

Exclusive Selection

A warm welcome to The Raj

We are honoured and delighted to be able to welcome you to your multiple award winning family run restaurant, established right here since 1991.

We take pride in serving our mouthwatering authentic recipes with the freshest and finest ingredients whilst adhering to ever evolving healthy eating, allergy and gluten sensitive diets.

We are also excited about our exquisite range of even more authentic delicacies lovingly sourced from remoter parts of Greater Bangladesh which we are thrilled to share with you.

Please allow yourself to be enveloped with the finest cuisine, of the highest quality, served with our ethos of service as if you were a member of the family and join the thousands of locals who are also part of 'The Raj Family'.

NB: Should you have any food allergy, intolerances or other special dietary requirement, please do not hesitate to speak to myself Goyas, my son Aímaan or any of our quirky colleagues.

The Management & Staff of The Raj

IMPORTANT NOTICE

Dishes within our exclusive selection are not available in conjunction with any dining, discount or special offer cards, please see our standard menu selection.

*** Patrons are required to order a minimum of one main course per person. ***

PLEASE NOTE

Personal belongings of all patrons whilst in the restaurant are their own responsibility and The Raj cannot be held responsible for any loss or damage.

V – vegetarian dish

N – contains nuts

H – healthy options

If there is a dish you require that is not on the menu please ask one of the waiters who will be happy to help.



A Guide to Spice



TURMERIC

Curcumin, one of the most studied active ingredients in turmeric, helps reduce the formation of fat tissue as it suppresses the blood vessels that form fat. This way, it aids to lower body fat and to gain body weight.



GINGER

This is a warming spice with anti-inflammatory properties also known for helping to soothe and relax your intestinal tract. Its thermogenic properties also aid boost your metabolism plus an appetite-suppressant effect when consumed.



CARDAMON

This aromatic spice has a sweet and spicy flavour and is a thermogenic herb that helps boost your metabolism and can increase your body's ability to burn fat.



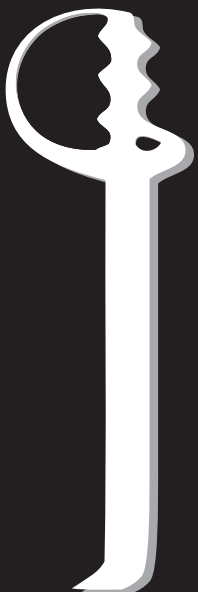
CINNAMON

Aids to boost your metabolism and also has remarkable benefits for blood sugar regulation.



GARLIC

Garlic is low in calories and very rich in Vitamin C, Vitamin B6 and Manganese, it also contains trace of various other nutrients.



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Starters

- CHICKEN PAKORA.....**
Breast of chicken pieces deep fried in batter served with a salad garnish.
- SHEEK KEBAB.....**
Succulent minced lamb in medium to hot pungent spices then cooked in a Tandoori oven.
- ONION BHAJI(V).....**
Sliced fresh onions, gram flour and spices deep fried.
- SAMOSA (lamb or vegetable(V))**
Minced lamb or vegetable wrapped in a savoury pastry shell and deep fried.
- CHAAT.....**
Choice of chicken, vegetable, chana or aloo.
Optional puree bread
- PANEER SHASHLICK**
Paneer pieces barbecued with onion, tomato and capsicum.
- GARLIC MUSHROOM(V).....**
Sliced mushroom with garlic served on a bed of salad.

Exclusive Starters

These dishes are exclusive to the Raj, cooked to order and therefore not included in any promotions.

- MEAT PLATTER.....**
Consists of lamb chops, sheek kebab, chicken tikka stir fry and chicken wings.
- MIXED PLATTER**
Consists of chicken tikka slice, sheek kebab, chicken pakora, onion bhaji and samosas..
- SALMON TANDOORI**
Salmon marinated in a special chef's mix then barbecued in our tandoori oven.
- MAACH FREZI.....**
Bengali white fish lightly spied in turmeric, garlic and chilli served on a puree.
- KING PRAWN PUREE**
Selected King Prawns cooked in a blend of fresh spices and onion served on a lightly fried bread.
- KING PRAWN BUTTERFLY**
Jumbo sized King Prawn covered in breadcrumbs and deep fried.
- RAJ SPECIAL MUSSELS**
Prime mussels marinated in Raj special chilli and coriander sauce with a hint of garlic.
- STUFFED PEPPER**
Chicken, lamb or vegetables, lightly spiced, stir fried, then stuffed in a pepper.
- TIKKA**
Chicken or lamb pieces marinated in ground herbs and spices then barbecued in a tandoori oven.
- TANDOORI**
Chicken or lamb marintaed in ground herbs and spices then cooked in a tandoori oven.
- GARLIC PRAWNS**
Shell on prawns grilled with garlic, coriander and turmeric. A must have for seafood lovers.

