



THE ROYAL
RAJ

A LA CARTÉ MENU

Allergy Awareness:

Your safety matters to us. If you have any food allergies or intolerances, please let a member of staff know. We'll do our best to guide you. However, we kindly note that though we take every care in preparing our dishes, our kitchen handles allergens and we cannot guarantee the absence of cross-contamination.

Welcome to The Royal Raj

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, freshest ingredients, from local produce. We also endeavour to use fair trade products and organic spices in our lovingly designed menu, which echoes the historical background of our dishes to bring 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 Mughal cuisines. Take yourselves back to an era of majestic sovereignty and recreate a sense of royalty, because for us, if our Mughal cuisine is fit for Kings and Queens, it is fit for you.

Thank you again for dining with us today.

An Everlasting Mughal Influence On India

Since the 16th Century, the Mughal 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 Mughals left their mark on India as a way of widening horizons for the forthcoming prodigal generations. Moreover, the expanding influence of Mughal rule lent its way towards the Western globe, leading to a renowned state of Mughal 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 Mughal cuisine has forever been known to be sublime and majestic, prominently providing food fit for Kings and Queens.

Although India has been enriched with many cultures over the centuries, the Mughal cuisine has remained prestigious and paramount. Here at The Royal Raj, we promise to dedicate our service to the Mughal cuisine, enabling you to have a grand and unforgettable Indian experience.



4 Course Early Diner Menu



Drink

Choice of;

Glass of White Wine

Glass of Red Wine

Half a Cobra

Coca Cola

Diet Coke

Coke Zero

J2O

Appletizer

Starter

Poppadom & Pickle Tray

Main Choices

Available with Chicken, Chicken Tikka, Lamb or Vegetable.

UPGRADE to Prawn / King Prawn £2.95 EXTRA

Handi Lazeez

A rare delicacy cooked in a medium strength sauce flavoured with caramelised onion, fresh tomato paste, ginger and a touch of cream.

Lahori

Chick peas, Julienne style pepper, onions and ginger cooked in Lahori style sauce.

Jalfrezi

Diced onion, pepper, fresh garlic, ginger & tandoori spices.

Balti

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

Dupiaza

Chopped onions and fresh tomatoes in a thick sauce.

Bhuna

Medium dry with an onion base.

Tikka Masala

Yoghurt base cooked with coconut.

Korma

Mild smooth sauce with coconut.

Murgh Makkhan Palak

Chicken and a hint of spinach in mild spices with a touch of cream.

Khumbara

Mushrooms and spring onions with fresh garlic, ginger, tomatoes and coriander.

Garlic Chicken

Cooked with fresh garlic and green chillies in chef's special spices.

Butter Chicken

Cooked in creamy rich sauce with crushed almonds, tomatoes and butter.

Shahi Gosht

Lamb and potatoes cooked Jalfrezi style with crushed black pepper.

Madras

Onion base in hot spicy sauce.

Karahi

A traditional dish made with fresh herbs and spices.

Chana Aloo

Chef's special diced onion, potato and chick peas with mixed spices.

Tarka Dall

Yellow lentils cooked with garlic and cumin.

Aloo Gobi

A delicate, balanced dish of cauliflower and potatoes.

Sides

Choose one of the following;

Plain Nan

Garlic Nan

Cheese Nan

Peshwari Nan

Boiled Rice

Pillau Rice

Mushroom Rice

Coffee to finish

ONLY £18.95 per person

Sunday - Thursday

Last Order 7.30pm

Friday - Saturday

Last Order 6.30pm

Set Menu not available on
Bank Holidays, Christmas Eve
and New Years Eve.



Starters

Vegetarian (V) Hot (H) Medium (M) Mild (M)

Vegetarian Starters (V)

Plain Popadom	0.95
Spicy Popadom	0.95
Pickle Tray	3.95
Mix Platter for Two	15.50
Onion bhajee, vegetable samosa & tandoori paneer.	
Onion Bhajee (Two Pieces)	5.50
Crispy onions fried in authentic spice batter.	
Vegetable Samosa (Two Pieces)	5.95
Pastry casing made with medium spiced mixed vegetables.	
Garlic Mushroom or Chana Puri	5.95
Soft and crispy bread, either with spicy mushrooms and garlic or chickpeas.	
Bengal Pakora	5.95
Aubergine deep fried in a spicy batter.	
Tandoor Paneer Shashlik	7.95
Roasted Indian cheese stuffed with mixed pickle and served with mixed pepper and onion.	

