# · RAJA ·

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THE BALLAD OF EAST & WEST

## SAKE DEAN MAHOMAD
(1759-1851)

*Born in British East India, he founded the first Indian restaurant in London in 1810 "The Hindoostane coffee house" located on George Street, Central London.*

## AMINUR 'RAJA' RAHMAN
(1963 - present)

*The ballad of east and west- this is the essence of Raja, the story of the immigrants from the east coming to west to fufill their wildest dreams,the story of our father Aminur Rahman.*

## MAIN STATION

### LAMB SHANK
*Jaipur lamb shank- an ancient recipe from the Mughal empire. Whole lamb shank cooked for eighteen hours with sixteen different spices making this dish one not be missed, flavours of garlic, chilli and lime. Served with rice, garlic nan and chef's vegetables* 27.95

### THE TIFFIN
*A trio of Raja's signature dishes, medium chicken curry served with Black Dhall, Rice & Pakora's Select medium, mild or hot Select chicken, lamb or veg* 21.95

**BUTTER CHICKEN**
*Raja's own take on a iconic dish, buttery and creamy in flavour, can also be made wth Lamb* 14.95

**SEAFOOD THALI**
*Goan fish curry, kalkatta king prawn prawn pokora, rice, nan* 26.95

**PESHWARI CHICKEN**
*A golden curry of almonds & coconut. Garnished with nuts* 14.95

**AUBERGINE LAMB**
*Lamb and aubergine medium curry* 14.95

### MOTHER INDIA
*Inspired by the religious kitchens of the Punjab. This dish comes with Black Dhall, Aloo Gobi, Raja's spicy doughnut. Served with Basmati Rice and puri* 21.95

**THALI**
*India's most famous dish, the Thali a total of seven items all served simultaneously. Dishes included are: mums chicken curry, lamb chop curry, dhall, tandoori paneer, basmati rice, puri, pokora* 27.95

**LAMB CHOP CURRY**
*Medium spiced curry* 19.95

**BLACK DANSACK**
*Black lentils cooked with tender lamb in a creamy and rich sauce, served with rice, medium in flavour* 18.95

**YUSHA PRAWN PRAWN**
*Juicy prawns cooked in garlic butter and chilli sauce. Flavours of lime and coriander served with basmati rice* 19.95

**KASHMIR**
*The original 1979 lamb rogon Josh recipe this includes rice & puri* 19.95

### AFGHANI LAMB
*Brought to India after the British colonial period, aromatic and medium in flavour* 14.95

**SHERE KHAN**
*A chicken curry that packs a punch, strong flavours of chilli, garlic and lime served with rice, dhall, raita and puri* 19.95

**BIRIYANI**
*Rice and your selected meat or vegetable cooked together to create an amazing combination of flavours served with house vegetables*
Chicken 16.95 Lamb 18.95 Veg 15.95

**DARJEELING**
*One of Raja's vegetarian specials, spinach and potato kofta curry served with rice* 17.95

**JAIPUR**
*On the bone chicken cooked with mums special recipe, served with basmati rice* 18.95

*Most mains can be vegetarian*

## GREAT BRITISH CURRIES

*Lamb 14.95 Chicken Tikka 14.95 Chicken 13.95 Prawn 16.95 Paneer /Veg 12.95*
*for saag (spinach) add £2*

| MILD | MEDIUM | HOT | VERY HOT |
|---|---|---|---|
| Masala | Dansak | Patia | Naga |
| Korma | Jalfrezi | Madras | |
| Bhuna | Ceylon | Vindaloo | |

*All our Great British Curries are available with Fish for £16.95*

## FROM THE TANDOOR

*The Tandoor style of cooking can trace its origins to ancient Persia. Modern Tandoor ovens were brought to India by the Mughals. The oldest Tandoor remnants have been found in the Rajasthan region of India dating from 2600 BC about the same time as the Great Pyramids.*

**RAJA'S GRILL**
*Tandoori chicken, chicken tikka, sheek kebabs, lamb chops served with mint sauce, onion bhaji and salad* 25.95

