

CHICKEN ————— £9.95
 TIGER PRAWNS ————— £11.95
 TIKKA ————— £10.95

LAMB ————— £10.95
 VEGETABLES ————— £8.95

78. **KORMA**
 A traditional mild dish prepared with cashew nuts, cream and coconut milk.
79. **KASHMIRI**
 A wonderful exotic dish combined with bananas, lychees, cashew nuts and pineapple to produce a luscious flavour.
80. **PASANDA**
 A mild creamy sauce utilising fried onions, garlic and cashew nut gravy.
81. **DUPIAZA** 🍷
 Prepared with julienne of bell peppers, onion & mixed with spices & tomato sauce.
82. **PALAK**
 Several spices cooked with spinach, cashew nuts and onion gravy.
83. **ROGAN JOSH**
 A traditional Moghul dish made with selected spices and tomatoes.
84. **BHUNA** 🍷
 Cooked with onion, garlic, tomatoes and mixed spices. Extensively treated to provide a dish of medium strength.
85. **MADRAS** 🍷🍷
 Fairly hot dish cooked with special curry powder, red chillies, curry leaves, black pepper and a splash of lemon juice.
86. **VINDALOO** 🍷🍷🍷
 A very hot dish cooked with heavy use of chilli powder, special curry powder, red chillies, black pepper, a splash of lemon juice and a piece of potato.
87. **BALTI** 🍷
 A delightfully flavoursome dish with onion, ginger, garlic & a touch of Balti paste.
88. **DHANSAK** 🍷🍷
 A delicious Parsee dish of lentils, lemon juice, sugar & a touch of methi leaves.
89. **CHILLI MASALA** 🍷🍷
 Prepared with bell peppers, green chillies, curry leaves, dry whole chillies and a touch of tomatoes and onion gravy.
90. **SHALLY** 🍷🍷
 Fairly hot dish cooked in a thick onion and tomato gravy with a touch of garam masala. Completed with spicy crispy potatoes.



CHILDREN'S MENU

CHICKEN TIKKA & CHIPS ————— £7.95
 CHICKEN KORMA & RICE ————— £7.95
 CHICKEN TIKKA MASALA & RICE ————— £8.95
 CHICKEN NUGGETS & CHIPS ————— £7.95
 OMELETTE & CHIPS ————— £7.95



SIDES

BREADS

112. PLAIN NAAN ————— £2.75
 113. KEEMA NAAN ————— £3.95
 Mince meat filling
 114. PESHWARI NAAN ————— £2.95
 Coconut and ground almond filling.
 115. GARLIC NAAN ————— £2.95
 116. KULCHA NAAN ————— £2.95
 Stuffed with potatoes, onion, green peas and paneer.
 117. CHEESE NAAN ————— £2.95
 118. PARATHA ————— £2.95
 Thin bread with a crispy coating.
 119. CHAPATI ————— £1.95
 120. PURI ————— £1.95
 A thin, deep-fried flat bread.
 121. TANDOORI ROTI ————— £2.95
 A thin flatbread prepared in the tandoor for a light and crispy texture.

