

BREADS & SUNDRIES

RICE		NAAN		PARATHA	
Steam Rice	£2.25	Plain Naan	£2.25	Plain Paratha	£2.25
Pulao or Fried Rice	£2.50	Garlic Naan	£2.50	Vegetable Paratha	£2.75
Mushroom & Peas Rice	£2.75	Peshwari Naan	£2.75	☛ Peshwari Paratha	£2.75
Coconut Rice	£2.75	Cheese Naan	£2.50	♥ Keema Paratha	£2.75
Lemon Rice	£2.75	♥ Haggis Naan	£2.75	☛ Haggis Paratha	£2.75
Kashmiri Pilau Rice	£2.75	☛ Chilli Naan	£2.75	☛ Methi Paratha	£2.75
Chilli Garlic Fried Rice	£2.75	Garlic & Coraiander Naan	£2.95		
Egg Fried Rice	£2.75	Keema Naan	£3.50		
		Chappati	£1.00		
		Tandoori Roti	£1.50		



ACCOMPANIMENTS

Poppadums	£1.00
Spiced Onions	£1.25
Mango Chutney	£1.25
Pickle of the Month	£1.25
Raita	£1.25
Chutney Tray	£3.50
<i>Spiced onions, mango chutney, raita & pickle of the month</i>	
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	£9.95
<i>Available in paneer, chicken tikka and lamb served with French fries.</i>	



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

MEAL DEALS

PERSONAL DEAL FOR 1
£12.50

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.

OFF LICENSE
AVAILABLE 🍺🍷

LUNCH OFFER
£8.50^{PP}

AVAILABLE ONLY ON
SATURDAY & SUNDAY 12-3pm

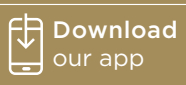
2 COURSE MEAL

See our new Lunch Menu

FOLLOW US ON
SOCIAL MEDIA FOR
ALL NEW UPDATES

📱 @RAJARANIRESTAURANT

📱 @RAJARANIBEARSDEN



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.*

FEAST DEAL FOR 2
£24.00

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 from the list below.

24 HOURS NOTICE REQUIRED.

Poppadum 30Pcs	£10	Chicken Masala 4Ltr 40Pcs	£30
Spiced Onion 2Kg	£10	Lamb Bhuna 4Ltr 40Pcs	£35
Chips 1kg	£10	Lamb Korma 4Ltr 40Pcs	£35
Vegetable Pakora 50Pcs	£16	Lamb Masala 4Ltr 40Pcs	£35
Chicken Pakora 50Pcs	£20	Vegetable Curry 4Ltr	£30
Mix Pakora 50Pcs Mushroom, Chicken & Vegetable	£20	Curry Sauce 4Ltr	£15
Chicken Chaat 30Pcs	£20	Naan 10 Numbers	£15
Chilly Chicken 2Kg	£25	Fried Rice 4Kg	£15
Vegetable Samosa 30Pcs	£25	Boiled Rice 4Kg	£15
Onion Bhajis 30Pcs	£25	Mixed Vegetable Raita 1Ltr	£7.50
Chicken Bhuna 4Ltr 40Pcs	£30	Kahumber Salad 1Ltr	£10
Chicken Korma 4Ltr 40Pcs	£30	<i>Not Included In Any Other Offer</i>	



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

5 KIRK LANE, BEARSDEN G61 3RU

rajaranibearsden@gmail.com



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



We deliver up to 5 miles from
the restaurant,
call us to check if
we come to your
door step

STARTERS

Pakora <i>Classic Indian finger food that no one can resist. We freshly deep fry them in gram flour batter, served with fruit or mint yogurt sauce</i>	
Vegetable Pakora 🌱	£4.25
Chicken Pakora 🍗	£4.50
♥ Haggis Pakora 🍗	£4.50
Mushroom Pakora 🍄	£4.00
Cauliflower Pakora 🍄	£4.50
Mixed Pakora 🍗	£4.50
Fish Pakora 🐟 🌶️	£4.75
Lahori Machli (fish) 🐟 🌶️	£4.75
<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 over flowing with flavours from the inside.</i>	
Onion Bhajis 🍷	£4.25
<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

