

We believe in the power of food in our lives and how it brings families together at the dining table to enjoy their meals. It can be a storyteller, it can be an ambassador of foreign lands bridging the gap between two countries. With that note, Raja Rani brings you authentic Indian cuisine and provides quality service to its customers. The food is prepared with selected exotic ingredients to enhance the tantalising flavours and aroma of each of our dishes.

Our commitment to provide quality and delectable Indian food to our customers has been widely appreciated which led to securing 'The Scottish Curry Award' in 2019.

As our name means King and Queen, we live up to our name and strive to provide a royal treatment to each of our customers giving them a reason to come back to us every time.



Scan to view our website

If you have any allergens please ask a member of staff for our allergen datasheet.

STARTERS

Pakora <i>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.</i>	
Vegetable Pakora 🌶️	£4.50
Chicken Pakora 🌶️	£4.95
Haggis Pakora 🌶️	£4.95
♥ Mushroom Pakora 🌶️	£4.50
Cauliflower Pakora 🌶️	£4.95
Mixed Pakora 🌶️	£4.95
Fish Pakora 🌶️🌶️	£4.95
Paneer Pakora 🌶️	£4.95
👤 Lahori Machli (fish) 🌶️🌶️	£4.95
<i>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.</i>	
Onion Bhajis 🌶️	£4.50
<i>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.</i>	
Chicken Chaat 🌶️	£4.50
<i>Clay oven cooked chicken drumstick, sautéed with sour & tangy homemade Indian chilli sauce</i>	
Poori 🌶️	£4.75
<i>Light fluffy Indian pancake topped with stuffing of chicken, prawn, lamb, haggis, mushrooms or chickpeas.</i>	
Chaat Papri 🌶️🌶️ NEW	£4.95
<i>Papri Chaat, a traditional street snack found all over Sub-continent, Papris are crispy chips made from a simple wheat dough, served with sweet yougart and Tamarind sauce</i>	
♥ Vegetable or Keema Samosa 🌶️	£4.50/£4.95
<i>Whole wheat 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.</i>	
👤 Aloo Vegetable Tikki 🌶️	£4.50
<i>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.</i>	
👤 Honey Chilli Chicken or King Prawn 🌶️🌶️	£4.50/£5.00
<i>Lightly battered chicken or king prawns tossed with onions, peppers, spring onion and sweet and sour sauce. Garnished with toasted white sesame seeds.</i>	
Kathi Roll 🌶️ <small>Chicken/ lamb/ paneer or haggis</small>	£4.95
<i>Original Indian street food flavoured with herbs and spices, and your choice of stuffing in a Malabari paratha.</i>	
👤 Lamb Cutlets 🌶️🌶️	£4.50
<i>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.</i>	
♥ Bhuna Masala Chicken Wings 🌶️🌶️	£4.75
<i>Chicken wings get a desi makeover. Tender chicken wings cooked with chilli flakes, mixed bell peppers, tomatoes, cumin seeds and fresh coriander.</i>	
♥ Coconut Sea Bass 🌶️	£6.95
<i>Oven roasted Sea bass flavoured with coconut, mustard and South Indian herbs. Served with fresh mint & coriander dip.</i>	

PLATTER TO SHARE

♥ Chef's Platter 🌶️	£12.50
<i>A combination of our house special starters.</i>	
Chef's Platter Vegetarian 🌶️	£12.50
<i>A combination of our classic vegetarian starters.</i>	
Tandoori Platter 🌶️	£15.95
<i>A scrumptious medley of clay oven cooked starters.</i>	

TANDOORI STARTERS

All tandoori starters are served with fresh mint & coriander dip.

Malai Paneer Tikka 🌶️ £5.25
An authentic Indian starter made from Indian cottage cheese (paneer) cubes marinated with yogurt, creamy cheese, spices and herbs. Marinated paneer cubes are stacked with slice of onions, peppers and tomatoes, and then cooked in hot tandoor.

👤 **Tandoori Broccoli** 🌶️ £5.25
Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor.

♥ **Basil Salmon Tikka** 🌶️ £6.50
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 🌶️ £6.50
Fresh Scottish salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and an array of traditional Punjabi spices.

♥ **Tandoori Jumbo King Prawns** 🌶️ £8.95
Bangladeshi coastal jumbo prawns marinated with fresh lime, ginger, garlic and Kashmiri chilli powder.

