



## 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

29.95 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 Ice Cream for dessert

34.95 Per Person

## RAJINDA PRADESH

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*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

IR May 2019

## While you wait

**POPPADUM PLATTER** V, VE  
Freshly cooked plain poppadum pieces served with onion salad, sweet chilli chutney, mango chutney and coriander & mint sauce  
Made for 2 – 3.50 per person

**PRAWN CRACKERS**  
2.25

## 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 16.95

### ASIAN

Mixed platter of Asian starters – Korean BBQ ribs, chicken and vegetable Gyoza, satay chicken wings, seafood spring rolls and XO sauce 16.95

### VEGAN ASIAN

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 16.95

## 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 8.95

### LAMB SAMOSA

Crisp pastry parcels filled with tender lamb and vegetables, served with tamarind chutney, coriander & lime puree and fresh yoghurt 8.95

### CHICKEN TIKKA

*One to try*

Chicken breast pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander & mint puree and fresh lime 8.95

### RAJINDA CRISPY ONION BHAJI

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 7.50

### BUTTERNUT SQUASH SAMOSA

Plump parcels of spiced butternut squash in crisp pastry, served with tamarind chutney, coriander & lime sauce and fresh yoghurt 7.95

### ALOO TIKKI

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 puree 7.95

## Explore Far Eastern Flavours

### KOREAN BBQ RIBS

Tender fried pork ribs in a Korean Style BBQ sauce with sesame seeds and fresh lime 10.95

### SATAY STYLE CHICKEN WINGS

Marinated with turmeric, ginger and garlic, baked in our Tandoor oven, then coated in a lightly spiced satay sauce 9.95

### STEAMED CHICKEN AND VEGETABLE GYOZA

Steamed 'dumplings' with an aromatic XO sauce 8.95

### STEAMED VEGETABLE GYOZA

Asian style vegetables steamed in a spinach wrap served with an aromatic XO sauce 7.95

### JAPANESE STYLE TEMPURA VEGETABLES

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 6.95

### THAI STYLE FISHCAKES

With a crisp Asian style salad and Nuoc Cham sauce 9.95

## Tandoor Oven

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

### TANDOORI PRAWNS

Plump prawns flavoured with ginger, turmeric and paprika, then skewered and cooked inside a traditional tandoor 22.50

### MIXED TANDOORI

For those wanting to try a taste of everything, a selection of our tandoori dishes, including chicken tikka, lamb chop, salmon and tandoori prawns 22.95

### LAMB CHOPS

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 22.50

### TANDOORI POUSSIN

Straight out of our Tandoor, succulent chicken marinated in yoghurt, ginger, paprika and lemon. One of our chefs favourites! 22.50

### CHICKEN SHASHLIK

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 18.95

## 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

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 18.50 | Prawn 20.95 | Chicken and Prawn 19.95

### MALAYSIAN BEEF RENDANG

Four hour slow braised beef skirt, lightly shredded and finished with an aromatic coconut, lemongrass and chilli sauce 19.95

### BAKED CHICKEN MEHRA

Oven baked chicken thighs with a spicy tomato sauce and served in a cast iron Koral dish 19.95

### THAI GREEN CURRY

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 18.50 | Prawn 20.95 | Chicken and Prawn 19.95

### CHICKEN AND PRAWN LAKSA

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 choy and beansprouts  
Chicken 18.50 | Prawn 20.95 | Chicken and Prawn 19.95

## Rajinda Curries

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

Lamb 17.95 | Chicken Tikka (contains milk) 16.95 | King Prawns 18.95  
Vegan (contains gluten) 16.50 | Vegetables 14.95

### ROGAN JOSH

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

### BIRYANI

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

### MADRAS

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

### BHUNA

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

*Chef Recommends*

### JALFREZI

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

### SAAG

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

### CHILLI BALTI

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

A mild and creamy sauce with a tomato base, flavoured with fenugreek. This is one of our favourite dishes and a great introduction for those new to Indian food

### KORMA

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

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 \*

29.95 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

V, VE, GF  
4.25

### KEEMA

GF  
4.95

### MUSHROOM PILAU

V, VE, GF  
4.50

### BOILED

V, VE, GF  
4.25

## Naan Breads

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

### GARLIC NAAN

V, VE, GF  
4.50

### STUFFED KULCHA

V, VE, GF  
Filled with potato, onion, chilli and spices 4.95

### PLAIN NAAN

V, VE, GF  
4.25

### KEEMA NAAN

GF  
Filled with spiced minced lamb 4.95

### CHILLI NAAN

V, VE, GF  
4.50

### PESHWARI NAAN

V, GF  
With sultanas, almonds and coconut paste 4.95

*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 3.50

### BOMBAY ALOO

V, VE, GF  
Potatoes tossed with onion seeds and aromatic Bombay spices 4.95

### CHILLI FRIES

V, VE, GF  
Thin fries tossed in chilli & chat masala served with an Indian spiced ketchup 4.95

### ONION BHAJI RINGS

Freshly cooked onion rings in a lightly spiced bhaji batter with coriander 4.50

### SAAG ALOO

V, GF  
A creamy spinach puree with potato cooked in aromatic spices 4.95

### CRISPY CAULIFLOWER

Cauliflower florets in our spiced Indian batter, lightly fried until crisp 3.50

## 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.

V Vegan GF Gluten Free V Vegetarian (no meat or fish)

S Slightly spicy G Getting warmer H Hot and fiery

Some of our meat/fish dishes may contain bones

A Ask us to make it: Vegan, Gluten Free

† Contains crustaceans



# 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 7.50

## LEMON MOUSSE GF\* *One to try*

A creamy mousse with the fresh and citrusy flavour of lemon and lime. Finished with fresh raspberries 7.95

## CHOCOLATE MOUSSE GF

A lightly whipped mousse, rich with the flavour of chocolate and topped off with a chocolate scroll 7.50

## VANILLA AND CARDAMOM PANNACOTTA

A creamy pannacotta, infused lightly with cardamom and served with a mango and passion fruit 'soup' 6.95

## 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 9.25

## *Kelly's ice cream* GF

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

1 scoop 3.50 | 2 scoops 4.95 | 3 scoops 5.95

### 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 *Perfect finish*

Refreshing lemon sorbet made with real lemon zest

We have a great selection of vegan 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

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IR March 2019



# LITTLE Adventurers

tangy  
lime  
leaves



## Children's Rajinda Experience Banquet

11.95 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  
8.95

— so sweet! —

## 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

— 1.95 —

### SOFT DRINKS

Pepsi Max, Diet Pepsi, 7 UP Free and Club Orange Zero.

### FRUIT JUICE

Apple, orange, cranberry or pineapple

— 1.50 —

### BOTTLED WATER 250ml GLASS OF FRESH COLD MILK

— 2.50 —

### ROBINSONS FRUIT SHOOT

Apple & blackcurrant, orange or strawberry

### ROBINSONS FRUIT SHOOT JUICED

Apple and pear, orange and pineapple and strawberry and 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

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IR May 2019