

Prawn & Fish Dishes

Prawn: \$22.90 - Fish: \$22.90

- 50. KORMA** 🌶️ (GF)
Mild spiced and cooked with almond and cream sauce
- 51. VINDALOO** 🌶️🌶️🌶️ (GF & DF)
Cooked with coconut, vinegar and red chilli paste
- 52. MASALA** 🌶️🌶️ (GF & DF)
Cooked with onions, capsicum and fresh herbs and finished with almond sauce
- 53. CEYLON CURRY** 🌶️🌶️ (GF & DF)
Cooked with chillies, potato and finished with coconut cream
- 54. MOLLIE** 🌶️🌶️ (GF & DF)
Chefs own speciality, lightly spiced and cooked with coconut milk
- 55. BIRIYANI** 🌶️🌶️🌶️ (GF)
Cooked with basmati rice and served with raita
- 56. CHETTINADU** 🌶️🌶️🌶️🌶️ (GF)
Prawn or Fish cooked with chetti nadu masala and finished with coconut

Vegetable Dishes

\$17.90

- 57. VEGE KORMA** 🌶️ (GF)
Seasonal vegetables cooked in almond cream and yoghurt sauce
- 58. MUSHROOM AND PEAS CURRY** 🌶️🌶️ (GF)
Fresh mushroom cooked with fresh tomatoes, peas and finished with almond sauce
- 59. PALAK PANNER** 🌶️🌶️ (GF)
Cottage cheese cooked with spinach
- 60. PANNER BUTTER MASALA** 🌶️ (GF)
Cottage cheese cooked cashew and cream
- 61. PANNER LAJAWAB** 🌶️🌶️ (GF)
Cottage cheese cooked with onions, capsicum, cashew and almond sauce
- 62. CHANA MASALA** 🌶️ (GF)
Chickpeas cooked with onion, tomato and spices
- 63. VEGE MADRAS CURRY** 🌶️🌶️🌶️ (GF & DF)
Mixed vegetables cooked with hot spicy sauce and finished with coconut cream
- 64. DHAL: MASALA/ALOO/PALAK/VEGE (gf)** 🌶️🌶️
Lentils cooked with turmeric, tempered in ghee with garlic and fresh herbs
- 65. ALOO MUTTER MASALA** 🌶️🌶️ (GF)
Potatoes, green peas tossed in a medium spiced masala
- 66. DHAL MAKHNI** 🌶️🌶️ (GF & DF)
..... cooked in a rich tomato, onion and ginger creamy sauce
- 67. ALOO BAINGAN** 🌶️🌶️ (Vegan)
A rich spicy eggplant and potato curry

Naan Breads

- 68. PLAIN NAAN** \$4.50
Traditional bread baked in a tandoori oven
- 69. GARLIC / CHEESE NAAN** \$5.00
Naan stuffed with garlic or cheese
- 70. ONION KULCHA** \$5.00
Naan filled with onions tossed in butter and flavoured with spices
- 71. PESHWARI NAAN** \$6.00
Naan stuffed in with mixed fruits
- 72. CHEESE & SPINACH** \$6.00
Cheese mixed with spinach
- 73. CHEESE & GARLIC** \$7.00
Naan stuffed in with cheese and garlic
- 74. CHICKEN & CHEESE NAAN** \$7.50
Naan stuffed in with chicken, cheese and coriander
- 75. CHICKEN & CHILLI CHEESE NAAN (Hot)** \$7.50
Naan stuffed in with Chicken, chilli, cheese and coriander

ACCOMPANIMENTS / DESSERTS

- | | | | |
|--------------------------------|--------|------------------------------------|--------|
| 77. PAPPADUMS (4PCS) | \$3.50 | 81. PICKELS: MANGO / LIME / CHILLI | \$3.50 |
| 78. RAITA (CUCUMBER & YOGHURT) | \$5.00 | 82. LASSI: MANGO/PLAIN | \$6.00 |
| 79. INDIAN SALAD | \$5.00 | 83. KULAB JAMUN | \$6.00 |
| 80. SWEET MANGO CHUTNEY | \$4.00 | 84. KULFI | \$6.00 |
| | | 85. COKE/DIET COKE/LEMONADE | \$3.00 |

Family Meal Deal

DEAL 1: \$79.90 only FAMILY PACK

1 x Samosa: Meat or Vege, 1 x Tandoori Platter,
2 x Choose 2 Large Curries (Chic, Lamb, Beef & Vege),
2 x Large Rice, 2 x Garlic Naan, 2 x Pappadums,
1 x Raita, 1 x Sweet Mango Chutney

