



EXPERIENCE BANQUET

POPPADUM PLATTER TO SHARE

Freshly cooked plain poppadum pieces served with onion salad, sweet chilli chutney, mango chutney and coriander & mint sauce

STARTER PLATTER TO SHARE

A selection of some of our favourites, chicken tikka, crispy onion bhaji and butternut squash samosa, served with spiced mango dressing and coriander & mint sauce

RAJINDA CURRIES

Choose a main dish per person from our delicious range of Indian dishes

RICE AND NAAN BREAD TO SHARE

Choose one of each from our menu

DRINKS

Choose a drink per person

Pint of draft Cobra

175ml glass of house wine or a soft drink of your choice

25.99 Per Person

EXPERIENCE UPGRADE

Enjoy the same great Rajinda Experience, but upgrade to choose from any main dish on the menu (Curries, Tandoor Oven or Far East) followed by 2 scoops of Cornish Ice Cream for dessert

29.99 Per Person

RAJINDA PRADESH

RAJINDA PRADESH



Join us on an adventure

Discover unique flavours from across India and Asia.
Our food is freshly prepared to order, using only traditional ingredients for a truly authentic experience.

Allergies. We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request. Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your server.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. Please be aware that we do use a considerable amount of nuts in this kitchen. Due to the presence of various allergens in our kitchens, we cannot eliminate all risk of cross contamination. All dishes may contain ingredients not listed in the menu description.

Our aim is to provide first class service. In this restaurant gratuities are entirely at your discretion, all monies go direct to employees serving and preparing your food. Thank you.

All prices include VAT. Photographs are for illustrative purposes only.
No meat or fish. Some of our meat/fish dishes may contain bones.
Ask your server about free baby food (subject to availability).

Nice and Mild ☒ Slightly spicy ☒ Getting warmer ☒ Hot and fiery

March 2019

While you wait

POPPADUM PLATTER **VVE***
Freshly cooked plain poppadum pieces served with onion salad, sweet chilli chutney, mango chutney and coriander & mint sauce
Made for 2 – 2.99 per person

PRAWN CRACKERS
1.99

Sharing platters

RAJINDA
Try a bit of everything – chicken tikka, lamb seekh kebab, crispy onion bhaji and butternut squash samosa, all served with spiced mango dressing and Indian tomato chutney 14.29

ASIAN
Mixed platter of Asian starters – Korean BBQ ribs, chicken and vegetable Gyoza, satay chicken wings, seafood spring rolls and XO sauce 14.29

VEGAN ASIAN **V VE***
Mixed platter of plant based Asian starters – Asian vegetable tempura, crispy vegetable spring rolls and steamed vegetable Gyoza, chilli & lime leaf dressing and XO sauce 14.29

Starters

LAMB SEEKH KEBAB
Spiced minced lamb, skewered and wrapped in a naan bread strip, cooked in our tandoor oven and served with an Indian tomato chutney 7.69

LAMB SAMOSA
Crisp pastry parcels filled with tender lamb and vegetables, served with tamarind chutney, coriander & lime pureé and fresh yoghurt 7.69

CHICKEN TIKKA **GF*** *One to try*
Chicken breast pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander & mint pureé and fresh lime 7.69

RAJINDA CRISPY ONION BHAJI **V VE***
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 6.39

BUTTERNUT SQUASH SAMOSA **V VE***
Plump parcels of spiced butternut squash in crisp pastry, served with tamarind chutney, coriander & lime sauce and fresh yoghurt 6.89

ALOO TIKKI **GF***
A traditional Indian street food dish, Aloo Tikki is a potato cake made with Indian spices and peas, delicately fried and served with a spiced ketchup and a coriander & mint pureé 6.89

Explore Far Eastern Flavours

KOREAN BBQ RIBS **GF***
Tender fried pork ribs in a Korean Style BBQ sauce with sesame seeds and fresh lime 9.29

SATAY STYLE CHICKEN WINGS **GF***
Marinated with turmeric, ginger and garlic, baked in our Tandoor oven, then coated in a lightly spiced satay sauce 8.29

STEAMED CHICKEN AND VEGETABLE GYOZA **GF*** *Unlock a taste of Asia*
Steamed 'dumplings' with an aromatic XO sauce 7.69

