





# Rajbari

Established 1991

*Welcome to RajBari!*

A place where delicious dining & conscious nutrition go hand in hand & where eating well can be the foundation for a life well lived.

We have a huge variety of delicious food all freshly prepared just for you! Ranging from mouthwatering mild, medium or hot spicy flavours in the choice of Chicken, Lamb, Prawns, King Prawns, Fish or Vegetable dishes.



# Starters

<b>Prawns with Puri</b>	£5.95
Prawns with onions in a sweet, sour and medium sauce served with Indian fried bread.	
<b>Sheek Kebab</b>	£5.95
Spiced minced lamb grilled in the tandoori oven.	
<b>Malai Tandoori King Prawn</b>	£6.95
Marinated in medium spices then grilled in our tandoori oven.	
<b>Chicken or Lamb Tikka</b>	£5.95
Pieces of Chicken or Lamb marinated in medium spices and grilled in our tandoori oven.	
<b>Mixed Kebab</b>	£6.95
Pieces of chicken & lamb tikka, Sheen kebab and our very own mint sauce.	
<b>Chicken Chaat</b>	£5.95
Chopped chicken tikka cooked in a chat masala sauce.	
<b>Meat or vegetable Samosa</b>	£4.95
Crispy pastry triangles filled with your choice of meat or vegetables seasoned to perfection.	
<b>Crispy Onion Bhaji</b>	£4.95
Finely chopped onions mixed with flour, herbs & spices.	
<b>Salmon Tikka</b>	£6.95
Fine Scottish salmon marinated in spices then baked in the clay oven.	
<b>King Prawn Butterfly</b>	£6.95
King prawns mixed with Chefs special lightly spiced breadcrumbs.	
<b>Tandoori Chicken</b>	£5.95
Spring chicken marinated in yoghurt with herbs and spices grilled in the clay oven.	
<b>Chicken Pakora</b>	£5.95
A crisp fried appetiser tossed in gram flour, ginger, garlic and herbs.	
<b>Lamb Chops</b>	£6.95
Tender lamb chops marinated in yoghurt with a beautiful blend of herbs and spices. Barbecued in our clay oven.	
<b>Plain Poppadom</b>	£1.20
<b>Masala Poppadom</b>	£1.20
<b>Chutneys</b>	Full Tray £4.80
Mango Chutney, Onion Salad, Mint Sauce, Lime Pickle	Individual £1.20

# *RajBari Specials*

All dishes can be served in a choice of chicken or lamb.

**Rajasthani Bhuna** £11.95

Cooked with dates, honey, coriander, onions in a sweet and slightly hot thick sauce.

**Butter Chilli** £11.95

Cooked with onions, ground coconut, butter & cream.

**Chilli Bhuna** £11.95

Cooked with chopped onion, tomatoes, garlic, fresh green chilli & tandoori spices.

**Mitapuri** £11.95

Cooked with onion, green herbs and tandoori spices in a thick sauce.

**Bombay Honey** £11.95

Cooked with honey, onions, raisins, ground coconut, green herbs & cream.

**Bindi Bhuna** £11.95

Cooked with okra in a medium thick sauce with fenugreek leaves.

**Aloo** £11.95

Slowly cooked in a rich thick sauce with spicy potatoes, dry garlic flakes and fresh coriander.

**Chana** £11.95

Cooked with chickpeas in a fairly hot sauce with fresh coriander, garlic & lemon juice.

**Sultani** £11.95

Ground coconut, honey, cream, pineapple. Hot & sweet.

**Chicken or Lamb Tikka Masala** £12.95

Pieces of chicken or lamb roasted on skewers then cooked in a tandoori sauce.

**King Prawn Masala** £17.95

Cooked in a similar fashion to chicken tikka masala.

## *Vegetarian Main Dishes*

**Vegetable Butter Chilli** £10.95

**Vegetable Butter Cheese Bhuna** £10.95

Cooked with Indian cheese, potato, mushrooms & chickpeas.

**Bringal Daal Bhuna** £9.95

Cooked in a similar style to a dansak.

**Vegetable Jalfrezi** £9.95

**Madu Paneer** £10.95

Simmered Indian cheese with sesame, onion, honey, herbs, cream, coriander & tandoori spices.

# Seafood Dishes

<b>Prawn Madras</b> Prawns cooked in a fairly hot sauce.	£10.95
<b>Prawn Patia</b> Cooked with tomatoes.	£10.95
<b>Garlic prawn saag</b> Cooked with spinach.	£10.95
<b>Prawn Dansak</b> Fairly hot sweet and sour with lentils.	£10.95
<b>Garlic Prawn Bhuna</b> Prawns cooked in a thick sauce with chopped onions.	£10.95
<b>Prawn Beguni</b> Prawns with aubergine cooked in a similar fashion to mitapuri.	£10.95
<b>Butter King Prawn Saag</b> Medium spiced cooked with onions, spinach & a touch of butter.	£17.95
<b>King Prawn Madras</b> A British favourite cooked in a fairly hot sauce.	£17.95
<b>King Prawn Dansak</b> Fairly hot, sweet and sour with lentils.	£17.95
<b>Garlic King Prawn Bhuna</b> Off the shell king prawns cooked in a thick sauce with finely chopped onions.	£17.95
<b>Butter King Prawn Korma</b> A mild, creamy dish.	£17.95
<b>Tandoori King Prawn Masala</b> King prawns cooked in a tandoori masala sauce.	£18.95
<b>Fish Til Bhuna</b> Fish cooked with sesame - similar style to til bhuna.	£12.95
<b>Fish Beguni</b> Fish with aubergine cooked in a similar fashion to mitapuri.	£12.95

# Balti Dishes

All Balti dishes are medium & cooked with fresh capsicum in a special Balti sauce.

