

Le *Raj*

Be part of the Le Raaj Family



@lerraajindian

Small Plates

Goan Kekada GF DF S

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

NEW Exclusive platter for two GF

Chefs speciality of marinated meats on sizzler

Kashmiri Lamb Chop GF

Free range lamb chops marinated with papikra, red chilli, fennel and ginger, cooked in a clay oven

Chickmbur Khumb GF DF V

Shallow fried trio of mushrooms mixed with chat masala & selected spices served with soothing mint yoghurt

Choki Chat Chickpea V

Spiced baby potatoes, pan fried with tamarind sauce and sweetened yoghurt with chickpeas

Achari Paneer GF V

Marinated Indian cottage cheese in pickle with peppers & red onions served with soothing mint yoghurt sauce

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 with soothing mint yoghurt and finely chopped salad

NEW Laal Mach GF S

Indian fish marinated in spices and shallow fried in olive oil with red onions

King Prawn Suka DF

Mixture of tamarind, garlic, honey, chilli, salt and tumeric. Served with fresh warm thin bread

NEW Murgh Momo DF

Spicy stir fried chicken tikka, freshly chopped spring onion, coriander, chilli, tumeric and green pepper wrapped in filo pastry.

Lamb Two Ways GF

Classic types of lamb cooked in two different ways Lamb chop and lamb tikka

Classic Tikka Paneer GF

Marinated chicken tikka cooked with fresh cream, and hand made Indian cheese

NEW Murghi Mirch GF DF

Lightly spiced chicken tikka served in a grilled pepper, simmered in sweet chilli sauce

Boti Kebab GF

Stir fried with spices, onions and herbs

Chefs Special Kebab GF

Onion bhaji, chicken tikka and sheek kebab

Tandoori Mixed Kebab GF

Lamb tikka, chicken tikka and sheek kebab

Tandoori Chicken GF

Spiced chicken on the bone

Tandoori King Prawn GF S

Marinated super king prawns cooked over charcoal

Chicken Tikka GF

Marinated spicy chicken

Lahori Sheek Kebab GF DF

Chargrilled shoulder of mince lamb, finely ground with roast spices, enveloped in red onion, served with soothing mint yoghurt

Bhuna Prawn or Chicken on puree DF/S

Medium bhuna sauce with spices

King Prawn Butterfly DF S

Deep fried battered with golden bread crumbs

Bhuna King Prawn on Puree DF S

Medium bhuna sauce with spices

Chat Masala

Cubes of chicken with hot spices and a hint of fresh cream

Grilled Garlic King Prawn GF S

Marinated in garlic, methi leaves and tossed in garlic butter

NEW Achari Tiger Prawn GF S

Grilled fresh water King Prawns, marinated with fresh traditional pickle, served with onions.

ALLERGY ADVICE

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

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Rose of India touring

Nihari Gosht GF

Welsh lamb shank braised for six hours slow roasted with caramelised onion, cherry tomatoes and yoghurt.

Zaffron King Prawn GF S

King prawns cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with saffron rice.

Tulsi Murgh GF

Corned chicken breast pieces with wild garlic, baby spinach and green sauce served with mixed peppers

NEW Lasooni Jinga GF S

Fresh water King Prawn, wild garlic, fresh lemon juice, peppers and cooked with Greek yoghurt

Thali Gosht

Served with Chicken Tikka Masala, Lamb bhuna murgh Jalfrizi, Saffron rice and Keema nan.

Thali Tandoori S

Served with Sheek Kebab, Tandoori King prawn, Chicken tikka, Lamb tikka, Chicken tikka masala, Saffron rice and Tikka nan.

Tandoori Mixed Grill GF

Tandoori chicken, tikka chicken, sheek kebab and lamb tikka, served with finely chopped salad and soothing mint yoghurt

NEW Achari Tiger Prawn GF S

Grilled fresh water King Prawns, marinated with fresh traditional pickle, served sizzling with onions.

NEW Adraki Bhuna GF

Roasted spices, with caramelised onion and topped with pan fried ginger.

Exclusive Lamb Chops GF

On the bone lamb, marinated in spices overnight, stir fried with lightly spiced onions. Served on a sizzler.

