

# **RAJBHOG** - 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

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## MAIN COURSE

### POULTRY AND GAME

**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.*

**GARLIC CHILLI CHICKEN**   **£14.50**

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

**CHICKEN CHETTINAD**   **£14.50**

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

**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.*

**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**   **£15.50**

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

**ACHARI MANGO CHICKEN**   **£14.50**

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

**CHANA MURGHI**   **£14.50**

*Chicken cooked with chickpeas and special house spices.*

### LAMB AND MUTTON

**KARAHI 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.*

**HYDRABADI LAMB SHANK**    **£17.95**

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

**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.*

**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.*

**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.*

**PULLED CHILLI BEEF**   **£17.95**

*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.*

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# **MAIN COURSE**

## FISH AND SHELLFISH

### **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.*

### **MONG FISH BHUNA** **£17.95**

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

### **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.*

### **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.*

### **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.*

### **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.*

### **GARLIC SALMON IN TOMATO SAUCE** **£17.50**

*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** **£16.95**

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

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## CLAY-OVEN COOKING

### **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.*

### **MALAI CHICKEN TIKKA** **£14.45**

*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** **£14.50 / £15.50 / £19.50**

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

### **CHICKEN / LAMB / SALMON TIKKA** **£13.50 / £14.50 / £18.95**

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

### **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.*

### **ACHARI SCOTTISH SALMON** **£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.*

### **TANDOORI KING PRAWNS** **£19.50**

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

### **ACHARI PANEER / 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.*





### **GARLIC LEMON JHINGA** **£19.50**

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



## MAIN COURSE: VEGETERIAN AND VEGAN FRIENDLY

**TOFU TIKKA MASALA**      £12.95  
*Delicate soya cheese cooked in a masala sauce.*

**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 chili, soya sauce and spices.*





**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.*






**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.*

**HOUSE SPECIAL VEGETABLES**     £11.95  
*A vibrant dish containing a selection of fresh vegetables stir-fried with Bengali five spices. Served in a sizzler.*





**SAAG HALLOUMI**      £11.95  
*Cubes of halloumi cooked in a blend of spinach and spices.*





**VEGETABLE NIRALI**     £12.95  
*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**     £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.*





**PANEER MAKHNI**      £11.95  
*A sweet and creamy cheese cooked with butter, tomatoes, cashew nut cream and spices.*

**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.*

**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.*

**CAULIFLOWER, BROCCOLI AND PEAS CURRY**     £11.95  
*Cauliflower, broccoli, and peas cooked in roasted gram flour, gravy, tomatoes, and aromatic spices*

**DAAL MAKHNI**     £12.50  
*Black lentils and kidney beans cooked in butter, cream and tomato puree.*

**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.*

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## MAIN COURSE: RAJBHOOG CHEF'S SELECT

### ZAFRANI CHICKEN £16.95

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 £18.95

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

### RAJ TANDOORI PLATTER £18.95

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

### CRISPY PAN FRIED SEABASS £16.95

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

### HYDRABADI DUM BIRYANI £18.95

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

### CLASSIC ALOO KEEMA MATOR £14.95

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 £18.95

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 £17.95

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 £17.95

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

### TAMARIND DUCK £17.95

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.

## 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.

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- 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 - £12.95 / £13.95  Mutton / Lamb Tikka - £13.95 / £14.95  Prawn / King Prawn - £14.95 / £17.95  Mixed Vegetables - £10.95</p>
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**CHICKEN or LAMB TIKKA MASALA**    £14.95 / £15.95

**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.

**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.

**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.

**LAMB PASSANDA**   £14.95

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

**BUTTER CHICKEN**   £15.95

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** - £14.95

**FISH BIRYANI** - £15.95

**LAMB BIRYANI** - £15.95

**PRAWN BIRYANI** - £15.95

**KING PRAWN BIRYANI** - £18.95

**VEGETABLE BIRYANI** - £12.95

**TIKKA BIRYANI (Chicken / Lamb)** - £15.95 / £16.95

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## SIDELINES

### FRESH VEGETABLES AND PULSES

Sidelines £6.95 / Main £10.95

**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**  £3.95

**KASHMIRI RICE**   £5.95  
Contains sultanas and dried fruit

**KHEEMA RICE** - £5.95

**EGG FRIED RICE** - £5.95

**MUSHROOM RICE**  £4.95

**RABHOOG SPECIAL RICE**  £5.95  
Mushroom, chana and cheese

**JEERA RICE**  £4.95  
Contains cumin

**COCONUT RICE**  £5.95

**GARLIC LEMON RICE**  £4.95

### 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**  £3.50

**GARLIC NAAN**   £4.50

**PESHWARI NAAN**  £4.50

**CHEESE NAAN**   £4.95

**TIKKA NAAN**   £4.95

**KHEEMA NAAN**   4.95

**CHILLI NAAN**   £4.50

**TANDOORI ROTI**  £2.95  
Baked wholemeal bread

**CHAPATI**  £2.75  
Pan-baked thin, soft wholemeal bread

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

**STUFFED POROTA**  £4.95  
Filled with a choice of potato or spinach

**HOUSE FRIES**  £3.75

**MASALA FRIES**   £3.95

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