

APPETISERS

HARA VORA KEBAB   **£4.50**

Green patties combined with spinach, parsley, mint, chick peas blended together with spices, fried in oil.

TUNA KEBAB £5.50

Steamed fish patties, infused with garlic and lemon, golden-fried in mustard oil.

KING PRAWN PURI/PRAWN PURI  **£6.50/£5.50**

King prawns/prawn cooked in a slightly spicy sauce. Served on thin, floppy bread called "puri".

CRISPY CHICKEN CUTLETS  **£4.50**

Minced chicken combined with a blend of onion, capsicum, green chillies, and spices. Crumbed and shallow-fried, served hot with chutney.

CRAB MALABAR LETTUCE WRAPS  **£5.50**

Crab meat cooked in oil, mustard seeds, curry leaves, coconut milk and a host of spices. Served on gem lettuce leaf.

TIKKA (Chicken/Lamb)   **£4.50/£5.50**

Boneless cubes of chicken/lamb meat marinated in a blend of spices. Flamed-grilled then served with salad.

SEEKH KEBAB  **£5.50**

Finely minced lamb spiced with cinnamon, cardamom, ginger, and garlic. Cooked in the tandoori oven.

MEAT or VEG SAMOSA/ONION BHAJI £3.75

Triangular pastry stuffed with either mutton minced or mixed vegetable.

JHAL MOORI CHAAT   **£4.50**

A popular Indian street food containing puffed rice, bombay mix, green chutney, tamarind chutney, green chillies, and chaat masala. Garnished with pomegranate seeds and coriander.

TANDORI CHICKEN  **£4.50**

Quarter chicken on the bone marinated with spices, and then roasted in tandoor.

AJWANI SALMON TIKKA  **£6.50**

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

ALOO TIKKI    **£4.50**

Pan-fried potato cakes stuffed with cheese and served with sweet tamarind chutney.

PANEER 65    **£4.50**

Cubed cheese marinated with yoghurt, rice flours, and spices, and then deep fried in oil until golden.

VEG/NON-VEG SNACK PLATTER (for 2-3 people) £9.50/£10.50

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

NON-VEG: Meat samosa, tuna kebab, chicken tikka, seekh kebab.

PAPADOM (Plain/Masala)   **£0.70 each**

CHUTNEY & PICKLES or RELISH TRAY (all 4 items)

£0.70 each or £2.00

A choice of: mango chutney, onion salad, mint sauce, or mixed pickles

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    **£10.50**

Chicken marinated in a paste made with fresh mint, coriander leaves, green chillies, and coconut, then cooked in a yoghurt and almond gravy.

TAVA MURGH  **£10.50**

Thin strips of grilled chicken stir fried with onion, tomato, capsicum, caraway seeds, and various ground spices within a special cast iron utensil called 'Tava'.

ADRAKI CHILLI CHICKEN  **£10.50**

Cubes of chicken breast cooked with fresh ginger, garlic, green chillies, tomato, and spices. A delectable chicken dish predominantly flavoured with garlic..

CHICKEN CHETTINAD   **£10.50**

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

PULLED CHICKEN JALFREZI   **£11.50**

Chicken cooked in the tandoor oven; the tender meat pulled and tossed with lots of onion, pepper, ginger, garlic, tomato puree, tamarind paste, capsicum and a host of spices.

ACHARI MANGO CHICKEN  **£10.50**

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

LAMB AND MUTTON

ALOO GOSHT   **£11.50**

Traditional Bengali meat curry cooked with potatoes and aromatic spices.

HYDRABADI LAMB SHANK    **£13.95**

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

MUTTON REZALA    **£11.50**

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   **£11.50**

Tender diced mutton slow-cooked with mixed spices, flavoured with the flesh of a rare citrus fruit only available in the Sylhet region of Bangladesh.

LAMB CHOP BHUNA   **£13.95**

Tender lamb chops marinated in a mixture of yoghurt and a blend of spices. Grilled in the oven then cooked in a bhuna sauce. Served on sizzler.

MEAT BALL CURRY   **£11.50**

Chicken and minced lamb mixed together and marinated in a fusion of spice, laced with creamy yoghurt. Served in an onion and tomato based sauce with fenugreek, butter, and single cream.

