

THE RAJ MAHAL

Indian Food has evolved over many centuries and has flourished under the diverse rulers that India has had. The result today is centuries of patronage to the art of cooking and a large repertoire of delicious recipes. At The Raj Mahal we wish to share some of the nuances of Indian cooking so that you may be more intimate with our dishes and the delights of Indian Cooking.

Both Pork and Beef are avoided to respect the traditions of Indian Culture

STARTERS

Starter Platter	A mixed selection of Samosa, Bhajees, Wada, Pakoras and Murgh Tikka.	\$18
Poppadom Platter	A selection of pickles, chutney, and raita. Served with Poppadoms.	\$12
Samosa (Meat or Veg)	Deep fried crisp pastry parcels stuffed with mixed vegetables or minced lamb.	\$7
Bhajees	Onion fritters lightly spiced in chickpea flour and fried.	\$7
Wada	Lightly spiced mashed potato balls coated with chickpea batter and fried.	\$7
Lollipop Chicken	Chicken wings coated in a garlic and ginger spicy batter.	\$9
Amritsari Fish	Fish pieces coated in a cornflour with mild chilli and lightly fried.	\$9

TANDOOR

Marinated meats skewered and roasted in a traditional charcoal heated clay oven

		S	M
Murgh Tikka	Boneless pieces of chicken marinated in yoghurt, garlic, ginger and Kashmiri chilli.	\$9	or \$18
Murgh Malai Tikka	Tender pieces of chicken marinated in yoghurt and cheese.	\$9	or \$18
Boti Kebabs	Lamb marinated in mustard oil, garam masala, chilli and crushed coriander.	\$9	or \$18
Sheekh Kebabs	Spiced mince lamb threaded on skewers and slow roasted in the tandoor.	\$9	or \$18
The Raj Tandoor Platter	A collection of our tandoori specialities served on a sizzling hot plate.	\$29	
Tandoori Chicken	Chicken on the bone marinated in yoghurt, garlic, ginger and Kashmiri chilli.	2 piece	\$18
		4 piece	\$25

RAJ MAHAL CLASSICS

Palak	Either chicken or lamb cooked with spinach, sauteed with onion, ginger, garam masala and chilli.	\$19
Butter Chicken	Marinated chicken roasted in the tandoor, finished in a cashew nut, tomato & fenugreek curry.	\$19
Chicken Tikka Masala	Tikka pieces of chicken cooked in a tomato masala sauce with chilli, garam masala and tumeric.	\$19
Balti	Either chicken or lamb cooked in onions, yoghurt, coriander, and cumin.	\$19
Madras	Your choice of chicken, lamb or vegetables cooked with coconut cream, shredded coconut and Kashmiri chillis to make a delicious coconut masala curry.	\$19
Rogan Josh	Lamb pieces with crushed tomatoes and onions cooked with roasted cumin in a rich curry sauce.	\$19
Chicken Korma	Cashew nuts ground into a smooth paste and cooked with chicken in a delicate sweet curry.	\$19
Vindaloo	The strong fiery curry made using ground chillis, garam masala, fresh tomatoes combined with soft cubes of potatoes.	Chicken / Lamb \$19 Shrimp \$20
Goan Fish	Fish simmered gently in coconut cream with a hint of cinnamon and star aniseed.	\$20
Shrimp Sagwala	Shrimps and cubes of potatoes cooked together with spinach, ginger, fenugreek, garam masala and chilli.	\$20

GUJURATI CUISINE

Raj Thali	The classical vegetarian meal of Gujarat consisting of sabji (vegetables), aloo jeera, dal tadka, rice, poppadom, wada, mango ras, pickle, raita and roti, served on a thali.	\$20
-----------	---	------

CONTEMPORARY RAJ

Raj Mahal Hara Murgh	Chicken cooked with coriander and cream and finished in a smooth green capsicum sauce.	\$19
Methi Malai Chicken	Tender chicken pieces cooked with fenugreek leaves in a creamy, mildly spiced curry.	\$19
Handi Gosht	A unique combination of lamb, simmered together with spinach and garam masala.	\$19
Lamb Jhalfrazi	A feisty curry that has pieces of lamb and vegetables fried and cooked with a thick spicy sauce.	\$19
Lamb Badami	Lamb cooked with almonds grounded into a paste with a touch of cinnamon and cardamom.	\$19
Fish Malabari	Fish pieces cooked in capsicum and combined with mustard seeds, tumeric and chilli.	\$20
Raj Prawn Curry	Prawns cooked in a combination of cloves, garam masala, chilli and cardamon.	\$20

VEGETARIAN CUISINE

Aloo Chole	Chickpeas cooked with potatoes and onions in a sweet and sour spicy curry.	\$16
Dum Aloo Banarasi	Soft cubes of potato cooked with pomegranate and garam masala with a touch of lemon.	\$16
Aloo Gobi Masala	Potatoes and cauliflower pan fried together with tomatoes in a dry masala curry.	\$16
Dal Makhani	Mixed lentils and kidney beans cooked in creamy tomato and butter sauce.	\$16
Navratan Korma	Vegetables cooked in mild sweet creamy sauce made from cashew nut paste.	\$16
Kadai Paneer	Tomatoes and capsicum mixed with homemade paneer in a dry onion and masala sauce.	\$17
Paneer Butter Masala	Soft pieces of paneer cooked in a creamy butter and onion masala sauce.	\$17
Palak Paneer	Paneer cooked with spinach sauteed with onion, ginger, garam masala and chilli.	\$17
Matar Paneer	Cubes of paneer, peas and tomato cooked in a spicy onion masala sauce.	\$17
Sabji Makhani	Vegetables cooked in a creamy cashew nut, tomato and fenugreek curry.	\$17

VEGETABLE SIDES

Aloo Jeera	Cubes of potatoes coated with cumin seeds, garam masala and chilli.	\$10
Dal Tadka	Yellow dal cooked with tomatoes, cumin, coriander and chillies.	\$10

BIRYANI

Biryani	Fragrant rice fried with garam masala, cardamom, chilli and cumin with your choice of chicken, lamb, vegetables or shrimp.	\$20
---------	--	------

BREADS

Plain Naan	Soft bread made from white flour, eggs, baked in the tandoor. With or Without butter.	\$3
Garlic Naan	Soft bread stuffed with crushed garlic.	\$4
Paratha	Made from wholemeal flour, layered, baked and finished with butter.	\$3
Tandoori Roti	Traditional crispy bread made from wholemeal flour.	\$3
Stuffed Naan	Soft bread stuffed with one of the following ingredients: Keema (Lamb) • Chicken • Cheese • Vegetable • Peshwari (fruit and nuts)	\$5

SIDES

Pulao Rice	Basmati rice pan fried with peas, cumin and tumeric.	\$5
Poppadom	Classic Indian lentil crackers dry roasted in the tandoor.	\$1
Masala Poppadom	Deep fried and sprinkled with chat masala, chilli and a mixture of chopped tomatoes and onions.	\$3
Raita	Home made yoghurt combined with carrots, tomato and cucumber.	\$4
Kachumber	Onions, cucumbers, tomatoes seasoned with a dash of lemon juice, crushed cumin, salt and chilli.	\$5
Side Salad	Fresh and crisp without any spice.	\$5
Pickles	Mango or Lime.	\$4
Chutney	Mango or Mint.	\$4
Side Dish Platter	A selection of pickles, chutney and raita.	\$10
Basmati Rice	The long aromatic rice grown only on the subcontinent of India.	Small \$ 3 Large \$5

* Minimum order of one main per person / Surcharge applies on public holidays