



# Le Raaj

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A689/A177 Roundabout, Sedgfield, County Durham TS21 2JX

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# Le Raaj



# About us

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Local family owned restaurant Le Raaj.

With an award-winning pedigree, the restaurant boasts an understated, contemporary sheen, with subdued lighting, comfortable furnishings and a relaxed and airy interior, which immediately elevates clientele into an Indian dining experience which is exalted and relaxing.

Le Raaj's refined cooking is one which both attracts and gets people talking from all corners of the UK. Utilising quality British ingredients from reputable suppliers, the restaurant's menu places emphasis on distinctive, adventurous and well-presented dishes partnered with a sprinkling of familiar Indian items, all exceedingly well-prepared and highly flavoursome.

***"subtle spicing and flavours couched in the kind of Indian cooking we all love!"***

Drinks are on par with the cooking, an excellent wine list prevails whilst beers and the choice of cocktails are also notable. Add to that the efficient and congenial service and what you have is a restaurant which is captivating, seductive and quite unmissable.

***"Why not visit our sister restaurant in Chester Moor"***

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*Sit back, relax and let my team take you on a taste experience and on a journey of Indian Cuisine. Rez*

Le Raaj

# to begin...

<b>Goan Kekada</b> <sup>(S)</sup>	<b>6.95</b>	<b>Chicken Tikka Paneer</b> <sup>(M)</sup>	<b>5.95</b>
Panko crumb fried softshell crab with southern spices mixed with red pepper sauce, wrapped in a puree bread, served with a hint of paprika mayonaise		Marinated boneless chicken cooked in tandoori and served with homemade Indian cheese	
<b>Murgh Malai</b> <sup>(M)</sup>	<b>6.95</b>	<b>Palak Pakora</b> <sup>(V)</sup>	<b>5.95</b>
Supreme chicken marinated with soft cheese, ginger and fresh coriander		Lightly spiced baby spinach and onion savoury	
<b>Hariali Machi</b> <sup>(S)</sup>	<b>6.95</b>	<b>Chingri Mirch</b> <sup>(M)</sup>	<b>6.95</b>
Scottish salmon fillet marinated with green pepper puree, chilli, coriander and basil served with paprika mayonnaise		Lightly spiced prawns served in a grilled pepper, simmered in sweet chilli sauce	
<b>Kashmiri Lamb Chop</b> <sup>(M)</sup>	<b>6.95</b>	<b>Boti Kebab</b> <sup>(M)</sup>	<b>5.95</b>
Free range lamb chops marinated with paprika, red chilli, fennel and ginger, cooked in a clay oven		Tandoori lamb cubes, stir fried with spices, onions, mixed peppers and herbs	
<b>Chickmbur Khumb</b> <sup>(V)</sup>	<b>6.95</b>	<b>Baja Mach</b> <sup>(S)</sup>	<b>5.95</b>
Shallow fried trio of mushrooms mixed with chat masala & selected spices served with soothing mint yoghurt		Lightly spiced fish pan fried and served with spicy caramelised onions	
