

Indian methods of cooking is an ancient art handed down through many generations and this art is a speciality of our chef. All tandoori dishes are cooked over charcoal in individual portions in a traditional oven made of special clay. Only Rajas special ingredients are used which have been mastered by our chef for many years. We use low fat oils and ghee (Indian butter) to retain the full flavour of the ingredients and the spices for your enjoyment.

Onion Bhaji **£3.00**

Classic starter with a touch of Raja's special ingredients

Chicken Tikka **£3.50**

Diced pieces of chicken, marinated in specially prepared ingredients and cooked on skewers in the Tandoor.

Seek Kebab **£3.50**

Minced Lamb mixed in fresh herbs and spices cooked on skewers in the Tandoor

Mixed Kebabs **£4.50**

Combination of Onion Bhaji, Chicken Tikka and Seek Kebab

Fish Massala **£4.00**

Fish heavily spiced in special ingredients and deep fried.

Samosa **£3.50**

Homemade pastry stuffed with spicy home made vegetables or lamb mince.

Sizzling Tandoori King Prawns **£5.95**

Portion of 4 King Prawns lightly spiced and cooked on skewers in the Tandoor.

Sizzling Garlic King Prawns **£6.50**

Portion of 4 King Prawns lightly spiced and cooked on skewers in the Tandoor and further tossed in a pan with garlic.

King Prawns Butterfly **£5.00**

As the name suggests, tiger prawns are split down the back and flattened out into a vague butterfly shape, coated in a mildly spiced butter and then deep fried.

Prawn Puree **£3.95**

Prawns cooked in creamy sweet sauce with herbs and served on a bed of freshly baked and lightly fried paratha.



S T A R T E R S

Chicken Chaat **£4.00**

Diced pieces of Chicken cooked in light spices, and herbs and served on bed of freshly baked and lightly fried bread.

Lamb Tikka **£4.50**

Diced pieces of spring lamb marinated in specially prepared tikka sauce and cooked on skewers in the tandoor.

Sizzling Garlic Mushrooms **£3.50**

Mushrooms sauteed in garlic flavoured sauce

Chicken Pakora **£3.50**

Diced pieces of chicken marinated in specially prepared ingredients and fried to taste.

Paneer Tikka **£4.50**

Lamb or chicken tikka marinated in a special tikka sauce and charcoal grilled served with Indian cheese (Paneer)

Soup **£3.00**

Choose from; mulligatawny, chicken, vegetable or tomato.

Tandoori Mixed Platter (2 persons) **£7.95**

Lamb tikka, chicken tikka, seek kebab and two pieces of onion bhaji. Served with mint sauce and fresh salad.

Tandoori Fish Platter (2 persons) **£8.95**

Selection of fish marinated in spices and herbs, grilled in the tandoor

Monk Tikka **£6.50**

Chunks of monk fish marinated in spices and herbs, grilled to perfection in the tandoor.

Chicken or Lamb Massala Puree **£4.00**

Chicken or lamb cooked in medium spices and herbs, served on a bed of freshly baked lightly fried bread.

Chicken Tandoori **£4.50**

Chicken breast on the bone, marinated in herbs and spices, grilled in the tandoor.



Special Dishes

Chicken or Lamb Tikka Masala £9.00

Chicken or Lamb cooked in chef's specially prepared mild creamy massala sauce. Suitable for even those with the lowest possible tolerance to chilli or spicy food.



Chicken Tikka Sizzler £9.00

Chicken marinated in specially prepared tikka sauce and cooked on skewers in Tandoor.

Mixed Tandoori (served with sauce) £13.50

Combination of chicken tikka, lamb tikka, piece of tandoori chicken, sheek kebabs and tandoori king prawns.



Bhindi Chicken or Lamb £8.50

Chicken or Lamb cooked with okra or ladies fingers in Rajas special ingredients in medium spices.

Chicken or Lamb Pasanda £8.50

A great, tender curry with cream, almonds and fresh garlic with a hint of red wine.

