

Please let your server know if you're ordering from our gluten-free or vegan menus.

# RAJINDA PRADESH

## DELIVERY MENU

### Starters

#### POPPADUM PLATTER

**V VE\*** 326 kcal **VE** 284 kcal **(Made for 2) 5.95**

Freshly cooked plain poppadum served with onion salad, sweet chilli chutney, mango chutney and coriander and mint sauce.

**CHICKEN TIKKA** **GF\*** 282 kcal **GF** 282 kcal **6.50**

Chicken breast pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander and mint puree and fresh lime.

#### CRISPY ONION BHAJI

**V VE\*** 451 kcal **VE** 540 kcal **4.75**

Our signature onion bhaji recipe – sliced onion mixed with gram flour and spices, dipped in a light and crispy batter, served with spiced mango dressing and lime.

**INDIAN VEGETABLE SAMOSA** **V VE\*** **6.50**

251 kcal **VE** 156 kcal

Plump parcels of Indian spiced vegetables, served with tamarind chutney, coriander and lime sauce and fresh yoghurt.

### Naan Breads

Soft Indian breads, baked to order in our tandoor oven.

**GARLIC NAAN** **V VE\* GF\*** **3.95**

547 kcal **GF** 443 kcal **VE** 467 kcal

**PLAIN NAAN** **V VE\* GF\*** **3.50**

531 kcal **GF** 427 kcal **VE** 451 kcal

**CHILLI NAAN** **V VE\* GF\*** **3.95**

608 kcal **GF** 429 kcal **VE** 454 kcal

#### GLUTEN FREE AND VEGAN NAANS AVAILABLE

Due to the nature of the product our gluten free and vegan naan breads are not cooked in the tandoor oven.

## Rajinda Curries

Lamb 12.95 | Chicken 11.95 | King Prawns 13.95 | Vegetables 10.95

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.

#### TIKKA MASALA **V VE\* GF\***

A mild and creamy sauce with a tomato base, flavoured with fenugreek. This is one of the UK's favourite dishes and a great introduction for those new to Indian food.

Lamb - 1402 kcal | **GF** 1402 kcal **Chicken** - 873 kcal | **GF** 873 kcal

King Prawn - 810 kcal | **GF** 810 kcal

Vegetables - 815 kcal | **GF** 815 kcal | **VE** 503 kcal

#### MADRAS **V VE\* GF\***

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.

Lamb - 1165 kcal | **GF** 1165 kcal **Chicken** - 664 kcal | **GF** 664 kcal

King Prawn - 573 kcal | **GF** 573 kcal **Vegetables** - 581 kcal | **GF /VE** 581 kcal

#### JALFREZI **V VE\* GF\***

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

Lamb - 1204 kcal | **GF** 1204 kcal **Chicken** - 710 kcal | **GF** 710 kcal

King Prawn - 612 kcal | **GF** 612 kcal **Vegetables** - 620 kcal | **GF /VE** 620 kcal

#### BHUNA **V VE\* GF\***

This is a style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your choice of meat or vegetables are cooked with chilli, onion and tomato, finished with fresh coriander.

Lamb - 1196 kcal | **GF** 1196 kcal **Chicken** - 697 kcal | **GF** 697 kcal

King Prawn - 606 kcal | **GF** 606 kcal **Vegetables** - 614 kcal | **GF /VE** 614 kcal

#### SAAG **V GF\***

This dish is cooked with puréed spinach to make a thick, rich sauce flavoured with garam masala.

Lamb - 1892 kcal | **GF** 1892 kcal **Chicken** - 1357 kcal | **GF** 1357 kcal

King Prawn - 1300 kcal | **GF** 1300 kcal **Vegetables** - 1308 kcal | **GF** 1308 kcal

## From the Tandoor

All of our tandoor dishes are served with your choice of naan bread. Please see the naan bread section for your choices.

#### TANDOORI CHICKEN **GF\*** 858 kcal **GF** 858 kcal

Straight out of our Tandoor, succulent chicken marinated in yoghurt, ginger, paprika and lemon. One of our chefs favourites!

#### ROGAN JOSH **V VE\* GF\***

Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.

