



RAJBHOOG

- SINCE 1986 -

A LA CARTE



Swagatam

A warm welcome to the new Rajbhoog.

Rajbhoog has been established in Sunninghill for over the past 30 years. We have tried to infuse the best of both cultures; where East meets West at the centre of the picturesque village. Now, we have fully renovated your favourite restaurant to a very high standard by creating an urbane and even cosier atmosphere. We anticipate that you will appreciate the change. Not only through the décor and ambience, but also with the introduction of a new menu; conveying the spectrum of flavours, fragrances and textures that epitomises the diversity of South Asia's inspirational cuisine.

We aspire to portray a fresh interpretation of the South Asian palates, fusing flavours from other Continents in order to deliver an eclectic mix. Our chefs use only the freshest ingredients and home-made ground spices. All our dishes are free from any artificial additives or colouring, as well as a limited use of oil and butter to ensure a healthier eating.

And last but not least, we endeavour to provide an impeccable service to enhance your dining experience and to ensure that you leave satisfied; whatever the occasion. **Bon Appetite!**

General Note:

Please be advised that some of our dishes may contain the following Allergens:
Gluten, Milk, Soya, Egg, Fish, Lupin, Celery, Peanut, Tree Nuts, Sesame,
Mustard, Sulphites, Molluses, Crustaceans. Fish dishes may contain bones.

All prices are inclusive of VAT. A discretionary 10% service charge will be applied to your bill.
The Management reserves the right to refuse custom without showing any cause.



appetisers

MANGO MAHI TIKKA £5.50

Succulent chunks of Sole fish smeared with masalas and raw mango puree; cooked to perfection in a traditional Indian tandoor - served with chutney.

LASONI FISH KEBABS £5.50

Steamed fish patties, infused with garlic & lemon and then golden-fried in mustard oil.

KERALA FRIED PRAWNS £5.95

Black tiger prawns stir-fried with spluttering mustard seeds, curry leaves, turmeric, fiery chillies and lemon juice – served on thin, floppy bread called 'puree'.

CRISPY CHICKEN CUTLETS £5.50

Minced chicken combined with a blend of onion, capsicum, green chillies and spices; shaped into cutlets, crumbed and shallow-fried - served hot with chutney.

CHICKEN SEEKH KEBAB £4.95

Chicken mince mixed with chopped onion and selected masalas, shaped onto skewers and grilled to perfection.

SHASHLIK (Chicken / Lamb) £5.50 / £5.95

Boneless cubes of chicken / lamb meat marinated and threaded onto skewers with onion, tomato and capsicum. Flame-grilled then served with chutney.

GALOUTI KABAB £6.50

Finely minced mutton and raw papaya paste kneaded in a special blend of spices, shaped the mixture in to round patties then shallow-fried. A melt in the mouth starter!

MEAT SOMOSA £3.75

Triangular pastry stuffed with mutton mince and served with salad and mint sauce.

DAHI PAPDI CHAAT £4.95

Crisp puris topped with potato, chick peas, chaat masala, yoghurt and chutneys. Garnished with Bombay-mix and chopped coriander leaves.

BENGUNI £4.50

Golden-fried aubergine steaks coated in a mixture of rice and gram-floor batter with onion seeds and coconut.

ALU TIKKI £4.50

Pan-fried potato cakes stuffed with creamed spinach and served with sweet tamarind chutney.

BHARWAN PANEER £4.95

Indian cheese marinated with yoghurt, turmeric, ginger and spices then grilled with a mint chutney filling.

ONION BHAJI / VEG. SOMOSA £3.75

SNACKS PLATTER (for 2-3 persons) £9.50

Contains: LASONI TUNA KEBAB, CHICKEN SHASHLIK, BENGUNI, ALOO TIKKI AND ONION BHAJI.

PAPADOM / MASALA PAPADOM £0.70 each

Crisp-fried, thin lentil based wafers (plain or spicy).

CHUTNEY & PICKLES £0.70 (each)

A choice of: MANGO CHUTNEY, ONION SALAD, MINT SAUCE or MIXED PICKLES.

RELISH TRAY £2.00

(all 4 items)

None of the dishes contain any artificial additives or colouring. Fish may contain bones.

All our dishes are cooked to order with fresh ingredients. Therefore, please allow sufficient time for preparation and service.

main course

poultry and game

HARA MASALA MURGH  £10.50

Chicken marinated in a paste made with fresh mint, coriander leaves, green chillies and coconut then cooked in a yoghurt and almond gravy.

TAVA MURGH  £10.50

Thin strips of grilled chicken stir-fried with onion, tomato, capsicum, caraway seeds and various ground spices with in a special cast iron utensil called 'TAVA'.

