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Rajah

Est. 1982



LUNCH MENU

12pm to 3pm

STARTERS

Onion Bhaji

Freshly sliced onions battered and deep fried, mildly spiced

Chicken Pakora

Chicken deep fried in spicy gram flour coating

Aloo Chat

Small pieces of potatoes fried in butter then cooked with onions and spices

Mulligatawny Soup

The famous North Indian potage simmered with lentil, stock and rice

MAIN COURSE

CHICKEN KURMA

A very mild curry prepared with fresh cream and ground nuts

VEGETABLE PATIA

Sweet and sour curry cooked with green pepper and tomatoes

BEEF ROGON

Medium hot curry cooked with spices and garnished with tomatoes

SAAG PRAWN

Prawn cooked with fresh spinach

LAMB MUGHLAI

Marinated in spices then cooked in a spicy sweet and sour sauce and served in a karahi

Served with a choice of boiled rice, pilau rice, nan, garlic nan or peshwari nan

£9.95

AUGUST