

# RAJINDA PRADESH

## DELIVERY MENU

### Starters

#### POPPADUM PLATTER

**V VE\*** 326 kcal **VE** 326 kcal **(Made for 2) 5.50**

Freshly cooked plain poppadum served with onion salad, sweet chilli chutney, mango chutney and coriander and mint sauce

**CHICKEN TIKKA** **GF\*** 282 kcal **GF** 282 kcal **5.75**

Chicken breast pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander and mint puree and fresh lime

#### CRISPY ONION BHAJI

**V VE\*** 540 kcal **VE** 540 kcal **4.25**

Our signature onion bhaji recipe – sliced onion mixed with gram flour and spices, dipped in a light and crispy batter, served with spiced mango dressing and lime

**INDIAN VEGETABLE SAMOSA** **V VE\*** **5.75**

251 kcal **VE** 156 kcal

Plump parcels of Indian spiced vegetables, served with tamarind chutney, coriander and lime sauce and fresh yoghurt

**LAMB SEEKH KEBAB** 462 kcal **4.95**

Spiced minced lamb, skewered and wrapped in a naan bread strip, cooked in our tandoor oven and served with an Indian tomato chutney

### Naan Breads

Soft Indian breads, baked to order in our tandoor oven.

**GARLIC NAAN** **V VE\* GF\*** **3.45**

547 kcal **GF** 443 kcal **VE** 467 kcal

**PLAIN NAAN** **V VE\* GF\*** **2.95**

531 kcal **GF** 427 kcal **VE** 451 kcal

**CHILLI NAAN** **V VE\* GF\*** **3.45**

608 kcal **GF** 429 kcal **VE** 454 kcal

#### GLUTEN FREE AND VEGAN NAANS AVAILABLE

Due to the nature of the product our Gluten Free and Vegan naan breads are not cooked in the Tandoor oven

### Rajinda Curries

Lamb 11.50 | Chicken 10.50 | King Prawns 12.50 | Vegetables 9.50

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.

#### TIKKA MASALA **V VE\* GF\***

A mild and creamy sauce with a tomato base, flavoured with fenugreek. This is one of the UK's favourite dishes and a great introduction for those new to Indian food

Lamb - 1402 kcal | **GF** 1402 kcal **Chicken** - 873 kcal | **GF** 873 kcal

King Prawn - 810 kcal | **GF** 810 kcal

Vegetables - 815 kcal | **GF** 815 kcal | **VE** 503 kcal

#### MADRAS **V VE\* GF\***

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander

Lamb - 1165 kcal | **GF** 1165 kcal **Chicken** - 664 kcal | **GF** 664 kcal

King Prawn - 573 kcal | **GF** 573 kcal **Vegetables** - 581 kcal | **GF / VE** 581 kcal

#### JALFREZI **V VE\* GF\***

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies

Lamb - 1204 kcal | **GF** 1204 kcal **Chicken** - 710 kcal | **GF** 710 kcal

King Prawn - 612 kcal | **GF** 612 kcal **Vegetables** - 620 kcal | **GF / VE** 620 kcal

#### BHUNA **V VE\* GF\***

This is a style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your choice of meat or vegetables are cooked with chilli, onion and tomato, finished with fresh coriander

Lamb - 1196 kcal | **GF** 1196 kcal **Chicken** - 697 kcal | **GF** 697 kcal

King Prawn - 606 kcal | **GF** 606 kcal **Vegetables** - 614 kcal | **GF / VE** 614 kcal

#### SAAG **V GF\***

This dish is cooked with pureed spinach to make a thick, rich sauce flavoured with garam masala

Lamb - 1892 kcal | **GF** 1892 kcal **Chicken** - 1357 kcal | **GF** 1357 kcal

King Prawn - 1300 kcal | **GF** 1300 kcal **Vegetables** - 1308 kcal | **GF** 1308 kcal

### From the Tandoor

All of our tandoor dishes are served with your choice of naan bread: Please see the naan bread section for your choices.

**TANDOORI POUSSIN** **GF\*** 880 kcal **GF** 880 kcal

Straight out of our Tandoor, succulent chicken marinated in yoghurt, ginger, paprika and lemon. One of our chefs favourites!

