STARTERS

1.	ONION BHAJI (2 Pieces)£2.95
2.	CHICKEN PAKORA£3.50
3.	VEGETABLE SAMOSA (2 Pieces)£2.95
4.	LAMB SAMOSA (2 Pieces)£2.95
5.	RAJA SPECIAL MIX£5.95
	Seekh kebab, chicken & lamb tikka.
6.	TANDOORI CHICKEN£3.50
7.	CHICKEN TIKKA£3.50
8.	LAMB TIKKA£3.95
9.	FISH TIKKA (Tilapia)£3.95
10.	SEEKH KEBAB£3.50
11.	KING PRAWN BUTTERFLY£4.95
12.	PRAWN PUREE (PATHIA OR BHUNA)£3.95
	Spicy prawn served on fried bread.
13.	KING PRAWN PURI£4.95
14.	CHICKEN CHAAT PURI£3.50
15.	ALOO CHAAT£2.95
16.	LAMB CHOPS£5.95
17.	CHICKEN MAMU (NEW)£4.50
	Chicken cooked with delicate spices, honey and tamarind
	on crispy puree.
18.	SHARING PLATE (NEW) (D)£8.00
	A plate of treats for two to share. Lamb cutlets, paneer tikka,
19.	onion bhajis & chicken tikka. CHICKEN CHILLI TIKKA £4.20
17.	Long sliced chicken tikka prepared with green chili,
	naga chili, onion & capsicum which is fairly hot.
20.	PANEER TIKKA (D) £3.50
	Indian cottage cheese spiced and grilled in tandoor.

TANDOORI DISHES

These dishes are all marinated in yoghurt, garlic, ginger, fresh herbs θ light spices, then skewered θ barbecued in a clay oven over hot charcoal. They are served with fresh mixed salad θ mint yoghurt dip.

21. CHICKEN TIKKA ...£6.95

22. LAMB CHOPS ...£9.95

23. LAMB TIKKA ...£7.95

24. FISH TIKKA (Tilapia) ...£7.95

25. TANDOORI CHICKEN (2 pieces) ...£6.95

26. CHICKEN OR LAMB SHASHLIK ...£7.95

Chicken or lamb cubes off the bone skewered with onion, tomatoes θ green pepper cooked in a clay oven.

27. TANDOORI KING PRAWN ...£10.95

King prawns marinated in yoghurt sauce θ special sauce, barbecued in the clay oven.

28. TANDOORI MIXED GRILL£10.95
Chicken & lamb tikka, tandoori chicken & seekh kebab.
Served with naan.
29. SEAFOOD GRILL£9.95

Tilapia fish and king prawn grilled to perfection.

30. PANEER TIKKA SHASHLIK D£7.95



THE RAJA HOUSE SPECIALS

	THE RAJA HO	<u>U3</u>
32.	HARIYALI CHICKEN OR MEAT (D)£8.50 Diced chicken or meat cooked with crushed spinach,	4
	coconut & cream with medium spiced thick sauce.	
33.	Chef own recipe. KURMA FUSION (CHICKEN OR LAMB) (D)£8.50	4
JJ .	A truly traditional Bengali dish. Think traditional Korma	
	but with added mango pulp and date molasses.	
	A mild luxurious dish.	,
4.	CHEESE TIKKA MASALA (MILD) (D)£8.50	4
	Chicken or lamb tikka cooked with masala sauce, prepared	
	with portion of cheese.	
55.	BUTTER CHICKEN OR LAMB (D)£8.20	4
	Tender pieces of chicken tikka or lamb tikka cooked in	
.,	butter, coconut and served in a rich mild sauce.	
0.	PASANDA NAWABI CHICKEN OR LAMB (D) £8.50	
	Long slices of chicken tikka or lamb tikka cooked in fresh cream and coconut.	4
7.	CHICKEN OR LAMB TIKKA MASALA (D) .£7.95	
	Marinated chicken or lamb tikka cooked with special	
	masala sauce.	
8.	HARA CHICKEN OR LAMB TIKKA £7.95	4
	Tender pieces of chicken or lamb marinated and grilled then	
	cooked in a medium spiced sauce with whole spices and	
	garnished with fresh coriander. Chef's own recipe.	
39.		5
	Chicken or lamb cooked with sweet mango chutney in a	
	thick medium sauce. Sweet and sour taste. Chef's own recipe.	
40.	NAGA MIRCHI	5
	A delicious spicy hot dish bursting with flavours of the well known naga chilli. Tender pieces of chicken or lamb cooked	
	with naga chilli pickle, fresh garlic, coriander and tomatoes.	
	A must try dish for lovers of hot food. Chef's own recipe.	5
41.	CHICKEN OR MEAT ACHANAK 🖊£7.95	
	Slice pieces of chicken or meat prepared with garlic, ginger,	
	coriander in thick sauce. Chef applies his own signature style	
	recipe and spices from India which is Medium hot.	5
12.	CHICKEN OR MEAT DARZILING ✓£8.50	
	Slices of garlic, ginger, red onion with plenty of thick sauce. To give an extra authentic flavour chef adds tamarind sauce	

and coriander. Medium spicy dish in chefs own recipe.