<b>Choki Chaff</b> <sup>(V)</sup>	<b>6.95</b>	<b>Chets Special Kebab</b> <sup>(M)</sup>	<b>5.95</b>
Spiced baby potatoes, pan fried with tamarind sauce and sweetened yoghurt with chick peas		Onion bahji, chicken tikka, sheek kebab	
<b>Achari Paneer</b> <sup>(V)</sup>	<b>6.95</b>	<b>Tandoori Mixed Kebab</b> <sup>(M)</sup>	<b>5.95</b>
Marinated Indian cottage cheese in pickle with peppers & red onions served with soothing mint yoghurt sauce		Lamb tikka, chicken tikka, sheek kebab	
<b>Extraordinary Onion Bahji</b> <sup>(V)</sup>	<b>6.95</b>	<b>Tandoori Chicken</b> <sup>(M)</sup>	<b>5.95</b>
Freshly made with carefully selected spices with finely chopped red onions, fresh spinach, wild garlic and yellow lentils served with soothing mint yoghurt and finely chopped salad		Spiced chicken on the bone	
<b>Mussels</b> <sup>(S)</sup>	<b>6.95</b>	<b>Tandoori King Prawn</b> <sup>(S)</sup>	<b>6.95</b>
Fresh water mussels with wild garlic, double cream with a hint of white wine and corriander		Marinated super king prawns cooked over charcoal	
<b>Somosa Chat Shingara</b> <sup>(V)</sup>	<b>6.95</b>	<b>Chicken Tikka</b> <sup>(M)</sup>	<b>5.95</b>
De-constructed Bangladesh vegetable somosa, served on a bed of rocket salad with tamarind		Marinated spicy chicken	
<b>Machli Tikka</b> <sup>(S)</sup>	<b>5.95</b>	<b>Lamb Tikka</b> <sup>(M)</sup>	<b>5.95</b>
Indian fish marinated and barbecued in the Tandoori		Spicy grilled lamb	
<b>King Prawn Suka</b> <sup>(S)</sup>	<b>6.95</b>	<b>Lahori Sheek Kebab</b> <sup>(M)</sup>	<b>5.95</b>
Mixture of tamarind, garlic, honey, chilli, salt and turmeric. Served with fresh warm thin bread		Chargrilled shoulder of lamb, finely ground with roast spices, enveloped in red onion, served with soothing mint yoghurt	
<b>Chicken Momo</b> <sup>(M)</sup>	<b>5.95</b>	<b>Bhuna Prawn</b> <sup>(S)</sup> or <b>Chicken on Puree</b> <sup>(M)</sup>	<b>5.95</b>
Spicy stir fried chicken, freshly chopped spring onion, coriander, chilli, turmeric and green pepper wrapped in filo pastry. Served with finely chopped salad		Medium bhuna sauce with spices	
<b>Lamb Two Ways</b> <sup>(M)</sup>	<b>6.95</b>	<b>King Prawn Butterfly</b> <sup>(S)</sup>	<b>6.95</b>
Two classic types of lamb cooked in two different ways Lamb chop and lamb tikka		Deep fried battered with sesame seeds	
		<b>Bhuna King Prawn on Puree</b> <sup>(S)</sup>	<b>6.95</b>
		Medium bhuna sauce with spices	
		<b>Chicken Chat Masala</b> <sup>(M)</sup>	<b>5.95</b>
		Cubes of chicken with hot spices and a hint of fresh cream	
		<b>Shurbu-e-Katta</b> <sup>(S)</sup>	<b>5.95</b>
		Soup with garlic, tomatoes, onion, fish and herbs	
		<b>Grilled Garlic King Prawn</b> <sup>(S)</sup>	<b>6.95</b>
		Marinated in garlic, methi leaves and tossed in garlic butter	
		<b>Prawn Cocktail</b> <sup>(S)</sup>	<b>6.95</b>
		Juicy tiger prawns with finely chopped salad	

