

BIRYANI DISHES

A truly majestic dish with special basmati rice treated together with chicken, prawn or vegetable in ghee butter with delicate spices & herbs served with fresh vegetable curry to add to the taste of the dish.

Chicken Biryani	10
Chicken Tikka Biryani	12
Persian Chicken Biryani	14
Lamb Biryani	14
Prawn Biryani	10
King Prawn Biryani	15
Vegetable Biryani	9
Fish Biryani pangas fish	10
Rajrani Special Biryani	15
Traditional Kacchi Biryani	
<i>Indian sub-continent rice & meat dish. Made with rice, Indian spices, meat, yoghurt & other optional ingredients e.g. dried fruit, potatoes, chana riata.</i>	
with Chicken	11
with Lamb	15
Lamb Shank Biryani	20
<i>Afghan style</i>	

BALTI DISHES

A truly Indian taste of Birmingham.

Chicken Balti	10
Chicken Tikka Balti	12
Chicken Chilli Balti	12
Chicken Garlic Balti	12
Chicken & Lamb Balti	14
Chicken & Prawn Balti	12
Lamb Balti	12
Lamb Tikka Balti	14
Lamb Chilli Balti	14
Lamb Garlic Balti	14
Lamb & Prawn Balti	14
Prawn Balti	10
King Prawn Balti	14
Vegetable Balti	8
Mushroom Balti	8
Fish Balti pangas fish	10
Rajrani Special Balti Mixed	14
<i>Chicken, Lamb and one king prawn.</i>	

VEGETABLE SIDE DISHES

4

Bombay Aloo	spicy potatoes
Spicy Bombay Aloo	extra spicy potatoes with chilli
Aloo Bortha	crushed potato with garlic & turmeric
Mushroom Bhaji	
Mixed Vegetable Bhaji	
Saag Bhaji	spinach
Saag Aloo	spinach & potatoes
Gobi Bhaji	cauliflower
Aloo Gobi	potatoes & cauliflower
Aloo Matar	potatoes & peas
Bhindi Bhaji	okra
Brinjal Bhaji	aubergine
Tarka Dhal	lentils with garlic
Shim Bhaji	green beans
Saag Paneer	spinach with cheese
Matar Paneer	peas with cheese
Aloo Chana	potato with chick peas
Mixed Vegetable Curry	

SPECIAL BALTI DISHES

Lamb 2.50 extra.

Chicken Tikka Bhuna Balti	12
Chicken Tikka Dopiazza Balti	12
Chicken Tikka Rogan Balti	12
Chicken Tikka Pathia Balti	12
Chicken Tikka Dhansak Balti	12
Chicken Tikka Sagwalla Balti	12
Chicken Tikka Korma Balti	12
Tandoori Special Balti	14
<i>A combination of chicken & lamb tikka, & tandoori king prawn.</i>	
Tandoori Salmon Balti	16

English Kitchen

Indian Style Noodles

Stir-fry with Indian spices. Served with a side of mixed vegetable curry.

Chicken Noodles	8
Chicken & Egg Noodles	9
Chicken Tikka Noodles	10
Vegetable & Mushroom Noodles	8
Chicken Wrap	7
Sheek Kebab Wrap	7

2 pieces of chicken or lamb served with sauce and salad

These dishes are served with peas, tomatoes, fried onions and mushrooms

Sirloin Steak	15
Roast Chicken	9
Scampi & Chips	9
Mushroom Omelette	8
Chicken Omelette	8
Prawn Omelette	8
Chicken Nuggets and Chips	8

SUNDRIES

Boiled Rice	3
Fried Rice	3
Pilau Rice	4
Garlic Fried Rice	4
Egg Fried Rice	5
Chilli Fried Rice	4
Sweet Coconut Pilau Rice	5
Mushroom Pilau Rice	5
Vegetable Pilau Rice	4
Peas Pilau Rice	4
Keema Pilau Rice	5
Rajrani Special Rice	5
Peri Peri Rice with Chicken	6

NAAN BREAD & ROTI

The following cannot be served without a main meal.