43. VINTAGE TIKKA MASALA (D) £8.95

Based on the original tikka masala of the 80's chicken or lamb tikka cooked with finely chopped onions, green peppers, minced lamb, cream and yogurt.

Available as mild or hot.

Our biryani dishes are stir fried with long grain basmati rice &

aromatic spices & ghee. Served with a juicy vegetable curry OR daal.

56. CHICKEN BIRYANI£7.50

57. LAMB BIRYANI £8.50

58. PRAWN BIRYANI£8.50
59. KING PRAWN BIRYANI£10.95
60. KEEMA BIRYANI£7.95

61. CHICKEN TIKKA BIRYANI£7.95

62. LAMB TIKKA BIRYANI£8.95

63. CHEF'S SPECIAL BIRYANI £10.95

Cooked with chicken tikka, lamb tikka and king prawn.

64. VEGETABLE BIRYANI£6.95

BIRYANI DISHES

44.	MOWCHAK (MILD) (D)£7.95
	Chicken or lamb cooked in a mild honey pistachio curry
	saves with sheft own regins

45. KING PRAWN AKHBORI£10.95
Whole pieces of fried king prawns prepared with garlic,
ginger, capsicum, tomato, some special herbs with a sweet
8 sour flavoured. A very authentic dish by the chef.

46. PANEER TIKKA CHILLI MASALA (D) .£7.95 Medium spiced Indian cottage grilled cheese cooked with garlic, onion, capsicum, green chili, naga pickle and thick masala sauce makes it a unique dish. Chef's own recipe.

47. CHICKEN MOZZA£7.95

Clay oven cooked chicken tikka and sliced pieces of fried potato prepared with garlic, onion, tomato, spring onion and coriander.

48. GOST KHATA MASSALA (D)£8.95

Succulent lamb braised golden brown in clarified butter with chopped onions, sliced ginger and touch of garlic and cooked with whole spices.

49. BALTI CHICKEN JALFREZI£8.95
Garlic, ginger, chunk of onion and capsicum comes with long pieces of chicken and special balti sauce.
Served with nan or rice.

50. GARLIC CHILLI CHICKEN£7.95
Slices of chicken tikka prepared with thick sauce with special naga paste θ lots of garlic.

51. CHICKEN TIKKA MORICHA£7.95
Grilled chicken cooked with onion, tomato, green chilli in special thick sauce.

52. HYDERABADI (D)£7.95

Cooked with chicken OR lamb in thick suace, curry leaf, double cream, cherry tomatoes θ chef's special spices

Medium dish.

53. RAILWAY LAMB£8.50

Baby lamb cooked with baby potatoes with curry leaves, fresh herbs & spring onion. This dish was developed when the British Raj were laying the railway tracks in India.

54. ACHARI CHICKEN£7.95
Cooked with chicken in special pickle θ spices.

55. CHICKEN TIKKA SHATKORA£7.95

Cooked with chicken tikka with special Bangladeshi lime

8 spices. This special lime is only found in Bangladesh.

BALTI DISHES

Cooked with garlic, ginger, balti paste, fresh herbs & cherry tomatoes in medium spicy sauce & special chef sauce.

65.	RAJA SPECIAL BALTI£10.95	
	Tandoori chicken 2 pieces with bone, chicken 8	
	lamb tikka & seekh kebab.	

66. CHICKEN OR LAMB CHILLI BALTI . .£7.50

Cooked with green chillies in a hot balti sauce.

67. CHICKEN OR LAMB BALTI £7.50

Cooked in a medium spicy balti sauce.

68. CHICKEN OR LAMB TIKKA BALTI£7.95

TRADITIONAL DISHES

		Chicken	Lamb	Tikka	Prawn	King Prawn	Veg
69.	CURRY Medium dish c			7.95 ous spice		10.95	5.95
70.	MADRAS Cooked with d	ry chilli p	owder			10.95 r & lemor	5.95
71.	VINDALOO Cooked with d	ry chilli 8	potate		7.95	10.95	5.95
72.	PHALL Cooked with d					10.95 picy sauc	5.95 e.
73.	BHUNA Cooked with o a medium thick		7.50 erry to			10.95 ider in	5.95
74.	ROGAN Medium spiced			7.95 garlic a			5.95 es.
75.	DUPIAZA Cooked with la			ks, corian		10.95 green	5.95
76.	KORMA (D Cooked with a in a mild crean	lmond, co	conut,	banana,		10.95 cream	5.95
77.	KORAI Cooked with c tomatoes in a t		onion,	green pe		10.95 6 cherry	5.95
78.	JALFREZI Cooked with fronions and spe	esh gree		es, sliced		10.95 peppers	5.95 ,
79.	DHANSAK Cooked in lenti						5.95 ander.
80.	PATHIA Cooked in a to slightly sweet,				ce,	10.95	5.95
81.		7.50	7.95			10.95	5.95



CURRY GUIDE:

