

STARTERS

Onion Bhaji

Chopped onion gram flour & herbs shaped into round cake & cooked in oil

3.50

Gosht Samosa

Triangular shaped savoury filled with spicy minced meat. Served with a piece of lemon & salad

3.50

Vegetable Samosa

Triangular shaped savoury filled with spicy vegetable served with a piece of lemon & salad

3.50

RAJA CHINGRI PUREE

Giant King Prawn fried in oil and then cooked in a thick sauce with onions and spice and served on a pancake type bread

6.95

Chingri Puri

Prawn fried in spicy sauce & served with pancake type bread Medium hot

5.75

Shami Kebab

A blend of spiced minced lamb & fresh herbs

5.50

Raja Chingri Butterfly

King prawn. Delicately spiced king sized prawn fried in ghee clarified butter

5.95

Aloo Chat

Potato cooked in tamarind sauce with green pepper, tomato hot & sour Medium hot

4.75

CHANA CHAT

Chickpeas cooked chat masala, tomato, cucumber and spices. Hot & sour.

4.75

Murghi Chat

Cooked in tamarind sauce with green pepper, tomato hot & sour, Medium hot

5.50

Murghi Pakoras

Pieces of chicken wrapped in gram flour & crisp fried

5.25

Shabzi Puri

Dry mixed vegetable cooked with fresh herbs & spices. Served on a pancake type bread Medium hot

5.10

ALOO KI TIKKI

Mash potatoes mixed with spices then coated with bread crumbs and deep fried (Potato patties). Served with salad and mint sauce.

4.95

Reshmi Kebab

A blend of spiced mince lamb wrapped in an omelette and served with salad

6.25

TANDOORI STARTERS

THE TANDOORI IS AN OPEN-TOPPED CHARCOAL-FIRED OVEN WITH CLAY WALLS. THE SPECIAL FEATURE OF ALL TANDOORI DISHES IS THE DELICATE FLAVOURS

Murghi Tikka Starter

Pieces of breast chicken off the bone, lightly spiced & grilled on the charcoal. Served with salad

5.75

Gosht Tikka Starter

Tender meat cubes marinated in yoghurt selected spices & grilled in the tandoori. Served with salad

5.75

CHICKEN NAZAKAT Starter

Chicken cooked in chef's own recipe skewered and grilled.

5.95

Tandoori Raja Chingri Starter

King prawn. King sized prawns are delicately marinated in yoghurt & selected spices & then grilled in the tandoori

6.85

Tandoori Gosht Chop Starter

Lamb chop marinated in traditional spices & BBQ over charcoal clay oven

7.95

TANDOORI MURGHI Starter

Spring chicken on the bone, marinated in yoghurt, herbs & roasted in the tandoori.

5.75

TANDOORI CHICKEN WINGS

Chicken Wings marinated in medium spice sauce and Grilled in the Tandoori Clay Oven.

5.85

FISH TIKKA Starter

Salmon fish marinated and Indian selected spices, then grilled in the tandoori clay oven (May contain bones).

7.25

PONIR TIKKA Starter

Cubed pieces of Indian cottage cheese marinated in spices and barbecued over charcoal clay oven

5.75

Seekh Kebab Starter

Finely minced meat is combined with various spices & herbs BBQ on skewers. Served with salad

5.75

Mixed Starter

Chicken pakora, seekh kebab & onion bhaji

7.50

Platter for two persons (Starter)

Onion Bhaji (2), lamb chops 2 pcs, chicken tikka 4 pcs. Served with salad and mint sauce

14.95

TANDOORI SPECIALITIES

Tandoori Mixed Grill and Nan

A delightful assortment of tandoori starters for those who like diversity. A complete meal served with a naan & salad

14.95

Tandoori Murghi

Half spring chicken marinated in spices & yoghurt

9.95

Murghi Tikka Main

Pieces of breast chicken off the bone, lightly spiced & grilled on the charcoal. Served with salad

9.95

Gosht Tikka

Tender meat cubes marinated in yoghurt selected spices & grilled in the tandoori. Served with salad

9.95

Tandoori Raja Chingri

King prawn. Same as tandoori starters but served as a full portion

13.95

SHASHLIK CHICKEN

Boneless pieces of marinated chicken cooked on skewers with onions, capsicum & tomatoes. Served with salad and mint sauce.

