

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.

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.

Vegetarian Starters

Plain Popadom	0.95
Spicy Popadom	0.95
Pickle Tray	3.50
Mix Platter for Two	12.95
Onion bhajee, vegetable samosa & tandoori paneer.	
Onion Bhajee (Two Pieces)	4.95
Crispy onions fried in authentic spice batter.	
Vegetable Samosa (Two Pieces)	4.95
Pastry casing made with medium spiced mixed vegetables.	
Garlic Mushroom or Chana Puri	4.95
Soft & crispy bread, either with spicy mushrooms & garlic or chickpeas.	
Bengan Pakora	4.95
Aubergine deep fried in a spicy batter.	
Tandoor Paneer Shashlik	6.95
Roasted Indian cheese stuffed with mixed pickle and served with mixed pepper and onion.	

Non-Vegetarian Starters

Mix Platter for Two	13.95
Chicken tikka, garlic tikka, khaas seekh kebab and onion bhajee.	
Garlic Tikka	5.95
Chicken marinated with garlic.	
Tikka Shashlik (Chicken or Lamb)	6.50/6.95
Grilled skewered chicken or lamb served with onions and peppers.	
Khaas Seekh Kebab	5.95
Minced chicken, with onions and peppers.	
Meat Samosa (Two Pieces)	4.95
Stuffed with minced lamb in a spicy and crisp pastry casing.	
Chicken Tikka Puri	5.95
Soft and crispy bread cooked with traditional spices.	
Lamb Puri	6.50
Soft and crispy bread cooked with traditional spices.	

Seafood Starters

Jumbo King Prawn Varwat	8.95
Marinated with fresh ginger and garlic, then cooked in the clay oven.	
Fish Malibar	7.95
Fresh salmon mixed with medium/hot spices.	
Fish Pakora	5.95
Deep fried, crispy batter in light spices.	
Prawn or King Prawn Puri	5.95/7.25
Soft and crispy bread cooked with traditional spices.	

Mothers Own Recipe

Want to try something new, then this will be ideal. Please ask a member of staff for details.	
Raj Nag Special	14.25
2016 dish winner - Diced chicken with fresh garlic, ginger, fresh chilli and special kashmiri dried chilli.	
Traditional Chicken	12.25
Cloves, ginger, garlic, fresh coriander and cumin.	
Traditional Lamb	13.25
Cloves, ginger, garlic fresh coriander and cumin.	
Dhegi Channa Daal	12.25
Two different types of lentils mixed together with Chef's own special spices.	
Mixed Sabzi	12.25
Gobi Aloo, mutter, green beans and mushrooms mixed together in a dry sauce.	
Shahi Keema Paneer	12.25
Minced lamb with Indian cheese.	
Al-Mashiki (Chicken or Lamb)	12.25/13.25
A traditional Punjabi home style dish, cooked with fresh ginger, onions, tomatoes and a hint of aniseed.	
Chicken Chaska	12.25
A very traditional dish from the region of Kashmir. Cooked with onion, garlic & ginger.	
Hydrabadi (Chicken or Lamb)	12.25/13.25
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	12.25
Chicken pieces marinated with fresh garlic with or without cheese sprinkled on top.	
Murgh Makkhan Palak	12.25
Chicken and a hint of spinach in mild spices with a touch of cream.	
Tawa (Chicken or Lamb)	12.25/13.25
Tender pieces of chicken or lamb served in an iron dish.	
Khumbhara (Chicken or Lamb)	12.25/13.25
Mushrooms and spring onions with fresh garlic, ginger, tomatoes and coriander.	
Lahori (Chicken or Lamb)	12.25/13.25
Chickpeas, onions and ginger cooked in Lahori style sauce.	
Shahi Gosht	13.25
Lamb and potatoes cooked Jalfrezi style with crushed black pepper.	
Achari (Chicken or Lamb)	12.25/13.25
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)	12.25/13.25
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)	12.25/13.25
Cooked with fresh garlic and green chillies in Chef's special spices.	

Tikka Masala (Chicken or Lamb)	12.25/13.25
Yoghurt base cooked with coconut and cream.	
Jalfrezi (Chicken or Lamb)	12.25/13.25
Diced onion, pepper, fresh garlic, ginger and tandoori spices.	

Seafood Specials

Jhinga Kali Mirch	15.95
King Prawns stir fried with capsicum and onions in a dry sauce.	
King Prawn Tak Tak	15.95
Cooked with garlic and ginger in a thick tomato sauce.	
Samundri Khazana	15.95
Cooked with garlic and ginger, spring onions, fresh garlic and ginger in a dry sauce.	
Goan Fish Curry	15.95
Fish cooked in a flavoursome coconut based sauce infused with mustard seeds and curry leaves for perfection.	
Kashmiri Machli	15.95
Fish cooked with garlic, green chillies and onions in a thick Kashmiri sauce.	
Lagun Ki Fish Curry	15.95
Salmon gently cooked with onions and tomatoes to retain fresh flavour.	

