

Prawn & Fish Dishes

Prawn: \$19.50 - Fish: \$18.50

- 50. KORMA** 🌶️ (GF)
Mild spiced and cooked with almond and cream sauce
- 51. VINDALOO** 🌶️🌶️🌶️ (GF & DF)
Cooked with coconut, vinegar and red chilli paste
- 52. MASALA** 🌶️🌶️ (GF & DF)
Cooked with onions, capsicum and fresh herbs and finished with almond sauce
- 53. CEYLON CURRY** 🌶️🌶️ (GF & DF)
Cooked with chillies, potato and finished with coconut cream
- 54. MOLLIE** 🌶️🌶️ (GF & DF)
Chefs own speciality, lightly spiced and cooked with coconut milk
- 55. BIRIYANI** 🌶️🌶️🌶️ (GF)
Cooked with basmati rice and served with raita
- 56. CHETTINADU** 🌶️🌶️🌶️🌶️ (GF)
Prawn or Fish cooked with chetti nadu masala and finished with coconut

Vegetable Dishes

\$15.50

- 57. VEGE KORMA** 🌶️ (GF)
Seasonal vegetables cooked in almond cream and yoghurt sauce
- 58. MUSHROOM AND PEAS CURRY** 🌶️🌶️ (GF)
Fresh mushroom cooked with fresh tomatoes, peas and finished with almond sauce
- 59. PALAK PANNER** 🌶️🌶️ (GF)
Cottage cheese cooked with spinach
- 60. PANNER BUTTER MASALA** 🌶️ (GF)
Cottage cheese cooked cashew and cream
- 61. PANNER LAJAWAB** 🌶️🌶️ (GF)
Cottage cheese cooked with onions, capsicum, cashew and almond sauce
- 62. MALAI KOFTHA** 🌶️ (GF)
Spice balls of potatoes and cottage cheese cooked with almond sauce and cream
- 63. VEGE MADRAS CURRY** 🌶️🌶️🌶️ (GF & DF)
Mixed vegetables cooked with hot spicy sauce and finished with coconut cream
- 64. DHAL: MASALA/ALOO/PALAK/VEGE (gf)** 🌶️🌶️ \$14.50
Lentils cooked with turmeric, tempered in ghee with garlic and fresh herbs
- 65. ALOO MUTTER MASALA** 🌶️🌶️ (GF)
Potatoes, green peas tossed in a medium spiced masala
- 66. PUMPKIN WITH POTATO MASALA** 🌶️🌶️ (GF & DF)
Pumpkin and potatoes cooked in hot spices with chilli and garnished with coriander leaves
- 67. EGGPLANT WITH MUSHROOM** 🌶️🌶️ (GF & DF)
Eggplant and mushroom tossed in a medium spiced masala

Naan Breads

- 68. PLAIN NAAN** \$4.00
Traditional bread baked in a tandoori oven
- 69. GARLIC / CHEESE NAAN** \$4.50
Naan stuffed with garlic or cheese
- 70. ONION KULCHA** \$4.50
Naan filled with onions tossed in butter and flavoured with spices
- 71. PESHWARI NAAN** \$5.00
Naan stuffed in with mixed fruits
- 72. CHEESE & SPINACH** \$5.00
Cheese mixed with spinach
- 73. CHEESE & GARLIC** \$5.00
Naan stuffed in with cheese and garlic
- 74. CHICKEN & CHEESE NAAN** \$6.00
Naan stuffed in with chicken, cheese and coriander
- 75. CHICKEN & CHILLI CHEESE NAAN (Hot)** \$6.50
Naan stuffed in with Chicken, chilli, cheese and coriander
- 76. KHEEMA NAAN** \$6.50
Naan stuffed in with lamb mince, chilli, and coriander

ACCOMPANIMENTS / DESSERTS

77. PAPPADUMS (4PCS)	\$3.00	81. PICKELS: MANGO / LIME / CHILLI	\$3.00
78. RAITA (CUCUMBER & YOUGHURT)	\$3.50	82. LASSI: MANGO/PLAIN	\$5.00
79. INDIAN SALAD	\$3.50	83. KULAB JAMUN	\$5.50
80. SWEET MANGO CHUTNEY	\$3.00	84. KULFI	\$5.50
		85. COKE/DIET COKE/LEMONADE	\$3.00