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Exclusive Raj dishes

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JHINGA MOSSALADA.....

Delicious king prawns marinated in yoghurt and spices, barbecued then cooked to perfection with fresh onion, tomato, garlic and coriander.

JARIA MATKA

Create a bespoke dish to your taste with a Raj twist. (chicken, lamb or prawn)

SHERABI JALSHA (chicken or lamb)

Chicken or lamb Tikka stir fried with onions, green peppers and spices blended in a rich, mouth-watering brandy sauce. A flamboyant dish that must be experienced!

JHINGA JALFRAZI

King prawn in a hot spicy sauce, topped with fresh green chillies.

MUKTAJ (chicken or lamb)

Chicken or lamb Tikka with onions, green peppers, garlic, ginger fenugreek and coriander in a spicy, rich thick Muktaj sauce. Spicy, unique taste which appeals to all.

SWORDFISH MAACH

Delicately spiced and simmered in a delightful medium/hot sauce with fresh herbs and spices. A delicious taste never forgotten.

SHAHI JHINGA®

King prawns cooked in chef's mild spice mix.

AMER MURGH

Boneless barbecued chicken, cooked with mango pulps and medium spices, superb!

JHINGA SAG

King prawns in a delicious spinach combination.

JHINGA KARAI

King prawns in a rich and distinctive sauce.

HONEY CHICKEN

Two pieces of chicken breast, barbecued then cooked in a mild exotic mix of almonds, cream, honey and pineapple. A truly delightful dish.

THENGER GOSHT

Succulent lamb shank, marinated and slow cooked in a rich flavoured sauce with fresh onions, garlic, chillies and coriander.

BEEF SINA CHOWK

Peppered Rib-eye steak cooked Bengali style. Complemented with marsala chips and mushrooms.

SYLHETI LAMB CHOPS

Grilled, succulent lamb chops pungently spiced with mint and herbs, served with dhai raita and salad.

JESSORE FISH & CHIPS

Unique Raj fish and chips Jessore style, served with mushy peas.



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The Raj Anthology Menu

This year we have completed our 30th Anniversary of the opening of The Raj.
The moment when our extraordinary story turned into a journey of discovery.
You are invited to join us to celebrate this epic milestone with our feature Anthology Menu

SILVER

MAHA-RAJ-A EXPERIENCE

STARTERS

A Selection of Corn Fed Chicken,
Spring Lamb & Organic Vegetarian Appetiser's
Crafted to suit your palate

MAINS

A Selection of Corn Fed Chicken,
Spring Lamb & Organic Vegetarian Treasure's
Crafted to suit your palate

SIDE DISHES

A Selection of Pan Fried and Spice Infused Side Vegetables

ACCOMPANIED BY

Rice's & Bread's

DESSERTS

Luscious Sorbets

A SELECTION OF COFFEES & TEAS

RAJ CHOCOLATE MINTS

GOLD

MAHA-RAN-EE EXPERIENCE

STARTERS

A Selection of Prime Cut Meats Platter,
lightly spiced and grilled over slow burning charcoal

MAINS

A Selection of Corn Fed Chicken,
Spring Lamb & Organic Vegetarian Dishes
from our exclusive speciality artisan chefs creations
Crafted to suit your palate

SIDE DISHES

A Selection of Pan Fried and Spice Infused Side Vegetables

ACCOMPANIED BY

Rice's & Bread's

DESSERTS

A Choice of Premium Desserts &
Luscious Ice Creams

A SELECTION OF COFFEES & TEAS

RAJ CHOCOLATE MINTS

PLATINUM

THE RAJ EXPERIENCE

STARTERS

A Selection of Premium Seafood & Prime Cut Meat Starters, lightly spiced and grilled over slow burning charcoal

