

Le Raaj

Le Raaj



About us

Local family owned restaurant Le Raaj.

Located just on the A167 in beautiful Chester Moor, County Durham, Le Raaj is arguably County Durham's finest modern Indian restaurant.

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 Sedgfield"

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...

Goan Kekada (S) 6.95	Chicken Tikka Paneer (M) 5.95
Panko crumb fried softshell crab with southern spices mixed with red pepper sauce, wrapped in a puree bread, served with a hint of paprika mayonnaise	Marinated boneless chicken cooked in tandoori and served with homemade Indian cheese
Murgh Malai (M) 6.95	Palak Pakora (V) 5.95
Supreme chicken marinated with soft cheese, ginger and fresh coriander	Lightly spiced baby spinach and onion savoury
Hariali Machi (S) 6.95	Chingri Mirch (M) 6.95
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
Kashmiri Lamb Chop (M) 6.95	Boti Kebab (M) 5.95
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
Chickmbur Khumb (V) 6.95	Baja Mach (S) 5.95
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
Choki Chatt (V) 6.95	Chefs Special Kebab (M) 5.95
Spiced baby potatoes, pan fried with tamarind sauce and sweetened yoghurt with chick peas	Onion bahji, chicken tikka, sheek kebab
Achari Paneer (V) 6.95	Tandoori Mixed Kebab (M) 5.95
Marinated Indian cottage cheese in pickle with peppers & red onions served with soothing mint yoghurt sauce	Lamb tikka, chicken tikka, sheek kebab
Extraordinary Onion Bahji (V) 6.95	Tandoori Chicken (M) 5.95
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
Mussels (S) 6.95	Tandoori King Prawn (S) 6.95
Fresh water mussels with wild garlic, double cream with a hint of white wine and coriander	Marinated super king prawns cooked over charcoal
Somosa Chat Shingara (V) 6.95	Chicken Tikka (M) 5.95
De-constructed Bangladesh vegetable somosa, served on a bed of rocket salad with tamarind	Marinated spicy chicken
Machli Tikka (S) 5.95	Lamb Tikka (M) 5.95
Indian fish marinated and barbecued in the Tandoori	Spicy grilled lamb
King Prawn Suka (S) 6.95	Lahori Sheek Kebab (M) 5.95
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
Chicken Momo (M) 5.95	Bhuna Prawn (S) or Chicken on Puree (M) 5.95
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
Lamb Two Ways (M) 6.95	King Prawn Butterfly (S) 6.95
Two classic types of lamb cooked in two different ways Lamb chop and lamb tikka	Deep fried battered with sesame seeds
	Bhuna King Prawn on Puree (S) 6.95
	Medium bhuna sauce with spices
	Chicken Chat Masala (M) 5.95
	Cubes of chicken with hot spices and a hint of fresh cream
	Shurbu-e-Katta (S) 5.95
	Soup with garlic, tomatoes, onion, fish and herbs
	Grilled Garlic King Prawn (S) 6.95
	Marinated in garlic, methi leaves and tossed in garlic butter
	Prawn Cocktail (S) 6.95
	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	Bengal Murgh (M) 14.95
Welsh lamb shank braised for six hours slow roasted with caramelised onions, cherry tomatoes and yoghurt served with saffron rice	Marinated chicken breast cooked in a tandoor and in a rich bengal sauce with tomato, fenugreek & fresh cream
Chicken Labadar (M) 14.95	Kozhi Nadan Curry (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	Spring chicken cooked with caramelised onion in a homestyle method with fennel and fresh cream
Zaffron King Prawn (S) 15.95	Kalonji Jinga (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	Fresh water super king prawns marinated with ginger, greek yoghurt and tossed with nigella seeds
Tulsi Murgh (M) 14.95	Royulu (S) 15.95
Corned chicken breast pieces with wild garlic, baby spinach and green sauce served with mixed peppers	Fresh water super king prawns cooked with cherry tomatoes, mango, tamarind and traditional pickle
Murghy Baingaan (M) (N) 14.95	Zaal Naga Murgh (M) 14.95
Yorkshire chicken breasts with fresh baby aubergine, mixed peppers, simmered in sweet chilli and peanut sauce.	Breast of chicken tikka cooked in a spicy naga sauce. A tradition bengal curry
King Prawn Jinga (S) 15.95	Lamb Hara Masala (M) 14.95
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	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
Thali Gosht (M) (N) 15.95	Kerala Fish Curry (S) 14.95
Served with chicken tikka masala, lamb bhuna, murgh jalfrezi, pilau rice and keema nan (N)	Indian fish simmered in a light and spicy stew of coconut and onions, flavoured with curry leaves and black pepper
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	

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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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poultry tikka dishes...

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

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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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V Vegetarian M Meat S Seafood (N) Nuts

duck dishes... balti dishes...

