

## APPETISERS

1. **VEGETABLE PAKORA** .....£6.95  
Fritters made with vegetables, spices, herbs, and gram flour; deep fried until crispy.
2. **CAULIFLOWER PAKORA** .....£6.95  
Marinated cauliflower florets coated with slightly spiced, savoury gram flour batter and deep fried.
3. **KING PRAWN PURI** .....£8.95  
(King) prawns cooked in a slightly spicy sauce – served on thin, floppy bread called 'puri'.
4. **PRAWN PURI** .....£7.95
5. **SAMOSA CHAAT** .....£7.50  
A tangy, crispy and delicious popular Indian street food topped with spicy chana, yoghurt and chutney mixtures.
6. **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 crispy.
7. **CHICKEN TIKKA** .....£6.55  
Boneless cubes of chicken meat marinated in a blend of spices. Flame grilled and served with salad.
8. **LAMB TIKKA** .....£7.55  
Boneless cubes of lamb meat marinated in a blend of spices. Flame grilled and served with salad.
9. **SEEKH KEBAB** .....£7.50  
Finely minced lamb spiced with cinnamon, cardamom, ginger and garlic. Cooked in the tandoori oven.
10. **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.
11. **MEAT or VEG SAMOSA** .....£5.50  
Triangular pastry stuffed with either minced mutton or mixed vegetable.
12. **ONION BHAJI** .....£5.55  
Finely sliced onions smothered in a batter with spices and fried until crispy.
13. **SHAMI KEBAB** .....£7.95  
Pan fried minced meat patties made with chana daal, a variety of spices and herbs. Crisp on the outside; succulent and tender on the inside.
14. **GARLIC LEMON JHINGA** .....£8.95  
Tender king prawn skewers grilled on the tandoor and loaded with fresh garlic and herbs.
15. **AJWANI SALMON TIKKA** .....£8.95  
Cubes of salmon marinated in yoghurt, spices, and carom seeds – then grilled in the tandoor.
16. **ALOO TIKKI** .....£6.95  
Pan-fried potato cakes stuffed with cheese – served with sweet tamarind chutney.
17. **PONEER 65** .....£6.95  
Cheese cubes marinated with yoghurt, rice flours, and spices – deep fried until golden.
18. **CRISPY FRIED COCONUT CALAMARI** .....£7.95  
Crispy deep-fried squid coated with a slightly spiced coconut batter.
19. **VEG SNACK PLATTER (serves 2-3 people)** .....£16.95  
VEG: Vegetable samosa, paneer 65, onion bhaji, aloo tikki.
20. **NON-VEG SNACK PLATTER (serves 2-3 people)**.....£17.95  
NON-VEG: Meat samosa, salmon tikka, chicken tikka, seekh kebab.
21. **CHUTNEYS (per item)** .....£0.80  
A choice of mango chutney, onion salad, mint sauce or mixed pickles £0.80 each
22. **RELISH TRAY (4 items)** .....£3.00  
Includes all 4 chutney
23. **PAPADOM (PLAIN or MASALA)** .....£0.90

## 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 raita.

- |                           |        |                                |        |
|---------------------------|--------|--------------------------------|--------|
| 24. CHICKEN BIRYANI ..... | £14.95 | 28. KING PRAWN BIRYANI .....   | £18.95 |
| 25. FISH BIRYANI .....    | £15.95 | 29. VEGETABLE BIRYANI .....    | £12.95 |
| 26. LAMB BIRYANI.....     | £15.95 | 30. CHICKEN TIKKA BIRYANI..... | £15.95 |
| 27. PRAWN BIRYANI .....   | £15.95 | 31. LAMB TIKKA BIRYANI .....   | £16.95 |

## POULTRY & GAME

32. **CHICKEN HARYALI** .....£14.50  
Chicken marinated in a paste made with fresh mint, coriander leaves, green chillies, and coconut – then cooked in a yoghurt and almond gravy.
33. **GARLIC CHILLI CHICKEN** .....£14.50  
Tender pieces of garlic marinated chicken cooked with fresh spices, green chilli and garlic cloves.
34. **CHICKEN CHETTINAD** .....£14.50  
Cubes of chicken breast cooked in a peppery, authentic chettinad paste laced with coconut milk and onions.
35. **ADRARI CHILLI CHICKEN** .....£14.50  
Chicken breast cubes cooked with fresh ginger, garlic, green chillies, and spices. A delectable chicken dish predominantly flavoured with ginger.
36. **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.
37. **MANGO MALAI CHICKEN** .....£15.50  
Succulent pieces of malai chicken tikka cooked in cream cheese, yoghurt, fresh cream, mango pulp and coconut milk.
38. **ACHARI MANGO CHICKEN** .....£14.50  
A hot sweet and sour chicken dish cooked with a blend of spices and pickled green mango.
39. **CHANA MURGHI** .....£14.50  
Chicken cooked with chickpeas and special house spices.