Non-Vegetarian Starters

Mix Platter for Two	14.95
Chicken tikka, garlic tikka, khaas seekh kebab and onion bhajee.	
Garlic Tikka	7.95
Chicken marinated with garlic.	
Tikka Shashlik (Chicken or Lamb)	7.50/8.50
Grilled skewered chicken or lamb served with onions and peppers.	
Khaas Seekh Kebab	6.95
Minced chicken, with onions and peppers.	
Meat Samosa (Two Pieces)	5.95
Stuffed with minced lamb in a spicy and crisp pastry casing.	
Chicken Tikka Puri	6.95
Soft and crispy bread cooked with traditional spices.	
Lamb Puri	7.95
Soft and crispy bread cooked with traditional spices.	

Seafood Starters

Jumbo King Prawn Varwat	9.95
Marinated with fresh ginger and garlic, then cooked in the clay oven.	
Fish Malabar	7.95
Fresh salmon mixed with medium/hot spices.	
Fish Pakora	6.95
Deep fried, crispy batter in light spices.	
Prawn or King Prawn Puri	7.95/8.95
Soft and crispy bread cooked with traditional spices.	



Specials

Vegetarian (V)
Hot (H)
Medium (M)
Mild (M)
Crown (C)

Chef's Special Dish of the Day

£16.95

Please ask for details

Mothers Own Recipe

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

Raj Nag Special (V) 15.95

2016 dish winner - Diced chicken with fresh garlic, ginger, fresh chilli and special kashmiri dried chilli.

Traditional Chicken (V) 15.95

Cloves, ginger, garlic, fresh coriander and cumin.

Traditional Lamb (V) 16.95

Cloves, ginger, garlic, fresh coriander and cumin.

Dhegi Channa Daal (V) 13.95

Two different types of lentils mixed together with Chef's own special spices.

Mixed Sabzi (V) 14.95

Gobi Aloo, mutter, green beans and mushrooms mixed together in a dry sauce.

Shahi Keema Paneer 14.95

Minced lamb with Indian cheese.

Raj Specials

Al-Mashiki (Chicken or Lamb) (V) 14.95/16.95

A traditional Punjabi home style dish, cooked with fresh ginger, onions, tomatoes and a hint of aniseed.

Chicken Chaska (V) 15.95

A very traditional dish from the region of Kashmir. This is cooked with onion, garlic and ginger.

Hydrabadi (Chicken or Lamb) (V) 14.95/16.95

Small pieces of chicken or lamb with fresh garlic, ginger, and crushed black peppercorns. Medium spices and a hint of yoghurt gives this dish a subtle taste.

Lohari Jalwa (V) 15.95

Chicken pieces marinated with fresh garlic with or without cheese sprinkled on top.

Murgh Makkhan Palak (V) 15.95

Chicken and a hint of spinach in mild spices with a touch of cream.

Tawa (Chicken or Lamb) (V) 14.95/16.95

Tender pieces of chicken or lamb served in an iron dish.

Khumbhara (Chicken or Lamb) (V) 14.95/16.95

Mushrooms and spring onions with fresh garlic, ginger, tomatoes and coriander.

Lahori (Chicken or Lamb) (V) 14.95/16.95

Chickpeas, onions and ginger cooked in Lahori style sauce.

Shahi Gosht (V) 16.95

Lamb and potatoes cooked Jalfrezi style with crushed black pepper.

Achari (Chicken or Lamb) (V) 14.95/16.95

Boneless chicken or lamb cooked with pickled herbs and spices, tomato, onion sauce and finished with special achari herbs and coriander.

Handi Lazeez (Chicken or Lamb) (V) 14.95/16.95

A rare delicacy cooked in a medium strength sauce flavoured with caramelised onion, fresh tomato paste, ginger and a touch of cream.

Garlic Chilli (Chicken or Lamb) (V) 14.95/16.95

Cooked with fresh garlic and green chillies in Chef's special spices.

Tikka Masala (Chicken or Lamb) (V) 14.95/16.95

Yoghurt base cooked with coconut and cream.

Jalfrezi (Chicken or Lamb) (V) 14.95/16.95

Diced onion, pepper, fresh garlic, ginger and tandoori spices.