STEAMED VEGETABLE GYOZA **GF***
Asian style vegetables steamed in a spinach wrap served with an aromatic XO sauce 6.99

JAPANESE STYLE TEMPURA VEGETABLES **VE*V**
Pak Choi, peppers, red onion, cauliflower bound in a lightly spiced sesame tempura batter and fried until crispy. Served with chilli & lime leaf dressing and XO sauce 5.99

THAI STYLE FISHCAKES **GF***
With a crisp Asian style salad and Nuoc Cham sauce 8.29

Tandoor Oven

Discover the flavour of our traditional tandoor clay oven. Our tantalising tandoori dishes are served sizzling with aromatic vegetables, coriander and mint pureé and your choice of naan.

TANDOORI PRAWNS **GF***
Plump prawns flavoured with ginger, turmeric and paprika, then skewered and cooked inside a traditional tandoor 19.39

The adventure never stops
MIXED TANDOORI **GF***
For those wanting to try a taste of everything, a selection of our tandoori dishes, including chicken tikka, lamb chop, salmon and tandoori prawns 19.99

LAMB CHOPS **GF***
Marinated with ginger, garlic and coriander before being skewered and cooked in a hot tandoor. The lamb chops are served pink so please advise your server if you would like them cooked differently 19.39

TANDOORI POUSSIN **GF***
Straight out of our Tandoor, succulent chicken marinated in yoghurt, ginger, paprika and lemon. One of our chefs favourites! 18.39

CHICKEN SHASHLIK **GF***
Tender chicken breast pieces marinated in a subtle spice blend, cooked with onions and peppers then brought to your table sizzling on a skillet, served with cucumber raita 16.29

Far East

Aromatic & fragrant, explore the delights of Far Eastern cuisine. Our chefs always use lightly poached, aromatic chicken thighs in the below dishes. All the dishes except the Laksa will be served with aromatic steamed rice.

GOAN CURRY **GF***
A light and spicy curry from South West India made with a choice of chicken, tiger prawns or both, fragrant garlic, ginger, chilli and coconut milk
Chicken 15.99 | Prawn 17.99 | Chicken and Prawn 16.99

MALAYSIAN BEEF RENDANG **GF***
Four hour slow braised beef skirt, lightly shredded and finished with an aromatic coconut, lemongrass and chilli sauce 16.99

New Discovery dish
BAKED CHICKEN MEHRA **GF***
Oven baked chicken thighs with a spicy tomato sauce and served in a cast iron Korai dish 16.99

THAI GREEN CURRY† **GF***
Originating in Thailand this is becoming a firm favourite in Europe. Green chillies, shallots, garlic, lemongrass, Kaffir lime leaves, fish sauce and coconut are gently cooked together for a rich, spicy flavour
Chicken 15.99 | Prawn 17.99 | Chicken and Prawn 16.99

CHICKEN AND PRAWN LAKSA† **GF***
Originating on the Malay island of Penang, this is a lightly spiced 'soup like' curry made with coconut milk, palm sugar, fish sauce and lime, made with a choice of chicken, tiger prawns or both, vermicelli rice noodles, pak choi and beansprouts
Chicken 15.99 | Prawn 17.99 | Chicken and Prawn 16.99

Rajinda Curries

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

Lamb 15.29 | Chicken Tikka (contains milk) 14.29 | King Prawns 16.29
Vegan (contains gluten) 14.29 | Vegetables 12.79

ROGAN JOSH **VE*** **GF***
Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli

BIRYANI **GF***
Basamati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water, topped with fresh coriander and curried dal

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

Chef Recommendations
BHUNA **VE*** **GF***
This is 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

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

SAAG **GF***
This dish is cooked with pureéd spinach to make a thick, rich sauce flavoured with garam masala

CHILLI BALTI **VE*** **GF***
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

TIKKA MASALA **VE*** **GF***
A mild and creamy sauce with a tomato base, flavoured with fenugreek. This is one of the UK's favourite dishes and a great introduction for those new to Indian food

KORMA **VE*** **GF***
Our korma is mild and sweet, made with a coconut & mango sauce, flavoured with cardamom and finished with cream. This is a perfect introduction for those who are new to Indian food

MAKHANI **VE*** **GF***
This is a very mild sauce with a tomato base, finished with coconut, butter and cream. It's rich, indulgent and slightly sweet

The Rajinda
EXPERIENCE BANQUET
POPPADUM + STARTER + CURRY + A DRINK
WITH NAAN + RICE TO SHARE *

25.99 PP
*More details on the back cover

Our popular Indian banquet for a minimum of two guests is a great way to enjoy our delicious array of fine Indian cuisine.

