



rajdoot

*Indian Cuisine
 Cirencester*

Dining Menu





Pappadum (Plain or Spiced) £0.95

Home made mango chutney, mint yoghurt, mixed onion salad, signature green chutney

Platters

Rajdoot special mixed platter £10.50

A collection of chef, pudina lamb chop, malaidier chicken, shik kebab, peshwari jingha, served with fresh mixed leaves and signature chutney

Sea food mixed platter £8.95

Peshwari king prawn, lime chilli sealed Tandoori puron, dill yoghurt salmon cooked in a Tandoori, served with roast tomato and green chutney

Shahi veg tandoori £6.95

Overnight marinated paneer and potato cooked in a Tandoori clay oven. Served with veg samosa mixed leaves and roasted tomato chutney

Vegetarian starters

Raj kackori 🌶️ £7.95

Regal street food of India, large wheat crispy puri filled with goodies, splashed with signature chutney

Panner Chilli 🌶️🌶️ £6.95

Indian cottage cheese cooked with onion ginger and garlic, capsicum, spring onion. Green chilli, stir fried with chef's signature spicy sauce. Served with salad.

Vegetable Samosa/Meat Samosa 🌶️ £4.95

Crispy pastry dough filling with onion, garlic, cumin seeds, crusted potato, green peas, gram massala, deep fried until golden brown. Served with chutney and salad.

Onion bhaji 🌶️ £3.95

Sliced onion rings mixed with gram flour, onion seeds, coriander, ginger, garlic, eggs, stirred well to combine, deep fried until crisp and golden brown. Served with chutney and salad.

Chicken & Lamb Starters

Murgh Malai Kebab  **£6.95**

Overnight marinated Inner fillet Chicken with olive oil, lime juice, Cajun, black pepper, cooked in a Tandoori clay oven coated with mozzarella and cheddar cheese completed with micro leaves and green chutney

Pudinna lamb chops  **£7.95**

Lamb rack marinated with fresh mint and ginger garlic garam massala. Grilled until brown colour, served with potato and, salad, chutney

Sheek Kebab  **£4.95**

Mixed meat, garlic, ginger and mixed spice.

Chicken Tikka  **£4.95**

Sliced pieces of chicken breast overnight marinated with ginger garlic, lime juice, yoghurt and Tandoori spice cooked in a clay oven and complete with salad and chutney.

Lamb Tikka  **£4.95**

Sliced pieces of lamb leg overnight marinated with mint yoghurt, gram massala, ginger garlic and various Tandoori spices cooked in the Tandoori Clay Oven. Served with mint chutney and salad

Signature Starters

Spicy sea bass  **£7.95**

Overnight marinated sea bass deep fried with Indian spiced butter sauce. Concluded spicy chickpeas and chef signature chutney

Banjara Basanti  **£7.95**

Sweet water river king prawns and tiger prawns marinated with dill, lime, Cajun, ginger and hung yoghurt cooked in a Tandoori served with chef signature chutney and salad

Prawn pathia puri  **£6.95**

Marinated tiger prawn sautéed with ginger garlic, onion, tomato, curry leaf, fresh lime juice & coriander. Wrapped in a deep fried puri. Served with mixed leaf and signature chutney

 **Medium**

 **Fairly Hot**

 **Hot**





From The Tandoor

These dishes are marinated with special spices and prepared in the tandoor, our charcoal oven to give a special grilled and smoked flavour

Reshmi Tikka/Malai kebab **£7.95**

Delicate pieces of tender chicken tikka with cheese, served from a sizzling platter

Chicken & Malai Tikka **£8.95**

A mixed selection of marinated breast meat, cooked using tandoori spices & served sizzling

King Prawn Tandoori **£13.95**

Marinated King Prawns cooked in Tandoori

Lamb Tikka **£8.95**

Slices of tender lamb marinated in yoghurt with various tandoori spices and served on a sizzling platter

Shashlik 🌶️ **£10.95**

Chicken or Lamb tikka grilled with onions, tomato and capsicum

Tandoori Mixed Grill 🌶️ **£13.95**

A platter of Tandoori chicken, chicken tikka, lamb tikka and seekh kebab

The House Seafood Specialities

Our chef's seafood specialities from different regions of India & influenced by East India cooking techniques

Shabnam Chingri 🌶️ **£13.95**

An authentic dish from Kerala with shelled fresh water baby lobster prepared with saffron, keralian spices & coconut milk. Tempted with mustard seeds, shredded ginger & curry leaves. Completed with crushed potato & spinach.