Specials

Vegetarian 

Hot 

Medium 

Mild 



Seafood Specials

Jhinga Kali Mirch 	17.95
King Prawns stir fried with capsicum and onions in a dry sauce.	
King Prawn Tak Tak 	17.95
Cooked with garlic and ginger in a thick tomato sauce.	
Samundri Khazana 	17.95
Cooked with garlic, ginger, spring onions and coriander in a dry sauce.	
Goan Fish Curry 	17.95
Fish cooked in a flavoursome coconut based sauce infused with mustard seeds and curry leaves for perfection.	
Kashmiri Machli 	17.95
Fish cooked with garlic, green chillies and onions in a thick Kashmiri sauce.	
Lagun Ki Fish Curry 	17.95
Salmon gently cooked with onions and tomatoes to retain fresh flavour.	

Balti Dishes

A very popular dish prepared to give a unique taste; with chopped tomatoes, onions, ginger and garlic.	
Chicken	14.95
Lamb	15.95
Keema	14.95
Prawn	15.95
King Prawn	16.95
Mixed Vegetables 	14.95

Karahi Dishes

A traditional dish made with fresh herbs and spices.	
Chicken	14.95
Lamb	15.95
Keema	14.95
Prawn	15.95
King Prawn	16.95
Mixed Vegetables 	14.95

Biryani Dishes

Choice of any meat, seafood or vegetables with herbs and mild spices, stir-fried with rice and served with vegetable sauce.	
House Special	16.95
Chicken	14.95
Lamb	15.95
Keema	14.95
Prawn	15.95
King Prawn	16.95
Mixed Vegetables 	14.95

Clay Oven Specials

All are served with curry sauce, naan bread, mint sauce and salad.	
Chicken Tikka	17.95
Garlic Chicken Tikka	17.95
Lamb Tikka	17.95
Tandoori Chicken	17.95
Chicken or Lamb Shashlik	17.95/18.95
Tandoori Paneer Shashlik 	16.95
Tandoori Salmon	19.95
King Prawn Shashlik	21.95
Chef's Special Mixed Grill	19.95

Chicken Tikka, Garlic Tikka, Lamb Tikka, Sheekh Kebab and 1/4 Tandoori Chicken.

Favourite Dishes

Vegetarian (V) | Hot (H) | Medium (M) | Mild (M)

Favourite Dishes

Bhuna (V)

Medium dry with an onion base.

Rogan Josh (H)

Medium dry with an onion base and fried tomatoes topping.

Dupiaza (V)

Chopped onions and fresh tomatoes in a thick sauce.

Dansak (V)

Sweet and Sour sauce with lentils.

Madras (H)

Onion base in a hot, spicy sauce.

Vindaloo (H)

Onion base in a very hot, spicy sauce.

Patia (V)

Sharp Sweet and Sour sauce added with mango chutney.

Korma (M)

Mild, smooth sauce with coconut.



Side Dishes

Tarka Daal (V)

Yellow lentils cooked with garlic and cumin.

Aloo Bengen (V)

Potatoes and fresh aubergines.

Saag Aloo (V)

Potatoes cooked with fresh liquidised spinach in fresh herbs and spices. A smooth textured dish.

Saag Paneer (V)

Spinach, Indian cheese and yoghurt.

Bhindi Bhajee (V)

Fresh Lady Finger prepared to our house-style recipe that speaks for itself.

Aloo Gobi (V)

A delicate, balanced dish of cauliflower and potatoes.

Daal Dera Dun (V)

Red kidney beans cooked to Chef's own secret recipe. Traditional style.

Daal Dil Wala (V)

Spinach and Chana Daal mixed together.

Bombay Aloo (V)

A simple taste of potatoes in a dry sauce.

Half

Full

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

9.95

13.95

Sides

Vegetarian 

Rice Dishes

Boiled Rice 	3.75
Pilau Rice 	3.75
Vegetable Pilau Rice 	3.95
Mushroom Pilau Rice 	3.95
Garlic Mushroom Fried Rice 	3.95
Egg Fried Rice	3.95
Raj Special Rice	5.50

Hot 

Nan Breads

Nan	3.50
Garlic Nan	3.95
Garlic & Tomato Nan	3.95
Cheese Nan	3.95
Cheese & Tomato Nan	3.95
Cheese & Garlic Nan	3.95
Cheese & Chilli Nan	3.95
Keema Nan	3.95
Peshwari Nan	3.95
Raj Special Nan	4.50
Chapati	2.95
Tandoori Roti	2.95
Paratha	4.50

European Dishes

Chicken Nuggets	11.95
Fried Scampi	11.95
Cheese Omelette 	11.95

Sundries

Chips	3.50
Raita Mix	2.95
Green Salad	2.95



Food Allergies & Intollerances

Please speak to our staff about the ingredients in your meal, when making your order - Thank you.

Vegan and lactose free dishes available upon request.

