

# STARTERS

## POULTRY

### Chicken Puri chat

Chicken on puri with chat massalla.

### Chicken Pakora

Spiced chicken deep fried in batter.

### Chicken Tikka

Chicken pieces marinated & barbecued.

### Garlic Chicken

Chicken in garlic & butter.

### Hoppers

Chicken rolled in pastry & deep fried.

## MEAT

### Shish Kebab

Minced meat skewered & tandoored.

### Lamb Tikka

Lamb marinated & barbecued.

### Meat Samosa

Deep fried meat pasties.

### Mixed Kebab

Shish & Tikka & Samosa.

### Lamb Garlic

Lamb in garlic & butter.

### Stuffed Keema Mushroom

With mincemeat

## VEGETABLE

### Onion Bhaji

Deep fried spiced onion balls.

### Pakora

Cauliflower, spiced & deep fried.

### Vegetable Samosa

Deep fried vegetable pasties.

### Vegetable stuffed Mushroom

Deep fried mushroom stuffed with vegetables.

### Mushroom Puri

Deep fried unleavened bread stuffed with mushrooms.

## SOUP

### Dhall soup

### Mulligatawny soup

### Chicken or Tomato Soup

## STRENGTH GUIDE

Slightly Hot 🔥

Hot 🔥🔥

Very Hot 🔥🔥🔥

## FOOD ALLERGIES & INTOLERANCES

Before you order your food or drinks please ask a member of staff for further information.

# MAIN COURSE

## TANDOORI ROYAL DISHES

### Lamb Tikka

Lamb marinated in yoghurt sauce, roasted in clay oven.

### Chicken Tikka

Off the bone, marinated in yoghurt sauce, roasted in clay oven.

### Chicken Shashlik

Chicken tandoori marinated in yoghurt, cooked with green peppers.

### Lamb Shashlik

Lamb tandoori marinated in yoghurt, cooked with green peppers.

## RAJ GATE BALTI SPECIALS

### Chicken or Lamb

Prepared in a metal pot with a blend of several spices & green peppers, which makes this dish very special.

### Madras Balti

### Dupiaza Balti

### Rogan Josh Balti

### Karai Balti

### Jal frezi Balti

### Shahee Balti

## MASSALLA DISHES

Massalla dishes are marinated in spices to a special recipe then barbecued & served in a special curry sauce. Served Medium.

### Lamb Tikka Massalla

### Chicken Tikka Massalla

### Aloo Gobi Massalla

## CLASSICAL DISHES

Chicken	Lamb	Prawn	Chicken Tikka	Lamb Tikka	Vegetable
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### Korma

For that milder taste...Coconut in cream sauce & freshly ground spices.

### Dhansak

A lentil dish blended with pineapple & lemon juice sweet & sour.

### Dupiaza

A medium flavour some sauce combined fresh onions & whole spices (milder than madras).

### Bhuna

A medium strength curry cooked with tomatoes & onions, herbs & aromatic spices.

### Karai

Dish cooked in sizzling metal pot, seasoned with herbs & spices.

### Palok

Spinach with aromatic spices (medium or hot).

### Rogan Josh 🔥

A tomato & onion based curry flavoured with coriander (slightly hot).

### Samber 🔥

"Hot & Spicy" A curry concoction cooked with lentil & garlic. A "hot" Favourite!

### Madras 🔥🔥

A curry with tomato, coriander & ground chillies for that exquisite flavour.

### Jal Frezi 🔥🔥🔥

Fresh green chillies & coriander cooked with herbs- very HOT!

### Vindaloo 🔥🔥🔥

Ground chillies cooked with herbs & a piece of tomato to create a very hot but flavoured dish.

## SUNDRIES

### Pilau Rice

Basmati Rice

### Plain Rice

Steamed Rice

### Chips

Fries

### Plain Naan

Leavened bread

### Garlic Naan

Garlic stuffed bread

### Chapati

Soft unleavened bread

### Roti

Thick unleavened bread cooked in clay oven

**Sweets & Coffees Not Included**

**Book & Order Online**

**[www.therajgate.co.uk](http://www.therajgate.co.uk)**



# SPECIAL MENU

**Sunday to Thursday  
until 7:30pm**

**£10<sup>.95</sup>**  
per guest