

# **RAJBHOG** - SINCE 1986 - **APPETISERS**

**HARA VORA KEBAB**     **£6.95**

Green patties consisting of spinach, parsley, mint, chick peas blended together with spices fried in oil.

**CAULIFLOWER PAKORA**     **£6.50**

Marinated cauliflower florets coated with slightly spiced, savoury gram flour batter and deep fried.

**KING PRAWN PURI / PRAWN PURI**   **£7.95 / £6.95**

(King) prawns cooked in a slightly spicy sauce – served on thin, floppy bread called 'puri'.

**SAMOSA CHAAT**      **£6.50**

A tangy, crispy and delicious popular Indian street food topped with spicy chana, yoghurt and chutney mixtures.

**CRAB MALABAR LETTUCE WRAPS**   **£6.55**

Crab meat cooked in oil, mustard seeds, curry leaves, coconut milk and a host of spices – served on a gem lettuce leaf.

**CHICKEN TIKKA / LAMB TIKKA**   **£5.55 / £6.55**

Boneless cubes of chicken/lamb meat marinated in a blend of spices. Flame grilled and served with salad.

**SEEKH KEBAB**   **£5.90**

Finely minced lamb spiced with cinnamon, cardamom, ginger and garlic. Cooked in the tandoori oven.

**CHICKEN CHAAT WITH RICE PURI**   **£7.95**

Sweet and sour chicken cooked with a special chaat masala and served with a rice puri made from rice flour.

**MEAT or VEG SAMOSA**  **£4.55**

Triangular pastry stuffed with either minced mutton or mixed vegetable.

**ONION BHAJI**    **£4.55**

Finely sliced onions smothered in a batter with spices and fried until crispy.

**DAAL PAKORA**     **£6.50**

A savoury fried snack made with lentils, herbs and spices; crisp on the outside, soft and spongy on the inside. Mildly spiced.

**GARLIC LEMON JHINGA**   **£7.95**

Tender king prawn skewers grilled on the tandoor and loaded with fresh garlic and herbs.

**AJWANI SALMON TIKKA**  **£7.95**

Cubes of salmon marinated in yoghurt, spices and carom seeds, then grilled in the tandoor.

**ALOO TIKKI**    **£6.55**

Pan-fried potato cakes stuffed with cheese - served with sweet tamarind chutney.

**PANEER 65**     **£6.55**

Cheese cubes marinated with yoghurt, rice flours, and spices – deep fried until golden.

**CRISPY FRIED COCONUT CALAMARI**  **£7.50**

Crispy deep-fried squid coated with a slightly spiced coconut batter.

**VEG / NON-VEG SNACK PLATTER (serves 2-3 people) - £15.25 / £16.55**

VEG: Vegetable samosa, paneer 65, onion bhaji, aloo tikki.

NON-VEG: Meat samosa, tuna kebab, chicken tikka, seekh kebab.

**CHUTNEY & PICKLES / RELISH TRAY (4 items)**    **£0.80 each / £3.00**

A choice of: mango chutney, onion salad, mint sauce or mixed pickles.

**PAPADOM (PLAIN or MASALA)**     **£0.80**

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# **RAJBHOG** - SINCE 1986 - **MAIN COURSE**

## POULTRY AND GAME

**CHICKEN HARYALI**     **£12.50**  
 Chicken marinated in a paste made with fresh mint, coriander leaves, green chillies, and coconut - then cooked in a yoghurt and almond gravy.

**GARLIC CHILLI CHICKEN**    **£12.50**  
 Tender pieces of garlic marinated chicken cooked with fresh spices, green chilli and garlic cloves.

**CHICKEN CHETTINAD**    **£12.50**  
 Cubes of chicken breast cooked in a peppery, authentic chettinad paste laced with coconut milk and onions.

**ADRARI CHILLI CHICKEN**   **£12.50**  
 Chicken breast cubes cooked with fresh ginger, garlic, green chillies, and spices. A delectable chicken dish predominantly flavoured with ginger.

**PULLED CHICKEN JALFREZI**    **£13.50**  
 Chicken cooked in the tandoor oven; tender meat pulled and tossed with lots of onion, pepper, ginger, garlic, tamarind paste, capsicum and a host of spices.

