



RESTAURANT & BAR

The Raj has set the regions standards of Indian Cuisine since 1998, located in Culcheth, Cheshire. Today the quality of food is better than ever with guests dining here from far and wide such is our reputation. Our chefs are constantly fine tuning our menu choices and with huge international experience, the popularity of The Raj Indian Cuisine is greater than ever before and it's advisable to book tables in advance to avoid disappointment.

The Raj has been established since 1998 and are staff proud to serve a high quality standard of food & service.

We thank our patrons who have enjoyed their dining experiences with us over the years.

FOOD ALLERGIES and INTOLERANCES

<i>Crustaceans = C</i>	<i>Contains Dairy = D</i>	<i>Mollusc = ML</i>	<i>Sesame Seeds = SS</i>
<i>Milk = M</i>	<i>Eggs = E</i>	<i>Mustard = MSD</i>	<i>Soya = S</i>
<i>Gluten = G</i>	<i>Fish = F</i>	<i>Nuts = N</i>	<i>Sulphur Dioxide = SD</i>
<i>Gluten Free = GF</i>	<i>Lupin = L</i>	<i>Peanuts = PN</i>	<i>Celery = CL</i>

<i>Monday - Thursday</i>	<i>5.00 pm -11.00 pm</i>
<i>Friday & Saturday</i>	<i>5.00 pm -12.00 am</i>
<i>Sunday</i>	<i>4.00 pm -10.00 pm</i>

The management reserves the right to refuse service without explanation

(all food contains soya bean)

Appetisers

Plain Poppadom (GF, S)	0.70
Spicy Poppadom (GF, S)	0.70
Chutneys (tray) Red Onions (G) Mango Chutney Lime Mint Sauce Hot Tammarind Sauce	1.95
Pickle (various flavours)	1.00

Starters

The starters listed below are all of medium strength and are designed to wet your appetite for your main course. They are all served with fresh salad and mint yoghurt sauce.

Poultry

Chicken Pakora (GF, G, E, M, N, PN, S) Boneless chicken spiced with herbs and spices coated with gram flour & deep fried.	4.75
Tandoori Chicken (GF, D, M, MSD, N, PN, S) Spring chicken on the bone marinated in herbs and spices, cooked in the tandoor.	4.95
Chicken Tikka (GF, D, M, MSD, N, PN, S) Succulent chicken pieces marinated in herbs and spices, cooked in the tandoor.	4.95
Garlic Chicken (GF, D, M, MSD, N, PN, S) Succulent pieces of chicken breast marinated in special garlic sauce, cooked in the tandoor.	4.95
Chicken Chat Puri (G, MSD, N, PN, S) Strips of chicken, cooked in our herbs and spices to create a mouth watering starter. Served on a deep fried, flaky, unleavened bread.	4.95
Murgh Puda (GF, MSD, N, PN, S) Strips of tender chicken wrapped in a chickpea flour pancake.	4.95
Mango Chicken (D, M, MSD, N, PN, S) Fresh chicken mildly spiced with fresh herbs and spices, pan fried with onions, peppers and with a mango sauce.	4.95
Chicken Tikka Garlic Puri (G, D, CL, C, D, E, MSD, N, PN, S) Chicken tikka cooked with garlic and sweet chilli sauce, served with puri bread.	4.95
Chapeli Kebab (GF, E, MSD, N, PN, S) Minced chicken breast, green & red peppers, roasted cummin & gram masala. Pan fried similar to the shami kebab. Highly recommended	4.50

