

BREADS & SUNDRIES

RICE		NAAN		PARATHA	
Steam Rice	£2.25	Plain Naan	£2.25	Plain Paratha	£2.00
Pilau or Fried Rice	£2.50	Garlic Naan	£2.50	Vegetable Paratha	£2.50
Mushroom & Peas Rice	£2.75	Peshwari Naan	£2.75	Peshwari Paratha	£2.50
Coconut Rice	£2.75	Cheese Naan	£2.50	Haggis Paratha	£2.50
Lemon Rice	£2.75	Haggis Naan	£2.75	Meethi Paratha	£2.50
Kashmiri Pilau Rice	£2.75	Chilli Naan	£2.75		
Chilli Garlic Fried Rice	£2.75	Keema Naan	£3.50		
Egg Fried Rice	£2.75	Chappati	£1.00		



ACCOMPANIMENTS

Poppadums	£1.00
Spiced Onions	£1.25
Mango Chutney	£1.25
Mix Veg Raita	£1.25
Chutney Trays	£3.00
<i>Spiced onions, raita, mango chutney &amp; Chef's choice pickle</i>	
Mix Pickle	£1.25
Chips	£2.00



EAST MEETS WEST

Oven Baked Sea Bass	£9.95
<i>Oven baked sea bass with lemon butter sauce and seasonal vegetables.</i>	
Lava Grilled Wraps	£8.95
<i>Available in paneer, chicken tikka and lamb served with French fries.</i>	



MEAL DEALS

MEAL DEAL FOR 1  
£11.50

TAKEAWAY OR HOME DELIVERY

CHOOSE 1 STARTER

VEGETABLE PAKORA OR CHICKEN CHAAT

ANY MAIN COURSE FROM  
HOUSE SPECIALITIES

RICE & PLAIN NAAN

POPPADUM & SPICED ONIONS

*\* £1 Supplement for any starter up to the value of £4.75*

*£2.95 extra for all king prawn curries*

*£1.50 extra for Connoisseurs Choice dishes*

*Upgrade the naan for £1*

*Not included in any other offer.*

*No tandoori cuisine is included in this offer.*

SUPER SIT IN OFFER  
£12.50PP

AVAILABLE SUNDAY TO  
THURSDAY ANYTIME

ANY PAKORA + HOUSE SPECIAL/VEGETARIAN  
MAIN + REGULAR SIDE

(SURCHARGE FOR KING PRAWN OR ANY OTHER UPGRADE)

*No Tandoori Selection Available.*



FEAST DEAL FOR 2  
£22.50

TAKEAWAY OR HOME DELIVERY

ANY 2 STARTERS

ANY 2 MAIN COURSES  
FROM HOUSE SPECIALITIES

RICE & PLAIN NAAN

POPPADUM & SPICED ONIONS

*\* Any starter up to the value of £4.50*

*£2.95 extra for all king prawn curries*

*£1.50 extra for Connoisseurs Choice dishes*

*Upgrade the naan for £1*

*Not included in any other offer.*

*No tandoori cuisine is included in this offer.*

WE CATER FOR PARTIES  
BUFFET TO TAKEAWAY

*Let us cater for your party, choose form the list below.*

24 HOURS NOTICE REQUIRED.

Poppadum	£10	Chicken Masala	£30
30Pes		4Ltr 40Pes	
Spice Onion	£10	Lamb Bhuna	£35
2Kg		4Ltr 40Pes	
Chips	£10	Lamb Korma	£35
1Kg		4Ltr 40Pes	
Vegetable Pakora	£16	Lamb Masala	£35
50Pes		4Ltr 40Pes	
Chicken Pakora	£20	Vegetable Curry	£30
50Pes		4Ltr	
Mix Pakora	£20	Curry Sauce	£15
50Pes Mushroom, Chicken & Vegetable		4Ltr	
Chicken Chaat	£20	Naan	£15
30Pes		10 Numbers	
Chilly Chicken	£25	Fried Rice	£15
2Kg		4Kg	
Vegetable Samosa	£25	Boiled Rice	£15
30Pes		4Kg	
Onion Bhajis	£25	Mixed	
30Pes		Vegetable Raita	£7.50
		1Ltr	
Chicken Bhuna	£30	Kahumber Salad	£10
4Ltr 40Pes		1Ltr	
Chicken Korma	£30		
4Ltr 40Pes			