**14.50 LAMB CHOPS** **GF\*** 1168 kcal **GF** 1168 kcal **15.95**

Marinated with ginger, garlic and coriander before being skewered and cooked in a hot tandoor. The lamb chops are served pink so please advise your server if you would like them cooked differently.

#### ROGAN JOSH **V VE\* GF\***

Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli

Lamb - 1333 kcal | **GF** 1333 kcal **Chicken** - 839 kcal | **GF** 839 kcal

King Prawn - 741 kcal | **GF** 741 kcal **Vegetables** - 749 kcal | **GF / VE** 749 kcal

#### CHILLI BALTI **V VE\* GF\***

Our balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices – cinnamon, coriander, cumin and red chillies

Lamb - 1310 kcal | **GF** 1310 kcal **Chicken** - 817 kcal | **GF** 817 kcal

King Prawn - 719 kcal | **GF** 719 kcal **Vegetables** - 727 kcal | **GF / VE** 727 kcal

#### BIRYANI **GF\***

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water, topped with fresh coriander and curried dal

Lamb - 1661 kcal | **GF** 1084 kcal **Chicken** - 1167 kcal | **GF** 590 kcal

King Prawn - 1070 kcal | **GF** 500 kcal **Vegetables** - 1077 kcal | **GF** 490 kcal

#### KORMA **V VE\* GF\***

Our korma is mild and sweet, made with a coconut and mango sauce, flavoured with cardamom and finished with cream. This is a perfect introduction for those who are new to Indian food

Lamb - 1358 kcal | **GF** 1358 kcal **Chicken** - 857 kcal | **GF** 857 kcal

King Prawn - 766 kcal | **GF** 766 kcal

Vegetables - 774 kcal | **GF** 774 kcal | **VE** 772 kcal

#### MAKHANI **V GF\***

This is a very mild sauce with a tomato base, finished with coconut, butter and cream. It's rich, indulgent and slightly sweet

Lamb - 1805 kcal | **GF** 1805 kcal **Chicken** - 1276 kcal | **GF** 1276 kcal

King Prawn - 1213 kcal | **GF** 1213 kcal **Vegetables** - 1221 kcal | **GF** 1221 kcal

## Rice

Light, fluffy and cooked to perfection.

### RAJINDA PILAU

**V VE\* GF\*** 380 kcal **GF / VE** 380 kcal **3.45**

### BOILED

**V VE\* GF\*** 394 kcal **GF / VE** 394 kcal **2.95**

### MUSHROOM PILAU

**V VE\* GF\*** 453 kcal **GF / VE** 453 kcal **3.45**

## Sides

Add the finishing touch with our selection of sides.

### CHILLI FRIES

**V VE\*GF\*** 675 kcal **GF / VE** 675 kcal **3.45**

Thin fries tossed in chilli and chat masala served with an Indian spiced ketchup

### SAAG ALOO

**V GF\*** 807 kcal **GF** 807 kcal **4.25**

A creamy spinach puree with potato cooked in aromatic spices

### BOMBAY ALOO

**V VE\*GF\*** 420 kcal **GF / VE** 420 kcal **3.95**

Potatoes tossed with onion seeds and aromatic Bombay spices

### CUCUMBER RAITA

**V GF\*** 196 kcal **GF** 196 kcal **2.25**

A cooling sauce made from natural yoghurt, fresh cucumber, mint and just a hint of chilli powder

## DESSERTS

### Ice Cream Tubs

(480ML) 5.50

**CRUNCHIE** **V** 922 kcal

Honeycomb flavour ice cream, swirled with milk chocolate, honeycomb pieces and milk chocolate pieces

**OREO** **V** 1128 kcal

Vanilla flavour ice cream with crushed chocolate flavour biscuits

**CADBURY CARAMEL** **V** 898 kcal

Caramel ice cream and Cadbury pieces, with a velvety smooth caramel core

### Chocolate Brownies

**V** 799 kcal

(10 Pieces) 4.95

Served with caramel and chocolate sauce

## CHILDREN'S MENU

### CHICKEN NUGGETS

Served with fries and baked beans 440 kcal **6.95**  
Served with plain buttered pasta and beans 558 kcal

### MEATBALLS AND PASTA

531 kcal **6.95**  
Pasta and mini pork meatballs in a mild tomato sauce. Served with grated cheese

### TOMATO PASTA

**V VE\*** 422 kcal **VE** 390 kcal **5.95**

Pasta in a tasty, mild tomato sauce. Served with grated cheese

### CHILDREN'S KORMA CURRY **GF\*** 6.95

Your choice of chicken breast, diced lamb or mixed vegetables (V)(VE\*) served in a sweet korma sauce with a mini naan bread.