Meat

Lamb Tikka (GF, D, M, MSD, N, PN, S) Strips of lean lamb diced and marinated in herbs and spices, cooked in the tandoor.	4.95
Lamb Chops (GF, D, M, MSD, N, PN, S) Spring lamb chops marinated in herbs and spices, cooked in the tandoor.	5.50
Seekh Kebab (GF, E, MSD, N, PN, S, E) Mince meat blended with special herbs and spices, cooked in the tandoor.	3.95
Shami Kebab (E, MSD, N, PN, S) Minced lamb slightly spiced, pan fried to perfection.	3.95
Reshimi Kebab (E, MSD, N, PN, S) As shami kebab above but served with an omelette.	4.95
Mixed Starters (G, E, MSD, N, PN, S) Onion Bhaji, seekh kebab, chicken tikka and garlic chicken.	5.50
Meat Samosa (G, E, M, MSD, N, PN, S) Triangular crispy deep fried pastry with lightly spiced minced lamb and fresh garden peas.	3.50
Stuffed Pepper with Kema (S) Grilled pepper with a filling of spicy minced lamb and chickpeas.	4.95
Special Mixed Platter (M, MSD, N, PN, S, E) (4 persons minimum) Lamb Chops, Lamb tikka, Chicken Tikka, Seek Kebab & garlic chicken	27.50

Seafood

Prawn Puri (G, C, S) Prawns cooked with special herbs and spices, served on a deep fried, flaky, unleavened bread.	4.95
Prawn Cocktail (GF, E, G, C, M, MSD, S) Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes and lemon.	3.95
King Prawn Puri (G, C, S) King prawns cooked with special herbs and spices, served on a deep fried, flaky, unleavened bread.	5.50
King Prawn Tandoori (D, C, M, MSD, N, PN, S) King prawns delicately marinated in herbs and spices, cooked in the tandoor.	5.95
King Prawn Butterfly (G, C, E, MSD, N, PN, S) King prawns pan fried with bread crumbs.	4.50
Garlic Chilli King Prawns (G, E, MSD, N, PN, S) Fresh water king prawns cooked with garlic and sweet chilli sauce.	5.95
Machli Bhaji (F, S) Bengladeshi Pangash fish mildly spiced with fresh herbs and spices, pan fried with onions and peppers.	4.95
Fish Pakora (G, E, F, M, S) Boneless fish spiced with our special spices and coated with our own flour and spices.	4.85

Vegetarian Starters

Onion Bhaji (E, S) Spiced round creep fried onion fritter	3.50
Vegetable Samosa (G, E, M, S) Triangular crispy deep fried pastry with vegetable filling.	3.50
Paneer Pakora (D, E, M, S) Indian curd cheese lightly coated in gram flour batter and deep fried.	3.50
Aloo & Chana Puri (G, S) Potato and chickpeas cooked with special herbs & spices served on a deep fried, flaky, unleavened bread.	3.50
Vegetable Chat Puri (G, S) Spiced mix vegetables cooked with special herbs and spices served on a deep fried, flaky, unleavened bread.	3.50
Garlic & Mushroom Puri (G, M, S) Fresh mushroom, cooked in special herbs and spices with freshly chopped garlic. Served on a deep fried, flaky, unleavened bread.	3.50
Paneer & Sag Puri (D, G, M, S) Indian curd cheese cooked in special herbs and spices with freshly chopped garlic. Served on a deep fried, flaky, unleavened bread.	3.95
Vegetable stuffed pepper (S) Whole, pepper grilled and filled with spiced vegetables	4.50

medium 

fairly hot 

very hot 

extremely hot 

vegetarian 

Tandoori Sizzlers (D)

Tandoori Sizzlers are marinated in sauces with delicate and an exotic mix of spices for a few hours before being cooked in the tandoor. All Tandoori dishes are served on sizzling hot platter.