Malai Paneer Tikka 🍷	£4.95
<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 slices of onion, peppers and tomatoes, and then cooked in hot tandoor. Served with fresh mint & coriander dip.</i>	
🍷 Tandoori Broccoli 🌱	£4.95
<i>Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor. Served with fresh mint & coriander dip.</i>	
♥ Basil Salmon Tikka 🍷	£5.50
<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>	
Saffron Salmon Tikka 🍷	£5.50
<i>Salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and a host of traditional Punjabi seafood spices. Served with fresh mint & coriander dip.</i>	
♥ Tandoori Jumbo King Prawns 🍷	£6.50
<i>A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder. Served with fresh mint & coriander dip.</i>	
Chicken Tikka 🍷	£5.25
<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 & coriander dip.</i>	
Vegetable Spring Roll 🌱	£4.50
<i>Deep-fried vegetarian dim sum served with sweet & spicy sauce</i>	
Chicken Chaat 🍷	£4.25
<i>Clay oven cooked chicken drumstick, sautéed with sour & tangy homemade Indian chilli sauce.</i>	
Poori 🌱	£4.25
<i>Light, fluffy Indian pancake stuffed with either chicken, prawn, lamb, haggis, mushrooms or chickpeas.</i>	
♥ Vegetable or Keema Samosa 🍷	£4.25/£4.75
<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>	
🍷 Aloo Vegetable Tikki 🌱	£4.50
<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 salted yoghurt.</i>	

PLATTER TO SHARE

♥ Chef Platters 🍷	£9.95
<i>Munchi box includes a combination of veg pakora, chicken pakora, mushroom pakora, Chicken chat, Aloo Tikki and Veg Spring roll.</i>	
Chef Platter Vegetarian 🌱	£9.95
<i>Munchi Box includes a combination of Veg Pakora, Mushroom Pakora, Samosa, Onion bhaji, aloo veg Tikki and Spring rolls</i>	
Tandoori Platter 🍷	£13.95
<i>Munchi Box straight from the Tandoori Oven includes a combination of Chicken tikka, Beetroot tikka, Mint and coriander tikka. Lamb Chop, King Prawn</i>	



Beetroot Chicken Tikka 🍷	£5.25
<i>Chunks of chicken breast marinated in hung yoghurt, Beetroot and Indian herbs, East meets West in a clay oven, served with coriander and mint deep.</i>	

CONNOISSEUR'S CHOICE

Masala Coconut 🌱	£10.95
<i>(available in all options) Chicken, lamb or vegetables tossed with lemon juice and Indian spices, finished with coconut milk and freshly grated coconut.</i>	
🍷 Bengali King Prawn or Fish Curry 🌶️	£11.95
<i>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.</i>	
Vegetable Kofta Curry 🌱	£9.95
<i>Dumplings of vegetables and Indian cottage cheese (paneer) simmered in mild gravy, enriched with butter (makhm), cream and aromatically spiced with cardamom and cinnamon.</i>	
Haryali Keema 🌶️	£10.95
<i>This delicious green mince curry is cooked with baby spinach, coriander & mint puree flavoured with basil, Indian herbs and spices.</i>	
NEW Lababdar 🌶️	10.95
<i>Lababdar means to want something strongly and totally give in. No wonder this curry is finger-licking good. Choose your poison of Chicken, lamb or Paneer.</i>	
NEW Matar Paneer 🌱	£9.95
<i>North Indian vegetarian dish, consisting of green peas and Indian cottage cheese, cooked in creamy tomato sauce. Yummy.</i>	