- All our vegetable dishes are freshly prepared & served as a side portion unless specified.
93. **SAG ALOO** 🍷 ————— £4.75
 Spinach & potato with garlic, onion & butter in a tomato & onion gravy.
94. **SAG PANEER** 🍷 ————— £5.75
 Fresh spinach and Indian cottage cheese cooked with onion, tomato, garlic and cashew nut sauce.
95. **SAG BHAJI** 🍷 ————— £4.75
 Sautéed spinach cooked with chopped onion, garlic & butter.
96. **BOMBAY POTATO** 🍷 ————— £4.75
 Baby potatoes sautéed with tempered cumin seeds, curry leaves, onion, garlic and a touch of coriander leaves.
97. **DAL PALAK DHINGRI** 🍷 ————— £4.75
 Fresh button mushrooms and spinach sautéed with garlic, butter and tomatoes and a touch of fenugreek leaves.
98. **SPICED VEGETABLES** 🍷 *Curry or Dry* ————— £4.75
 Fresh mixed seasonal vegetables with ginger, garlic, onion & butter.
99. **TARKA DAL** 🍷 ————— £4.75
 Lentils simmered with tomatoes and onion and tempered with cumin, fried garlic, curry leaves and coriander.
100. **CHANA MASALA** 🍷 ————— £4.75
 A traditional Punjabi dish of chickpeas, onion, garlic & various spices.
101. **ALOO BENGAIN** 🍷 ————— £4.75
 Baby aubergines & potato cooked with onion, ginger, garlic, tomato & bhuna sauce.
102. **MUSHROOM MUTTER** 🍷 ————— £4.75
 Green peas and mushroom cooked with tomatoes, onion and cashew nut gravy.
103. **PANEER BUTTER MASALA** 🍷 ————— £4.75
 Homemade cottage cheese cooked with rich tomato and cashew nut gravy with a touch of butter and cream.
104. **BHINDI BHAJI** 🍷 ————— £4.75
 Deep-fried okra cooked with onion, tomato, spices & bhuna gravy.
105. **DHINGRI PALAK** 🍷 ————— £4.75
 Spinach cooked with mushrooms and garlic.
106. **GARLIC MUSHROOMS** 🍷 ————— £4.75
 Fresh button mushrooms and spinach, sautéed with garlic and clarified butter with a hint of spice.
107. **ALOO GOBI** 🍷 ————— £4.75
 Baby potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and a touch of garam masala.
108. **ALOO MUTTER** 🍷 ————— £4.75
 Baby potatoes and green peas cooked with onions, tomatoes, gravy and a touch of coriander.
109. **BRINJAL BHAJI** 🍷 ————— £4.75
 With bhuna sauce, tomatoes and onion.

124. PLAIN RICE 🍷 ————— £2.75
 125. BASMATI PILAU RICE ————— £2.95
 126. RAJDOOT'S SPECIAL RICE ————— £3.95
 Mushroom, green peas, onion and peppers.
 127. MUSHROOM PILAU RICE 🍷 ————— £3.95
 128. EGG FRIED PILAU RICE ————— £3.95
 129. KEEMA RICE ————— £3.95
 130. JEERA RICE ————— £3.75
 131. VEGETABLE RICE 🍷 ————— £3.75
 132. SAG RICE 🍷 ————— £3.95
 133. LEMON RICE 🍷 ————— £3.95



SUNDRIES

134. **GREEN SALAD** 🍷 ————— £2.95
 Onion rings, sliced tomatoes, cucumbers, mixed micro leaves and salad dressing.

135. **MIXED RAITA** 🍷 ————— £2.95
 Chopped cucumber, tomato, onion & coriander mixed with sweet yoghurt.

136. **PLAIN YOGHURT** 🍷 ————— £1.95
 137. **CHIPS** 🍷 ————— £2.75

rajdoot
 Indian Cuisine

TAKEAWAY MENU

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FOOD ALLERGY WARNING

Please be advised that food prepared on our premises may contain these ingredients:
 cereals containing gluten • crustaceans
 eggs • fish • peanuts • soybeans • milk
 mixed nuts • celery • mustard • sesame
 sulphur dioxide • lupin • molluscs

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T&Cs apply. Offers not available in conjunction with any other offers. We reserve the right to amend or cancel offers or items from the menu at any time without notice.