Chicken Tikka 🌶️ £5.95
One of the most popular starters from Indian Rasoi. Chunks of chicken marinated with hung yoghurt and varieties of Indian spices.

👤 **Mint & Coriander Chicken Tikka** 🌶️ £5.95
A North Indian favourite dish bursting with freshness of basil, coriander and Indian spices.

Chicken Shaslik 🌶️ £5.95
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

Tandoori Chicken (on the bone) 🌶️ £5.95
The raw chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala. Cooked in clay oven.

♥ **Lamb Chops** 🌶️ 2 PC £7.95 3 PC £10.95
An assertive tandoori marinade of hung yoghurt, red onion and spices stands up to the bold flavour of meaty lamb chops.

Tandoori Mushroom 🌶️ £5.25
Fresh garden mushrooms marinated in ginger, garlic, cardamom powder and cashew nut paste.

Beetroot Chicken Tikka 🌶️ £5.95
Chunks of chicken breast marinated in hung yoghurt, Beetroot and Indian herbs, East meets West in a clay oven, served with coriander and mint dip.

CONNOISSEUR'S CHOICE

👑 Goan Fish Curry or King Prawn Curry 🌶️ £14.75

An aromatic fish or Costal King prawn curry with coconut milk and South Indian spices, finished with a temper of fried curry leaves, mustard seeds and whole dried red chilli.

Rara Gosht 🌶️🌶️ £13.95

A unique lamb recipe combining lamb pieces along with the lamb mince (keema) in it. This North Indian specialty dish is slow cooked with Indian herbs and spices to extract maximum flavour.

♥️ Nihari Lamb 🌶️🌶️ £13.95

Nihari is a stew consisting of slow cooked lamb pieces (on the bone and off the bone) along with bone marrow and mix of Indian herbs and spices.

♥️ Butter Chicken 🌶️ £13.95

Butter Chicken or Murgh Makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, host of Indian spices like green cardamom, cinnamon stick and white pepper.

Malai Mushroom Masala 🌶️ £12.95

Mushrooms cooked with cashew and cream; gravy flavoured with yoghurt, cheese, green chillies and garam masala. Served with fresh chopped spring onion.

♥️ Chilli Garlic Chicken Masala 🌶️🌶️ £13.95

Home-style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

Masala Coconut 🌶️ £13.95

Chicken, lamb or vegetables tossed in mix of lemon juice and Indian spices, finished with coconut milk and freshly grated coconut.

👑 Bengali King Prawn or Fish Curry 🌶️🌶️ £14.75

Fresh salmon or king prawns cooked in Bengali style recipe with green chilli, ginger, garlic, onion, turmeric and cardamom.

Vegetable Kofta Curry 🌶️🌶️ £13.95

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

Lababdar 🌶️🌶️ Paneer £12.95 Chicken, Chicken Tikka, Lamb £13.95

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.

Matar Paneer 🌶️🌶️ £12.95

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

NEW Char Smoked Aubergine with Lamb £13.50

A mouthwatering smokey lamb and aubergine smash infused with fresh green chilli, cherry tomatoes, and coriander; cooked in charcoal oven. Recommended to indulge with chapattis (a killer combo!)

♥️ Highly Recommended 👑 Chef's Special 🌶️🌶️🌶️ Hot 🌶️🌶️ Medium 🌶️ Mild

TANDOORI MAIN COURSES

Served with Rice, Curry Sauce & Salad

SPECIAL SAUCES ARE AVAILABLE ON A SURCHARGE OF £1.50.
ASK THE MEMBER OF STAFF FOR AVAILABILITY.

Malai Paneer Tikka 🌶️ £11.95

Malai paneer tikka is an authentic Indian dish made from Indian cottage cheese (paneer) cubes marinated with yogurt, cream, spices, herbs. It is stacked with onions, peppers and tomatoes slices.

👑 Tandoori Broccoli 🌶️ £11.95

Garden broccoli cooked with ginger, garlic, cardamom powder and cashew nut paste.

♥️ Basil Salmon Tikka 🌶️ £14.95

Spicy, tangy, succulent pieces of salmon fish marinated in tikka style using basil, coriander and lime. (It's a delectable treat!)

Saffron Salmon Tikka 🌶️ £14.95

Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and an array of traditional Punjabi seafood spices.

♥️ Tandoori Jumbo King Prawns 🌶️🌶️ £17.50

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

Chicken Tikka 🌶️ £14.50

Chunks of chicken infused with hung yoghurt and varieties of Indian spices, cooked in clay oven.