 Tandoori Chicken (M, MSD, N, PN, S) Tender half spring chicken on the bone.	8.50
 Chicken Tikka (M, MSD, N, PN, S) Succulent boneless pieces of chicken	8.50
Garlic Chicken (M, MSD, N, PN, S) Succulent pieces of chicken breast marinated in a special garlic sauce.	8.75
 Chicken Tikka Piri Piri (M, MSD, N, PN, S) Succulent pieces of chicken breast marinated in white wine with dried birds eye chilli.	9.95
 Seekh Kebab (E, MSD, N, PN, S) Mince Meat on skewers.	7.10
 Lamb Tikka (M, MSD, N, PN, S) Prime boneless pieces of lamb.	9.95
 Lamb Chops (M, MSD, N, PN, S) Tender pieces of lamb chops on the bone	11.95
 Chicken / Lamb Shashlick (M, MSD, N, PN, S) Very tender pieces boneless chicken served with grilled tomatoes, onions and peppers	11.95
 Tandoori Deluxe (E, M, MSD, N, PN, S) Tandoori chicken, chicken tikka, lamb chops, garlic chicken, seekh kebab, lamb tikka served with plain nan.	12.95
 Tandoori King Prawn (C, M, MSD, N, PN, S) Fresh water Bangladeshi King prawn	12.95
 Paneer Shashlick (M, MSD, N, PN, S) Home made Indian curd cheese pan fried with peppers, tomatoes & onions,	8.95
 Fish Tikka Shashlick (E, M, N, S) Very tender pieces of boneless fish served with grilled tomatoes, onions and green peppers.	10.95

Chefs Specials

A selection of dishes that have been created exclusively for you to enjoy. Why not try one of these dishes with the confidence that you will not find these elsewhere!

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| <p>))) North Indian Garlic Chicken (M, MSD, N, PN, S)
A spicy hot dish of chicken, chopped garlic, fresh chillies, chopped green pepper and peeled tomatoes.</p> | 10.95 |
| <p>))) Katmandu Chicken or Lamb (D, M, MSD, N, PN, S)
Special chicken tikka cooked with sliced spring onions, cinnamon, coriander, lentils, fresh herbs and spices giving a spicy medium taste.</p> | 10.95 |
| <p>))) Kabuli Chicken or Lamb (M, MSD, N, PN, S)
Cooked with chick peas, a fairly hot dish garnished with coriander.</p> | 10.95 |
| <p>))) Korai Lamb Chop (D, M, MSD, N, PN, S)
Cooked with capsicums, onions, tomatoes and consisting of lots of herbs and spices.</p> | 13.95 |
| <p>))) Chicken / Lamb Tikka Nepalese (G, M, MSD, N, PN, S)
Cubes of chicken or lamb cooked with exotic spices, red and green peppers, tomatoes, green chillies, with a special Nepalese chilli sauce. A highly recommended dish.</p> | 11.95 |
| <p>))) Chicken / Lamb Tikka Afgan (D, G, M, MSD, N, PN, S)
Cubes of chicken or lamb stir-fried with fresh green chillies, ginger, garlic and onions. Red and green peppers & a touch of soya & tobacco sauce. Watch for the sting in its tail!</p> | 11.95 |
| <p>))) Murgh Mossalam (E, M, MSD, N, PN, S)
Chicken strips cooked together with mince meat in a medium spicy sauce garnish3d with ginger, coriander and slices of egg.</p> | 11.95 |
| <p>))) Balti Thawa Exotica (D, M, MSD, N, PN, S)
Chicken tikka, lamb tikka, garlic chicken and lamb chops specially prepared with the finest herbs and spices, of a medium strength. Garnished with tomatoes and sauteed fried onions</p> | 13.95 |
| <p>))) Murgh Manchoori (M, MSD, N, PN, S)
Diced chicken tikka cooked with fresh green chillies, coriander and shredded root ginger & spring onions</p> | 11.95 |
| <p>))) Chicken / Lamb Tikka Naga (G, M, MSD, N, PN, S)
Bangladeshi naga, with your choice of chicken or lamb tikka.</p> | 11.95 |
| <p>))) Chicken / Lamb Saagwala (M, MSD, N, PN, S)
Spinach prepared with fresh green chillies, garlic, ginger and tomatoes, in a medium herb & spicy sauce.</p> | 10.95 |
| <p>))) Chicken / Lamb Tikka Chilli Masalla (D, M, MSD, N, PN, S)
Cooked with fresh green chillies, ginger, garlic and tomatoes with our special mix of freshly ground spices. Then chillies from Bangladesh are added to give the dish a sharp exotic aroma.</p> | 11.95 |
| <p>))) Korai Mixed Grill (D, M, MSD, N, PN, S)
Tandoori chicken, chicken tikka, lamb tikka and lamb chops, cooked with onions, capsicums & fresh tomato in a spicy, pungent sauce. Served with nan bread.</p> | 13.95 |
| <p>))) Asain Style Lamb Shank (M, S)
A speciality from Kalikata region. Served with either Rezzalla, Samber or Balti sauce.</p> | 13.95 |
| <p>))) Chicken Xacuttie (S)
A goan speciality that combines three sets of spices, all roasted individually and coarsley ground with coconut.</p> | 10.95 |
| <p>))) Raane Jaipur (D, M, MSD, N, PN, S)
Thinly sliced lamb marinated over night in yoghurt, rum & exotic spice, finished in a mild onion gravy.</p> | 10.95 |
| <p>))) Rustomfur Chicken / Lamb (M, MSD, N, PN, S)
Cooked in fresh ginger / garlic tomatoes with our special mix of freshly ground spices and chunks of onion and peppers.</p> | 11.95 |

