



RAJ MAHAL

Authentic Indian Cuisine



STARTERS

POPPADOMS

£1.00

PLAIN OR SPICY WITH A COMPLIMENTRAY CHUTNEY TRAY

RAJ MAHAL SPECIAL MIX

£5.95

CONSISTS OF ONION BHAJI, CHICKEN PAKORA, SHEEK KEBAB.

DESI CHANA

£4.95

CHICK PEAS PAN SEARED TOGETHER WITH SHREDDED SHALLOT AND LIGHT HERBS, SPICES AND DRESSED WITH WEDGE OF LEMON & CORIANDER.

KEBAB MIX

£5.95

CHICKEN TIKKA, SHISH KEBAB AND TANDOORI CHICKEN NIBLETS.

TANDOORI CHICKEN

£4.95

(1/4 ON THE BONE) SUCCULENT PIECES OF CHICKEN MARINATED TANDOORI HERBS AND SPICES, BARBECUED IN TANDOORI OVEN.

CHICKEN TIKKA

£4.95

BREAST OF CHICKEN MARINATED IN GREEK YOGHURT, FRESH HERBS AND SPICES, GARLIC, THEN BARBECUED.

LAMB TIKKA

£4.95

LAMB MARINATED IN GREEK YOGHURT, FRESH HERBS AND SPICES, GARLIC, THEN BARBECUED.

PANEER TIKKA

£4.95

DESI COTTAGE CHEESE PANEER MARINATED IN GREEK YOGHURT, FRESH HERBS AND SPICES, GARLIC, THEN BARBECUED.

SHISH KEBAB

£4.95

MINCED LAMB MIXED WITH SPECIAL HERBS AND SPICES, SKEWERED AND BARBECUED IN TANDOOR.

PAKORAS

£4.95

(OPTION OF CHICKEN, FISH OR MUSHROOM) MARINATED IN SPICY BUTTER AND FRIED.

SAMOSAS

£3.95

INDIAN HOME MADE PASTRY WRAPPED MILDLY SPICED MINCED LAMB OR VEGETABLE.

ONION BHAJI

£3.95

SLICED ONIONS MIXED IN 8 SPICES, GRAM FLOUR, LIGHT HERBS AND HERBS AND DEEP FRIED.

DESI GRILLED CHICKEN

£4.95

ON THE BONE CHICKEN MARINATED WITH HERBS AND SPICES AND GRILLED, DRESSED WITH CARAMELIZED ONIONS, TOMATOES AND BELL PEPPERS.



STARTERS



VEGETABLE MANCHURIAN

£3.95

AN INDO-CHINESE FOOD. IT IS AN EXOTIC DISH MADE OF MIXED VEGETABLE STEAMED FORMED INTO DUMPLINGS DEEP FRIED AND COOKED IN A TANGY SAUCE

SESAME PRAWNS

£4.95

TIGER PRAWNS OR KING PRAWNS COOKED BY TANDOORI OVEN, SESAME SEED, FRESH INDIAN HERBS, FLAVOUR OF TOASTED SESAME OIL AND GREEN CHILLIS SERVE WITH MIX LEAVES SALAD HUNNY MASTER SAUCE PINEAPPLE CHUTNEY

SHAMI KEBAB

£4.95

A LOCAL VARIETY OF KEBAB, ORIGINATING FROM THE INDIAN SUBCONTINENT. IT IS PART OF THE CUISINE OF THE INDIAN SUBCONTINENT AND A POPULAR DISH IN MODERN-DAY INDIAN, PAKISTANI AND BANGLADESHI CUISINES.

CHAPLI KEBAB

£4.95

A MUGHLAI-INFLUENCED PASHTUN-STYLE MINCED KEBAB, USUALLY MADE FROM MUTTON OR CHICKEN WITH VARIOUS SPICES IN THE SHAPE OF A PATTY. IT ORIGINATES FROM PESHAWAR, WHAT IS TODAY NORTHWEST PAKISTAN, AND IS ALSO KNOWN AS THE PESHAWARI KEBAB.

HARA BHARA KEBAB

£3.95

VEGETARIAN KEBAB MADE WITH SPINACH, GREEN PEAS AND POTATO, SERVED WITH TAMARIND AND GREEN HERBS CHUTNEY

SHAHI KEBAB

£4.95

TANDOORI KEBAB WITH BLACK PEPPER, CUMIN. YOGURT, GARLIC, GINGER AND FRESH HERBS SERVE WITH MINT SAUCE.

