

## Tandoori Preparations - Starters

All starters are garnished with salad & served with fresh mint sauce.

<b>Tandoori Spring Chicken</b> Spring chicken marinated in home-made yoghurt with fresh herbs and spices grilled over charcoal.	5.95
<b>Chicken Tikka</b> Succulent tender breast pieces marinated in herbed yoghurt with freshly ground spices, roasted cumin seeds chargrilled on skewers.	6.50
<b>Chicken Shashlik</b> Tender breast pieces marinated with freshly pureed tomatoes with a hint of tamarind with capsicums, onions and tomatoes chargrilled in tandoor.	6.95
<b>Chicken Hariyali</b> Succulent chicken breast pieces marinated with fresh mint, coriander and green chillies in traditional spices cooked in tandoor over charcoal to perfection.	6.95
<b>Gingered Lamb Chops</b> Best of British lamb from local produce. Lamb cutlets in a blend of yoghurt, fresh ginger, garlic with chef's special selection of mixed spices chargrilled in the tandoor.	7.50
<b>Shish Kebab</b> Spicy luscious minced lamb with distinct flavour of mace, cardamoms, fresh coriander, herbs, skewered and cooked gently over charcoal.	6.95
<b>Duck Tikka</b> Tender duck breast marinated overnight with fresh spices, aromatic herbs, touch of garlic glazed in honey, red wine, fresh orange juice gently chargrilled in the clay oven to perfection.	8.50
<b>Fish Tikka</b> Fillet of fresh cod pieces marinated in freshly grounded spices and yoghurt, distinction flavour of carom seeds with touch of garlic cooked in tandoor.	7.95
<b>Jumbo Prawn Kebab</b> Jumbo prawns marinated in delicate spices, fresh lemon juice, balsamic vinegar, freshly ground black pepper with olive oil chargrilled to perfection.	9.95
<b>Rajdoot Platter (favourite starters for 2)</b> A selection of chicken shashlik, shish kebab, tandoori chicken and samosa served with onion kulcha bread and garnish.	14.95
<b>Paneer Tikka</b> Cubes of tender home-made cottage cheese marinated in aromatic spices and chargrilled.	5.95
<b>Onion Bhajee</b> Traditional golden fried onions with gram flour distinct flavoured spices served with tangy mint sauce.	4.75
<b>Vegetable Samosa</b>	4.75
<b>Aloo Tikki</b>	4.95

## House Specialities

<b>Rajdoot Chicken</b> Breast of chicken strips coated with sesame seeds and selected spices cooked to perfection in a tongue tickling sauce. Chefs speciality from Nepal.	14.50
<b>Makhan Chicken</b> Chicken tikka pieces simmered in creamy butter, yoghurt, fresh onions, tomatoes sauce, and full in flavours with cinnamon, cloves, spices and touch of cream.	13.50
<b>Chicken Adrakhi</b> Succulent breast juliennes of chicken cooked with caramelised onions, fresh tomatoes, spicy sauce and distinct flavour of ground ginger garnished with fresh chillies, coriander and strands of fresh ginger.	13.50
<b>Lamb Pasanda</b> Slivers of tender lamb, pot cooked to perfection in almond and pistachio sauce flavoured with cardamom and cinnamon. A mild preparation.	13.95
<b>Lamb Chilli Bhuna</b> Tossed with ginger, garlic, fresh coriander, green chillies and spiced.	13.95
<b>Duck Chilli Garlic</b> Seasoned duck breast pieces sautéed and simmered in its own juice, made heady with aromatic chillies, coriander and freshly ground spices with a dash of red wine.	15.50
<b>Monkfish Tawa Masala</b> Monkfish marinated in fresh garlic, ginger and aromatic spices, pan seared, hint of lime and lightly cooked with onions and green peppers in chefs special masalas.	19.95
<b>Jumbo Prawn Akbari</b> Jumbo king prawns marinated and cooked in the typical traditional style of the ancient Mughal Empire. Freshly ground spices mixed in a light batter, cooked lightly in olive oil and rich masala sauce.	19.95
<b>Lobster Rajdoot Style</b> A true taste of excellence. Whole lobster expertly prepared to chef Mali's unique, authentic recipe with special Himalayan herbs (subject to availability).	29.95

## Chicken

<b>Methi Chicken</b> Diced chicken breast cooked with fresh fenugreek and a hint of garlic and coriander.	12.50
<b>Chicken Bhuna</b> Succulent pieces of chicken breast, richly cooked with mushrooms, green peppers, and spring onions with a touch of fenugreek.	12.50
<b>Chicken Jalfrazi</b> Chicken breast cooked with tomatoes, onion and green peppers delicately cooked with freshly ground spices.	12.50
<b>Chilli Chicken Garlic</b> Tikka culled from breast pieces sautéed and simmered in its own juice with fresh bell peppers, green chillies, and coriander. Spiced to perfection.	12.95
<b>Chicken Mughlai</b> A traditional recipe of the Mughal Empire - tender pieces of chicken breast cooked in a rich creamy egg-based sauce with a hint of mace.	12.95
<b>Chicken Tikka Biryani</b> Basmati rice cooked together with chicken and flavoured with cardamom and garnished with nuts and caramelised onions. Served with vegetable curry.	16.50