Family Meal Deal

DEAL 1: \$69.50 only FAMILY PACK

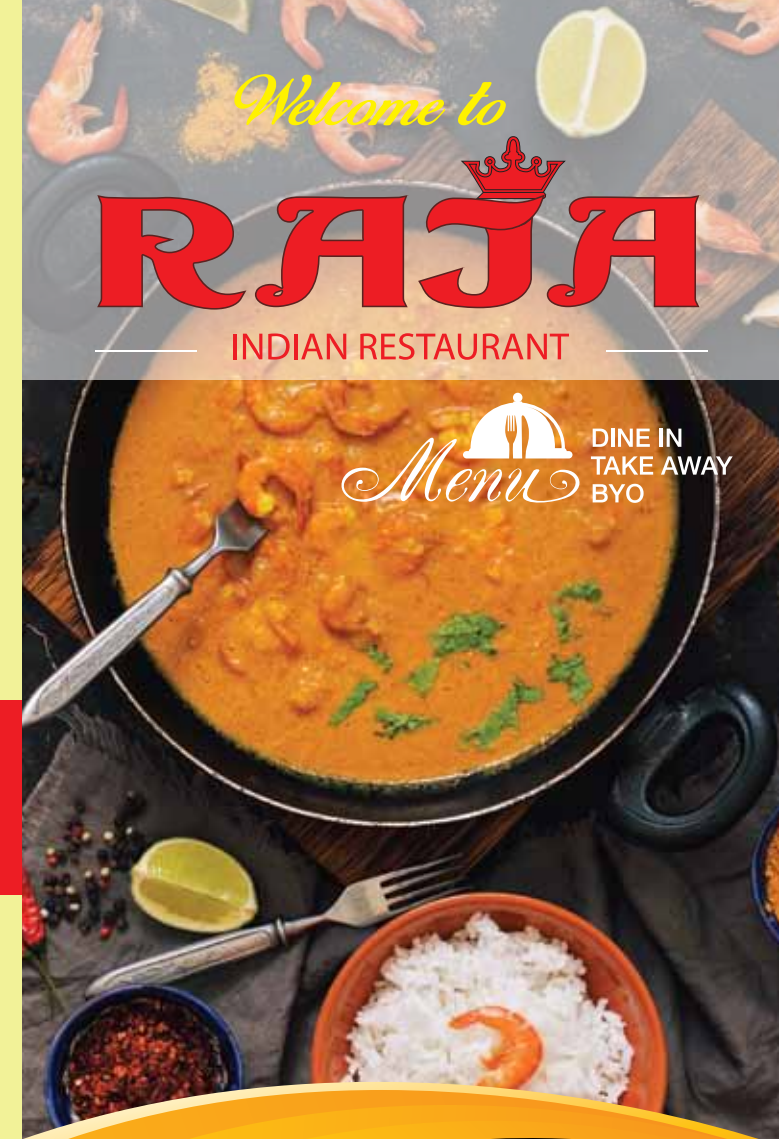
1 x Samosa: Meat or Vege, 1 x Tandoori Platter,
2 x Choose 2 Large Curries (Chic, Lamb, Beef & Vege),
2 x Large Rice, 2 x Garlic Naan, 2 x Pappadums,
1 x Raita, 1 x Sweet Mango Chutney

DEAL 2: \$55.50 only TAKE AWAY FOR 2

1 x Samosa: Meat or Vege
2 x Choose 2 Large Curries (Chic, Lamb, Beef & Vege)
1 x Large Rice, 2 x Garlic Naan, 1 x Pappadums
1 x Raita, 1 x Sweet Mango Chutney

FREE COMPLIMENTARY RICE

1 x Curry = 1 Small Rice, 2 x Curries = 1 Large Rice
Extra Rice: \$4



Welcome to

RAJA

INDIAN RESTAURANT

Menu

DINE IN
TAKE AWAY
BYO

07 3279 6098

4/66 Curragundi Road
JINDALEE - QLD 4074

www.rajaindian.com

visit our website for special vouchers!

f Raja Indian Restaurant

OPEN
6 DAYS
TUE - SUN
5PM
Till Late

Monday Closed

OPEN Public Holidays for Take away only: 5pm to 7pm

Entree

- 1. KHEEMA SAMOSA (3pcs)** **\$7.50**
Mildly spiced Lamb stuffed in a homemade pastry and deep fried.
- 2. VEGETABLE SAMOSA (3pcs)** **\$7.00**
Mildly spiced Vegetables stuffed in a homemade pastry and deep fried.
- 3. EGGPLANT/POTATO PAKORA (6pcs)** **\$7.00**
Sliced Eggplant in chick-pea batter and deep fried
- 4. ONION BHAJI (5pcs)** **\$7.50**
Spiced chickpea batter fried with onion spiced
- 5. ALOO BONDA (5pcs)** **\$8.50**
Mashed potatoes mixed with spices, coriander & deep fries in a mild spicy Chick-pea batter.
- 6. CHICKEN OR PRAWN PAKORA (5pcs)** **\$10.50**
Chicken/Prawn dipped in chickpea batter & deep fried



