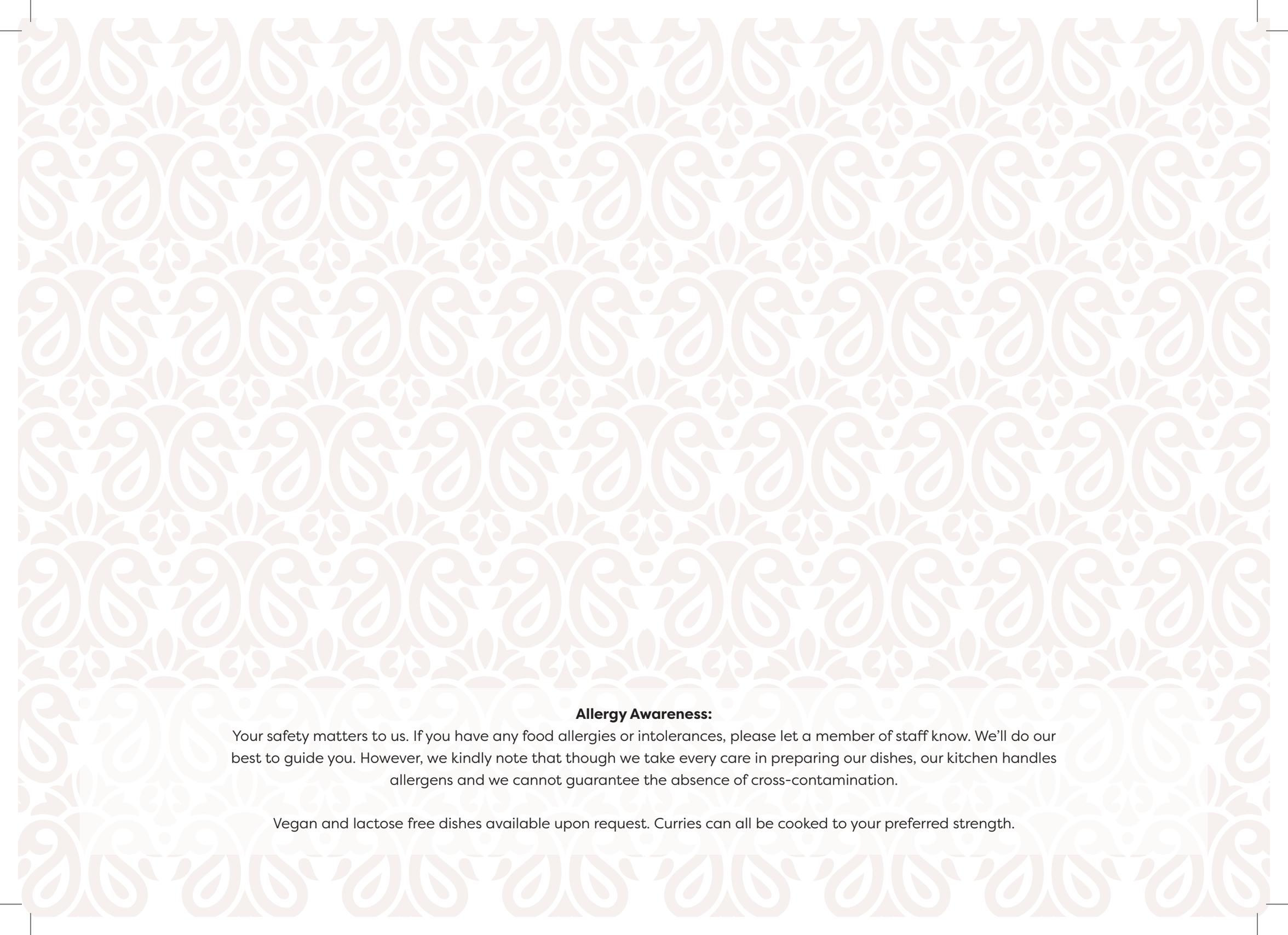




THE ROYAL

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.

Vegan and lactose free dishes available upon request. Curries can all be cooked to your preferred strength.

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.



Exclusive Banquet Menu



Appetiser

Poppadom & Pickle Tray

Starter

Mix Meat Platter

Chicken tikka, garlic tikka, khaas seekh kebab, fish pakora and onion bhajee.

Mix Vegetable Platter

Onion bhajee, vegetable samosa and tandoori paneer.

Main Choices

Available with Chicken, Chicken Tikka, Lamb or Vegetables.

UPGRADE to Prawn / King Prawn £2.95 EXTRA

Raj Nag Special (dish winner)

Fresh garlic, ginger, fresh chilli and special Kashmiri dried chilli.

Murgh Makkhan Palak

A hint of spinach in mild spices with a touch of cream.

Karahi

A traditional dish made with fresh herbs and spices.

Jalfrezi

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

Achari

Cooked with pickled herbs and spices, tomato, onion sauce and finished with special Achari herbs and coriander.

Tikka Masala

Yoghurt base cooked with coconut and cream.

Korma

Mild smooth sauce with coconut.

