

TANDOORI SIZZLING DISHES

The following dishes are served with salad. Exclusive of Rice.

TANDOORI CHICKEN (HALF) £9.90

On the bone barbecued in a tandoori clay oven

CHICKEN/LAMB TIKKA £8.90/£9.90

marinated with mild spices and grilled on skewers

LAMB SHEEK KEBAB £9.90

Minced Lamb spiced and skewered in tandoori oven.

CHICKEN / LAMB SHASLIK £10.50/£11.50

Tomatoes, onions and green peppers cooked in tandoori oven.

TANDOORI MIXED GRILL £12.90

Tandoori Chicken, Chicken Tikka, Lamb Tikka and Sheek Kebab

KING PRAWN SPECIAL £15.90

Tandoori cooked king prawns.

MAIN DISHES

TRADITIONAL

Price shown are for boneless chicken, for following:

LAMB ADD £0.50 TIGER PRAWNS ADD £3.00

CHICKEN TIKKA ADD £1.00 KING PRAWNS ADD £3.50

LAMB TIKKA ADD £1.50 VEGETABLE LESS £1.00

Please note that Curries can be made hotter, on request, and each individual strength would cost 50p extra.

CURRY £8.00

Medium, cooked with garlic and coriander

MADRAS Fairly hot £8.50

VINDALOO Hot dish, with potatoes £8.90

KORMA Very Mild & sweet, coconut & cream £9.00

BHOONA Thick medium sauce £9.00

DUPIAZA Chopped onions, peppers and tomatoes £9.00

ROGONJOSH onions, garlic, extra tomatoes £9.00

JALFREZI Chillies, mixed appears & onions fairly hot £9.50

PASANDA Creamy, fruity, coconut and almond £9.50

DANSAK (RICE INCLUDED) £11.90

Fairly hot, cooked with lentils.

PATHIA - (RICE INCLUDED) £11.90

Sweet, Sour and spicy hot

SAG Medium spiced cooked with spinach and garlic £9.90

SALLY Bhoona style with crispy straw potato on top £9.90

BIRYANI DISHES

Basmati pilau rice cooked with onions and spices, served with a mixed vegetable curry side.

CHICKEN £10.90 CHICKEN TIKKA £11.90

LAMB £11.90 LAMB TIKKA £12.90

TIGER PRAWN £12.90 KING PRAWN £13.90

SIDE DISHES

Served with main meals only.

VEGETABLE CURRY £3.50

BEENDI BHAJEE (lady fingers, a green vegetable) £3.50

VEGETABLE BHAJEE £3.50

MUSHROOM BHAJEE £3.50

BRINJAL BHAJEE (fresh aubergine) £3.90

SAG BHAJEE (fresh spinach) £3.50

CAULIFLOWER BHAJEE £3.50

BOMBAY POTATOES £3.50

TARKA DAHL (lentils fried in garlic) £3.50

ALOO CHANA (potatoes and chick peas) £3.50

SAG CHANA (fresh spinach and chick peas) £3.90

SAG ALOO (fresh spinach and potatoes) £3.50

ALOO GOVI (potatoes and cauliflower) £3.50

SAG PONEER (spinach cooked with Indian cheese) £4.90

CURRY SAUCE £3.00

RAITA YOGHURT (plain, onion or cucumber) £3.00

CHIPS £3.50

RICE

BOILED RICE £2.50 MUSHROOM RICE £3.80

PILAU RICE £2.80 ONION FRIED RICE £3.10

VEGETABLE RICE £4.00 GARLIC FRIED RICE £3.10

KEEMA RICE £4.10 LEMON RICE £3.10

EGG FRIED RICE £3.80

BREADS

NAN (Plain, cooked in Tandoori) £2.80

CHEESE NAN (with cheese) £3.20

PESHWARI NAN (sweet, coconut & almond) £3.20

KEEMA NAN (stuffed with mince meat) £3.50

GARLIC NAN (stuffed with garlic) £3.20

CHILLI NAN (Nan with chilli - very hot) £3.20

PARATHA (special bread in layers, shallow fried) £2.00

CHAPATI (wheat flour bread, baked) £1.20



WELCOME TO RAJA

HOME TO TRADITIONAL INDIAN CUISINE
WITH A MODERN TWIST.

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT INGREDIENTS IN
YOUR MEAL, WHEN MAKING YOUR ORDER.

THANK YOU.

023 80735238

ORDER ONLINE AT

WWW.RAJA-INDIAN.COM

120 BOTLEY ROAD

NORTH BADDESLEY

SO52 9EE



APPETISERS

PAPADOMS £4.00

Includes 4 papadoms, and choice of two chutney's
(Onion, Mint Sauce, Mango or Hot Pickle)
additional popadom £0.80 each, additional chutney's £0.80 each

SHARING PLATTERS:

MIX KEBAB PLATTER (serves 2 person) £9.90

Chicken Tikka, Lamb Tikka, Sheek Kebab & Onion Bhajee's

TRIO OF SAMOSAS MEAT, VEGETABLE & TUNA (Serves 2 person) £9.50

Meat, Vegetables & Tuna Somasa.

RAJA SPECIAL PLATTER (Serves 2-4) £16.50

Onion Bhajee's, Chicken Pakorah, Chicken Tikka, Lamb Tikka & Sheek Kebab & Selection of Somosa's.

VEGETARIAN PLATTER (serves 2 person) £8.90

Vegetable Somosa, Onion Bhajee's, Aloo Chat Puri.

STARTERS:

ONION BHAJEE £3.80

Sliced onion balls in a spicy batter, deep fried.

CHICKEN PAKORAH £4.90

Breaded Chicken Tikka, deep fried.

