

# DELIVERY MENU

## Starters

**POPPADUM PLATTER V VE\* 6.50** (For two people)

Freshly cooked poppadum's served with onion salad, sweet and sour Kasundi chutney, mango chutney and mint and coriander sauce.  
400 kcal | VE 365 kcal

**CHICKEN TIKKA 8.25**

Chicken pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with mint and coriander purée and fresh lime.  
297 kcal

**CRISPY ONION BHAJI V VE\* 7.25**

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.  
459 kcal | VE 556 kcal

**INDIAN VEGETABLE SAMOSA V VE\* 7.25**

Plump parcels of Indian spiced vegetables, served with tamarind chutney, mint and coriander sauce and fresh yoghurt.  
478 kcal | VE 384 kcal

**BUTTER CHICKEN WINGS 8.75**

Butter chicken with a twist! Succulent chicken wings in an authentic butter chicken sauce, finished with fresh coriander and lime. Contains almonds. 401 kcal

## Naan Breads

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

**GARLIC NAAN V VE\* 4.95** 548 kcal | VE 466 kcal

**PLAIN NAAN V VE\* 4.25** 532 kcal | VE 451 kcal

**CHILLI NAAN V VE\* 4.95** 610 kcal | VE 454 kcal

**CHEESE NAAN V 5.95** 664 kcal

## Rice

Light, fluffy and cooked to perfection.

**RAJINDA PILAU V VE\* 4.75** 386 kcal | VE 386 kcal

**BOILED V VE\* 3.95** 399 kcal | VE 399 kcal

**KEEMA RICE 4.95** 395 kcal



\*Intended allergen ingredient information for all menu items is available via the QR code. We do not provide details of "may contain" allergen statements and cannot make changes to our menu items. Due to supplier manufacturing processes, Gluten Free dishes are suitable for guests with Coeliac disease but may be unsuitable for guests who are allergic to cereal proteins. Similarly, some Vegan ingredients carry "may contain" warnings from suppliers so should not be relied on to avoid specific allergens. We use ingredients containing allergens throughout our kitchens, including cooking different foods in the same equipment. It is not possible to guarantee that any item is 100% allergen free due to the risk of cross-contamination. If this causes concern due to the severity of an allergy, please consider carefully before ordering. Please note, some of our meat/fish dishes may contain bones.

## Rajinda Curries

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

**Lamb 740 kcal 14.95 | Chicken 241 kcal 13.50 | King Prawns 65 kcal 15.50**  
**Paneer V 470 kcal 13.50 | Vegetables V VE\* 152 kcal | VE 149 kcal 12.50**

**TIKKA MASALA V VE\***

513 kcal | VE 283 kcal

A mild and creamy sauce with a tomato base, flavoured with fenugreek. A familiar favourite and a great introduction for those new to Indian food. Contains almonds.

**MADRAS V VE\***

360 kcal | VE 360 kcal

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

**JALFREZI V VE\***

416 kcal | VE 416 kcal  
A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

**BHUNA V VE\***

399 kcal | VE 399 kcal

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.

**SAAG V**

1087 kcal

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

**ROGAN JOSH V VE\***

534 kcal | VE 534 kcal

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

**CHILLI BALTI V VE\***

526 kcal | VE 512 kcal

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.

**KORMA V VE\***

492 kcal | VE 498 kcal

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

**BIRYANI V VE\***

400 kcal | VE 448 kcal

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water. Topped with fresh coriander, chopped pistachios and pomegranate. Served with a vegetable curry and fresh lime.

## Rajinda Specialities

**BUTTER CHICKEN 713 kcal 14.95**

Diced chicken breast, slowly cooked in lightly spiced tomato sauce and finished with butter, fresh cream and coriander. Contains almonds.

## From the Tandoor

Our tandoor dishes are served with a cucumber and onion salad, finished with toasted cumin seeds, mint and coriander sauce and fresh lemon.

**TANDOORI HALF CHICKEN 1093 kcal 15.95**

Succulent half chicken marinated in yoghurt, ginger, paprika and lemon, served straight out of the tandoor. A favourite with our chefs!

## DESSERTS

**Ice Cream Tubs (480ML) 6.50**

**CADBURY CARAMILK V 907 kcal**

Creamy vanilla ice cream with a golden caramel chocolate centre.