PRE-ORDERED CATERING

*With 24 hours notice our chefs can marinade and slow cook in time honoured fashion then freshly prepare a full meal to your specific requirements. Experienced staff will be happy to assist you in creating everything from a cosy dinner party menu to a traditional Indian Specialities for your to barbeque.*

*For allergen information, please check our online menu  
or call staff to confirm no cross-contamination.*



TAKEAWAY MENU

WE AIM TO DELIVER YOUR FOOD IN THE HOUR  
(UNDER NORMAL CIRCUMSTANCES)

OPEN 6 DAYS  
(CLOSED MONDAYS)

DELIVERIES FROM 5pm to 10.30pm (last order 9.45pm)

COLLECTIONS FROM 4pm to 10.30pm (last collection 10.15pm)

T: 0141 942 1380

ORDER ONLINE: [www.rajaranirestaurant.com](http://www.rajaranirestaurant.com)

5 KIRK LANE, BEARSDEN G61 3RU

[rajaranibearsdn@gmail.com](mailto:rajaranibearsdn@gmail.com)



*Please let us know if we need to be aware of any allergens*

♥ Highly Recommended    🍷 Chef's Special    🌶️ Hot    🌶️ Medium    🌶️ Mild



STARTERS

<b>Vegetable Pakora 🌱</b>	£4.00	<b>Chicken Chaat 🌱</b>	£4.00
<i>Classic Indian finger food that no one can resist.</i>			
<i>Our pakoras are created with either fresh chicken, fish, vegetables or paneer. Deep fried in gram flour batter to perfection.</i>			
<b>Chicken Pakora 🌱</b>	£4.50	<b>Poori 🌱</b>	£3.95
♥ <b>Haggis Pakora 🌱</b>	£4.50	<i>Light fluffy Indian pancake topped with stuffing of chicken, prawn, lamb, haggis or mushrooms.</i>	
<b>Mushroom Pakora 🌱</b>	£4.00		
<b>Cauliflower Pakora 🌱</b>	£4.50		
<b>Fish Pakora 🌱🌱</b>	£4.00	♥ <b>Vegetable or Keema Samosa 🌱</b>	£4.00
<i>Mini fish fillets coated in spicy gram flour, rice flour and soda water batter, deep fried, served with fresh mint &amp; coriander dip.</i>		<i>Wheat flour or maida flour shell stuffed with mixture of mashed boiled potato, green peas, spices and green chilli or with lamb mince, peas and potatoes. The entire pastry is then deep-fried to a golden brown colour.</i>	
🍷 <b>Lahori Machli (fish) 🌱🌱</b>	£4.25	<b>Aloo Vegetable Tikki 🌱</b>	£4.50
<i>Lahori fish is known for its spicy distinct taste coriander and cumin. It is light, crispy and crunchy from the outside while moist, tender, aromatic and jam-packed with flavours from the inside.</i>		<i>A small savoury cake or patty made from mashed potatoes and seasonal vegetables mixed with Indian herbs and spices. Cooked by frying served with dates sauce and sweet yoghurt.</i>	
<b>Lamb Mint Kebab 🌱</b>	£4.50	<b>🍷 Honey Chilli Chicken or King Prawn 🌱🌱</b>	£4.50/£5.50
<i>Lamb mince marinated with fresh mint and Indian herbs and spices tossed in garlic butter</i>		<i>Lightly battered chicken or king prawns tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with white sesame seeds</i>	
<b>Onion Bhajis 🌱</b>	£4.00		
<i>An absolute must as an accompaniment to curry or wonderful as a starter for an Indian meal. Onion bhajis are tasty little onion patties bound together with lightly spiced and fragrant chickpea flour batter.</i>			