**MANGO MALAI CHICKEN**   **£13.50**  
 Succulent pieces of malai chicken tikka cooked in cheese, yoghurt, fresh cream, mango pulp and coconut milk.

**ACHARI MANGO CHICKEN**   **£12.55**  
 A hot sweet and sour chicken dish cooked with a blend of spices and pickled green mango.

**CHANA MURGHI**    **£13.15**  
 Chicken drumsticks cooked with chickpeas and special house spices.

## LAMB AND MUTTON

**KARAHI TRIO**    **£15.50**  
 A combination of seekh kebab, lamb tikka and minced mutton cooked together in an array of whole spices that leaves a fragrant aroma.

**HYDRABADI LAMB SHANK**    **£14.95**  
 Slow-braised shanks infused with a roasted spice blend including dried red chillies and sesame seeds.

**MUTTON REZALA**    **£13.50**  
 Rezala is a very popular Bengali dish known for its unique aroma. Delicately simmered with our special spice blend, then finished cooking in a thick gravy made of curd, cashew paste, poppy seeds and green chillies.

**SATKARA GOSHT**    **£13.50**  
 Tender diced mutton slow-cooked with mixed spices and flavoured with the flesh of a rare citrus fruit only available in the Sylhet region of Bangladesh.

**LAMB CHOP BHUNA**    **£15.95**  
 Tender lamb chops marinated in a mixture of yoghurt and a blend of spices. Grilled in the oven and then cooked in a bhuna sauce.

**PULLED CHILLI BEEF**   **£15.95**  
 Shredded beef steak tossed in a sweet and spicy homemade sauce. Contains soya sauce.

**LAAL MAS**     **£14.50**  
 Extremely hot traditional Rajasthani mutton curry prepared in a sauce of yoghurt and hot spices such as red chillies and a hint of Naga chillies.

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## MAIN COURSE

### FISH AND SHELLFISH

**FISH KOFTA CURRY**   **£15.95**

Minced fish kofta curry is a traditional Bengali fish recipe; soft and spongy fried fish balls called 'kofta' immersed in a homemade spicy gravy.

**COCONUT SEABASS**   **£15.95**

Pan-seared sea bass fillets served in a delectable sauce made with onion, garlic, coriander, curry leaves and coconut milk.

**GOAN FISH CURRY**   **£14.50**

Boneless fish curry cooked in a sauce made with red chilli, ginger-garlic paste, mustard seeds, curry leaves, tamarind pulp, and aromatic spices.

**BUTTER GARLIC KING PRAWNS**   **£16.50**

Jumbo prawns in their shells sautéed in butter and virgin olive oil - cooked with lots of garlic, ground black pepper and fresh lemon juice.

**PRAWN MALAI CURRY**   **£14.95**

Malai curry is a Bengali specialty dish – prawns cooked in coconut milk with cashew nut paste, and flavoured spices. Contains mustard and cream.

**SEAFOOD SIZZLER**   **£15.95**

An assortment of seafood including fish, tiger prawns, white fish cubes, squid and mussels stir fried in a blend of fusion spices, soy sauce and curry leaves. Served sizzling.

**MASALA FISH FRY**   **£15.50**

Deep fried Tilapia fish marinated with home spices and served with a garlic tomato sauce.

**KERELA STYLE PRAWN FRY**   **£15.95**

Dry roasted prawns cooked in coconut oil, curry leaves with added flavour from tamarind paste and a variety of spices.

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### CLAY-OVEN COOKING

**TANDOORI CHICKEN**   **£10.95**

Half of a spring chicken (on the bone) marinated with garlic, ginger paste, lime juice, yoghurt and a host of Indian spices.

**MALAI CHICKEN TIKKA**   **£11.45**

Succulent pieces of chicken flavoured with mace and cardamom and folded in cheese, yoghurt and cream cheese cooked in the clay oven.

**CHICKEN / LAMB / KING PRAWN SHASHLIK**   **£11.45 / £11.95 / £16.95**

Boneless cubes of chicken or lamb marinated and threaded onto skewers with onion, tomato, and capsicum. Flame-grilled in tandoor oven.