## Lamb

<b>Rogan Josh</b> Tender cubes of lamb Sautéed and simmered in its own juice with tomatoes and freshly ground spices, garnished with cashew nuts. Reminiscent of Kashmiri cuisine.	12.95
<b>Bhuna Gosht</b> Tender pieces of lamb, delicately cooked with mushrooms, capsicums and spring onions with a touch of fenugreek herb.	12.95
<b>Lamb Jalfrazi</b> Spiced diced lamb, tomatoes, onions and green pepper delicately cooked with fresh spices.	12.95
<b>Saag Gosht</b> Tender lamb pieces sautéed in rich garlic onion gravy with spinach and a touch of cream.	12.95
<b>Keema Mutter</b> Minced lamb with a touch of ginger, garlic and green peas flavoured with cumin.	12.95

## Seafood

<b>Fish Amritsari</b> Lightly battered fillet of fish, golden fried, and simmered in a garlic and tomato sauce with a touch of perfection.	13.75
<b>Fish Narial</b> Mildly spiced cod delicately herbed, simmered in coconut and lemon grass with mushrooms.	13.50
<b>King Prawn Chilli Garlic</b> King prawns sautéed with garlic, onions and green chilli tossed with peppers, dash of lime.	16.80
<b>King Prawn Masalla</b> Cooked in a fresh ginger and garlic sauce with carom seeds and a mixture of ground spices.	16.80

## Bread & Rice

<b>Pilau Rice</b> Aromatic basmati rice	2.95
<b>Steamed Rice</b> Basmati rice	2.50
<b>Nan</b> Leavened bread	2.50
<b>Roti</b> Unleavened bread	1.95
<b>Paratta</b> Buttered bread	2.95
<b>Onion Kulcha</b> Filled with onion, mash and herbs	2.95
<b>Peshwari Nan</b> Nuts, raisins and honey	3.50
<b>Garlic Nan</b> Garlic and herbs	2.95
<b>Keema Nan</b> Filled with minced lamb	3.50
<b>Chilli &amp; Coriander Nan</b> Finely chopped chilli and coriander	2.95

## Vegetables - Side Dishes

We will happily prepare any of these side dishes as main courses for an extra 3.00 please specify when ordering.

<b>Sabzee Bahar</b> A Combination of fresh vegetables delicately spiced in a full flavoured aromatic sauce.	6.50
<b>Bhindi Mushroom</b> Diced okra and mushroom sautéed with onions and tomatoes. Spiced with cumin and fresh coriander.	6.95
<b>Bengan Aloo</b> Slender Indian aubergines and potatoes lightly fried and cooked with a sauce of spiced tomatoes and fresh coriander.	6.95
<b>Paneer Makhani</b> An all time favourite north Indian dish, made with fresh home made cottage cheese, cooked in a rich butter and tomato based gravy with subtle blend of cardamom, dried fenugreek leaves and cream.	6.95
<b>Paneer Chilli Garlic</b> Diced Indian cottage cheese, briefly tossed with slit green chillies, freshly chopped onions and coriander.	6.95
<b>Saag Paneer</b> Spinach cooked with home made spiced cottage cheese and herbs, a house speciality.	6.95
<b>Mughlai Kofta</b> Mixed vegetable dumplings simmered in a mildly spiced sauce served with cream.	6.95
<b>Jeera Aloo/Saag Aloo</b> New baby potatoes tossed in cumin, curry leaves, aromatic spices, caramelised onions tomatoes and fresh green chillies. Also available in saag (sautéed spiced spinach).	6.60
<b>Gobi Masalla</b> Florets of Cauliflower gently cooked with ginger, cumin and tomatoes.	6.60
<b>Aloo Channa</b> A traditional Punjabi dish with Chick peas and potatoes cooked with spices.	6.60
<b>Tarka Dal</b> Lentils cooked with tomatoes, ginger and garlic. Tempered with roast cumin seeds.	6.50
<b>Dal Makhani</b> A traditional dish from the Punjab. Whole urid slow cooked overnight, and finished with butter and cream.	6.60
<b>Vegetable Biryani</b> Basmati rice cooked with a selection of vegetables served with Raita.	11.95
<b>Raita</b> Yoghurt with cucumber, tomatoes and herbs.	4.25
<b>Green Salad</b>	3.95
<b>Kachumber Salad</b>	3.95

## Chef's Recommendations

All starters & main courses are served as a delicious meal

<p><b>Rajdoot Express</b> (MINIMUM 2 PERSONS)</p> <p><b>Starters</b></p> <p>Chicken Tikka Shish Kebab</p> <p><b>Main Courses</b></p> <p>Chicken Jalfrezi Lamb Rogan Josh Sabzee Bahar Pilau Rice Nan</p> <p><b>£23.50 per head</b></p>	<p><b>Rajdoot Special</b> (MINIMUM 2 PERSONS)</p> <p><b>Starters</b></p> <p>Chicken Tikka Shish Kebab Fish Tikka</p> <p><b>Main Courses</b></p> <p>Makhan Chicken King Prawn Chilli Garlic Rogan Josh Aloo Gobi Pilau Rice, Nan</p> <p><b>Deserts, Tea/Coffee</b></p> <p><b>£27.95 per head</b></p>
--	---

If you have any allergies please consult our restaurant manager before ordering your meal. All dishes may contain trace of nuts.