

# Raja

## INDIAN RESTAURANT

BYO, Dine-in & Take-away

Tel: **3279 6098**

(Bookings are essential)

Fax: 3279 6095

[www.rajaindian.com](http://www.rajaindian.com)

**OPEN 6 DAYS**

**Monday: Closed**

Tue - Sun: 5.00pm - till late

Wed - Fri: **LUNCH: 11.30am - 2.00pm**

**OPEN Public Holidays for TAKE AWAY only: 5pm-7pm**

Shop 4, 66 Curragundi Road,  
Jindalee Qld 4074 (Parking at rear)

**TAKE AWAY MENU**

### ENTREE

1. **KHEEMA SAMOSA:** Mildly Spiced Lamb stuffed in a puff pastry; fried (3 pcs) .....\$5.00
2. **VEGETABLE SAMOSA:** Mildly spiced Vegetables stuffed in a puff pastry; fried (3 pcs) .....\$4.50
3. **PAKORA:** EGGPLANT / POTATO or PIAZ (onion) in mildly spiced Chick-pea batter; fried .....\$4.00
4. **CHICKEN PAKORA:** Chick-pea batter; fried .....\$5.00
5. **ALOO BONDA:** Mashed potatoes mixed with spices & coriander & deep fried in a mild spicy Chick-pea batter (4 pcs) .....\$5.00
6. **VEG MIXED PLATTER:** A selection of the above (8 pcs) .....\$6.90

### TANDOORI

7. **RAJA'S MIX PLATTER:** An assortment of Malai Tikka, Kalmae Kebab, Samosa and Pakora (entrée for 2) .....\$7.90
8. **MALAI TIKKA:** Boneless pieces of chicken marinated in spices and cream .....\$7.50
9. **SEEKH KEBAB:** A Medium spiced mince lamb kebab skewered & cooked over charcoal .....\$7.50
10. **BARA KEBAB:** Lamb rack marinated in aromatic spices cooked to perfection in the Tandoori oven .....\$7.50
11. **KALMAE KEBAB:** Chicken drumsticks marinated in yoghurt and secret spices .....\$7.50

### TANDOORI FARE

12. **TANDOORI CHICKEN:** Tender whole chicken marinated in a yoghurt sauce with mild spices then baked in the charcoal oven.  
**FULL-\$15.90      HALF-\$12.90**
13. **TANDOORI PLATTER:** An assorted barbecue mix from the clay oven .....\$15.90

### CURRY FARE ☆ Mild ☆☆☆ Medium ☆☆☆☆ Hot ☆☆☆☆☆ Extra Hot . **With Complimentary RICE**

#### CHICKEN

**\$15.90**

**Extra RICE: \$3**

14. **CHICKEN TIKKA BUTTER MASALA:** Boneless pieces of chicken cooked in Tandoori, sauteed in a tomato, cream & butter sauce.
15. **SAAG:** A combination of chicken and fresh spinach in a mildly spiced sauce. ☆
16. **MYSOORE CHILLI:** Chicken pieces served in a sauce of coconut cream, chillies, and tomatoes. ☆☆☆☆
17. **KORMA:** Tender chicken fillets simmered in a mild almond.
18. **PEPPER:** Tender chicken with coconut, spices and peppercorn. ☆☆☆
19. **KADAI:** Diced chicken cooked with capsicum, onion and green coriander. ☆☆☆
20. **CHICKEN PATIALA:** Chicken curry prepared with brown gravy, almond paste and finish with cream. ☆
21. **DAKSHIN CHICKEN CURRY:** A traditional chicken curry cooked with home style masala, curry leaves & coconut cream. ☆☆

#### BEEF

**\$14.90**

22. **KORMA:** Mild beef curry cooked with Almonds. ☆☆
23. **CHENNAI:** Beef marinated in traditional spices & cooked in coconut cream. ☆☆
24. **VINDALOO:** Beef curry cooked with coconut, vinegar & red chilli paste. ☆☆☆☆
25. **BHUNA:** Diced beef prepared in home style with medium hot spices. ☆☆☆
26. **MASALA:** Beef cooked with capsicums, tomatoes, onions, herbs & spices. ☆☆☆
27. **MALAPAR BEEF:** Beef curry sauteed with onion, tomatoes, capsicum cooked in coconut cream. ☆
28. **KADAI BEEF:** Diced beef sauteed with cubes of onion, capsicum, tomatoes with Kadai masala powder. ☆☆☆

## LAMB

**\$14.90**

29. **ROGANJOSH:** The ever popular lamb delicacy from Kashmir cooked with whole spices, tomatoes and onions. ☆☆  
30. **KORMA:** Lamb cooked in a mild cashew and yoghurt sauce then flavoured with fresh herbs and cream.  
31. **VINDALOO:** South Indian curry cooked with coconut, vinegar and a red chilli paste. ☆☆☆☆  
32. **SAAG:** Lamb curry delicacy, with spinach and a light cream sauce. ☆☆  
33. **KERALA:** Unique to Kerala, place in south India. Medium spiced curry cooked in coconut.  
34. **BUHNA GHOST:** Lamb cooked with home style roasted spices, chillies, tomatoes, coriander leaves. ☆☆☆  
35. **ACHARI:** Hot & spicy Lamb dish cooked with fenugreek, mustard seeds, dry red chillies and lime juice. ☆☆☆☆  
36. **DESHI GHOST:** Diced Lamb cooked in onion, dry methi leaves with little cream. ☆