\*Some of our dishes contain nuts. Please inform a member of staff if you have any allergies

(V)Vegetarian (M)Meat (S)Seafood (N)Nuts

# rose of India touring menu...

- Nihari Gosht (M)** 14.95  
Welsh lamb shank braised for six hours slow roasted with caramelised onions, cherry tomatoes and yoghurt served with saffron rice
- Chicken Labadar (M)** 14.95  
A special cut of free range Somerset spring chicken cooked in fresh ginger, green chillies, coriander leaves and cream served with saffron rice
- Zaffron King Prawn (S)** 15.95  
King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with basmati rice, brinjal bhaji, crispy okra
- Tulsi Murgh (M)** 14.95  
Corned chicken breast pieces with wild garlic, baby spinach and green sauce served with mixed peppers
- Murghy Baingan (M) (N)** 14.95  
Yorkshire chicken breasts with fresh baby aubergine, mixed peppers, simmered in sweet chilli and peanut sauce.
- King Prawn Jinga (S)** 15.95  
Tiger king prawns cooked with olive oil and wild garlic, peppers, mango chutney and chefs own spices, garnished with Indian marrow. Served with rice and vegetable side dish
- Thali Gosht (M) (N)** 15.95  
Served with chicken tikka masala, lamb bhuna, murgh jalfrezi, pilau rice and keema nan (N)
- Thali Tandoori (M) (N)** 15.95  
Sheek kebab, tandoori king prawn, tikka chicken, lamb tikka, tikka chicken masala, pilau rice and tikka nan
- Tandoori Mixed Grill (M)** 13.95  
Tandoori chicken, tikka chicken, sheek kebab, tandoori king prawn and lamb tikka, served with finely chopped salad and soothing mint yoghurt
- Exclusive Lamb Chops (M)** 14.95  
On the bone lamb, marinated in spices overnight, stir fried with lightly spiced onions and peppers. Served on sizzler
- Railway Lamb (M)** 14.95  
Yorkshire lamb chops simmered in mixed peppers, onion, cherry tomatoes, homemade pickle & baby potatoes
- Bengal Murgh (M)** 14.95  
Marinated chicken breast cooked in a tandoor and in a rich bengal sauce with tomato, fenugreek & fresh cream
- Kozhi Nadan Curry (M)** 14.95  
Spring chicken cooked with caramelised onion in a homestyle method with fennel and fresh cream
- Kalonji Jinga (S)** 15.95  
Fresh water super king prawns marinated with ginger, greek yoghurt and tossed with nigella seeds
- Royulu (S)** 15.95  
Fresh water super king prawns cooked with cherry tomatoes, mango, tamarind and traditional pickle
- Zaal Naga Murgh (M)** 14.95  
Breast of chicken tikka cooked in a spicy naga sauce. A tradition bengal curry
- Lamb Hara Masala (M)** 14.95  
Tender lamb in a fresh, fragrant green masala sauce made with fresh coriander, mint and green chillies and flavoured with fenugreek, lime and pomegranate seeds
- Kerala Fish Curry (S)** 14.95  
Indian fish simmered in a light and spicy stew of coconut and onions, flavoured with curry leaves and black pepper

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# lamb dishes...

- Lamb Bhuna** **M** **11.95**  
Diced lamb with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry
- Lamb Dansak** **M** **11.95**  
Diced lamb prepared with lentils which together create a sharp, sweet and sour texture and taste
- Lamb Rogan Josh** **M** **11.95**  
Medium hot tender lamb, cooked with cherry tomatoes and garlic, served in a special fresh tomatoe and onion sauce
- Lamb Badami** **M** **(N)** **11.95**  
Diced lamb cooked in creamy sauce with ground roasted cashew nuts and nut powder
- Lamb Dupiaza** **M** **11.95**  
A medium strength dish where onions and spices are briskly pan fried
- Sag Gosht** **M** **11.95**  
Spring lamb simmered in fresh spinach, spiced with puree, herbs, cumin, garlic flavoured with fenugreek, fresh coriander and ginger
- Lamb Dum Chatinat** **M** **11.95**  
Fairly hot dish cooked with baby leaf spinach with a runny sauce
- Lamb Tikka Masala** **M** **(N)** **11.95**  
Specially marinated lamb cooked in a mild spiced sauce with greek yoghurt and fresh cream
- Lamb Pasanda** **M** **(N)** **11.95**  
Fillet of lamb cooked in fresh cream, cultured yoghurt with cus cus, almonds and roasted cashew nuts in a subtle delicate sauce
- Lamb Tikka Bhuna** **M** **11.95**  
Cubes of marinated lamb barbecued and cooked with garlic, cherry tomatoes, onions and freshly ground spices, deliciously medium dry
- Lamb Chilli Masala** **M** **11.95**  
Cubes of tender lamb slowly cooked in a special blend of hot spices with fresh green chillies
- Lamb Sabzi Bahar** **M** **11.95**  
Diced lamb, stir fried with capsicum, cherry tomatoes, bindi, cauliflower and aubergine in a mixture of aromatic Indian spices
- Lamb Jalfrezi** **M** **11.95**  
Cubes of lamb cooked in a hot, spicy sauce with green chillies, capsicum, onions, cherry tomatoes, served on a sizzler
- Goan Lamb** **M** **(N)** **11.95**  
A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic, goan chilli and coconut - spicy dish
- Lamb Biryani** **M** **(N)** **11.95**  
Stir fried lamb cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry
- Shally Lamb** **M** **11.95**  
Cooked in a spicy masala bhuna sauce, topped with crispy straw potatoes - medium hot
- Lamb Madras** **M** **11.95**  
Diced tender lamb cooked in strong spices
- Lamb Vindaloo** **M** **11.95**  
Diced tender lamb cooked in very strong spices - very hot

(Other lamb dishes are available please ask.)

