

BALTI DISHES))

A very popular dish prepared to give a unique taste; with chopped tomatoes, onions, ginger and garlic.

Chicken	10.95	Lamb	11.95
Keema	9.95	Prawn	11.95
King Prawn	13.95	Mixed Vegetables	10.95

KARAHI DISHES))

A traditional dish made with fresh herbs and spices

Chicken	10.95	Lamb	11.95
Keema	9.95	Prawn	11.95
King Prawn	13.95	Mixed Vegetables	10.95

BIRIYANI DISHES (INDIAN STIR FRY))

Choice of any meat, seafood or vegetables with herbs and mild spices, steam cooked with rice and served with vegetable sauce.

House Special	12.95	Lamb	11.95
Chicken	10.50	Prawn	11.95
Keema	9.95	Mixed Vegetables	10.95
King Prawn	13.95		

CLAY OVEN SPECIALS

(All are served with rice, curry sauce, naan bread, mint sauce)

Chicken Tikka		15.50
Garlic Chicken Tikka		15.50
Lamb Tikka		16.50
Tandoori Chicken	Half 14.95	Full 20.95
Chicken/Lamb Shashlik		15.50
Tandoori Paneer Shashlik		16.95
Tandoori Salmon		16.95
King Prawn Shashlik		19.95
Chef's Special Mixed Grill		17.95

Chicken Tikka, Lamb Tikka, Sheekh Kebab and ¼ Tandoori Chicken

EUROPEAN DISHES

(all served with chips and salad)

Roast Chicken	9.95
Chicken Nuggets	9.95
Fried Scampi	9.95

SIDE DISHES

Tarka Dali	6.50	8.95
<i>Yellow lentils cooked with garlic and cumin.</i>		
Aloo Bengen	6.50	8.95
<i>Potatoes and fresh aubergines.</i>		
Saag Aloo	6.50	8.95
<i>Potatoes cooked with fresh liquidised spinach in fresh herbs and spices. A smooth textured dish.</i>		
Saag Paneer	6.50	8.95
<i>Spinach, Indian cheese and yoghurt.</i>		
Bhindi Bhajee	6.50	8.95
<i>Fresh ladyfingers prepared to our house-style recipe that speaks for itself.</i>		
Aloo Gobi	6.50	8.95
<i>A delicate, balanced dish of cauliflower and potatoes.</i>		
Bombay Aloo	6.50	8.95
<i>A simple taste of potatoes in a dry sauce.</i>		
Shahi Keema Paneer	6.50	8.95
<i>Minced lamb with Indian cheese.</i>		

RICE DISHES

Rice	2.95
Pilau Rice	2.95
Vegetable Pilau Rice	3.95
Mushroom Pilau Rice	3.95
Garlic Mushroom Fried Rice	3.95
Keema Pilau Rice	3.95
Egg Fried Rice	3.95
Raj Special Rice	4.95
<i>Rice with eggs, prawns and mushrooms</i>	

NAN BREADS

Nan	2.95
Garlic Nan	3.25
Garlic and Tomato Nan	3.25
Cheese Nan	3.25
Cheese and Tomato Nan	3.25
Cheese and Garlic Nan	3.25
Cheese and Chilli Nan	3.25
Keema Nan	3.25
Peshwari Nan	3.25
Raj Special Nan	3.95
Tandoori Roti	2.95
<i>Wholemeal flour</i>	

SUNDRIES

Chips	2.95
Raita Mix	3.50
Green Salad	3.50

DINING IN OFFERS

Available when dining in our Restaurant

Early Dinner Menu
Only £14.95 per person

Sunday - Thursday
5pm - 8pm
Last Order at 7:30pm

Friday - Saturday
5pm - 7pm
Last Order at 6:30pm

Opening Times:

Sunday to Thursday

5:00pm - 11:00pm (last orders at 10:45pm)

Friday to Saturday

5:30pm - 12:00am (last orders at 11:30pm)

Function Room available for special occasions.
Enquire with management.

 TheRajRestaurantDerby

 @Raj_Restaurant

01332 553554 / 550004

www.royalraj.co.uk

E1A Park Farm Drive, Allestree, Derby, DE22 2QN

All Major Credit Cards Accepted (except Amex). A surcharge may be applied to certain cards.



