

TRADITIONAL CURRY DISHES

SIDE DISHES • ALL SIDE DISHES ARE £4.15

The following dishes are prepared using Vegetables, Chicken, Lamb, Prawns or King Prawns in a sauce of your choice.

- (a) Chicken £7.95 (b) Lamb £8.95
- (c) Prawns £8.50 (d) King Prawns £12.95
- (e) Vegetables £7.95 (f) Add £2.50 for Tikka

Korma (D, N)

A mild, sweet coconut and mango based sauce, flavoured with cardamom and finished generously with fresh cream. A great introduction for those who are new to Indian cuisines.

Dupiaza

Meaning 'double onion' - is made with fresh onions, mildly spiced and flavoured with garam masala (cinnamon, cardamom and cloves).

Saag

A Pureed spinach sauce, flavoured with garam masala (cinnamon, cardamom and cloves).

Dansak

This dish is cooked with lentils and tomatoes with a hint of chilli in a sweet and sour sauce.

Pathia

This dish is served on auspicious occasions, it has an interesting balance between hot, sweet & sour flavours.

Rogon

With onions and tomatoes, and infused with the subtle flavours of cardamom and a touch with fresh coriander.

Bhuna

This dish is a style of cooking in which the ingredients are pan fried with spices, onions, tomatoes in oil to make a moist medium rich sauce, finished with fresh coriander.

Madras Fairly Hot.

Vindaloo Very Hot

All dishes have a hint of spice with freshly ground cumin, cardamom, curry leaves, black pepper (usually medium hot but can be made hotter on request).

Mushroom Bhaji (D)

(fresh mushrooms)

Bhindi Bhaji (D)

(fresh okra)

Sag Bhaji (D)

(fresh spinach)

Cauliflower Bhaji (D)

(fresh cauliflower)

Brinjal Bhaji (D)

(roasted aubergine)

Aloo Gobi (M)

(potatoes and cauliflower)

Bombay Potatoes (M)

(potatoes cooked in spice)

Sag Aloo (M)

(spinach and potatoes)

Niramish (M)

(variety of fresh vegetables)

Chana Masala (M)

(chick peas)

Sag Ponir (D, M)

(spinach with Indian cheese)

Shabnam Palak (M)

(butter mushroom and spinach)

Vegetable Curry (M)

(fresh mixed vegetable in sauce)

Tarka Dall (M)

(lentils garnished with spices and chopped garlic)

Flavored Spinach (M)

(spinach cooked with lentils with fresh garlic and ginger in mild butter)

RICE

Pilau Rice (D, V) £3.50

Plain Rice..... £3.25

Special Fried Rice (D, V) £4.50

Cooked with egg, peas.

Mushroom Fried Rice (D, V) £4.50

Cooked with mushroom.

Kashmiri Rice (D) £4.50

Basmati rice stir fried with mixed fruits.

Keema Rice (D) £4.95

Basmati rice cooked with minced meat

Lemon and Ginger Rice (D) £4.50

With fresh lemon & ginger.

Cauli Rice (D, V) £4.50

85% fewer calories than white rice. Made from cauliflower.

Vegetable Rice (D, M, V) £4.50

Cooked with mixed vegetables.

Garlic Rice (D) £4.50

Cooked with chopped fresh garlic.

Sag Rice (D, V) £4.50

Cooked with spinach.

Chilli Rice (D) £4.50

Cooked with fresh green chillies.

Coconut Rice (D, N) £4.50

Cooked with ground coconut.

BREAD AND PICKLES

Plain Naan (D, V) £2.95

Garlic Naan (D, V) £3.25

Baked with fresh chopped garlic.

Peshwari Naan (D, V, N) £3.25

Stuffed with coconut & sultanas.

Cheese Naan (D, V) £3.95

Stuffed with Cheese.

Keema Naan (D, V) £3.45

Stuffed with spicy minced meat

Malai Naan (D, V) £3.50

Stuffed with chilli & cheese

Chapati (D) £2.95

Thin unleavened bread.

Paratha (D) £3.50

Leavened bread made of whole meal flour.

Stuffed Paratha (D) £3.95

Stuffed with vegetables.

Chips..... £3.00

Plain or Spicy Papadom (D) £95p

Mango Chutney, Mixed Pickles, Onion Salad, Mint Sauce.....85p each

ORDER ONLINE
WWW.INDIA-RAJ.CO.UK

ALLERGY AWARENESS

If you suffer from allergies, please enquire when ordering. Our dishes may contain: Gluten, Nuts, Milk, Peanuts, Soya, Mustard, Sesame seeds, Lupin, Egg, Crustaceans, Celery, Fish / Fish bone, Molluscs, Sulphur Dioxide.

Above Allergens mentioned may be present in any of our dishes. All of our dishes are cooked with vegetable oil which contains soya.

Customers with any allergies, eat at their own risk.

- C Crustaceans | D Dairy | E Egg | F Fish or Fish bone | G Gluten | M Molluscs
- M Mustard | N Nuts | P Peanuts | S Sulphur Dioxide | V Suitable for Vegetarians

Management reserves the right to refuse service without notice or explanation.