MEDIUM MADRAS HOT MADR

SIDE DISHES

All of	our product are fresh & organic, not frozen
82.	MIXED VEGETABLE CURRY£3.50
83.	BOMBAY ALOO£3.50
84.	CAULIFLOWER BHAJI£3.50
85.	CHANA BHAJI £3.50
86.	ALOO GOBI£3.50
87 .	SAG ALOO £3.50
88.	SAG BHAJI£3.50
89.	SAG PANEER (D)£3.50
90.	MATAR PANEER (D) £3.50
91.	TARKA DAAL£3.50
92.	DAAL MASALA£3.50
93.	MUSHROOM BHAJI £3.50

RICE

94.	BOILED RICE£2.50
95 .	PILAU RICE£2.95
96.	SPECIAL FRIED RICE£3.50
	Basmati rice cooked with egg & peas
97.	EGG FRIED RICE£3.50
98.	VEGETABLE RICE£3.50
99.	MUSHROOM RICE£3.50
100.	GARLIC RICE£3.50
101.	SPECIAL KEEMA RICE£3.95
102.	LEMON RICE£3.50
103.	ONION RICE£3.50
104.	COCONUT RICE£3.50
	Coconut powder & sugar.

TANDOORI BREAD

105.	PLAIN NAAN£2.45
106.	KEEMA NAAN£2.95
107.	PESHWARI NAAN (D)£2.95
	Bread stuffed with coconut, mango & sultanas.
108.	GARLIC NAAN£2.95
109.	CHEESE NAAN (D)£2.95
110.	KOLSUMA NAAN Stuffed with chicken tikka $.£2.95$
111.	PARATHA£2.95
112.	EGG PARATHA£3.50
113.	STUFFED PARATHA£3.50
114.	PURI£1.95
115.	CHAPATI
116.	CHICKEN ROLL£6.95
	Chicken tikka pieces with salad, mango chutney & mint sauce rolled in naan
117.	KEBAB ROLL£6.95
	Kebab pieces with salad, mango chutney & mint sauce rolled in naan

SUNDRIES

118.	POPPADOM£0.90
119.	MASALA POPPADOM£0.90
120.	PLAIN RAITA (D) £1.60
	Traditional natural yoghurt
121.	ONION RAITA (D)£1.60
	Traditional natural yoghurt with chopped onion.
122.	CUCUMBER RAITA (D)£1.60
	Traditional natural yoghurt with chopped cucumber.
123.	MANGO CHUTNEY£0.90
124.	MIXED PICKLES£0.90
125.	MINT YOGHURT DIP (D)£0.90
126.	SPECIAL RED SAUCE£1.00
127.	ONION SALAD£0.70
128.	CHIPS£2.50

NOODLES

Cooked in chicken with a light spice & special chef's ing	redient
129. CHICKEN NOODLES	£6.95
130. EGG NOODLES	£5.95

KID'S MEAL

Choice of Plain or Pilau Rice.
131. CHICKEN MOWCHAK & RICE£5.95
132. CHICKEN TIKKA MASALA & RICE£5.95
133. CHICKEN BHUNA & RICE£5.95
134. CHICKEN KORMA & RICE£5.95
135. BUTTER CHICKEN & RICE£5.95
136. CHICKEN NUGGETS & CHIPS£4.95
137. FISH FINGERS & CHIPS£4.95

DRINKS

138.	CAN DRINKS (Coke/Diet Coke/Tup/Tango)£1.25
139.	BOTTLE DRINKS (Coke/Diet Coke/7up/Tango) .£2.50
140.	BOTTLE WATER £2.50
141.	SMALL BOTTLE WATER£1.25

SET MEALS

King prawn additional £4.00. Mixed grill additional £3.00

MEAL FOR ONE	£15.00
Poppadoms • Chicken Tikka (starter)	
Chicken Tikka Masala • Bombay Aloo	
Rice OR Plain Naan with Salad & Mint Sauce	
MEAL FOR TWO	£29.95

2 Poppadoms • Onion Bhaji Lamb Samosa • Chicken Tikka Masala Lamb Bhuna • Bombay Aloo • Sag Aloo Rice OR Plain Naan Bread

MAKE YOUR OWN SET MEAL£35.95

Any 2 Poppadoms • Any 2 Starters Any 2 Main Dishes • 2 Side Dishes

Any 2 Naan Breads OR Rice with Salad & Mint Sauce



healthy and delicious authentic dishes, which are cooked by our highly skilled award winning chef who has over 25 years of experience.



ALLERGIES & INTOLERANCES

Please be advised some of our dishes may contain the following Allergens:

Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame, Mustard, Sulphites, Molluscs, Crustaceans. Fish dishes may contain bones.

Please speak to a member of staff when ordering if you have an allergy.



OPENING HOURS

Open 7 days a week Sun - Thu: 4:30pm to 11:00pm Fri & Sat: 4:30pm to 11:30pm

If you require a dish that does not appear on this menu, please let us know and we will be happy to prepare it for you.

The management reserves the right to refuse service without any explanation.

We accept all major credit and debit cards. Minimum payment £10









D&P: mrnrinters on uk I 020 8507 3000



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