👑 Mint & Coriander

Chicken Tikka 🌶️

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

Chicken Shaslik 🌶️ £14.95

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

♥️ Tandoori Chicken 🌶️ £12.95 (on the bone)

Half chicken on the bone is marinated in a mixture of hung yoghurt and spiced tandoori masala.

Lamb Chops 🌶️🌶️ £15.95

Lamb chops marinated in tandoori spices, hung yoghurt, red onion and spices which stands out for its bold flavour.

Tandoori Mushroom 🌶️ £11.95

Fresh garden mushrooms marinated in ginger, garlic, cardamom powder and cashew nut paste.

Beetroot Chicken Tikka 🌶️ £14.50

Chunks of chicken breast marinated in hung yoghurt, Beetroot and Indian herbs, East meets West in a clay oven, served with coriander and mint dip.

Tandoori Mix Grill 🌶️🌶️ £18.50

Served with a plain naan.

A mouth watering medley of chicken tikka, lamb chops, salmon, tandoori king prawns and tandoori chicken (on the bone).

EAST MEETS WEST

👑 Oven Baked Sea Bass 🌶️ £14.50

Oven baked sea bass with lemon butter sauce and seasonal vegetables.

♥️ Lava Grilled Wraps 🌶️ £11.50

Available in paneer, chicken tikka and lamb, served with French fries.

♥️ Highly Recommended 👑 Chef's Special 🌶️🌶️🌶️ Hot 🌶️🌶️ Medium 🌶️ Mild

HOUSE SPECIALS

AVAILABLE IN THE FOLLOWING:

Chicken Breast £10.50 **Chicken Tikka** £10.75 **Lamb** £11.50

Prawn £10.50 **King Prawn** £13.95

Jumbo King Prawn £14.95 **Vegetable** £10.25

Chasni 🌶️

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

Creamy Jalfrezi 🌶️

A delicately spiced combination of crunchy almonds, cashew, and sultanas mixed with fresh cream and coconut cream.

Pasanda 🌶️

Peanut, cashew and almond powder cooked in cream and yoghurt, sprinkled 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, onions, coconut milk and green chillies.

♥️ Rogan Josh 🌶️

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

Shakuti 🌶️

Scrumptiously creamy and coconut flavoured 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 yoghurt sauce.

Karahi Bhuna 🌶️

A variety of Indian spices sautéed with ginger, garlic, mixed peppers and onions.

Raja Rani Malaidar 🌶️

Spinach puree simmered with green chillies and garlic (for that extra oomph!)

Pardesi 🌶️

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

♥️ Raja Rani Malwa 🌶️

This medium spiced dish is prepared with spinach, mix peppers, onions and green chillies.

Bhuna 🌶️

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

♥️ Jalandhri 🌶️

Slightly spicy curry infused with ginger, garlic, and green chillies; cooked with coconut cream and mix pickle.

Spicy Jalfrezi 🌶️🌶️

Mixed peppers, onions, 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 onions and carrots.

Jaipuri 🌶️

A potent fusion of mix peppers, onions, ginger, garlic, green chillies in coconut cream.

♥️ Satrangi 🌶️

A rich Bhuna style spicy dish with an abundance of mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.

🍷 Balti 🌶️

Tantalising tandoori spices, tangy chickpeas prepared in fresh creamy yoghurt.

🍷 Sharabi 🌶️

Cooked in ginger and garlic with the addition of peppers, onions, green chilli, tandoori paste and glob of red wine. (enhances flavour profile!)

South Indian Garlic Chilli 🌶️🌶️

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

Dopiazza

An ancient Indian dish cooked with fried onion (dangerously appetizing curry!)

Biryani

Biriyani is a classic baked Indian dish of spiced rice combined with your choice of meat, or vegetables, or prawn. Flavoured with rose and kewra water. Served with Raita.

VEGETARIAN

Side Dish £6.50 **Main Course** £10.50

🍷 Coconut Cumin Potato 🌶️

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

Bombay Aloo 🌶️

Spiced baby potato wedges sautéed with chef's special onion tomato gravy.

♥️ Aloo Saag 🌶️

Nutritious spinach makes the base of this traditional, healthy Indian dish combined with potatoes and varieties of Indian spices.

