

Tandoori Preparations - Starters

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

Tandoori Spring Chicken Spring chicken marinated in home-made yoghurt with fresh herbs and spices grilled over charcoal.	9.50
Chicken Tikka Succulent tender breast pieces marinated in herbed yoghurt with freshly ground spices, roasted cumin seeds chargrilled on skewers.	9.95
Chicken Shashlik Tender breast pieces marinated with freshly pureed tomatoes with a hint of tamarind with capsicums, onions and tomatoes chargrilled in tandoor.	10.25
Malai Tikka Kali Mirch Succulent chicken breast pieces marinated in a mixture of yoghurt, cream, cheese, herbs & spices. Chargrilled in the tandoor with cracked black pepper.	10.25
Chicken Hariyali Succulent chicken breast pieces marinated with fresh mint, coriander and green chillies in traditional spices. Cooked in the tandoor oven charcoal to perfection.	10.25
Gingered Lamb Chops 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.	11.50
Shish Kebab Spicy luscious minced lamb with distinct flavour of cardamoms, fresh coriander, herbs, skewered and cooked gently over charcoal.	10.95
R Fish Tikka Fillet of cod pieces marinated in freshly grounded spices and yoghurt, distinction flavour of carom seeds with touch of garlic cooked in tandoor.	12.95
Jumbo Prawn Kebab Jumbo prawns marinated in delicate spices, fresh lemon juice, balsamic vinegar, freshly ground black pepper with olive oil chargrilled to perfection.	13.95
Rajdoot Platter (favourite starters for 2) A selection of chicken shashlik, shish kebab, tandoori chicken and vegetable samosa served with onion kulcha bread and garnish.	21.95
Panchpuran Paneer Tikka Cubes of tender home-made cottage cheese marinated in aromatic spices, chargrilled.	8.50
Onion Bhajee Traditional golden fried onions in gram flour, flavoured spices with a tangy mint sauce.	7.95
Vegetable Samosa	7.95
Aloo Tikki	7.95
Popadums Mint sauce and onion salad tray	1.95

House Specialities

Rajdoot Chicken Breast of chicken strips coated with selected spices cooked to perfection in a tongue tickling sauce. Chefs speciality from Nepal.	18.50
Makhan Chicken Chicken tikka pieces simmered in creamy butter, yoghurt, fresh onions, tomato sauce, and full in flavours with cinnamon, cloves, spices and touch of cream.	19.95
Murgh Hariyali Hyderabad - NEW Boneless pieces of chicken breast cooked with fresh coriander, mint, green chilli and spinach with a blend of specially selected spices from our chef.	18.95
Lamb Pasanda Slivers of tender lamb, pot cooked to perfection in almond and pistachio sauce flavoured with cardamom and cinnamon. A mild preparation.	18.95
Rara Lamb - NEW Succulent boneless lamb cooked in a rich gravy made with aromatic whole spices and minced lamb.	19.95
Punjabi Murgh Tariwala Traditional Punjabi style chicken dish cooked in Punjabi spices, ginger, garlic and green chillies in a thin gravy.	18.50
Monkfish Tawa Masala 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.	23.95
Jumbo Prawn Akbari 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.	25.50
Lobster Rajdoot Style A true taste of excellence. Whole lobster expertly prepared to our chef's unique, authentic recipe with special Himalayan herbs (subject to availability).	from 70.00

Chicken

R Murgh Malai Methi Succulent chicken breast pieces flavoured with fresh fenugreek, cooked in a rich, creamy gravy	17.50
Chicken Bhuna Succulent pieces of chicken breast, richly cooked with mushrooms, green peppers and spring onions with a touch of fenugreek.	16.95
Chicken Jalfrazi Chicken breast cooked with tomatoes, onion and green peppers delicately cooked with freshly ground spices.	16.95
Chilli Chicken Garlic Tikka culled from breast pieces sautéed and simmered in its own juice with fresh bell peppers, green chillies, and coriander. Spiced to perfection.	17.50
Chicken Mughlai A royal delicacy, tender breast pieces of chicken cooked in a rich, creamy mild sauce finished to perfection with a touch of egg.	17.95
Chicken Tikka Biryani Basmati rice cooked together with chicken and flavoured with cardamom and garnished with nuts and caramelised onions. Served with vegetable curry.	21.95

