

WHITE

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| 1. Sentina Bianco (Italy)
Refreshing, full of floral and apple fruit flavours | 2 | £11.25 |
| | | £2.95 |
| 2. Los Pastos Sauvignon Blanc (Chile)
Lovely herbaceous tropical fruit flavours with refreshing balancing acidity. | 1 | £12.25 |
| 3. Borie Manoux VDP Cotes de Gascogne (France)
A refreshing medium dry white from Gascony in South West France. Blended to produce good fruit quality and an easy drinking style. | 3 | £12.50 |
| 4. Auction House Chardonnay (Australia)
Good example of popular Oz Chardonnay with its citrus and vanilla flavours and a full strong finish. | 2 | £12.95 |

ROSE

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| 5. Sentina Pinot Grigio Rosé (Italy)
A wine with attractive fruit and a clean, fresh, dry aftertaste. | 2A | £11.25 |
| | | £2.95 |
| 6. Los Pastos Merlot Rosé (Chile)
Stylish with good red berry fruit feel and soft refreshing acidity. | 2A | £12.25 |

RED

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| 7. Sentina Rosso (Italy)
Youthful, lively red with juicy cherry fruit flavours | B | £11.25 |
| | | £2.95 |
| 8. Los Pastos Cabernet Sauvignon (Chile)
Smooth, easy drinking and packed with ripe blackcurrant flavours and a warm, peppery finish. | C | £12.25 |
| 9. Borie Manoux VDP Merlot (France)
With lots of typical blackberry fruit flavours, this Merlot has lovely soft, easy drinking charm. | B | £12.50 |
| 10. Auction House Shiraz (Australia)
Stylishly presented with rich and flavoursome fruit made by an award winning winery. | C | £12.95 |

SPARKLING

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| 11. Chapel Hill Sparkling Pinot Grigio (Hungary)
A stylish, fresh and appealing sparkler with fine bubbles and a clean lingering finish. | 2 | £14.50 |
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DRINKS LIST

Cobra	330ml	£2.25
Cobra	660ml	£3.95
King Cobra	75cl	£8.50
Kingfisher	330ml	£2.25
Kingfisher	660ml	£3.95
Carlsberg Export	275ml	£1.95
Magners	568ml	£3.95

Mango Juice, Orange Lychee and Guava	£1.75
Coca Cola / Diet Cola	£1.75
7up	£1.75
Lassi	Sweet £1.95
	Salty £1.95
	Mango £1.95

Would you like your meal cooked Mild, Medium or Hot?
Prices include VAT 10% Service charge

Your Favourite not on the menu?
No problem - We could probably prepare it for you.

Menu

Raja's

Indian Restaurant

Starters

Popodums	0.20
Chutney Pickles	0.50
Chicken Pakora - Fillet of breast marinated, deep fried	3.75
Chicken Livers - Cooked dry curry	3.95
Fish Pakora - Marinated fish, deep fried	4.75
Paneer Pakora - Set cottage cheese fritters	3.75
Prawn Pakora - Fresh water king prawn fritters	5.75
Onion Bhaji - Crispy, chopped onions, spiced, deep fried	1.20
Shammi Kebab - Minced lamb, spiced, deep fried	1.20
Vegetable Samosa - Vegetable pasty	0.95
Mushroom Bhaji - Button mushrooms coated and deep fried	1.50
Lambs Samosa - Minced lamb spicy pastry	1.50
Alu Tikki - Grated potato cake	1.20
Vegetable Pakora - Potatoes, cauliflower and onions	1.20
Dal Soup - Refreshing puree of lentils & vegetables	1.50
Malagatawny Soup - Spicy hot soup with minced lamb and rice	1.95

Sea Food

Fish Curry - (Haddock)	7.75
Shrimps Jalfrezi	6.95
King Prawn - Fresh water king prawns in Masala, Jalfrezi etc	9.95
Ocean Massalla - All above sea food delicious curry	8.95

The Tandoori

Tandoori Chicken - Marinated chicken roasted	2.95
Lamb Chops - Tender lamb roasted	4.75
Tandoori King Prawns - Jumbo prawns	10.95
Chicken Tikka - Boneless morsels of chicken	3.75
Seekh Kebab(1) - Minced lamb mixed with herbs & spices skewered on charcoal	0.95
Mixed Tandoori - Selected variety of tandoori chicken and lamb	7.45
Lamb Tikka - Tender pieces of marinated lamb	4.75