LAMB BOTI KEBAB

£5.95

LAMB MARINATED IN A SPICED YOGHURT AND SPICES.



TANDOORI

CLAY OVEN

TANDOORI KING PRAWN £12.95

JUMBO KING PRAWNS MARINATED IN MUSTARD OIL, GARLIC AND TANDOORI BARBECUE SPICES AND GRILLED.

TANDOORI MIX GRILL £11.95

COMBINATION OF SHISH KEBAB, LAMB CHOPS, TANDOORI CHICKEN AND CHICKEN TIKKA.

TANDOORI GRILLED BAC' RAH CHOPS £12.95

MARINATED IN CURRIED HERBS, SPICES AND FRESH GARDEN MINT THEN GRILLED. SERVED WITH CARAMELIZED ONIONS AND GREEN PEPPERS.

SHASHLIK £10.95

LAMB OR CHICKEN MIXED WITH CHUNKS OF GREEN PEPPERS, ONIONS, TOMATOES AND MARINATED IN MASALA SPICES AND GRILLED

TIKKA £9.95

CHICKEN, LAMB OR PANEER MARINATED IN GREEK YOGHURT, SPICES, GARLIC, TURMERIC AND GROUND CORIANDER

GRILLED CHILLI PANEER £9.95

PANEER MARINATED IN MASALA SPICES AND GRILLED DRESSED WITH CARAMELIZED ONIONS AND BELL PEPPERS.

TANDOORI CHICKEN £9.95

ON THE BONE TENDER CHICKEN MARINATED WITH HERBS AND SPICES AND GRILLED.

DESI GRILLED MASALA FISH £11.95

BONELESS CHUNKS OF SEABASS MARINATED IN LIGHT HERBS AND SPICES WITH A DRIZZLE OF MUSTARD OIL AND SQUEEZE OF FRESH LIME AND THEN GRILLED, DRESSED WITH CARAMELIZED ONIONS AND BELL PEPPER.

DESI GRILLED CHICKEN £8.95

ON THE BONE CHICKEN MARINATED WITH HERBS AND SPICES AND GRILLED, DRESSED WITH CARAMELIZED ONIONS, TOMATOES AND BELL PEPPERS, FINISHED WITH A DRIZZLE OF HONEY AND SQUEEZE OF FRESH LIME.



THE CLASSICS



CHICKEN	£8.95
LAMB	£9.95
VEGETABLE	£7.95
KING PRAWN	£14.95

DOPIAZA

MEANING 2 ONIONS. THIS IS A MEDIUM HOT CURRY WITH A HINT OF SWEETNESS FROM THE ONIONS AND TOMATOES.

CURRY

MIXTURE OF INDIAN AND PERSIAN SPICES THIS IS SWEET, SOUR AND HOT WITH LENTILS.

MADRAS

A SWEET AND SOUR SAUCE SIMILAR OT A CURRY BUT WITH EXTRA CHILLI TO INCREASE THE HEAT

PASANDA

A MILD SAUCE CONTAINING GROUND ALMONDS, CARDAMON PODS, TOMATOES AND CREAM.

KARAI

STIR FRIED CURRY WITH HERBS AND SPICES BUT STILL MEDIUM IN STRENGTH.

MAKNI "BUTTER"

THE CREAMY TOMATO BASED SAUCE, RICH AND CREAMY WITH BUTTER AND A WARMING HEAT

TIKKA MASALA

AROMATIC AND SMOKY FILING FROM THE TANDOOR WITH A RICH AND CREAMY SAUCE MEDIUM IN HEAT

JALFREZI

STIR-FRIED GREEN PEPPERS, ONIONS AND PLENTY OF SPICY GREEN CHILLIES WITH JUST A LITTLE SAUCE



THE CLASSICS



CHICKEN	£8.95
LAMB	£9.95
VEGETABLE	£7.95
KING PRAWN	£14.95

KORMA

SLOW COOKED WITH ALMOND, COCONUT AND PLENTY OF CREAM, A MILD BUT FLAVOURSOME CHOICE

BHUNA

A WELL SPICED CURRY WITH FRIED GREEN PEPPERS AND SHREDDED ONIONS IN A THICK SAUCE

ROGAN JOSH

A MEDIUM HOT CURRY MADE WITH RED PEPPERS, TOMATOES AND RED CHILLI.

DANSAK

MIXTURE OF INDIAN AND PERSIAN SPICES WITH LENTILS THAT IS SWEET, SOUR AND SPICY

PATHIA

A HOT, SWEET AND SOUR MADE USING DARK VINEGAR AND WAS ORIGINALLY FOR SEAFOOD.