MAINS

A Selection of Premium Seafood, Corn Fed Chicken, Spring Lamb & Organic Vegetarian Dishes
from our exclusive speciality artisan chefs creations
Exclusively Bespoke

SIDE DISHES

A Selection of Pan Fried and Spice Infused Side Vegetables

ACCOMPANIED BY

Rice's & Bread's

DESSERTS

A Choice of Premium Desserts & Luscious Ice Creams

A SELECTION OF (Liquor) COFFEES & TEAS

After Dinner Digestif Shot

RAJ CHOCOLATE MINTS

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Seafood Specials

Exclusive to The Raj

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RAJ KING PRAWN
Jumbo size king prawns in a chef's special sauce including garlic, ginger, coriander and fenugreek cooked to a medium to hot strength. A must for king prawn lovers and popular with all.

MONKFISH.....
Lightly seasoned fillet of monkfish marinated with wild garlic and ginger in a red pepper and cherry tomato sauce. Served with Raj special red onion fried rice.

LOBSTER.....
Steamed whole lobster gently stir fried with black bean, mango and chilli sauce, button mushrooms and steamed spinach. Served with Raj spicy red onion fried rice.

ROOP CHANDA (POMPHRET)
Exclusive, from Bangladesh, served whole and lightly fried and spiced with turmeric, fresh green chilli and coriander. Served with a crispy salad and lightly spiced Raj garlic rice.

RED SNAPPER
Exquisite fillet of red snapper marinated in a coriander sauce including chillis, herbs, spicy okra and coconut. Served with Raj special steamed rice.

JHINGA KEBAB.....
King prawns in their shells, barbecued with onion, tomato and capsicum.

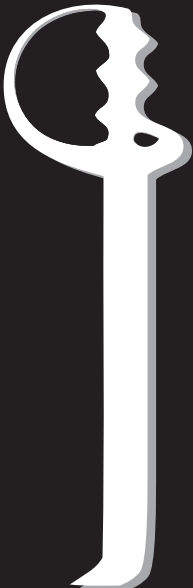
MAACH SUPREME.....
Soft, boneless white fish, cooked to perfection in a medium spicy sauce. Melts in your mouth.

ROSHOON JHINGA
Jumbo king prawns cooked with garlic, ginger and coriander in a medium lightly spiced and distinctive sauce.

SEAFOOD PLATTER.....
A selection of jumbo prawns, mussels, fresh white fish, scallops and soft shell crab. A taste of the sea platter at it's best!

JHINGA JALSHA
Jumbo king prawns cooked with a complement of onions, peppers, garlic, ginger and coriander in a rich and unique Raj brandy sauce.

DHAKA FLAME
Jumbo king prawns cooked in a rich tomato based sauce. Can be served mild, medium or hot with shells on or off on request.



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Healthy Option Menu

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BUIZZA'S BALTI

Chicken or lamb cooked in a very flavoursome sauce with onions, garlic and peppers.

REUTHE KAZANA.....

Chicken and lamb diced, cooked in a spicy hot chilli sauce, topped with a king prawn. Served on a sizzler.

JIBONER MAACH

Lovely soft white fish. Just melts in your mouth in a hot, sweet and spicy sauce served with spinach.

KOFTA DAAL CHINI.....

Meat balls cooked with cinnamon in a spicy hot sauce.

MAACH SAMBADA

White fish, lightly spiced and grilled with onions, green peppers and tomatoes.

Gluten Free Specials

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ROSHOON MURGH MUSHROOM

Chicken cooked with mushrooms in a garlic, coriander, cumin and fennel sauce.

KEEMA PEAS.....

Minced lamb and green peas cooked in a traditional style curry sauce.

CHICKEN MAYADARA

Gluten free chicken curry cooked with onions, tomato and green pepper. Medium hot.

HARIYALI CHICKEN SIZZLER

Slices of chicken barbecued with grilled onions, green peppers and mushroom. Served on a sizzler.

CHETTINAD MURGH.....

Chicken cooked with mustard seeds in a spicy onion, ginger, garlic and tomato sauce.

PLEASE NOTE, WE CAN DO MANY VARIETIES
OF GLUTEN FREE DISHES,
PLEASE ASK A MEMBER OF STAFF.