## SEAFOOD (Fish or Prawn)

**\$15.90**

37. **KERALA FISH CURRY:** Deliciously mild fish curry cooked with rich coconut milk to south Indian preparation. ☆☆  
38. **GOA FISH CURRY:** West Indian treat! Fish fillets cooked in a tangy spicy coconut based masala.  
39. **CHENNAI FISH CURRY:** Ever popular, fish curry prepared in a spicy tangy sauce with tamarind pulp, tomatoes, coriander. ☆☆☆  
40. **PRAWN THORAN:** Coconut cream based prawn curry tempered with mustard seeds, curry leave and garlic.  
41. **PRAWN MOLLIE:** Chefs own speciality, lightly spiced prawns cooked in coconut milk.  
42. **PRAWN PEPPER MASALA:** King prawns tossed with pepper, garlic and cubes of onions, tomatoes. ☆☆☆  
43. **PRAWN VINDALOO:** Prawn curry prepared with hot chillies, vinegar and coconut cream. ☆☆☆☆

## VEGETARIAN

44. **NAVRATAN KORMA:** Seasonal vegetables cooked in a cashew nut cream & yoghurt sauce .....\$12.90  
45. **ALOO PALAK:** Diced potatoes cooked with freshly ground spinach .....\$10.90  
46. **DHAL: MASALA/PALAK/ALOO -** Lentils simmered with turmeric, tempered in ghee with garlic, tomatoes & fresh herbs .....\$8.90  
47. **PALAK PANEER:** A dry combination on spinach & fresh cubes of cottage cheese .....\$12.90  
48. **PANEER LAJAWAB:** Cubes of cottage cheese sauted with onion, capsicum, tomato cooked in cashew cream sauce.....\$12.90  
49. **ALOO MUTTER MASALA:** Potatoes, green peas tossed in a medium spiced masala with coriander leaves .....\$12.90  
50. **ALOO BAINGAN MASALA:** Cubes of potatoes, prinjal sauted in onion, tomato paste tempered w/ jeera, methi leaves .....\$12.90

## BREAD

51. **NAAN / ROTI:** Traditional Indian bread baked in tandoori clay oven .....\$3.00  
52. **ONION NAAN:** Naan filled with onions tossed in ghee and flavoured with spices .....\$3.50  
53. **NAAN: CHEESE / GARLIC / ALOO** .....\$3.50  
54. **KHEEMA NAAN:** Naan stuffed with a lamb mince masala .....\$4.50  
55. **CHEESE AND SPINACH NAAN:** Naan stuffed with cheese, spinach and fresh herbs .....\$4.50  
56. **GARLIC CHEESE NAAN:** .....\$4.50  
57. **PESHAWARI NAAN:** Naan stuffed with fruits, almonds and coconut.....\$4.50  
58. **MURGH & CHILLI CHEESE NAAN:** Naan stuffed with spicy chicken & chilli.....\$5.00

## ACCOMPANIMENTS

59. **PAPPADUMS:** (4 per serve) .....\$2.00  
60. **YOGHURT & CUCUMBER RAITA** .....\$3.20  
61. **INDIAN SALAD:** Tomatoes & onions with coriander & lemon juice .....\$3.20  
62. **SWEET MANGO CHUTNEY** .....\$2.40  
63. **PICKLE: HOT MANGO / CHILLI / LIME**.....\$2.00

### Chef's Specials

1. Ceylon Chicken Curry .....\$15.90
2. Lamb with Dates Tamarind.....\$15.90
3. Chilli Prawns .....\$16.90
4. Beef Nilgiri Korma .....\$15.90
5. Bombay Potatoes with Peas.....\$13.90

### Small Dinner Pack for 2\*

2 Small Curries, Pakora, 2 Naan  
Small Mango Chutney and Raita **\$34.90**

### Large Take Away Meal for 2\*

Samosa 2 curries (must not be of the same kind - chicken, beef, lamb or vegetable ONLY), 2 Naan, 4 Pappadums  
1 Cucumber & Yoghurt Salad  
1 Sweet Mango Chutney **\$43.90**

### BIRYANI

is a spicy combination of rice tempered w/ saffron cooked w/ any of the following selections served w/ complimentary Raita

1. MURGH BIRYANI (Chicken).....\$15.90
2. HYDRA BAD BIRYANI (Lamb).....\$14.90
3. BEEF BIRYANI.....\$14.90
4. PRAWN BIRYANI.....\$15.90
5. VEGETABLE BIRYANI.....\$11.90

### Early Bird Specials: 5pm - 7pm

**FREE**  
**1 VEGIE CURRY\*\***  
**WHEN YOU BUY 2 MEAT CURRIES**  
**FROM CHEF'S CHOICE\***

\*Not valid on public holidays, with any special offers or special packs.

\*\* Does not come with RICE.