

LUNCH MENU

Served
Saturday & Sunday
12 noon to 3pm

£9.95^{pp}

NOT AVAILABLE DURING
FESTIVE PERIOD & SPECIAL DAYS



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

V Vegetable Pakora

Chicken Pakora

Mushroom Pakora

Mixed Pakora

Poori

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

Chicken Chaat

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

Lamb Cutlets

Crispy lamb patties on the outside, soft and delicious inside. Lamb mince is infused with potato and kerala spices, coated with sesame seeds, shallow fried. Served with fresh mint, coriander & mild tamarind sauce drizzle.

V 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** (£3.50 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 made with ginger, garlic and tomatoes.

Chasni

A smooth creamy sauce with a delectable twist of sweet 'n' sour to uplift your palate.

V Hasina Tarka Daal

This item is a perfect vegetarian dish, vouched by the honourable PM of Bangladesh who enjoyed this house special dal with her meals during COP 26 event 2021 in Glasgow

Masala

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

Saag

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

Madras

A fairly hot curry, powered with a combination of rocket green chilli and Kashmiri deggi mirch.

V Aloo Beans Curry

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

V Desi Chana Masala

Homestyle chickpeas curry from Punjab. It is packed with flavours of classic 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)

If you have a food allergy or dietary requirements, please speak to member of staff before you place your order. We work in an open kitchen platform, we try our best to stop any cross-contamination, but we cannot guarantee no trace of nuts and peanuts.