

BREADS & SUNDRIES

RICE

Steam Rice	£2.25
Pulao or Fried Rice	£2.50
Mushroom & Peas Rice 🍷	£2.75
Coconut Rice 🍷	£2.75
Lemon Rice 🍷	£2.75
Kashmiri Pilau Rice 🍷	£2.75
Chilli Garlic Fried Rice 🍷🍷	£2.75
Egg Fried Rice 🍷	£2.75

NAAN

Plain Naan	£2.25
Garlic Naan	£2.50
Peshwari Naan	£2.75
Cheese Naan	£2.50
♥ Haggis Naan 🍷	£2.75
👑 Chilli Naan 🍷🍷	£2.75
Garlic & Coriander Naan	£2.95
Keema Naan 🍷	£3.50
Chappati	£1.00
Tandoori Roti	£1.50

PARATHA

Plain Paratha	£2.25
Vegetable Paratha	£2.75
👑 Peshwari Paratha	£2.75
♥ Keema Paratha	£2.75
👑 Haggis Paratha	£2.75
👑 Methi Paratha	£2.75



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



SALADS

👑 Cornflakes Chaat 🍷	£3.50
<i>Crispy cornflakes mixed with diced tomatoes, chopped onions, spring onions, coriander, tossed with dates & tamarind chutney and fresh coriander chutney.</i>	
Chicken Tikka Salad 🍷	£3.50
<i>Chicken Tikka, mix peppers and onion juliennes tossed with chef's special sweet and sour sauce.</i>	
Mix Garden Leaves Salad 🍷	£3.50
<i>Seasonal green leaves, sliced tomato, onion and cucumber tossed with basil coriander oil.</i>	
♥ Paneer & Corn Tangy Salad 🍷	£3.50
<i>Roasted paneer, corn, mix peppers and mix leaves tossed in dates and tamarind chutney.</i>	



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>	



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 🍴	£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

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.

Onion Bhajis 🍴 £4.25

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.

Vegetable Spring Roll 🍴 £4.50

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

Chicken Chaat 🍴 £4.25

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

Poori 🍴 £4.25

Light fluffy Indian pancake stuffed
with either chicken, prawn, lamb,
haggis, mushrooms or chickpeas.

♥ Vegetable or

Keema Samosa 🍴 £4.25/£4.75

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.

🍴 Aloo Vegetable Tikki 🍴 £4.50

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.

🍴 Honey Chilli Chicken or King Prawn 🍴🍴 £4.50/£5.75

Lightly battered chicken or king
prawns tossed with onion, peppers,
spring onion and sweet and sour sauce.
Garnished with white sesame seeds

Kathi Roll 🍴 £4.50

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.

🍴 Lamb Cutlets 🍴🍴 £4.50

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.

♥ Bhuna Masala Chicken Wings 🍴🍴 £4.25

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.

♥ Coconut Sea Bass 🍴 £5.95

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

TANDOORI STARTERS

Malai Paneer Tikka 🍴 £4.95

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.

🍴 Tandoori Broccoli 🍴 £4.95

Broccoli marinated with ginger, garlic, cardamom
powder and cashew nut paste, cooked in a hot
tandoor. Served with fresh mint & coriander dip.

♥ Basil Salmon Tikka 🍴 £5.50

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 🍴 £5.50

Salmon fillets marinated in ginger, garlic, green chillies,
fresh coriander and a host of traditional Punjabi
seafood spices. Served with fresh mint & coriander dip.

♥ Tandoori Jumbo King Prawns 🍴 £6.50

A zingy starter of hung yoghurt spiced prawns
with the warmth of Kashmiri chilli powder.
Served with fresh mint & coriander dip.

Chicken Tikka 🍴 £5.25

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.

🍴 Mint & Coriander Chicken Tikka 🍴 £5.50

A north Indian favourite, with the
freshness of basil, coriander and
background notes of Indian spices.

Chicken Shaslik 🍴 £5.50

Chunks of marinated chicken threaded onto
a skewer with pieces of onion, pepper and
tomato. Served with fresh mint & coriander dip.

Tandoori Chicken (on the bone) 🍴 £4.95

The raw chicken on the bone is marinated
in a mixture of hung yoghurt and spicy
tandoori masala. Cooked in clay oven and
served with fresh mint & coriander dip.

♥ Lamb Chops 🍴 £5.50

Lamb chops marinated in tandoori
spices, cooked in a tandoor. An assertive
tandoori marinade of hung yoghurt,
red onion and spices stands up to the
bold flavour of meaty lamb chops.

Tandoori Mushroom 🍴 £4.95

Mushroom marinated with ginger,
garlic, cardamom powder and cashew
nut paste, cooked in a hot tandoor.

NEW Beetroot Chicken Tikka 🍴 £5.25

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.