Lamb or Chicken Massala £8.50

Chicken or lamb cooked with hard boiled egg in medium spices with a hint of garden mint. Garnished with fresh coriander.

Chicken or Lamb Tikka Saag £9.00

Chicken or Lamb marinated in tikka sauce and further cooked with spinach with Rajas special spices.

Garlic Chilli Chicken or Lamb £8.50

Chicken or Lamb cooked with garlic chilli sauce in fairly hot spices, fresh garlic and green chillies.

Chicken or Lamb Rogan Josh £8.50

Rogan Josh is a 'real curry'. Hearty, rich and flavoursome with a medium spiciness, it is one of our most popular. The dish originated from the Kashmir.

Keema Kahrai £9.00

Minced meat cooked with mushrooms, garlic, onions, capsicum and tomatoes in medium spices.

Fish Kahrai £8.50

Chunky pieces of fish cooked with mushrooms, garlic, onions, capsicum and tomatoes in medium spices.

Chicken or Lamb Tikka Bhuna £9.00

Chicken or Lamb marinated in special tikka sauce and cooked in Tandoor then cooked in Specially prepared chef's Bhuna Sauce.

Murgh Makni £9.00

Off the bone tandoori chicken cooked in garlic fresh cream and chef's special ingredients.

King Prawn Tandoori £13.50

Tiger king prawns marinated overnight in yoghurt and spices then cooked on skewers in the tandoor for a special flavour.

Chicken or Lamb Shashlick £10.50

Marinated lamb or chicken cooked on skewers in tandoor to perfection, combined with chunks of bell peppers, onions & tomatoes.

Tandoori Chicken (served with sauce) £10.50

Piece of chicken breast and leg marinated in medium tandoori spices, grilled on skewers in the tandoor

Chicken or Lamb Kahrai £8.50

Chicken or Lamb cooked with mushrooms, garlic, onions, capsicum and tomatoes in medium spices.

Chicken or Lamb Jalfrezi £8.50

Originally a Raj dish, Jalfrezi is another Indian restaurant favourite and is cooked with green peppers green chillies and onions. A delicious fresh zesty and spicy flavour.

Mixed Kahrai £9.00

Chicken, meat and prawns cooked with garlic, onions, mushrooms and peppers.

Chicken or Lamb Tikka Dopiazza £9.00

Chicken or Lamb marinated in tikka sauce and further cooked with fried onions with Raja's special spices.

Chicken or Lamb Aloo £8.50

A delicious blend of spices cooked with lamb or chicken and potatoes, finishing off with a rich tomato sauce.

Chicken or Lamb Tikka Methi £9.00

Marinated in tikka sauce and further cooked with methi (fenugreek) is a common herb used in Indian cuisine and strongly scented sauce.



Balti Dishes

A balti curry is cooked quickly over high heat and is served sizzling hot in the Balti Dish. Knives and forks are not usually used to eat this curry. Instead, naan bread or chapattis are used to scoop up the curry

Rajas Special Balti £12.95

Ultimate balti dish incorporating chicken, lamb, prawns and mushrooms. Cooked with chef's hand picked ingredients to give this dish an aromatic flavouring. Garnished with fresh coriander.

Chicken or Lamb Balti £9.50

Diced pieces of chicken breast or lamb, cooked with chef's hand picked ingredients to give this dish an aromatic flavouring. Garnished with fresh coriander.

Chicken or Lamb Tikka Balti £10.50

Chunky pieces of chicken or lamb marinated in specially prepared tikka sauce and cooked with chef's hand picked ingredients to give this dish an aromatic flavouring. Garnished with fresh coriander.

Chicken Balti Plaza £12.95

Chicken tikka cooked together with tandoori king prawns, fresh chillies in fairly hot spices and herbs. Garnished with fresh coriander.



Prawns Balti £10.50

Locally sourced prawns cooked with chef's hand picked ingredients to give this dish an aromatic flavouring. Garnished with fresh coriander.