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(V)Vegetarian (M)Meat (S)Seafood (N)Nuts

# poultry tikka dishes...

- Chicken Tikka Bhuna** **M** **10.95**  
Cubes of chicken with garlic, cherry tomatoes, onion and freshly ground spices, deliciously medium spiced
- Chicken Tikka Dansak** **M** **10.95**  
Cubes of chicken prepared with lentils which together create a sharp, sweet and sour texture and taste
- Chicken Tikka Masalla** **M (N)** **10.95**  
Special Tikka chicken barbecued in tandoori then cooked with fresh coconut and nut powder with a mixture of medium spices giving a unique taste and rich flavour
- Chicken Tikka Dupiaza** **M** **10.95**  
Cubes of chicken cooked in medium strength sauce where onions and spices are briskly fried
- Chicken Tikka Korma** **M (N)** **10.95**  
A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture
- Chicken Tikka Sri Lanka** **M (N)** **10.95**  
Prepared with coconut and strongly spiced for a hot taste
- Chicken Tikka Singapore** **M** **10.95**  
Fairly hot sauce, cooked with okra, ginger and wild garlic
- Chicken Tikka Rogan** **M** **10.95**  
Medium hot cubes of chicken cooked with cherry tomatoes and garlic. Served in a special fresh tomato and onion sauce
- Chicken Tikka Pathia** **M** **10.95**  
The characteristics of this dish is derived from the use of cherry tomatoes and a mixture of hot spices
- Chicken Tikka Karahi** **M** **10.95**  
A medium hot chicken dish cooked with crispy onion, green chilli, cherry tomatoes and green peppers, tossed in butter
- Makhoni** **M (N)** **10.95**  
Tikka chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, nut powder, ground coconut and Mango sauce and a mixture of usual mild spices
- Chicken Tikka Shashlick** **M** **10.95**  
Special pieces of chicken barbecued on skewer with tomatoes, capsicum and onion
- Chicken Tikka Patil** **M** **10.95**  
Tender cuts of chicken cooked in a mixture of spices and prepared to our chefs own special recipe
- Chicken Tikka Biryani** **M (N)** **10.95**  
Stir fried chicken Tikka cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry
- Mirchi Masala Chicken Tikka** **M** **10.95**  
Our chef will specially prepare individually - very hot
- Chicken Tikka** **M** **10.95**  
Pieces of chicken breast marinated in greek yoghurt with mild spices. Barbecued in a charcoal oven and served with finely chopped salad
- Tandoori Chicken** **M** **10.95**  
Tender half spring chicken on the bone, marinated in yoghurt and ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served sizzling with salad
- Chicken Tikka Jalfrezi** **M** **10.95**  
Pieces of chicken Tikka cooked in a hot, spicy sauce with green chillies, capsicum, onions and cherry tomatoes, served on a sizzler
- Chicken Tikka Madras** **M** **10.95**  
Cubes of tender chicken cooked in fairly hot spices
- Chicken Tikka Vindaloo** **M** **10.95**  
Cubes of tender chicken cooked in very strong spices - very hot
- Chicken Tikka Sabsi Bahar** **M** **10.95**  
Pieces of tikka chicken stir fried with capsicum, cherry tomatoes, bindi, cauliflower and aubergine in a mixture of aromatic Indian spices
- Hariali** **M** **10.95**  
Lean chicken breast, marinated and cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green)

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# seafood dishes...