10.95

SHASHLIK LAMB

Boneless pieces of marinated lamb cooked on skewers with onions, capsicum & tomatoes. Served with salad and mint sauce.

10.95

TANDOORI GOSHT CHOP - Main

Lamb chops marinated in traditional spices and barbecued over charcoal clay oven. Served with salad and mint sauce.

14.95

FISH TIKKA - Main

Salmon fish marinated and Indian selected spices, then grilled in the tandoori clay oven (May contain bones). Served with salad and mint sauce.

13.50

PONIR TIKKA - Main

Cubed pieces of Indian cottage cheese marinated in spices and barbecued over charcoal clay oven.
Served with salad and mint sauce

9.95

CHEF SPECIALITIES - MAIN COURSE

Murghi Tikka Masala

Chicken Diced pieces of chicken prepared in flavoured sauce with fresh spices & cream Mild

10.50

Tandoori Raja Chingri Masala

King prawn. King prawns grilled over charcoal in cream & sauce with delicate spices Mild

13.95

LAHORE GOSHT CHOP KORAI

On the bone lamb chops marinated in traditional spices then cooked with baby potatoes on a sumptuous rich medium hot sauce

15.95

Chef Delight

Marinated spring chicken on the bone grilled in tandoori clay oven then cooked with mince lamb & chef's special recipes Medium hot

13.95

MURGH KUFTA BHOONA

Mince of spring chicken spiced into meatballs, cooked with green pepper and diced onions in a distinctive spicy flavour using our chefs special blend sauce

10.95

SALMON JALFREZI

Salmon fish marinated in spices and grilled in the tandoori clay oven then cooked with green chillies, corianders and in a elegant rich sauce. (May contain bones)

14.95

MACHLI CHILLI MASALA

Fillet of imported fish cooked in a special spicy sauce with delicate Indian spices & fresh green chillies
Fairly hot spicy (May contain bones)

11.95

MACHLI JHUL

Fillet of imported fish with fresh spiced onions, tomatoes & cooked in a special rich sauce Medium hot
(May contain bones)

11.95

RAJA CHINGRI CHADNI

World famous Bay of Bengal giant king prawns marinated in the tandoor and then mixed with mincemeat, cooked with garlic, ginger, chopped green chillies, medium spiced with various other Chef's special spices

13.95

MURGHI PESHWARI

Chicken tikka cooked with onion, green peppers in a special house sauce & served straight from the sizzling iron wok to your table Medium hot

9.95

GOSHT PESHWARI

Lamb tikka cooked with onion, green peppers in a special house sauce & served straight from the sizzling iron wok to your table Medium hot

9.95

MURGHI PASANDA

Charcoal grilled chicken tikka, cooked with fresh cream, almond flour & mild spices

10.95

GOSHT PASANDA

Charcoal grilled lamb tikka, cooked with fresh cream, almond flour & mild spices

10.95

MURGHI JALFREZI

Chicken tikka cooked in fresh green chillies & coriander. A fairly hot dish

10.95

GOSHT JALFREZI

Lamb tikka cooked in fresh green chillies & coriander. A fairly hot dish

10.95

TANDOORI KABILLA

Charcoal grilled pieces of chicken tikka, lamb tikka & sheek kebab cooked in a special rich sauce
Medium hot

12.95

MAKKANI MURGH (Butter Chicken)

Chicken tikka cooked in butter with freshly ground spices. A mild dish

9.95

MURGHI KORAI

Chicken tikka cooked in a thick sauce with green capsicum, coriander, garlic, diced onion & freshly ground spices Medium hot

10.95

GOSHT KORAI

Lamb cooked in a thick sauce with green capsicum, coriander, garlic, diced onion & freshly ground spices Medium hot