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MAIN COURSE

FISH AND SHELLFISH

PAN-SEARED SALMON WITH CURRY SAUCE £13.95

Pan-seared and served with a sauce made with sautéed shallots, lemon juice, roasted capsicum, tomato, and spices.

COCONUT SEABASS £13.95

Pan-seared sea bass fillets served in a delectable sauce made with onion, garlic, coriander, curry leaves, and coconut milk.

GOAN FISH CURRY £12.95

Boneless fish cooked in a sauce made with red chilli, ginger-garlic paste, mustard seeds, curry leaves, tamarind pulp, and aromatic spices.

BUTTER GARLIC KING PRAWNS £14.95

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 £12.95

Malai curry Bengali speciality dish-prawns cooked in coconut milk with cashew nut paste, and flavoured spices. Contains mustard and cream.

SEAFOOD SIZZLER £14.95

An assortment of fish, tiger prawns, crab meat, white fish cubes, squid and mussels stir fried in a blend of fusion spices, soy sauce, and curry leaves. Served sizzling.

VEGETARIAN

VEGETABLE KOFTA CURRY £8.50

Carrot, cabbage, potato, and peas mixed together with 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 dall.

HOUSE SPECIAL VEGETABLES £7.95

A vibrant dish containing a selection of fresh vegetables stir-fried with Bengali five spices. Served in a sizzler

DAHI BEGUN £7.95

A creamy sweet and sour aubergine curry cooked in yoghurt, spices, and Bengali five spices.

VEGETABLE NIRALA £7.95

Carrot, baby corn, sweet cabbage, golden beet root and spinach cooked in oil, coconut milk, curry leaves, mustard seeds, and spices. Garnished with fresh grated coconut.

CHILLI PANEER £8.50

Cubed cheese mixed with 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 £8.50

A sweet and creamy dish cooked with butter, tomatoes, cashew nut, cream and spices.

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MAIN COURSE

CLAY-OVEN COOKING

TANDOORI CHICKEN £9.50

Half of a spring chicken (on the bone) marinated with garlic, ginger paste, lime juice, yoghurt, and a host of Indian spices.

CHICKEN or LAMB SHASLIK £10.50/£11.50

Boneless cubes of chicken/lamb marinated and threaded onto skewers with onion, tomato, and capsicum. Flamed grilled in tandoor oven.

TIKKA (LAMB OR CHICKEN) £11.50/10.50

Boneless cubes of chicken/lamb meat marinated in a blend of spices. Flamed-grilled in tandoor oven.

PESHWARI LAMB CHOPS £12.95

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

HARIYALI SCOTTISH SALMON £12.95

Chunks of salmon fillet marinated in a paste prepared with a blend of spinach, coriander, green chillies, and mint leaves.

TANDOORI KING PRAWNS £13.95

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

ACHARI PANEER TIKKA £9.50

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

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RAJBHOOG CHEF'S SELECT

Each of the following dishes are served as a complete main course.
(Not suitable for takeaway)

RAJ TANDOORI PLATTER £14.95

A medley of tandoori chicken, peshwari lamb chops, tandoori king prawn, and paneer shashlik. Served sizzling with salad and a naan.

GRILLED FISH (Seabass or Pomfret) £14.95

Whole Seabass or Pomfret immersed in a range of spices, coated in semolina before grilling. Served with salad and roasted vegetables or lemon rice.

CHILI GRILLED CHICKEN £14.95

Thin strips of chicken breast marinated with ginger, garlic, chilli sauce, and pan roasted spices.. Served sizzling with an onion and tomato based sauce, chilli flakes, along with naan bread and salad.

HYDRABADI DUM BIRYANI £14.95

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

TAMARIND DUCK 14.95

Marinated Barbary duck breast cooked with fresh ginger, garlic, cinnamon, star anise, dried red chillies, tamarind pulp, and jiggery. A spicy, sweet and sour dish full of flavours served with naan.

KID'S CORNER

CHICKEN POPCORN or BATTERED FISH £7.95

Chicken breast or cod fish studded with breadcrumbs; served with chips.