**CHICKEN / LAMB / SALMON TIKKA**   **£10.95 / £11.95 / £15.95**

Boneless cubes of lamb or chicken meat marinated in a blend of spices. Flame-grilled in tandoor oven.

**PESHWARI LAMB CHOPS**    **£14.95**

Tender lamb chops marinated in a mixture of yoghurt, papaya paste, and fragrant spices. Grilled over flame and served with chutney.

**ACHARI SCOTTISH SALMON**   **£15.95**

Chunks of salmon fillet marinated in a paste prepared with a blend of five spices, fresh yoghurt, mixed pickles, fresh garlic and lemon juice.

**TANDOORI KING PRAWNS**   **£15.95**

Large, whole king prawns marinated in yoghurt with various mixed spices and herbs and then roasted.

**ACHARI PANEER TIKKA**   **£11.50**

Indian cottage cheese marinated in five spices, mixed pickles, and fresh yoghurt. Skewered with diced onion and capsicum.

**GARLIC LEMON JHINGA**   **£16.95**

Tender king prawn skewers loaded with garlic and herbs grilled on the tandoor.

## MAIN COURSE: VEGETERIAN AND VEGAN FRIENDLY

**TOFU TIKKA MASALA**     **£9.95**  
*Delicate soya cheese cooked in a masala sauce.*

**SOYA KORMA**     **£9.95**  
*Chunks of soya cooked in a korma sauce.*

**BEETROOT PORIYAL**     **£9.50**  
*A tasty curry inspired by the food from Southern India. The combination of coconut, mustard seeds and curry leaves gives it a rich flavour while the beetroot adds a beautiful, deep colour.*

**VEGETABLE KOFTA CURRY**     **£9.95**  
*Carrot, cabbage, potato and peas mixed together with a blend of spices and flour. Shaped into small balls called 'kofta', and then deep fried in oil. Served in a special curry sauce made with chana daal.*

**HOUSE SPECIAL VEGETABLES**     **£8.95**  
*A vibrant dish containing a selection of fresh vegetables stir-fried with Bengali five spices. Served in a sizzler.*

**SAAG TOFU**      **£8.95**  
*Chunks of soya cooked in a blend of spinach and spices.*

**VEGETABLE NIRALI**     **£10.95**  
*Green zucchini, baby corn, carrots, flat beans, tofu and cauliflower cooked in oil, coconut milk, curry leaves, green curry paste and spices. Garnished with fresh spring onions.*

**CHILLI PANEER**    **£10.95**  
*Cubes of cheese mixed with a ginger-garlic paste and chilli sauce, then deep fried in oil and tossed in a wok with capsicum, green chilli, soya sauce and spices.*

**PANEER MAKHNI**     **£10.95**  
*A sweet and creamy cheese cooked with butter, tomatoes, cashew nut cream and spices.*

**HOT GARLIC VEGETABLES**      **£10.15**  
*Mushrooms, aubergines, red kidney beans, butternut squash, red and yellow peppers cooked in red dry chillies, garlic and spring onions.*

**SOYA NIHARI**      **£9.95**  
*Soya nuggets cooked in a nihari masala consisting of many spices and herbs. Moderately spicy.*

**ACHARI ALOO**     **£8.95**  
*Baby potatoes cooked with palm vinegar, onions, fennel seeds and pickle. Mildly spiced.*

**DAAL MAKHNI**     **£10.00**  
*Black lentils and kidney beans cooked in butter, cream and tomato puree.*

**BEGUN BHAJA**      **£10.00**  
*Thinly sliced aubergine dusted with seasonings, rice flour and gram flour, then pan fried in mustard oil. Garnished with fried onions.*

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## MAIN COURSE: RAJBHOOG CHEF'S SELECT

### CHICKEN CHAP £15.45

Boneless thigh chicken marinated with yoghurt and spice blends. Grilled and served with a salad.

### SEAFOOD PLATTER £17.55

Calamari, salmon tikka, king prawn and masala fish fry served sizzling with a salad and mint sauce.