THE ROYAL
RAJ



7 days a week

15%

Discount on Collection or Delivery
on orders over £17.50

TAKEAWAY MENU

Tel: 01332 553554 / 550004

FREE DELIVERY SERVICE AVAILABLE
within 3 miles radius, minimum order value £19.95



FREE Parking up to 3 hours in
Park Farm Car Park

WELCOME

Thank you for choosing The Royal Raj Restaurant. We provide various styles of food cooked by highly trained chefs who are continuously committed to using the finest ingredients. We also endeavour to use fair-trade products and spices in our lovingly designed menu, which echo's the historical background of our dishes to bring to you a wide variety of choices.

Our promise to you is a unique experience. Indian food is as vast and multifaceted as the land. Our spices continue to work their magic in the new interpretations of old flavours, looking to suit all ages and ethnicities. Wild aromas forever float through a multitude of dishes but remain distinct, whilst fresh flavours remain proudly regional; to result in a prestigious combination of mouth watering, eye-catching dishes that melt so beautifully in the mouth to form the heart of Indian cuisine.

With every mouthful of Indian inspiration, become familiar to the elegance of Mogal cuisine. Take yourselves back to an era of majestic sovereignty, and recreate a sense of royalty, because for us, if our Mogal cuisine is fit for Kings and Queens, it is fit for you.

Thank you again for dining with us today.

AN EVERLASTING MOGAL INFLEUNCE ON INDIA

Since the 16th Century, the Mogal rule in India had accentuated the impact of loyalty and splendour upon many dynamics of the Indian lifestyle. Illustrating an elite and exquisite form of culture, heritage and cuisine. The Mogals left their mark on India as a way of widening horizons for the forthcoming prodigal generations. Moreover, the expanding influence of Mogal rule lent its way towards the Western globe, leading to renowned state of Mogal prestige.

The well-known emperor, Akbar the Great, devoted vast kitchens for lavish food, specially designed for his royal palaces. Over 400 highly skilled chefs had been employed to recreate the dynastic cuisine of rich spices, aromatic herbs and bold taste. Successively, the Mogal cuisine has forever been known to be sublime and majestic, prominently providing food fit for King and Queens.

Although India has been enriched with many cultures over the centuries, the Mogal cuisine has remained prestigious and paramount. Here at The Royal Raj, we promise to dedicate our services to reflect a menu consisting of many speciality dishes with the influence of the Mogal cuisine, enabling you to have a grand and unforgettable Indian experience.

Food Allergies & Intolerances

Please speak to our staff about the ingredients in your meal when making your order.

Vegan and lactose free dishes available on request.

Curries can all be cooked to your preferred strength.

CHEF STARTER RECOMMENDATIONS

Tandoori Paneer Shashlik 6.50
Roasted Indian cheese stuffed with mixed pickle and served with mixed pepper and onions.

VEGETARIAN STARTERS

Plain Popadom 0.95
Spicy Popadom 0.95
Pickle Try 2.95
Veg Platter for Two 10.95
Onion bhajee, vegetable samosa and tandoori paneer.
Onion Bhajee (Two Piece) 4.25
Crispy onions fried in an authentic spice batter.
Vegetable Samosa (Two Piece) 4.25
Pastry casing made from medium spiced mix vegetables.
Garlic Mushroom Or Chana Puri 4.25
Soft and crispy bread, either with spicy mushrooms and garlic or chickpeas.
Bengen Pakora 4.25
Aubergine deep fried in a spicy batter.

NON - VEGETARIAN STARTERS

Mix Platter for Two 10.95
Chicken tikka, garlic tikka, khaas seekh kebab and onion bhajee.
Garlic Tikka 5.75
Chicken marinated with garlic.
Tikka Shahlik (Chicken or Lamb) 5.75
Grilled skewered chicken or lamb served with onions and peppers.
Khaas Seekh Kebab 5.75
Chicken minced, onions and peppers.
Chicken Pakora 5.75
Deep fried in a spicy batter.
Meat Samosa (Two Piece) 4.50
Stuffed with minced lamb in a spicy crispy pastry casing.
Chicken Tikka or Lamb Puri 5.25
Soft and crispy bread cooked with traditional spices.