Hansh Jalfrezi (M)

11.95

Cooked in fresh ground spices with tomatoes, green peppers, green chillies and capsicum, served on a sizzler

Chot Poti Hansh (M)

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 (M)

11.95

Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry

Imlidar Misti Hansh (M)

11.95

Lean slices of duck breast cooked with tamarind and honey in a mild cream sauce

Roshuni - Hansh (M)

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 (M)

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 (M) (S)

14.95

Balti Garlic Chicken Sag (M)

13.95

Balti Chicken (M)

13.95

Balti Special Garlic Chicken (M)

13.95

Balti Chicken Tikka (M)

13.95

Balti Special Garlic Chicken Tikka (M)

13.95

Balti Chicken Chilli (M)

13.95

Balti Lamb (M)

13.95

Balti Tandoori King Prawns (S)

14.95

Balti Garlic Tandoori King Prawns (S)

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	Chicken Biryani (M) (N)	10.95
Tender pieces of chicken breast, marinated and cooked in a wonderful subtle mango flavoured creamy sauce, mild to medium strength		Stir fried chicken cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry	
Chicken Bhuna (M)	10.95	Chicken Madras (M)	10.95
Diced chicken with garlic, cherry tomatoes, onion and freshly ground spices. Deliciously medium dry		Tender chicken breast cooked in fairly hot spices	
Chicken Dansak (M)	10.95	Chicken Vindaloo (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		Tender chicken breast cooked in very strong spices - very hot	
Chicken Dupiaza (M)	10.95	Chicken Rogan (M)	10.95
A medium strength dish where onions and spices are briskly fried		Medium hot cubes of chicken cooked with cherry tomatoes and garlic. Served in a special fresh tomato and onion sauce	
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
Sag Paneer (V) Spinach and indian cheese	7.95	5.95
Bindi Bhaji (V) Tender okra, stir fried with herbs and spices	7.95	5.95
Aloo Gobi (V) Fresh cauliflower and baby potatoes cooked with medium spices	7.95	5.95
Mushroom Bhaji (V) Trio of fresh mushrooms moistly cooked with onions	7.95	5.95
Sag Bhaji (V) Fresh baby spinach with wild garlic and onions	7.95	5.95
Bombay Aloo Jeera (V) Spicy baby potatoes tossed with cherry tomatoes, onion, cumin & coriander	7.95	5.95
Sag Aloo (V) Fresh baby spinach cooked with baby potatoes	7.95	5.95
Tarka Dall (V) Delicately spiced split yellow lentils, tempered with cumin, turmeric, curry leaves and red chillies	7.95	5.95
Vegetable Curry (V) Mixed vegetables in a medium spicy sauce	7.95	5.95
Seasonal Raita (V) Cultured yoghurt and herbs with cucumbers or bananas		2.95
Thali Vegetable (V) Served with vegetable curry, bindi bhaji, dall tarka, aloo gobi, steamed rice and chapati		14.95
Vegetable Biryani (V) (N) Stir fried vegetables cooked with special basmati rice, herbs, spices and flavoured with nuts and sultanas. Served with a vegetable curry		10.95

(other vegetarian dishes are available on request)

Fresh Dough Nan Leavened bread made from fine flour with a very thin layer of butter	3.95
Tikka Nan With spicy tikka chicken	3.95
Keema Nan With spiced minced lamb	3.95
Garlic Nan Wild garlic & butter	3.95
Peshwari Nan (N) Stuffed with almonds, sultanas and coconut	3.95
Stuffed Paratha Leavened whole-wheat bread with vegetables & topped with butter	3.95
Cheese Nan Stuffed with fresh grated cheese	3.95
Plain Paratha Leavened whole-wheat bread with butter	3.95
Chapati Made with whole-wheat flour	2.95
Le Raaj Salad	2.95
Chips/Spicy	2.95
Trio of chutneys Mango, onion, tamarind & soothing mint yoghurt or various	2.95
Papadoms (Spiced available on request)	1.10
Rice	
Vegetable	3.95
Mushroom	3.95
Red Onion	3.95
Steamed	3.95
Saffron	3.95

(other types of rice available on request)

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tasty lunch menu...

Starters

Choki Chatt (V)

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

Extraordinary Onion Bahji (V)

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

Chicken Momo (M)

Spicy stir fried chicken, freshly chopped spring onion, coriander, chilli, turmeric and green pepper wrapped in filo pastry. Served with finely chopped salad

Chicken Tikka (M)

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

Chicken Makhoni (M) (N)

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

Change the type of meat for main course above for a small charge of £1.95 excl seafood and duck.

Seafood and duck 3.95

Plain Saffron Rice or fresh dough nan

Change your rice or nan to any other type for only 1.95

Dessert or Hot Drink

Coffee served with fresh double cream or plain ice cream

Main Course

All served with saffran rice or nan

Chicken Tikka Masala (M) (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 (N)

Chicken Sri-Lanka (M)

Prepared with coconut, strongly spiced for a spicy taste

Vegetable Bhuna (V)

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

Patil (M)

Tender cuts of chicken cooked in a mixture of spices and prepared to our chefs own recipe

Only 8.95pp

(full a la carte menu is available)

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GRANDÉ BANQUET

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)

vegan & gluten free menu...

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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www.leraaj.co.uk



tasty lunch menu...

Starters...

Choki Chaff (V)

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

Extraordinary Onion Bahji (V)

Freshly made with carefully selected spices with finely chopped red onions, fresh spinach, wild garlic and yellow lentils served with tamarind sauce

Chicken Momo (M)

Spicy stir fried chicken, freshly chopped spring onion, coriander, chilli, turmeric and green pepper wrapped in filo pastry. Served with finely chopped salad

Chicken Tikka (M)

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

Main Course...

All served with basmati rice or nan (excluding Biryani)

Chicken Tikka Masala (S)

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 Sri-Lanka (M)

Prepared with coconut, strongly spiced for a spicy taste

Vegetable Bhuna (V)

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

Patil (M)

Tender cuts of chicken cooked in a mixture of spices and prepared to our chefs own recipe

Chicken Makhoni (M) (N)

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

Any other type of meat available for main courses above at an extra charge of 1.95 exc seafood and duck.
Seafood and duck 3.95

Plain Saffron Rice or fresh dough nan

Change your rice or nan to any other type will incur a charge of 1.95

Dessert or Hot Drink...

**Coffee served with fresh double cream
or plain ice cream**

Only 8.95 pp