Raj Mahal

Chicken Tikka Lucknow Cooked with yoghurt, cream and mushrooms	£10.20
Shashlick Chilli Masala Chicken breast or lamb fillet in a chilli sauce	£11.70
Chicken or Lamb Shashlick Bhuna Chicken breast or lamb fillet cooked with garlic and ginger	£11.70
Chicken Garlic Chilli Masala Chicken tikka cooked with garlic, ginger and fresh green chillies	£10.70
Chicken Chat Masala Grilled chicken breast cooked with a chat spiced bhuna sauce	£10.70
Dhanya Chicken breast or lamb fillet cooked with garlic, ginger, green chilli, fresh coriander and lime juice	£10.00
Noor's Special Created by our chef Noor, chicken breast with spring onions, soy sauce and r	£10.80 red chilli
Nawabi Roast Chicken Chicken on the bone with a bhuna style sauce served with boiled egg	£15.90
Tandoori Thali Lamb and chicken tikka, tandoori chicken and sheekh kebab, rogan josh and mixed vegetables, pilau rice, kulcha and raita	£16.90
Vegetable Thali 🖜 Onion bhaji, sag aloo, dhal special, Bombay aloo, pilau rice, nan bread and raita	£12.90

Noor's fabulous feast for four – fit for a Rajah

Kurzi 🍆 🍆 Poppadums and pickles to start. Then, two whole chickens or a leg of lamb, carefully prepared by our chef Noor, marinated for 24 hours and cooked slowly over a low flame and garnished with roast potatoes, spring onion and coriander Your choice of four vegetable side dishes and peas pilau are included (24 hours' notice please).

- Your Favourite Dishes

Chicken Korma	£9.50	Chicken Pathia	£9.70
Chicken Madras	£9.50	Chicken Dhansak	£9.70
Chicken Vindaloo	£9.50		

From the Tandoor

Classic favourites simply marinated in our home-made spice mix and served with a salad garnish and home-made mint and yogurt sauce

Marinated in yoghurt, garlic, ginger, coriander and green chillies	£12.70
Shashlick Chicken breast or lamb fillet with onion, tomato and peppers	£10.70

		rka —	
	Served	sizzling	
Chicken	£9.70	Salmon	£11.50
Lamb	£10.00	Duck	£12.90

——— Tandori —	
Chicken On the bone	£10.50
Mixed Chicken breast or lamb fillet cooked with garlic and ginger	£14.90
Sheekh Kebab	£9.90

Minced lamb with coriander, garlic, ginger and fresh herb	
King Prawn	£15.90
Chicken breast or lamb fillet cooked with garlic, ginger, green chilli,	
fresh coriander and lime juice	

Biryani dishes

	includes rice and a	vegetable side dish	
Chicken	£9.90	Lamb Tikka	£10.90
Lamb	£10.50	House Biryani -	£12.50
Prawn	£10.90	Chicken, Lamb and Prawn	
King Prawn	£15.90	Noor's House Special	£11.90
Vegetable	£ 7.90	Chicken Tikka, Mince Lamb, Diced sheehk kebab dressed with omelet	
Chicken Tikka	£10.50	Diced sheelik kedad diessed wit	ii oinciette

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Seafood	
Tandoori King Prawn Masala Delicately spiced in a yoghurt sauce and finished with coconut cream	£16.95
Salmon Garlic Chilli Masala Salmon tikka cooked with a fresh green chilli, garlic and ginger sauce	£12.90
Bhuna Trout Marinated and cooked in the tandoor, delicate bhuna sauce, spices and free	£12.10 sh herbs
Bhuna Salmon Marinated and cooked in the tandoor, delicate bhuna sauce, spices and free	£12.70 sh herbs
Crab Masala Delicately spiced in a yoghurt sauce and finished with coconut cream	£12.90
Prawn Sagwala With spinach and fresh herbs	£ 9.70
King Prawn Sagwala With spinach and fresh herbs	£15.90
King Prawn Jalfrezi Madras-style with onions, peppers, chilli and fresh herbs	£15.90
King Prawn Dhansak Cooked with lentils; sweet and sour	£15.70
King Prawn Noor Created by our chef Noor, with spring onions, soy sauce and red chillies	£16.70
Butter Chicken A mild dish, cooked with cashew nuts in a creamy sauce	£10.90

Vegetable Dishes

Many of our dishes can be adapted for a vega	ın diet, please ask	
Bhaji Medium Spiced 🍑	main	side
Mixed Vegetable	£7.10	£3.90
Mushroom	£7.10	£3.90
Brinjhal Aubergine	£7.10	£3.90
Sag Spinach	£7.10	£3.90
Bhindi Okra	£7.10	£3.90
Mushroom Balti With fresh coriander and green chilli	£7.10	£3.90
Vegetable Chat Masala With chat spiced bhuna sauce	£7.10	£3.90
Vegetable Dhanya With garlic, ginger, green chilli, fresh coriander and lime juic	£7.10	£3.90
Aloo Potatoes		
Bombay Spiced	£7.10	£3.90
Sag Spinach	£7.10	£3.90
Gobi Cauliflower	£7.10	£3.90