**BONELESS CHICKEN TIKKA**
*Chicken breast marinated with Kashmiri herbs, cooked in Tandur oven* 15.95

**SHEEK KEBAB**
*Mince mutton marinated with East Indian herbs and spices, cooked in tandur oven* 14.95

**TANDOORI CHICKEN**
*Slow cooked on the bone with kashmiri herbs & doi yogurt*
Whole 19.95 Half Chicken 15.95

**PANEER SHASLIK**
*Paneer, marinated in spice and cooked in the tandoor* 14.95

**TANDOORI KING PRAWN**
*Served with rice* 19.95

**TANDOORI LAMB CHOPS**
*Chops with butter potato* 19.95

## VEGAN & VEGGIES SIDES

**TARKA DHALL (VE)**
*The classic Tarka Dall* 7.95

**ALOO GOBI JALFIZI (VE)**
*A desi classic with a spicy twist* 7.95

**RAJA'S MIXED GREENS (VE)**
*Assorted vegetables cooked in a light medium sauce* 7.95

### RAJA'S BLACK DHALL
*A rare dish. Beautifully cooked black lentil, creamy in texture, rich and buttery in taste. Perfect with spicy curries* 7.95

**SAAG PANEER**
*Indian cream cheese cooked delicately with spinach and garlic* 8.95

**CHILLI CHANA MASALA (VE)**
*Chick peas cooked with aloo chat spices* 6.95

**OKRA (VE)**
*Okra lightly spiced* 6.95

**AUBERGINE (VE)**
*Fresh aubergine cooked in cumin and fenugreek* 6.95

**MUSHROOM BHAJI**
*Mushrooms cooked in garlic, butter and chilli* 6.95

**SAAG ALOO**
*White potato in perfect harmony with spinach* 7.95

**POTATO & PANEER BHAJI**
*White potato and paneer in perfect harmony, medium spiced* 7.95

**BOMBAY ALOO** 6.95
*White potato in a medium spiced sauce*

**FRIES** 3.95

## RICES WITH SPICES

**BASMATI RICE (VE)** 3.95
**PILAU RICE (VE)** 3.95
**CORIANDER RICE (VE)** 4.95
**CASHEW NUT & LIME RICE (VE)** 4.95
**MUSHROOM RICE (VE)** 4.95
**COCONUT RICE (VE)** 4.95
**GARLIC RICE** 4.95
**KEEMA RICE** 4.95

## BOMBAY BAKERY

**BREAD BASKET**
*A variety of Indian breads: Plain Nan, roti and puri* 8.95
**PLAIN NAN** 3.95
**GARLIC NAN** 3.95
**PESHWAR NAN** 3.95
**CHEESE NAN** 3.95
**TANDOORI ROTI** 3.95
**PURI** 3.50

**PAPADUMS (V)** 0.95

**POPADUM DELUXE (V) (GF)**
*Bored of your normal popadums well here's something new and exiting, a mix of potato, chilli and rice based popadums all different textures to tingle your taste buds Served with chutney tray* 7.95

**HOUSE CHUTNEYS (V) (GF)**
*A selection of Raja famous chutneys: Lime and Mint, Cumin and Mango, Raja's Red sauce and Spiced Onions* 3.95

## SHARING PLATTERS

**MEAT PLATTER**
*Chicken tikka, onion bhaij and sheek kebab* 9.95 pp

**VEGETABLE PLATTER**
*Aubergine pakora, onion bhaji and samosa* 9.95 pp

## SMALL PLATES

*The humble onion bhaji has its origins in the southern state of Karnataka a, bhaji is a deep fried snack similar to a fritter or tempura. The go-to treat to serve guests in any Indian household.*

**AUBERGINE FRIES**
*Thinly sliced aubergine made into pakoras* 6.95

**SOFT SHELL CRAB**
*Soft shell crab marinated with spices then made into a pakora* 8.95

**CHICKEN PAKORA**
*Crispy mini servings of chicken pakora* 7.95

### FUCHKA (VE)
*Spiced mashed potatoes filling deep-, fried, crunchy, hollow dough* 7.95

**TANDOORI LAMB CHOPS**
*Lamb chops* 8.95

**ONION BHAJI (V)**
*Freshly cooked Asian lentils and onion patty* 6.95

**PURI WRAP**
*Chicken, prawn or potato* 8.95

**SHEEK KEBAB**
*Mince mutton marinated with East Indian herbs and spices, cooked in tandur oven* 6.95

**CHICKEN TIKKA**
*Chicken breast marinated with Kashmiri herbs, cooked in Tandur oven* 6.95

**SAMOSA**
*Vegetable or meat* 5.95

*Please make staff aware of any allergens*