

## STARTERS



<b>SHINGARA (V) (G) (N)</b> Triangular wheat meal bread pasty stuffed with lightly spiced vegetable	£3.45	<b>CHINGRY KEBAB</b> King Prawn cooked in Tandoori	£6.95
<b>ONION BHAJHEE (V)</b> Onion and Spices in gram flour batter, deep fried	£3.15	<b>GOLDA CHINGRI BIRAN</b> Fresh water King Prawns imported from Bangladesh- marinated with Lemon, Spices and herbs (Stir fried)	£6.95
<b>CHICKEN TIKKA</b> Diced boneless Chicken cooked in Tandoori	£4.25	<b>TANDOORI MACHLEE</b> Marinated Rainbow Trout, gently spiced, barbequed in Tandoori	£5.25
<b>TANDOORI MURG</b> ¼ piece Chicken cooked in Tandoori	£3.95	<b>MACHLEE BARA</b> Spiced Tuna Fish Ball	£4.45
<b>BOTI KEBAB</b> Diced Lamb cooked in Tandoori	£4.25	<b>MULLIGATWANY SOUP (V)</b> Traditional Soup made from lentils and delicately flavoured	£4.25
<b>SHISH KEBAB</b> Minced Lamb cooked in Tandoori	£4.25		
<b>CHICKEN CHAT</b> Spicy Chicken pieces in a tasty Chat Sauce	£4.25		

G- Contains Gluten, V- Vegetarian, N- Contains Nuts, J - Slightly hot, JJ - Hot  
Source: Oil- KTC vegetable (no cholesterol), Fish- Bangladesh, King Prawn- Bangladesh, Prawn- Bangladesh, Malaysia  
Lamb- Australia, Chicken- Holland

## RAJPOOT SIGNATURE DISHES

<b>JAFLANG (Chicken)</b> A Rajpoot Classic - using herbs and spices collected from the hills of Jafang in Northern Bangladesh	£10.50
<b>JHAL NOORPURI (Chicken) JJ</b> Cooked with rarely found herbs and Green Chillies in a hot sauce. (Owners own recipe)	£10.50
<b>SHAHI MURG MUSSALAM (Chicken)</b> A sub-continental festive dish. Half spring chicken cooked with owners own recipe, garnished with egg.	£12.50
<b>JHOL MACH TARKARI (Fish)</b> Imported boneless fresh water Tilapia from Bangladesh cooked with Chef's special blend of recipe in a sauce, a favourite Bengali household dish	£8.95
<b>ACHARI GOLDA CHINGRI J</b> Fresh water King Prawns imported from Bangladesh- marinated with Garlic, yoghurt, Red Chillies and cooked with fine spices and herbs	£15.50

## TANDOORI SPECIALITIES

### Treasures from the Clay Oven

<b>MURGH TANDOORI</b>	£8.15
The fire and spice of India, two pieces of spring chicken marinated over night in yoghurt, ginger, ground spices and saffron roasted delicately in the Tandoori	
<b>CHICKEN TIKKA</b>	£8.95
Diced boneless Chicken breast, marinated and mildly seasoned, barbequed in Tandoori	
<b>CHICKEN SHASHLIK</b>	£10.25
Diced boneless Chicken breast, marinated in home grown spices barbequed in Tandoori with Onion, Tomato, Capsicum and Mushrooms	
<b>BOTI KEBAB</b>	£8.95
Diced Lamb marinated with a touch of seasoned spices and herbs, barbequed in Tandoori	
<b>SHISH KEBAB</b>	£8.95
Minced Lamb with Onion, Green Chillies, Mint and Coriander, with a touch of herbs and spices Skewered and cooked in Tandoori	
<b>CHICKEN TIKKA MASSALA (N)</b>	£10.25
Chicken Tikka cooked with in a specially prepared sauce. This British National Dish now appears in Menus of top hotels in the Indian subcontinent	
<b>TANDOORI THALI</b>	£14.95
Tandoori Murgh, Boti kebab, Chicken Tikka, Shish Kebab, Nan and Pulao rice served on a Platter. Recommended as a Rajpoot Special	
<b>CHINGRY KEBAB</b>	£14.95
Golde King Prawn from Bangladesh seasoned with chefs own recipe coked in Tandoori	