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one of the waiters who will be happy to help.



Tandoori specialities

Our Tandoori dishes are marinated in yoghurt, herbs and spices then cooked in the Tandoor oven. The Tandoori oven is a traditional clay oven which is kept at a very high temperature with burning charcoals. The Tandoori method seals the flavour and adds a unique taste to the meal. All served with salad garnish and The Raj yoghurt mint sauce.

MURGH TANDOORI(H)

Half a tender chicken marinated Tandoori style in natural yoghurt and the chef's special spice mix.

LAMB TIKKA(H)

Lamb pieces marinated in freshly ground herbs and spices.

CHICKEN TIKKA(H)

Chicken pieces marinated in freshly ground herbs and spices.

TANDOORI SHASLICK(H)

Tender pieces of chicken or lamb barbecued with fresh onion, tomato and capsicum.

PANEER SHASLICK(H)

Paneer barbecued with onion, tomato and capsicum.

SHEEK KEBAB (4 pieces)(H)

Succulent minced lamb in medium to hot pungent spices then cooked in a Tandoori oven.

TANDOORI WINGS (8 pieces)(H)

Chicken wings marinated Tandoori style in natural yoghurt and the chef's special spice mix.

Sizzlers

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ELIO'S GRILL

A selection of chicken, lamb and jumbo king prawns and 2 chicken wings, barbecued and served on the Raj sizzler. If it's good enough for our Elio, then it's good enough for anyone!

TANDOORI MIXED GRILL

A mixture of tandoori chicken, chicken tikka, lamb tikka, sheek kebab, served with a nan bread.

MAACH TIKKA.....

Bangladeshi fish marinated in ground herbs and spices then cooked in our tandoori oven.

ROSHOON TIKKA STIR FRY

Chicken or lamb spiced with garlic, ginger, turmeric then stir fried with onions, pepper and mushrooms.

HENNESEY KING PRAWN

Jumbo King Prawns marinated in Hennesey sauce, seasoned lightly, cooked with red onions, garlic, turmeric and spicy tangy tamarind sauce.

NAGA WINGS (8 PIECES)

Chicken wings marinated in Naga sauce, very hot and spicy, grilled in a tandoori oven.x



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Traditional Dishes

Chicken / Lamb or Prawns

BENGALI GREEN CURRY
The traditional and popular dish cooked with green chillis, green peppers and coriander cooked with coconut milk.

BADAMI (N)
An exotic mix of nuts and cooked in a creamy sauce.

CHILLI MOSSALLA
Cooked with fresh ginger, a hint of garlic, green chillis and capsicum.

DHANSAK
Hot sweet and sour curry with lentils.

TIKKA MOSSALLA (N)
Cooked in a special exotic mild sauce with cream and ground nuts.

RAJ GARLIC SPECIAL
Cooked in a rich, thick medium hot garlic and spicy sauce.

RAJ PEPPER
Cooked with green peppers tossed in a rich, spicy sauce.

KORMA (N)
Cooked in cream and coconut, mild.

ROGAN
Medium hot curry served with tomatoes.

BALTI
Classic Balti dish prepared in a traditional wok with the finest herbs and spices.

KARAI
Cooked in a rich spicy medium hot sauce.

SHATKORA
Cooked in calamansi juice and rinds with lemon grass for a special Bengali flavour.

SHOBZI SULTAN
Chef's vegetables in a medium hot sauce with herbs, spices and mushrooms.

JALFRAZI
Cooked in a hot spicy sauce topped with fresh green chillis.

BHUNA
Medium strength succulent lamb, dry and delicious.

NAWABI STICK
A superb Eastern combination flavoured to your own taste.

SAAG
Spinach tossed in garlic, butter, spices and coriander leaves,

DUPIAZA
Medium hot dish and served with onions.

VINDALOO
Very hot and spicy dish, give it a try!

PATHIA
Hot sweet and sour sauce.

SRI LANKA (N)
Cooked with coconut in a strong and spicy sauce.

PASANDA (N)
Cooked with cream, chef's special yoghurt and mixed, ground nuts. A mild and exotic dish.

METHI
Fenugreek and coriander in a spicy sauce.

MADRAS
Hot and spicy and very popular dish.

