

SHURVAT

Appetisers and Snacks

You may also choose a starter portion from our range of vegetarian specialities

Lal Mirchi (chicken or lamb) £3.95

Cooked with garlic & spicy massala on a bed of onion bhaji, coriander, popadoms and Bengal Tiger Chutney

Tikka (chicken or lamb) £3.95

Marinated in spiced yoghurt and cooked in the tandoor

Raj Shurvat Platter £4.65

Chicken tikka, sheekh kabab and pakora

Spicy Garlic Mushroom £2.95

Chopped mushroom, onion, garlic and coriander

Spicy Cashewnut Roll £3.15

Finger sized cashew and potato rolls with spicy sauce

Roast Potato and Cashew £2.95

With onion, garlic and hot sweet and sour sauce

Spicy Chicken in Peanut Sauce £3.75

Marinated chicken with spicy peanut sauce, cucumber and onion

Samosa £3.15

Spicy minced lamb in a crispy pastry

Lazeez Kabab £3.95

Green herbed chicken pieces grilled on a skewer

Macchli Sofivani £3.95

Marinated spiced fish Bangladeshi style grilled on a skewer

Aloo Kofta £3.95

Spiced fried potato cake with minced lamb

Pakora £2.65

Gram flour, onion and spiced ghee

Pakora Calamari £3.75

Spiced squid in chickpea batter

Jingha Roti £3.95

Spicy prawns with methi onions, Kashmiri paste lemon juice and coriander on a mini naan

Katchumber Salat £2.65

Fresh vegetable salad with herbs and mild Indian spices

Papadoms (2) £1.30

Served with mango chutney, onion salad and green chillis

ROTI

Breads Baked in our Clay Oven

Naan £1.85

Garlic Naan £2.45

Peshwari Naan £2.95

Paratha £2.95

Chapathi £1.30

Basket of Assorted Roti (3) £3.95

BIRYANI

A most popular dish introduced to India by the Persians. Meats and aromatic spices are slowly cooked with pilau rice to produce a satisfying dish served with lentil dhal, or vegetable carry, as a main dish or side order for two.

Lamb £11.95

Chicken £11.95

Prawn £11.95

Mixed Vegetables £8.95

DHARTI KA SONA

Selected rice accompaniments

Sadhe Chawal £2.65

Plain boiled basmati rice

Palak Pilau £3.15

Basmati rice cooked with spinach

Special Fried Rice £2.95

Aromatic saffron flavoured rice

Pilau Rice £2.95

Aromatic basmati pilau

HOOKAH LOUNGE

To complete your meal, why not share a hookah with your guests? Unwind and allow the cooling smoke mint, cappuccino, mixed fruit apple *shisha* relax your palate



Hookah (per person) £3.50

Includes a selection of shisha and hygienic disposable mouthpiece.

SHAAKAHAARI BHOJAN

Vegetarian Specialities

Bombay Thali	£9.15
<i>Aloo jeera, saag, bhaji, raita, pullao rice plus garlic naan</i>	
Sabzi ki Karrai	£6.15
<i>Selected vegetables with herbs and spices</i>	
Saag Aloo	£6.15
<i>Medium hot spinach and potato curry</i>	
Brinjal Jalfrezi	£6.15
<i>Spiced aubergine in a rich, hot sauce of ghee, onion, lemon juice and green chillis</i>	
Palak Gajar and Cashew	£6.15
<i>Spinach with carrot and cashew nuts, medium spiced</i>	
Sabzi Caldine	£6.15
<i>A hot and spicy mixed vegetable dish from the Savasurat Community in Goa</i>	
Subz-e-Bahar	£6.15
<i>A medley of vegetables, cooked with red chillis, onions, tomatoes and lime juice.</i>	