## VEGETERIAN SPECIALITIES

### (V)

<b>LOBRA SOBJI BIRIANY (N)</b>	£9.95
Vegetable and Basmati Rice stir fried with spices served with Vegetable Curry	
<b>SOBJI PLATTER (G)</b>	£13.75
Vegetable Curry, Mushroom Bhaji, Chana Massala, Dal, Raita, Pulao Rice and Chapati	
<b>SOBJI DANSAK</b> 🍲	£7.15
Mixed Vegetables Cooked with Lentils. Hot Sweet and Sour	
<b>RAJPOOT VEGETABLES</b>	£7.50
Aubergine, Bindi, New potatoes, Chick peas, and selected spices cooked in a thick sauce	
<b>LOBRA KORMA (Mild)</b>	£7.50
Cauliflower, Mushroom, Green peas, Potatoes summed in sauce of browned onion, ground spices and Coconut powder	
<b>NAVARATAN PULAO (N)</b>	£12.50
A nutty, fruity Vegetable Pulao dish served with a specially prepared sauce (Rajpoot Special)	

## CURRY SPECIALITIES

<b>ROGAN JOSH (N)</b>	£8.95
<b>Lamb</b> with ground spices Onion and spiced with Tomatoes, Ginger, herbs, Cashew nuts and Aromatic spices - a favourite dish	
<b>REZALA (Lamb)</b> 	£9.25
A typical example of a ceremonial dish, cooked with Lamb in yoghurt and Red Chilli with selected spices	
<b>KALIA</b>	£8.95
<b>Lamb</b> cooked with Potatoes in a thick sauce. A traditional Bengali dish	
<b>LAMB PUNJABI</b>	£10.50
Fillet of Lamb marinated in spices simmered in rich Onion and Tomato gravy, highly spiced with balsamic vinegar and a dash of red wine	
<b>PANEER GOSHT (Lamb)</b>	£10.50
Cooked with Stir fried browned Onion and Garlic with spices, herbs, Green Chillies and Spring Onion with home made Cottage Cheese	
<b>CHILLI GARLIC</b> 	£10.50
<b>Chicken or Lamb</b> – spiced tasty chunks cooked with rare herbs and Green Chillies. (Owners own recipe)	
<b>BHONA</b>	£8.50
<b>Chicken or Lamb or Prawn</b> - Cooked with Tomato, Peppers and Chefs selected spices in thick sauce- a tasty dish	
<b>KORMA (Mild)</b>	£8.50
<b>Chicken or Lamb</b> - delicately cooked in a Coconut sauce	
<b>PASANDA (Mild) (N)</b>	£10.95
<b>Chicken or Lamb</b> - thin fillet marinated in yoghurt and spices with browned Onion, ground cashew nuts and Aromatic spices- a mild dish	
<b>MUGHLAI (Mild)</b>	£9.25
<b>Chicken or Lamb</b> - mildly spiced with a touch of Makhon (cream) seasoning, Pineapple, Sultanas, a tinge of Saffron and Nuts. King of all Curries	
<b>JHALFREZI</b> 	£10.50
<b>Chicken or Lamb</b> - Cooked with Onion, Green peppers in Tomato gravy and flavoured with green Chillies and herbs	
<b>CHASNI MASSALA</b>	£9.25
<b>Chicken or Lamb or Prawn</b> . A sweet and sour dish delicately cooked with rare herbs and lime	
<b>SAG CHICKEN OR LAMB OR PRAWN</b>	£8.75
Cooked in spicy gravy of browned Onions, Tomatoes and spices; finished with baby spinach leaves	
<b>DANSAK</b> 	£8.75
<b>Chicken or Lamb or Prawn</b> - Cooked with Lentils (Hot sweet and sour)	
<b>RAJASTANI</b> 	£8.75
<b>Chicken or Lamb or Prawn</b> - A fairly hot dish cooked in a specially prepared sauce with a few pieces Of cucumber	

**KING PRAWN BHONA (Imported from Bangladesh)** £14.95  
Mildly Spiced with fresh Spring Onions and Mushrooms

**NILLAH MACH (Pangash)** £10.25  
Fresh water boneless Pangash fish from Bangladesh cooked with traditional Bengali recipe in a sauce

## BIRIANY SPECIALITIES

**BIRIANY (N)** £11.25  
**Chicken or Lamb or Prawn** and Basmati rice stir fried in ghee (Indian butter) and flavoured with aromatic spices – served with Vegetable curry

**KING PRAWN BIRIANY (N)** £16.50  
Mildly spiced with fresh Spring Onions and Mushrooms

**KACCHI AKHNI (N)** £14.50  
Chicken Fillet. A Biriany type dish using own blend of subtle herbs and spices served with a bowl of Pineapple- based mild sauce- Rajpoot Special