- Prawn Bhuna** (S) 11.95  
Prawns cooked with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry
- Prawn Dupiaza** (S) 11.95  
A medium strength dish with onion and spices briskly fried
- Prawn Sagwala** (S) 11.95  
Prawns and fresh spinach moistly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander
- King Prawn Bhuna** (S) 14.95  
King prawns cooked with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry
- Tandoori King Prawn** (S) 14.95  
King prawns marinated in greek yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with finely chopped salad
- Tandoori Chilli Chingri Masala** (S) 14.95  
Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies
- Tandoori King Prawn Shashlick** (S) 14.95  
Super king prawns barbecued on a skewer with tomatoes, capsicum and onions
- King Prawn Sabzi Bahar** (S) 14.95  
King prawns stir fried with capsicum, cherry tomatoes, bindi, cauliflower and aubergine in a mixture of aromatic Indian spices
- Tandoori King Prawn Masala** (S) (N) 14.95  
Charcoal grilled king prawns cooked with a special unique masala sauce
- Prawn Biryani** (S) (N) 11.95  
Stir fried prawns cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry
- King Prawn Biryani** (S) (N) 14.95  
Stir fried King prawns cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry
- Grilled Garlic King Prawn** (S) 14.95  
marinated in garlic, methi leaves and tossed in garlic butter
- Madras Prawn** (S) 11.95  
Fresh tiger prawns cooked with fairly hot spices
- The finest fish available, unless specifies.  
Served as fillet, to produce a unique choice  
of main courses**
- Ayre Mass Masala** (S) 11.95  
Slices of Bangladeshi fish known as Ayre, marinated overnight and served in wonderful onion flavour sauce
- Ayre Jalfrezi** (S) 11.95  
Fillet of Ayre in a terrific, hot spicy sauce and green chillies, capsicum, onion, cherry tomatoes
- Karahi Ayre** (S) 11.95  
Fillet of Ayre cooked in the Karai with green chilli, fresh ginger, garlic, cherry tomatoes, onions and capsicum
- Macher Shira** (S) 11.95  
Very lightly spiced fish, cooked with onions, green chilli, mustard seed and fresh herbs
- Fish Kuphta Bhuna (Mince Bowl)** (S) 11.95  
101 different flavours combined to make an exquisite, aromatic mince bowl dish. It is a medium strength in a thick sauce
- Saloni Fish** (S) 11.95  
Medium hot dish cooked with onions and cherry tomatoes, coriander, garlic, chillies and baby spinach

(Other seafood dishes are available please ask.)

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# duck dishes... balti dishes...

**Hansh Jalfrezi** <sup>M</sup> **11.95**  
Cooked in fresh ground spices with tomatoes, green peppers, green chillies and capsicum, served on a sizzler

**Chot Poti Hansh** <sup>M</sup> **11.95**  
Medium hot dish, cooked with garlic, green chillies and with zerra aloo with crispy finely chopped potatoes straws on top

**Jal - Jhool - Hansh** <sup>M</sup> **11.95**  
Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry

**Imlidar Misti Hansh** <sup>M</sup> **11.95**  
Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

**Roshuni - Hansh** <sup>M</sup> **11.95**  
Bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs, topped with finely sliced crispy garlic flakes

**Battakh** <sup>M</sup> **11.95**  
Braised duck breast marinated with crushed peppercorn & sea salt served in mixed pepper sauce

These genuine and authentic dishes have been cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (balti) which enhances the flavour and aroma of this type of cuisine.

**Mixed Balti** <sup>M S</sup> **14.95**

**Balti Garlic Chicken Sag** <sup>M</sup> **13.95**

**Balti Chicken** <sup>M</sup> **13.95**

**Balti Special Garlic Chicken** <sup>M</sup> **13.95**

**Balti Chicken Tikka** <sup>M</sup> **13.95**

**Balti Special Garlic Chicken Tikka** <sup>M</sup> **13.95**

**Balti Chicken Chilli** <sup>M</sup> **13.95**

**Balti Lamb** <sup>M</sup> **13.95**

**Balti Tandoori King Prawns** <sup>S</sup> **14.95**

**Balti Garlic Tandoori King Prawns** <sup>S</sup> **14.95**

(Served with fresh warm dough nan with a very thin layer of butter)

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# poultry dishes...