DEAL 2: \$59.90 only TAKE AWAY FOR 2

1 x Samosa: Meat or Vege
2 x Choose 2 Large Curries (Chic, Lamb, Beef & Vege)
1 x Large Rice, 2 x Garlic Naan, 1 x Pappadums
1 x Raita, 1 x Sweet Mango Chutney

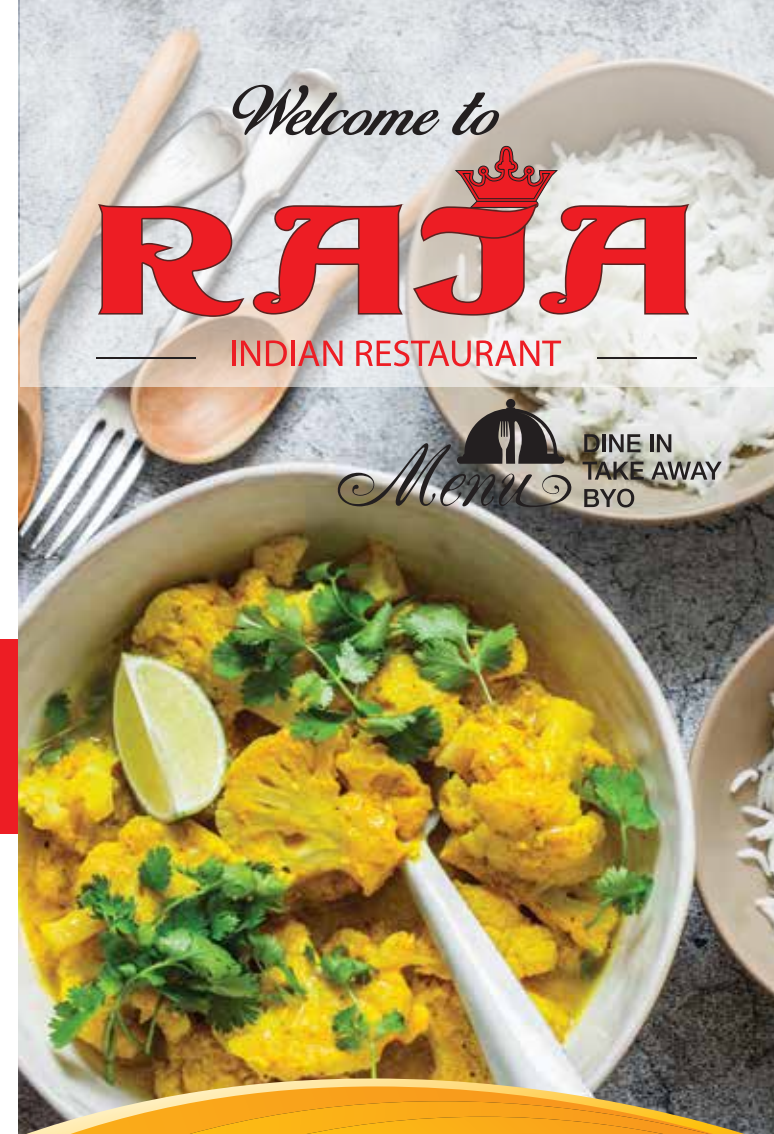
FREE COMPLIMENTARY RICE

1 x Curry = 1 Small Rice, 2 x Curries = 1 Large Rice
Extra Rice: \$5

Take Away Carry bag 25c.

Thank you for supporting us

MENU VERSION SEP 2023



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Entree

- 1. KHEEMA SAMOSA (3pcs)** **\$8.00**
Mildly spiced Lamb stuffed in a homemade pastry and deep fried.
- 2. VEGETABLE SAMOSA (3pcs)** **\$7.50**
Mildly spiced Vegetables stuffed in a homemade pastry and deep fried.
- 3. EGGPLANT/POTATO PAKORA (6pcs)** **\$7.50**
Sliced Eggplant in chick-pea batter and deep fried
- 4. ONION BHAJI (5pcs)** **\$7.50**
Spiced chickpea batter fried with onion spiced
- 5. ALOO BONDA (5pcs)** **\$9.00**
Mashed potatoes mixed with spices, coriander & deep fries in a mild spicy Chick-pea batter.
- 6. CHICKEN OR PRAWN PAKORA (5pcs)** **\$11.00**
Chicken/Prawn dipped in chickpea batter & deep fried