ADRAKI CHILLI CHICKEN  £10.50

Cubes of chicken breast cooked with fresh ginger, garlic, green chillies, tomato and spices. A delectable chicken dish with the predominant flavour of ginger.

ACHARI MANGO CHICKEN  £10.95

A hot sweet & sour chicken dish cooked with a blend of spices and pickled green mango; garnished with juliennes of dried mango pad.

CHICKEN CHETTINAD  £10.95

Cubes of chicken breast cooked in some peppery, authentic chettinad paste laced with coconut and onions.

TAMARIND DUCK  £12.95

Marinated Barbary duck breast cooked with fresh ginger, garlic, cinnamon, star anise, dried red chilies, tamarind pulp and jaggery. A spicy, sweet & sour dish full of flavours.

lamb and mutton

GOSHT ALU BUKHARA  £12.50

Hind leg of lamb cooked in desi ghee with a blend of aromatic spices, kashmiri red chillies and a delectable, tangy flavour created with tamarind water and plum.

HYDRABADI LAMB SHANK  £13.50

Slow-braised shanks infused with a roasted spice blend including dried red chillies and sesame seeds.

MUTTON REZALA  £11.50

Rezala is a very popular Bengali dish for its unique aroma. Delicately simmered with our special spice blend then finished cooking in a thick gravy made of curd, cashew paste, poppy seeds and green chillies.

SATKARA GOSHT  £11.50

Tender diced mutton slow-cooked with various spices flavoured with the flesh of a rare citrus fruit only available in the Sylhet region of Bangladesh.

AFGHANI LAMB CHOP KARABI  £11.95

Lamb chops cooked in an aromatic and dry sauce with garlic, ginger and dry spice mixture of cumin, coriander and pepper.

HIMACHALI MUTTON RARA  £12.50

Tomatoes, mutton, a special blend of roasted masalas and condiments, come together to create the heavenly mutton dish.

main course

fish and shellfish

TILAPIA MASALA FRY £12.95

Tilapia fillets marinated and coated in a blend of onion, garlic, herbs and spices. Shallow-fried and served with red onion rings and coriander sprigs.

COCONUT SEABASS £13.95

Pan-seared sea bass fillets served in a delectable sauce made with onion, garlic, coriander, curry leaves and coconut milk.

TAMARIND FISH £12.95

Fish steaks stir-fried with onion, garlic, ginger, tomato, capsicum and green chillies; finally simmered in a zesty mustard oil and tamarind sauce.

BUTTER GARLIC KING PRAWNS £14.95

Jumbo prawns in their shells sautéed in butter and Virgin olive oil; cooked with lots of garlic, ground black pepper and fresh lemon juice.

PRAWN POLlichathu £ 12.95

Experience the flavours of Malabar seafood seeped into juicy prawns; marinated in spices and lime juice, cooked in an array of masalas, coconut and herbs.

GOAN SEAFOOD MELANGE £14.95

An assortment of fish, tiger prawns, crab meat, squid and mussels ... stir-fried in a rich blend of warm spices with shallots, chillies, coriander and coconut.

lacto-vegetarian

AMRAS KI MALAI ALOO £8.50

Oven-roasted baby potatoes simmered in a delectable sauce prepared with ripe mango pulp, yoghurt, melon seeds chillies and various spices.

SHOBJI CHOCHORI £7.95

Potato, cauliflower, brinjal and pumpkin cooked together in mustard oil and Bengali five spice.

KADAH VEGETABLES £8.50

Fresh spinach, potato, aubergine, chick peas, tomato and lentils stir-fried with a host of spices. Served hissing in small wok known as 'KADAH'.

RAJMA NARIYAL £8.50

Red kidney beans cooked in the South Indian way with garlic, ginger, bay leaves and coconut milk.

PANEER MAKHANI £8.95

Succulently cooked cottage cheese in a smooth sauce of tomatoes and cream, which is lightly spiced with a hint of tang and sweetness.

EGG PULUSU £7.95

Hard boiled whole eggs cooked in Andhra way – in a spicy tamarind gravy.

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main course

clay-oven cooking

TANDOORI CHICKEN £8.50

Half of a spring chicken (on the bone) marinated with garlic, ginger paste, lime juice, yoghurt and a host of Indian spices then roasted in the tandoori oven.

KHATTA MITHA CHICKEN TIKKA £8.95

Spice marinated cubes of chicken breast primarily roasted in the tandoori oven then stir-fried with spring onions, capsicum, coriander and sun-dried mango.

LAMB BOTI KEBAB £10.95

Pieces of boneless lamb intensely marinated with various spices, raw papaya paste and hung curd. Grilled over flame with diced onion and capsicum.

PESHAWARI LAMB CHOPS £12.95

Tender lamb chops marinated in a mixture of yoghurt, papaya paste and fragrant spices; grilled over flame and served with chutney.