Mild On Spice

At the Raj we are aware that not everyone enjoys spicy Indian food. Diners who prefer mild, creamy and more prefer more familiar flavours can choose the following dishes to suit their individual taste as they are very mild.

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| <p>))) Chicken / Lamb Tikka Massalla (M, D, MSD, N, PN, S)
Cooked with a sauce made with coconut cream and delicate blend of spices and coriander.</p> | 9.95 / 10.95 |
| <p>))) ChicKen / Lamb Passanda (D, N, M, MSD, N, PN, S)
Cooked with a combination of cream, coconut and red wine. A mild dish</p> | 9.95 / 10.95 |
| <p>))) Nariel Gosth (D, M, MSD, S)
Tender pieces of lamb, slow-cooked with grated coconut, coconut cream and south Indian spices. A mild dish</p> | 9.95 |
| <p>))) Palak Murgh Makhani (D, M, MSD, N, PN, S)
Chicken tikka and fresh spinach cooked in an extremely buttery tomato sauce flavoured with Methi (fenugreek leaves). A mild dish</p> | 9.95 |
| <p>))) Methi Chicken Massalla (D, M, MSD, N, PN, S)
Chicken cooked with a quantity of fried fenugreek leaves and massalla spices producing a highly flavoured mild dish with a bitter sweet taste.</p> | 9.95 |
| <p>))) Butter Chicken (D, M, MSD, N, PN, S)
Tender strips of chicken tikka cooked in a sauce of cream, tomatoes and ghee. A mild dish</p> | 9.95 |
| <p>))) Chicken Tikka Handi Badami (D, M, MSD, N, PN, S)
Cooked in a creamy sauce with cashew nuts, almonds and pistachios. A mild dish</p> | 10.95 |
| <p>))) Chicken / Lamb Kashmir (D, M, MSD, N, PN, S)
Cooked same as Korma but with a banana</p> | 9.95 |
| <p>))) Balti Murgh Makhani (D, M, MSD, N, PN, S)
Succulent pieces of chicken breast cooked with onion, almonds, cashew nuts, pistachio and fresh cream. The addition of our unique Balti sauce is the true secret behind this mild dish.</p> | 11.95 |

