

## 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 & Intolerances

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 Malabar**  
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.

## Raj Specials

**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)

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**  
Medium dry with an onion base.

**Rogan Josh**  
Medium dry with an onion base and fried tomatoes topping.

**Dupiaza**  
Chopped onions and fresh tomatoes in a thick sauce.

**Dansak**  
Sweet and Sour sauce with lentils.

**Madras**  
Onion base in a hot, spicy sauce.

**Vindaloo**  
Onion base in a very hot, spicy sauce.

**Patia**  
Sharp Sweet and Sour sauce added with mango chutney.

**Korma**  
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.	
Bombay Aloo 	
A simple taste of potatoes in a dry sauce.	

## Rice Dishes

Boiled Rice 	3.25
Pilau Rice 	3.25
Vegetable Pilau Rice 	3.95
Mushroom Pilau Rice 	3.95
Garlic Mushroom Fried Rice 	3.95
Egg Fried Rice	3.95
Raj Special Rice	4.95

Rice with eggs, prawns and mushrooms

Half      Full

Tarka Daal 	8.95	11.25
Aloo Bengen 	8.95	11.25
Potatoes and fresh aubergines.		
Saag Aloo 	8.95	11.25
Potatoes cooked with fresh liquidised spinach in fresh herbs and spices. A smooth textured dish.		
Saag Paneer 	8.95	11.25
Spinach, Indian cheese and yoghurt.		
Bhindi Bhajee 	8.95	11.25
Fresh Lady Finger prepared to our house-style recipe that speaks for itself.		
Aloo Gobi 	8.95	11.25
A delicate, balanced dish of cauliflower.		
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Spinach and Chana Daal mixed together.		
Bombay Aloo 	8.95	11.25
A simple taste of potatoes in a dry sauce.		

## 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

01332 553554

[www.royalraj.co.uk](http://www.royalraj.co.uk)

E1A Park Farm Drive,  
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All major credit cards accepted (except Amex).  
A surcharge may be applied to certain cards.



THE ROYAL  
RAJ



Sunday to Thursday

**25%**



Friday & Saturday

**20%**

Discount on Collection or Delivery on orders over £19.95



FREE Parking up to 3 hours  
in Park Farm Car Park