Lamb - 1333 kcal | **GF** 1333 kcal **Chicken** - 839 kcal | **GF** 839 kcal

King Prawn - 741 kcal | **GF** 741 kcal **Vegetables** - 749 kcal | **GF /VE** 749 kcal

#### CHILLI BALTI **V VE\* GF\***

Our balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices – cinnamon, coriander, cumin and red chillies.

Lamb - 1310 kcal | **GF** 1310 kcal **Chicken** - 817 kcal | **GF** 817 kcal

King Prawn - 719 kcal | **GF** 719 kcal **Vegetables** - 727 kcal | **GF /VE** 727 kcal

#### BIRYANI **VE\* GF\***

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water, topped with fresh coriander and curried dal.

Lamb - 1521 kcal | **GF** 1521 kcal **Chicken** - 1027 kcal | **GF** 1027 kcal

King Prawn - 929 kcal | **GF** 929 kcal **Vegetables** - 938 kcal | **GF/VE** 938 kcal

#### KORMA **V VE\* GF\***

Our korma is mild and sweet, made with a coconut and mango sauce, flavoured with cardamom and finished with cream. This is a perfect introduction for those who are new to Indian food.

Lamb - 1358 kcal | **GF** 1358 kcal **Chicken** - 857 kcal | **GF** 857 kcal

King Prawn - 766 kcal | **GF** 766 kcal

Vegetables - 774 kcal | **GF** 774 kcal | **VE** 772 kcal

#### MAKHANI **V GF\***

This is a very mild sauce with a tomato base, finished with coconut, butter and cream. It's rich, indulgent and slightly sweet.

Lamb - 1574 kcal | **GF** 1574 kcal **Chicken** - 1044 kcal | **GF** 1044 kcal

King Prawn - 982 kcal | **GF** 982 kcal **Vegetables** - 990 kcal | **GF** 990 kcal

Adults need around 2000 kcal a day.

14.50

## Rice

Light, fluffy and cooked to perfection.

### RAJINDA PILAU

**V VE\* GF\*** 380 kcal **GF / VE** 380 kcal **3.95**

### BOILED

**V VE\* GF\*** 394 kcal **GF / VE** 394 kcal **3.50**

### MUSHROOM PILAU

**V VE\* GF\*** 453 kcal **GF / VE** 453 kcal **3.95**

## Sides

Add the finishing touch with our selection of sides.

### CHILLI FRIES

**V VE\*GF\*** 675 kcal **GF / VE** 675 kcal **3.95**

Thin fries tossed in chilli and chat masala served with an Indian spiced ketchup.

### SAAG ALOO

**V GF\*** 807 kcal **GF** 807 kcal **4.75**

A creamy spinach puree with potato cooked in aromatic spices.

### BOMBAY ALOO

**V VE\*GF\*** 458 kcal **GF / VE** 458 kcal **4.75**

Potatoes tossed with onion seeds and aromatic Bombay spices.

### CUCUMBER RAITA

**V GF\*** 196 kcal **GF** 196 kcal **2.75**

A cooling sauce made from natural yoghurt, fresh cucumber, mint and just a hint of chilli powder.

## DESSERTS

### Ice Cream Tubs

(480ML) 6.25

**CRUNCHIE V** 922 kcal

Honeycomb flavour ice cream, swirled with milk chocolate, honeycomb pieces and milk chocolate pieces.

**OREO V** 1128 kcal

Vanilla flavour ice cream with crushed chocolate flavour biscuits.

**CADBURY CARAMEL V** 898 kcal

Caramel ice cream and Cadbury pieces, with a velvety smooth caramel core.

### Chocolate Brownies

**V** 799 kcal

(10 Pieces) 5.50

Served with caramel and chocolate sauce.

## CHILDREN'S MENU

### CHICKEN NUGGETS

**7.95**

Served with fries and baked beans. 440 kcal

Served with plain buttered pasta and beans. 558 kcal

### MEATBALLS AND PASTA

531 kcal

**7.95**

Pasta and mini pork meatballs in a mild tomato sauce.

Served with grated cheese.

### TOMATO PASTA

**V VE\*** 422 kcal **VE** 390 kcal

**6.95**

Pasta in a tasty, mild tomato sauce. Served with grated cheese.