Lamb - 897 kcal | **GF** 845 kcal  
Chicken - 630 kcal | **GF** 578 kcal  
Vegetables - 605 kcal | **GF** 553 kcal | **VE** 538 kcal

### CHILDREN'S TIKKA CURRY **GF\*** 6.95

Your choice of chicken breast, diced lamb or mixed vegetables (V)(VE\*) served in a mild tikka masala sauce with a mini naan bread.

Lamb - 919 kcal | **GF** 867 kcal  
Chicken - 655 kcal | **GF** 585 kcal  
Vegetables - 626 kcal | **GF** 574 kcal | **VE** 419 kcal

Our children's curries come with the option of

Boiled Rice 175 kcal or Pilau Rice 162 kcal

## Drinks

### BOTTLED BEER & CIDER

Buy 6 bottles of beer or cider for only 15.95

HEINEKEN '00' 300ml **0.0% ABV** | 2.50

PERONI LIBERA 300ml **0.0% ABV** | 2.50

PERONI 330ml **5.0% ABV** | 3.25

CORONA 330ml **4.5% ABV** | 3.25

COBRA 330ml **4.8% ABV** | 3.25

COORS 330ml **4.0% ABV** | 3.25

DOOM BAR 500ml **4.3% ABV** | 3.25

WESTONS STOWFORD PRESS

500ml **4.5% ABV** | 3.25

ESTRELLA GALICIA GLUTEN FREE

330ml **5.5% ABV** | 3.25

REKORDERLIG PASSION FRUIT

500ml **4.0% ABV** | 3.25

REKORDERLIG MANGO RASPBERRY

500ml **4.0% ABV** | 3.25

### SOFT DRINKS

ROBINSONS FRUIT SHOOT 1.95

Apple and Blackcurrant | Orange

SPARKLING OR STILL MINERAL WATER

500ml bottle 1.95

PEPSI MAX, DIET PEPSI, TANGO, 7UP

1.5 litre bottle 3.25

### SPARKLING

PROSECCO BRUT NV BOTTLE 15.95

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

### WHITE WINE

CHENIN BLANC BOTTLE 9.95

Full of floral and honeyed aromas and quince and apple-like flavours

SAUVIGNON BLANC BOTTLE 9.95

Dry, light and refreshing with flavours of passion fruit, grapefruit and citrus

### RED WINE

MERLOT BOTTLE 11.95

Deep-coloured and intensely juicy yet light and supple on the palate with a soft finish

CABERNET SAUVIGNON BOTTLE 10.95

Full-bodied, complex and fruit forward with hints of black pepper and tobacco

### ROSÉ WINE

WHITE ZINFANDEL BOTTLE 10.95

A mesmerizing blend of floral and fruit with gentle but crisp acidity

If a particular wine or year is not available, we reserve the right to offer you the nearest alternative. Wines on this menu have an alcohol content of between 9% and 15%. For further ABV information please ask your server.

Adults need around 2000 kcal a day.

**VE\*** Ask for Vegan **GF\*** Ask for Gluten Free **V** Vegetarian (no meat or fish)

🌶️ Slightly spicy | 🌶️ Getting warmer | 🌶️🌶️ Hot and fiery | 🍖 Some of our meat/fish dishes may contain bones

**Allergens:** We use ingredients containing allergens as part of the preparation of food in all of our eateries. We also cook different foods with the same equipment. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross-contamination in our kitchens. Intended allergen ingredient information for all items on our menu is available on our allergen portal via our QR code. We cannot make changes to our menu items and currently do not provide details of any 'may contain' allergen statements. If this causes you concerns due to the severity of your allergy please consider carefully before ordering. We are reviewing how we improve this in future **UK**