Butter Chicken

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

Handi Lazeez

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

Tawa

Popular street food, with a bold masala that is rich, thick and creamy served in an iron dish.

Hydrabadi

Fresh garlic, ginger, and crushed black peppercorns. Medium spices and a hint of yoghurt giving this dish a subtle taste.



Exclusive Banquet Menu



Main Choices (Cont)

Shahi Gosht

Potatoes cooked Jalfrezi style with crushed black pepper.

Lahori

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

Mixed Sabzi

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

Tarka Daal

Yellow lentils cooked with garlic and cumin.

Dhegi Channa Daal

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

Bhindi Bhajee

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

ONLY £27.95 per person

Breads

Plain Nan

Garlic Nan

Garlic & Tomato Nan

Cheese Nan

Cheese & Garlic Nan

Cheese & Chilli Nan

Peshwari Nan

Rice

Pilau Rice

Vegetable Pilau Rice

Garlic Mushroom Fried Rice

Egg Fried Rice



Starters



Mild

Medium

Hot

Vegetarian

Vegetarian Starters V

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

Non-Vegetarian Starters

| | |
|---|-----------|
| Mix Platter for Two Chicken tikka, garlic tikka, khaas seekh kebab and onion bhajee. | 15.95 |
| Garlic Tikka Chicken marinated with garlic. | 7.95 |
| Tikka Shashlik (Chicken or Lamb) Grilled skewered chicken or lamb served with onions and peppers. | 7.50/8.50 |
| Khaas Seekh Kebab Minced chicken, with onions and peppers. | 6.95 |
| Meat Samosa (Two Pieces) Stuffed with minced lamb in a spicy and crisp pastry casing. | 5.95 |
| Chicken Tikka Puri Soft and crispy bread cooked with traditional spices. | 6.95 |
| Lamb Puri Soft and crispy bread cooked with traditional spices. | 7.95 |

Seafood Starters

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





Mild

Medium

Hot

Vegetarian

Mothers Own Recipe

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

Raj Nag Special 15.95

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

Traditional Chicken 15.95

Cloves, ginger, garlic, fresh coriander and cumin.

Traditional Lamb 16.95

Cloves, ginger, garlic fresh coriander and cumin.

Dhegi Channa Daal 13.95

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

Mixed Sabzi 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.

**Chef's Special
Dish of the Day**



£16.95

Please ask for details

Raj Specials

Al-Mashiki (Chicken or Lamb) 14.95/16.95

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

Chicken Chaska 15.95

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

Hydrabadi (Chicken or Lamb) 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 15.95

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

Murgh Makkhan Palak 15.95

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

Tawa (Chicken or Lamb) 14.95/16.95

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

Khumbhara (Chicken or Lamb) 14.95/16.95

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

Lahori (Chicken or Lamb) 14.95/16.95

Chickpeas, onions and ginger cooked in Lahori style sauce.

Shahi Gosht 16.95

Lamb and potatoes cooked Jalfrezi style with crushed black pepper.

Achari (Chicken or Lamb) 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) 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) 14.95/16.95

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

Tikka Masala (Chicken or Lamb) 14.95/16.95

Yoghurt base cooked with coconut and cream.

Jalfrezi (Chicken or Lamb) 14.95/16.95

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

Chicken Jalandhari £15.95

A rich, bold and aromatic curry originating from Jalandhar in Punjab. A thick, creamy and spicy gravy, featuring a blend of cream, tomatoes and robust spices.





Mild

Medium

Hot

Vegetarian

Seafood Specials

Jhinga Kali Mirch

King Prawns stir fried with capsicum and onions in a dry sauce.

17.95

King Prawn Tak Tak

Cooked with garlic and ginger in a thick tomato sauce.

17.95

Samundri Khazana

Fish, Prawns and King Prawns cooked with garlic, ginger, spring onions and coriander in a dry sauce.

17.95

Goan Fish Curry

Fish cooked in a flavoursome coconut based sauce infused with mustard seeds and curry leaves for perfection.

17.95

Kashmiri Machli

Fish cooked with garlic, green chillies and onions in a thick Kashmiri sauce.

17.95

Lagun Ki Fish Curry

Salmon gently cooked with onions and tomatoes to retain fresh flavour.

17.95

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



Mild) Medium) Hot) Vegetarian v

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 | 13.95 |
| Chicken Tikka | 13.95 |
| Lamb | 14.95 |
| Keema | 14.95 |
| Prawn | 15.95 |
| King Prawn | 16.95 |
| Mixed Vegetables v | 13.95 |

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 |
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| 9.95 | 13.95 |
| 9.95 | 13.95 |





Mild

Medium

Hot

Vegetarian

Rice Dishes

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

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 V | 11.95 |

Sundries

| | |
|-------------|------|
| Chips | 3.50 |
| Raita Mix | 2.95 |
| Green Salad | 2.95 |





THE ROYAL
RAJ

01332 553554

For bookings text or call 07702 326183

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

royalraj.co.uk

All Major Credit Cards Accepted
(excluding Amex)

Last Orders

Sunday - Thursday 10.30pm

Friday & Saturday 11.30pm