Tandoori Starters

- 7. RAJA'S MIX PLATTER** entree for 2 **\$13.50**
Murgh Tikka, Kalmae Kebab, Seek kebab, meat samosa & 2pcs pakora
- 8. MURGH TIKKA (5pcs)** **\$13.50**
Boneless pieces of chicken marinated in spiced & cream
- 9. SEEKH KEBAB (4pcs)** **\$13.50**
A medium lamb spiced mince cooked in the tandoori oven
- 11. KALMAE KEBAB (4pcs)** **\$13.50**
Chicken drumsticks marinated in yoghurt & spices

Tandoori Main Fare

- 12. TANDOORI CHICKEN** **\$19.00**
Tender whole chicken marinated in a yoghurt & mild spices then baked in tandoori oven
- 13. TANDOORI PLATTER (7pcs)** **\$22.00**
An assorted BBQ mix from the tandoori oven

Chicken Dishes

\$19.90

- 14. BUTTER CHICKEN** (GF)
Boneless tendered pieces of chicken tikka finished in cashew nut sauce and in cream
- 15. PALAK** (GF)
Cooked with almonds and green spinach and based gravy
- 16. KORMA** (GF)
Cooked with almonds, whole spiced & finished with cream
- 17. VINDALOO** (GF & DF)
Cooked with coconut, vinegar and red chilli paste
- 18. KADAI** (GF & DF)
Cooked with onions, capsicum roasted spices, chillies and kadai masala
- 19. MANGO CHICKEN** (GF & DF)
Marinated mild spiced cooked with capsicum and mango pulp
- 20. SWEET CHICKEN** (GF & DF)
Cooked with sultans, dates and garnished with almonds
- 21. BIRIYANI** (GF & DF)
Cooked with basmati rice and served with raita
- 22. SPICY MASALA** (GF & DF)
Cooked with capsicum, tomatoes, onions and spices
- 23. CHETTI NADU** (GF & DF)
Chicken cooked with chetti nadu masala & finished with coconut cream.

Lamb Dishes

\$21.90

- 24. KORMA** (GF)
Mild spiced and cooked with almond and cream sauce
- 25. MADRAS** (GF)
Marinated in traditional spices and cooked in coconut cream
- 26. KASHMIRI ROGAN** (GF)
Kashmir style cooked with a whole spiced & finished with yoghurt
- 27. VINDALOO** (GF)
Cooked with coconut, vinegar and red chilli paste
- 28. BHUNA** (GF)
Cooked with roasted pepper spices, chillies and coriander leaves
- 29. JALFREZI** (GF)
A tangy curry with vegetables and kadai masala fried with spices, tomatoes and fresh chillies and garnishes with coriander
- 30. SWEET CURRY** (GF)
Cooked with sultans, dates and garnished with almonds

31. PALAK

(GF)
Cooked with fresh spinach in a mildly spiced almond sauce

32. BIRIYANI

(GF)
Cooked with basmati rice and served with raita

33. SPICY MASALA

(GF)
Cooked with capsicum, tomatoes, onions and spices

34. DELI LAMB

(GF)
Cooked with potato, tomatoes, onions and spices

35. CHETTI NADU

(GF)
lamb cooked with chetti nadu masala & finished with coconut cream

Chef's Specials

- 36. Vegetable Fried Rice** **\$13.00**
- 37. Egg Fried Rice** **\$13.00**
- 38. Chicken Fried Rice** **\$15.00**

Beef Dishes

\$18.90

39. KORMA

(GF)
Mild spiced and cooked with almond and cream sauce

40. MADRAS

(GF & DF)
Marinated in traditional spices and cooked in coconut cream

41. KASHMIRI ROGAN

(GF & DF)
Kashmir style cooked with a whole spiced & finished with coriander

42. VINDALOO

(GF & DF)
Cooked with coconut, vinegar and red chilli paste

43. BHUNA GHOST

(GF & DF)
Cooked with roasted pepper spices, chillies and coriander leaves

44. JALFREZI

(GF & DF)
Hot and spicy pickles cooked with mustard seeds and coriander leaves

45. SWEET BEEF CURRY

(GF & DF)
Cooked with sultans, dates and garnished with almonds

46. PALAK

(GF & DF)
Cooked with fresh spinach in a mildly spiced almond sauce

47. BIRIYANI

(GF)
Cooked with basmati rice and served with raita

48. SPICY MASALA

(GF & DF)
Cooked with capsicum, tomatoes, onions and spices

49. CHETTI NADU

(GF & DF)
Beef cooked with chetti nadu masala & finished with coconut cream