Signature Dishes

- Pepper Fry (M, MSD, N, PN, S)** 12.95
 A hot and tasty fry with a range of chillies and peppers with chicken or lamb.
- Shashlick Korai Chicken Tikka (M, MSD, N, PN, S)** 12.95
 Tandoori marinated chicken pieces, green peppers, onions and tomato cooked together in the tandoor. It is then transferred to a pan to cook with our special sauce making this exquisite Korai dish. Garnished with fresh coriander and green chillies.
- Balti Garlic Chilli Chicken (M, MSD, N, PN, S)** 12.95
 Tender pieces of chicken tikka cooked with our Balti sauce containing our own herbs and spices with greater use of garlic and green chillies resulting in a dish of dry consistency.
- Chicken / Lamb Tikka Bombay Special (E, M, MSD, N, PN, S)** 12.95
 This is a spicy dish prepared with black pepper using bite size chunks of spiced potatoes, with a semi dry consistency similar to the traditional favourite 'Bhuna'. Garnished with sliced boiled eggs.
- Akbari Chum Chum (E, D, M, MSD, N, PN, S)** 12.95
 This dish is unique in its taste and preparation. Tandoori chicken breast is prepared in the clay oven while the base of the curry takes its form with minced lamb, spices, sultanas and sliced almonds all of which gives this dish its distinctive flavour. Both are expertly combined by our chefs and with a dry consistency.
- Maharaja Murgi Massalla (M, D, MSD, N, PN, S)** 12.95
 Spring chicken marinated in ground spices & herbs cooked in a special massalla sauce, brandy & ghee (purified butter), garnished with salad & served with vegetable pilau rice.
- Piri Piri Massalla (D, M, MSD, N, PN, S)** 12.95
 Pieces of chicken tikka, piri piri smothered with mild masalla sauce.
- Chicken / Lamb Tikka Rajma (M, MSD, N, PN, S)** 12.95
 This is another of our signature dishes which is fairly hot. Its unique preparation consists of diced chunky onions, sliced red capsicum pepper, garlic, plum tomatoes, fenugreek and ground spices all of which creates a rich consistency. It is then served on a sizzling plate beaded with fried onions and Rajma. One of the finest dishes on our menu.

Traditional Dishes

- Korma (D, M, S)**
 Karma is a very mild dish prepared with greater use of fresh cream, coconut and almond flakes. A mild dish
- Dansak (D, M, S)**
 Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple and lentils. A sweet and sour mild dish.
- Bhuna (S)**
 A combination of a specially blended spices, onions and tomatoes fried and cooked to provide a dish of medium strength and a rather dry consistency, garnished with coriander.
- Dupiaza (S)**
 A method of preparation similar to Bhuna where a greater use of fresh onion is used and mixed with spices. Garnished with coriander.
- Methi (S)**
 A dish cooked mainly with fenugreek leaves and spices of medium heat in a dry sauce.
- Rogan Josh (S)**
 This dish is cooked in delicately flavoured sauce with a greater use of primentos, red peppers, capsicum and tomatoes. Garnished with coriander.
- Karai (S)**
 Cooked with a special mixture of herbs and spices including onions, garlic, ginger & tomatoes.
- Balti (M, S)**
 Cooked with onions, fresh green chillies, garlic, ginger, capsicum, tomatoes and a special balti sauce to provide a dish of medium strength & dry consistency. Garnished with coriander.
- Pathia (S)**
 Lightly chopped onions in a thick, sweet and sour sauce. A hot dish with a distinctive aroma. Garnished with coriander.
- Samber (M, S)**
 Is cooked with lentils and lemon juice to give a sharp & distinctive taste. A hot and spicy southern Indian dish.
- Ceylon (S)**
 Traditional Sri Lankan dish cooked with strongly flavoured spices, and an abundance of ground coconut. Garnished with coriander.
- Jalfrezi (S)**
 Sauteed dish cooked with onions, garlic, ginger, green peppers and fresh green chillies.
- Madras (S)**
 A Southern Indian dish prepared with hot spices, which lend a fiery taste to its richness.
- Vindaloo (S)**
 Involving a greater use of spice, garlic, ginger and black pepper to produce a hot taste.

Chicken (S)	8.95	Keema (S)	8.95
Chicken Tikka (M, MSD, N, PN, S)	9.50	Piri Piri (M, MSD, N, PN, S)	9.95
Lamb Tikka (M, MSD, N, PN, S)	10.50	Vegetable / Mushroom (S)	7.95
Lamb (S)	9.95	Paneer (D, M, S)	7.95
Prawn (C, S)	8.95	Raj Special Mix (M, C, MSD, N, PN)	11.95
Garlic Chicken (M, MSD, N, PN, S)		King Prawn (C, S)	12.50