SEAFOOD STARTERS

Jumbo King Prawn Varwat 7.50
Marinated with fresh ginger and garlic then cooked in the clay oven.
Tandoori Salmon 6.95
Marinated with garlic and ginger in tandoori spices.
Fish Pakora 5.50
Deep fried, crispy batter in light spices.
Prawn or King Prawn Puri 5.95/6.95 (KP)

MOTHER'S OWN RECIPE

Want to try something new, then this will be ideal. Please ask a member of staff for details.

Traditional Chicken 11.95
Cloves, ginger, garlic, fresh coriander and cumin.
Traditional Lamb 12.95
Cloves, ginger, garlic, fresh coriander and cumin.
Dhegi Channa Dall 10.95
Chickpeas.
Mixed Sabzi 10.95
Mixed vegetables.

RAJ SPECIALS

Al-Mashiki (Chicken or Lamb) 10.50 (C) 12.50 (L)
A traditional Punjabi home style dish, cooked with fresh garlic, onions, tomatoes and a hint of aniseed.
Chicken Chaska 10.95
A very traditional dish from the region of Kashmir. This is cooked with onion, garlic and ginger.
Chicken Hydrabadi 10.95
Small pieces of chicken with fresh garlic, ginger and crushed black peppercorns. Mild spices and a hint of yoghurt giving this dish a subtle taste.
Lohari Jalwa 11.50
Chicken pieces marinated with fresh garlic with or without cheese sprinkled on top.
Murgh Makkhan Palak 10.95
Chicken and Spinach in mild spices with touch of cream.
Tawa (Chicken or Lamb) 10.95 (C) 11.95 (L)
Tender pieces of chicken or lamb served in a cast iron dish.
Lamb Khumbhara 11.95
Mushrooms and spring onions with fresh garlic, tomatoes and coriander.
Lahori Chicken 10.95
Chickpeas, Julienne style pepper, onions and ginger cooked in Lahori style sauce.
Shahi Gosht 11.95
Lamb and potatoes cooked Jalfrezi style with crushed black pepper.
Achari (Chicken or Lamb) 10.95 (C) 11.95 (L)
Boneless chicken coated with pickled herbs and spices, tomato, onion sauce, finished with special achari herbs and coriander.
Handi Lazeez (Chicken or Lamb) 10.95 (C) 11.95 (L)
A rare delicacy cooked in a medium strength sauce flavoured with caramelised onions, fresh tomato paste, ginger and a touch of cream.
Garlic Chilli (Chicken or Lamb) 10.95 (C) 11.95 (L)
Cooked with fresh garlic and green chillies in Chef's special spices.
Chicken Tikka Massala 10.95
Yoghurt base cooked with coconut and cream.
Chicken Jalfrezi 10.95
Diced onion, pepper, fresh garlic and tandoori spices.

SEAFOOD SPECIALS

Jhingha Kali Mirch 14.95
King Prawns stir fried with capsicum in a dry sauce.
King Prawn Taka Tak 14.95
Cooked with garlic and ginger, spring onions in a thick Goan sauce.
Samundri Khazana 14.95
Fish, prawns and king prawns with spring onions, fresh garlic and ginger in a dry sauce.
Goan Fish Curry 14.95
Fish cooked in a flavoursome coconut based sauce infused with mustard seeds and curry leaves for perfection.
Kashmiri Machli 14.95
Fish cooked with garlic, green chillies and onions in a thick Kashmiri sauce.
Lagun Ki Fish Curry 14.95
Salmon gently cooked with onions and tomatoes to retain fresh flavour.

ALL TIME FAVOURITE DISHES

Bhuna 8.95
Medium dry with an onion base.
Rogan Josh 9.50
Medium dry with an onion base and fried tomatoes topping.
Dupiaza 10.95
Chopped onions and fresh tomatoes in a thick sauce.
Dansak 10.95
Sweet and sour sauce with lentils.
Madras 10.95
Onion base in a hot spicy sauce.
Vindaloo 10.95
Onion base in a hot spicy sauce.
Patia 10.95
Sharp sweet and sour sauce added with mango chutney.
Korma 10.95
Mild smooth sauce with coconut.
Chicken 8.95
Chicken Tikka 9.50
Lamb 10.95
Lamb Tikka 10.95
Keema 10.95
Prawn 11.95
King Prawn 12.95
Mixed Vegetables 8.95

Don't fear, all the strengths can be created to suit your plate.

Mild

Medium

Hot

Very Hot

Vegetarian