## LAMB & MUTTON

40. **KARARI TRIO** .....£17.95  
A combination of seekh kebab, lamb tikka and minced mutton cooked together in an array of whole spices that leaves a fragrant aroma.
41. **HYDRABADI LAMB SHANK** .....£17.95  
Slow-braised shanks infused with a roasted spice blend including dried red chillies and sesame seeds.
42. **MUTTON REZALA** .....£15.95  
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.
43. **SATKARA GOSHT** .....£15.50  
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.
44. **LAMB CHOP BHUNA** .....£17.95  
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.
45. **PULLED CHILLI BEEF** .....£17.95  
Shredded beef steak tossed in a sweet and spicy homemade sauce. Contains soya sauce.
46. **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.

### PLEASE NOTE

All prices are inclusive of VAT, a 10% discretionary service charge will be added to your bill. Rajbhood Restaurant reserves the right to withdraw, amend & change menu prices without prior notice. The management reserves the right to refuse service to anyone without giving explanation

### ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following allergens: Gluten, Milk, Soya, Egg, Fish (fish dish may contain bones), Lupin, Celery, Peanut, Tree nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Speak to a member of staff when ordering if you have an allergy.

At very busy times your meal may take a little longer to serve simply because everything is Meade to order and the quality of our food will not be compromised..



## FISH & SHELLFISH

47. **FISH HARYALI** .....£16.95  
Boneless fish cubes marinated in a paste made with fresh mint, coriander leaves, green chillies- then in yoghurt and coconut milk.
48. **MONG FISH BHUNA** .....£17.95  
Pan-fried fish cooked with aromatic spices, herbs and tomatoes.
49. **GOAN FISH CURRY** .....£16.50  
Boneless fish curry cooked in a sauce made with red chilli, ginger-garlic paste, mustard seeds, curry leaves, tamarind pulp, and aromatic spices.
50. **BUTTER GARLIC KING PRAWNS** .....£18.95  
Jumbo prawns in their shells sautéed in butter and virgin olive oil – cooked with lots of garlic, ground black pepper and fresh lemon juice.
51. **PRAWN MALAI CURRY** .....£17.50  
Malai curry is a Bengali specialty dish – prawns cooked in coconut milk with cashew nut paste, and flavoured spices. Contains mustard and cream.
52. **SEAFOOD SIZZLER** .....£18.95  
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.
53. **GARLIC SALMON IN TOMATO** .....£17.50  
Pan seared salmon cooked in a spicy and tangy curry base made with onions, tomatoes, tamarind, herbs, spices and garlic.
54. **BUTTERNUT SQUASH AND PRAWN CURRY** .....£16.95  
Peeled and cubed squash and prawn cooked in ginger garlic paste, herbs, spices and with coconut milk.

## VEGETERIAN & VEGAN FRIENDLY

55. **TOFU TIKKA MASALA** .....£12.95  
Delicate soya cheese cooked in a masala sauce.
56. **CHILI TOFU** .....£12.95  
Cubes of tofu mixed with ginger garlic paste and chili sauce, then deep fried in oil and tossed in a wok with capsicum, green chilli, soya sauce and spices
57. **BEETROOT PORIYAL** .....£10.95  
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.
58. **VEGETABLE KOFTA CURRY** .....£12.95  
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.
59. **SAAG HALLOMI** .....£11.95  
Cubes of halloumi cooked in blend spinach and spices.
60. **VEGETABLE NIRALI** .....£12.95  
Green zucchini, baby corn, carrot, flat bean, tofu and cauliflower cooked in oil, coconut milk, curry leaves, green curry paste and spices. Garnished with fresh spring onions.
61. **CHILLI PANEER** .....£12.95  
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.
62. **PANEER MAKHNI** .....£12.95  
A sweet and creamy cheese cooked with butter, tomatoes, cashew nut cream and spices.
63. **HOT GARLIC VEGETABLES** .....£11.95  
Mushrooms, aubergines, red kidney beans, butternut squash, red and yellow peppers cooked in red dry chillies, garlic and spring onions.
64. **ALOO POSTO** .....£11.50  
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.
65. **CAULIFLOWER, BROCOLI AND PEAS CURRY** .....£11.95  
Cauliflower, broccoli, and peas cooked in roasted gram flour, gravy, tomatoes and aromatic spices.
66. **DAAL MAKHNI** .....£12.50  
Black lentils and kidney beans cooked in butter, cream and tomato puree.
67. **BEGUN BHAJA** .....£11.50  
Thinly sliced aubergine dusted with seasonings, rice flour and gram flour, then pan fried in mustard oil. Garnished with fried onions. Accompanied with raita.