APPETISERS

- 1. POPPADUM** 🌿 Plain or Spiced ————— £0.95
- 2. CHUTNEYS** 🌿 Each ————— £0.85
Homemade mango chutney, mint yoghurt, mixed onion salad, signature green chutney or lime pickle
- 4. TANDOORI MIXED KEBAB** ————— £6.95
A collection of lamb, chicken, sheek kebab and onion bhaji starters, specially selected by our chef.
- 5. RAJDOOT'S SPECIAL MIXED PLATTER** ————— £10.50
A chef's selection of pudina lamb chop, malaider chicken, sheek kebab & peshwari jingha, served with fresh mixed leaves and signature chutney.
- 6. SEAFOOD MIXED PLATTER** ————— £8.95
Peshwari king prawn, lime chilli-sealed tandoori puron, dill yoghurt and salmon cooked in a tandoor, with roasted tomato & green chutney.
- 7. SHAHI VEG TANDOORI** 🌿 ————— £6.95
Overnight marinated paneer and potato cooked in a tandoori clay oven. Served with veg samosa, mixed leaves and chutney.
- 10. RAJ KACKORI** 🌿 ————— £7.95
Regal street food of India. Large, crispy wheat puri filled with goodies and splashed with signature chutney.
- 11. PANEER CHILLI** 🌿🌿 ————— £6.95
Indian cottage cheese with onion, ginger, garlic, capsicum, spring onion & green chilli, stir-fried in chef's signature spicy sauce. Served with salad.
- 12. VEGETABLE SAMOSA** 🌿🌿 ————— £4.95
Crispy pastry dough filled with onion, garlic, cumin seeds, crushed potato, green peas, garam masala, deep-fried until golden brown. Served with chutney & salad.
- 13. ONION BHAJI** 🌿🌿 ————— £3.95
Sliced onions incorporated into a dough, mixed with herbs and gram flour then deep-fried until golden brown.
- 16. MEAT SAMOSA** 🌿 ————— £4.95
Puff pastry with sliced potatoes, onions, green peas, carrot, and coriander. Served with tomato chutney and green sauce.
- 17. MURGH MALAI KEBAB** 🌿 ————— £6.95
Marinated supreme chicken coated with mozzarella cheese and garlic. Grilled in the tandoor. Completed with organic mixed micro leaves.
- 18. PUDINNA LAMB CHOPS** 🌿 ————— £7.95
Lamb rack marinated with fresh mint, ginger, garlic and garam masala. Grilled and served with potato, salad, and chutney.
- 19. SHEEK KEBAB** 🌿 ————— £4.95
Minced meat with garlic, ginger, and mixed spice.
- 20. CHICKEN OR LAMB TIKKA** ————— £4.95
Sliced chicken breast or lamb leg, marinated overnight in garlic, ginger, lime juice, yoghurt & Tandoori spices. Cooked in a clay oven, served with salad.
- CHICKEN CHAT PURI** 🌿 —————
21. Pieces of diced chicken tikka prepared with mixed spices and bell peppers. Served with a puri. ————— £4.95
- TANDOORI CHICKEN** —————
22. Chicken on the bone, marinated with tandoori spices and yoghurt sauce. Grilled in the tandoor. ————— £4.95
- CHICKEN PAKORA** —————
23. Marinated chicken coated in gram flour then deep-fried. ————— £4.95
- 26. SPICY SEA BASS** 🌿 ————— £7.95
Overnight marinated sea bass, deep-fried with Indian spiced butter sauce. Finished with spicy chickpeas and our chef's signature chutney.
- 27. BANJARA BASANTI** 🌿 ————— £7.95
King prawns & tiger prawns marinated with lime, spices, ginger, yoghurt & dill, cooked in a tandoor. Served with chef's signature chutney & salad.
- 28. PRAWN PATHIA PURI** 🌿 ————— £6.95
Marinated tiger prawns sautéed with ginger, garlic, onion, tomato, curry leaf, fresh lime juice and coriander. Wrapped in a deep-fried puri and served with salad and signature chutney.
- 29. KING PRAWN BUTTERFLY** ————— £5.95
Marinated king prawn breaded and deep-fried until golden.
- 30. GRILLED SALMON** ————— £6.95
Fillet of salmon, marinated in delicate spices & roasted in the tandoor.