Tandoori Starters

- 7. RAJA'S MIX PLATTER** entree for 2 **\$10.50**
Murgh Tikka, Kalmae Kebab, Seek kebab, meat samosa & 2pcs pakora
- 8. MURGH TIKKA (5pcs)** **\$9.50**
Boneless pieces of chicken marinated in spiced & cream
- 9. SEEKH KEBAB (4pcs)** **\$9.50**
A medium lamb spiced mince cooked in the tandoori oven
- 10. SPICY TANDOORI CHICKEN WINGS (5pcs)** **\$10.50**
Chicken wings marinated in aromatic spices & cooked in the oven
- 11. KALMAE KEBAB (4pcs)** **\$9.50**
Chicken drumsticks marinated in yoghurt & spices

Tandoori Main Fare

- 12. TANDOORI CHICKEN** **\$17.50**
Tender whole chicken marinated in a yoghurt & mild spices then baked in tandoori oven
- 13. TANDOORI PLATTER (7pcs)** **\$18.50**
An assorted BBQ mix from the tandoori oven

Chicken Dishes

\$17.50

- 14. BUTTER CHICKEN** (GF)
Boneless tendered pieces of chicken tikka finished in cashew nut sauce and in cream
- 15. PALAK** (GF)
Cooked with almonds and green spinach and based gravy
- 16. KORMA** (GF)
Cooked with almonds, whole spiced & finished with cream
- 17. VINDALOO** (GF & DF)
Cooked with coconut, vinegar and red chilli paste
- 18. KADAI** (GF & DF)
Cooked with onions, capsicum roasted spices, chillies and kadai masala
- 19. MANGO CHICKEN** (GF & DF)
Marinated mild spiced cooked with capsicum and mango pulp
- 20. SWEET CHICKEN** (GF & DF)
Cooked with sultans, dates and garnished with almonds
- 21. BIRIYANI** (GF & DF)
Cooked with basmati rice and served with raita
- 22. SPICY MASALA** (GF & DF)
Cooked with capsicum, tomatoes, onions and spices
- 23. CHETTI NADU** (GF & DF)
Chicken cooked with chetti nadu masala & finished with coconut cream.

Lamb Dishes

\$18.50

- 24. KORMA** (GF)
Mild spiced and cooked with almond and cream sauce
- 25. MADRAS** (GF)
Marinated in traditional spices and cooked in coconut cream
- 26. KASHMIRI ROGAN** (GF)
Kashmir style cooked with a whole spiced & finished with yoghurt
- 27. VINDALOO** (GF)
Cooked with coconut, vinegar and red chilli paste
- 28. BHUNA** (GF)
Cooked with roasted pepper spices, chillies and coriander leaves
- 29. JALFREZI** (GF)
A tangy curry with vegetables and kadai masala fried with spices, tomatoes and fresh chillies and garnishes with coriander
- 30. SWEET CURRY** (GF)
Cooked with sultans, dates and garnished with almonds

- 31. PALAK** (GF)
Cooked with fresh spinach in a mildly spiced almond sauce
- 32. BIRIYANI** (GF)
Cooked with basmati rice and served with raita
- 33. SPICY MASALA** (GF)
Cooked with capsicum, tomatoes, onions and spices
- 34. DELI LAMB** (GF)
Cooked with potato, tomatoes, onions and spices
- 35. CHETTI NADU** (GF)
lamb cooked with chetti nadu masala & finished with coconut cream

Chef's Specials

- 36. Vegetable Fried Rice** **\$11.50**
- 37. Egg Fried Rice** **\$12.50**
- 38. Chicken Fried Rice** **\$13.50**

Beef Dishes

\$16.50

- 39. KORMA** (GF)
Mild spiced and cooked with almond and cream sauce
- 40. MADRAS** (GF & DF)
Marinated in traditional spices and cooked in coconut cream
- 41. KASHMIRI ROGAN** (GF & DF)
Kashmir style cooked with a whole spiced & finished with coriander
- 42. VINDALOO** (GF & DF)
Cooked with coconut, vinegar and red chilli paste
- 43. BHUNA GHOST** (GF & DF)
Cooked with roasted pepper spices, chillies and coriander leaves
- 44. JALFREZI** (GF & DF)
Hot and spicy pickles cooked with mustard seeds and coriander leaves
- 45. SWEET BEEF CURRY** (GF & DF)
Cooked with sultans, dates and garnished with almonds
- 46. PALAK** (GF & DF)
Cooked with fresh spinach in a mildly spiced almond sauce
- 47. BIRIYANI** (GF)
Cooked with basmati rice and served with raita
- 48. SPICY MASALA** (GF & DF)
Cooked with capsicum, tomatoes, onions and spices
- 49. CHETTI NADU** (GF & DF)
Beef cooked with chetti nadu masala & finished with coconut cream