

Snacks

Plain Poppadom .80

Massala Poppadom .85

Chutney or Pickle .55

Rajdoot Appetisers

Sheek Kebab 4.25

Chicken or Lamb Tikka 4.25

Mixed Tikka 5.70

Tandoori King Prawn 7.00

King Prawn Puree 7.00

Lamb or Vegetable Somosa 3.50

Onion Bhaji (v) 3.50

Rajdoot Tandoori Dishes

Chicken or Lamb Tikka 9.45

Mixed Grill 13.95

Sheek Kebab 9.45

Chicken or Lamb Shashlick 10.50

Paneer Shashlick (v) 10.95

King Prawn Shashlick 13.95

Tandoori Chicken (half) 11.50

Tandoori Chicken (full) 22.00

20% off with all takeaway orders over £20 (Drinks not included)

www.rajdootsw19.com

Rajdoot Special Biryani

A choice of Chicken, Lamb or King Prawns. Fried with special Pilau Rice, seasoned with spices. Topped with sliced eggs and served with a mixed vegetable curry.

Chicken or Lamb Tikka Biryani 13.50

King Prawn Biryani 14.50

Rice

Plain Rice 3.40

Basmati Pilau Rice 3.80

Coconut Rice 4.60

Mushroom or Special Fried Rice 4.60

Asian Breads

Paratha 3.50

Stuffed Paratha 3.90

Chapati 1.95

Tandoori Roti 3.50

Naan 2.95

Peshwari Naan 3.95

Garlic Naan 3.95

Balti Dishes

Balti dishes are stir fried in a special paste with fresh spices and herbs.

Chicken or Lamb Balti 11.95

King Prawn Balti 13.95

Traditional Hot Dishes

Hot Dishes are prepared with blended hot spices and rich sauce.

Chicken or Lamb Madras 9.95 🌶️🌶️

King Prawn Madras 11.95 🌶️🌶️

Chicken or Lamb Vindaloo 10.30 🌶️🌶️🌶️

Medium Dry Dishes

Medium dry dishes are prepared in a rich sauce with slices onions, tomatoes and are seasoned with medium hot spices

Chicken or Lamb Bhuna 10.50

Prawn Bhuna 10.50

King Prawn Bhuna 12.50

Side Dishes (v)

All side dishes are £4.30

Mixed Vegetable Curry or Bhaji

Saag or Bombay Aloo

Saag Paneer or Matter Paneer

Mushroom or Aubergine Bhaji

Okra Bhaji

Chana Massala

Tarka Daal

Rajdoot Specials

Shatkora

Chicken or Lamb, cooked in a slight tangy sauce, prepared with authentic vegetables and freshly squeezed lemon juice. 10.95 🌶️

Roshni

Chicken or Lamb prepared with fresh herbs, fried garlic, then cooked with a thick spicy sauce. 11.95 🌶️🌶️

Achari

Chicken or Lamb marinated in spices cooked with a spicy mango sauce. 11.95 🌶️

Tawa Ghost

Lamb cooked to a spicy and sharp taste with mustard seeds and soya sauce. Served in a hot iron tawa. 13.95 🌶️🌶️

Mirch Massala

Tender Chicken cooked in a hot spicy sauce. Blended with whole chilli, ginger, garlic & fresh herbs. 11.95 🌶️🌶️

Goan Green Chilli

Chicken cooked in a thick sauce with tamarind and a touch of vinegar. Blended with green pepper, green chilli, garlic and fresh herbs. 11.95 🌶️🌶️

Tawa Chingri

Tiger Prawns served in a rich tikka sauce. Flavoured with red and green peppers, onions, fresh ginger & garlic. 13.95 🌶️

King Prawn Sizzler

Delicately spiced King Prawns, flavoured with chopped tomatoes & fresh herbs. Served sizzling. 13.50 🌶️

Lankhani

King Prawns cooked in a hot and sour sauce, prepared with green chillies & fresh coriander. 14.95 🌶️🌶️

Traditional Favourites

Chicken Passanda

Chicken marinated in spices and herbs then slowly simmered in a rich creamy sauce and ground nuts. 11.95

Butter Chicken

Barbecued buttered spring chicken, prepared in a mild creamy tandoori sauce. 11.95

Chicken Tikka Massala

Marinated Tandoori Chicken cooked in a clay Tandoori-Oven. This is served with a rich and creamy sauce. 11.95

Karahi

Diced tender chicken or lamb cooked in an iron wok. Prepared with chopped tomatoes, onion and capsicum. Served sizzling. 11.95 🌶️

Jhalfrezi

Choice of Chicken or Lamb, flavoured with green chillies, onions chopped tomatoes, capsicum and fresh herbs. 11.95 🌶️🌶️

King Prawn Jhalfrezi

Flavoured with green chillies, onion chopped tomatoes, capsicum and fresh herbs. 13.95 🌶️🌶️

The Connoisseur's Choice

Chicken Chettinad

Succulent spicy chicken dish from Southern India. A region famous for first exporting Black Peppercorn to the rest of the world. The most popular dish in Chettinad homes of Madras. 12.50 🌶️

Dhaba Murgh

An exquisite dish from Punjab. Chicken Tikka cooked with ginger, onion, coriander, fresh herbs and native spices. A well balanced dish, rich in taste and tradition. 12.95

Nentara

Bite size pieces of Chicken Tikka prepared in a subtle sauce of tomatoes, fresh coriander leaves and fenugreek. Then garnished with spring onion and a sprinkling of fresh ginger. 12.60

Kalimirch

Succulent Chicken Tikka grilled in a clay oven, then braised in a fairly hot spicy massala sauce and peppery fenugreek. 12.95 🌶️

South Indian Garlic Chilli Chicken

Barbecued pieces of chicken cooked in a fairly hot sauce with fresh garlic and green chillies. Garnished with a whole crisp red chilli and fresh coriander. 12.95 🌶️🌶️

Dum Gost

A spicy lamb dish cooked in a handi, over a slow fire. Prepared with yoghurt, rich spices, chillies and fresh herbs. 12.95 🌶️

Tikhey Jingey

A succulent grilled King Prawn dish. Marinated and prepared in a rich spiced sauce, garnished with fresh herbs. 14.95 🌶️🌶️