TANDOORI STARTERS

🍷 <b>Tandoori Broccoli</b> 🌱	£4.95	🍷 <b>Mint &amp; Coriander Chicken Tikka</b> 🌱	£5.25
<i>Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor. Served with fresh mint &amp; coriander dip.</i>			
♥ <b>Basil Salmon Tikka</b> 🌱	£5.25	<b>Chicken Shaslik</b> 🌱	£5.25
<i>Spicy, tangy, succulent pieces of salmon fish marinated in the tikka style using basil, coriander and lime. Cooked in tandoor for a delectable treat.</i>			
<b>Saffron Salmon Tikka</b> 🌱	£5.25	<b>Tandoori Chicken (on the bone)</b> 🌱 £4.95	
<i>Salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and a host of traditional Punjabi seafood spices. Served with fresh mint &amp; coriander dip.</i>			
♥ <b>Tandoori Jumbo King Prawns</b> 🌱	£5.95	♥ <b>Lamb Chops</b> 🌱	£5.25
<i>A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder. Served with fresh mint &amp; coriander dip.</i>			
<b>Chicken Tikka</b> 🌱	£4.95	<b>Tandoori Mushroom</b> 🌱	£4.95
<i>Most popular starter from Indian cuisine. Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven and served with fresh mint &amp; coriander dip.</i>			
<b>Murgh Malai Tikka</b> 🌱	£5.25	<b>Malai Paneer Tikka</b> 🌱 £4.95	
<i>Bite size pieces of chicken cooked in a creamy marinade with hung yoghurt, cheese, ginger and garlic.</i>			
<i>A north Indian favourite, with the freshness of basil, coriander and background notes of Indian spices.</i>			
<i>Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato. Served with fresh mint &amp; coriander dip.</i>			
<i>The raw chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala. Cooked in clay oven and served with fresh mint &amp; coriander dip.</i>			
<i>Lamb chops marinated in tandoori spices, cooked in a tandoor. An assertive tandoori marinade of hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.</i>			
<i>Mushroom marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor.</i>			
<i>Malai paneer tikka is a authentic Indian starter made from Indian cottage cheese (Paneer) cubes marinated with yogurt, cream, spices, herbs. Marinated paneer cubes are stacked with slice of onion, peppers and tomatoes, and then cooked in hot tandoor. Served with fresh mint &amp; coriander dip.</i>			

Available in Chicken/Lamb/Paneer/Haggis Original Indian street food. meat flavoured with Indian herbs and spices, cooked in clay oven and enclosed in a malabari paratha.

These lamb patties are crisp on the outside and soft and delicious on the inside. Lamb is infused with Kerala spices, shallow fried and served with fresh mint & coriander sauce.

Chicken wings get a desi makeover. Tender chunks of chicken coated with a luscious batter with chilli flakes, mixed bell peppers, tomatoes, cumin seeds and coriander seeds.

Fresh sea bass flavoured with coconut, coriander, ginger, garlic and south Indian spices. Oven roasted and served with fresh mint & coriander dip.

PLATTER TO SHARE

**Chefs Platters** 🌱 **£9.95**  
Vegetable pakora, chicken pakora, mushroom pakora, chicken chaat, aloo tikki, fish pakora.

**Chefs Platter Vegetarian** 🌱 **£9.95**  
Vegetable pakora, cauliflower pakora, aloo vegetable tikki, onion bhaji, vegetable samosa, mushroom pakora.

**♥ Tandoori Platter** 🌱 **£12.95**  
A mouth watering medley of chicken tikka, lamb chops, basil salmon tikka, tandoori king prawn.

CURRY REQUEST

Any curry not on our menu that you want just ask when ordering!



CONNOISSEUR'S CHOICE

**🍷 Goan Fish Curry or King Prawn Curry** 🌱 **£11.95**  
An aromatic fish curry with coconut milk and loads of south Indian spices, finished with a temper of fried curry leaves, mustard seeds and whole dried red chilli.

**Rara Gosht** 🌱🌱 **£10.95**  
Lamb rara is a very unique lamb recipe as it combines the lamb pieces along with the lamb mince (Keema) in it. This North Indian dish is slow cooked with Indian herbs and spices to extract maximum flavour.

**♥ Nihari Lamb** 🌱🌱 **£10.95**  
Nihari is a stew consisting of slow cooked lamb pieces (on the bone and off the bone) along with bone marrow and host of Indian herbs and spices.

**♥ Butter Chicken** 🌱 **£10.95**  
Butter chicken or murgh makhamwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream and host of Indian spices like green cardamom, cinnamon stick, and white pepper.



**Malai Mushroom Masala** 🌱 **£10.95**  
Mushrooms cooked with cashew and cream gravy flavoured with yoghurt, cheese, green chillies and garam masala. Served with fresh chopped spring onion.

**♥ Chilli Garlic Chicken Masala** 🌱🌱 **£10.95**  
A truly home style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

**Masala Coconut** 🌱 **£10.95**  
(available in all options) Chicken, lamb or vegetables tossed with lemon juice and Indian spices, finished with coconut milk and freshly grated coconut.