Raja's Specials

Murg Massalum - Kiev style stuffed with mince, rice, coriander	8.25
Chicken Samundari - Stock pot cooked chicken	8.25
Chicken Punjabi - Stir fried chicken tikka	8.25
Makhan Chicken - Tandoori chicken simmered in cream	8.25
Desi Chicken, Lamb or Fish - Cooked fresh with limes, chillies and coriander	8.25
Karai Chicken or Lamb - Wok roasted curry	8.25
Khas Biryani - Rice cooked with lamb, chicken, prawns & vegetables	8.25
Green Chicken - Cooked with fenugreek, spinach and coriander	8.25
Dahi Chicken or Lamb - Cooked with very creamy yoghurt	8.25
Handi Gosht - Pot roasted lamb curry	8.25
Karai Lamb Chops - Roasted in rich sauce	8.25

Meat Dishes

Rogan Josh - With nuts and tomatoes	7.95
Gosht Bhunna - Pot roasted with onions, mushrooms & tomatoes	7.95
Meat Kashmiri - Creamy, mild lamb	7.95
Keema Peas - Minced lamb with peas	7.95
Saag Meat - Lamb cooked with spinach	7.95
Garlic Lamb - Cooked with fresh garlic and coriander	7.95
Lamb Samundari - Stock pot cooked lamb	7.95
Lamb Dopiaza - Cooked with fried onions	7.95
Lamb Punjabi - Stir fried tender pieces of lamb	7.95
Sweet Chilli Lamb - Cooked together with sweet chilli	7.95
Herbal Lamb - Fresh green herbs	7.95

Chicken Dishes

Chicken Korma - Pan fried with mushrooms	7.95
Chicken Dopiaza - With onions & tomatoes	7.95
Chicken Chilli Fry - Cooked with fresh green chilli	7.95
Chicken Massalla - Rich and spicy chicken curry	7.95
Honey & Lime Chicken - With organic honey and fresh limes	7.95
Garlic Chicken - With fresh garlic and coriander	7.95
Chicken Tikka Massalla - Tandoori Chicken with hot spices	7.95
Chicken Jalfrezi - Stir fried with pepper and onions	7.95
Chicken Saag - With well cooked spinach	7.95
Tarka Chicken - Cooked with fresh ginger & cumin	7.95
Achari Chicken - Cooked with lime pickle & coriander	7.95
Chicken Bhunna - Pan fried with mushrooms	7.95
Sweet Chilli Chicken - Excellent fusion taste	7.95
Herbal Chicken - With fresh curry leaves mint & fenugreek	7.95

Rice Dishes

Lamb Biryani	7.95
Chicken Biryani	7.95
Shrimp Biryani	7.95
Vegetable Biryani	6.95
Plain Pilau Rice	1.95
Lemon Rice	2.50
Egg Rice	2.50
Special Vegetable Pilau	2.50
Mushroom Pilau	2.50
<i>All Biryani served with a curry sauce</i>	

Good Companion

Naan	1.50
Mint Naan	1.95
Masala Kulcha - Stuffed with vegetables	2.20
Garlic Nan - With fresh garlic & coriander	1.95
Peshwari Nan - With nuts	1.95
Onion Kulcha - With onion vegetables	1.95
Stuffed Paratha - With vegetables	1.95
Plain Paratha - Butter laced	1.95
Tandoori Roti - Barbecued chappati + dal makhani - maple beans	0.60
Garlic Roti	0.85

Vegetable Dishes

Navratan Korma - Nine fresh vegetables in a creamy sauce	5.95
Paneer Makhani - Delicious cream cheese	5.95
Mattar Paneer - Cottage cheese with peas	5.95
Channa Alu - Chick peas and potatoes	5.95
Alu Ghobi - Potato and cauliflower	5.95
Alu Baingan - Potatoes with aubergine	5.95
Malai Kofta - Vegetable cutlets in sauce	5.95
Bhindi - Okra (ladies fingers) stir fried with onions and tomatoes	5.95
Alu Bhaji - Creamy potatoes	5.95
Dal Tarka - Red split lentils	5.95
Saag - Well cooked fresh spinach with potatoes and cheese	5.95
Mushroom Bhaji - Spicy mushroom curry	5.95
Rajmaa - Kidney beans	5.95
Dal Makhani - Maple beans	5.95
Desi Paneer	5.95
Karai Paneer	5.95
Raita - Plain yoghurt with cucumber or onions	1.50
Salad	1.50