**OREO V 1128 kcal**

Vanilla flavour ice cream with crushed chocolate flavour biscuits.

**CADBURY CAMEL V 898 kcal**

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

**Chocolate brownie bites V 1033 kcal 5.95**

Served with caramel and chocolate sauce.

## Sides

Add the finishing touch with our selection of sides.

**MASALA FRIES V VE\* 4.95**

Crispy fries, dusted with masala.  
334 kcal | VE 334 kcal

**SAAG PANEER V 5.95**

Cubes of paneer and puréed spinach in a thick, rich sauce flavoured with garam masala. 816 kcal

**MUSHROOM BHAJI V VE\* 5.95**

Sautéed mushrooms, onion and garlic, finished with a lightly spiced tomato sauce and chopped coriander.  
206 kcal | VE 206 kcal

**BANG BANG POTATOES V 4.95**

Diced and roasted new potatoes with toasted spices for a flavour explosion. Finished with spring onions, lime juice and chopped coriander. 212 kcal

**CUCUMBER RAITA V 3.50**

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

**KACHUMBA SALAD V VE\* 4.25**

Refreshing mix of tomato, cucumber and red onion. Tossed with fresh mint and chilli and lime dressing.  
74 kcal | VE 74 kcal

**BLACK DAHL V 4.75**

Whole black lentils, cooked low and slow with onion, garlic, tomatoes and spices, finished with cream. A rich, warming and indulgent dish. 184 kcal

**VE\*** Ask for Vegan **V** Vegetarian (no meat or fish) **~** Slightly spicy | **~ ~** Getting warmer | **~ ~ ~** Hot and fiery  
Some of our meat/fish dishes may contain bones

Adults need around 2000 kcal a day.

# GLUTEN FREE MENU

Please do not rely on GF status to avoid specific allergens\*

## CHILDREN'S MENU

### CHILDREN'S KORMA CURRY 7.95

Your choice of chicken breast, diced lamb or mixed vegetables (V) served in a sweet, nutty korma sauce with a mini naan bread.  
Lamb 998 kcal | Chicken 725 kcal | Vegetable 700 kcal

### CHILDREN'S TIKKA CURRY 7.95

Your choice of chicken breast, diced lamb or mixed vegetables (V) served in a mild tikka masala sauce with a mini naan bread.  
Lamb 1017 kcal | Chicken 732 kcal | Vegetable 721 kcal

Our children's curries come with the option of boiled Rice 175 kcal or pilau Rice 162 kcal

## Starters

### POPPADUM PLATTER V 6.50 400 kcal (For two people)

Freshly cooked poppadum's served with onion salad, sweet and sour Kasundi sauce, mango chutney and coriander and mint sauce.

### CHICKEN TIKKA 8.25 308 kcal

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

### BUTTER CHICKEN WINGS 8.75 401 kcal

Butter chicken with a twist! Succulent chicken wings in an authentic butter chicken sauce, finished with fresh coriander and lime. Contains almonds.

## Rajinda Curries

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

Lamb 741 kcal 14.95 | Chicken 241 kcal 13.50 | King Prawns 65 kcal 15.50  
Paneer V 470 kcal 13.50 | Vegetables V 152 kcal 12.50

### TIKKA MASALA V 513 kcal

A mild and creamy sauce with a tomato base, flavoured with fenugreek. A familiar favourite and a great introduction for those new to Indian food. Contains almonds.

### BHUNA V 399 kcal

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.

### MADRAS V 360 kcal

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

### JALFREZI V 416 kcal

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

### SAAG V 1087 kcal

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

### ROGAN JOSH V 534 kcal

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

### KORMA V 553 kcal

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

### CHILLI BALTI V 512 kcal

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.

### BIRYANI V 397 kcal

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water. Topped with fresh coriander, chopped pistachios and pomegranate. Served with a vegetable curry and fresh lime.

## Rajinda Specialities

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## Sides

Add the finishing touch with our selection of sides.

### SAAG PANEER V 5.95

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### MUSHROOM BHAJI V 5.95

Sautéed mushrooms, onion and garlic, finished with a lightly spiced tomato sauce and chopped coriander. 206 kcal

### CUCUMBER RAITA V 3.50

A cooling sauce made from natural yoghurt, fresh cucumber, mint and just a hint of chilli powder. 196 kcal

### KACHUMBA SALAD V 4.25

Refreshing mix of tomato, cucumber and red onion. Tossed with fresh mint and chilli and lime dressing. 74 kcal

## Naan Breads

Soft Indian breads, baked fresh to order.