### RAJ TANDOORI PLATTER £15.95

A medley of tandoori chicken, peshwari lamb chops, tandoori king prawn, and seekh kebab. Served sizzling with a salad and a naan.

### BENGALI BHAPA MACH £15.90

Chunks of Basa fish fillet marinated with a melange of blended spices and mustard paste, wrapped in banana leaves and then steam cooked. Served with steamed rice.

### HYDRABADI DUM BIRYANI £16.00

Half-cooked basmati rice layered over spiced lamb-meat, delicately simmered and served in a sealed pot. Accompanied by raitha.

### TAMARIND DUCK £15.95

Marinated crispy Barbary duck breast fillet cooked with fresh ginger, garlic, cinnamon, star anise, tamarind pulp, and jiggery. A spicy, sweet and sour dish full of flavours and served with naan.

### HOUSE SPECIAL CURRY £16.00

Minced meat, chicken cubes and king prawns cooked alongside with mushrooms, cauliflower, peas and our own homemade spices.

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## SPECIAL OCCASION MEALS

*Please order these dishes at least 24 hours in advance to dining in. These dishes are specially prepared and take a long time to cook. THESE ARE NOT SUITABLE FOR TAKEAWAY.*

### ROAST LEG OF LAMB (MASALA RAAN) – 4-6 servings £70.80

A whole leg of lamb marinated in a delicious blend of authentic spices overnight; then roasted until tender and succulent. Served with a choice of pilau rice, naan or salad (choose one accompaniment).

### ROAST CHICKEN – 1-2 servings £20.00

Half of a spring chicken on the bone. Traditional Bangladeshi style roast chicken rich in flavour from aromatic spices and ghee with a unique, creamy, nutty flavour. Served with a choice of pilau rice, naan or salad (choose one accompaniment).

### MURGH MUSALLAM – 2-4 servings £35.95

A Mughal style whole chicken stuffed with egg and slow cooked in a rich almond, poppy seed, yoghurt and saffron gravy. Served with a choice of pilau rice, naan or salad (choose one accompaniment).

## KID'S CORNER

### CHICKEN NUGGETS OR FISH FINGERS - £8.95

Chicken breast or cod fish studded with breadcrumbs; served with chips.

### CHICKEN KORMA OR CHICKEN TIKKA MASALA £8.95

Served with polao rice.

# RAJBHOOG

- SINCE 1986 -

## MAIN COURSE

### TIMELESS CLASSICS

Place your order for any dish of your choice from the list below, combining with any main ingredient as you prefer from the box underneath.

**KORMA**   Mild, creamy dish cooked with our special spice blend.

**BHUNA**  Dry-cooked with medium spices, tomato, and fenugreek leaves.

**JHOOL**  Cooked in a runny and delicious medium heat sauce.

**MADRAS**  Spicy curry with cumin and coriander.

**VINDALOO**  Extra spicy with red-hot chillies and coriander.

**DO-PIAZA**  With ginger, garlic and plenty of onions.

**DHANSAC**  Hot and sour with lentils.

**ROAGAN JOSH**  With Kashmiri red chillies, garlic and tomato.

**SAGWALA**  Cooked in ghee with plenty of spinach, along with tomato and garlic.

**JALFREZI**  Cooked with warm spices and fresh peppers.

**KARAHI**  Stir-fried with spice-based paste served hissing in 'karahi' utensil.

**BALTI**  Sweet and sour flavour in fairly hot sauce.

**PATHIA**  Sweet and sour with madras heat.

<p>Chicken / Chicken Tikka - £9.55 / £10.50  Mutton / Lamb Tikka - £10.50 / £10.95  Prawn / King Prawn - £11.50 / £14.50  Mixed Vegetables - £8.95</p>
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**CHICKEN or LAMB TIKKA MASALA**    £11.45 / £12.50

**FISH or KING PRAWN TIKKA MASALA**    £12.95 / £14.95

A yummy dish in a thick tomato based cream sauce full of flavour along with aromatic spices.

**MUGHLAI CHICKEN**    £12.50

Chunks of chicken breast simmered in a special masala paste made of various spices and nuts – garnished with toasted almond silvers.

