



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	£2.50
Garlic Naan	£2.95
Peshwari Naan	£3.50
Cheese Naan	£2.50
Haggis Naan	£2.75
Chilli Naan	£2.75
Garlic & Coraiander 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



Salads

Cornflakes Chaat Crispy cornflakes mixed with red tomatoes, onions, spring onions, fresh coriander, sweet dates, tamarind and coriander chutney.	£3.50
Chicken Tikka Salad Chicken tikka, mix peppers and onion juliennes tossed with chef's special sweet and sour sauce.	£3.50
Mix Garden Leaves Salad Seasonal green leafs and salad vegetable infused in basil & coriander oil.	£3.50
Paneer & Corn Tangy Salad Roasted paneer, corn, mix peppers and salad leaves mixed with sweet dates and tamarind chutney.	£3.50

Accompaniments

Poppadums	£1.00
Spiced Onions	£1.25
Mango Chutney	£1.25
Pickle of the Month	£1.25
Raita	£1.25
Chutney Tray Spiced onions, mango chutney, raita & pickle of the month.	£3.50
Chips	£2.00
Dips Mint & Corriander, Sweet Fruit or Yogurt Tomato	£0.30
Any House Special Curry Sauce	£4.95

East Meets West

Oven Baked Sea Bass Oven baked sea bass with lemon butter sauce and seasonal vegetables.	£10.95
Lava Grilled Wraps Available in paneer, chicken tikka and lamb, served with French fries.	£10.95

♥ Highly Recommended ♣ Chef's Special
 🔥 Hot 🍲 Medium 🌿 Mild

Meal Deals

Lunch Offer

£9.95^{PP}

Available only on Saturday & Sunday 12-3pm

2 Course Meal
See our new Lunch Menu

Available for sit in only

Pre-Theatre Available

£12.95^{PP}

Available on Tuesday to Thursday 4-6:30pm
Friday 4-6pm
Saturday & Sunday 3-6pm

Personal Deal for 1

£14.50

Takeaway or Home Delivery

Choose 1 Starter
Vegetable Pakora or Chicken Chaat

Any Main Curries from House Specialities

Rice & Plain Naan

Poppadum & Spiced Onions

* Upgrade available for starter with surcharge
£3.50 extra for all king prawn curries
£2.50 extra for Connoisseurs Choice dishes
Upgrade available for Sundries with surcharges

Not included in any other offer.
No tandoori cuisine is included in this offer.

Feast Deal for 2

£27.00

Takeaway or Home Delivery

Any 2 Starters

Any 2 Main Curries
From House Specialities

Rice & Plain Naan

Poppadum & Spiced Onions

* Supplement for any king prawn or seabass starters
£3.50 extra for all king prawn curries
£2.50 extra for Connoisseurs Choice dishes
Upgrade available for Sundries with surcharges

Not included in any other offer.
No tandoori cuisine is included in this offer.

TAKE AWAY MEAL DEALS ARE NOT AVAILABLE ON SATURDAY

www.rajaranirestaurant.com

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

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.

Order Online

www.rajaranirestaurant.com

or call us

0141 942 1380



Takeaway Menu

ISSUE 2 // SPRING 2022



Acing the Game in the Curry World

Raja Rani had the honour to serve its signature dishes to the four-time elected Prime Minister of Bangladesh, Sheikh Hasina, during her stay in Glasgow for the 2021 United Nations Climate Change Conference (COP 26). During the event, we prepared meals using fresh produce with utmost care and love for the entire delegation of Bangladesh who participated in the COP 26 event. As we always take pride in serving quality food to our customers, this opportunity provided a stamp of approval for serving top notch delectable food to the delegation. Raja Rani will continue its mission to elevate your plate with delicious food every time you place an order.

Green Initiative: Raja Rani brings heat to your plate not the planet

Climate crisis is one of the biggest challenges our world is facing now. Raja Rani is taking steps to become environmentally conscious and responsible through its actions. We have opted for recyclable materials such as corrugated cardboards to make our takeaway boxes and containers which is non-hazardous. It will not only keep your takeaway food fresh and intact, but will be

kind to our environment when we dispose it off. Furthermore, we have substituted non-degradable polybags and plastic straws to more environmentally friendly carrier bags and biodegradable straws. Therefore, Raja Rani will dedicate their efforts to bring heat to your plate (through delicious curries) and not to the planet.