VAISHNAU BHOJAN

Vegetarian Side Dishes

These dishes may also be enjoyed as a starter or appetiser

Aloo Jeera	£2.95
<i>Small whole potatoes sautéed with cumin</i>	
Bhindi Okra	£2.95
<i>Ladies fingers with spiced onion and coriander</i>	
Brinjal	£2.95
<i>Chopped aubergine with medium spices and herbs</i>	
Chana Saag	£2.95
<i>Chickpeas and fresh spinach with mild spices</i>	
Mushroom, Cauliflower or Saag	£2.95
<i>In a succulent blend of clarified butter, onions and herbs</i>	
Tarka Dhal	£2.95
<i>Lentils blended with garlic ghee, onion and herbs</i>	
Potato and Pea Bhaji	£2.95
<i>Finely chopped spiced potatoes with peas, onion and coriander</i>	

TANDOOR KA KHAZANA

Specialities from The Clay Oven.

This traditional form of cooking has been

in use for thousands of years and is as popular in the home as in the restaurant. Low Fat and Low Calories

Murgh Aangar	£8.95
<i>Traditional marinated half chicken broiled in our clay oven</i>	
Tandoori Mixed Grill	£11.65
<i>Chicken and lamb tikka, sheekh kabab and tandoori chicken with masala sauce and naan</i>	
Nawabi Tikka	£8.15
<i>Boned chicken marinated in exotic spices and yoghurt</i>	
Tandoori Mallika-e-Dariya	£12.95
<i>Chunks of fresh fish marinated in fennel, ginger, ajwan and grilled in the tandoor</i>	
Moghlai Boti Kabab	£8.95
<i>Lamb pieces with peppers, mint and herbs on a skewer</i>	
Tandoori Jhinga	£14.95
<i>Jumbo prawns seasoned in mild spices and quickly cooked in the tandoor</i>	

CURRY CLASSICS

There is no word for curry in any of the Indian languages. The word was coined by the British in India to describe these popular classics and all-time favourites. Select your choice of meats and the accompanying sauce.

Lamb	
Chicken	
Prawn	
Kurma	£7.65
<i>Our mildest, most delicate cream based sauce</i>	
Kashmiri	£7.65
<i>Mild sauce with banana, pineapple and lychees</i>	
Bhuna	£6.95
<i>The famous medium Bengali curry</i>	
Madras	£7.15
<i>A medium hot curry with tomatoes</i>	
Dhansak	£7.15
<i>Sweet and sour hot dish based on spiced lentils</i>	
Balti	£7.65
<i>The famous Midlands speciality with onions, tomato, lemon and hot spices</i>	
Dopiazza	£7.15
<i>Medium hot cooked with onions and peppers</i>	
Pathia	£7.15
<i>A tasty hot and sour dish prepared with red chilli, garlic, onion, capsicum and tomatoes</i>	

MURGH KI SHANN

Chicken Specialities

Tawa Murgh	£8.25
<i>Marinated chicken with ginger garlic, garam masala, chilli yoghurt cream and sweet syrup</i>	

Tikka Tikka Tikka £8.25
Chicken Tikka with lentils, spinach, garlic, ginger and tikka paste

Bengal Tiger £8.25
Stirfried chicken with onion, green pepper, Bengal Tiger Chutney and selected herbs

Green Bengal Chicken £8.25
Boned chicken with green pepper mint fresh green chilli, lime juice and hot spices

?Anokha Chicken £8.25
Pan-fried marinated chicken with green chilli, garam masala, garlic, ginger, lime, mushrooms and coriander

?Aromatic Chicken £8.25
Boned chicken with fresh green chilli, coconut milk grated coconut and coriander

Amere Murgh £8.25
Chicken cooked with mango pulp, onion, garlic, mild spices, finished with cream and flaked almonds

Murgh Tikka Masala £8.25
Chicken with a light, spicy butter sauce

?Lorient Special Chicken £8.25
Diced chicken, with onions, tomatoes, yoghurt, ground almonds, coconut and coriander

Murgh Tikka Jalfrezi £8.15
Boned chicken in a rich hot sauce of ghee, onion, lemon juice and green chillis

SAMUNDER KI DAULAT

Seafood Specialities

Ajwani Jhinga £14.95
Griddled king prawns marinated in ajwan, mint, garlic and yoghurt

