

Raja Rani Restaurant has stepped into its 7th anniversary of serving high-quality and delectable Indian food and drinks to the heart-warming people of Glasgow, Scotland. 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 vision, Raja Rani brings you authentic Indian cuisine and provides quality service to its customers. The food is prepared with selected exotic ingredients and spices to enhance and bring out the nuanced flavours and aroma of each of our dishes.

Our commitment to provide quality and delicious Indian food to our patrons has been widely appreciated over the years, and we are immensely grateful to have received the award 'Indian Kitchen of the Year' at the 15th Scottish Curry Award in 2023. Raja Rani restaurant has secured multiple accolades and awards over the years, and it is highly regarded as the Best Indian Takeaway and Family Friendly Restaurant in Scotland.

As our title means King and Queen, we strive to live up to it and provide royal treatment to each of our customers every time they visit our establishment, and give them a reason to come back to us time and time again.



Scan to view our website

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.

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 🌱🍃 £4.95

Chicken Pakora 🍗 £5.50

♥ **Haggis Pakora** 🍗 £5.50

Mushroom Pakora 🍄🍃 £4.95

Cauliflower Pakora 🥦🍃 £5.25

Mixed Pakora 🍗 £5.75

Fish Pakora 🐟 £5.75

Lahori Machli (fish) 🐟 £5.75

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 🍅🍃 £4.95

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 🍅🍃 £4.75

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

Chicken Chaat 🍗 £4.95

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

Poori 🍗 £5.50

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

Vegetable 🌱 or £5.25

♥ **Keema Samosa** 🍗 £5.95

Whole wheat flour shell stuffed with a 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** 🌱🍃 £5.25

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 Paneer** 🌱 or £5.25

Chicken or King Prawn 🍗 £5.95/£6.95

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 🍗 £5.50

Original Indian street food flavoured with herbs and spices, and your choice of stuffing in a Malabari paratha.

♥ **Bhuna Masala Chicken Wings** 🍗 £5.50

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 🍗 £8.50

Oven roasted Sea bass flavoured with coconut, mustard and South Indian herbs. Served with fresh mint & coriander dip.

PLATTER TO SHARE

♥ **Chef's Platter** 🍗 £14.95

Consist of Veg, Chicken, Mushroom, Fish Pakora, Chicken Chat, Spring Roll.

Chef's Platter Vegetarian 🌱🍃 £14.95

Consist of Veg, Cauliflower, Mushroom Pakora, Aloo Tikki, Samosa, Spring Roll.

Tandoori Platter 🍗 £18.95

Consist of Chicken Tikka, Lamb Chop, Saffron Salmon Tikka, Afghani Chicken kebab and Jumbo prawn.

TANDOORI STARTERS

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

Malai Paneer Tikka 🌶️🌱 £6.50

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 🌶️🌱 £6.50

Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor.

Tandoori Mushroom 🌶️🌱 £6.50

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

Saffron Salmon Tikka 🌶️ £8.50

Fresh Scottish salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and an array of traditional Punjabi spices.

♥️ **Tandoori Jumbo King Prawns** 🌶️ 2 PC £9.50 3 PC £13.50

Bangladeshi coastal jumbo prawns marinated with fresh lime, ginger, garlic and Kashmiri chilli powder.

Chicken Tikka 🌶️ £7.95

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

Chicken Shaslik 🌶️ £7.95

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

Tandoori Chicken (on the bone) 🌶️ £7.50

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** 🌶️ 2 PC £8.95 3 PC £12.95

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

NEW **Afghani Chicken Kebab** 🌶️ £8.25

Spicy chicken thighs marinated in yogurt, soft cheese, cashew, almond with a hint of mint and coriander.

CONNOISSEUR'S CHOICE

Masala Coconut 🌶️ £13.95

Chicken, lamb or vegetables tossed in a 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.

Lababdar 🌶️🌶️ £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** 🌶️🌶️🌶️ £14.50

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!)

NEW **Indian Green Curry** 🌶️🌶️

CHICKEN TIKKA £13.50 LAMB £13.95 KING PRAWN £14.95
Marinated Chicken, Lamb or King Prawns cooked with flavoursome mint, basil, coriander sauce, finished with a touch of fresh cream.