Plain Naan	3
Keema Naan	4
Peshwari Naan	4
Garlic Naan	4
Chilli & Pepper Naan	4
<i>with red onion</i>	
Stuffed Naan (vegetables)	4
Kulcha Naan (onion)	4
Cheesy Naan	4
Onion & Coriander Naan	4
Cheese & Garlic Naan	4
Sesame Seed Naan	4
Paratha	3
Stuffed Paratha	4
Keema Paratha	5
Tandoori Roti	3
Chapati	2
Chips	2
Spicy Chips	3
Curry Sauce	3

EXTRA TO ANY DISH

Vegetables / Mushrooms	2
Chicken / Lamb / Prawn	3
King Prawn	4

Beef Kala Bhuna

15

Exclusively on Friday & Saturday

Kala Bhuna is a famous dark and tender dish native to Chittagong prepared with shoulder pieces of beef and traditional spices; It was originally served during the early 17th century. However, the origin of the dish is unknown.

Served with rice.



Rajrani

CONTEMPORARY
INDIAN DINING

SINCE 2004



@rajranicoleshill

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT
PLEASE INFORM A MEMBER OF OUR SERVICE TEAM

ALL PRICES IN POUNDS STERLING

STARTERS

All served with salad & Mint sauce. Starters cannot be served without a main meal.

Chicken Tikka	5	Chicken Chat Puri	6
Lamb Tikka	6	Chicken Tikka Puri	6
Chicken Pakora	5	Chicken Jalfrezi Puri	6
Seekh Kebab	5	Chicken Shashlick	6
Spicy Chilli Seekh Kebab	6	Prawn on Puri	6
Shami Kebab	6	King Prawn on Puri	8
Nargis Kebab	6	Tandoori Sea Bass (de-bone)	8
Naked Malai Chicken Tikka	6	Clay Oven Cooked Salmon	8
Lamb Shashlick	7	King Prawn Butterfry	8
Tandoori Chicken (on the bone)	5	Prawn Cocktail	5
Tandoori Lamb Chop	6	Sweet & Crispy Chicken	7
Tandoori Mix	7	<i>Fresh chicken strips fried in batter topped with special sweet chilli sauce</i>	
Meat Samosa	4	Dynamite Prawns (A must try!)	8
Chicken Spring Roll	4	<i>Crispy deep fried prawns cooked in a spicy sauce</i>	
Stuffed Pepper (Lamb or Chicken)	6		

VEGETARIAN STARTERS

Onion Bhaji	4	Stuffed Pepper (Veg)	6
Vegetable Samosa	4	Chilli Paneer	6
Vegetable Stuffed Pepper	5	Garlic Fried Mushrooms	5
Garlic Fried Potato Puri	5	Papadoms	1
Chotpoti Puri	5	Chutneys (per person)	1
Vegetable Spring Roll	4		

Sizzling Starter Platters To Share

	for 2	for 4
Indian Meat Platter	18	32
<i>Chicken Tikka, Lamb Tikka, lamb chops, seekh kebab & Shami kebab</i>		
Mixed Platter	16	30
<i>Chicken Tikka, Lamb Tikka, chicken pakora, onion Bhajee, Lamb chops & veg Samosa</i>		
Seafood Platter	18	35
<i>Cod pakora, Salmon tikka, tandoori king prawns & mango sweet chilli prawns. With 2 puri's</i>		
Vegetable Platter	12	24
<i>Onion Bhaji, veg samosa, veg pakora & veg saccharine stuffed Pepper</i>		

POPULAR TRADITIONAL DISHES

ALL DISHES:

Chicken or Prawn - 10 | Lamb - 12
King Prawn - 14 | Vegetable - 8

Curry Medium	Madras Fairly hot
Vindaloo Very hot	Garlicie Medium & garlicky
Korma Very mild & creamy (Contains nuts)	Bhuna Medium
Dopiaza Medium with onions	Rogan Medium with tomatoes (Contains nuts)
Pathia Sweet, sour & fairly hot	Dhansak Slightly hot with lentils
Sagwalla Medium with spinach	Ceylon hot, lemon & coconut

Upgrade to Chicken or Lamb Tikka - 2 extra, Tandoori King Prawn - 3 extra

TANDOORI MAIN DISHES

Marinated in yoghurt with delicate herbs & spices & cooked in a clay oven. Served with salad

Chicken Tikka	10
Lamb Tikka	12
Tandoori Chicken	10
Tandoori Lamb Chops	14
Chicken Shashlick With roasted tomato, onion & green peppers	12
Lamb Shashlick With roasted tomato, onion & green peppers	14
Tandoori Sea Bass (de-bone)	14
Tandoori King Prawn 6 whole king prawns	14
Tandoori King Prawn Shashlick With roasted tomato, onion & green peppers	15
Tandoori Mix Shashlick A combination of chicken, lamb, king prawn & lamb chops	16
Tandoori Mix Grill A combination of specialities served with Naan bread	16

