TEA TIME SPECIAL MENU

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 (20TH DECEMBER TO 4TH JANUARY) & SPECIAL DAYS (VALENTINE'S DAY AND MOTHER'S DAY)

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

£14.95 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 🎾

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

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 Chops (2 PC) (SUPPLEMENT £3.25)

An assertive tandoori marinade of hung yoghurt, red onion and spices stands up to the bold flavour of meaty lamb chops.

Chicken Tikka (2 PC) / (SUPPLEMENT £2.50)

An One of the most popular starters from Indian Rasoi. Chunks of chicken marinated with hung yoghurt and varieties of Indian spices.

V Vegetable Spring Roll 🌶

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

VAloo 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 £3.95)

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 🔰

Scrumptiously creamy and coconut flavored 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.

Bhuna 🎾

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.

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.

V 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.

VAloo Chana Khumbal 🥒

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

If you have a food allergy or any dietary requirements, please speak to a member of staff before you place your order. Dishes are prepared in our kitchen where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we cannot guarantee that your food and drink will be entirely free from allergen contact.