Rice

Light, fluffy and cooked to perfection.

RAJINDA PILAU **VVE*** **GF***
3.59

KEEMA **GF***
4.59

MUSHROOM PILAU **VVE*** **GF***
3.89

BOILED **VVE*** **GF***
3.59

Naan Breads

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

GARLIC NAAN **VVE*** **GF***
3.89

STUFFED KULCHA **VVE*** **GF***
Filled with potato, onion, chilli and spices 3.99

PLAIN NAAN **VVE*** **GF***
3.59

KEEMA NAAN **GF***
Filled with spiced minced lamb 3.99

CHILLI NAAN **VVE*** **GF***
3.89

PESHWARI NAAN **V GF***
With sultanas, almonds and coconut paste 3.99

New **GLUTEN FREE AND VEGAN NAANS AVAILABLE**
Due to the nature of the product our Gluten Free and Vegan naan breads are not cooked in the Tandoor oven

Sides

Add the finishing touch with our selection of sides.

CUCUMBER RAITA **V GF***
A cooling sauce made from natural yoghurt, fresh cucumber, mint and just a hint of chilli powder 2.99

BOMBAY ALOO **VVE*** **GF***
Potatoes tossed with onion seeds and aromatic Bombay spices 4.59

ONION BHAJI RINGS
Freshly cooked onion rings in a lightly spiced bhaji batter with coriander 3.89

CHILLI FRIES **VVE*** **GF***
Thin fries tossed in chilli & chat masala served with an Indian spiced ketchup 3.99

CRISPY CAULIFLOWER
Cauliflower florets in our spiced Indian batter, lightly fried until crisp 2.99

SAAG ALOO **V GF***
A creamy spinach pureé with potato cooked in aromatic spices 4.59

Drinks

Perfect pairing to match your favourite dishes.
See drinks menu for our full selection.

DINING WITH LITTLE ONES?

For smaller appetites many of our meals are available at half the size and half the price.

VE Vegan **GF** Gluten Free **V** Vegetarian (no meat or fish)
S Slightly spicy **W** Getting warmer **H** Hot and fiery

Some of our meat/fish dishes may contain bones

***** Ask us to make it: Vegan, Gluten Free

† Contains crustaceans

LITTLE Adventurers

Tangy
lime
leaves



Children's Rajinda Experience Banquet

9.99 including a drink

POPPADUMS AND DIP

Choose a starter

INDIAN TOMATO SOUP GF

A sweet and tasty tomato soup with mild Indian flavours and naan bread fingers, perfect for dipping

ONION BHAJI LOLLIPOPS

Our light and crispy onion bhaji bites on lollipop sticks, very delicately spiced and served with a mango dip

CHICKEN TIKKA GF

Succulent pieces of chicken, beautifully marinated and baked in our tandoor, served with a cool mint yoghurt dip

Choose a main

CHILDREN'S CURRY GF

Your choice of chicken breast, diced lamb or mixed vegetables served in a mild tikka masala or sweet korma sauce, served with pilau rice and a mini naan bread

SALMON TIKKA SALAD GF

Pieces of marinated salmon, cooked in a tandoor with a mixed salad and served with fresh lemon and a mint yoghurt dip

CHICKEN TIKKA SALAD GF

Succulent pieces of chicken, marinated and baked in our tandoor, served with a mixed salad, fresh lemon and a mint yoghurt dip

Choose a scoop of
ice cream for dessert

Ask us to make it: Vegan, Gluten Free

RAJINDA PRADESH

ENJOY
A MAIN,
DESSERT &
A DRINK
7.59

ALL-TIME *Favourites*

BIRDS EYE FISH FINGERS

Fish fingers served with fine cut chips and tasty garden peas

SPAGHETTI BOLOGNESE

Spaghetti with a tasty tomato and beef Bolognese sauce, served with a pot of grated Cheddar cheese

PASTA AND MEATBALLS

Penne pasta with tomato sauce and meatballs, served with a pot of grated Cheddar cheese