MAIN COURSES

- These dishes are marinated with special spices and prepared in the tandoor, our charcoal oven, to give a special grilled and smoked flavour.
- 33. RESHMI TIKKA** ————— £9.95
Pieces of chicken tenderloin preserved with Cajun spices, ginger, garlic paste, thick yoghurt and cheese sauce.
- 34. CHICKEN & MALAI TIKKA** ————— £9.95
A selection of marinated breast meat, cooked with tandoori spices and served sizzling.
- 35. KING PRAWN TANDOORI** ————— £14.95
Marinated king prawns cooked in the tandoor.
- 36. CHICKEN OR LAMB TIKKA** ————— Chicken £9.95
Lamb £11.95
Sliced pieces of chicken breast or lamb leg marinated overnight with yoghurt and various tandoori spices. Cooked in the tandoor and served with micro leaves.
- 37. SHASHLIK** 🌿 ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £14.95
Marinated with yoghurt and our chef's own special combined spices, then barbecued with mixed peppers, onions, and tomatoes. Drizzled with fresh lemon, clarified butter, garlic, coriander, and coarse pepper.
- 38. RAJDOOT'S MIXED GRILL** 🌿 ————— £13.95
A platter of tandoori chicken, chicken tikka, lamb tikka & sheek kebab.
- 39. TANDOORI CHICKEN** ————— £9.95
Chicken on the bone, marinated with tandoori spices and yoghurt sauce. Grilled in the tandoor.
- 40. PANEER SHASHLIK** 🌿 ————— £10.95
Cottage cheese marinated with herbs and spices, skewered with onion, capsicum & tomatoes, and cooked in the tandoor.
- 41. GRILLED SALMON** ————— £13.95
Fillet of salmon, marinated in delicate spices & roasted in the tandoor.



- Our chef's seafood specialities come from different regions of India and are influenced by East Indian cooking techniques.
- 44. SHABNAM CHINGRI** 🌿 ————— £14.95
An authentic dish from Kerala with shelled freshwater baby lobster. Prepared with saffron, Keralian spices and coconut milk, mustard seeds, shredded ginger, curry leaves & spinach.
- 45. KERALIAN FISH CURRY** 🌿🌿 ————— £13.95
Fresh fish cooked in ginger, curry leaves, green chillies, turmeric, tomato, green mango, and coconut milk.
- 46. CHINGRI JHAL MASALA** 🌿🌿 ————— £14.95
A Parsi West Indian dish. Jumbo king prawns cooked in the shell with mixed spices. Served in an onion, tomato and mustard sauce flavoured with chopped fenugreek leaves.
- 47. GOAN FISH CURRY** 🌿🌿 ————— £13.95
Halibut fillet cooked with Goan spices and a fresh spiced coconut sauce.
- 48. DAAB CHINGRI KOLKATA STYLE** 🌿 ————— £14.95
Traditional Bengali dish of jumbo king prawns cooked with mustard, coconut oil, green chilli, onion seeds & coconut.

- 51. HYBERABADI DUM BIRYANI**
An authentic rice dish cooked separately and flavoured with ghee and spices like star anise, cinnamon, cardamom and cloves. Your chosen meat or veg is cooked with onion, garlic, ginger & fresh coriander leaves. The rice & meat or veg are layered with gravy and topped with caramelised onion, fresh mint leaves, roasted cashew nuts, ghee and saffron water. Served with cucumber raita and vegetable sauce.
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|---------------|-------|--------|----------------|-------|--------|
| CHICKEN | ————— | £10.95 | LAMB | ————— | £11.95 |
| CHICKEN TIKKA | ————— | £11.95 | LAMB TIKKA | ————— | £12.95 |
| TIGER PRAWNS | ————— | £13.95 | CHEF'S SPECIAL | ————— | £14.95 |
| VEGETABLE | ————— | £9.95 | | | |