Keralian Fish Curry 🌶️🌶️ **£13.95**

Fresh fleet Sebring cooked in ginger, curry leaves, green chillies, turmeric, tomato, green mango and coconut milk.

Chingri Jhal Massala **£13.95**

A parsi west indian dish with jumbo king prawns cooked in its shell using mixed spices & served in an onion, tomato & mustard sauce & flavoured with chopped fenugreek leaves

Goan Fish Curry 🌶️🌶️ **£13.95**

Halibut fillet cooked with goan spices & a fresh coconut spiced sauce

Daab Chingri (Kolkata style) 🌶️🌶️ **£13.95**

Traditional Bengali preparation of jumbo king prawns cooked in mustard paste, coconut oil, green chilli, onion seeds, coconut paste and coconut water.





The House Specials

A selection of our famous Indian dishes prepared to our special recipes

Karahi Chicken 🌶️ **£9.95**

Cooked with garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds & spicy red chillies.

Jalfrezi Chicken 🌶️🌶️ **£9.95**

Cooked with garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds and spicy red chillies.

Garlic Chilli 🌶️🌶️ **£10.95**

Chicken or Lamb cooked dry with fresh garlic, chilli, onion & pepper. Served with a separate accompaniment of a spicy tangy sauce

Karahi King Prawn 🌶️ **£12.95**

Cooked with garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds and spicy red chillies

Butter Chicken **£9.95**

North Indian style tandoori chicken breast in a buttery, tomato sauce flavoured with kashuri methi

Chicken Tikka Massala **£8.95**

The popular dish with special Indian tikka spices in an onion, tomato & mild cream sauce

King Prawn Tikka Massala **£13.95**

Tandoori spices marinated king prawn grilled in a Tandoori Clay Oven. Cooked in a creamy tomato and cashew nut gravy.

Rajdoot Special **£13.95**

Supreme slices of marinated chicken prepared with cream, cashew nuts, mushrooms, tomato & saffron with a drop of grand marnier

Jhalfrezi Lamb 🌶️🌶️ **£9.95**

Succulent pieces of spring chicken or lamb cooked with capsicum, chopped onions & fresh green chillies

King Prawn Jhalfrezi 🌶️🌶️ **£12.95**

As above but with King Prawns

The New House Specials

Chicken Chettinad 🌶️🌶️ **£10.95**

Crispy chicken tossed with diced onion and tomato, cumin seeds, kashmiri chilli, black pepper and coriander seeds

Shahi Murg (Old Delhi Style) 🌶️🌶️ **£10.95**

Tender chicken soaked in spicy creamy yoghurt sauce. Cooked in Tandoori Clay Oven. After that cooked in tomato, cashew nut gravy with a touch of rose water and ruby chard.

Deshi Murgh ki Bottii 🌶️🌶️ **£11.95**

Marinated sliced pieces of Chicken coated with cheddar cheese and chopped garlic. Skewered in a Tandoori clay oven. A dedicated tomato and cashew nut sauce.

Murgh 65 🌶️🌶️ **£10.95**

A very famous dish from South India created in 1965. Marinated pieces of chicken deep fried then tempered with ginger, curry leaves and mustard.

Goan Chicken Curry 🌶️🌶️ **£10.95**

Chicken prepared using goan spices with a fresh coconut spiced sauce.

Chef Special **£12.95**

Overnight marinated chicken cooked in tomato and cashew nut gravy and coconut milk and baby spinach.

Peshwari Murg 🌶️ **£12.95**

Pieces of chicken cooked in garlic butter, bell peppers, coconut, cashew nut & tomato onion gravy.

Spice-crusting lamb chops **£13.95**

Welsh mountain rack of lamb marinated for 24 hrs with tandoori spices. Presented with red wine sauce and roasted vegetable and in addition seasonal vegetables using garlic butter.





Lamb Adraki 🌶️🌶️

£11.95

Lamb marinated with yoghurt mint ginger gram masala overnight, cooked with caramelised onion ginger juice, tomato and cashew.

Dalcha Lamb 🌶️🌶️

£11.95

Overnight marinated lamb cooked with ginger, curry leaves, onion, peppers, channa dal and onion tomato gravy

Kimma motor 🌶️🌶️

£11.95

Minced meat cooked with green peas onion tomato ginger garlic and rich cashew nut tomato sauce.