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 🌱	£10.50	Malai Paneer Tikka 🍷	£9.75
<i>Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor</i>		<i>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 slices of onion, peppers and tomatoes, and then cooked in hot tandoor.</i>	
♥ Basil Salmon Tikka 🍷	£11.75	Beetroot Chicken Tikka 🍷	£10.95
<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>		<i>Chunks of chicken breast marinated in hung yoghurt, Beetroot and Indian herbs, East meets West in a clay oven, served with coriander and mint deep.</i>	
Saffron Salmon Tikka 🍷	£11.75	Chicken Tikka 🍷	£10.95
<i>Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and a host of traditional Punjabi spices.</i>		<i>Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven.</i>	
♥ Tandoori Jumbo King Prawn 🌶️	£14.50	🍷 Mint & Coriander Chicken Tikka 🌱	£10.95
<i>A zingy dish made up of hung yoghurt, cheddar cheese and mustard spiced prawns with the warmth of Kashmiri chilli powder.</i>		<i>Channa paneer is the combination of cottage cheese and boiled chickpeas cooked in an onion gravy flavoured with Indian herbs and spices.</i>	

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

HOUSE SPECIALS

AVAILABLE IN THE FOLLOWING:

Chicken Breast £8.75	Chicken Tikka £8.95	Lamb £9.50
Prawn £8.50	King Prawn £11.95	Vegetable £7.95
Chasni 🌱	Karahi Bhuna 🌶️	Jaipuri 🌶️
<i>A tight smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.</i>		
Creamy Jalfrezi 🌱	Raja Rani Malaidar 🌱	♥ Satrangi 🌶️
<i>A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream</i>		
Pasanda 🌱	Pardesi 🌱	♥ Raja Rani Malwa 🌶️
<i>Peanut, cashew and almond powder cooked in cream and yoghurt. Finished with turmeric powder.</i>		
Mughlai/Ceylonese/Kashmiri/Pistachio Korma 🌱	Bhuna 🌶️	🍷 Balti 🌶️
<i>Classic mild Indian experience available in 4 variations. Ask your servers for the differences.</i>		
🍷 Kandahari 🌱	♥ Jalandhri 🌶️	🍷 Sharabi 🌶️
<i>Your selection of meat or vegetable cooked with ginger, garlic, onion, coconut milk and green chillies.</i>		
♥ Rogan Josh 🌶️	♥ Spicy Jalfrezi 🌶️🌶️	South Indian Garlic Chilli 🌶️🌶️
<i>A flavoursome fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.</i>		
Shakuti 🌶️	Himalayan Hot Pot 🌶️	Dopiazza 🌶️
<i>Sumptuously creamy and coconutly with green chillies.</i>		
Patia 🌱	Masala 🌶️	🍷 Biryani 🌶️
<i>A tangy sweet and sour Indian curry experience.</i>		
<i>A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in a yoghurt sauce.</i>		
<i>Spiced potatoes, onions cooked with coconut and tempered with mustard, cumin seeds, fenugreek and dried red chillies.</i>		
Bhindi Dopyaza 🌱		
<i>Okra braised with tomatoes and plenty of onions, this north Indian speciality is flavoured with ginger, garlic paste, coriander and cumin seeds.</i>		
Channa Paneer 🌱		
<i>Channa paneer is the combination of cottage cheese and boiled chickpeas cooked in an onion gravy flavoured with Indian herbs and spices.</i>		
🍷 Mix Vegetable Poriyal 🌱		
<i>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.</i>		
Alloo Beans Curry 🌶️		
<i>Spiced baby potato cooked with fresh green beans and chef special onion and tomato gravy.</i>		
♥ Cauliflower Dhansac 🌱		
<i>Cauliflower florets cooked with spiced lentils finished with garlic butter.</i>		
Desi Chana Masala 🌱		
<i>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.</i>		
Paneer Saag 🌱		
<i>Saag Paneer is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese) finished with garlic butter.</i>		
Bombay Aloo 🌱		
<i>Spiced Baby potatoes sautéed with chef's special onion tomato gravy.</i>		

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