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Biriyani dishes

A traditional baked dish with Basmati rice and spices garnished and served with a vegetable side curry.

- RAJ SPECIAL BIRIYANI
- KING PRAWN BIRIYANI
- MURGH BIRIYANI chicken.....
- GOSHT BIRIYANI lamb
- CHINGRI BIRIYANI prawn
- TIKKA BIRIYANI chicken, lamb or prawn
- SHOBZI BIRIYANI vegetable(V).....
- MUSHROOM BIRIYANI vegetable(V)

Vegetarian and Vegan dishes

A range of specially selected recipes for those with a vegetarian appetite.

- SHOBZI KORMA(N)
Very mild dish with light spices and cream.
- SHOBZI BHUNA (VEGAN)
Fairly dry dish, medium strength.
- SHOBZI DHANSAK (VEGAN).....
Hot, sweet and sour dish with lentils.
- CHANNA DAAL (VEGAN)
A chickpea and lentil dish of medium strength.
- KHUMBI BHUNA (VEGAN)
A popular mushroom dish served in a medium dry sauce.
- KHUMBI KORMA(N).....
A tasty mushroom dish in a creamy sauce.
- ALOO AUR NAIRYAL(N) (VEGAN).....
A potato and coconut dish of medium strength.
- SHOBZI KARAI (VEGAN)
Chef's vegetable selection in a spicy medium hot sauce.
- SHOBZI JALFRAZI (VEGAN)
A hot, spicy dish topped with green chillis.
- ALOO GOBI DALNA (VEGAN).....
A potato and cauliflower based curry.
- SHOBZI METHI (VEGAN).....
Fresh vegetables with fenugreek leaves.
- SHOBZI MOSSALLA(N)
vegetables in a Raj special thick mossalla sauce.
- DHOKKAR DALNA (VEGAN).....
A special potato and lentil based curry.



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Akni Pilau

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CHICKEN, LAMB, PRAWN OR FISH.....
Grand home style biriyani cooked with the very best rice, aromatic rich flavouring and half a boiled egg. Served with potato and peas side dish and an onion yoghurt dip.

RAJ SPECIAL AKNI
Mixture of chicken, lamb and prawn, grand home style biriyani cooked with the very best rice, aromatic rich flavouring and half a boiled egg. Served with potato and peas side dish and an onion yoghurt dip.

JHINGA AKNI
King prawn grand home style biriyani cooked with the very best rice, aromatic rich flavouring and half a boiled egg. Served with potato and peas side dish and an onion yoghurt dip.

Side vegetables

- BINDI MASSALA Okra
- ALOO GOBI Potato and cauliflower
- MIXED VEGETABLE CURRY
- CHANNA MASSALA
- SAG BHAJI Spinach
- DAAL TARKA Lentils and garlic
- BRINJAL MASSALA Aubergine
- MUSHROOM MASSALA
- BOMBAY ALOO Potato
- NIRIMISH Dry mixed vegetables.....
- CAULIFLOWER BHAJI
- MATTER PANEER Chickpeas and cheese.....
- SAG PANEER Spinach and cheese
- ALOO CHANNA Potato and chickpeas

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Rice

BOILED RICE
PILAU RICE.....
KEEMA RICE.....
SPECIAL RICE
EGG RICE
MUSHROOM RICE.....
VEGETABLE RICE.....

Indian breads

NAN Freshly baked leavened bread
KEEMA NAN With minced lamb and mild spices.....
PESHWARI NAN(㉒)With coconut, sultanas and nuts
KULCHA NAN With onions
GARLIC NAN With fresh garlic
PARATHA LACHEDA Light wheat bread with butter
SHOBZI PARATHA Wheat bread with vegetables.....
KHASTA ROTI Raj special, baked in clay oven
CHAPPATI Thin, unleavened bread.....

Complements

RAITA Yoghurt, onion or cucumber
KACHUMBER Fresh mixed salad with house dressing
PAPADOM.....
MASSALA PAPADOM
TRAY OF CONDIMENTS

** Patrons are required to order a minimum of one main course per person. **

*Gratuities are left to the sole discretion of the patrons.
Discretionary service charge will be added.*

All major credit cards accepted.

The management reserve the right to refuse service without explanation.



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