

LUNCH MENU

Served
Saturday & Sunday
12 noon to 3pm

£8.50^{pp}



Raja Rani
INDIAN RESTAURANT & TAKEAWAY

www.rajaranirestaurant.com



STARTERS

Pakora

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

Vegetable Pakora

Chicken Pakora

Mushroom Pakora

Mixed Pakora

Poori

Light fluffy Indian pancake topped with stuffing of chicken, prawn, lamb, haggis, mushrooms or chickpeas.

Aloo Vegetable Tikki

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.

Chicken Chaat

Clay oven cooked chicken drumstick, sautéed with sour & tangy homemade Indian chilli sauce.

Lamb Cutlets

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

Vegetable Spring Roll

Deep-fried vegetarian dim sum served with spicy-sweet fruit sauce

MAINS

AVAILABLE IN THE FOLLOWING:

Chicken Breast / Lamb / Mix Vegetable

Chicken Tikka (£1 surcharge) / **King Prawn** (£2.95 surcharge)

Korma

Classic mild Indian experience available in 3 variations. Ask your servers for the differences;

Mughlai / Ceylonese / Kashmiri

Bhuna

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

Chasni

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

Masala

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

Shakuti

Sumptuously creamy and coconutty with green chillies.

Patia

A tangy sweet and sour Indian curry experience.

Saag

Fresh Spinach stewed with mustard leaves, a very common dish in Northern India to enjoy with Chapati or naan bread. 2 chilli

Madras

A fairly hot curry, powered with a combination of Rocket Green chilli and Kashmiri Deghi Mirch. 3 chillis

V Tarka Dal

Boiled lentils (chana dal & red lentil) tempered with onions, tomatoes, cumin, ginger, garlic and dried red chilli.

V Aloo Beans Curry

Spiced baby potato cooked with fresh green beans and chef special onion and tomato gravy.

V 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.

SUNDRIES

Pilau or Boiled Rice or Naan or Chapati

Garlic Naan or Peshwari Naan (£1.50 surcharge)