- Nawabi** (M) (N) **10.95**  
Tender pieces of chicken breast, marinated and cooked in a wonderful subtle mango flavoured creamy sauce, mild to medium strength
- Chicken Bhuna** (M) **10.95**  
Diced chicken with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry
- Chicken Dansak** (M) **10.95**  
A Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice and prepared with lentils which together create a sharp, sweet and sour texture and taste
- Chicken Dupiaza** (M) **10.95**  
A medium strength dish where onions and spices are briskly fried
- Chicken Korma** (M) (N) **10.95**  
A preparation of mild spices in which cream and coconut is used to create the delicacy of its flavour and creamy texture
- Malayan Chicken** (M) (N) **10.95**  
Mild spices in which cream, banana and pineapple are used to create a unique flavour
- Methi Chicken** (M) **10.95**  
Diced chicken in freshly ground fenugreek seeds and dried methi leaves. Medium dry, cooked with herbs and spices
- Chicken Sabsi Bahar** (M) **10.95**  
Pieces of chicken stir fried with capsicum, cherry tomatoes, bindi, cauliflower and aubergine in a mixture of aromatic Indian spices
- Goan Chicken** (M) (N) **10.95**  
A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic goan chilli and coconut - spicy dish
- Chicken Zhal Roshun** (M) **10.95**  
Cubes of spring chicken cooked with wild garlic and fresh green chillies
- Chicken Badami** (M) (N) **10.95**  
Breast of chicken cooked in a creamy sauce with ground roasted cashew nuts and nut powder
- Chicken Achar** (M) **10.95**  
Tender cuts of chicken simmered with pickles, chutney and mango slices. A rich, sweet and sour taste

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# vegetarian... sundries...

These can be served as a main dish or side dish

	Main	Side		
<b>Sag Paneer</b> (V)	7.95	5.95	<b>Fresh Dough Nan</b>	3.95
Spinach and indian cheese			Leavened bread made from fine flour with a very thin layer of butter	
<b>Bindi Bhaji</b> (V)	7.95	5.95	<b>Tikka Nan</b>	3.95
Tender okra, stir fried with herbs and spices			With spicy tikka chicken	
<b>Aloo Gobi</b> (V)	7.95	5.95	<b>Keema Nan</b>	3.95
Fresh cauliflower and baby potatoes cooked with medium spices			With spiced minced lamb	
<b>Mushroom Bhaji</b> (V)	7.95	5.95	<b>Garlic Nan</b>	3.95
Trio of fresh mushrooms mostly cooked with onions			Wild garlic & butter	
<b>Sag Bhaji</b> (V)	7.95	5.95	<b>Peshwari Nan</b> (N)	3.95
Fresh baby spinach with wild garlic and onions			Stuffed with almonds, sultanas and coconut	
<b>Bombay Aloo Jeera</b> (V)	7.95	5.95	<b>Stuffed Paratha</b>	3.95
Spicy baby potatoes tossed with cherry tomatoes, onion, cumin & coriander			Leavened whole-wheat bread with vegetables & topped with butter	
<b>Sag Aloo</b> (V)	7.95	5.95	<b>Cheese Nan</b>	3.95
Fresh baby spinach cooked with baby potatoes			Stuffed with fresh grated cheese	
<b>Tarka Dall</b> (V)	7.95	5.95	<b>Plain Paratha</b>	3.95
Delicately spiced split yellow lentils, tempered with cumin, turmeric, curry leaves and red chillies			Leavened whole-wheat bread with butter	
<b>Vegetable Curry</b> (V)	7.95	5.95	<b>Chapati</b>	2.95
Mixed vegetables in a medium spicy sauce			Made with whole-wheat flour	
<b>Seasonal Raita</b> (V)	2.95		<b>Le Raaj Salad</b>	2.95
Cultured yoghurt and herbs with cucumbers or bananas				
<b>Thali Vegetable</b> (V)	14.95		<b>Chips/Spicy</b>	2.95
Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, steamed rice and chapati				
<b>Vegetable Biryani</b> (V) (N)	10.95		<b>Trio of chutneys</b>	2.95
Stir fried vegetables cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry			Mango, onion, tamarind & soothing mint yoghurt or various	
			<b>Papadoms</b>	1.10
			(Spiced available on request)	
			<b>Rice</b>	
			Vegetable	3.95
			Mushroom	3.95
			Red Onion	3.95
			Steamed	3.95
			Saffron	3.95