## CLAY-OVEN COOKING

68. TANDOORI CHICKEN .....£13.50  
Half of a spring chicken (on the bone) marinated with garlic, ginger paste, lime juice, yoghurt and a host of Indian spices.
69. MALAI CHICKEN TIKKA .....£14.95  
Succulent pieces of chicken flavoured with mace and cardamom and folded in cream cheese, yoghurt and cream cheese cooked in the clay oven.
70. CHICKEN SHASHLIK .....£14.50  
Boneless cubes of chicken, lamb or prawn marinated and threaded onto skewers with onion, tomato, and capsicum. Flame-grilled in tandoor oven.
71. LAMB SHASHLIK .....£15.50
72. KING PRAWN SHASHLIK .....£19.50
73. CHICKEN TIKKA .....£13.50  
Boneless cubes of chicken, lamb or salmon meat marinated in a blend of spices. Flame-grilled in tandoor oven.
74. LAMB TIKKA .....£14.50
75. SALMON TIKKA .....£18.95
76. ACHARI PANEER or HALLOUMI TIKKA .....£13.95  
Indian cottage cheese or halloumi cheese marinated in five spices, mixed pickles, and fresh yoghurt. Skewered with diced onion and capsicum.
77. PESHWARI LAMB CHOPS .....£17.95  
Tender lamb chops marinated in a mixture of yoghurt, papaya paste, and fragrant spices. Grilled over flame and served with chutney.
78. ACHARI SALMON TIKKA .....£18.95  
Chunks of salmon fillet marinated in a paste prepared with a blend of five spices, fresh yoghurt, mixed pickles, fresh garlic and lemon juice.
79. TANDOORI KING PRAWNS .....£19.50  
Large, whole king prawns marinated in yoghurt with various mixed spices and herbs and then roasted.
80. GARLIC LEMON JHINGA .....£19.50  
Tender king prawn skewers loaded with garlic and herbs grilled on the tandoor.

## 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.

81. KORMA .....  
Mild, creamy dish cooked with our special spice blend.
82. BHUNA .....  
Dry-cooked with medium spices, tomato, and fenugreek leaves.
83. JHOOL .....  
Cooked in a runny and delicious medium heat sauce.
84. MADRAS .....  
Spicy curry with cumin and coriander.
85. VINDALOO .....  
Extra spicy with red-hot chillies and coriander.
86. DO-PIAZA .....  
With ginger, garlic and plenty of onions.
87. DHANSAC .....  
Hot and sour with lentils.
88. ROAGAN JOSH .....  
With Kashmiri red chillies, garlic and tomato.
89. SAGWALA .....  
Cooked in ghee with plenty of spinach, along with tomato and garlic.
90. JALFREZI .....  
Cooked with warm spices and fresh peppers.
91. KARAH .....  
Stir-fried with spice-based paste served hissing in 'karahi' utensil.
92. BALTI .....  
Sweet and sour flavour in fairly hot sauce.
93. PATHIA .....  
Sweet and sour with madras heat
- |                  |        |
|------------------|--------|
| Chicken          | £12.95 |
| Chicken Tikka    | £13.95 |
| Lamb             | £13.95 |
| Lamb Tikka       | £14.95 |
| Prawn            | £14.95 |
| King Prawn       | £17.95 |
| Mixed Vegetables | £10.95 |