10.95

MURGHI BANAROSHI

Chicken tikka marinated, barbecued in the clay oven, cut into little pieces with diced onions, mixed with herbs and spices with a touch of mixed chilli pickle. Hot and sour

10.95

GOSHT BANAROSHI

Lamb tikka marinated, barbecued in the clay oven, cut into little pieces with diced onions, mixed with herbs and spices with a touch of mixed chilli pickle. Hot and sour

10.95

MURGHI GARLIC MIRCH

Chicken tikka, Cooked in a spicy sauce with fresh green chilli & fried garlic Fairly hot

10.95

GOSHT GARLIC MIRCH

Lamb tikka, Cooked in a spicy sauce with fresh green chilli & fried garlic Fairly hot

10.95

MURGHI CHADNI

Chicken tikka marinated in the clay oven and then mixed with minced meat cooked with green chillies, garlic & a special house sauce. Hot & sour

11.50

RAJA CHINGRI SILSILA

King prawn. World famous Bay of Bengal giant prawns marinated in spices & garnished with garlic & lemon. Medium hot

13.50

PONIR CHILLI KORAI

Indian Ponir cheese cooked with green chilli, onions, spices, garnished with garlic & ginger. Fairly hot

10.95

MURGHI MUMBAI

Chicken tikka, cooked with onion, green peppers, fresh herbs & spices with citrus, slightly hot & sour dishes

10.95

GOSHT MUMBAI

Lamb tikka, cooked with onion, green peppers, fresh herbs & spices with citrus, slightly hot & sour dishes

10.95

Zerani Chicken

Chicken tikka two layered dish, first layer cooked with green peppers and ground spices in a thick sauce. Second layer cooked with a sumptuous creamy sauce

11.50

Zerani Lamb

Lamb tikka two layered dish, first layer cooked with green peppers and ground spices in a thick sauce. Second layer cooked with a sumptuous creamy sauce

11.50

Hariali Chicken

Sliced pieces of chicken tikka cooked with fresh garlic, ginger, green pepper, green chilli, coriander mixed with ground spices, looks like a green curry

11.95

Hariali Lamb

Sliced pieces of lamb tikka cooked with fresh garlic, ginger, green pepper, green chilli, coriander mixed with ground spices, looks like a green curry

11.95

TRADITIONAL DISHES

DANSAK - Select choice:

Hot, sweet and sour with lentils.

8.45

BHOONA - Select choice:

Dryish flavour with a thick sauce

8.45

DOPIAZA - Select choice:

Cooked with fried onions and green pepper. Thick sauce Medium hot

8.45

ROGAN JOSH - Select choice:

Cooked with fried onions and green pepper. Thick sauce Medium hot

8.45

SAAG - Select Choice:

Cooked with spinach. (Thick Sauce)

8.45

PATHIA - Select choice:

Hot, sweet and sour with thick sauce

8.45

KORMA - Select choice:

Very mild flavoured with coconut and almond

8.45

KASHMIR - Select choice:

Very mild with fruits

8.45

CURRY - Select choice:

Curry Cooked with medium spices

8.45

MADRAS - Select choice:

Madras Sauce with fresh spices

8.45

VINDALOO - Select choice:

Cooked with potato. Very spicy

8.45

BANGALORE PHAALL - Select choice:

Cooked with red chilli sauce. Extremely spicy

8.45

THALI DISHES

NON-VEGETARIAN THAL

A combination of Chicken Tikka, Meat Curry, Mushroom Bhaji, Raita, Pilau Rice & Naan Bread

14.95

VEGETABLE THALI

A combination of Vegetable Curry, Brinjal Bhaji, Tarka Dhal, Onion Bhaji, Raita, Pilau Rice and Naan Bread

13.95

BIRYANI DISHES

BIRYANI SPECIALITIES.