PLATTER TO SHARE

♥ Chef Platters 🍴 £9.95

Munchi box includes a combination
of veg pakora, chicken pakora,
mushroom pakora, Chicken chat,
Aloo Tikki and Veg Spring roll.

Chef Platter Vegetarian 🍴 £9.95

Munchi Box includes a combination
of Veg Pakora, Mushroom Pakora,
Samosa, Onion bhaji, aloo veg
Tikki and Spring rolls

Tandoori Platter 🍴 £13.95

Munchi Box straight from the Tandoori
Oven includes a combination of Chicken
tikka, Beetroot tikka, Mint and coriander
tikka. Lamb Chop, King Prawn



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.

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.

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



Download
our app

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>	

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)

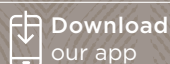
COLLECTIONS FROM 4pm to 10.30pm (last collection 10.15pm)

T: 0141 942 1380

ORDER ONLINE: www.rajaranirestaurant.com

5 KIRK LANE, BEARSDEN G61 3RU

rajaranibearsdn@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

CONNOISSEUR'S CHOICE

Masala Coconut 🌶

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

£10.95

👨 Bengali King Prawn or Fish Curry 🌶🌶

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.

£11.95

Vegetable Kofta Curry 🌶🌶

Dumplings of vegetables and Indian cottage cheese (paneer) simmered in mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom and cinnamon.

£9.95

Haryali Keema 🌶🌶

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

£10.95

NEW Lababdar 🌶🌶

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.

10.95

NEW Matar Paneer 🌶🌶

North Indian vegetarian dish, consisting of green peas and Indian cottage cheese, cooked in creamy tomato sauce. Yummy.

£9.95

👨 Goan Fish Curry or King Prawn Curry 🌶

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.

£11.95

Rara Gosht 🌶🌶

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.

£10.95

♥ Nihari Lamb 🌶🌶

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.

£10.95

♥ Butter Chicken 🌶

Butter chicken or murg makhanwala 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.

£10.95

Malai Mushroom Masala 🌶

Mushrooms cooked with cashew and cream gravy flavoured with yoghurt, cheese, green chillies and garam masala. Served with freshly grated cheese..

£9.95

♥ Chilli Garlic Chicken Masala 🌶🌶

A truly home style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

£10.95



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 🌶

Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor

£10.50

♥ Basil Salmon Tikka 🌶

Spicy, tangy, succulent pieces of salmon fish marinated in the tikka style using basil, coriander and lime. Cooked in tandoor for a delectable treat.

£11.75

Saffron Salmon Tikka 🌶

Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and a host of traditional Punjabi spices.

£11.75

♥ Tandoori Jumbo King Prawn 🌶🌶£14.50

A zingy dish made up of hung yoghurt, cheddar cheese and mustard spiced prawns with the warmth of Kashmiri chilli powder.

Malai Paneer Tikka 🌶

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.

£9.75

NEW Beetroot Chicken Tikka 🌶

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.

£10.95

Chicken Tikka 🌶

Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven.

£10.95

👨 Mint & Coriander Chicken Tikka 🌶£10.95

A north Indian favourite, with the freshness of basil, coriander and background notes of Indian spices.

Chicken Shaslik 🌶

Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

£11.50

Tandoori Chicken (on the bone) 🌶£12.95

The raw chicken on the bone is marinated in a mixture of hung yoghurt and spicy tandoori masala. Cooked in clay oven.

♥ Lamb Chop 🌶🌶

Lamb chops marinated in tandoori spices, cooked in a tandoor. An assertive tandoori marinade of hung yoghurt, red onion and spices stands up to the bold flavour of meaty lamb chops.

£11.95

Tandoori Mix Grill 🌶🌶

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). Served with a plain naan.

£15.95

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 🌶️

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 coconutty 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.

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.

🍲 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' sourwow

Dopiazza 🌶️

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. Not included in meal deals.

VEGETABLE COURSES

Side Dish £5.50 **Main Course** £7.95

🍲 Coconut Cumin Potato 🌶️

Spiced potatoes, onions cooked with coconut and tempered with mustard, cumin seeds, fenugreek and dried red chillies.

Bhindi Dopyaza 🌶️

Okra braised with tomatoes and plenty of onions, this north Indian speciality is flavoured with ginger, garlic paste, coriander and cumin seeds.

Channa Paneer 🌶️

Channa paneer is the combination of cottage cheese and boiled chickpeas cooked in an onion 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.

Aloo Beans Curry 🌶️

Spiced baby potato cooked with fresh green beans and chef special onion and 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 stuffed 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 an onion gravy and flavoured with Punjabi spices and fenugreek.

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.

Traditional Vegetable Curry 🌶️

Mix seasonal vegetables cooked in an onion gravy flavoured with a host of Indian herbs and spices.

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