Lamb

Rogan Josh 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.	18.50
Bhuna Gosht Tender pieces of lamb with sautéed mushrooms, capsicums and spring onions with a touch of fenugreek herb.	18.95
Lamb Chilli Bhuna Tossed with ginger, garlic, fresh coriander, green chillies and spiced.	19.95
Saag Gosht Tender lamb pieces sautéed in rich garlic onion gravy with spinach and a touch of cream.	18.50
Keema Mutter Minced lamb with a touch of ginger, garlic and green peas flavoured with cumin.	18.50

Seafood

R Fish Amritsari Lightly coated fillet of fish, sautéed and simmered in a garlic and tomato sauce with a touch of perfection.	19.50
R Fish Narial Mildly spiced cod delicately herbed, simmered in coconut and lemon grass with mushrooms.	19.50
King Prawn Chilli Garlic King prawns sautéed with garlic, onions and green chilli tossed with peppers, dash of lime.	22.50
Goan King Prawn Curry - NEW Delicately Cooked king prawns in a spicy tangy coconut based sauce. A typical delicacy from Goa.	22.50

Bread & Rice

Pilau Rice Aromatic basmati rice	4.45	Onion Kulcha Filled with onion, mash and herbs	4.25
Steamed Rice Basmati rice	3.95	R Peshwari Nan Premium nuts, raisins and honey	4.95
Nan Leavened bread	3.45	Garlic Nan Garlic and herbs	4.25
Roti Unleavened bread	3.25	Keema Nan Filled with minced lamb	4.95
Paratta Buttered bread	3.95	Chilli & Coriander Nan Finely chopped chilli and coriander	4.25

Vegetables - Side Dishes

The side dishes below can be prepared as full portions for an additional £4.00, please specify when ordering.

Fresh Karahi Vegetables A Combination of fresh, seasonal vegetables delicately spiced in an aromatic curry sauce	11.95
R Bhindi Mushroom Diced okra and mushroom sautéed with onions and tomatoes. Spiced with cumin and fresh coriander.	11.95
Bengan Aloo Slender Indian aubergines and potatoes lightly fried and cooked with a sauce of spiced tomatoes and fresh coriander.	11.95
Paneer Makhani 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.	11.95
Paneer Chilli Garlic Diced Indian cottage cheese, briefly tossed with slit green chillies, freshly chopped onions and coriander.	11.95
Saag Paneer Spinach cooked with home made spiced cottage cheese and herbs, a house speciality.	11.95
Mughlai Kofta Mixed vegetable dumplings simmered in a mildly spiced sauce served with cream.	11.95
Dum Aloo Potatoes tossed in cumin, curry leaves, aromatic spices, caramelised onions tomatoes and fresh green chillies. Also available in saag (sautéed spiced spinach).	11.95
Gobi Masala Florets of Cauliflower gently cooked with ginger, cumin and tomatoes.	11.95
Aloo Channa A traditional Punjabi dish with Chick peas and potatoes cooked with spices.	11.95
Tarka Dal Lentils cooked with tomatoes, ginger and garlic. Tempered with roast cumin seeds.	11.95
Dal Makhani A traditional dish from the Punjab. Whole urid dal slow cooked overnight, and finished with butter and cream.	11.95
Vegetable Biryani Basmati rice cooked with a selection of vegetables served with Raita.	18.45
Raita Yoghurt with cucumber, tomato, onions and herbs.	4.95
Green Salad	4.95
Kachumber Salad	4.95
Mango Chutney/Pickle Tray	2.50

Chef's Recommendations

All starters & main courses are served as a delicious meal

Rajdoot Express

(MINIMUM 2 PERSONS)

Starters

Chicken Tikka
Shish Kebab

Main Courses

Chicken Jalfrezi
Lamb Rogan Josh
Mixed Vegetables
Pilau Rice
Raita
Nan

34.95 per head

Rajdoot Special

(MINIMUM 2 PERSONS)

Starters

Chicken Tikka
Shish Kebab
Fish Tikka

Main Courses

Makhan Chicken
King Prawn Chilli Garlic
Rogan Josh
Mixed Vegetables
Pilau Rice & Nan
Desserts

39.95 per head

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