Railway Lamb GF

Yorkshire lamb chops simmered in onions, cherry tomatoes, homemade pickle & baby potatoes

Bengal Murgh GF

Marinated chicken breast cooked in a tandoori oven and in a rich bengal sauce with tomato, fenugreek & fresh cream

Kalonji Jinga GF S

Fresh water super king prawns marinated with ginger, greek yoghurt and tossed with nigella seeds

Royulu GF DF S

Fresh water super king prawns cooked with cherry tomatoes, mango, tamarind and traditional pickle

Lamb Hara Masala GF DF

Tender lamb in a fresh, fragrant green masala sauce made with fresh corriander, mint and green chillies and flavoured with fenugreek, lime and pomegranate seeds

Zaal Naga Murgh GF DF

Breast of chicken tikka cooked in a spicy naga sauce. A traditional bengal curry

NEW Golden Sylhet Butter Chicken GF

Smoked chicken tikka, cooked in a creamy sauce in very mild spices, tossed in butter.

NEW Achari Achar GF

Simmered with pickles, chutney and mango slices to create a rich, sweet and sour taste.

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Tradition

Pasanda N

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

Chilli Masala GF DF

Slowly cooked in a speacial blend of hot spices with fresh green chillies

Masalla N GF

Cooked with fresh coconut and nut powder with a mixture of medium spices giving a unique taste and rich flavour

Sri Lanka GF DF

Prepared with coconut and strongly spiced for a hot zesty taste.

Shashlick GF

Chicken barbecued on skewer with tomatoes, peppers and onion.

Patil GF

Mixture of spices and prepared to our chefs secret recipe.

Biryani DF

Stir fried basmati rice cooked with herbs, spices and flavoured with nuts and sultanas. Served with a side of vegetable curry

Mirchi Masala GF DF

Our chef will specially prepare individually - very hot

Tandoori Chicken GF

Tender half spring chicken on the bone, marinated in yoghurt, ginger, garlic, lemon juice and spices, cooked in a charcoal tandoori oven, served with salad

Jal - Jhool GF DF

Cooked in a spicy sauce, very hot - a traditional Bengal curry

Karai GF

Cooked in the traditional Karai dish with green chilli, fresh ginger, garlic, tomatoes, briskly pan fried onions and peppers with unique spices.

Jalfrezi GF DF

Spicy sauce with green chillies, peppers and onions served on a sizzler

Madras GF DF

Cubes of tender chicken cooked in fairly hot spices

Vindaloo GF DF

Cooked in very strong spices - very hot

Sabsi Bahar GF DF

Stir fried with peppers, cherry tomatoes, cauliflower and Bombay potatoes in a mixture of aromatic Indian spices.

Hariali GF

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)

Badami GF N

Creamy sauce with ground roasted cashew nuts and nut powder

Sagwala GF DF

Fresh spiced spinach with cumin, crushed garlic with fenugreek, fresh coriander and ginger.

Rogan GF DF

Cooked with cherry tomatoes and garlic. Served in a special fresh tomato and onion sauce

Pathia GF DF

The characteristics of this dish is derived from the use of cherry tomatoes and a mixture of hot spices

Makhoni GF N

Rich creamy sauce - preparation of the sauce consists of butter, fresh cream, nut powder, mango sauce and a mixture of unique mild spices

Dupiaza GF

Cooked in a medium strength sauce, with pan fried onions and peppers with medium spices.

Imlidar Misti GF

Cooked with tamarind and honey in a mild creamy sauce

Roshuni GF DF

Bhuna type of curry cooked with unique spices with wild garlic, green pepper and fresh herbs, topped with finely sliced crispy garlic flakes.

Nawabi GF

Cooked in a wonderful subtle mango flavoured creamy sauce.

Bhuna GF DF

Cooked with garlic, onion and freshly ground spices. Deliciously medium dry

Dansak GF DF S

Dansak is prepared with aromatic spices from the Indian sub-continent and is laced with lemon juice, pineapple and prepared with lentils which together create a sharp, sweet and sour taste.

Korma GF N

A preparation of mild spices in with cream and coconut is used to create the delicacy of its flavour and creamy texture.

Malayan GF N

Mild spices in fresh cream with banana and pineapple to create a unique dish.