**COCONUT CHICKEN**    £12.00

Succulent pieces of chicken simmered in rich coconut milk and a blend of Moghul spices to produce a marvellously flavoured and satisfying dish.

**LAMB PASSANDA**    £12.50

Lamb tikka gently braised in a cumin and green cardamom-laces yoghurt sauce.

**BUTTER CHICKEN**    £12.50

One of the most popular curries in Indian restaurants. Tender, juicy chicken tikka cooked in tomato, butter and cream sauce.

### **BIRYANI SELECTION**

Ingredients of these dishes are primarily cooked with various spices and then run through aromatic basmati rice, nuts and sultanas. All biryani dishes are served with a mixed vegetable curry or raitha.

**CHICKEN BIRYANI - £12.95**

**FISH BIRYANI - £14.95**

**LAMB BIRYANI - £13.95**

**PRAWN BIRYANI - £14.95**

**KING PRAWN BIRYANI - £15.95**

**VEGETABLE BIRYANI - £10.95**

**TIKKA BIRYANI (Chicken / Lamb) - £14.95 / £15.95**

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## SIDELINES

### FRESH VEGETABLES AND PULSES

*Sidelines £5.50 / Main £8.50*

**BROCCOLI BHAJIA**   Stir-fried broccoli

**VEGETABLE KORMA**  Creamy mixed veg

**PALAK BHAJIA**   Stir-fried spinach

**ALOO PALAK**  Potato with a blend of spinach

**PALAK PANEER**  Indian cheese with spinach

**BOMBAY ALOO**   Potato with onion and tomato

**ALOO BAINGAN**   Stir-fried aubergine with potato

**GOBI TADKA**   Cauliflower with tempered garlic

**ALOO GOBI**   Potato and cauliflower florets

**MATAR PANEER**  Cheese with green peas

**BINDI BHAJIA**   Spicy okra

**MUSHROOM BHAJIA**   Stir-fried mushrooms

**CHANA MASALA**   Punjabi style spiced chick peas

**TADKA DALL**   Red lentil with tempered garlic

**KUMB BAINGAN**   Mushroom and aubergine

**MUSHROOM PALAK**   Mushroom and spinach

**VEGETABLE CURRY**   Mixed veg curry

**ALOO MATAR**   Potato with peas

### BASMATI RICE

**POLAO or PLAIN RICE**   £3.25

**KASHMIRI RICE**    £4.95  
Contains sultanas and dried fruit

**KHEEMA RICE** - £3.95

**EGG FRIED RICE** - £3.95

**MUSHROOM RICE**   £3.95

**RABHOOG SPECIAL RICE**   £4.95  
Mushroom, chana and cheese

**JEERA RICE**   £3.95  
Contains cumin

**COCONUT RICE**   £3.95

**GARLIC LEMON RICE**   £3.95

### HOME-MADE CHUTNEYS / SALADS

**COCONUT & MANGO CHUTNEY**   £3.95

**GARLIC TOMATO CHUTNEY**   £3.95

**TAMARIND & DATE CHUTNEY**   £3.50

**RAITHA**  £2.95

A cool and versatile yoghurt dip, flavoured with cucumber and mint – a perfect complement to any dish.

**HOUSE SALAD**  £5.00

Home-made salad containing mixed leaves, tomatoes, cucumber and carrots sprinkles with garlic dressings.

### SOUTH ASIAN BREAD

*Leavened bread baked in the clay oven*

**PLAIN NAAN**   £2.95

**GARLIC NAAN**   £3.45

**PESHWARI NAAN**   £3.50

**CHEESE NAAN**   £3.45

**TIKKA NAAN**  £3.75

**KHEEMA NAAN**  £3.75

**CHILLI NAAN**  £2.95

**TANDOORI ROTI**   £2.50  
Baked wholemeal bread

**CHAPATI**   £2.25

Pan-baked thin, soft wholemeal bread

**PLAIN POROTA**  £3.50

Whole-wheat bread shallow-fried with ghee

**STUFFED POROTA**  £4.25

Filled with a choice of potato or spinach

**HOUSE FRIES**   £3.50

**MASALA FRIES**    £3.95

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