If the dish of your choice is not listed, please enquire with the staff

the chef will try his best to oblige.

All major credit cards accepted We do not accept cheques

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TAKEAWAY MENU

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DELIVERY SERVICE AVAILABLE



STARTER DISHES

- Onion Bhaji** (V) £3.95
Sliced onions mixed with carom seeds and coriander
- King Prawn Suke** (G) £5.95
Cooked in tamarind sauce to create a sweet and sour flavour to tantalise your taste buds
- Samosa (meat/vegetable)** (G) £3.15
Deep fried Indian pastry parcels with your choice of contents served with salad
- Tiger Prawn Puree** (G) (V) £5.50
Tiger prawns cooked with spice and herbs, served on thin fried bread
- Chicken or Lamb Tikka** (D) (M) £4.75
Diced chicken or lamb, marinated in yoghurt with medium spices, barbecued in our clay oven
- Sheek Kebab** (D) £4.50
Minced baby lamb coated with herbs
- Kathi Kebab** (G) £5.50
Sweet and sour chicken or lamb tikka cooked with onion, tomato, capsicum rolled in thin chapati wrap
- Tandoori Garlic King Prawns** (G) (D) (M). £5.95
Succulent king prawns in fresh garlic and green, herb marinade, grilled in our tandoor, served with salad

- Garlic Mushroom** (D) (V) £4.50
Baby button mushrooms stir fried in garlic and cream with a touch of coriander
- Lamb or Chicken Chat** (D) (M) £5.50
Small juicy pieces of lamb or chicken with cucumber, spiced with a hot and sour taste
- Tikka Strips** (D) £4.95
Deep fried crispy coated strips of chicken
- Salt and Pepper Squid** (D) £5.25
Pineapple cut squid pieces in a crispy salt and pepper coating
- House Special Mix for 1** £6.50
House Special Mix for 2 £11.95
Onion bhaji (V), chicken tikka (D) (M), samosa (G) and sheek kebab (G)



TANDOORI SPECIALITIES

(All dishes are served with salad)

- Tandoori Chicken** (D) (M) £8.50
Half spring chicken marinated in special tandoori sauce with delicate herbs and spices barbecued over charcoal
- Chicken Tikka Flambe** (D) (M) £12.95
Chicken tikka tossed with tomatoes, mushrooms, green peppers and spring onions, flavoured with lime leaf and Sambuca, flambéed style.
- Paneer Shashlic** (D) (M) £10.95
Indian cheese marinated in chef's special spice grilled with onions, tomatoes and peppers, cooked on skewers over charcoal
- Chicken or Lamb Shashlic** (D) (M) £10.50
Chicken or lamb marinated in chef's special spice grilled with onions, tomatoes and peppers, cooked on skewers over charcoal
- Tandoori King Prawn** (G) (D) (M) £13.95
Succulent king prawns marinated with special herbs and spices, cooked on a skewer over tandoor
- Chicken or Lamb Tikka** (D) (M) £8.95
Diced chicken or lamb marinated and cooked over tandoor
- Tandoori Mixed Grills** (D) £12.95
A combination of Tandoori chicken, lamb tikka, chicken tikka sheek kebab
- Chicken Tikka Peri Peri** (D) (M) £9.50
Diced chicken, marinated in yoghurt with peri peri sauce, barbecued in our tandoor
- Salmon Tikka** (D) (F) (M) £13.95
Diced Salmon piece marinated and barbecued over charcoal, served with salad and mint sauce.

HOUSE SPECIALITIES

- Special Mix Massala** (G) (D) (N) £12.50
Prawns, chicken tikka, lamb tikka and tandoori chicken cooked in a clay oven, coated in a tandoori sauce of herbs, spices and cream.
- Lazeez** (D) £10.50
A delightful dish of tender chicken pieces cooked in a mild sauce of coconut milk, yoghurt flavoured with star anise, spices and cream.
- Duck Jaalsha** (D) (N) £12.95
Lean duck pieces first crisped over charcoal fire then mixed with ginger and simmered in a fairly strong spiced sauce with cream of coconut, baby leaf and cardamom.
- Honey Roasted Spicy Lamb** (D) £10.50
Tender pan fried lamb cooked in mild and spicy sauce and topped with homemade yoghurt and drizzled with honey.
- Hash Chilly Massala** (D) (N) £12.95
Succulent duck breast cooked with fresh green chillies, onions, tomatoes, green peppers and fresh herbs, hot.
- Ghost Kata Massala** (D) £10.50
Tender lamb tikka immersed overnight in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and Worcester sauce, medium hot.
- Tawa Bengali Curry** (Home style) £10.50
Tender succulent pieces of lamb or chicken exquisitely prepared in a delectable fenugreek sauce with baby potato and freshly green chillies in a medium to slightly hot sauce.