SIGNATURE DISHES

Jaipur Masalam	12
<i>A combination of chicken, lamb & mushrooms cooked with a distinct blend of spices & added hints of fresh lemon & chilli to create a unique slightly hot flavoured dish.</i>	
Lamb Deshi	14
<i>A homely style Karahi dish. Half a kilo of lamb, cooked with spring onion, garlic & green chilli. Semi-moist, spiced & slightly hot. A traditional touch to modern eating.</i>	
Murgh Spiced Moja Masala	12
<i>Clay oven cooked chicken in a spicy Masala sauce with a hint of lemon - A spicy sweet dish.</i>	
Traditional Pateel Curry - Chicken or Lamb	15
<i>An Eastern style curry cooked with red & green pepper, ginger, tomato & coriander. Spiced medium to create a euro-asian fusion taste. All served piping hot in a clay pot. Includes a pilau rice.</i>	
Haydarabadi Lamb Shanks	20
<i>Oven baked lamb shank cooked with caramelised onions, ginger, garlic yoghurt and ground spices, creating a heartening & warm main course. Served with browned fried onion rice.</i>	
Exotic Mix with Saag, Chilli & Garlic	16
<i>A full Tandoori mixed grill, cooked with chilli, garlic, spinach, added spice and tomato puri - a slightly hot flavoured dish.</i>	

JOSH'S KITCHEN

Ginger Chicken	12
<i>Filletted breast of chicken marinated overnight, seasoned with selected spices. Garnished with ginger & a hint of fresh lemon juice to create a tasty curry.</i>	
Cinnamon Chicken or Lamb	12
<i>Chicken or lamb sliced into cinnamon stick sizes, cooked in the clay oven, seasoned with ground cinnamon & cooked in light spicy creamy sauce.</i>	
Chicken Naga Morichi	12
<i>Fresh chicken cooked with spices, with a unique blend of naga (very hot chilli) chosen to create a sensationally talked about dish. A very hot dish.</i>	
Chicken Black Pepper Delight	12
<i>This historical dish comprises of seasoned chicken with Indian black pepper, cooked with garlic, red onions & a hint of mustard sauce.</i>	
Chicken Stirfried	12
<i>Marinated pieces of chicken garnished with tandoori spices & cooked in the clay oven with added chopped onions, green & red peppers & fresh tomatoes. Gently cooked & stirfried with a hint of virgin olive oil. A very lightly spiced dish with added sweet tomato sauce.</i>	
Nargisi Kofta Bunja	14
<i>Minced lamb balls spiced & garnished with garlic, ginger, kebab paste and a touch of curried potatoes cooked in a special gravy with onions & tomatoes. An authentic eastern flavour which has been used throughout the centuries.</i>	
Tamarind Chicken	12
<i>Tamarind, onion, tomato, ginger & mango chutney, combined to make a punchy marinade that gives a succulent medium sweet & sour flavour. Made with tandoori chicken off the bone.</i>	
Parsi Sali Gosht	16
<i>Sali boti is a Parsi mutton curry with prominent flavours of tomatoes, onions, jaggery & vinegar. Finished with fried potato sticks.</i>	
Bengal Fruit Chicken	14
<i>Whole pieces of chicken breast, mildly spiced & filled with minced lamb, cooked with mixed fruit in a cream & yoghurt sauce.</i>	
Chicken Asparagus (NEW)	12
<i>Asparagus is simmered in a tasty curry sauce, flavored with saffron, onion, ginger, garlic, and a handful of spices to make this a delicious asparagus curry with diced chicken breast</i>	
Tandoori Mix Grill Special Bhuna	16
<i>Tandoori mixed grill cooked with onion, green peppers & tomatoes with a semi dry sauce.</i>	
Chilli Con Indi Keema (NEW)	12
<i>Minced mutton cooked with runner beans, red pepper, green chilli, garlic & tomatoes. Uniquely spiced to create a delicious slightly hot tasty dish. (Slightly hot flavour Ground mutton curry).</i>	

TAWA SPECIAL DISHES

Tawa is a very unique dish, a clash between bhuna & masala with its own special individual taste. Our Chef select the very best herbs & spices which are cooked with marinated Chicken, Lamb or King Prawn, tomatoes, onion, green peppers & mushrooms. These are cooked in a special dish called a TAWA which is brought directly to the table & served hot 'n' sizzling.