Desi Chana Masala 🌶️

Homestyle chickpeas curry from Punjab. It is packed with flavours of classic ingredients like onions, tomatoes, ginger, garlic and peppers.

🍷 Mix Vegetable Poriyal 🌶️

Poriyal is a famous dry dish made in Tamil Nadu with seasonal vegetable, flavoured with freshly grated coconut and tempered with fenugreek, mustard seeds and dried red chillies.

Paneer Saag 🌶️

Saag paneer is a classic Indian dish, cooked with spinach, cubes of fried paneer (Indian cottage cheese) notched up with garlic butter.

♥️ Shahi Paneer 🌶️

Shahi paneer is a preparation of paneer (Indian cottage cheese) in thick creamy gravy flavoured with cashew nuts and almonds.

Chana Paneer 🌶️

Chana paneer is a combination of cottage cheese and boiled chickpeas cooked in onion tomato gravy, flavoured with Indian herbs and spices.

Aloo Chana Khumba 🌶️

Potatoes, chickpeas and mushroom cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.

♥️ Cauliflower Dhansac 🌶️

Cauliflower florets cooked with spiced lentils in garlic butter.

Hasina Tarka Daal 🌶️

A blend of seasonal lentils tempered with onions, ginger, garlic, tomatoes, and dried red chillies (gives an extra oomph!)

'This item is a perfect pair with any of our signature curries- vouched by the honourable PM of Bangladesh who enjoyed this house special dal with her meals during COP 26 event 2021 in Glasgow'

Traditional Vegetable Curry 🌶️

Seasonal mixed vegetables cooked in onion tomato gravy, flavoured with Indian herbs and spices.

Baingan Aloo 🌶️🌶️

Baked baby potato wedges tossed with aubergine and chef's special piquant onion and tomato gravy.

Bhindi Dopyaza 🌶️

Okra braised with tomatoes and plenty of onions; this North Indian speciality is seasoned with ginger, garlic, coriander and cumin seeds.

Aloo Beans Curry

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

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

♥️ Highly Recommended 🍷 Chef's Special 🌶️🌶️🌶️ Hot 🌶️🌶️ Medium 🌶️ Mild

♥️ Highly Recommended 🍷 Chef's Special 🌶️🌶️🌶️ Hot 🌶️🌶️ Medium 🌶️ Mild

BREADS & SUNDRIES

RICE

- Steam Rice £2.50
- Pilau or Fried Rice £2.95
- Mushroom & Peas Rice 🍷 £3.50
- Coconut Rice 🍷 £3.50
- Lemon Rice 🍷 £3.50
- Kashmiri Pilau Rice 🍷 £3.50
- Chilli Garlic Fried Rice 🍷🍷 £3.50
- Egg Fried Rice 🍷 £3.50

NAAN

- Plain Naan £2.75
- Garlic Naan £3.25
- Peshwari Naan £3.75
- Cheese Naan £3.50
- ♥ Haggis Naan 🍷 £3.75
- 🍷 Chilli Naan 🍷🍷 £3.25
- Keema Naan 🍷 £3.75
- Chappati £1.25
- Tandoori Roti £1.75

ACCOMPANIMENTS

- Poppadom £1.00
- Chutney Tray £3.50
Spiced onions, mango chutney, raita & pickle of the month
- Spiced Onions £1.25
- Mango Chutney £1.25
- Raita £1.50
- Pickle of the Month £1.50
- Chips £2.00
- Chips & Cheese £2.50

PARATHA

- Plain Paratha £2.95
- ♥ Vegetable Paratha £3.50
- Peshwari Paratha £3.75
- ♥ Keema Paratha £3.75
- 🍷 Haggis Paratha £3.75
- 🍷 Meethi Paratha £3.50

SALADS

- 🍷 Cornflakes Chaat 🍷 £4.25
Crispy cornflakes mixed with red tomatoes, onions, spring onions, fresh coriander, sweet dates, tamarind and coriander chutney.
- Chicken Tikka Salad 🍷 £4.25
Chicken tikka, mix peppers and onion juliennes tossed with chef's special sweet and sour sauce.
- Mix Green Leaves Salad 🍷 £4.25
Seasonal green leaves and salad vegetable infused in basil & coriander oil.
- ♥ Paneer & Corn Tangy Salad 🍷 £4.25
Roasted paneer, corn, mix peppers and salad leaves mixed with sweet dates and tamarind chutney.

For Allergen Information check our website or speak to member of staff.
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.