

Le *Raj*



Be part of the Le Raaj Family



@lerraajindian

# Small Plates

## Goan Kekada GF DF S

Panko crumb fried softshell crab with southern spices mixed with red pepper sauce, wrapped in a puree bread, served with a hint of paprika mayonaise

## NEW Exclusive platter for two GF

Chefs speciality of marinated meats on sizzler

## Kashmiri Lamb Chop GF

Free range lamb chops marinated with papikra, red chilli, fennel and ginger, cooked in a clay oven

## Chickmbur Khumb GF DF V

Shallow fried trio of mushrooms mixed with chat masala & selected spices served with soothing mint yoghurt

## Choki Chat Chickpea V

Spiced baby potatoes, pan fried with tamarind sauce and sweetened yoghurt with chickpeas

## Achari Paneer GF V

Marinated Indian cottage cheese in pickle with peppers & red onions served with soothing mint yoghurt sauce

## Onion and Samphire Bhaji GF DF V

Freshly made with carefully selected spices with finely chopped red onions, fresh spinach, wild garlic and yellow lentils with soothing mint yoghurt and finely chopped salad

## NEW Laal Mach GF S

Indian fish marinated in spices and shallow fried in olive oil with red onions

## King Prawn Suka DF

Mixture of tamarind, garlic, honey, chilli, salt and tumeric. Served with fresh warm thin bread

## NEW Murgh Momo DF

Spicy stir fried chicken tikka, freshly chopped spring onion, coriander, chilli, tumeric and green pepper wrapped in filo pastry.

## Lamb Two Ways GF

Classic types of lamb cooked in two different ways Lamb chop and lamb tikka

## Classic Tikka Paneer GF

Marinated chicken tikka cooked with fresh cream, and hand made Indian cheese

**NEW Murghi Mirch** GF DF

Lightly spiced chicken tikka served in a grilled pepper, simmered in sweet chilli sauce

**Boti Kebab** GF

Stir fried with spices, onions and herbs

**Chefs Special Kebab** GF

Onion bhaji, chicken tikka and sheek kebab

**Tandoori Mixed Kebab** GF

Lamb tikka, chicken tikka and sheek kebab

**Tandoori Chicken** GF

Spiced chicken on the bone

**Tandoori King Prawn** GF S

Marinated super king prawns cooked over charcoal

**Chicken Tikka** GF

Marinated spicy chicken

**Lahori Sheek Kebab** GF DF

Chargrilled shoulder of mince lamb, finely ground with roast spices, enveloped in red onion, served with soothing mint yoghurt

**Bhuna Prawn or Chicken on puree** DF/S

Medium bhuna sauce with spices

**King Prawn Butterfly** DF S

Deep fried battered with golden bread crumbs

**Bhuna King Prawn on Puree** DF S

Medium bhuna sauce with spices

**Chat Masala**

Cubes of chicken with hot spices and a hint of fresh cream

**Grilled Garlic King Prawn** GF S

Marinated in garlic, methi leaves and tossed in garlic butter

**NEW Achari Tiger Prawn** GF S

Grilled fresh water King Prawns, marinated with fresh traditional pickle, served with onions.

ALLERGY ADVICE

Should you have any dietary requirements please ask a member of staff for more information

V - Vegetarian  
☑ - Vegan  
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# Rose of India touring

## Nihari Gosht GF

Welsh lamb shank braised for six hours slow roasted with caramelised onion, cherry tomatoes and yoghurt.

## Zaffron King Prawn GF S

King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with saffron rice.

## Tulsi Murgh GF

Corned chicken breast pieces with wild garlic, baby spinach and green sauce served with mixed peppers

## NEW Lasooni Jinga GF S

Fresh water King Prawn, wild garlic, fresh lemon juice, peppers and cooked with Greek yoghurt

## Thali Gosht

Served with Chicken Tikka Masala, Lamb bhuna murgh Jalfrizi, Saffron rice and Keema nan.

## Thali Tandoori S

Served with Sheek Kebab, Tandoori King prawn, Chicken tikka, Lamb tikka, Chicken tikka masala, Saffron rice and Tikka nan.

## Tandoori Mixed Grill GF

Tandoori chicken, tikka chicken, sheek kebab and lamb tikka, served with finely chopped salad and soothing mint yoghurt

## NEW Achari Tiger Prawn GF S

Grilled fresh water King Prawns, marinated with fresh traditional pickle, served sizzling with onions.

## NEW Adraki Bhuna GF

Roasted spices, with caramelised onion and topped with pan fried ginger.

## Exclusive Lamb Chops GF

On the bone lamb, marinated in spices overnight, stir fried with lightly spiced onions. Served on a sizzler.