CHICKEN KORMA OR CHICKEN TIKKA MASALA £7.95

Served with polao rice



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 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 and vegetables.
- ROAGAN JOSH**  With Kashmiri red chillies, garlic, and tomato.
- SAGWALA**  Cooked in desi ghee with plenty of spinach, along with garlic and tomato.
- 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

Chicken/Chicken Tikka	£9.00/£9.50
Mutton/Lamb Tikka	£9.50/£9.95
Prawn/King Prawn	£10.50/£13.50
Mixed Vegetables	£7.95

TIKKA MASALA

Chicken/Lamb £8.95/£9.95

Fish/King Prawn £11.95/£13.95

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

MUGHLAI CHICKEN £10.50

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

COCONUT CHICKEN £10.50

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 £11.50

Lamb fillets gently braised in a cumin and green cardamom-laced yoghurt sauce.

BIRYANI SELECTION

Ingredients of these dishes are primarily cooked with various spices then run through aromatic basmati rice, nuts, and sultanas. All biryani dishes are served with a mixed vegetable curry or raita.

CHICKEN BIRYANI	£11.95
LAMB BIRYANI	£12.95
PRAWN BIRYANI	£13.95
KING PRAWN BIRYANI	£14.95
VEGETABLE BIRYANI	£9.95
TIKKA BIRYANI (Chicken/Lamb)	£13.95

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RAJBHOG
 - SINCE 1986 -
SIDELINES

FRESH VEGETABLES AND PULSES 

Sidelines £4.50 / Main £7.50

- 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 with mustard*
- MUSHROOM BHAJIA**  *Stir-fried mushrooms*
- CHANA MASALA**  *Punjabi style spiced chick peas*
- TADKA DALL**  *Red lentil with tempered garlic*
- KUMB BAINGAN**  *Mushroom and aubergine*
- BAIGHAN ACHARI**  *Pickled aubergine*
- MUSHROOM PALAK**  *Mushroom and spinach*
- VEGETABLE CURRY**  *Mixed veg curry*

BASMATI RICE 

Cooked to perfection

- KEEMA RICE** £3.75
- POLAO RICE/PLAIN RICE** £2.95
- EGG FRIED RICE** £3.75
- MUSHROOM RICE** £3.75
- PANEER-PEPPER RICE** £3.75
- JEERA RICE** £3.95
- COCONUT RICE** £3.75
- GARLIC LEMON RICE** £3.75

HOME-MADE CHUTNEYS/SALADS 

- COCONUT & MANGO CHUNEY**  £2.50
- GRILLED TOMATO CHUTNEY**  £2.50
- TAMARIND & DATE CHUTNEY**  £2.50
- RAITHA**  £2.25
Cool and versatile yoghurt dip, flavoured with cucumber and mint – perfect complement to any dish
- HOUSE SALAD** £4.50
Home-made salad containing mixed leaves, tomatoes, cucumber, and carrots sprinkled with garlic dressings.

SOUTH ASIAN BREAD

Leavened bread baked in the clay

- PLAIN NAAN** £2.75
- GARLIC NAAN**   £3.25
- PESHWARI NAAN**  £3.25
- CHEESE NAAN**  £3.25
- TIKKA NAAN (NON-VEG)** £3.25
- KHEEMA NAAN (NON-VEG)** £3.50
- TANDOORI ROTI** £2.25
Baked wholemeal bread
- CHAPATI** £1.75
Pan-baked thin, soft wholemeal bread
- PLAIN POROTA** £2.75
Whole-wheat bread shallow-fried with ghee
- STUFFED POROTA** £3.25
Filled with a choice of potato or spinach
- HOUSE FRIES** £3.25

If there is any dish you may like, which is not listed in the menu or indeed you may have liked, before, please let your waiter know and if possible within the time available, we shall be happy to prepare the meal for you.

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SUNDAY SPECIAL LUNCH

Served from 12pm til 2pm
(Adult £12.50/Child £6.50)

STARTER TO MAIN DISH:

- 1) *Papadom and Chutney*
- 2) *Meat/ vegetable samosa, lamb/chicken tikka, or onion bhaji*
- 3) *Lamb/ chicken dish of any of the following (with naan or rice):*

MILD

*Tikka Massala
Korma
Roagan Josh*

MED

*Bhuna
Karahi
Jalfrezi
Dansac*

HOT

*Madras
Vindaloo*

+ CHOOSE ANY ONE OF THE FOLLOWING SIDELINES

*Aloo palak
Bombay aloo
Vegetable curry
Vegetable korma
Palak bhajia
Tadka dall*

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