**CHICKEN TIKKA BIRIANY (N)** £14.50

## BHAJHEE SPECIALITIES (SIDE DISHES)

Fresh Vegetables. A side dish is highly recommended to compliment the main dish.  
Side dishes are generally dry spiced  
(V)

<b>SOBJEE BHAJHEE</b> £4.10 Lightly spiced mixed Vegetables – Stir fried	<b>NEW POTATOES</b> £4.10 New Potatoes with curry leaves, Onion, Mustard and light spices
<b>BAGUN BHAJHEE</b> £4.10 Gently spiced Aubergines	<b>ALOO BHAJHEE</b> £4.10 Gently spiced potatoes
<b>BAGUN BHARTA</b> £4.10 Baked aubergine mashed and seasoned with Tomatoes, Onion, Green Chillies and Light spices	<b>ALOO AND LAL GOBI BHAJHEE</b> £4.10 Potato and red Cabbage
<b>GOBI BHAJHEE</b> £4.10 Gently spiced Cauliflower	<b>DALL ROSHUN</b> £4.10 Mosur Lentils seasoned with Garlic
<b>MUSHROOM BHAJHEE</b> £4.10 Gently spiced Mushrooms	<b>RAJPOOT SAUCE</b> £4.10 A delicious sauce cooked with Lentils (Hot sweet and sour)
<b>SAG BHAJHEE</b> £4.10 Gently spiced Spinach	<b>CHANA MASSALA</b> £4.10 Gently spiced Chick peas
<b>SAG PANEER</b> £4.10 Spiced Spinach with Rajpoot cottage cheese	<b>SOBJI CURRY</b> £4.10 Lightly spiced mixed vegetables in a sauce
<b>BINDI BHAJHEE</b> £4.10 Spiced Okra (Ladies Finger)	

## SUNDRIES

<b>NAN (G)</b> Leaved bread baked in a Tandoori oven	£2.25	<b>TANDOORI ROTI (G)</b> Unleavened bread made from refined flour	£1.60
<b>PESHWARI NAN (G)</b> Leaved bread stuffed with nuts and raisins	£2.75	<b>PULAO RICE</b> Specially cooked Basmati rice	£2.90
<b>KEEMA NAN (G)</b> Leaved bread with Minced Lamb baked in a Tandoori oven	£2.75	<b>SPECIAL PULAO RICE (V)</b> Special cooked Basmati rice with Vegetables	£3.95
<b>KULCHA NAN (G)</b> Leaved bread stuffed with Vegetables	£2.75	<b>LEMON RICE</b> A tangy, fresh tasting Basmati rice tossed with fresh lemon, fresh curry leaves and mustard	£3.95S
<b>GARLIC NAN (G)</b> Garlic flavoured leavened bread	£2.75	<b>RICE</b> (Boiled)	£2.50
<b>CHEESE NAN (G)</b> Cheese flavoured leavened bread	£2.75	<b>RAITA</b> Yoghurt with Cucumber, Tomato, Onion and herbs. Highly recommended	£2.50
<b>TANDOORI PARATA (G)</b> Unleavened bread baked in a Tandoori oven	£2.70	<b>PAPADOM</b> (Spiced or Plain)	£0.85
<b>CHAPATI (G)</b> Round, flat whole meal bread	£1.50		

### RAJPOOT FEAST £23.50

### VEGETARIAN DELIGHT (V) £20 Tribute to Rajah Ram Mohan Roy

**Starters:** Chicken Tikka, Shish Kebab  
Chicken Chat, Salad

**Main Course:** Rogan Josh, Bhona  
Chicken  
Aloo Rajpoot, Lemon Rice, Raita

**Desert:** Choice of selected Sweets, Tea or  
Coffee

**Starters:** Vegetable Shingara, Spiced New  
Potatoes, Onion Bhajhee, Salad

**Main Course:** Sobji Massala, Sag Paneer  
Gobi Bhajhee, Rice, Chapati, Raita

**Desert:** Choice of selected sweets, Tea or  
Coffee

MINIMUM CHARGE DINNER £20.00. SHOULD INCLUDE AT LEAST ONE MAIN DISH PER PERSON  
SERVICE 10%. VAT INCLUDED. CHEQUES WITH BANKERS CARD ONLY

#### OPENING HOURS

Lunch 12pm – 2.30 pm  
Evening 6pm – midnight

Last orders 2.30pm and 11.00pm – Friday & Saturday 11.30pm