Due to the nature of the product, our gluten free and vegan naan breads are not cooked in the tandoor oven.

### GARLIC NAAN V 4.95 443 kcal

### PLAIN NAAN V 4.25 428 kcal

### CHILLI NAAN V 4.95 431 kcal

### CHEESE NAAN V 5.95 559 kcal

## Rice

Light, fluffy and cooked to perfection.

### RAJINDA PILAU V 4.75 385 kcal

### BOILED V 3.95 399 kcal

### KEEMA RICE 4.95 395 kcal

## From the Tandoor

Our tandoor dishes are served with cucumber and onion salad, finished with toasted cumin seeds, mint and coriander sauce and fresh lemon.

### TANDOORI HALF CHICKEN 1093 kcal 15.95

Succulent half chicken marinated in yoghurt, ginger, paprika and lemon, served straight out of the tandoor. A favourite with our chefs!

## CHILDREN'S MENU

### CHICKEN NUGGETS

Served with fries and baked beans. 440 kcal

Served with plain buttered pasta and beans. 648 kcal

### MEATBALLS AND PASTA 531 kcal

Pasta and mini pork and beef meatballs in a mild tomato sauce. Served with grated cheese.

### TOMATO PASTA V VE\*

422 kcal, VE 390 kcal

Pasta in a tasty, mild tomato sauce.

Served with grated cheese.

### 7.95 CHILDREN'S KORMA CURRY GF\* 7.95

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

Lamb 1046 kcal | Chicken 777 kcal  
Vegetable 752 kcal, VE 708 kcal

### 7.95 CHILDREN'S TIKKA CURRY GF\* 7.95

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 1068 kcal | Chicken 801 kcal  
Vegetable 772 kcal, VE 488 kcal

Our children's curries come with the option of boiled Rice 175 kcal or pilau Rice 162 kcal

## Drinks

### BOTTLED BEER AND CIDER

Buy 6 bottles of beer or cider for only 19.95

### STAROPRAMEN 0.0%

0.0% ABV (300ML)

### PERONI 5.0% ABV (330ML)

### CORONA 4.5% ABV (330ML)

### COBRA 4.8% ABV (330ML)

### COORS 4.0% ABV (330ML)

### DOOM BAR 4.3% ABV (500ML)

### WESTONS STOWFORD PRESS

4.5% ABV (500ML)

### ESTRELLA DAURA

### DAMM GLUTEN FREE 5.4% (330ML)

### REKORDERLIG PASSIONFRUIT

4.0% ABV (500ML)

### REKORDERLIG MANGO RASPBERRY

4.0% ABV (500ML)

### SOFT DRINKS

### ROBINSONS FRUIT SHOOT

Apple and Blackcurrant | Orange

### SPARKLING OR STILL MINERAL WATER

500ml bottle

### PEPSI MAX, DIET PEPSI, TANGO, 7UP

1.5 litre bottle

### SPARKLING

### BELLINO

### PROSECCO - ITALY

BOTTLE 18.95

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

### 3.50 WHITE WINE

### 4.25 FAIRWAY CHENIN BLANC

### 4.25 SOUTH AFRICA BOTTLE 11.95

Clean, lively and fruity wine, well balanced and elegant with weight and good structure.

### 4.25 CYT SAUVIGNON

### 4.25 BLANC - CHILE BOTTLE 11.95

A crisp white wine, fruity, zesty Sauvignon Blanc with citrus notes of lemon and grapefruit.

### RED WINE

### 4.25 CANYON ROAD

### MERLOT - USA BOTTLE 11.95

Deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

### 4.25 BLASS SHIRAZ - AUSTRALIA BOTTLE 11.95

Soft medium bodied Shiraz has aromas of fresh berries with underlying notes of spice with a balanced palate of red berry flavours.

### ROSE WINE

### TAIL SIDE WHITE

### 3.00 ZINFANDEL - USA BOTTLE 12.95

Bursting with flavours of strawberries, raspberries and cranberries, balanced by a zesty clean finish.

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.