Chana Masala Chickpeas spiced with garam masala	£7.10	£3.90
Chana Sag Chickpeas and spinach	£7.10	£3.90
Dhall Creamy Lentils		
Tarka Garlic	£7.10	£3.90
Sag Spinach	£7.10	£3.90
Special Mixed lentils, bhuna style sauce	£7.10	£3.90
Chana Masala Chickpeas spiced with garam masala	£7.10	£3.90
Chana Sag Chickpeas and spinach	£7.10	£3.90
Dhall Creamy Lentils		
Tarka Garlic	£7.10	£3.90
Sag Spinach	£7.10	£3.90
Special Mixed lentils, bhuna style sauce	£7.10	£3.90
Paneer Fresh Indian-style cheese		
Matar Peas	£9.90	
Tikka Masala Marinated in spices and yoghurt, in a creamy sauce	£9.90	
Tikka Chat Masala Chat spiced bhuna sauce	£9.90	
Sag Spinach	£9.90	
Tikka Garlic Chilli Masala With garlic, ginger and fresh green chillies	£9.90	

	— Ric	ce ———	
Plain boiled	£3.00	Keema meat	£4.90
Plain Mixed vegetable	£3.50 £4.50	Boiled Egg Balti	£4.90 £4.50
Mushroom	£4.50	onions, balti spices Raj Mahal	£4.90
Special fried egg, chick peas, onions, c	£4.90 oriander	diced chicken tikka, chickpeas, coriander	

	— 93 ₁₉	eads ———	
Nan			
Plain	£2.60	Chapati	£1.90
Peshwari coconut	£2.90	Roti	£2.10
Kulcha vegetables	£2.90	Paratha	£2.50
Keema meat	£2.90	Stuffed paratha	£2.60
Garlic	£2.90		
Chilli and Garlic	£2.90		
Cheese	£2.90		

————— English dishes ———	
Roast Chicken served with chips and salad garnish	£7.90
Omelettes served with chips and salad garnish	
Plain	£7.50
Chicken or Mushroom or Cheese	£7.90
Prawn	£8.00
Sirloin Steak served with chips and salad garnish (6 hours' notice please)	£15.90
Mixed Salad Bowl	£2.40

Chips

Starters

Served with a salad garnish and our home-made mint and yoghurt sauce			
Poppadoms (plain or spicy)	£0.90 each		
Chutneys & Pickles	£0.90 per person		
Samosas (2) Masala spiced crisp pastries stuffed with meat or vegetables	£3.60		
Onion Bhaji (2) Dipped in batter and fried	£3.60		
Chicken Chat Puri Chat spiced chicken in crisp pastry	£5.50		

From the tandoor

classic favourites marinated in home-made spice mix and served sizzling

£11.95

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King Prawn	£7.90	Paneer Tikka	£5.50
Lamb Chops	£6.50	Indian-style cheese Murgh Kofta	£5.90
Lamb Tikka	£5.50	House Special Kebab	£5.90
Chicken Tikka	£5.50	Sheekh kebab rolled into a chapa	
Salmon	£6.90	Mixed Starter Chicken Tikka, Lamb Tikka,	£5.90
Sheekh Kebab (2)	£5.50	Sheekh Kebab, Meat Somosa	
minced lamb with coriander, garlic		King Prawn Butterfly	£7.90
ginger and fresh herbs on a skewe	er	Reshmi Kebab	£5.90
Shami Kebab (2) minced lamb patty with coriander	£5.50	Authentic spicy mince burger,	

Main (Gourses —
Lamb Badam Masala	
Delicately spiced with whole cashew nuts s	sultanas voohurt and finished with

garlic, ginger and fresh herbs

Lamb Shank

Duck Karahi 🍆

and a tamarind sauce

£2.10

Delicately spiced, with whole cashew nuts, sultanas, yoghurt and finished with	cream
Lamb Pasanda Cooked with coconut cream and finished with spiced yoghurt and rosewater	£10.90
Rezala Chicken breast or lamb fillet cooked with garlic, ginger, yoghurt and fresh gree	£10.90 en chilli
Chicken Tikka Achari Cooked with garlic, ginger and mixed pickle	£10.90
Tandoori Lamb Chop Bhuna Marinated in yoghurt, garlic, ginger and coriander, cooked over charcoal and served in a bhuna sauce	£15.30
Naga Masala Chicken breast or lamb fillet with naga chillies, bhuna style	£10.90
Ginger Chicken Tikka or Lamb Tikka Bhuna style with ginger	£10.70
Sag Chicken or Lamb Chicken breast or lamb fillet, bhuna spiced with spinach	£9.50
Makni Chicken or Lamb Chicken breast or lamb fillet in a delicately spiced sweet creamy dish	£9.90
Chicken Tikka Masala Marinated in delicate spices and yoghurt, served with a coconut cream sauce	£10.50
Honey Chicken or Lamb Chicken breast or lamb fillet marinated in delicate spices and yoghurt, served with a coconut cream and honey sauce	£10.50

£12.90 Duck Pathia Cooked in a sweet and sour sauce served in an iron souk RM Special £10.70

Chicken breast or lamb tikka cooked with spinach, onions, fresh herbs and balti spices

Cooked with bhuna spices, garlic and ginger garnished with spring onion and coriander

Marinated in bhuna spices, served in an iron souk with onions, peppers