbs & doi yogurt then slow cooked in tander.	<b>whole chicken 14.9</b> <b>half chicken 11.9</b>
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# MAIN COURSE

one main dish per head

2

**9.9 SOBZI CURRY**

aubergine and potatoes in turmeric & cream

**9.9 PANIR MALAYA**

pineapple & panir cheese in a creamy sauce

**11.9 BUTTER CHICKEN**

a yogurt based curry derived from butter and cream

**11.9 PESHWARI CHICKEN**

a golden curry of almonds & coconut, garnished with nuts

**11.9 NAGA CURRY**

chicken tikka aromatised with the spiciest chillies in the world: naga

**11.9 NAIKOL CHICKEN CURRY**

roasted coconut & chillies seasoned with black pepper in a rich sauce

**12.9 CHICKEN BALTI TIKKA**

Himalayan curry served with nan.

**12.9 SHASLIK MASALA**

a traditional tandur based curry made from marinated chicken glazed in rich pepper

**14.9 RAJA'S BURGER**

a lovely mince meat burger with beautiful sylheti flavour, served with freshly baked nan buns and baji frites

**14 LAMB SHANK MADRAS**

tenderised lamb shank flavoured with satkora citrus fruit curry.

**13 DUCK HOT POT**

embellished with onions, garnished with tomato & cucumber & served in a sizzling korahi pot

**12 BRINDI GOSTH**

okra blended with lamb curry

**14 RAJA SALMON**

salmon curry served in a rich creamy sauce. includes pilau rice.

**13 KING PRAWN NADIA**

king prawn roasted evenly with red peppers, curry.

**BIRYANI**

meat combined with basmati rice, bay leaves and cinnamon. served with veg curry

**chicken** 10.9  
**lamb** 11.9  
**veg** 9.9

# RICE AND SIDES

main dish accompaniments

2

2.7	<b>BOILED</b>
2.9	<b>PILAU</b>
3.5	<b>ONION</b>
3.5	<b>EGG</b>
3.5	<b>MUSHROOM</b>
3.5	<b>COCONUT</b>
3.9	<b>RAJA NAN</b> (cheese and keema )
2.9	<b>PLAIN NAN</b>
3.5	<b>GARLIC NAN</b>
3.5	<b>PESHWAR NAN</b>
1.9	<b>CHAPATI</b>
3.5	<b>PARATHA</b>

4.5 EACH

## **BOMBAY ALOO**

beautifully spiced  
indian potatoes

## **CHANA MASALA**

chick peas cooked  
with aloo chat spices

## **MIX VEG BHAJI**

greens, carrots  
and beans

## **SAG PANIR**

indian cream  
cheese cooked  
delicately with  
spinach and garlic

## **SAG BHAJI**

spinach lightly  
spiced

## **SAG ALOO**

spinach and  
potatoes lightly  
seasoned with  
onions and garlic

## **MUSHROOM BHAJI**

fresh mushrooms  
cooked with tumeric  
and garlic

## **DALL**

yellow lentils lightly  
spiced with lemon, onion  
and ginger. Excellent  
with lamb.

## **BANGUN BHAJI**

fresh aubergine  
cooked in cumin  
and fenugreek

3

# DESSERT

4.9 EACH

## **MANGO KULFI**

traditional asian ice cream  
served with cherries.

## **PESTA KULFI**

pistachio asian ice  
cream served with  
cherries.

## **GULAB JAMUN**

honey based asian  
dessert