King Prawns Balti £12.95

Tiger king prawns Cooked with chef's hand picked ingredients to give this dish an aromatic flavouring. Garnished with fresh coriander.

Bakewell Achar Balti £13.50

Diced pieces of spring Bakewell lamb tenderly cooked in a delectably mouthwatering pickle spice, capsicum, tomatoes and garnished with fresh coriander. (Our chef's favourite)

Chefs Signature Dishes

Chicken Tikka Rezala £12.95

Chicken breast cubes marinated in spices and grilled in the tandoori and further cooked in a pan with lamb mince in fairly hot spices with garlic, fresh chillies tomatoes and green peppers, garnished with fresh coriander and crispy fried onions.



Chicken Tikka Dall £9.50

Chicken breast cubes marinated in spices and grilled in the tandoori and further cooked in a pan with lentils in medium spice and herbs with fresh coriander. Green peppers and tomatoes.

Garlic Ginger Chicken £9.50

Diced garlic and ginger cooked with chicken breast cubes in medium spices and herbs, onions, tomatoes and green peppers.

Lamb Sabji £9.50

Selection of fresh vegetables cooked with tender slow cooked lamb cubes in medium spices and herbs, onions, tomatoes and green peppers.

Lemon Ginger Chicken £9.50

Diced fresh lemon and ginger cooked with chicken breast cubes in medium herbs and spices, onions, tomato and green peppers.



Chicken Paneer Mutter £9.50

Chicken breast cubes cooked with Indian Cheese and garden peas in medium spices with green peppers, tomato and onion finished with coriander.

Chicken Korma Paneer £8.50

Chicken breast cubes cooked with Indian Cheese in very mild and sweet sauce with cream.

Chicken & King Prawn Shashlick £13.50

Pieces of chicken and king prawns marinated in shashlick sauce and grilled in the tandoori with chunks of green peppers and tomatoes.

Arabian Lamb £9.50

Tender pieces of slow cooked lamb with mushrooms in mild herbs and spices with a touch of cream, garden mint and garnished with coriander.

Tandoori King Prawns Saag Jalfrezi £13.50

Tiger king prawns marinated in herbs and spices and grilled in the tandoori then further cooked in a pan with spinach, green peppers, tomatoes, green chillies and coriander in fairly hot sauce.

Monk Massala £12.95

Succulent pieces of fresh monk fish marinated in ginger, garlic and lemon and cooked in medium spices with fresh vegetables.



Biriani Dishes

Biriani is a dry rice dish cooked with spices and Basmati rice to form the main body of the dish. Served with a sauce of medium heat vegetable curry.

Rajas Special Biriani	£10.95
Chicken Biriani	£8.50
Lamb Biriani	£9.50
Chicken Tikka Biriani	£10.50
Fish Biriani	£10.50
Prawns Biriani	£10.50



King Prawns Biriani	£12.50
Vegetable Biriani	£7.50

Vegetarian Special Dishes

Chana, Aloo, Bindi Massala **£7.50**
Chick peas, potatoes and okra cooked in medium spices with green peppers and tomatoes.

Bindi Aloo Jalfrezi **£6.95**
Okra and potatoes cooked in fairly hot spices with onions, green peppers and fresh green chillies.

Vegetable Rogan Josh **£6.95**
Mixed vegetables cooked in medium spices with thick tomato base.

Bengan Aloo **£6.95**
Aubergines and potatoes cooked with onions, green peppers and tomatoes, finished with coriander.



Mixed Sabzi Handi **£7.50**
A selection of vegetables tossed with Rajas special ingredients, fresh green chillies and garlic.

Dhall Palak **£6.95**
Lentils and spinach cooked in medium spices with onions, green peppers, tomatoes and coriander.

Aloo Dall **£6.95**
Potatoes cooked together with medium spices.

Aloo Mutter Paneer Chilli **£7.50**
Potatoes, green peas, Indian cheese and fresh green chillies cooked together in fairly hot spices with garlic, tomatoes and green peppers.

Vegetarian Side Dishes

Saag Aloo **£3.75**
Spinach & potatoes cooked together in medium spices with tomato, green peppers & onions.

Mixed Vegetables **£3.75**
An interesting selection of season's vegetables tossed in aromatic herbs and spices.

Tarka Daal **£3.75**
Delicious combination of lentils cooked with fresh tomato and herbs.

Bhindi Bhaji **£3.75**
Okra or ladies fingers cooked in medium spices with tomatoes, green peppers and onions.

Bombay Aloo **£3.75**
Potatoes cooked with onion, spices and tomato to form a substantial and filling side dish.

Chana Bhaji **£3.75**
Chick peas cooked in medium spices with tomato, green peppers & onions.

Aloo Mutter **£3.75**
Potato cooked with garden peas in medium spices with tomatoes, green peppers and onions.

Saag Bhaji **£3.75**
Spinach cooked in medium spices with tomatoes, green peppers and onions.

Paneer Saag **£3.75**
A flavoursome combination of Indian cheese and spinach.

Paneer Mutter **£3.75**
A flavoursome combination of Indian cheese and garden peas.

Old Favourites

Curry Dishes cooked in medium sauce

Chicken	£6.50
Lamb	£7.00
Prawns	£7.50
King Prawns	£10.50
Vegetable	£6.50

Methi Dishes

cooked with fenugreek leaves, onions, peppers, tomatoes and fresh coriander

Chicken	£6.95
Lamb	£7.50
Prawns	£7.95
King Prawns	£10.50
Vegetable	£6.95

Korma Dishes

cooked with cream, sugar and dessicated coconut

Chicken	£6.95
Lamb	£7.50
Prawns	£7.95
King Prawns	£10.50
Vegetable	£6.95

Madras Dishes fairly hot sauce

Chicken	£6.95
Lamb	£7.50
Prawns	£7.95
King Prawns	£10.50
Vegetable	£6.95

Bhuna Dishes

cooked with onions, peppers & tomatoes in a medium sauce.

Chicken	£6.95
Lamb	£7.50
Prawns	£7.95
King Prawns	£10.50
Vegetable	£6.95

Dopiaza Dishes

cooked with chunks of fried onions, tomatoes and fresh coriander

Chicken	£6.95
Lamb	£7.50
Prawns	£7.95
King Prawns	£10.50
Vegetable	£6.95

Rajas Shahi Dishes

Special Lamb Mussalam (serves 4) **£75.00**

(Please allow 48 hours notice)

A whole leg of lamb marinated for 24 hours and slow cooked in an oven. Served with rice, naan, salad, roast potatoes and a side dish.

Murgh Mussalam (serves 2) **£35.00**

(Please allow 24 hours notice)

A whole chicken marinated for 24 hours and cooked in an oven. Served with rice, naan, salad and roast potatoes.

English Dishes Served with fresh salad and chips

Fried Chicken



£7.50

Fried Scampi



£8.50

Chicken Nuggets

£5.50

Omelettes (various)

£5.50



Sundries



Popadoms	£0.50
Spiced Popadoms	£0.70
Pickle Tray	£2.00
Boiled Rice	£2.00
Pilau Rice	£2.50
Mushroom Fried Rice	£2.75
Special Fried Rice	£3.80
Vegetable Rice	£2.75

Egg Fried Rice	£2.75
Lemon rice	£2.75
Keema Rice	£2.75
Garlic Rice	£2.75
Plain Naan	£2.20
Peshwari Naan	£2.75
Garlic Naan	£2.75
Keema Naan	£2.75
Garlic Keema Naan	£3.50

Cheese Naan	£2.75
Onion Naan	£2.75
Paratha	£2.00
Stuffed Paratha	£3.50
Chapati	£1.00
Raita	£2.50
Chips	£1.50
Roti	£1.50
Green Salad	£1.50

THERE IS ALSO A DAILY SPECIALS BOARD IN THE RESTAURANT. A MEMBER OF STAFF WILL BE PLEASED TO HELP YOU MAKE THE RIGHT CHOICE FOR YOUR MEAL.