Favourite Dishes

Bhuna	10.25
Medium dry with an onion base.	
Rogan Josh	11.25
Medium dry with an onion base and fried tomatoes topping.	
Dupiaza	12.25
Chopped onions and fresh tomatoes in a thick sauce.	
Dansak	12.25
Sweet and Sour sauce with lentils.	
Madras	12.25
Onion base in a hot, spicy sauce.	
Vindaloo	13.25
Onion base in a very hot, spicy sauce.	
Patia	14.25
Sharp Sweet and Sour sauce added with mango chutney.	
Korma	11.25
Mild, smooth sauce with coconut.	
Chicken	10.25
Chicken Tikka	11.25
Lamb	12.25
Keema	12.25
Prawn	13.25
King Prawn	14.25
Mixed Vegetables	11.25

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

Mild Medium Hot Vegetarian

Balti Dishes

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

Chicken	12.25
Lamb	13.25
Keema	12.25
Prawn	13.50
King Prawn	15.50
Mixed Vegetables	12.25

Karahi Dishes

A traditional dish made with fresh herbs and spices.

Chicken	12.25
Lamb	13.25
Keema	12.25
Prawn	13.50
King Prawn	15.50
Mixed Vegetables	12.25

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	14.25
Chicken	12.25
Lamb	13.25
Keema	12.25
Prawn	13.50
King Prawn	15.50
Mixed Vegetables	12.25

Clay Oven Specials

All are served with curry sauce, naan bread, mint sauce and salad.

Chicken Tikka	16.25
Garlic Chicken Tikka	16.25
Lamb Tikka	17.25
Tandoori Chicken	16.25
Chicken or Lamb Shashlik	16.80/17.25
Tandoori Paneer Shashlik	17.25
Tandoori Salmon	18.25
King Prawn Shashlik	20.25
Chef's Special Mixed Grill	19.25
Chicken Tikka, Garlic Tikka, Lamb Tikka, Sheekh Kebab and 1/4 Tandoori Chicken.	

European Dishes

Chicken Nuggets	9.95
Fried Scampi	9.95
Cheese Omelette	9.95

Side Dishes

Tarka Daal	Yellow lentils cooked with garlic and cumin.
Aloo Bengen	Potatoes and fresh aubergines.
Saag Aloo	Potatoes cooked with fresh liquidised spinach in fresh herbs and spices. A smooth textured dish.
Saag Paneer	Spinach, Indian cheese and yoghurt.

Bhindi Bhajee	Fresh Lady Finger prepared to our house-style recipe that speaks for itself.
Aloo Gobi	A delicate, balanced dish of cauliflower.
Daal Dera Dun	Red kidney beans cooked to Chef's own secret recipe. Traditional style.

Daal Dil Wala	Spinach and Chana Daal mixed together.
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Bombay Aloo	A simple taste of potatoes in a dry sauce.
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Rice Dishes

Boiled Rice	
Pilau Rice	
Vegetable Pilau Rice	
Mushroom Pilau Rice	
Garlic Mushroom Fried Rice	
Egg Fried Rice	
Raj Special Rice	
Rice with eggs, prawns and mushrooms	

Nan Breads

Nan	
Garlic Nan	
Garlic & Tomato Nan	
Cheese Nan	
Cheese & Tomato Nan	
Cheese & Garlic Nan	
Cheese & Chilli Nan	
Keema Nan	
Peshwari Nan	
Raj Special Nan	
Tandoori Roti (wholemeal flour)	
Paratha	

Sundries

Chips	
Raita Mix	
Green Salad	

Half	Full
8.95	11.25
8.95	11.25
8.95	11.25
8.95	11.25
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DINING IN OFFERS

Available when dining in our restaurant

4 Course Early Diner Menu  
Only £18.95 per person

Sunday - Thursday 5pm - 7.30pm  
Friday - Saturday 5pm - 6.30pm

Opening Times:  
Sunday to Thursday  
5pm - 11pm  
(last orders 10.30pm)

Friday to Saturday  
5pm - 11.45pm  
(last orders 11.30pm)

Function Room available for special occasions.  
Enquire with management.



TheRajRestaurantDerby



@Raj\_Restaurant

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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



Sunday to Thursday

25%

Discount on Collection or Delivery on orders over £19.95



Friday & Saturday

20%

TAKEAWAY MENU

Tel. 01332 553554

FREE DELIVERY SERVICE AVAILABLE  
within 3 miles radius, minimum order value £21.95



FREE Parking up to 3 hours  
in Park Farm Car Park