PASTA IN TOMATO SAUCE

Penne pasta in a light tomato sauce, served with a pot of grated Cheddar cheese

CHICKEN BREAST NUGGETS, CHIPS AND GARDEN PEAS

Prime chicken breast nuggets served with fine cut chips and tasty garden peas

Desserts

FRESH FRUIT

Choose from apple, orange or banana

KELLY'S ICE CREAM GF*

Choose from vanilla, strawberry, chocolate, candy floss or bubble gum

CHOCOLATE BROWNIES

Delicious brownies served with chocolate sauce and cream

BANANA WITH HONEY AND COCONUT

Fresh banana with natural yoghurt and finished with honey and coconut

FROZEN FRUIT LOLLIPOPS GF*

Frozen banana and strawberry on sticks, dipped in melted white chocolate and finished with sprinkles

Drinks

- 1.79 -

SOFT DRINKS

Pepsi MAX, Diet Pepsi and R Whites Lemonade

ROBINSONS CORDIAL

Apple or Blackcurrant

FRUIT JUICE

Apple, orange, cranberry or pineapple

BOTTLED WATER

GLASS OF FRESH COLD MILK

- 1.99 -

ROBINSONS FRUIT SHOOT

Apple & blackcurrant or orange

ROBINSONS FRUIT SHOOT JUICED

Apple & pear, orange & pineapple or strawberry & raspberry

FANCY SOMETHING *different?*

Half portions. We know that many children like to eat the same as their parents, which is why many of the dishes on our main menu are available as half portions at half the price!

You can also request for these dishes to be served alongside adult starters to satisfy young appetites quickly.

GF Gluten Free * Ask us to make it: Vegan, Gluten Free

Allergies. We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request. Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your server.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize.

Our aim is to provide first class service. In this restaurant gratuities are entirely at your discretion, all monies go direct to employees serving and preparing your food. Thank you.

All prices include VAT. Photographs are for illustrative purposes only. Some of our meat/fish dishes may contain bones. Ask your server about free baby food (subject to availability).

April 2019



RAJINDA PRADESH

Desserts

Desserts

Cool and refresh the palate after your meal with one of our delicious desserts.

BANOFFEE PARFAIT GF*

Rich and creamy frozen parfait on a delicious toffee sauce, topped with fresh banana 6.29

LEMON MOUSSE GF* *One to try*

A creamy mousse with the fresh and citrusy flavour of lemon and lime. Finished with fresh raspberries 6.99

CHOCOLATE MOUSSE GF

A lightly whipped mousse, rich with the flavour of chocolate and topped off with a chocolate scroll 6.29

VANILLA AND CARDAMOM PANNACOTTA

A creamy pannacotta, infused lightly with cardamom and served with a mango and passion fruit 'soup' 5.99

REFRESHING FRUIT PLATTER V GF VE

The perfect light end to a meal – fresh watermelon, kiwi, passion fruit, pineapple, banana and raspberries, sprinkled with pomegranate seeds 7.99

Kelly's real Cornish ice cream GF

Choose a scoop of Cornish ice cream, made with Cornish milk and clotted cream.

1 scoop 2.99 | 2 scoops 4.39 | 3 scoops 4.99

VANILLA

Rich and creamy vanilla bean seed dairy ice cream

CHOCOLATE

Rich and creamy chocolate dairy ice cream with dark chocolate flakes

STRAWBERRY

Rich and creamy strawberry dairy ice cream packed with real strawberry pieces

MINT CHOC CHIP

Rich and creamy mint flavoured dairy ice cream packed with dark chocolate pieces

STEMMED GINGER

Ginger dairy ice cream with ginger crisp pieces

CANDY FLOSS

Candy floss flavour dairy ice cream with pink sugar crunch pieces

BUBBLE GUM

Bubble gum flavour dairy ice cream with pink sugar crunch pieces

LEMON SORBET

Refreshing lemon sorbet made with real lemon zest

Perfect finish

We have a great selection of vegan and lactose free sorbets and ice creams. Please ask your server for today's flavours.

VE Vegan GF Gluten Free V No meat or fish

* Ask us to make it: Vegan, Gluten Free

Allergies. We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request. Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your server. All prices include VAT.

March 2019