



The Raj

Starters

LAMB SHEEKH KEBAB Cigarillos of lamb mince, mildly spiced with the garam masala of cinnamon, cardamoms and cloves. Mounted on skewers, then cooked to perfection in the tandoor.	R68.80
TANDOORI LAMB CHOPS (3 chops in a portion) Pepper kissed lamb cutlets, tenderised with raw papaya and a marinade of cloves, nutmeg, cardamoms and yoghurt. Grilled in the tandoori oven.	R124.80
MURGH MALAI TIKKA Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, grilled in the tandoor.	R74.80
CHICKEN TIKKA Boneless chicken pieces marinated in yoghurt and spices then grilled in the tandoor.	R74.80
TANDOORI MACCHLI Kingklip pieces marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and Vinegar, then cooked in the tandoori oven.	R108.80
TANDOORI PRAWNS Prawn tails marinated in a citric blend of lemon juice, ajwain and garam masala. Grilled golden in the tandoori oven	R149.80
PANEER TIKKA Home-made Indian cheese marinated in spicy sauce and grilled with cubes of onion, tomato and green pepper.	R79.80
ONION PAKORA Crunchy, spicy and heavenly onion chilli bites	R42.80
MIXED VEGETABLE TIKKI Fresh vegetables flavoured with roasted cumin and fresh coriander, fried golden brown.	R58.80
SAMOOSAS (Lamb / Chicken / Cheese and Corn / Punjabi) A delicately home-made favourite served with tamarind chutney.	R48.80

10% SERVICE CHARGE WILL BE ADDED ON FINAL BILL OF 6 GUESTS OR MORE



The Raj

Chicken

CHICKEN TIKKA MASALA

R114.80

Boneless pieces of chicken cooked in the Tandoori oven, and then simmered in a creamy onion and tomato gravy, flavoured with fenugreek seeds and cardamoms.

MURGH SHAHI KORMA

R114.80

Chicken cooked in a mild creamy cashew nut and yoghurt gravy, flavoured with saffron and garnished with nuts.

BUTTER CHICKEN

R114.80

Marinated pieces of chicken breast cooked in a butter and creamy tomato gravy. Garnished with a touch of fresh cream.

MURGH BHOONA

R114.80

Pieces of chicken cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.

CHICKEN VINDALOO

R114.80

Boneless chicken cooked in mixture of hot red chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.

MURGH MADRAS

R114.80

Chicken pieces cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

CHICKEN KARAI

R114.80

Chicken pieces cooked with onion, green pepper, and tomatoes sautéed with freshly crushed spices.

CHOOZE KA KURCHAN

R114.80

Shredded chicken pieces cooked in traditional onion and tomato gravy.

TANDOORI CHICKEN

R148.80

Half a baby chicken marinated in lemon juice, ginger paste, yoghurt and spices, then grilled in the Tandoori oven, served with saffron rice and sambal salad.

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The Raj

Lamb

KERELY LAMB

R158.80

Lamb shank sautéed with whole garam masala, ginger and garlic then cooked in onion and tomato gravy on a slow fire.

LAMB CHOPS MASALA

R148.80

Tender pieces of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection. Garnished with coriander and ginger.

ALL DISHES BELOW ARE PRICED AS FOLLOWS :

off the bone R148.80
on the bone R128.80

LAMB ROGANJOSH

Tender pieces of lamb cooked in brown onion paste with whole garam masala, chopped tomatoes, mixed spices and yoghurt. Garnished with fresh coriander.

DAHL GOSHT

Tender pieces of lamb cooked with lentils, red chillies, cumin seeds and garlic.

BHOONA GOSHT

Tender pieces of lamb cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in a yoghurt, onion and tomato gravy.

LAMB VINDALOO

A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.

SAAG GOSHT

Tender pieces of lamb cooked in spinach gravy and spices. Tempered with cumin seeds and garnished with a touch of fresh cream.