- Kanataka** (D) (M) £10.50
Spicy chicken combining sweet and smoky taste of traditional Indian spices, garnished with fresh lime, coriander and sesame seeds.
- Papri Ma Gosh** (D) £10.50
Gently-spiced and very tasty Persian-influenced, lamb curry from Bombay. Cooked slowly with aromatic ginger, garlic and ground nasal.
- Achari Gosht** (D) £10.50
A traditional north Indian hot and sharp curry of tender lamb cooked with Indian lime fruit, onion fennel, mustard seeds, fresh chillies, coriander, ginger and garlic.
- Nilgiri Murgh** (D) (N) £10.50
An elegant south Indian chicken curry with reach, mild and full flavoured sauce, cooked with fresh mint, nuts, coriander and spinach in a coconut cream sauce. Mild.
- Murgh Xacuti** (D) (N) £10.50
"The Rugby Players korma" a creamy and hot chicken curry cooked in fusion of rich spices and coconut cream.
- Jungle Curry** (G) (M) £10.50
Chicken or Prawn Bengali "street Style" curry with sharp spices. Cooked with vegetables, fresh chillies, coriander and mustard seeds. Very hot.

BALTI DISHES

The spicy Balti dishes originated from the state of Punjab. The Balti dishes are cooked with the finest herbs and spices and served with a Naan bread.

- Chicken or Lamb Balti** (D) (M) £10.50
- Vegetable Balti** (M) (V) £9.95
- Balti Chicken Tikka Massala** (D) (M) £11.95
- Balti Chicken Tikka Saag** (D) (M) £11.95
- Chicken Balti Jalfrezi** (D) (M) £11.95
- Lamb Balti Jalfrezi** (D) (M) £11.95
- King Prawn Balti** (G) (M) £13.95

BIRYANI DISHES

The Biryani is made with infusing Basmati Rice and with the special marinated flavoured meat or vegetable served with a vegetable curry.

- Chicken or Lamb Biryani** (D) (M) £11.50
- Chicken Tikka Biryani** (D) (M) £12.50
- Lamb Tikka Biryani** (D) (M) £12.95
- Prawn Biryani** (G) (D) (M) £11.95
- King Prawn Biryani** (G) (D) (M) £13.95
- Vegetable Biryani** (D) (M) (V) £10.50
- Mixed Biryani** (D) (M) £13.95

CHEFS RECOMMENDATIONS

- Tikka Masala** (D) (N)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
Cooked in a clay oven, a mild creamy tomato based sweet sauce, flavoured with tandoori spice and herbs.
- Pasanda** (D) (N)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
A mild sauce with coconut, sultanas, fresh cream and yoghurt and a splash of red wine. Mild
- Korai** (D) (M)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
A medium sauce with spices, herbs, fresh green peppers, peeled tomatoes and cubed onions, moistened on iron korai
- Jalfrezi** (D) (M)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
Cooked in a thick sauce with sliced onions, tomatoes, peppers, green chillies and flavoured with Karachi spice
- Garlic Chilli** (D)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
Cooked with green/red peppers, coriander, fairly hot sauce with freshly chopped garlic and chillies

- Kalia** (D) (M)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
A highly spiced dish cooked in a medium sauce with onion, ginger, pepper and fresh garlic
- Sylheti Naga** (D)
- (a) Chicken £9.25
(b) Lamb £9.50
(c) King Prawn £12.95
(d) Vegetable (V) £7.95
Home style hot dish cooked with mixed spices and naga chilli bringing an exotic mouth watering, hot flavour
- Au-Gratin** (D)
- (a) Chicken £9.50
(b) Lamb £9.75
(c) King Prawn £12.50
(d) Vegetable (V) £6.95
Cooked in chef's special mild sauce with butter, topped with cheese
- Hariyali** (D) (N)
- (a) Chicken £9.50
(b) Lamb £9.75
(c) King Prawn £12.50
(d) Vegetable (V) £6.95
Chicken or lamb cooked with green herbs, mint garlic and coriander in a mild sauce
- Goan** (D) (N)
- (a) Chicken £9.50
(b) Lamb £9.75
(c) King Prawn £12.50
(d) Vegetable (V) £6.95
Chicken or lamb cooked with garlic, green peppers coriander, mint, coconut & fine spices, hint of chilli

SEA FOOD SPECIALTIES

- Jhinga Zafriani** (D) (F) (G) £10.95
Tiger Prawns tossed in ginger, garlic and chillies, coated in natural yoghurt, fresh cream, herbs and spices. All cooked together with spiced potatoes.
- Bengali Fish Curry** (D) (F) (M) £10.95
A very popular household dish of Bengal. Telapia fish cooked with potatoes, aubergine, chilli and fresh coriander, medium hot. (Slightly Hot)
- Machli Kata Massala** (D) (F) (M) £12.95
Salmon chunks immersed overnight in a marinade of freshly ground spices, prepared in a delicate sauce with chopped garlic, ginger and Worcester sauce, medium hot.
- King Prawn Suganda** (F) (G) (D) £12.95
King Prawn with herbs and spices with fresh cream butter, mango and topped with fresh spinach.

SOFT DRINKS

- Coca Cola** (330ml) £1.60
- Diet Coke** (330ml) £1.60
- Lemonade** (330ml) £1.60