(other vegetarian dishes are available on request)

(other types of rice available on request)

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# Lunch Menu

## Small Plates

### Chatt masala

Diced chicken cooked with medium spices  
with a hint of fresh cream

### Onion and Samphire Bhaji GF DF V

Freshly made with carefully selected spices with finely chopped  
red onions, fresh spinach, wild garlic and yellow lentils served  
with soothing mint yoghurt

### Bhuna Chicken on Puree

Cooked with garlic, onion and freshly  
ground spices.

### Classic Chicken Tikka GF

Marinated spicy chicken cooked in a  
clay oven, served with soothing mint  
yoghurt

## Tradition

### Chicken Tikka Masala GF N

Special tikka chicken barbecued in tandoori then cooked with  
fresh coconut and almond with a mixture of medium spices  
giving a unique taste and rich flavour

### Chicken Dansak GF

A dansak is prepared with aromatic spices from the Indian sub-  
continent and is laced with lemon juice and Pineapple prepared with  
lentils to create a sweet and sour taste

### Vegetable Rogan GF DF

Fresh vegetables with garlic, cherry tomatoes, onion and freshly  
ground spices. Deliciously medium dry

### Chicken Pasanda GF N

Cooked with fresh cream, cultured yoghurt with cus cus,  
almonds and roasted cashew nuts in subtle delicate sauce

### Chicken Nawabi GF N

Marinated and cooked in a wonderful subtle mango  
flavoured creamy sauce.

Additional 4.95 supplement applies to Lamb, Seafood and Duck.

### Rice or fresh dough nan


Additional 2.95 supplement applies to any other rice or nan.

**From 14.95pp**

#### ALLERGY ADVICE

Should you have any dietary requirements please ask a member of staff for  
more information

V - Vegetarian

 Vegan

GF - Gluten free

DF - Dairy free

N - Contains Nuts

S - Seafood

(Full a la carte menu is available )

# GRANDÉ BANQUET

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Le Raaj will turn your party into our party!  
We cater for Special Occasions, Weddings and Corporate Events

**SET PARTIES FROM 29.95pp**

**Poppadoms and Chutney**

**Mixed Starter**  
(selection of 3)

**Extensive choice of Main Courses**  
(ask for details)

**Including Rice /Nan Bread**  
(ask for details)

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# vegan & gluten free menu...

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## To Begin...

**Choki Chat** 7.00

Spiced red potatoes served with tamarind sauce and chick pea

**Tandoori Broccoli** 8.00

Clay oven grilled broccoli marinated with cumin chillies ginger and garlic

**Chickembur Tikki** 8.00

Shallow fried trio of mushrooms and chunks of pepper with selected spices served with sweet chilli sauce

## To Follow...

**Dum ki Briyani** 14.00

Basmati rice cooked Hyderabad style with seasonal vegetables in a pot with traditional herbs and spices and served with yellow lentils

**Jeera Aloo** 6.50

Baby potatoes tossed in ginger, garlic, chilli and cumin

**Tarka Dhal** 6.50

Trio of lentils tempered with ginger and garlic

**Bhindi Bhaji** 6.50

Lady fingers cooked with tomato and garam masala

**Maya-Ana Special** 6.50

Fried baby aubergine simmered in sweet chilli and onion sauce

## Rice

**Steamed rice** 3.95

(other vegan & gluten free dishes are available please ask a member of staff)

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*\*Some of our dishes contain nuts. Please inform a member of staff if you have any allergies*

(V)Vegetarian (M)Meat (S)Seafood (N)Nuts

# Le Raaj'



Le Raaj

[www.leraaj.co.uk](http://www.leraaj.co.uk)