KALIYA KESAR

Traditional Indian Royal lamb curry cooked in mildly spiced creamy gravy, coconut milk and cashew nut paste. Garnished with nuts.

LAMB MADRAS

Lamb cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

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Seafood

JHINGA MASALA

R158.80

Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices. Garnished with fresh coriander.

PRAWN MALAI

R158.80

Prawns cooked in a mildly spiced creamy and cashew nut gravy finished with almonds and flavoured with saffron.

PRAWN BHOONA

R158.80

Prawns cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.

PRAWN MADRAS

R158.80

A Southern Indian style of prawn curry, cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.

CHEFS SPECIAL

R158.80

A delectable combination of prawns and chicken fillets cooked in a mixture of spices and tomato gravy garnished with fresh coriander.

MACCHLI PEPPER FRY

R138.80

Fish pieces cooked with crushed pepper simmered in a toasted brown onion and tomato gravy with a tempering of mustard seeds, curry leaves and whole red chillies.

FISH MALABHAR

R138.80

Fish pieces cooked in a ground mixture of fresh coconut, chilli, coriander, cumin seeds, somph, mustard seeds, garlic and curry leaves.

GOANESE CRAB CURRY

R148.80

Crab pieces in the shell, cooked in tomato gravy with mixed spices. Garnished with fresh coriander and A touch of fresh cream.

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Vegetarian

LIMITED TO SEASONAL VEGETABLES

DAHL MAKHNI Black lentils cooked overnight on a slow fire with herbs and sun dried spices. Finished with fresh cream and butter.	R98.80
TADKA DAHL Yellow lentils tempered with garlic and cumin seeds. Garnished with fried chilli.	R98.80
CHANNA MASALA Chickpeas cooked in a masala of onions, tomatoes, chilli and ginger.	R98.80
PALAK PANEER Home-made cottage cheese cooked with spinach, tempered with garlic and cumin and garnished with a touch of cream.	R118.80
PANEER MAKHNI Home-made cottage cheese simmered in a spicy tomato and creamy butter gravy.	R118.80
PANEER SIMLA MIRCH Home-made cottage cheese cooked with green pepper, onions and tomato in a spicy gravy.	R118.80
PANEER BHURJI Home-made cottage cheese scrambled with fresh vegetables and spices.	R118.80
SUBZ MELA A melange of mixed vegetables cooked in a spicy tomato gravy finished with fenugreek. Garnished with fresh cream.	R98.80
MUTTAR MUSHROOM Peas and mushroom cooked in a brown gravy with a touch of garam masala and cream.	R98.80
GOBI MUTTAR Cauliflower and peas simmered in a tomato and onion gravy with ginger, garlic and a touch of garam masala.	R98.80
MAKAI DHINGRI Sweet corns and mushrooms cooked in a tomato and onion gravy.	R98.80
SAAG ALOO Diced potatoes cooked in a spinach gravy, tempered with garlic and cumin.	R98.80
BOMBAY ALOO Potato cubes tossed with brown onion, cumin seeds and amchoor.	R98.80
ALOO MUTTAR Peas and potato cooked in home-style traditional gravy.	R98.80

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Biryani

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| SHAI MURGH BIRYANI | | R138.80 |
| Pieces of chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs. Served with mixed Raita. | | |
| NIZAMI GOSHT BIRYANI | off the bone | R158.80 |
| Pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with aromatic oil and fresh herbs. Served with mixed Raita. | on the bone | R128.80 |
| NAWABI JHINGA BIRYANI | | R168.80 |
| Prawns cooked with fragrant basmati rice on a slow heat and drizzled with aromatic oil and fresh herbs. Served with a mint Raita. | | |
| SUBZI KI BIRYANI | | R128.80 |
| Vegetables cooked with fragrant basmati rice and aromatic spices. Served with mixed Raita. | | |

Salad

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| GARDEN GREEN SALAD | R58.80 |
| Cucumber, tomato, mixed peppers and red onion, served on bed of lettuce. Garnished with feta cheese, olives and tossed with herb dressing. | |
| SAMBAL SALAD | R28.80 |
| Finely chopped tomato, cucumber and onion spiced with chat masala. | |
| KACHUMBER SALAD | R48.80 |
| Julienne strips of cucumber, carrots, onion, tomato and green pepper tossed in lemon juice and olive oil. Garnished with fresh coriander. | |

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Rice

BASMATI	Fragrant Steamed Basmati Rice	R21.80
PEAS PILAU	Basmati Rice Cooked And Tempered With Fresh Peas	R28.80
SAFFRON PILAU	Basmati Rice Flavoured With Saffron	R28.80
JEERA PILAU	Basmati Rice Tempered With Cumin Seeds	R28.80

Naan

PLAIN NAAN	Unleavened Traditional Bread, Fresh From The Oven	R18.80
BUTTER NAAN	Naan Brushed With Ghee (Indian Butter)	R22.80
GARLIC NAAN	Naan Topped With Garlic And Brushed With Butter	R23.80
CHILLI NAAN	Traditional Naan Topped With Chopped Chillies	R23.80
ROGANI NAAN	Naan Topped With Sesame Seeds	R23.80
RAJ PESHWARI NAAN	Sweet Naan Stuffed With Sultanas And Cashew Nuts	R42.80

Roti

TANDOORI ROTI	Whole wheat bread	R21.80
BUTTER ROTI	Whole wheat Tandoori roti brushed with butter	R23.80
ROOMALI ROTI	Home-made thinly rolled bread	R26.80

Paratha

LACCHA PARATHA	White bread made in layers, brushed with butter	R31.80
PUDHINA PARATHA	Brown bread made in layers topped with mint	R31.80
ALOO PARATHA	Naan stuffed with spicy potatoes	R42.80

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Accompaniments

PLAIN YOGHURT Home-made yoghurt	R28.80
CUCUMBER RAITA Home-made yoghurt with freshly sliced cucumber	R34.80
MIXED RAITA Chopped tomato, onion and cucumber mixed in yoghurt	R34.80
MINT AND CORIANDER RAITA Home-made yoghurt with fresh mint and coriander leaves	R34.80
PLAIN PAPADUM Tandoori roasted papadum	R10.80
PICKLES Home-made lemon pickle	R14.80
ONION AND CHILLI Sliced onion rings with green chillies and lemon	R14.80
SWEET FRUIT CHUTNEY Sweet peach chutney	R18.80
CHOPPED CHILLI Fresh chopped chilli	R8.80
FRIED CHILLI Deep fried garden fresh chilli, topped with chaat masala	R14.80
TAMARIND CHUTNEY Home-made tamarind chutney	R16.80
HOT CHILLI CHUTNEY Home-made chilli chutney	R16.80

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Dessert

Desserts and sweets have always been an integral part of Indian cuisine, with milk based desserts being a predominant feature. An astounding variety of sweets is available from different parts of the country. While they may be a little bit over sweet to Western palates, a small portion of those exquisite desserts is the perfect ending to every meal. It is worth remembering that most Indian sweets are an aid in digestion and are normally consumed after spicy meals. Many of them are made with fruit, nuts, spices and milk. Coconut is a natural ingredient for a sweet dish. Indian desserts are often decorated with cardamom, raisins, almonds, pistachios, cashew nuts and fruit.

GULAB JAMUN		R48.80
The RAJ's homemade milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup		
GAJAR HALWA		R48.80
Traditional Indian carrot pudding, served warm and enhanced with nutmeg, mace and cardamom		
KULFI		R58.80
Reduced milk condensed to perfection. A homemade saffron scented, creamy Indian ice- cream		
RICE KHEER		R48.80
Rice cooked in full cream milk, flavoured with saffron and elachi, garnished with sliced pistachio		
LINDT ERUPTION	2pc R38.80	4pc R68.80
Lindt balls wrapped in dim sum pastry, served hot with cream		
TRIO OF ICE- CREAM		R38.80
Vanilla, Chocolate and Strawberry balls		

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