HARIYALI SCOTTISH SALMON £12.95

Chunks of salmon fillet marinated in a paste prepared with a blend of spinach, coriander, green chillies and mint leaves – grilled in the tandoori oven.

TANDOORI KING PRAWNS £13.50

Large, whole king prawns slit and marinated in yoghurt with various mixed spices and herbs then roasted in Tandoori oven.

SAUNFIA PANEER SHASHLIK £8.50

Indian cottage cheese marinated in fennel seed (saunf), fresh cream and saffron. Skewered with diced onion and capsicum then grilled over flame.

rajbhoog chef's select

Each of the following dishes are served as a complete main course.
(not suitable for takeaway)

RAJ TANDOORI PLATTER £14.95

A perfect option for the undecided... a medley of *Tandoori chicken*, *Peshawari Lamb Chops*, *Tandoori King Prawn* and *Saunfia Paneer Shashlik* served sizzling with *roasted vegetables and a naan*.

POMFRET REACHEADO £19.95

A whole pomfret marinated in a range of spices and coated in semolina before frying. Served with sweet and tangy warm cabbage and a tandoori roti.

PALAK CHICKEN ROULADE £18.95

A delectable, spicy spinach-chicken roulade served on a bed of tawa-fried carrots with fragrant cumin rice.

HYDERABADI DUM BIRYANI £18.95

Half-cooked basmati rice layered over spice marinated lamb meat, delicately simmered and served in a sealed-pot, accompanied by raitha and a mixed vegetable side dish.

MALAI KOFTA £18.95

Deep-fried Indian cottage cheese & potato croquettes simmered in a creamy, rich, mild and lightly sweet gravy. Served with polao rice and phool gobi tadka.

kid's corner

POPCORN CRUST CHICKEN FINGERS £6.95

Batons of chicken-breast studded with popcorn & breadcrumbs; served with chips.

main course

timeless classics

Please place your order for any dish of your choice from the list below; combining with any main ingredient as you prefer from the box underneath:

- KORMA** 🍲 Mild, creamy dish cooked with our special spice-blend.
- BHUNA** 🌶 Dry-cooked with medium spices, tomato and fenugreek leaves.
- JHOOL** 🌶 Cooked in a runny, but delicious medium heat sauce.
- MADRAS** 🌶 Spicy curry with cumin and coriander.
- VINDALOO** 🌶🌶 Extra spicy with red-hot chillies and vinegar.
- DO-PIAZA** 🌶 With ginger, garlic and plenty of onions.
- DHANSAC** 🌶 Hot and sour with lentils and vegetables.
- ROAGAN JOSH** 🌶 With kashmiri red chillies, garlic and tomato.
- SAGWALA** 🌶 Cooked in desi ghee with lots of spinach with garlic and tomato.
- JALFREZI** 🌶 Cooked with warm spices & fresh peppers.
- KARAHII** (also known as 'Balti') 🌶 Stir-fried with a special spice-paste and served hissing in a special utensil called 'Karahi' or 'Balti'.

Chicken / Chicken Tikka	£8.50 / £8.95
Mutton / Lamb Tikka	£9.50 / £9.95
Prawn / King Prawn	£10.50 / £13.50
Mixed Vegetables	£7.95

TIKKA MASALA

Chicken / Lamb	£8.95 / £9.95
Fish / King Prawn	£11.95 / £13.95

A yummy dish in a thick, tomato based cream sauce full of flavour created with aromatic spices.

MUGHLAI CHICKEN

Chunks of chicken breast simmered in a special masala paste made of various spices & nuts and garnished with toasted almond slivers. An explosion of flavours!

COCONUT CHICKEN

Succulent pieces chicken is simmered in rich coconut milk and a blend of Moghul spices to produce a marvellously flavoured and very satisfying dish.

LAMB PASANDA

Lamb fillets (Pasanda) gently braised in a cumin and green cardamom-laced yoghurt sauce. An exquisite Moghul classic.

biryani selection

Ingredients of these dishes are primarily cooked with various spices then run through aromatic basmati rice, nuts and sultanas. All biryani dishes are served with a mixed vegetable curry or raitha.

CHICKEN BIRIYANI	£12.50
LAMB BIRIYANI	£13.50
PRAWN BIRIYANI	£14.50
KING PRAWN BIRIYANI	£15.50
VEGETABLE BIRYANI	£10.50
TIKKA BIRIYANI (Chicken or Lamb)	£14.50

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sidelines

fresh vegetables and pulses

sidelines (S) £4.50 / main (L) £7.50

NAVARATAN KORMA  Creamy mixed vegetables.

PALAK BHAJIA  Spinach stir-fried with garlic.

ALU PALAK Potato with a blend of fresh spinach.

PALAK PANEER  Indian cheese with spinach.