Off License Available

Follow us on Social Media for all new updates

f @RajaRaniRestaurant
@RajaRaniBearsden



Download our app



Scan QR code to view website

Open 6 Days (closed Mondays)

DELIVERIES from 4.30pm to 10pm (last order 9.30pm)

COLLECTIONS from 4pm to 10pm (last collection 9.45pm)

5 KIRK LANE, BEARSDEN G61 3RU
info@rajaranirestaurant.com

Minimum card payment £15

We deliver up to 5 miles from the restaurant, call us to check if we come to your door step.

Collect points on all online orders

Get 1 point for Every £15 spent

1 point = £1

Not applicable on meal deals. Please see our website for full T&Cs.



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 🍃 £4.50
- Chicken Pakora 🍗 £4.95
- Haggis Pakora 🍖 £4.95
- Mushroom Pakora 🍄 £4.25
- Cauliflower Pakora 🥦 £4.95
- Mixed Pakora 🍲 £4.50
- Fish Pakora 🐟 £4.95
- Lahori Machli (fish)** 🐟 £4.95
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.
- Onion Bhajis** 🍷 £4.50
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** 🍗 £4.50
Clay oven cooked chicken drumstick, sautéed with sour & tangy homemade Indian chilli sauce.
- Poori** 🍞 £4.50
Light fluffy Indian pancake topped with stuffing of chicken, prawn, lamb, haggis, mushrooms or chickpeas.
- Vegetable** or **Keema Samosa** 🍷 £4.50/£4.95
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.
- 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 date and tamarind sauce and salted yoghurt.
- Honey Chilli Chicken** or **King Prawn** 🍷 🍷 £4.50/£5.75
Lightly battered chicken or king prawns tossed with onions, peppers, spring onion and sweet and sour sauce. Garnished with toasted white sesame seeds.
- Kathi Roll** 🍷 £4.75
Original Indian street food flavoured with herbs and spices, and your choice of stuffing in a Malabari paratha.
- Lamb Cutlets** 🍷 🍷 £4.50
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.
- Bhuna Masala Chicken Wings** 🍷 🍷 £4.50
Chicken wings get a desi makeover. Tender chicken wings cooked with chilli flakes, mixed bell peppers, tomatoes, cumin seeds and fresh coriander.
- Coconut Sea Bass** 🍷 £6.50
Oven roasted Sea bass flavoured with coconut, mustard and South Indian herbs. Served with fresh mint & coriander dip.

Tandoori Starters

- 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** 🍷 £4.95
Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor.
- Basil Salmon Tikka** 🍷 🍷 £6.25
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** 🍷 £6.25
Fresh Scottish salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and an array of traditional Punjabi spices.
- Tandoori Jumbo King Prawns** 🍷 🍷 £6.95
Bangladeshi coastal jumbo prawns marinated with fresh lime, ginger, garlic and Kashmiri chilli powder.
- Chicken Tikka** 🍷 £5.50
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** 🍷 🍷 £5.50
A North Indian favourite dish bursting with freshness of basil, coriander and Indian spices.
- Chicken Shaslik** 🍷 £5.75
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.
- Tandoori Chicken** *(on the bone)* 🍷 £5.50
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** 🍷 🍷 £5.75
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
Fresh garden mushrooms marinated in ginger, garlic, cardamom powder and cashew nut paste.
- Beetroot Chicken Tikka** 🍷 🍷 £5.50
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.



Connoisseur's Choice

- Masala Coconut** 🍷 £12.00
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** 🍷 🍷 £13.00
Fresh salmon or king prawns cooked in Bengali style recipe with green chilli, ginger, garlic, onion, turmeric and cardamom.
- Vegetable Kofta Curry** 🍷 🍷 £11.00
Dumplings of vegetables and Indian cottage cheese (paneer) simmered in mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom and cinnamon.
- Haryali Keema** 🍷 🍷 £12.00
This delicious green mince curry is cooked with baby spinach, coriander & mint puree flavoured with basil, Indian herbs and spices.
- NEW Lababdar** 🍷 🍷 £12.00
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.
- NEW Matar Paneer** 🍷 🍷 £11.00
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!)
- Goan Fish Curry** or **King Prawn Curry** 🍷 🍷 £13.00
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** 🍷 🍷 £12.00
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** 🍷 🍷 🍷 £12.00
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** 🍷 🍷 £12.00
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** 🍷 🍷 £11.00
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** 🍷 🍷 🍷 £12.00
Home-style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