Goan GF N

A classic northern Indian dish, slow cooked with aromatic spices, whole zera, garlic, goan chilli and coconut - spicy dish

NEW Achari Achar GF

Simmered with pickles, chutney and mango slices to create a rich, sweet and sour taste.

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Seafood of bengal

NEW **Hariali Machli** GF S

Medium hot dish cooked with onions and cherry tomatoes, coriander, garlic, chillies, baby spinach and a fillet of Indian Fish

Tandoori King Prawn Sagwala GF S

Super King Prawns and fresh spinach moistly cooked with garlic, ginger and cumin and a mixture of herbs and spices, garnished with coriander

Tandoori King Prawn Bhuna GF S

King prawns cooked with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry

Tandoori King Prawn GF S

King prawns marinated in greek yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with finely chopped salad

Tandoori Chilli Chingri Masala GF S

Super king prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies

Tandoori King Prawn Shashlick GF S

Super king prawns barbecued on a skewer with tomatoes, capsicum and onions

NEW **Tandoori King Prawn Sabsi-Ana** GF S

King prawns stir fried with peppers, cherry tomatoes, cauliflower and Bombay potatoes in a mixture of aromatic Indian spices

Tandoori King Prawn Masala GF S

Charcoal grilled king prawns cooked with a special unique masala sauce


Grilled Garlic King Prawns GF S

Marinated in garlic, methi leaves and tossed in garlic butter

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Balti

Veg Balti

Balti

Balti Garlic Saag

Balti special Garlic

Balti Chilli

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

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Vegetarian

Sag Paneer GF

Spinach and indian cheese

Aloo Gobi GF DF

Fresh cauliflower and baby potatoes cooked with medium spices

Mushroom Bhaji GF DF

Trio of fresh mushrooms moistly cooked with onions in mild spices

Sag Royal GF DF

Fresh baby spinach with wild garlic and onions

Bombay Aloo Jeera GF DF

Spicy baby potatoes tossed with cherry tomatoes, onion, cumin & coriander

Sag Aloo GF DF

Fresh baby spinach cooked with baby potatoes

Tarka Dall GF DF

Delicately spiced split yellow lentils, tempered with cumin, tumeric, curry leaves and red chillies

Thali Vegetable

Served with vegetable curry, bindi bhaji, dall tarka, Bombay aloo, steamed rice and nan.

Vegetable Biryani N GF

Stir fried vegetables cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry

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Sundries

Le Raaj Salad

Gun powder Chips/ Chips

Trio of chutneys ^{GF}

Various types of traditional sauces.

Papadoms

Seasonal Raita ^{GF}

Cultured yoghurt and herbs with cucumbers or bananas

Rice

Mushroom

Red onion

Steamed

Saffron

Breads

Fresh Dough butter Nan

Leavened bread made from fine flour with a very thin layer of butter

Keema Nan

With spiced minced lamb

Garlic Nan

Wild garlic & butter

Peshwari Nan ^N

Stuffed with almonds, sultanas and coconut

NEW **Chilli Cheese Nan**

Cheddar cheese and traditional fresh spices and green chilli

Stuffed Paratha

Leavened whole-wheat bread with vegetables & topped with butter

Cheese Nan

Stuffed with fresh grated cheese

Laccha Paratha


Leavened whole-wheat bread with butter

Chapati

Made with whole-wheat flour

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Vegan & gluten free

To Begin

Choki Chat

Spiced red potatoes served with tamarind sauce and chick pea

Tandoori Broccoli

Grilled broccoli marinated with cumin chillies ginger and garlic

Chickembur Tikki

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

To Follow

Dum ki Biryani

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

Jeera Aloo

Baby potatoes tossed in ginger, garlic, chilli and cumin

Tarka Dhal

Trio of lentils tempered with ginger and garlic

Maya-Ana Special

Shallow fried baby aubergine simmered in sweet chilli and onion sauce

Rice

Steamed rice

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

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Grande Banquet

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

Poppadoms and Chutney

Mixed Starter

(selection of 3)

Extensive choice of Main Courses

(ask for details)

Including Rice/Nan Bread

(ask for details)

SET PARTIES

FROM

£49.95pp

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- ◆ A discretionary service will be added for groups of eight and more.
- ◆ Menu prices and menu items are subject to change without prior notice
- ◆ All of our prices include VAT at its present rate.



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