MUSHROOM BHAJIA  Stir-fried mushrooms.

KUMB BAINGAN  Mushrooms and aubergine.

BINDI BHAJIA  Spicy okra with mustard.

BOMBAY ALOO  Potato with onion & tomato.

ALOO BAINGAN  Stir-fried aubergine with potato.

GOBI TADKA  Cauliflower with tempered garlic.

ALU GOBI  Potato and cauliflower florets.

MIRCHI HARA GOBI  Stir-fried broccoli and chillies.

MOONG HARA PYAAZ  Split gram with shallots.

CHANA MASALA  Punjabi style spiced chick peas.

TADKA DALL  Red lentils with tempered garlic.

basmati rice

Cooked to perfection

POLAO RICE / PLAIN RICE £2.95

EGG FRIED RICE £3.50

MUSHROOM RICE £3.75

COCONUT RICE  £3.75

TOMATO RICE  £3.75

PANEER-PEPPER RICE  £3.95

home-made chutneys & salad

COCONUT & MANGO CHUTNEY £2.50

GRILLED TOMATO CHUTNEY  £2.50

TAMARIND & DATE CHUTNEY £2.50

RAITHA  £2.25

Cool and versatile yoghurt dip flavoured with cucumber and mint—perfect complement to any dish.

HOUSE SALAD £4.50

Home-made salad containing mixed leaves, tomatoes, cucumber and carrots sprinkled with garlic dressings.

south asian bread

Leavened bread baked in clay oven

NAAN (plain) £2.75

GARLIC NAAN £3.25

PESHAWARI NAAN  £3.25

CHEESE NAAN  £3.25

TIKKA NAAN (NON-VEG) £3.25

KHEEMA NAAN (NON-VEG) £3.50

TANDOORI ROTI £2.25

Wholemeal bread baked in Clay Oven.

CHAPATI £1.75

Pan-baked thin, soft wholemeal bread.

POROTA (plain) £2.75

Flaky whole-wheat bread shallow-fried with ghee.

STUFFED POROTA £3.25

Filled with a choice of POTATO or SPINACH

HOUSE FRIES (chips) £3.25

If there is any dish you may like, which is not listed in the menu or indeed you may have liked before, please let your waiter know and if possible within the time available, We shall be happy to prepare the meal for you. Bon Appetite!

afters

desserts

GULAB JAMUN  £3.95

Oval shaped milk balls made of khoya (dried whole milk) and flour; dipped in sugar syrup flavoured with saffron and cardamom.

CHOCOLETE SANDESH   £4.95

A chocolate-based variation of delicious cottage cheese sweet fudge from Bengal.

GAJAR KE HALWA   £4.95

served with ice cream

Grated carrots, milk, sugar and nuts are stirred and cooked together. One of the most popular South Asian desserts known to have originated from Punjab.

AAM SHRIKHAND  £5.50

A soothing mix of hung yoghurt, cream, ripe mango, milk, saffron and cardamom whipped and served garnished with sweet & sour mango salad.

TIRAMISU  £5.95

Hand crafted layers of vanilla sponge, mascarpone cream, Brazilian coffee and Marsala wine. Each individual portion of this classic dessert offers stunning visual impact and is made from the nest ingredients.

ice cream

KULFI £3.50

A popular frozen dessert that is sinfully rich, dense and creamy.

Flavours: Mango or Pistachio

SOFT SCOOP ICE CREAM £2.50

Flavours: Vanilla, Strawberry or Chocolate

coffee & tea

Espresso	£2.95
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Cappuccino	£3.50
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Latte	£3.50
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White coffee	£2.95
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Floater Coffee	£3.95
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Liqueur coffee	£4.95
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English tea / Green tea	£2.95
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Indian masala tea	£3.50
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cognac & brandy (25ml)

Courvoisier V.S. (40%abv) £3.95

Martell V.S. (40%abv) £3.95

Remy Martin V.S.O.P. (40%abv) £4.95

Hennessy X.O. (40%abv) £7.95

shots & liqueurs (25ml) £4.50

Absinthe Sebor (55%abv)

Benedictine (40%abv)

Cointreau (40%abv)

Drambuie (40%abv)

Glavva (40%abv)

Grand Marnier (40%abv)

Sambuca (40%abv)

Southern Comfort (35%abv)

Tia Maria (26.5%abv)

Amaretto (24%abv)

Cherry Brandy (24%abv)

Malibu (21%abv)

Archers Schnappes (21% abv)

Baileys Irish Cream (17%abv) 50ml

fortified (50ml) £4.00

Cockburn's Special Reserve (20%abv)

Taylor's Vintage Port (20%abv)

Stone's Ginger Wine

Original Green (13.5%abv)

malt whisky (25ml) £4.00

Glenfiddich special reserve (40%abv)