VEGETARIAN OR VEGAN DISHES

MIXED VEGETABLE
A fusion of Indian or European vegetables simmered in our traditional curry sauce.

TARKA DAAL
Wholesome lentils, fried onions & tomatoes in traditional curry sauce.

PANEER MALAIDAR
Spinach cooked with Indian cottage cheese in a fresh cream sauce.

PANEER SAAG
Spinach cooked with indian cottage cheese in medium curry sauce

ALOO CHANA
Potatoes & tangy chickpeas simmered in a succulent bhuna sauce.

BAINGAN ALOO
Aubergine & potatoes simmered in a spicy bhuna sauce.

PANEER MAKHANWALA
Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian spices.

INDIAN VEG BHUNA
Okra, linda & aubergine.

ALOO SAAG
Potato, spinach

MUSHROOM BHAJI
Mouth watering mushroom, sauteed, in flavoursome curry sauce

DAAL MAHKANI
Brown lentil with kidney beans, fresh cream & tomato cooked in fresh tomatoes.

PANEER KARAHI
A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions.

MUTTER PANEER
A rich & flavoursome condensed sauce with plenty of ginger, garlic, tomatoes, peas and paneer

Main Meal £9.95 • Side Dish £7.95

INDIAN BREADS & RICE

NAN BREAD	£3.25
GARLIC NAN	£3.95
GARLIC & CORIANDER NAN	£4.25
PESHWARI NAN	£4.25
GARLIC & CHEESE NAN	£4.75
KEEMA NAN	£4.95
MIX NAN BASKET	£6.95
PARATHA (PLAIN)	£3.45
VEG PARATHA	£4.45
TANDOORI ROTI	£2.25
CHAPATI	£1.95
SIDE SALAD	£3.50
POPPADOM	£1.25
SPICED ONIONS	£1.50
MANGO CHUTNEY	£1.50
ACHAR (MIXED PICKLE)	£1.50
RAITA	£3.50
PILAU RICE	£3.50
BOILED RICE	£3.25
MUSHROOM RICE	£3.95
CHIPS	£3.50
MASALA CHIPS	£3.95
CURRY SAUCE	£6.95
SPECIAL SAUCE	£8.95

HYDRABADI BIRYANI
served with a separate curry sauce

CHICKEN BIRYANI	£11.95
CHICKEN TIKKA BIRYANI	£12.45
LAMB BIRYANI	£12.95
MIXED VEG BIRYANI	£10.95
PANEER BIRYANI	£10.95

KIDS SECTION

CHICKEN PAKORA & CHIPS	£6.95
CHICKEN NUGGETS & CHIPS	£6.95
CHICKEN TIKKA with rice or chips	£7.95
FISH FINGER & CHIPS	£6.95
KORMA OR CHASNI WITH BOILED RICE	£8.95

EUROPEAN DISHES

FISH & CHIPS	£14.95
BOILED CHICKEN & CHIPS	£14.95

BUNDLE FOR 2 £30.99

- Choose any 1 Pakora*
- Choose any 2 Curries*
  (Choose from House Specialities, chicken breast only
  £1 supplement for Chicken Tikka or Lamb per main dish)
- 1 Boiled or Fried Rice
- 1 Plain Nan
  (£1 supplement for Garlic or Peshwari Nan)

** No Alternatives Allowed*

BUNDLE FOR 3 £46.99

- Choose any 2 Pakora*
- Choose any 3 Curries*
  (Choose from House Specialities, chicken breast only
  £1 supplement for Chicken Tikka or Lamb per main dish)
- 2 x Boiled or Fried Rice
- 1 Plain Nan
  (£1 supplement for Garlic or Peshwari Nan)

** No Alternatives Allowed*

THE ROYALE RASOI
INDIAN RESTAURANT & TAKEAWAY

MENU

TABLE

STARTERS

PAKORA

VEGETABLE PAKORA £5.25
Spicy vegetables deep fried with gram flour.

MUSHROOM PAKORA £5.25

CHICKEN BREAST PAKORA £5.95
Diced chicken deep fried with spices & gram flour

MEDLEY PAKORA £5.95
A medley of vegetable, mushroom & chicken

HAGGIS PAKORA £6.50
The Scottish delicacy, deep fried with spices & gram flour

GOBI PAKORA £5.25
Cauliflower, deep fried with spices & gram flour

FISH PAKORA £6.50
White fish fried with gram flour.