Seafood Selection

 Chilli Chingri (C, M, MSD, N, PN, S) Bangladeshi king prawns stir-fried in an exotic mix of spices with capsicums, spring onions, green chillies, fresh ginger, touch of soya sauce, tabasco sauce and garnished with fresh coriander. A dish from an eastern part of Bengal, highly recommended!	13.95
 Fish Tikka Shaslick (D, F, M, MSD, N, PN, S) Cubes of Pangash marinated in an Indian seafood sauce and barbecued with peppers & onions. Served on a bed of salad.	11.95
 Machlee Bahar (D, F, M, MSD, N, PN, S) Chunky fillet of Pangash marinated in chefs five spices, shallow fried then cooked in a sauce consisting of chillies, green peppers, cloves, yoghurt and lemon juice which brings out an authentic taste.	11.50
 King Prawn Naga (C, M, MSD, N, PN, S) Bhuna style Bangladeshi naga, with fresh water king prawns. A highly recommended dish if you like very spicy foods with mouth-watering flavours.	13.95
 King Prawn Sandia (C, M, MSD, N, PN, S) Bhuna style, with whole king prawns on the shell (please ask if you would like us to remove the shells for you!). Garnished with coriander.	14.95
 King Prawn & Spinach (C, L, M, MSD, N, PN, S) Whole king prawns cooked in cumin, turmeric and chefs five spices. Served on a bed of spinach.	12.50
 Fish Pepper Fry (D, F, M, MSD, N, PN, S) Lightly spiced and shallow fried fish fillets.	11.95
 Balti Fish (E, M, MSD, N, PN, S) Cooked balti style with shallow fried fish fillets.	11.95
King Prawn Delight (D, N, C, M, S) King prawn cooked in an extremely mild sauce, consists of coconut, almond & red wine. A very mild dish.	12.95

Biryani Dishes (N)

Biryani is a traditional Persian dish, prepared with flavoured basmati rice, a mixture of special spices, almonds and sultanas in butter ghee. Served with an omelette and a vegetable curry sauce, favourite of the Moguls. (Also available without nuts & ghee)

Rai Special Biryani (C, M, MSD, N, PN, S) Chicken tikka, lamb and prawns.	11.95
 Vegetable Biryani (S)	7.95
 Mushroom Biryani (S)	8.95
Chicken Biryani (S)	10.95
Lamb Biryani (S)	10.95
Chicken Tikka Biryani (M, MSD, N, PN, S)	10.50
Lamb Tikka Biryani (M, MSD, N, PN, S)	11.50
Prawn Biryani (C, S)	10.95
King Prawn Biryani (C, S)	12.95
Piri Piri Biryani (M, MSD, N, PN, S)	10.95

Selected Vegetarian Dishes

 Palak Paneer (D, M, S) Indian kurd cheese and fresh spinach leaves cooked in a medium, strength consistent sauce.	7.95
 Mottor Paneer (D, M, S) Lightly curried Indian curd cheese with peas, delicately flavoured and spiced.	7.95
 Aloo Bindi (S) Combination of potatoes and okra in a medium sauce.	7.95
 Chana Aloo Makhani (D, M, S) Chick peas and potatoes in a tangy tomato, butter and cream sauce	7.95
 Paneer Massalla (D, M, S) Home cooked paneer (Indian cheese) cooked in massala sauce.	7.95
 Shabzi Miloni (S) Saag, chana, mushroom and vegetables cooked bhuna style.	7.95

Continental Dishes

The following dishes are served with chips, peas and salad.

Omlette (E, M, S) Omelette with your choice of filling: Plain / Chicken / Prawn / Mushroom	6.95
Sirloin Steak (S) Cooked to your liking. Served with fried onions and mushrooms.	12.95
Fried Scampi (G, C, S) Served with salad & chips	6.95
Fried Chicken (S) Served with salad & chips	6.95