**🍷 Bengali King Prawn Curry** 🌱🌱 **£11.95**  
King prawns in a mouth watering mix of green chilli, ginger, garlic, onion, turmeric and cardamom.



**Bengali Fish Curry** 🌱🌱 **£11.95**  
Fresh salmon in a mouth watering mix of green chilli, ginger, garlic, onion, turmeric and cardamom. hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.

**Vegetable Kofta Curry** 🌱🌱 **£9.95**  
Dumplings of vegetables and Indian cottage cheese (paneer) simmered in mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom and cinnamon.

**Aloo Beans Curry** **£9.95**  
Spiced baby potato cooked with fresh green beans and chef special onion and tomato gravy.

**Haryali Keema** **£10.95**  
This delicious green mince curry is cooked with baby spinach, coriander & mint puree flavoured with basil, Indian herbs and spices.



TANDOORI MAINS

Served with rice, curry sauce and salad

SPECIAL SAUCES ARE AVAILABLE ON A SURCHARGE OF £1.50 ASK THE MEMBER OF STAFF FOR AVAILABILITY

**🍷 Tandoori Broccoli** 🌱 **£9.75**  
Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor

**♥ Basil Salmon Tikka** 🌱 **£10.75**  
Spicy, tangy, succulent pieces of salmon fish marinated in the tikka style using basil, coriander and lime. Cooked in tandoor for a delectable treat.

**Saffron Salmon Tikka** 🌱 **£10.75**  
Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and a host of traditional Punjabi spices.

**♥ Tandoori Jumbo King Prawn** 🌱🌱 **£12.75**  
A zingy dish made up of hung yoghurt, cheddar cheese and mustard spiced prawns with the warmth of Kashmiri chilli powder.

**Malai Paneer Tikka** 🌱 **£9.75**  
Malai paneer tikka is an authentic Indian dish made from Indian cottage cheese (paneer) cubes marinated with yogurt, cream, spices, herbs. Marinated paneer cubes are stacked with slice of onion, peppers and tomatoes, and then cooked in hot tandoor.

**Chicken Tikka** 🌱 **£9.75**  
Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven.

**🍷 Mint & Coriander Chicken Tikka** 🌱 **£9.95**  
A north Indian favourite, with the freshness of basil, coriander and background notes of Indian spices.

**Chicken Shaslik** 🌱 **£9.95**  
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

**Tandoori Chicken (on the bone)** 🌱 **£12.95**  
The raw chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala. Cooked in clay oven.

**♥ Lamb Chop** 🌱🌱 **£10.75**  
Lamb chops marinated in tandoori spices, cooked in a tandoor. An assertive tandoori marinade of hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.

**Tandoori Mix Grill** 🌱🌱 **£14.95**  
Also served with a plain naan. A mouth watering medley of chicken tikka, lamb chops, saffron salmon, tandoori king prawns and tandoori chicken (on the bone).

HOUSE SPECIALS

AVAILABLE IN THE FOLLOWING:

**Chicken Breast £8.50**   **Chicken Tikka £8.50**   **Lamb £8.95**  
**Prawn £7.95**   **King Prawn £10.95**   **Jumbo King Prawn £12.95**   **Vegetable £7.95**

**Chasni** 🌱  
*A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.*

**Creamy Jalfrezi** 🌱  
*A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream*

**Pasanda** 🌱  
*Peanut, cashew and almond powder cooked in cream and yoghurt. Finished with turmeric powder.*

**Mughlai/Ceylonese/Kashmiri/Pistachio Korma** 🌱  
*Classic mild Indian experience available in 4 variations. Ask your servers for the differences.*

**🍷 Kandahari** 🌱  
*Your selection of meat or vegetable cooked with ginger, garlic, onion, coconut milk and green chillies.*

**♥ Rogan Josh** 🌱🌱  
*A flavoursome fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.*

**Shakuti** 🌱🌱  
*Sumptuously creamy and coconuty with green chillies.*

**Patia** 🌱  
*A tangy sweet and sour Indian curry experience.*

**Masala** 🌱🌱  
*A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in a yoghurt sauce.*

**Karahi Bhuna** 🌱🌱  
*A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.*

**Raja Rani Malaidar** 🌱  
*Spinach puree simmered with lashings of green chillies and garlic with a dash of green chillies.*