Baghari Jhinga £14.95
A special preparation of prawns in a zesty garlic marinade

Kadai Jhinga £14.95
Prawns cooked in the kadai with mixed spices capsicum, onion, tomatoes and herbs

Methi Macchli £9.95
A speciality from Sind, freshly cooked fish with ginger, garlic and methi leaves

Green Fish Malai £9.95
Chunks of fish in a spicy creamy coconut sauce

GOSHT KA PAKWAN

Meat Delicacies

?Gosht Papani £8.25
Marinated lamb with peas, chilli, garlic, ginger, tomato and cinnamon

Achari Gosht and Palak £8.25
Spiced lamb with spinach, garlic, ginger, lime pickle and hot curry paste

Passanda Gosht £8.25
Marinated boned lamb cooked with cream, herbs and very mild spices

Rogan Gosht £8.25
Tender lamb pieces in a traditional Kashmiri masala

Boti Kabab Masala £8.25
Tandoori lamb cooked with spices and herbs in a thick gravy

?Gosht Hindustani £8.25
Lamb cooked with roasted spices, garlic, ginger, Kashmiri paste and ground almonds

TASTE OF GOA

Jhinga Caldeen £13.95
Tiger prawns cooked with onion garlic, ginger, lime, mixed spice, fresh green chilli and creamed coconut

Tiger Prawns and Spinach £13.95
Marinated in yoghurt with red chilli and lime juice

Chicken Chacuti £8.25
Boned chicken marinated in spiced lime juice, cooked with mustard, chilli, methi and cashews

Goan Lamb Garam Fry £8.25
Boned lamb marinated in cider vinegar and garam masala, cooked with garlic, ginger, coconut, mint and green chilli

Goan Lamb Vindaloo £8.25
Lamb marinated in cider vinegar with hot ground chilli cooked with onion, green chilli paprika and methi

Macchli Recheade £9.95
Grilled fish Goan style in a hot and spicy pickle masala sauce

Abot Tik £9.95
Goa's famous hot and sour fish curry with ginger and generous red chillis to your taste

? International Indian Chef of the Year Winning Dish

The Raj Restaurant

THANDA AND GARAM

Beverages

Wines - White

House Selection (France)	£8.95
Rioja Blanco (Spain)	£11.95
Chardonnay (Australia)	£12.95
Chablis (France)	£15.95
Muscadet (France)	£10.95
Soave (Italy)	£10.95

Wines - Red

House Selection (France)	£8.95
Pinotage (South Africa)	£11.95
Beaujolais (France)	£11.95
Cotes du Rhone (France)	£11.95
Shiraz (Australia)	£12.95
Rioja Tinto (Spain)	£11.95

Wines - Sparkling

Cava Brut	£14.95
Moet et Chandon (France)	£38.95

Spirits and Liqueurs from	£2.20
Soft Drinks from	£1.50
Beer from	£2.50
Tea and coffee	£1.45

Welcome to the Raj Restaurant where you can enjoy fine dining, from the best and latest Indian and Bangladeshi cuisine, in relaxed surroundings overlooking the Shore at Leith, Edinburgh's historic seaport.

Our menu is constantly reviewed under the personal guidance of proprietor Tommy Miah who will introduce new dishes discovered on his many visits to India and Bangladesh. These will be added to the menu on a regular basis.

These new dishes are there for you to try alongside some of our all-time favourites and dishes from the International Indian Chef of the Year Competition.

If you have a particular favourite dish that is not on our menu, please ask.

Children are most welcome at the Raj, where they can discover the wonderful world of spice. We shall gladly prepare suitable portions and sauces to please and delight.

Finish your evening with a relaxing hookah and a pipe of aromatic, fruity *shisha* in our special Hookah Lounge. Our knowledgeable waiters will be on hand to guide you through the preparation and enjoyment of the hookah.

The Raj is open seven days a week and is also available for private parties and outside catering.

Lunch

12 Noon to 2:30pm

Dinner

5.30pm to 11:30pm
and

Friday and Saturday

5:30pm- 12 Midnight

Raj on The Shore
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