SOMOSA (Meat, Vegetable or Tuna) £3.80

Triangular pastry stuffed with Meat or Vegetables

SHEEK KEBAB (SPICY) £4.90

Finely minced meat in spicy herbs.

TANDOORI CHICKEN £4.90

Marinated in yoghurt, herbs and spices

TANDOORI MIXED KEBAB £5.80

Chicken Tikka, Lamb Tikka, Sheek Kebab

MIXED KEBAB £5.50

Sheek Kebab, Chicken Tikka, and Onion Bhajee

CHICKEN OR LAMB TIKKA £5.50

Lightly spiced and skewered

PRAWN PURI / KING PRAWNS £5.50/£6.50

Cooked in Bhoona style sauce, served with thin puffed bread.

CHICKEN CHAT PURI / ALOO CHAT PURI £5.50/£4.95

Cooked in spices with tamarind, cucumber & tomatoes.
served with puffed bread.

SALMON TIKKA £6.00

Pan Fried Salmon in blend of tikka spices.

KING PRAWN BUTTERFLY £6.00

Breaded King Prawn in lightly spiced, deep fried.

PANEER TIKKA £5.50

Pan Fried Paneer (Indian Cheese) in blend of tikka spices.

HOUSE SPECIAL

KORAI SPECIALITIES:

Chopped onions, peppers, tomatoes, mint and special herbs and spices.

KORI CHICKEN/LAMB £9.50/£9.90

KORI TIKKA CHICKEN/LAMB TIKKA £9.90/£10.50

KORI VEGETABLE/PANEER £9.00/£9.50

KORI TIGER PRAWNS/KING PRAWNS £11.50/£13.50

BHOONA BALTI / ROGONJOSH BALTI

Fresh peppers, onions and tomatoes in home made Balti sauce.

CHICKEN £9.50

CHICKEN TIKKA £9.90

LAMB £9.90

LAMB TIKKA £10.50

KING PRAWNS £13.50

PANEER £9.50

JALFRIZI BALTI (HOT)

peppers, onions & chillies in homemade balti sauce.

CHICKEN £9.50

CHICKEN TIKKA £9.90

LAMB £9.90

LAMB TIKKA £10.50

KING PRAWNS £13.50

PANEER £9.50

SALMON BHOONA (MEDIUM) £11.50

Finely copped onions, tomatoes and coriander. medium spiced.

TANDOORI & TIKKA

SPECIALITIES CURRIES:

CHICKEN TIKKA £10.90

LAMB TIKKA £11.90

KING PRAWN TIKKA £13.90

PANEER TIKKA £10.90

TIKKA MASALA (MILD)

Chicken or Lamb pieces marinated in a home made masala sauce,
cooked with almond powder and fresh cream

TIKKA PASANDA (MILD)

Creamy, fruity mild dish cooked with coconut and almond

TIKKA ROGONJOSH (MEDIUM)

onions, garlic, extra tomatoes, and coriander

TIKKA JALFREZI (FAIRLY HOT)

Green chillies & sun dried red chillies, mixed appears, onions and
coriander, fairly hot

TIKKA KORMA (VERY MILD)

Very Mild & sweet dish cooked with coconut, cream & ghee.

CHEF SPECIAL

PHILI PHILI CHICKEN £12.90

Chicken Tikka Shashlik cooked in a thick sauce.

GOAN SPECIAL

CHICKEN TIKKA / LAMB / KING PRAWN £11.90/£11.50/£13.90

Blend of garlic, ginger and coriander, coconut & sun-dried chillies.

MURGH MUSSALLEM £11.90

Marinated tandoori chicken on the bone cooked with minced lamb.

CHILLI MASSALA

CHICKEN / LAMB £10.50/£11.50

A very hot but tasty dish cooked with fresh green chillies,
tomatoes, onions, & various types of fresh spices.

JHAAL MISHTI

CHICKEN / LAMB / KING PRAWN £10.50/£11.50/£13.90

Recommended dish for who most love kurma & massala with added hot
flavour to bring the spicy taste. Creamy sweet medium to madras hot curry,
coconut, almond powder, cream, garlic, ginger & chefs special recipes.

BUTTER CHICKEN £10.90

Very rich & creamy sauce with ground Almond, Coconut and Cashew nuts.

LAMB SHANK BHOONA £15.50

Slow cooked in a thick sauce, fresh garlic & ginger, bayleaves and coriander.

ALOO GOSTH (LAMB) £10.50

Lamb & Potatoes in a medium spiced sauce.

NAGA BHOONA

CHICKEN /LAMB /KING PRAWNS £10.50/£11.50/£13.90

Bhuna style curry cooked with aromatic naga chillies to give it a fiery taste.

GARLIC CHILLI CHICKEN £10.90

Cooked with green & sun dried chillies, fresh garlic,
peppers and onions in a dry sauce.

SATKORA SPECIAL

CHICKEN /LAMB /KING PRAWNS £10.50/£11.50/£13.90

Bangladeshi citrus fruit, finely chopped onion, garlic, ginger,
and spices. Very aromatic and flavoursome dish.

ACHERI CHICKEN /LAMB /KING PRAWNS £10.50/£11.50/£13.90

Cooked with selected herbs and spices with mixed pickles

RAJA'S MIX MASSALA £12.50

Chicken Tikka, Lamb Tikka and Jumbo King Prawns, cooked with
chopped onions, green peppers, tomatoes in a blend of garlic
and coriander sauce.

KEEMA MUGH £10.90

Chicken Tikka with minced lamb cooked in dry medium bhoona style sauce.

JAFRANI

CHICKEN / LAMB / KING PRAWN £10.50/ £11.50/£13.90

Chopped onions, fresh peppers, garlic and coriander all blended
in a thick bhuna style sauce.