



MOTHER'S DAY MENU



COURSE 1

Chicken Pakora

Glasgow style deep fried chicken made in gram flour batter.

Vegetable Pakora

Subcontinental Delicacy, deep fried mix vegetable, made in gram flour batter.

Haggis Pakora

Classic Indian finger food that no one can resist with a Scottish twist. Freshly deep fried in gram flour batter.

Lahori Machli (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.

Chilli Chicken

A plate of hot, sweet & sour crispy chicken cooked in herbs; chillies with sesame seeds.

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.

Vegetable Samosa

Whole wheat flour shell stuffed with mixture of spices, green chilli, peas and potatoes. The entire pastry is then deep-fried to a golden brown colour.

Chicken Tikka 2 pcs

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

Lamb Chops 2 pcs

An assertive tandoori marinade of hung yoghurt, red onion and spices stands up to the bold flavour of meaty lamb chops. £1.95 supplement.

Coconut Sea Bass

Oven roasted Sea bass flavoured with coconut, mustard and South Indian herbs. Served with fresh mint & coriander dip. £3.50 supplement.

COURSE 2

Korma

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

Masala

A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in yoghurt sauce.

South Indian Garlic Chilli

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

Bhuna

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

Rogan Josh

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

Karahi Bhuna

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

Pardesi

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

Choose any of the curries above with Chicken, Chicken Tikka, Lamb or Mixed Veg.

Butter Chicken

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.

Matar Paneer

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

Chilli Garlic Chicken Masala

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

Chicken Tikka

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

Malai Paneer Tikka

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.

Bhindi Masala

Okra braised with tomatoes and plenty of onions, seasoned with ginger, garlic, coriander and cumin seeds.

Aloo Gobi

Spiced potatoes and cauliflower sautéed with chef's special onions, tomatoes and spices.

ACCOMPANIMENTS

Boiled Rice

Pilau Rice

Coconut Rice

Lemon Rice

Plain Naan

Garlic Naan

Peshwari Naan

Classic sweet bread filled with sultanas, almonds & desiccated coconut.

DESSERTS

Rasmalai

All-time favourite Bengali dessert consisting of soft paneer balls immersed in sweet flavoured creamy milk.

Mango Cheesecake

Chef's special homemade mango cheesecake - a true celebration of summer all year round!

Gulshan Malai Kulfi (Rose Flavoured)

Our take on traditional Indian creamy milk ice cream, prepared with rose essence & rose petals.

Mango Sorbet

Frozen dairy-free dessert made with sweet mango juice.



Raja Rani
INDIAN RESTAURANT & TAKEAWAY



MOTHER'S
DAY MENU

2 COURSES WITH A GLASS OF WINE - £22.50

3 COURSES WITH DESSERTS - £26.50

GLASS OF HOUSE WINE ON ARRIVAL

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