Meat and fish may contain bones.

Curries can all be cooked to your preferred strength.

Special Party Banquet

Let The Royal Raj prepare a special meal for all of your party.

This includes:

Popadoms & Pickles

Mixed Platter

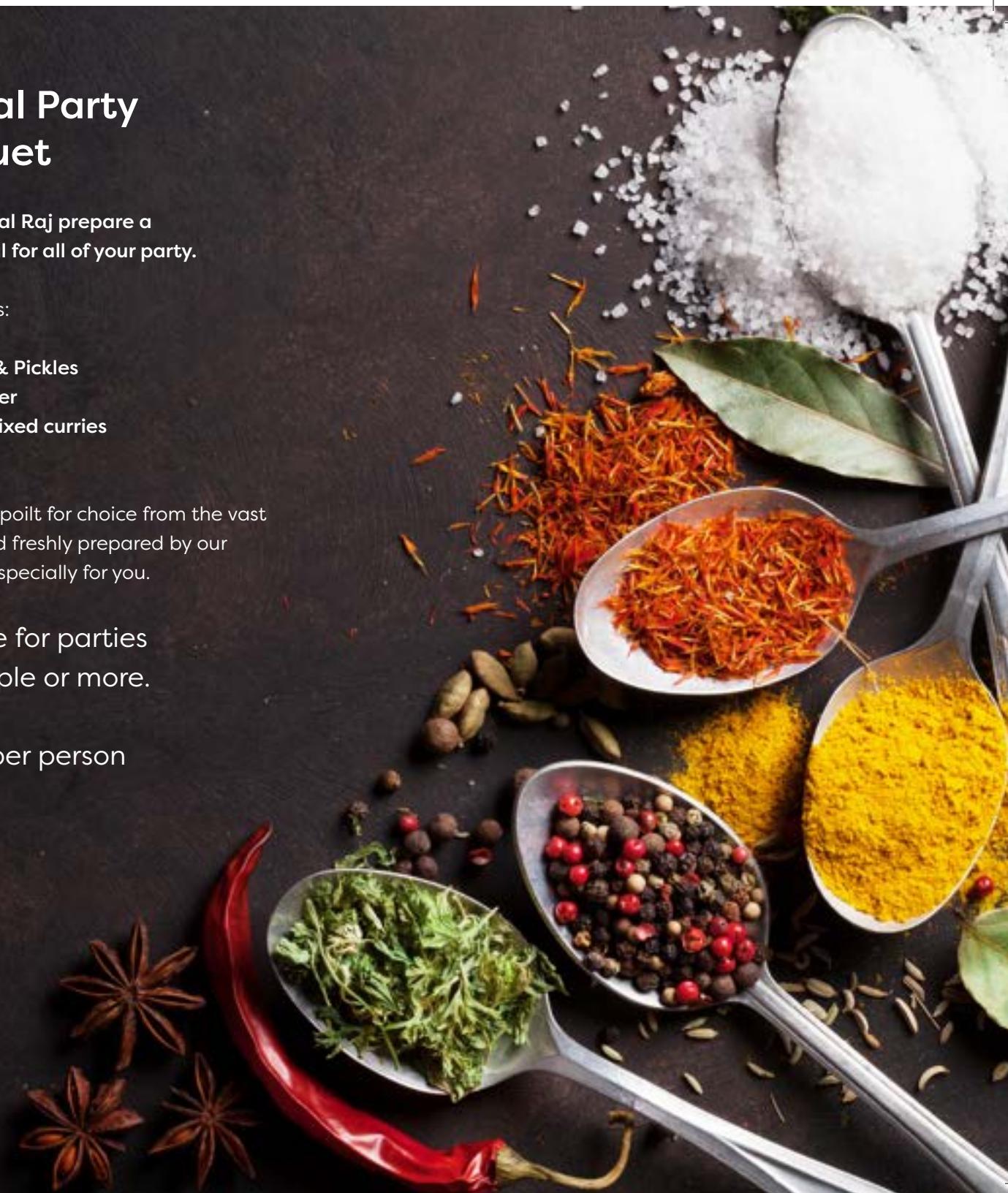
Choice of mixed curries

Rice & Nan

You will be spoilt for choice from the vast array of food freshly prepared by our head chef especially for you.

Available for parties of 4 people or more.

£32.95 per person





01332 553554

For bookings text or call 07702 326183

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royalraj.co.uk

All Major Credit Cards Accepted
(excluding Amex)

Last orders Sunday - Thursday 10.30pm
Friday & Saturday 11.30pm