

RAJBHOOG

- SINCE 1986 -

APPETISERS

VEGETABLE PAKORA £6.95

Fritters made with vegetables, spices, herbs, and gram flour; deep fried until crispy,

CAULIFLOWER PAKORA £6.95

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

KING PRAWN PURI / PRAWN PURI £8.95 / £7.95

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

SAMOSA CHAAT £7.50

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

AMRITSARI FISH PAKORA £7.95

Boneless fish stripes marinated in a garlic-ginger laced, spices and herbs, coated in a mix of rice and gram flour. Deep fried until golden and crispy.

CHICKEN TIKKA / LAMB TIKKA £6.55 / £7.55

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

SEEKH KEBAB £7.50

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 £5.50

Triangular pastry stuffed with either minced mutton or mixed vegetable.

ONION BHAJI £5.55

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

SHAMI KEBAB £7.95

Pan fried minced meat patties made with chana daal, variety of spices and herbs. Crisp on the outside; succulent and tender on the inside.

GARLIC LEMON JHINGA £8.95

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

AJWANI SALMON TIKKA £8.95

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

ALOO TIKKI £6.95

Pan-fried potato cakes stuffed with cheese and onions.

PANEER 65 £6.95

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

CRISPY FRIED COCONUT CALAMARI £7.95

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

VEG / NON-VEG SNACK PLATTER (serves 2-3 people) - £16.95 / £17.95

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

NON-VEG: Meat samosa, lamb tikka, 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) £0.90

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.



RAJBHOG - SINCE 1986 - **MAIN COURSE**

POULTRY AND GAME

CHICKEN HARYALI **£13.95**

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 **£13.95**

Tender pieces of garlic marinated chicken cooked with fresh spices, green chilli and garlic cloves.

CHICKEN CHETTINAD **£13.95**

Cubes of chicken breast cooked in a peppery, authentic chettinad paste laced with coconut milk and onions.

ADRARI CHILLI CHICKEN **£13.95**

Chicken breast cubes cooked with fresh ginger, garlic, green chillies, and spices. A delectable chicken dish predominantly flavoured with ginger.

PULLED CHICKEN JALFREZI **£14.95**

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 **£14.95**

Succulent pieces of malai chicken tikka cooked in cheese, yoghurt, fresh cream, mango pulp and coconut milk.

ACHARI MANGO CHICKEN **£13.95**

A hot sweet and sour chicken dish cooked with a blend of spices and pickled green mango.

CHANA MURGHI **£13.95**

Chicken cooked with chickpeas and special house spices.

LAMB AND MUTTON

KARAHI TRIO **£16.95**

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 **£16.95**

Slow-braised shanks infused with a roasted spice blend including dried red chillies and sesame seeds.

MUTTON REZALA **£14.95**

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 **£14.95**

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 **£16.95**

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 **£16.95**

Shredded beef steak tossed in a sweet and spicy homemade sauce. Contains soya sauce.

LAAL MAS **£15.95**

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.

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.




MAIN COURSE

FISH AND SHELLFISH

FISH HARYALI    £16.50

Boneless fish cubes marinated in a paste made with fresh mint, coriander leaves, green chillies - then in yoghurt and coconut milk.

MONG FISH BHUNA   £17.90

Pan-fried fish cooked with aromatic spices, herbs and tomatoes.

GOAN FISH CURRY   £15.50

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    £16.95

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    £15.95

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   £16.95

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.

GARLIC SALMON IN TOMATO SAUCE   £16.50

Pan seared salmon cooked in a spicy and tangy curry base made with onions, tomatoes, tamarind, herbs, spices, and garlic.

BUTTERNUT SQUASH AND PRAWN CURRY   £15.95

Peeled and cubed squash and prawn cooked in ginger garlic paste, herbs, spices and with coconut milk.

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.

CLAY-OVEN COOKING

TANDOORI CHICKEN   £12.95

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   £13.45

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   
£12.95 / £13.95 / £17.95

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

CHICKEN / LAMB / SALMON TIKKA    £12.50 / £13.50 / £16.95

Boneless cubes marinated in a blend of spices. Flame-grilled in tandoor oven.

PESHWARI LAMB CHOPS     £16.95

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

ACHARI SCOTTISH SALMON    £16.95

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    £16.95

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

ACHARI PANEER / HALLOUMI TIKKA    £12.95

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





GARLIC LEMON JHINGA    £17.95

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



MAIN COURSE: VEGETERIAN AND VEGAN FRIENDLY

TOFU TIKKA MASALA      £11.50
Delicate soya cheese cooked in a masala sauce.

CHILI TOFU     £11.50
Cubes of tofu mixed with ginger garlic paste and chili sauce, then deep fried in oil and tossed in a wok with capsicum, green chili, soya sauce and spices.





BEETROOT PORIYAL     £9.95
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     £10.95
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     £10.50
A vibrant dish containing a selection of fresh vegetables stir-fried with Bengali five spices. Served in a sizzler.