Side Dishes

Bombay Aloo (S) Potatoes cooked with onions, tomatoes, ginger and garlic.	3.95
Saag Aloo (M, S) Fresh spinach & potatoes cooked with onions, tomatoes, ginger and garlic.	3.95
Saag Bhaji (M, S) Fresh spinach cooked with onion, tomatoes, ginger and garlic.	3.95
Aloo Ghobi (S) Potatoes and cauliflower cooked with onions, ginger and garlic.	3.95
Mushroom Bhaji (S) Fresh mushroom cooked with onions, tomatoes, ginger and garlic.	3.95
Aloo Channa (S) Potatoes and chickpeas cooked with onions, tomatoes, ginger and garlic.	3.95
Tarka Dhal (M, S) Lentils flavoured with extra garlic.	3.95
Saag Paneer (D, M, S) Fresh spinach and Indian cheese, cooked with onions, tomatoes, ginger and garlic.	3.95
Mixed Vegetable Bhaji (S) Several fresh vegetables cooked together in herbs and spices to our own recipe.	3.95
Bhindi Bhaji (S) Fresh Okra cooked with onions, tomatoes, ginger and garlic.	3.95
Channa Bhaji (S) Chickpeas cooked with tomatoes, ginger, garlic and onions.	3.95
Cauliflower Bhaji (S) Cauliflower cooked with onions, tomatoes, ginger and garlic.	3.95
Aloo & Mushroom (S) Potatoes & Mushroom cooked with onions, tomatoes, ginger and garlic.	3.95
Aloo Methi (S) Aloo Methi is a delicious dish made with potatoes, fenugreek leaves, and a combination of spices.	3.95
Side Salad	3.95
Indian Salad	3.95

Sundries

Choose your favourite accompaniments to our main courses.

Boiled Rice	2.60	Garlic Nan (D, G, M, E, S)	2.95
Pilau Rice (D, M, S)	2.75	Peshwari Nan (D, G, M, E, S)	2.95
Onion Pilau (D, M, S)	3.30	Keema Nan (D, G, M, E, S)	2.95
Fried Rice (D, M, S)	3.30	Chilli Nan (D, G, M, E, S)	2.95
Egg Pilau (E, M, S)	3.30	Cheese Nan (D, G, M, E, S)	2.95
Mushroom Pilau (D, M, S)	3.30	Kulcha Nan (D, G, M, E, S)	2.95
Vegetable Pilau (D, M, S)	3.30	Paratha (G)	2.95
Keema Pilau (D, M, S)	3.30	Chapati (G)	1.50
Pineapple Rice (D, M, S)	3.30	Puri (S, G)	1.50
Chilli Fried Rice (D, M, S)	3.30	Chips (S, G)	2.10
Coconut Rice (D, M, N, S)	3.30	Raita (Onions/Cucumber) (D, M)	1.50
Lemon Rice (D, M, S)	3.30	Piri Piri Chips (Hot) (S)	2.95
Plain Nan (D, G, E, M, S)	2.50	Mossalla Chips (Spicy) (S)	2.95

For Kids

(served with rice or chips)

Fish Fingers	4.95
Chicken Nuggets	4.95
Chicken Tikka	4.95
½ Chicken Tikka Massalla	4.95
½ Chicken Tikka Korma	4.95
½ Chicken Bhuna	4.95

Raj Selected Banquets

For Two Persons

Papadum & Chutney
(GF) (G)

Starters

Sheek Kebab (E)
Chicken Tikka (D)

Main Courses

Chicken Tikka Massalla (D, N)
Lamb Rogan Josh
Aloo Mushroom
Pilau Rice
Nan Bread (G, D, E)

Dessert

Ice Cream (D)
Coffee / Cappa / Latte

35.00

(CHECK MAIN MENU FOR INDIVIDUAL
DISHES REGARDING ALLERGENS)

For Four Persons

Papadum & Chutney

Starters

Mixed Starters

Main Course

Palak Murgh Makanic (D)
Lamb Shashlik (D)
Lamb Balti
Chicken Tikka Rogan Josh
Chana Bhaji
Saag Aloo
Pilau Rice, Mushroom Pilau Rice
Garlic Nan – Plain Nan (D, E, G)

Dessert

Ice Cream
Coffee / Cappa / Latte

70.00

Leg of Lamb

~Kursi Lamb (Serves 4 people) (N, G, PN, M, S)

Whole leg of lamb, marinated with an array of spices and roasted in the oven.
served with natural gravy, roast potatoes, fresh green salad, pilau rice and nan bread.
24 Hours notice required to prepare this dish.

65.00