TANDOORI

TANDOORI LAMB CHOPS £7.50
Tender chops of baby lamb, marinated with tandoori spices & cooked in charcoal tandoor.

CHICKEN TIKKA £5.95
Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt

LAMB TIKKA £6.95
Tender Lamb marinated with tandoori spices & cooked in charcoal tandoor.

CHICKEN TIKKA ACHARI £6.50
Chicken cooked with indian pickle and spices

KING PRAWN TIKKA £8.95
Succulent King Prawn marinated with tandoori spices & cooked in charcoal tandoor.

SEEKH KEBAB £6.25
Dish consisting of minced lamb, onion etc, threaded onto skewers and grilled, generally over charcoal.

PANEER SHASHLIK £6.25
Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor

CHICKEN CHAAT £5.95
Tandoori style chicken drumsticks swathed in sweet 'n' sour patio sauce.

SPICY CHICKEN WINGS £5.95
cooked in a sweet and spicy sauce

CHILLI CHICKEN £5.95
Chilli sauce, pepper and onions.

GARLIC MUSHROOM £4.95
Mouth-watering mushrooms cooked with a hint of garlic and aromatic herbs

ACHARI POTATO £5.95
Potato cooked with indian pickle and spices

POORI (various) £5.25
A light thin pan fried chapatti smothered in your choice of **prawn**, **chicken, mushroom** or **chana.**

VEGETABLE SAMOSA £5.25
Indian pastry with spiced vegetables, with a cool mint dip.

CHILLI PANEER £5.50
Chilli paneer is an Indian street food favourite! Golden, crispy nuggets of paneer are wrapped in a sticky chilli garlic sauce

ONION BHAJI £5.50
With chickpea flour, rice flour, and spices

CHANA CHAAT £5.50
A tangy, sweet, and spicy South Asian chickpea salad

ONION RINGS £5.25
A deep fried favourite

SHARING PLATTERS

TANDOORI PLATTER	CHEF'S COMBO PLATTER	VEGETARIAN PLATTER
Chicken Tikka, Seekh Kebab, Lamb Chops, Chicken Wings.	Mix Pakora, Chicken Tikka, Chicken Chaat, Vegetable Samosa	Veg Pakora, Mushroom Pakora, Gobi Pakora, Samosa, Onion Bhaji
£12.95	£11.95	£10.95

TANDOORI SELECTION

All these dishes are barbecued to sizzling perfection in the tandoor oven and are served with a crisp salad garnish, boiled rice or fried rice & a sauce of your choice can be selected from the menu for £0.95 extra.

LAMB TIKKA £14.95
Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor

CHICKEN TIKKA £13.95
Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor

TANDOORI CHICKEN £13.95
Succulent chicken pieces on the bone given the tasty tandoori treatment

SEEKH KEBAB £12.95
Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal

CHICKEN TIKKA SHASHLIK £14.95
Chicken pieces, onions & capsicums

JHINGA TANDOORI £18.95
Plump pacific king prawns marinated in exotic Punjabi spices

KICK ASS CHICKEN KEBAB £14.95
Chicken marinated in hot ' n' Spicy sauce, skewered with onion, mushrooms & chunks of bell pepper

TANDOORI MIXED PLATTER £17.95
A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with rice

CHICKEN TIKKA ACHARI £14.95
Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt & barbequed to perfection

PANEER SHASHLIK £13.95
Paneer, onions & capsicums.

LAMB CHOPS £15.95
Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor

RASOI SPECIAL MIX £16.45
Mouthwatering mix of Chicken Tikka, Seekh Kebab & Lamb Chops

CHEF'S SPECIALITIES

BOMBAY BAKRA £13.95
Diced lamb, simmered karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera & fresh spinach leaves.

CHICKEN TIKKA MALWA £13.95
A mouthwatering spicy chicken dish with a saute of red peppers, succulent spinach leaves onions, sliced ging,er, green chillies, garam masala & a flourish of fresh coriander.

LAMB CHOPS MASALA £15.95
Tender chops of baby lamb cooked in charcoal tandoor & tossed in masala sauce.