SAAG HALLOUMI      £10.50
Cubes of halloumi cooked in a blend of spinach and spices.





VEGETABLE NIRALI     £11.95
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     £11.50
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      £11.50
A sweet and creamy cheese cooked with butter, tomatoes, cashew nut cream and spices.

HOT GARLIC VEGETABLES      £10.50
Mushrooms, aubergines, red kidney beans, butternut squash, red and yellow peppers cooked in red dry chillies, garlic and spring onions.

ALOO POSTO     £10.95
Aloo posto is a classic Bengali dish of potatoes marinated with a vibrant mix of five spices and then in a creamy poppy seed sauce.

CAULIFLOWER, BROCCOLI AND PEAS CURRY     £10.50
Cauliflower, broccoli, and peas cooked in roasted gram flour, gravy, tomatoes, and aromatic spices

DAAL MAKHNI     £10.95
Black lentils and kidney beans cooked in butter, cream and tomato puree.

BEGUN BHAJA     £10.50
Thinly sliced aubergine dusted with seasonings, rice flour and gram flour, then pan fried in mustard oil. Garnished with fried onions.

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.

MAIN COURSE: RAJBHOOG CHEF'S SELECT

ZAFRANI CHICKEN £14.95

Zafrani chicken is yet another speciality from the Mughlai cuisine and is made with chicken on the bone marinated in a yoghurt gravy flavoured with saffron and aromatic spices.

SEAFOOD PLATTER £17.95

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

RAJ TANDOORI PLATTER £16.95

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

CRISPY PAN FRIED SEABASS £15.90

Slightly spiced seabass fillet fried on the pan then serve on sizzling with coconut and mango chutney

HYDRABADI DUM BIRYANI £16.95

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

CLASSIC ALOO KEEMA MATOR £14.50

This flavourful lamb meat curry is full of flavoured spices, with potatoes, and peas added for a vibrant twist. Served with naan.

HOUSE SPECIAL CURRY £16.95

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

SET MEALS

These dishes are specially prepared and take a long time to cook. THESE ARE NOT SUITABLE FOR TAKEAWAY.

KITCHURY POLAO WITH BHUNA GOHST £16.95

Kitchury polao is a mouth-watering classic moong dal rice which is very popular in Bengali cuisine. Bhuna gosht (meat or chicken bhuna) is a perfect addition to make this meal complete.

CHICKEN CHAP £15.95

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

TAMARIND DUCK £16.50

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.

KID'S CORNER

CHICKEN NUGGETS - £9.95

Chicken breast studded with breadcrumbs; served with chips.

CHICKEN KORMA OR CHICKEN TIKKA MASALA £9.95

Served with polao rice.

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.




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 - £11.95 / £12.95 Mutton / Lamb Tikka - £12.95 / £13.95 Prawn / King Prawn - £14.95 / £16.95 Mixed Vegetables - £9.95</p>

CHICKEN or LAMB TIKKA MASALA    £13.95 / £13.50

FISH or KING PRAWN TIKKA MASALA    £14.95 / £17.95

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

MUGHLAI CHICKEN   £13.95

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

COCONUT CHICKEN   £13.95

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   £13.95

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

BUTTER CHICKEN   £13.95

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 - £13.95

FISH BIRYANI - £14.95

LAMB BIRYANI - £14.95

PRAWN BIRYANI - £14.95

KING PRAWN BIRYANI - £17.95

VEGETABLE BIRYANI - £10.95

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

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.



RAJBHOOG

- SINCE 1986 -

SIDELINES

FRESH VEGETABLES AND PULSES

Sidelines £6.95 / Main £9.95

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

SAAG CHANA   Spinach with chickpeas

BASMATI RICE


POLAO or PLAIN RICE  £3.25

KASHMIRI RICE   £4.95
Contains sultanas and dried fruit

KHEEMA RICE - £4.95

EGG FRIED RICE - £4.95

MUSHROOM RICE  £3.95

RABHOOG SPECIAL RICE  £4.95
Mushroom, chana and cheese

JEERA RICE  £3.95
Contains cumin

COCONUT RICE  £4.95

GARLIC LEMON RICE  £3.95

HOME-MADE CHUTNEYS / SALADS

COCONUT & MANGO CHUTNEY   £4.95

TAMARIND & DATE CHUTNEY   £4.95

RAITHA  £3.50

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  £3.25

GARLIC NAAN   £3.95

PESHWARI NAAN  £3.95

CHEESE NAAN   £3.95

TIKKA NAAN   £4.25

KHEEMA NAAN   4.25

CHILLI NAAN   £3.50

TANDOORI ROTI  £2.90
Baked wholemeal bread

CHAPATI  £2.50
Pan-baked thin, soft wholemeal bread

PLAIN POROTA  £3.95
Whole-wheat bread shallow-fried with ghee

STUFFED POROTA  £4.50
Filled with a choice of potato or spinach

HOUSE FRIES  £3.50

MASALA FRIES   £3.95

None of the dishes contain any artificial additives or colouring. Fish may contain bones. All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.