Vegetable Kofta Curry 🌶️🌶️🌱 £14.50

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

👨‍🍳 **Goan Fish Curry or King Prawn Curry** 🌶️ £15.75

An aromatic fish or Coastal 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 🌶️🌶️ £14.50

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** 🌶️🌶️ £14.50

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** 🌶️ £14.50

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.

♥️ **Chilli Garlic Chicken Masalaa** 🌶️🌶️ £13.95

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

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.

Saffron Salmon Tikka 🍷 £16.95

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

Chicken Tikka 🍷 £16.50

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

♥ **Tandoori Jumbo King Prawns** 🍷🍷 £19.95

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

Chicken Shaslik 🍷 £16.50

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

👩 **Tandoori Broccoli** 🍷🌱 £14.95

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

♥ **Lamb Chops** 🍷🍷 £17.50

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

Malai Paneer Tikka 🍷🌱 £14.95

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 tomato slices.

Tandoori Chicken 🍷 (on the bone) £15.50

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

Tandoori Mushroom 🍷🌱 £14.95

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

NEW **Afghani Chicken Kebab** 🍷 £16.50

Spicy chicken thighs marinated in yogurt, soft cheese, cashew, almond with a hint of mint and coriander.

Tandoori Mix Grill 🍷🍷 £22.50

Served with a plain naan.
A mouth watering medley of chicken tikka, lamb chops, salmon, tandoori king prawns, tandoori chicken (on the bone) and Afghani chicken kebab.

EAST MEETS WEST

Oven Baked Sea Bass 🍷 £18.50

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

Lava Grilled Wraps 🍷 £13.50

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

HOUSE SPECIALS

AVAILABLE IN THE FOLLOWING:

Chicken Breast £10.95 **Chicken Tikka** £11.50 **Lamb** £12.50
Prawn £10.95 **King Prawn** £14.75 **Vegetable** 🌱 £10.75

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!)

Dopiaza 🌶️🌶️

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

👑 Biryani 🌶️🌶️

Biryani 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 £6.95 Main Course £10.95

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.

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 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 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.

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.

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

BREADS & SUNDRIES

RICE

- Steam Rice £2.75
- Pilau or Fried Rice £3.25
- Mushroom & Peas Rice 🍷 £3.95
- Coconut Rice 🍷 £3.75
- Lemon Rice 🍷 £3.75
- Kashmiri Pilau Rice 🍷 £3.75
- Chilli Garlic Fried Rice 🍷🍷 £3.75
- Egg Fried Rice 🍷 £3.75

NAAN

- Plain Naan £2.95
- Garlic Naan £3.50
- Peshwari Naan £3.95
- Cheese Naan £3.95
- ♥ Haggis Naan 🍷 £3.75
- 👑 Chilli Naan 🍷🍷 £3.50
- Keema Naan 🍷 £4.25
- Chappati £1.25
- Tandoori Roti £1.95

ACCOMPANIMENTS

- Poppadoms £1.00
- Spiced Onions £1.25
- Mango Chutney £1.25
- Pickle of the Month £1.25
- Raita £1.50
- Chutney Tray £3.50
*Spiced onions, mango chutney,
raita & pickle of the month*
- Chips £2.00
- Dips £0.30
*Mint & Corriander,
Sweet Fruit or Yogurt Tomato*
- Any House Special
Curry Sauce £4.95

PARATHA

- Plain Paratha £2.95
- Vegetable Paratha £3.95
- 👑 Peshwari Paratha £3.95
- ♥ Keema Paratha £3.95
- 👑 Haggis Paratha £3.95
- 👑 Meethi Paratha £3.95

SALADS

- ♥ **Chicken Tikka Salad** 🍷 £4.95
*Chicken tikka, mix peppers and onion juliennes tossed
with chef's special sweet and sour sauce.*
- ♥ **Mix Green Leaves Salad** 🍷🌱 £4.95
Seasonal green leaves and salad vegetable infused in basil & coriander oil.
- ♥ **Paneer & Corn Tangy Salad** 🍷🌱 £4.95
*Roasted paneer, corn, mix peppers and salad leaves mixed
with sweet dates and tamarind chutney.*

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