Biryani - Please Select

Pilau rice with chicken, meat or prawn & seasoned to suit individual taste served with a portion of vegetable curry

9.50

BALTI DISHES

THIS COMBINATION DIFFERS SHARPLY FROM A TRADITIONAL ONE-POT INDIAN CURRY WHICH IS SIMMERED SLOWLY. BALTI SAUCE IS BASED ON GARLIC, ONIONS AND CAPSICUM

Balti

Spicy dish served with naan bread Medium hot

9.95

VEGETABLE SIDE DISHES

Mixed Niramish Curry

Mixed vegetable with herbs

5.45

Brinjal Malai

Fresh aubergines cooked in a mild sauce with fresh herbs & spices

5.45

Aloo Ghobi

Potatoes & cauliflower cooked in spices and herbs

5.45

Bhindi Bhaji

Okra cooked dry in spices and herb

5.45

Sag Bhaji

Spinach cooked dry with onions and spices

5.45

Sag Aloo

Spinach & potato cooked in spices and herbs

5.45

Mushroom Bhaji

5.45

Cauliflower Bhaji

5.45

Mushroom Aloo

Mushroom & potatoes cooked in spices and herbs

5.45

Brinjal Bhaji

Aubergines fried and then cooked in spices and herbs

5.45

Masala Daal

Lentils with spice

5.45

Motor Paneer

Peas cooked with cheese in a mild sweet creamy sauce

5.45

Chana Masala

Chickpeas cooked in spices with a bit of sweetness

5.45

Tarka Dahl

Garnished lentils in garlic

5.45

Bombay Aloo

Potato with spices

5.45

Saag Ponir

Spinach cooked with cheese in a mild creamy sauce

5.45

ENGLISH DISHES

Fried Chicken

Served with chips, peas & tomatoes

7.25

CHICKEN NUGGETS

Served with chips

6.95

Mushroom Omelette

The above dish is served with chips, peas & tomatoes

6.25

Chips

2.95

BREAD

Garlic Nan

3.65

Peshwari Nan

Sweet naan with sultanas, coconut and almond

3.75

Nan

Special bread baked in tandoori clay oven

3.45

Parata

Made with whole meal flour fried in butter and ghee

3.65

Tandoori Roti

Wheat flavoured bread cooked in tandoori clay oven

3.35

Keema Nan

Nan bread stuffed with spicy minced meat

3.85

Onion Kulcha

Stuffed with onions

3.45

Chapati

Basic bread made from wheat flour

2.15

RICE

Mushroom Rice

4.50

Vegetable Rice

Pilau rice with mixed vegetables

4.50

Boiled Rice

3.75

Pilau Rice

3.95

Special Fried Rice

Mixed with egg & peas

4.50

Keema Rice

Lightly spiced minced meat cooked with pilau rice

4.95

SUNDRIES

Popadom

0.95

Masala Popadom

Strongly spiced

0.95

Cucumber Raita

1.95

Green Salad

A mixture of onion, tomato, cucumber, peas & lemon

2.95

Any Curry Sauce

Choose one

4.25

Mango Chutney

0.95

Onion Salad

0.95

Lime Pickle

0.95

Mint Sauce

0.95

CHEFS SPECIAL RED SAUCE

1.10

SET MEALS

Set Meal for 1 Person

1 Papadum & Chutney, Chicken Tikka (Starter), Chicken Peshwari, Pilau Rice and Naan

19.95

Set Meal for 2 Persons

2 Papadum & Chutney, Onion bhaji, Chicken Tikka (Starter), Chicken Tikka Massala, Lamb Korai, Bombay Potato, 1 Mushroom Rice, 1 Pilau Rice and Nan

39.95

DRINKS

Coke Bottle (1.25L)

3.95

Diet Coke Bottle (1.25L)

3.95

Lemonade Bottle

3.95

Can of Coke

2.50

Can of Diet Coke

2.50

Still Water (Btl)

3.25

Sparkling Water (Btl)

3.25

COBRA BEER 650ML

6.95

House Wine Red

19.95

House Wine White

19.95

RAJBOY INDIAN RESTAURANT

We're closed now but you can pre-order for later.

See MENU & Order ahead