Vegetable Courses

Side Dish £6.50 Main Course £8.95

- Coconut Cumin Potato** 🍷 🍷 🍷
Spiced potatoes, onions cooked with coconut and tempered with mustard seeds, fenugreek and dried red chillies.
- Bhindi Dopyaza** 🍷
Okra braised with tomatoes and plenty of onions; this North Indian speciality is seasoned with ginger, garlic, coriander and cumin seeds.
- Channa Paneer** 🍷
Chana paneer is a combination of cottage cheese and boiled chickpeas cooked in onion tomato gravy, flavoured with Indian herbs and spices.
- Aloo Beans Curry** 🍷 🍷
Spiced baby potato cooked with fresh green beans and chef's special onion and tomato gravy.
- Cauliflower Dhansac** 🍷 🍷 🍷
Cauliflower florets cooked with spiced lentils in garlic butter.
- Desi Chana Masala** 🍷
Homestyle chickpeas curry from Punjab. It is packed with flavours of classic ingredients like onions, tomatoes, ginger, garlic and peppers.
- Bombay Aloo** 🍷
Spiced baby potato wedges sautéed with chef's special onion tomato gravy.
- Paneer Saag** 🍷
Saag paneer is a classic Indian dish, cooked with spinach, cubes of fried paneer (Indian cottage cheese) notched up with garlic butter.
- 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.
- 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 varieties of Indian spices.
- Aloo Chana Khumba** 🍷
Potatoes, chickpeas and mushroom cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.
- Hasina Tarka Da** 🍷
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
- 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.

Tandoori Mix Grill 🍷 🍷 🍷 £15.95
A mouth watering medley of chicken tikka, lamb chops, salmon, tandoori king prawns and tandoori chicken (on the bone). Served with a plain naan.

All served with rice, curry sauce and salad
Special sauces are available on a surcharge of £1.50 - ask a member of staff for availability

House Specials

Available In The Following:
Chicken Breast £9.25 **Chicken Tikka** £9.50 **Lamb** £9.95
Prawn £8.95 **King Prawn** £12.50 **Vegetable** £8.95

- 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.
- Satransgi** 🍷 🍷 🍷
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.



Tandoori Mains

- Tandoori Broccoli** 🍷 🍷 £11.50
Garden broccoli cooked with ginger, garlic, cardamom powder and cashew nut paste.
- Basil Salmon Tikka** 🍷 🍷 🍷 £12.95
Spicy, tangy, succulent pieces of salmon fish marinated in tikka style using basil, coriander and lime. (It's a delectable treat!)
- Saffron Salmon Tikka** 🍷 🍷 🍷 £12.95
Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and an array of traditional Punjabi seafood spices.
- Tandoori Jumbo King Prawn** 🍷 🍷 🍷 £14.95
A zesty dish made up of hung yoghurt, cheddar cheese and mustard spiced prawns with the warmth of Kashmiri chilli powder.
- Malai Paneer Tikka** 🍷 🍷 🍷 £10.75
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.
- NEW Beetroot Chicken Tikka** 🍷 🍷 🍷 £12.50
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.

- Chicken Tikka** 🍷 🍷 🍷 £12.50
Chunks of chicken infused with hung yoghurt and varieties of Indian spices, cooked in clay oven.
- Mint & Coriander Chicken Tikka** 🍷 🍷 🍷 £12.50
A North Indian favourite dish with the freshness of basil, coriander and background notes of Indian spices.
- Chicken Shaslik** 🍷 🍷 🍷 £12.95
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.
- Lamb Chops** 🍷 🍷 🍷 £12.95
Lamb chops marinated in tandoori spices, hung yoghurt, red onion and spices which stands out for its bold flavour. bold flavour of meaty lamb chops.

Platter to Share

- Chef Platters** 🍷 🍷 🍷 £10.95
A combination of our house special starters.
- Chef Platter Vegetarian** 🍷 🍷 🍷 £9.95
A combination of our classic vegetarian starters.
- Tandoori Platter** 🍷 🍷 🍷 £14.95
A scrumptious medley of clay oven cooked starters.