CEYLON

MADE WITH COCONUT MILK, LIME AND A CEYLON CURRY POWDER THAT IS VERY HOT

SAAGWALA

COOKED WITH FRESH GARDEN SPINACH, LIGHT HERBS AND SPICES, MEDIUM IN STRENGTH.

VINDALOO

A HOT AND SPICY DISH FROM THE GOA REGION OF INDIA.



VEGETARIAN SIDES

BOMBAY POTATOES <i>POTATOES WITH CUMIN, CURRY, GARLIC, GARAM MASALA, TURMERIC, MUSTARD SEEDS AND CHILI POWDER</i>	£3.95
MUSHROOM BHAJI <i>DEEP FRIED SAVORY FRITTER WITH INDIAN SPICES AND CHICKPEA FLOUR MADE WITH MUSHROOMS</i>	£3.95
TARKA DAAL <i>LENTILS TRADITIONALLY COOKED WITH CRUSHED GARLIC & FENUGREEK.</i>	£3.95 UPGRADE TO MAIN FOR +£3
SAAG BHAJI <i>DEEP FRIED SAVORY FRITTER WITH INDIAN SPICES AND CHICKPEA FLOUR MADE WITH SPINACH</i>	£3.95
SAAG ALOO <i>TRADITIONAL SPINACH DISH WITH POTATOES</i>	£3.95 UPGRADE TO MAIN FOR +£3
SAAG PANEER <i>CLASSIC SPINACH AND PANEER</i>	£3.50 UPGRADE TO MAIN FOR +£3
ALOO GOBI <i>A STAPLE IN MOST INDIAN HOUSEHOLDS, MADE WITH POTATOES AND CAULIFLOWER</i>	£4.50 UPGRADE TO MAIN FOR +£3
GOBI BHAJI <i>DEEP FRIED SAVORY FRITTER WITH INDIAN SPICES AND CHICKPEA FLOUR MADE WITH A COMBINATION OF BROCOLLI AND CAULIFLOWER</i>	£4.50
MUTTAR PANEER <i>CLASSIC PEAS AND PANEER</i>	£4.50 UPGRADE TO MAIN FOR +£3
DAAL MAKHNI <i>LENTILS IN A BUTTER BASED SAUCE</i>	£3.95 UPGRADE TO MAIN FOR +£3

CHILDRENS MEALS

KORMA <i>ANY CHOICE OF CHICKEN, LAMB OR VEGETARIAN KORMA</i>	£5.95
CHICKEN NUGGETS & CHIPS <i>BREADED CHICKEN PIECES WITH CHIPS</i>	£5.50
CHIPS <i>AVAILABLE WITH RED SALT</i>	£1.95
TIKKA MASALA <i>ANY CHOICE OF CHICKEN, LAMB OR VEGETARIAN TIKKA MASALA</i>	£5.95
CURRY <i>ANY CHOICE OF CHICKEN, LAMB OR VEGETARIAN CURRY</i>	£5.50



RICE



STEAMED PLAIN RICE	£2.75
PILAU RICE	£2.95
FRIED RICE	£2.95
MUSHROOM FRIED RICE	£3.50
EGG FRIED RICE	£3.95
VEGETABLE RICE	£3.50

BIRIYANI

CHICKEN BIRIYANI	£9.50
CHICKEN TIKKA BIRIYANI	£10.95
CHICKEN & KING PRAWN BIRIYANI	£12.95
VEGETABLE BIRIYANI	£8.95
MUSHROOM BIRIYANI	£8.95
LAMB BIRIYANI	£10.50
KING PRAWN BIRIYANI	£12.95

NAANS

PLAIN NAAN	£2.95
CHEESE NAAN	£3.95
KEEMA NAAN	£3.50
GARLIC NAAN	£2.95
PESHWARI NAAN	£3.50
SPECIAL NAAN	£3.95
PLAIN PARATHA	£2.95
TANDOORI ROTI	£2.50
CHAPATI	£1.95

DIPS & PICKLES

MINTED YOGHURT	£0.75
COCONUT CHUTNEY	£0.75
TAMARIND	£0.95
HOT NAGA CHILLI PICKLE	£0.95
HOT MIXED LIME PICKLE	£0.75
SWEET CHILLI SAUCE	£0.75
DESI SPICY MINTED YOGHURT	£0.95
MANGO CHUTNEY	£0.75