TEA TIME SPECIAL MENU

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Served

Tuesday to Thursday from 4pm to 6.30pm (Last booking 6:15pm, order must be placed by 6:30pm)

Friday from 4pm to 6pm (Last booking 5:45pm, order must be placed by 6pm)

Saturday & Sunday from 3pm to 6pm (Last booking 5:45pm, order must be placed by 6pm)

NOT AVAILABLE DURING FESTIVE PERIOD AND SPECIAL DAYS

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

£12.95 per person



www.rajaranirestaurant.com

STARTERS

Pakora Selection 🌶

Your choice (choose one) of chicken, mushroom, vegetable, haggis or paneer. 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

Lahori Fish //

Lahori fish is known for its distinct taste of 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 JJ

Chicken wings get a desi makeover. Tender chicken wings cooked with chilli flakes, mixed bell peppers, tomatoes, cumin seeds and fresh coriander.

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, mushrooms or chickpeas.

Chicken Chaat /

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

🜪 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 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 £3.50)

Mughlai / Ceylonese / Kashmiri / Pistachio 🌶

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

Chasni 🌶

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

🕈 Rogan Josh 🔰

A flavoursome fusion of tomatoes, paprika, mixed nut paste, and Indian herbs and spices, cooked in coconut cream.

Shakuti ル

Scrumptiously creamy and coconut flavored with green chillies.

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

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 yoghurt sauce.

Bhuna 川

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

Spicy Jalfrezi

Mixed peppers, onions, 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 (a wow moment!)

Pardesi 🌶

Succulent spinach, shallow fried onions and mushrooms prepared with ginger, garlic tarka.

VAloo Beans Curry

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

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.

🎔 Highly Recommended 🛛 🖤 Chef's Special 🛛 V Vegetarian 🎾 🌶 Hot 🎾 Medium 🌶 Mild