

raja

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Founded in the Summer of 2012, by Aminur Rahman aka 'Raja', the son of a humble rice merchant. Raja is here to give customers fresh asian cuisine from home cooked recipes.

A portion of Raja's earnings go towards a family orphanage in Bangladesh.

## BOMBAY STARTERS

**SHARING PLATTER** 8.9  
Sheek kebab, chicken, onion bhajis and samosas

**PAPADUMS (V)** 4.00  
Crispy asian snack, wide range of Indian chutney is included

**Papdums (V)** .75  
**Chutney Tray (V)** 2.5

**ONION BHAJI (V)** 4.25  
Freshly cooked Asian lentils and onion patty

**VEG SAMOSA (V)** 4.25  
Triangular pastry stuffed with spiced vegetables

**RAJA PAKORA (v)** 4.9  
spinach and potato infused ball

**KING PRAWN PUREE** 5.9  
King Prawns wrapped in Indian pancake


**RAJA CHICKEN** 4.9  
Kashmiri herbs doi yogurt then slow cooked in tandur


**TIKKA MEATS** 5.9  
A selection of all the Rajas meats in a beautifully served starter

**SHEEK KEBAB** 4.9  
Freshly cooked Asian mince sausage

## MAIN COURSES


**RAJA'S DINNER PLATE** 15  
A beautifully cooked curry with lemon and herbs. Dish includes boiled rice, onion bahji, aubergine pakora and a lovely mint chutney. Please select from chicken, lamb or vegetarian and spice level: mild, medium or hot.

**CHILLI PANEER (V)** 8.9  
Turmeric and chilli flavoured paneer curry 

**LAMB SHANK MADRAS** 13.5  
Slow cooked lamb shank with coriander, chilli and lime 

**AUBERGINE LAMB** 11.9  
Lamb and aubergine medium curry


**SAGWALA** 11.9  
Spinach based dish with garlic and chilli

**MUM'S FISH CURRY** 12.5  
Salmon fried lightly in turmeric and garlic Served with vine tomatoes and sag bhaji 

**KOLKATTA KING PRAWN** 12.5  
A lovely dish of king prawns cooked in garlic, tomatoes and fresh lime.

**BUTTER CHICKEN (mild)** 10.9  
A yogurt based curry derived from butter and cream

**PESHWARI CHICKEN (mild)** 10.9  
A golden curry of almonds & coconut. Garnished with nuts

**NAGA CURRY (hot)** 10.9  
Chicken tikka aromatised with the spiciest chillies in the world: naga 

**NAIKOL CHICKEN CURRY (medium)** 10.9  
Roasted coconut & chillies seasoned with black pepper in a thick sauce

**CHICKEN TIKKA BALTI** 11.9  
Himalayan curry served with nan

**SHASLIK MASALA** 11.9  
A traditional tandur based curry made from marinated chicken glazed in rich pepper

**BIRYANI**  
Meat combined with basmati rice, bay leaves and cinnamon. Served with veg curry

|                            |                        |
|----------------------------|------------------------|
| <b>CHICKEN TIKKA</b> 8.9   | <b>KING PRAWN</b> 10.9 |
| <b>CHICKEN or LAMB</b> 8.0 | <b>PANEER</b> 8.0      |
| <b>PRAWN</b> 8.0           | <b>VEG</b> 7.9         |

## HUMBLE CURRIES

**MILD MASALA**  
Coconut, pineapple and lychees marinated into a deep red sauce.

**KORMA**  
A light sauce infused with coconut powder

**MEDIUM BHUNA**  
tomato and onions

**DANSAK**  
Cane sugar and garlic in a lentil broth

**JALFRAZI**  
Thinly sliced green and red pepper garnished with fresh green chillies.

**HOT CEYLON**  
A fusion of coconut and chillies

**MADRAS**  
Citrus fruit and turmeric with a south indian twist.

**VINDALOO**  
A fiery fusion of potato, lemon juice and garam masala

|                              |      |
|------------------------------|------|
| <b>TIKKA CHICKEN OR LAMB</b> | 8.9  |
| <b>CHICKEN OR LAMB</b>       | 8.9  |
| <b>PRAWN</b>                 | 8.9  |
| <b>KING PRAWN</b>            | 11.9 |
| <b>PANEER</b>                | 8.9  |
| <b>VEG</b>                   | 7.9  |

## TANDOORI SIZZLING

**RAJA'S GRILL** 13.9  
Tandoori cooked chicken, lamb and king prawns. Served with nan bread and side salad

**SHASHLIK** 11.9  
Tikka meat prepared with green peppers. Options are lamb or chicken

**TANDOORI PANIR** 10.9  
Asian cheese immersed in tikka sauce tandur oven roasted

**TIKKA** 10.9  
Kashmiri herbs & doi yogurt then slow cooked in tandur. Options are chicken or lamb

**TANDOORI CHICKEN**  
**Whole chicken** 13.9  
**Half chicken** 8.9  
On the bone with kashmiri herbs & doi yogurt then slow cooked in tandur

## VEGGY SIDES

**BOMBAY ALOO** 4.25  
Beautifully spiced indian potatoes

**CHANA MASALA** 4.25  
Chick peas cooked with aloo chat spices

**SAG BHAJI** 4.25  
Spinach lightly spiced

**MIX VEG BHAJI** 4.25  
Greens, carrots and beans

**BANGUN BHAJI** 4.25  
Fresh aubergine cooked in cumin and fenugreek

**MUSHROOM BHAJI** 4.25  
fresh mushrooms cooked with turmeric and garlic

**SAG ALOO** 4.25  
Spinach and potatoes lightly seasoned with onions and garlic

**SAG PANIR** 4.25  
Indian cream cheese cooked delicately with spinach and garlic

**DALL** 4.25  
Yellow lentils lightly spiced with lemon, onion and ginger. Excellent with lamb

**MASALA FRIES** 2.9  
Potato fries cooked in chilli and turmeric

**RAITA** 1.9  
Indian yogurt, excellent coolant for hot curries

## RICE BAG

|                 |     |
|-----------------|-----|
| <b>BOILED</b>   | 2.7 |
| <b>PILAU</b>    | 2.9 |
| <b>ONION</b>    | 3.2 |
| <b>EGG</b>      | 3.2 |
| <b>MUSHROOM</b> | 3.2 |
| <b>COCONUT</b>  | 3.2 |

## Bombay Bakery

|                     |     |
|---------------------|-----|
| <b>RAJA NAN</b>     | 3.5 |
| (cheese and keema ) |     |
| <b>PLAIN NAN</b>    | 2.9 |
| <b>GARLIC NAN</b>   | 3.2 |
| <b>PESHWAR NAN</b>  | 3.2 |
| <b>CHAPATI</b>      | 1.9 |
| <b>PARATHA</b>      | 3.2 |

## SWEET SHOP

4 EACH

**MANGO KULFI**  
Traditional asian ice cream served with cherries.

**PESTA KULFI**  
Pistachio Asian ice cream served with cherries.

**GULAB JAMUN**  
Honey based Asian dessert

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