BHINDI GOSHT £14.95
A mouthwatering combination of okra & lamb cooked to perfection with Punjabi herbs & spices.

KARAHI SPECIAL MIX £14.95
Medley masala feast of chicken, lamb, prawn & mushroom.

LAMB LAAL MAAS £14.95
Hot and spicy diced lamb simmered with a combination of ginger, garlic, fresh chillies and tomato paste, infused with yoghurt sauce

BUTTER CHICKEN £11.95
Chicken tikka, gently poached in a butter tomato sauce with fenugreek & cashew nuts

HIMALAYAN HOTPOT £12.95
Lamb or chicken cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring on ions & carrots.

MURGH KURCHAN £12.95
Tender pieces of chicken breast cooked with peppers, onions, spices ginger, garlic & home ground garam masala.

RA RA GOSHT £13.95
Diced lamb simmered together with minced lamb in masala sauce.

LAMB GREEN CHILLI £13.95
Bhuna style lamb, marinated in green chilli and cooked with button mushroom.

BENGOLI KING PRAWN £15.95
Tomato base, carrom seed, whole chilli, pepper, onion & spices

KEEMA MUTTER £13.95
Lamb mince with peas, cooked in Indian spices.

LAMB DESI £12.95
Tender lamb cooked with onions, tomatoes, ginger, garlic, green chillies & fresh coriander.

ROYALE RASOI SPECIAL - £13.95

Chicken Tikka cooked in Chef's Special Creamy Tomato Sauce

HOUSE SPECIALITIES

MUGHLAI KORMA
A sumptuously creamy sauce

CEYLONESE KORMA
With lashings of creamed coconut

KASHMIRI KORMA
With lashings of creamed coconutand mixed fruit

TRADITIONAL CURRY
Medium curry sauce made with onions, tomatoes & Indian spices

BHUNA
A rich & flavoursome condensed sauce with plenty of ginger, garlic & tomatoes

MADRAS
Hot and spicy curry sauce made with fresh green chillies and chilli powder

DHANSAC
Lashings of lentils & eastern spices

PATIA
A tangy sweet 'n' sour sauce

CHICKEN SHAKUTI
Fresh cream, coconut cream & green chilli

DOPIAZA
Medium spice curry sauce combined with onions

VINDALOO
A traditional Indian curry that's not for the faint hearted! A fiery-red sauce packed with big, bold curry flavours

CHASNI
A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

ROGAN JOSH
A flavoursome fusion of tomatoes, coconut, almond powder and fresh cream create this immensly popular dish

JAIPURI
A potent fusion of peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic jaipuri spices

KARAHI BHUNA
A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions

MALAIDAR
Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream

MASALA
A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cum-in, capsicums & onions, simmered in a homemade yoghurt sauce

SOUTH INDIAN GARLIC CHILLI
Hot & spicy with a saucy twist of spicy sweet 'n' sour ... wow

JALANDHRI
A fusion of ginger, garlic, onion, peppers, coconut cream and herbs simmered in a spicy chilli sauce

PARDESI
Succulent spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka

DESI JALFREZI (spicy)
Red peppers, onions, tomatoes & fresh green chi llies simmered to a thick sauce blended with a host of Indian spices

JALFREZI (creamy)
Ginger, garlic, aromatic Indian spices, crunchy almonds, sultanas & coconut cream

CREAMY MASALA
Fresh cream yoghurt sauce, almonds & capsicums.

BALTI
Tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt & a soupcon of achar (mixed pickle) for that extra bite

BALTI BUTTER MASALA
A touch of ginger, garlic, almond powder, yoghurt, fresh cream & onions ... delicious!

KERELA CHILLI
A piquant patio base, kali mirch (black pepper) and a touch of coconut cream ... with a kick from some wicked green chillies

TAK-A-TAK
Medium spiced tomato based dish infused with Indian spices, cashew nuts, fresh cream and capsicums

SAAG
Succulent spinach, simmered in a rich ginger & garlic tarka

House specialities are available in the following:

Pan Fried Chicken Breast £10.50 • Chicken Tikka £10.95 • Lamb £11.95 • Prawn £9.95
Pacific King Prawn £15.95 • Indian & European Vegetables £9.95 • Paneer £9.95