Tawa Chicken	12	Tawa Special Mix	16
Tawa Lamb	14	Tawa Mixed Vegetable	10
Tawa King Prawn	16	Tawa Salmon	16

CHEF'S RECOMMENDATION

Lamb extra £2

Tikka Masala	12
<i>Marinated in yoghurt, herbs & spices, barbecued in a tandoori oven & enriched with a Masala sauce. (Contains nuts)</i>	
Tikka Bhuna Karahi	12
<i>Cooked with garlic, tomatoes, green peppers, herbs & spices.</i>	
Jalfrezi	12
<i>Marinated & cooked in tandoori, served with medium hot spicy sauce, pepper & onion.</i>	
Chilli Baharee	12
<i>Cooked with green herbs, tandoori spices, green chillies & Jeera. A medium hot dish.</i>	
Chicken Methi Kasuri	12
<i>An indulgent and fragrant dish made using fresh methi leaves or dried kasuri methi (fenugreek leaves), medium spiced..</i>	
Pasanda	12
<i>Marinated chicken or lamb cooked with fresh cream, almonds & cashew nuts. Mild & creamy. (Contains nuts)</i>	
Butter Chicken or Lamb (Traditional Makhani)	12
<i>Roasted in a clay oven & served with specially prepared mild creamy butter sauce.</i>	
Lazeez Lohari	12
<i>Cooked in a cast iron wok with garlic, tomatoes, spring onions, peppers, herbs & spices.</i>	
Roshoni	12
<i>Chicken or lamb cooked in a clay oven, mixed with medium spices & sliced garlic.</i>	
South Indian Garlic Chilli	12
<i>Marinated with garlic & chilli cooked in a clay oven - A south Indian inspired dish.</i>	

EXCLUSIVE OF RAJRANI

Served with pilau rice

Tandoori Murghi Keema	16
<i>Clay oven cooked tandoori chicken peeled on the bone and cooked with minced lamb and a hard boiled egg. A medium hot dish.</i>	
Rajrani Special Bhuna	17
<i>A whole chicken breast filled with minced lamb, cooked with lamb tikka, tandoori king prawn & a hard boiled egg. Prepared in a rich sauce with selected herbs & fresh garlic. A medium hot dish.</i>	
Chatki Murghi Shashlickee	16
<i>Barbecued chicken off the bone, garnished with roasted tomato, onions and green peppers spiced with a variety of herbs & spices, cooked with a touch of Masala sauce. A medium hot dish.</i>	
Tandoori Zinga Masala	18
<i>Tandoori king prawn marinated in yoghurt, herbs & spices, barbecued in a tandoori oven and enriched with Masala sauce. A mild dish.</i>	
Tandoori King Prawn Jalfrezi	18
<i>King prawns marinated & cooked in Tandoori clay oven, cooked in a medium to hot sauce with green chillies, green capsicum & onion. Garnished with selected spices and herbs. A slightly hot dish.</i>	

RAJRANI EXOTIC FISH MENU

All served de-boned and served with rice

Masala Fish & Chips	12
<i>A bengali twist on a true british classic. Fresh fish marinated in a masala batter Served with chips, curry sauce & mushy peas. Delicious!</i>	
Tandoori Sea Bass Bhuna	18
<i>Cooked in a traditional bhuna style, with tomatoes, onions, bay leaves, garlic and coriander. Garnished with herbs. Served with Jeera rice. An exquisite Bengali dish.</i>	
Bengal Fried Fish Masala	14
<i>A medium spiced dish served with boiled rice. A very popular dish of the East & Bangladesh.</i>	
Assamee Fish Jull Curry (NEW)	16
<i>Very Famous West Bengali Fish Dish. (Ayr Fish or Boal Fish) cooked with Spud in a tasty not too thick sauce. With pieces of Shatkora (hint of zest) "True taste of West Bengal".</i>	
Zinga Raja Rangilla	15
<i>Tandoori baked king-sized prawns blended with spice, with a variety of herbs. Garnished with tomato, green peppers & fresh coriander. Served with pilau rice.</i>	
Ocean Jewels	18
<i>A seafood mix Rezala dish. Cooked with prawn, king prawn, Monkfish, Ayu fish, garlic and chilli. Dressed with onion, capsicum, fresh coriander and lemon. Served with mushroom fried rice.</i>	