



NAAN BREAD

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| 48. PLAIN NAAN | \$2.50 |
| Traditional bread baked in a tandoori oven | |
| 49. GARLIC OR CHEESE NAAN | \$3.00 |
| Naan stuffed with garlic or cheese | |
| 50. ONION KULCHA | \$3.50 |
| Naan filled with onions tossed in butter and flavored with spices | |
| 51. PESHWARI NAAN | \$4.00 |
| Naan filled with mixed fruits | |
| 52. CHEESE AND SPINACH | \$4.50 |
| Cheese mixed with spinach | |
| 53. CHEESE AND GARLIC | \$4.50 |
| Naan stuffed with cheese or garlic | |
| 54. CHICKEN AND CHEESE NAAN | \$5.50 |
| Naan stuffed with chicken and cheese | |
| 55. CHICKEN & CHILLI CHEESE NAAN | \$5.50 |
| Naan stuffed with Chicken, Cheese, chilli and finished with butter | |



ACCOMPANIMENTS/DESSERTS

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| 56. PAPPADUMS: (5PCS) | \$2.50 |
| 57. RAITA (CUCUMBER & YOUGHURT) | \$3.00 |
| 58. INDIAN SALAD: | \$3.50 |
| 59. SWEET MANGO CHUTNEY: | \$3.00 |
| 60. PICKELS: MANGO / LIME / CHILLI | \$2.50 |
| 61. LASSI: MANGO/PLAIN | \$4.50 |
| 62. KULAB JAMUN | \$5.50 |
| 63. KULF | \$5.50 |
| 64. COKE/DIET COKE/LEMONADE/FANTA | \$2.50 |

CHEF'S SPECIALS

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|---|----------------|
| 1.Puff Pastry: Lamb or Vege (3pcs) | \$5.50 |
| 2.Chciken Fried Rice: | \$13.90 |
| 3.Lamb Fried Rice: | \$12.90 |
| 4.Vege Fried Rice: | \$10.90 |
| 5.Egg Fried Rice: | \$10.90 |

Fried Rice cooked with Vegetables



Feast for two or feed the family

FAMILY PACK

THIS DEAL INCLUDES

- Samosa: Meat or Vege
- 1 Tandoori Platter
- Choose 2 Large Curries
(CHI, LAMB, BEEF OR VEGE)
- 2 Large Rice
- 2 Garlic Naan
- 8pcs Papadums
- 1 Raita
- 1 Sweet Mango Chutney

\$58.90

CONDITIONS APPLY
CURRIES MUST NOT BE SAME KIND.
SEAFOOD EXTRA \$2.

TAKE AWAY FOR TWO

THIS DEAL INCLUDES

- Samosa: Meat or Vege
- Choose 2 Large Curries
(CHI, LAMB, BEEF OR VEGE)
- 1 Large Rice
- 2 Garlic Naan
- 5pcs Papadums
- 1 Raita
- 1 Sweet Mango Chutney

\$45.90

CONDITIONS APPLY
CURRIES MUST NOT BE SAME KIND.
SEAFOOD EXTRA \$2.

EARLY BIRD SPECIAL

When you spend \$35 or more

FREE ENTREE

CHOOSE 1 FROM ENTREE
SECTION:
N.O: 1 - 2 - 3

5:00 pm - 7:00 pm \$35.00

CONDITIONS APPLY
MUST MENTION WHEN ORDERING

RAJA

INDI AN RESTAURANT

SHOP 4/66 CURRAGUNDI ROAD
JINDALEE 4074

P H: 3279 6098 FAX: 3279 6095



Monday CLOSED

Tuesday, Wednesday, Thursday, Sunday:
5:00pm - 8:30

Friday & Saturday:
5:00pm - Till Late

OPEN ON PUBLIC HOLIDAYS

(Take-Away ONLY)
5 PM TO 7 PM

EMAIL: RAJASINDIANFOOD@GMAIL.COM
WWW.RAJAINDIAN.COM




ENTREE

- 1. KHEEMA SAMOSA:** \$5.50
Mildly spiced Lamb stuffed in a homemade pastry and deep fried. (3pcs)
- 2. VEGETABLE SAMOSA:** \$5.00
Mildly spiced Vegetables stuffed in a homemade pastry and deep fried. (3pcs)
- 3. EGGPLANT/POTATO PAKORA:** \$5.00
Sliced Eggplant in chick-pea batter and deep fried. (6pcs)
- 4. ALOO BONDA:** \$5.50
Mashed potatoes mixed with spices, coriander & deep fries in a mild spicy Chick-pea batter. (5pcs)
- 5. CHICKEN OR PRAWN PAKORA:** \$7.50
Chicken/Prawn dipped in chickpea batter & deep fried. (6pcs)
- 6. ONION BHAJI:** \$5.00
Spiced chick pea batter fried with onion spiced. (5pcs)