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

- 54. KARAHI** 🌿 ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £11.95
Cooked with garlic, ginger, onions & tomatoes, mixed with a tempering of crushed coriander seeds and spicy red chillies.
- 55. JALFREZI** 🌿🌿 ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £11.95
A fiery, hot dish cooked with fresh green chillies, capsicum and chopped onions.
- 56. GARLIC CHILLI** 🌿🌿 ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £12.95
Sautéed with garlic, butter, lemon juice and a touch of Cajun powder. Completed with a garlic chilli sauce.
- 57. BUTTER** ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £12.95
Marinated, shredded chicken cooked in the tandoor, simmered in butter, cashew nuts and rich tomato sauce. Presented with kastoori methi and cream.
- 58. TIKKA MASALA** ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £14.95
Chunks of tikka, cooked in a creamy mild sauce with tomatoes, onions, and cashew nut gravy.
- 59. RAJDOOT'S SPECIAL** ————— £13.95
Slices of marinated chicken prepared with cream, cashews, mushrooms, tomato & saffron with a drop of Grand Marnier.
- 60. GOAN CHICKEN CURRY** 🌿🌿 ————— £12.95
Chunks of spiced chicken cooked with coconut milk, green chillies, ginger and tomatoes.
- 61. CHICKEN NAGA** 🌿🌿🌿 ————— £12.95
A very hot, spicy curry with Indian naga chillies & tomatoes.
- 62. MAKANI** ————— Chicken £10.95
Lamb £11.95
Tiger Prawn £11.95
Tender meat in spicy, creamy yoghurt sauce, cooked in the tandoor. With a tomato & cashew nut gravy, with a hint of rose water & ruby chard.
- 65. CHICKEN CHETTINAD** 🌿🌿 ————— £12.95
Crispy chicken tossed with diced onion, tomato, cumin seeds, Kashmiri chilli, black pepper, and coriander seeds.
- 66. SHAHI MURGH Old Delhi Style** ————— £12.95
Tender chicken in spicy, creamy yoghurt sauce, cooked in the tandoor. With a tomato & cashew nut gravy, with a hint of rose water & ruby chard.
- 67. DESHI MURGH KI BOTTII** ————— £12.95
Marinated chicken pieces coated with cheddar cheese & chopped garlic, skewered & cooked in the tandoor. With a tomato & cashew nut sauce.
- 68. MURGH 65** 🌿🌿 ————— £12.95
A very famous dish from South India created in 1965. Marinated pieces of chicken deep-fried then tempered with ginger, curry leaves and mustard.
- 69. CHEF'S SPECIAL** ————— £12.95
Overnight marinated chicken cooked in tomato and cashew gravy with coconut and baby spinach.
- 70. PESHWARI MURGH** ————— £12.95
Pieces of chicken cooked with garlic butter, bell peppers, coconut, cashew nuts, tomato, onion and paneer.
- 71. SPICE-CRUSTED LAMB CHOPS** ————— £13.95
Rack of Welsh mountain lamb marinated for 24 hours in tandoori spices. Presented with red wine sauce & roasted vegetables in garlic butter.
- 72. LAMB ADRAKI** ————— £12.95
Lamb marinated overnight with yoghurt, mint, ginger and garam masala, cooked with caramelised onion, ginger juice, tomato and cashew nuts.
- 73. DALCHA LAMB** 🌿🌿 ————— £12.95
Overnight marinated lamb cooked with ginger, curry leaves, onion, peppers and chana dal in an onion and tomato gravy.
- 74. KIMMA MOTOR** 🌿🌿 ————— £12.95
Minced meat cooked with green peas, onion, tomato, ginger, and garlic in a rich cashew nut and tomato sauce.
- 75. LAMB KOLAPURI** 🌿🌿🌿 ————— £12.95
Lamb cooked with roasted coconut, red chilli, black pepper, ginger, curry leaves and lots of coriander.

NEW HOUSE SPECIALS

HOUSE SPECIALS



🌿 Vegetarian 🌿🌿 Medium 🌿🌿🌿 Spicy 🌿🌿🌿🌿 Hot

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