## Railway Lamb GF

Yorkshire lamb chops simmered in onions, cherry tomatoes, homemade pickle & baby potatoes

## Bengal Murgh GF

Marinated chicken breast cooked in a tandoori oven and in a rich bengal sauce with tomato, fenugreek & fresh cream

## Kalonji Jinga GF S

Fresh water super king prawns marinated with ginger, greek yoghurt and tossed with nigella seeds

## Royulu GF DF S

Fresh water super king prawns cooked with cherry tomatoes, mango, tamarind and traditional pickle

## Lamb Hara Masala GF DF

Tender lamb in a fresh, fragrant green masala sauce made with fresh corriander, mint and green chillies and flavoured with fenugreek, lime and pomegranate seeds

## Zaal Naga Murgh GF DF

Breast of chicken tikka cooked in a spicy naga sauce. A traditional bengal curry

## NEW Golden Sylhet Butter Chicken GF

Smoked chicken tikka, cooked in a creamy sauce in very mild spices, tossed in butter.

## NEW Achari Achar GF

Simmered with pickles, chutney and mango slices to create a rich, sweet and sour taste.

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# Tradition

## **Pasanda** N

Cooked in fresh cream, cultured yoghurt with cus cus, almonds and roasted cashew nuts in subtle delicate sauce

## **Chilli Masala** GF DF

Slowly cooked in a speacial blend of hot spices with fresh green chillies

## **Masalla** N GF

Cooked with fresh coconut and nut powder with a mixture of medium spices giving a unique taste and rich flavour

## **Sri Lanka** GF DF

Prepared with coconut and strongly spiced for a hot zesty taste.

## **Shashlick** GF

Chicken barbecued on skewer with tomatoes, peppers and onion.

## **Patil** GF

Mixture of spices and prepared to our chefs secret recipe.

## **Biryani** DF

Stir fried basmati rice cooked with herbs, spices and flavoured with nuts and sultanas. Served with a side of vegetable curry

## **Mirchi Masala** GF DF

Our chef will specially prepare individually - very hot

## **Tandoori Chicken** GF

Tender half spring chicken on the bone, marinated in yoghurt, ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served with salad

## **Jal - Jhool** GF DF

Cooked in a spicy sauce, very hot - a traditional Bengal curry

## **Karai** GF

Cooked in the traditional Karai dish with green chilli, fresh ginger, garlic, tomatoes, briskly pan fried onions and peppers with unique spices.

### **Jalfrezi** GF DF

Spicy sauce with green chillies, peppers and onions served on a sizzler

### **Madras** GF DF

Cubes of tender chicken cooked in fairly hot spices

### **Vindaloo** GF DF

Cooked in very strong spices - very hot

### **Sabsi Bahar** GF DF

Stir fried with peppers, cherry tomatoes, cauliflower and Bombay potatoes in a mixture of aromatic Indian spices.

### **Hariali** GF

Marinated and cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (Green)

### **Badami** GF N

Creamy sauce with ground roasted cashew nuts and nut powder

### **Sagwala** GF DF

Fresh spiced spinach with cumin, crushed garlic with fenugreek, fresh coriander and ginger.

### **Rogan** GF DF

Cooked with cherry tomatoes and garlic. Served in a special fresh tomato and onion sauce

### **Pathia** GF DF

The characteristics of this dish is derived from the use of cherry tomatoes and a mixture of hot spices

### **Makhoni** GF N

Rich creamy sauce - preparation of the sauce consists of butter, fresh cream, nut powder, mango sauce and a mixture of unique mild spices

### **Dupiaza** GF

Cooked in a medium strength sauce, with pan fried onions and peppers with medium spices.

## **Imlidar Misti** GF

Cooked with tamarind and honey in a mild creamy sauce

## **Roshuni** GF DF

Bhuna type of curry cooked with unique spices with wild garlic, green pepper and fresh herbs, topped with finely sliced crispy garlic flakes.

## **Nawabi** GF

Cooked in a wonderful subtle mango flavoured creamy sauce.

## **Bhuna** GF DF

Cooked with garlic, onion and freshly ground spices. Deliciously medium dry

## **Dansak** GF DF S

Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice, pineapple and prepared with lentils which together create a sharp, sweet and sour taste.

## **Korma** GF N

A preparation of mild spices in with cream and coconut is used to create the delicacy of its flavour and creamy texture.

## **Malayan** GF N

Mild spices in fresh cream with banana and pineapple to create a unique dish.

## **Goan** GF N

A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic, goan chilli and coconut - spicy dish

## **NEW Achari Achar** GF

Simmered with pickles, chutney and mango slices to create a rich, sweet and sour taste.