<b>Chicken or Lamb Balti</b>	£11.95
<b>Vegetable Balti</b>	£9.95

# Classic Dishes

All of these dishes are available in chicken or lamb.

Madras	£10.95
Vindaloo	£10.95
Lamb Saag	£10.95
Dupiaza	£10.95
Dansak	£10.95
Bhuna	£10.95
Korma	£10.95
Rogan	£10.95
Methi	£10.95
Ceylon	£10.95
Patia	£10.95

# Popular Dishes

All of these dishes are available in chicken or lamb tikka.

<b>Butter</b>	£11.95
Cooked in a creamy sauce with butter & ground coconut.	
<b>Paneer Tikka Bhuna</b>	£11.95
Medium spices, cooked with onion & Indian cheese in a thick sauce.	
<b>Garlic Tikka Bhuna</b>	£11.95
Cooked with onion and fried garlic in a thick sauce.	
<b>Pasanda</b>	£11.95
Cooked with rose water, ground coconut, cream, yoghurt & tandoori spices.	
<b>Karahi</b>	£11.95
Cooked with onions, tomatoes, capsicums and served on a wok.	
<b>Jalfrazi</b>	£11.95
Cooked with onion, tandoori spice & green peppers.	
<b>Gobi Bhuna</b>	£11.95
Cooked with cauliflower, onions & herbs in a thick sauce.	
<b>Adrak</b>	£11.95
Green peppers, onion, ginger & garlic in a thick sauce.	
<b>Naga</b>	£11.95
Onions, tomatoes, coriander, birds eye chilli pickle.	
<b>Achari</b>	£11.95
Lemon juice, onions, fennel, mustard seeds & lime.	

# *Tandoori Dishes*

Chicken, lamb or king prawns marinated in tandoori spices, sweet yogurt, mustard, food colouring, mixed herbs, peeled tomatoes and mint. Then cooked in the clay oven.

**Chicken or Lamb Shashlik** £12.95

Diced lamb or chicken roasted with onion, tomatoes and capsicums. Served with salad & mint sauce.

**Mixed Kebab** £11.95

Pieces of chicken tikka, lamb tikka and Sheek kebab.

Served with salad, mint sauce and a plain naan.

**Chicken or Lamb Tikka** £10.95

Pieces of chicken or lamb roasted on skewers. Served with salad & mint sauce.

**Malai Tandoori King Prawn** £18.95

Cooked in a similar fashion to lamb tikka served with salad & mint sauce.

**Chicken or Lamb Shashlik Bhuna** £15.95

Chicken or lamb shashlik cooked in a bhuna sauce.

**Tandoori Mixed Grill** £17.95

Pieces of chicken tikka, lamb tikka, sheek kebab & tandoori chicken. Served with a plain naan.

**Tandoori Chicken** £11.95

Spring chicken marinated in yoghurt with herbs & grilled in the clay oven.

**Paneer Shashlik** £12.95

Chunks of Indian cheese cooked on a flame grill and served with onions & peppers.

**Lamb Chops** £16.95

Tender lamb chops marinated in yoghurt with a beautiful blend of herbs and spices. Barbecued in our clay oven & served with chips.

# *Biryani Dishes*

All biryanis are medium spiced, cooked with rose water, pilau rice & served with a separate vegetable curry.

**Vegetable** £10.95

**Chicken or Lamb** £12.95

**Chicken Tikka** £12.95

**King Prawn** £25.00

## *Side Dishes*

Mixed	£4.95
Vegetables	£4.95
Saag Bhaji	£4.95
Tarka Daal	£4.95
Bombay Aloo	£4.95
Cauliflower Bhaji	£4.95
Bindi Bhaji	£4.95
Aloo Gobi	£4.95
Mushroom Bhaji	£4.95
Saag Aloo	£4.95
Chana Bhaji	£4.95
Brinjal Bhaji	£4.95
Saag Paneer	£4.95
Chana Paneer	£4.95
Chips	£3.50

## *Rice Dishes*

Boiled Rice	£3.50
Pilau Rice	£3.50
Garlic Rice	£4.95
Vegetable Rice	£4.95
Mushroom Rice	£4.95
Egg Rice	£4.95
Coconut Rice	£4.95
Lemon Rice	£4.95
Garlic Rice	£4.95
Keema Rice	£4.95
Special Rice	£4.95
Onion Fried Rice	£4.95

## *Naan Breads*

Raitha	£2.50
Chapati	£1.50
Paratha	£3.50
Plain Naan	£3.50
Keema Naan	£3.95
Peshwari Naan	£3.95
Cheese Naan	£3.95
Garlic Naan	£3.95
Roti	£2.95
Vegetable Stuffed Paratha	£3.95



# Allergy Awareness

Please be advised some of our dishes may contain the following allergens: Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Please speak to the manager when ordering if you have an allergy or any other concerns. We cannot guarantee 100% that our food will not cause any allergic reactions.

All paneer dishes are cooked with Indian cheese.

Credit & debit cards are accepted (except American Express).

We do not accept cheques. The management reserves the right to refuse admission or service to any person or persons.

\*Credit & Debit cards - Minimum £10\*

We intend to produce all dishes without using GM products, but we are unable to give a 100% guarantee. We are unable to give 100% guarantee for 'off the bone'.

There will be a 25p charge per container if you wish to take away any remaining food.

The management cannot accept any responsibility for the loss or damage of any property left unattended on our premises. In advance bookings if there are any changes then please notify us at least 24 hours before so we can offer the seats to someone else, otherwise there will be a cover charge of £10 per person. Discounts available for group bookings, please speak to management.

Challenge 25.

If you are lucky enough to look under 25, please be prepared to show proof that you are aged 18 or over when you buy alcohol.