94. CHICKEN or LAMB TIKKA MASALA ..... £14.95 / 15.95
95. FISH or KING PRAWN TIKKA MASALA ..... £15.95 / 18.95  
A yummy dish in a thick tomato based cream sauce full of flavour along with aromatic spices.
96. MUGHLAI CHICKEN .....£14.95  
Chunks of chicken breast simmered in a special masala paste made of various spices and nuts – garnished with toasted almond silvers.
97. COCONUT CHICKEN .....£14.95  
Succulent pieces of chicken simmered in rich coconut milk and a blend of Moghul spices to produce a marvellously flavoured and satisfying dish.
98. LAMB PASSANDA .....£14.95  
Lamb tikka gently braised in a cumin and green cardamom-laces yoghurt sauce.
99. BUTTER CHICKEN .....£15.95  
One of the most popular curries in Indian restaurants. Tender, juicy chicken tikka cooked in tomato, butter and cream sauce.

## KID'S CORNER

100. CHICKEN NUGGETS .....£9.95  
Chicken breast or cod fish studded with breadcrumbs; served with chips
101. CHICKEN KORMA OR CHICKEN TIKKA MASALA .....£9.95  
Served with polao rice.

## FRESH VEGETABLES & PULSES

102. BROCCOLI BHAJIA .....  
Stir-fried broccoli
103. VEGETABLE KORMA .....  
Creamy mixed veg
104. PALAK BHAJIA .....  
Stir-fried spinach
105. ALOO PALAK .....  
Potato with a blend of spinach
106. PALAK PANEER .....  
Indian cheese with spinach
107. BOMBAY ALOO .....  
Potato with onion and tomato
108. ALOO BAINGAN .....  
Stir-fried aubergine with potato
109. GOBI TADKA .....  
Cauliflower with tempered garlic
110. ALOO GOBI .....  
Potato and cauliflower florets
111. MATAR PANEER .....  
Cheese with green peas
112. BINDI BHAJIA .....  
Spicy okra
113. MUSHROOM BHAJIA .....  
Stir-fried mushrooms
114. CHANA MASALA .....  
Punjabi style spiced chick peas
115. TADKA DALL .....  
Red lentil with tempered garlic
116. KUMB BAINGAN .....  
Mushroom and aubergine
117. ALOO CHANA .....  
Mashed potato with chickpeas
118. MUSHROOM PALAK .....  
Mushroom and spinach
119. VEGETABLE CURRY .....  
Mixed veg curry
- |           |        |
|-----------|--------|
| Sidelines | £6.95  |
| Main      | £10.95 |

## BASMATI RICE

120. POLAO / PLAIN RICE .....£3.95
121. KASHMIRI RICE .....£5.95  
Contains sultanas and dried fruit
122. KHEEMA RICE .....£5.95
123. EGG FRIED RICE .....£5.95
124. MUSHROOM RICE .....£4.95
125. RAJ SPECIAL RICE .....£5.95  
Mushroom, chana and cheese
126. JEERA RICE .....£4.95  
Contains cumin
127. COCONUT RICE .....£5.95
128. GARLIC LEMON RICE .....£4.95

## SOUTH ASIAN BREAD

129. PLAIN NAAN .....£3.50
130. GARLIC NAAN .....£4.50
131. PESHWARI NAAN .....£4.50
132. CHEESE NAAN .....£4.95
133. TIKKA NAAN .....£4.95
134. KHEEMA NAAN .....£4.95
135. CHILLI NAAN .....£4.50
136. TANDOORI ROTI .....£2.95  
Baked wholemeal bread
137. CHAPATI .....£2.75  
Pan-baked thin, soft wholemeal bread
138. PLAIN POROTA .....£3.95  
Whole-wheat bread shallow-fried with ghee
139. STUFFED POROTA .....£4.95  
Filled with a choice of potato or spinach
140. HOUSE FRIES .....£3.75
141. MASALA FRIES .....£3.95

## HOME-MADE CHUTNEYS / SALADS

142. COCONUT & MANGO CHUTNEY .....£4.95
143. GARLIC TOMATO CHUTNEY .....£4.95
144. TAMARIND & DATE CHUTNEY .....£3.50
145. RAITHA .....£3.50  
A cool and versatile yoghurt dip, flavoured with cucumber and mint – a perfect complement to any dish
146. HOUSE SALAD .....£5.00

# RAJBHOOG

- SINCE 1986 -

Authentic Indian Restaurant



## Free home delivery

(Up to 3miles radius on orders over £25)  
Over 3miles £3.50 delivery charge will be added

## 10% Discount on Collection

(on orders over £20)

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