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# Seafood of bengal

**NEW** **Hariali Machli** GF S

Medium hot dish cooked with onions and cherry tomatoes, coriander, garlic, chillies, baby spinach and a fillet of Indian Fish

**Tandoori King Prawn Sagwala** GF S

Super King Prawns and fresh spinach moistly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander

**Tandoori King Prawn Bhuna** GF S

King prawns cooked with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry

**Tandoori King Prawn** GF S

King prawns marinated in greek yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with finely chopped salad

**Tandoori Chilli Chingri Masala** GF S

Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

**Tandoori King Prawn Shashlick** GF S

Super king prawns barbecued on a skewer with tomatoes, capsicum and onions

**NEW** **Tandoori King Prawn Sabsi-Ana** GF S

King prawns stir fried with peppers, cherry tomatoes, cauliflower and Bombay potatoes in a mixture of aromatic Indian spices

**Tandoori King Prawn Masala** GF S

Charcoal grilled king prawns cooked with a special unique masala sauce

**Grilled Garlic King Prawns** GF S

Marinated in garlic, methi leaves and tossed in garlic butter

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# Balti

**Veg Balti**

**Balti**

**Balti Garlic Saag**

**Balti special Garlic**

**Balti Chilli**

These genuine and authentic dishes have been cooked with exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Sylhet region of Bangladesh. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in a Indian wok (Balti) which enhances the flavour and aroma of this type of dish.

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# Vegetarian

## Sag Paneer GF

Spinach and indian cheese

## Aloo Gobi GF DF

Fresh cauliflower and baby potatoes cooked with medium spices

## Mushroom Bhaji GF DF

Trio of fresh mushrooms mostly cooked with onions in mild spices

## Sag Royal GF DF

Fresh baby spinach with wild garlic and onions

## Bombay Aloo Jeera GF DF

Spicy baby potatoes tossed with cherry tomatoes, onion, cumin & coriander

## Sag Aloo GF DF

Fresh baby spinach cooked with baby potatoes

## Tarka Dall GF DF

Delicately spiced split yellow lentils, tempered with cumin, tumeric, curry leaves and red chillies

## Thali Vegetable

Served with vegetable curry, bindi bhaji, dall tarka, Bombay aloo, steamed rice and nan.

## Vegetable Biryani N GF

Stir fried vegetables cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry

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# Sundries

**Le Raaj Salad**

**Gun powder Chips/ Chips**

**Trio of chutneys** <sup>GF</sup>

Various types of traditional sauces.

**Papadoms**

**Seasonal Raita** <sup>GF</sup>

Cultured yoghurt and herbs with cucumbers or bananas

# Rice

**Mushroom**

**Red onion**

**Steamed**

**Saffron**

# Breads

**Fresh Dough butter Nan**

Leavened bread made from fine flour with a very thin layer of butter

**Keema Nan**

With spiced minced lamb

**Garlic Nan**

Wild garlic & butter

**Peshwari Nan** <sup>N</sup>

Stuffed with almonds, sultanas and coconut

**NEW** **Chilli Cheese Nan**

Cheddar cheese and traditional fresh spices and green chilli

**Stuffed Paratha**

Leavened whole-wheat bread with vegetables & topped with butter

**Cheese Nan**

Stuffed with fresh grated cheese

**Laccha Paratha**

Leavened whole-wheat bread with butter

**Chapati**

Made with whole-wheat flour

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# Vegan & gluten free

## To Begin

### Choki Chat

Spiced red potatoes served with tamarind sauce and chick pea

### Tandoori Broccoli

Grilled broccoli marinated with cumin chillies ginger and garlic

### Chickembur Tikki

Shallow fried trio of mushrooms and chunks of pepper with selected spices served with sweet chilli sauce

## To Follow

### Dum ki Biryani

Saffron rice cooked Bengali style with seasonal vegetables in a pot with traditional herbs and spices served with yellow lentils

### Jeera Aloo

Baby potatoes tossed in ginger, garlic, chilli and cumin

### Tarka Dhal

Trio of lentils tempered with ginger and garlic

### Maya-Ana Special

Shallow fried baby aubergine simmered in sweet chilli and onion sauce

## Rice

### Steamed rice

(other vegan & gluten free dishes are available please ask a member of staff)

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# Grande Banquet

Le Raaj will turn your party into our party!  
We cater for special Occasions, Weddings and Corporate Events

**Poppadoms and Chutney**

**Mixed Starter**

(selection of 3)

**Extensive choice of Main Courses**

(ask for details)

**Including Rice/Nan Bread**

(ask for details)

**SET PARTIES**

**FROM**

**£49.95pp**

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- ◆ A discretionary service will be added for groups of eight and more.
- ◆ Menu prices and menu items are subject to change without prior notice
- ◆ All of our prices include VAT at its present rate.





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