**Pardesi** 🌱  
*Succulent spinach, shallow fried onions and mushrooms. Simmered in rich ginger, garlic tarka.*

**♥ Raja Rani Malwa** 🌱🌱  
*This medium spiced dish is made up of spinach, mix peppers, onion and green chillies. Flavoured with aniseed.*

**Bhuna** 🌱🌱  
*A rich, flavoursome condensed sauce with ginger, garlic and tomatoes.*

**♥ Jalandhri** 🌱🌱  
*Slightly spicy curry infused with ginger, garlic, green chillies and finished with coconut cream and mix pickle.*

**Spicy Jalfrezi** 🌱🌱🌱  
*Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices.*

**Himalayan Hot Pot** 🌱🌱  
*Cooked in a spicy sauce with ginger, garlic, mushrooms, mixed peppers, spring onion and carrots.*

**Jaipuri** 🌱🌱  
*A potent fusion of mix peppers, onions, ginger, garlic, green chillies and finished with a flourish of coconut cream.*

**♥ Satrangi** 🌱🌱  
*A rich Bhuna style spicy dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.*

**🍷 Balti** 🌱🌱  
*Tantalising tandoori spices, tangy chickpeas, a flourish of fresh creamy yoghurt and mix pickle for a extra bite.*

**🍷 Sharabi** 🌱🌱  
*Cooked in ginger and garlic with the addition of sliced pepper, onion, green chilli, tandoori paste and a glob of red wine.*

**South Indian Garlic Chilli** 🌱🌱🌱  
*The hottest curry on our menu. Hot and spicy with a saucy twist of sweet 'n' sour .....wow*

**Dopiaza**  
*An ancient Indian dish, cooked with fried onion, one seriously tasty curry.*

**Biryani**  
*Biryani is a baked Indian dish of spiced rice combined with your choice of chicken, meat, seafood or vegetables (makhnwala/butter).*

VEGETABLE COURSES

Side Dish £4.95   Main Course £7.95

**Baingan Aloo** 🌱🌱  
*Baby potato wedges tossed with chef's special piquant onion tomato gravy.*

**♥ Cauliflower Dhansac** 🌱  
*Cauliflower florets cooked with spiced lentils finished with garlic butter.*

**Desi Chana Masala** 🌱  
*A staple chickpeas curry at home, this simple Punjabi curry is very easy to make and yet flavourful, basic ingredients like onions, tomatoes, ginger, garlic and peppers.*

**Paneer Saag** 🌱  
*Saag Paneer is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese) finished with garlic butter.*

**Bombay Aloo** 🌱  
*Spiced Baby potatoes sautéed with chef's special onion tomato gravy.*

**♥ Shahi Paneer** 🌱  
*Shahi Paneer is a preparation of paneer (Indian cottage cheese) in thick creamy gravy flavoured with cashew nuts and almonds*

**♥ Aloo Saag** 🌱  
*Nutritious spinach makes the base of this traditional, healthy Indian dish combined with potatoes and host of Indian spices.*

**Aloo Chana Khumba** 🌱  
*Potatoes, chickpeas and mushroom cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.*

**Tarka Dal** 🌱  
*Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli.*

**Traditional Vegetable Curry** 🌱  
*Mix seasonal vegetables cooked in onion tomato gravy flavoured with host of Indian herbs and spices.*

**🍷 Coconut Cumin Potato** 🌱  
*Spiced potatoes, onions cooked with coconut and tempered with mustard, cumin seeds, fenugreek and dried red chillies.*

**Bhindi Dopyaza** 🌱  
*Braised with tomatoes and plenty of onions, this north Indian speciality is flavoured with ginger, garlic paste, coriander and cumin seeds.*

**Chana Paneer** 🌱  
*Chana paneer is the combination of cottage cheese and boiled chickpeas cooked in an onion tomato gravy flavoured with Indian herbs and spices.*

**🍷 Mix Vegetable Poriyal** 🌱  
*Poriyal is a famous dry dish made in Tamil Nadu with any seasonal vegetable, flavoured with freshly grated coconut and tempered with fenugreek, mustard seeds and dried red chillies.*

All vegetarian dishes, except those which contain paneer, can be made Vegan on request

♥ Highly Recommended   🍷 Chef's Special   🌱🌱🌱 Hot   🌱🌱 Medium   🌱 Mild