### CHILDREN'S KORMA CURRY GF\*

**7.95**

Your choice of chicken breast, diced lamb or mixed vegetables (V)(VE\*) served in a sweet, nutty korma sauce with a mini naan bread.

**Lamb** - 897 kcal | **GF** 845 kcal

**Chicken** - 630 kcal | **GF** 578 kcal

**Vegetables** - 605 kcal | **GF** 553 kcal | **VE** 538 kcal

### CHILDREN'S TIKKA CURRY GF\*

**7.95**

Your choice of chicken breast, diced lamb or mixed vegetables (V)(VE\*) served in a mild tikka masala sauce with a mini naan bread.

**Lamb** - 919 kcal | **GF** 867 kcal

**Chicken** - 655 kcal | **GF** 585 kcal

**Vegetables** - 626 kcal | **GF** 574 kcal | **VE** 419 kcal

Our children's curries come with the option of  
boiled Rice 175 kcal or pilau Rice 162 kcal

## Drinks

### BOTTLED BEER & CIDER

Buy 6 bottles of beer or cider for only 15.95

#### PERONI NASTRO

**AZZURO 0%** 0.0% ABV (300ML)

**2.75**

**PERONI** 5.0% ABV (330ML)

**3.50**

**CORONA** 4.5% ABV (330ML)

**3.50**

**COBRA** 4.8% ABV (330ML)

**3.50**

**COORS** 4.0% ABV (330ML)

**3.50**

**DOOM BAR** 4.3% ABV (500ML)

**3.50**

**WESTONS STOWFORD PRESS**

4.5% ABV (500ML)

**3.50**

**ESTRELLA DAURA DAMM** 5.4% (330ML)

**3.50**

**REKORDERLIG PASSIONFRUIT**

4.0% ABV (500ML)

**3.50**

**REKORDERLIG MANGO RASPBERRY**

4.0% ABV (500ML)

**3.50**

### SOFT DRINKS

**ROBINSONS FRUIT SHOOT**

Apple and Blackcurrant | Orange

**2.00**

**SPARKLING OR STILL MINERAL WATER**

500ml bottle

**2.00**

**PEPSI MAX, DIET PEPSI, TANGO, 7UP**

1.5 litre bottle

**3.50**

### SPARKLING

**BELLINO PROSECCO - ITALY**

**BOTTLE 16.75**

Fine persistent soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.

### WHITE WINE

**FAIRWAY CHENIN BLANC**

**SOUTH AFRICA**

**BOTTLE 10.50**

Clean, lively and fruity wine, well balanced and elegant with weight and good structure.

**CYT SAUVIGNON BLANC - CHILE BOTTLE 10.50**

A crisp white wine, fruity, zesty Sauvignon Blanc with citrus notes of lemon and grapefruit.

### RED WINE

**CANYON ROAD MERLOT - USA**

**BOTTLE 11.50**

Deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

**BLASS SHIRAZ - AUSTRALIA**

**BOTTLE 12.50**

Soft medium bodied Shiraz has aromas of fresh berries with underlying notes of spice with a balanced palate of red berry flavours.

### ROSÉ WINE

**TAIL SIDE WHITE ZINFANDEL - USA BOTTLE 11.50**

Bursting with flavours of strawberries, raspberries and cranberries, balanced by a zesty clean finish.

If a particular wine or year is not available, we reserve the right to offer you the nearest alternative. Wines on this menu have an alcohol content of between 9% and 15%. For further ABV information please ask your server.

**VE\*** Ask for Vegan **GF\*** Ask for Gluten Free **V** Vegetarian (no meat or fish)

🌶️ Slightly spicy | 🌶️🌶️ Getting warmer | 🌶️🌶️🌶️ Hot and fiery | Some of our meat/fish dishes may contain bones

**Allergens:** We use ingredients containing allergens as part of the preparation of food in all of our eateries. We also cook different foods with the same equipment. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross-contamination in our kitchens. Intended allergen ingredient information for all items on our menu is available on our allergen portal via our QR code. We cannot make changes to our menu items and currently do not provide details of any 'may contain' allergen statements. If this causes you concerns due to the severity of your allergy please consider carefully before ordering. We are reviewing how we improve this in future **UK**



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