

## TEA TIME SPECIAL MENU

Served  
**Sunday to Thursday**  
*from 4pm to 6.30pm*  
and  
**Friday to Saturday**  
*from 4pm to 6pm*

ENJOY A STARTER,  
MAIN COURSE & ACCOMPANIMENT

Served with  
Fried or Boiled Rice  
or 2 Chappattis or Plain Naan  
Special rice or bread  
*£1.50 supplement*

**£11.50 per person**



*Raja Rani*  
INDIAN RESTAURANT & TAKEAWAY

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



## STARTERS

### **Pakora Selection** 🌶️

Your choice (choose one) of chicken, mushroom, vegetable, haggis or paneer. Served with a light smooth creamy fruit sauce with a delicate twist of sweet 'n' sour for those with delicate palate.

### **Lahori Fish** 🌶️🌶️

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.

### **♥ Bhuna Masala Chicken Wings** 🌶️🌶️

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.

### **V Vegetable Spring Roll** 🌶️

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

### **Poori** 🌶️

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

### **Chicken Chaat** 🌶️

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

### **🍖 Lamb Cutlets** 🌶️🌶️

These lamb pattie 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.

### **🍲 V 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 date and tamarind sauce and salted yoghurt.

## MAINS

### **Main dishes available in:**

CHICKEN BREAST • LAMB • PRAWN • VEGETABLE

CHICKEN TIKKA (SUPPLEMENT £1) • KING PRAWN (SUPPLEMENT £2.95)

### **Mughlai / Ceylonese / Kashmiri / Pistachio** 🌶️

Classic mild Indian experience available in 4 variations. Ask your servers for the differences.

### **Chasni** 🌶️

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

### **♥ Rogan Josh** 🌶️🌶️

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

### **Shakuli** 🌶️🌶️

Sumptuously creamy coconut with a hint of wicked green chillies.

### **Masala** 🌶️🌶️

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

### **Bhuna** 🌶️🌶️

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

### **Spicy Jalfrezi** 🌶️🌶️🌶️

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

### **South Indian Garlic Chilli** 🌶️🌶️🌶️

The hottest curry on our menu. Hot and spicy with a saucy twist of sweet 'n' sour wow....

### **Pardesi** 🌶️

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

### **Patia** 🌶️

A tangy sweet and sour Indian curry experience.

### **V Aloo Beans Curry** 🌶️🌶️

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

### **V Tarka Daal** 🌶️

Boiled lentils (chana daal & red lentil) cooked in an onion gravy and tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli.