

TANDOORI CUISINE

Tandoori food is properly prepared in special clay oven known as tandoor. The chicken takes on a brilliant tikka colour and a deep complex & fiery flavour. This dish benefits from an overnight marinade of at least 2 hours. Served with salad & sauce.

TANDOORI CHICKEN ON THE BONE	\$8.95
CHICKEN TIKKA TANDOORI	\$8.90
<i>Tender pieces of selected meat off the bone topped with fried onions</i>	
LAMB TIKKA	\$9.90
<i>Tender pieces of selected lamb off the bone topped with fried onions</i>	
TANDOORI MIX GRILL	\$10.90
<i>Mix of seekh kebab, tandoori chicken, chicken & lamb tikka</i>	
CHICKEN TIKKA SHASHLIK	\$9.90
<i>Lightly fried with quartered onions & pepper</i>	
LAMB TIKKA SHASHLIK	\$9.90
<i>Lightly fried with quartered onions and pepper</i>	
PANEER SHASLUK TIKKA	\$8.90
MONKFISH SHASHLUK TIKKA	\$13.95
TANDOORI KING PRAWN	\$16.95

VEGETABLE SIDE DISHES

Most of the side dishes are cooked and lightly spiced to allow the full flavours of the spices and vegetable to come out.

VEGETABLE BHAJI MIXED VEGETABLES	\$3.50
MUSHROOM BHAJI	\$3.50
AUBERGINE BHAJI	\$3.50
BOMBAY ALOO	\$3.50
CAULIFLOWER BHAJI	\$3.50
ALOO GOBI POTATO AND CAULIFLOWER	\$3.50
SAG BHAJI SPINACH	\$3.50
SAG ALOO SPINACH AND POTATO	\$3.50
TAKHA DHALL <i>(lentils cooked with garlic. Smooth taste)</i>	\$3.50
SAG PANIR	\$4.95
CHANNA BHUNA CHICK PEA	\$3.50
ALOO MATOR POTATO AND PEA	\$3.50

All the above dishes are available as a main dish.

EUROPEAN DISHES

SCAMPI & CHIPS	\$7.95
FRIED CHICKEN & CHIPS	\$6.95
CHICKEN OMELETTE & CHIPS	\$6.95
MUSHROOM OMELETTE & CHIPS	\$6.95
PLAIN OMELETTE & CHIPS	\$5.95
CHIPS	\$2.60
GREEN SALAD	\$2.50
FRIED MUSHROOM & ONION	\$2.50



RICE

PLAIN RICE <i>Steam cooked white rice</i>	\$2.50
PILAU RICE <i>Basmati rice cooked with saffron</i>	\$2.60
FRIED RICE <i>Lightly fried with onions</i>	\$2.75
GARLIC RICE <i>Lightly fried with onions and garlic</i>	\$3.25
VEGETABLE OR MUSHROOM RICE	\$2.95
SPECIAL RICE <i>Lightly fried with mushrooms, peas and egg</i>	\$3.20
KEEMA RICE <i>Lightly fried with minced lamb</i>	\$3.50
PEAS RICE <i>Lightly fried with peas</i>	\$2.95
EGG RICE	\$2.95
LEMON RICE <i>Basmati Rice</i>	\$3.25
COCONUT RICE <i>Coconut</i>	\$3.25

ACCOMPANIMENTS

NAN <i>Leavened bread made fresh in our clay oven</i>	\$2.50
COLCHA NAN <i>Onion, garlic and coriander stuffed in the nan</i>	\$2.70
GARLIC NAN	\$2.70
KEEMA NAN <i>Stuffed with minced lamb</i>	\$2.95
PESHWARI NAN <i>Sweet almonds and ground coconut</i>	\$2.95
CHEESE NAN	\$2.95
GREEN CHILLI & CORIANDER NAN	\$2.95
PARATHA <i>Unleavened bread lightly fried in ghee</i>	\$2.70
VEGETABLE PARATHA <i>Stuffed with mixed vegetables</i>	\$2.95
CHAPATI <i>Thin unleavened whole wheat bread</i>	\$1.20
TANDOORI ROTI <i>Unleavened baked in our clay oven</i>	\$1.90
CUCUMBER OR ONION RAITA <i>Natural Yoghurt</i>	\$1.50

SET MEAL FOR ONE

POPADUMS & SPICE ONIONS
MIXED PAKUA
CHICKEN TIKKA MASSALA
MUSHROOM BHAJI
PILAU AND NAN BREAD OR
POPADUMS & PICKLES
VEGETABLE PAKURA
VEGETABLE BHUNA OR KORMA
SAG ALOO & RICE
ANY NAN

ALL FOR £14.95

SET MEAL FOR TWO

PAPADUMS & PICKLES
CHICKEN PAKURA &
VEGETABLE PAKURA
CHICKEN TIKKA BALTI
CHICKEN KORMA
MUSHROOM BHAJI
PLAIN RICE & PILAU RICE
ANY NAN

ALL FOR £24.95

No Discount on Set Meals



**TO PLACE YOUR ORDER
CALL 01667 455370
OR 452717
DELIVERY AVAILABLE**

PLEASE NOTE OUR DISHES MAY CONTAIN ONE OR MORE OF THE FOLLOWING: ALLERGENS: NUTS, PEANUTS, FISH, SHELLFISH, SESAME SEEDS, EGGS, MILK AND SOYA. IF IN DOUBT PLEASE ASK A MEMBER OF STAFF

GIFT VOUCHERS NOW AVAILABLE

AL RAJ

Tandoori

INDIAN RESTAURANT & TAKE AWAY



10% DISCOUNT
on carry out orders

BUSINESS LUNCH
£8.95

BUFFET
Sun & Weds
£11.95

Take Away Menu

DELIVERY AVAILABLE
Terms and conditions apply

OPENING HOURS
OPEN 7 DAYS A WEEK
12pm - 2pm and 5pm till Late

**25 HARBOUR STREET, NAIRN, IV12 4NX
TEL : 01667 455370 or 452717**

STARTERS

PAPADUM Plain or Spicy	60P
PICKLE SELECTION (per pickle)	60P
VEGETABLE PAKORA	£2.90
Finely sliced onions & mixed vegetables in a light batter consisting of gram flour, ghee and a little spice	
ONION BHAJI	£2.90
Finely chopped onions in light spices and mixed herbs, deep fried	
MUSHROOM OR AUBERGINE PAKORA	£2.95
Deep fried in rich battered coating	
CHICKEN PAKORA	£4.95
Tender selected chicken, deep fried in rich batter coating	
MIXED PAKORA	£3.90
Selected chicken, mushroom, aubergine and vegetable pakora	
VEGETABLE SAMOSA	£2.90
Crisp pastry stuffed with fresh tasting mixed vegetables sun-dried	
CHICKEN / LAMB TIKKA OR TANDOORI CHICKEN	£4.50
Chicken or lamb marinated in yoghurt for 12 hours then cooked in the tandoor	
SHEEK KEBAB	£3.50
Cooked the old way for the tandoor taste	
MIXED KEBAB	£4.95
Selected lamb, onion bhaji and sheek kebab	
CHICKEN OR LAMB OR PRAWN PURI	£4.90
Fresh herbs, tab of lemon and lightly spiced to complete the dish served with soft fried bread	
KING PRAWN PURI	£6.90
CHICKEN CHAT	£4.90
Chopped chicken tikka cooked with special chat masala	
GARLIC KING PRAWN	£6.90
Cooked garlic and cream	

BIRYANI DISHES

The classic & superb biryani dish freshly prepared from soft, fluffy basmati rice, mild spices and topped up with pieces of the selected meat lightly fried & to complete this dish, a side order of mixed vegetable curry

CHICKEN	£9.90
CHICKEN OR LAMB TIKKA	£9.90
MUSHROOM OR VEGETABLE PAN	£7.90
PANIR	£8.90
KING PRAWN/ MONKFISH	£14.90
PRAWN	£9.90
ORIENTAL	£10.90
Mixture of chicken, tikka, lamb and panir	



HOUSE SPECIALS

PALLAK	
Pallak is a superb dish from the heart of the Bengal, originally cooked using fresh growing soag (spinach)	
BALTI	
Probably the best curry in the world, this superb dish is cooked using a unique selection of fresh spices & herbs, all gently blended in a thick sauce, highly recommended with a fairly hot strength	
CHILLI GARLIC (H)(H)	
Cooked with fresh garlic and chilli	
SHOLEY (H) (Medium)	
Cooked with onions, peppers, tomatoes and topped with coriander seeds in a ginger sauce and flamed with Sambhar. Served in an iron karahi	
MODU MURG	
Strips of chicken breast cooked with honey and coconut in a creamy sauce	
CHICKEN TIKKA	£8.90
LAMB TIKKA	£9.95
MUSHROOM OR VEGETABLE	£7.95
KING PRAWN	£13.95
PRAWN OR PANIR	£8.95
ORIENTAL	£9.90
Mixture of Chicken, lamb & prawn	
MONKFISH OR SALMON	£13.95



VARIOUS CURRY SELECTIONS

BHUNA (Medium)	
Onions are the key ingredients to this dish, rich and classically blended herbs laced by all	
CEYLON (H) (H) (Fairly hot)	
Hotter than Madras but with coconuts, not as hot as a vindaloo, with a slice of lemon	
DUPIZA (Medium)	
Quartered onions and green pepper blended with a little gravy and fresh onions	
KORMA (Mild)	
A delicate preparation of cream and ground coconut and gentle spices	
MADRAS (H) (H) (Medium Hot)	
Stewed in mami (fenugreek) leaves	
DHANSAK (H) (Fairly hot sweet & sour)	
A beautiful combination of spices and fresh lentils with a hint of lemon - hot	
PATHIA (H) (Fairly hot sweet & sour)	
Prepared with garlic, onions, fresh lemon and tomato curries	
ROUGAN JOSH (medium hot)	
Cooked with classic bhuna base, garnished with freshly made tomato paste	
VINDALOO (H) (H)	
Hot curry sauce with 2 pieces of potato	
SHAHI KORMA (Mildly & creamy)	
With coconut, almonds and mango	
KASHMIR (Mild) with fruit cocktail	
Available in	
CHICKEN	£7.90
CHICKEN TIKKA	£8.95
LAMB TIKKA	£8.95
MUSHROOM OR VEGETABLE	£6.95
KING PRAWN	£13.95
PRAWN	£8.95
ORIENTAL MIXTURE OF CHICKEN, LAMB & PRAWN	£9.95
MONKFISH OR SALMON	£12.95



CHEF RECOMMENDATIONS

CHICKEN TIKKA	£8.90
LAMB TIKKA	£9.95
MUSHROOM OR VEGETABLE	£7.95
KING PRAWN	£13.95
PRAWN OR PANIR	£8.90
ORIENTAL (Mixture of chicken, lamb & prawn)	£9.95
MONKFISH OR SALMON	£13.95

ALL AVAILABLE IN THE STYLES BELOW

PASSANDA (mild and creamy)	
Almonds, fresh cream, herbs and spices for a smooth rich taste	
CHASNI (MEDIUM)	
PREPARA (similar to the classic masala but sweeter & sour from the use of mango chutney)	
GREEN BANGAL (H) (fairly hot)	
Selected fresh green herbs, fresh chilli and masala sauce	
JALFREZIE (H) (fairly hot)	
Freshly chopped chillies, onion, coriander, cooked in a tikka sauce	
KORAI (medium)	
With Kashmiri spices, chopped onions, fresh coriander, cooked in tikka sauce	
MASSALA (mild, creamy/sweet)	
Classic dish for all curry lovers, cooked in yoghurt based sauce, mildly spiced cream	
MAKKANI (mild, creamy/sweet)	
A superb dish cooked in Makkani Indian butter base	
TIGER KHAN (sweet)	
Bhuna based curry with eastern orange chutney, cashew nuts and gram masala. The taste of the curry is sweet, exotic and mildly spiced	
JEERA TIKKA (medium)	
Onion based aroma dish from the use of roasted cumin seeds and powder	
HARVALI (mild)	
Creamy dish with spinach and yoghurt	
MINT CHEF (medium)	
With coriander, spring onion, mustard seeds and a dry minty sauce	
SALLY BOTI (medium)	
Cooked with dried apricot in a spicy red masala sauce	
NAGA ACHARI (H)(H)(H)	
A marinated dish in chilli naga paste, mixed pickled sauce	
HURRY SPECIAL (H)(H)	
Served with mince meat, chopped potato with lots of coriander	
CHANA (medium)	
Cooked with chickpeas, fenugreek leaves, ginger, garlic and coriander	

SIGNATURE DISHES

All available in the styles below

NAGA MORICH (H)(H) (very hot)	
Chopped onions, full or aromatic spices, pepper and fresh chillies	
MEATA CHILLI (H) (hot & sweet)	
Beloved dish of the South Indians, fresh chilli, coriander, garlic and light spices	
GARLIC MASSALA (H) (medium)	
Bhuna based curry with medium spices, fresh chopped garlic and masala rich red sauce	
SATKORA (H)(H) (hot)	
Classic Bangladeshi dish, coriander, garlic, light spices (lemon citrus flavour)	
MOHANWALA (mild/cheese)	
Marinated in a mild cheesy sauce with almond and cream	
GOAN FISH CURRY (medium curry)	
Boneless fish fillet, chets special herbs, in a medium hot sauce	
FISH BHUNA (medium)	
Boneless fish fillet with spring onion, peppers in medium spices	