TANDOORI STARTERS

- 7. RAJA'S MIX PLATTER:** \$7.50
Murgh Tikka, Kalmæ Kebab, Seek kebab, meat samosa & 2pcs pakora; entree for 2
- 8. MURGH TIKKA:** \$7.00
Boneless pieces of chicken marinated in spiced & cream (5pcs)
- 9. SEEKH KEBAB:** \$7.00
A medium spiced mince lamb kebab & cooked in the tandoori oven (4pcs)
- 10. BARA KEBAB:** \$10.90
Lamb rack marinated in aromatic spices & cooked in the oven (2pcs)
- 11. KALMAE KEBAB:** \$7.00
Chicken drumsticks marinated in yoghurt & spices (4pcs)


TANDOORI MAIN FARE

- 12. TANDOORI CHICKEN:** \$15.90
Tender whole chicken marinated in a yoghurt & mild spices then baked in tandoori oven
- 13. TANDOORI PLATTER:** \$15.90
An assorted bbq mix from the clay oven (7pcs)



COMPLIMENTARY RICE
1 Curry: 1 Small Rice
2 Curries: 1 Large Rice
EXTRA RICE: \$3

CURRY FARE

CHICKEN DISHES
\$15.90

- 14. BUTTER CHICKEN:** ★
Mild spiced and cooked with cashew nut and cream sauce
- 15. SAAG:** ★★
Cooked with almonds and green spinach and based gravy
- 16. KORMA:** ★
cooked with almonds, whole spiced & finished with cream
- 17. VINDALOO:** ★★★★★
Cooked with coconut, vinegar and red chilli paste
- 18. KADAI:** ★★★
Cooked with onions, capsicum roasted spices, chillies and kadai masala
- 19. MANGO CHICKEN:** ★
Marinated mild spiced cooked with capsicum and mango pulp
- 20. SWEET CHICKEN CURRY:** ★
Cooked with sultans, dates and garnished with almonds
- 21. BIRIYANI:** ★★★
Cooked with basmati rice and served with raita
- 22. MASALA:** ★★
Cooked with capsicum, tomatoes, onions and spices

LAMB/BEEF DISHES

LAMB \$15.90

BEEF \$14.90

- 23. KORMA:** ★
Mild spiced and cooked with almond and cream sauce
- 24. CHENNAI:** ★★★★★
Marinated in traditional spices and cooked in coconut cream
- 25. ROGANJOSH:** ★★★★★
Kashmir style cooked with a whole spiced & finished with yoghurt
- 26. VINDALOO:** ★★★★★
Cooked with coconut, vinegar and red chilli paste
- 27. BHUNA GHOST:** ★★★★★
Cooked with roasted peper spices, chillies and coriander leaves
- 28. ACHARI:** ★★★★★
Hot and spicy pickles cooked with mustard seeds and coriander leaves
- 29. SWEET CURRY:** ★
Cooked with sultans, dates and garnished with almonds
- 30. SAAG:** ★★★★★
Cooked with fresh spinach in a mildly spiced almond sauce
- 31. BIRIYANI:** ★★★★★
Cooked with basmati rice and served with raita
- 32. MASALA:** ★★
Cooked with capsicum, tomatoes, onions and spices

PRAWN/FISH DISHES

\$15.90

- 33. KORMA:** ★
Mild spiced and cooked with almond and cream sauce
- 34. VINDALOO:** ★★★★★
Cooked with coconut, vinegar and red chilli paste
- 35. MASALA:** ★★
Cooked with onions, capsicum and fresh herbs and finished with almond sauce
- 36. CEYLON CURRY:** ★★
Cooked with chillies, potato and finished with coconut cream
- 37. MOLLIE:** ★
Chefs own speciality, lightly spiced and cooked with coconut milk
- 38. BIRIYANI:** ★★★★★
Cooked with basmati rice and served with raita

VEGETABLE DISHES

- 39. VEGE KORMA:** ★ \$11.90
Seasonal vegetables cooked in almond cream & yoghurt sauce
- 40. MUSHROOM & PEAS CURRY:** ★★ \$12.90
Fresh mushroom cooked with fresh tomatoes, peas & finished with almond sauce
- 41. PALAK PANNER:** ★★ \$12.90
Cottage cheese cooked with spinach
- 42. PANNER BUTTER MASALA:** ★★ \$12.90
Cottage cheese cooked with cashew & cream
- 43. PANNER LAJAWAB:** ★★ \$12.90
Cottage cheese cooked with onions, capsicum, cashew & almond cream
- 44. MALAI KOFTHA:** ★★ \$12.90
Spices balls of potatoes & cottage cheese cooked with almond sauce & cream
- 45. VEGE MADRAS CURRY:** ★★★★★ \$12.90
Mixed vegetables cooked with hot spicy sauce & finished with coconut cream
- 46. ALOO MUTTER MASALA:** ★ \$12.90
Potatoes, green peas tossed in a medium spiced masala
- 47. DHAL: MASALA/ALOO/PALAK/VEGE** ★★ \$9.90
Lentils cooked with turmeric, tempered in ghee with garlic & fresh herbs

MILD MEDIUM HOT XXX HOT