Lamb kolapuri 🌶️🌶️🌶️

£11.95

Lamb cooked with roasted coconut, red chilli dry, black pepper, ginger with curry leaves and lots of coriander

Biryani Dishes

Hyderbadi Dum Biryani

An aromatic rice dish where long grains of basmati pilau rice are stir fried with the various accompaniments using light mixed spice including turmeric. Garam massala, served with a mixed vegetable sauce.

Made with: Chicken **£10.95** Lamb **£11.95**
(Tikka 50p extra) Tiger Prawns **£12.95** Chef
Special Biryani **£14.95** Vegetable **£9.95**

The Old Favourites

Old traditional dish made with: Chicken or Lamb

£8.95 Tiger Prawns £10.95 Vegetables £7.95

Korma

Tender chicken or lamb, marinated overnight, cooked with cream, ground nuts, butter, coconut milk and cream.

Kashmiri

An exotic & fruity dish. Cooked with cream, butter, mixed fruit and ground nut.

Pasanda

Cooked with red wine fried onion, tomato butter, cream and ground nut.

Dopiaza 🌶️

Cooked with mixed peppers, ginger garlic, and onion tomato gravy.

Bhuna 🌶️

Ginger, garlic, onion and tomato gravy served with fresh coriander and fried onion.

Madras 🌶️🌶️

Cooked with mustard seed curry leaves, coconut milk, turmeric and roasted curry powder.

Vindaloo 🌶️🌶️🌶️

A Goan dish cooked with onion tomato vinegar and Goan spice.

Pathiya and Balti 🌶️🌶️

Sweet and sauce taste. Onion, tomato, ginger, garlic, mixed spices

Dhansak 🌶️🌶️

A Pershee dish, cooked with onion, ginger, garlic, curry leaves, roasted mixed powder, lentils and touch of lime juice.

Tikka - all Tikka dishes

£9.95





Vegetables

All vegetables are freshly prepared and as side portion unless where specified

Sag Aloo £4.75

Spinach and potato cooked with garlic onion, butter, and tomato onion gravy.

Bombay Potato £4.75

Gently spiced baby Bombay potato cooked with chopped onion, ginger, garlic and onion tomato gravy.

Mathi mutter malai £4.75

Green peas and mathi leaves cooked with tomato onion, garlic, cream and cashew nut sauce.

Dal palak dingri £4.75

Lentils with mushroom and spinach cooked with garlic, ginger, tomato.

Sag £4.75

Chopped Spinach cooked with garlic, butter, onion, tomato and onion sauce.

Sag Pane £4.75

Home made cottage cooked with spinach, garlic, onion, butter touch of cream and cashew nut sauce.

**Spiced vegetable
curry or dry** £4.75

Garden fresh veg cooked with onion garlic ginger and fry onion and fresh spinach.

Tarka Dall £4.75

Dall cooked with butter, ginger, garlic, curry leaves with coriander and tomato.

Chana Pindi £4.75

Chickpeas cooked with onion tomato, green chilli, garlic. Mathi leaves and tomato cashewnut gravy and a touch of cream.

Alo bengain £4.75

Baby aubergines & potato cooked with onion, ginger, garlic, tomato and bhuna sauce.

Mushroom mutter £4.75

Mushroom & green peas cooked with onion, tomato, garlic, coriander and korma sauce.

Paner butter massala £4.75

Home made cottage cheese cooked with rich tomato and cashew gravy and a touch of butter and cream.

Bhindi bhaji £4.75

Deep fried okra cooked with onion tomato, spice, and bhuna gravy.

Dingri palak £4.75

Spinach cooked with mushroom and garlic

The Rice & Bread

Steamed White Rice £2.75

Basmati Pilau Rice £2.95

Rajdoot Special Rice £3.45

Mushroom Pilau Rice £3.95

Egg Fried Pilau Rice £3.95

Keema Rice £3.95

Gira Rice £3.95

Roasted cumin, butter and coriander

Keema Naan £2.95

Mincemeat filling

Peshwari Naan £2.95

Coconut and ground almond filling

Naan £2.75

Garlic Naan £2.95

Kulcha Naan £2.95

Onion filling

Poratha £2.95

Thin bread with a crispy coating

Chapati £1.95

Puri £1.95

A thin deep fried flat bread

Tandoori Roti £2.95

A thin flat bread prepared in the tandoori for a light crispy texture

Chips £2.75

Children's Menu

Chicken Tikka and Chips £7.95

Chicken Korma and Rice £7.95

Chicken Tikka Massala and Rice £7.95

Chicken Nugget and Chips £7.95

Omelette and Chips £7.95

Chips £2.95



