SEAFOOD

King Prawn Madras [C] £10.95
King prawns cooked with tomatoes, lemon, chilli and garlic, pan cooked with roasted spices

King Prawn Jalfrezi [C] £10.95
King prawns cooked with onion, pepper, spices and finish with kasoori methi

VEGETARIAN

Chili Paneer Masala [D, S] £5.95
Crispy fried paneer tossed with onion, garlic and pepper

Dal Makahni [D] £5.95
Black lentils cooked overnight on a slow fire, tempered with garlic and finished with cream

Mixed vegetable handi [D] £5.95
A stunning array of nine types of fresh vegetables

Kadai Paneer [D] £6.95
Made with cottage cheese cooked with tomatoes, onions, bell peppers and a blend spices

Tarka Dhall £2.50
Mixed of five lentils with garlic, onion, tomato and cumin

Saag Aloo [D] £2.50
Spinach cooked with garlic, onion and potato

SIDE DISHES

Brinjal Bhaji £2.50
Aubergines cooked with onion and tomato gravy

Punjabi Chola £2.50
Chickpeas cooked with spices, dried mango flavour and coriander

Bhindi Jaipuri £4.95
Thinly sliced okra fried with a mixture of Indian spices

SUNDRIES

Chicken Biryani [D, N] £8.95
A classic dish – chicken pieces layered with fragrant basmati rice serve with curry sauce

Lamb Biryani [D, N] £9.95
A classic dish – lamb pieces layered with fragrant basmati rice serve with curry sauce

Plain white Rice £1.95
Lower calorie long grain rice

Pilau Rice [D] £2.30
Basmati rice cooked with saffron

Fried Rice [E] £2.50
Egg fried rice

Naan [D, G, E] £1.95
Freshly baked in the Tandoor

Garlic naan [D, G, E] £2.25
Naan with minced garlic and coriander sprinkles

Peshwari naan [D, G, E, N] £2.25
Naan with fresh coconut and honey

Chapati [G] £1.95
Whole wheat bread baked in naked flame

Roti [G] £1.95
Tandoor baked whole wheat bread

Paratha [D, G] £2.25
Layered and unleavened whole wheat bread

DESSERT

Mango Kulfi £3.50
Satin-smooth, sweet real mango

Pistachio Kulfi £3.50
Creamy, proper pistachio

Malai Kulfi £3.50
The original with a hint of caramel

Gulab Jamun £3.50
Popular Indian dessert made with caramelized milk dumpling

Ice cream £3.50

LeRaj ACADEMY
RESTAURANT @ Nescot

MENU

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Learning Culinary World

LUNCH MENU – TAKEAWAY ONLY

LE RAJ LUNCH WRAP [D, G] £3.95
• Chicken Tikka • Paneer Veg
Your choice of filling combined with light salad, mint and chilli sauce in a flour roti

CHICKEN TIKKA CEASER SALAD [D, E G] £4.50
Lettuce and croutons dressed with parmesan cheese, lemon juice, olive oil, chicken tikka pieces, garlic, and black pepper.

MEDITERRANEAN PANEER SALAD [D] £4.20
Cucumbers, paneer cheese, olives, tomatoes, sun-dried tomato oil, fresh squeeze of lime and red onion.

CHICKEN TIKKA MASALA WITH RICE AND PIECE OF NAAN [D,N] £5.95
Marinated pieces of chicken cooked in the tandoor and served in a rich creamy tomato sauce with hint of coconut

CHICKEN TIKKA PIE [D, G, E] £3.50
Potato and chicken tikka pieces cooked in a light sauce enchased in a thin pastry

LAMB KEBAB ROLL [D, G, E] £4.50
Lamb kebab layered in salad, mint sauce or mango chutney rolled in a nan

Chicken Tikka Roll [D, G, E] £4.50
Chicken tikka layered in salad, mint sauce or mango chutney rolled in a nan

LUNCH MENU – EAT IN @ £10.00

Poppadom and chutney

Starter – Onion Bhajee
Finely chopped onions with herbs lightly spiced chickpea flour batter

Main – Chicken Tikka Masala with pilau rice and piece of Naan Bread
OR
Fish and Chips
OR
Dhal Makahni [D] with Pilau rice and a Piece of Naan Bread
Black lentils cooked overnight in slow fire & temper with garlic and finished with cream
OR
Tofu with sugar snap peas served with pilau rice and piece of naan bread
Vegan dish cooked with ginger and hint of cloves

À LA CARTE MENU

STARTERS

Samosa [G] £2.95
Your choice of filling for lamb or vegetable, encased in a thin spiced pastry and shallow fried

Onion Bhajee £3.50
Finely chopped onions with herbs lightly spiced chickpea flour batter

Shish Kebab [D] £3.95
Minced lamb with herbs an grounded spices grilled in the tandoor

Garlic Chilli Prawn £4.20
Prawn cooked with pepper with a garlic and tangy tomato sauce

Amritsari £4.20
Tilapia fish cooked in spiced batter

Malai Chicken Tikka [D] £4.95
Tandoor grilled chicken breast pieces marinated with yoghurt, cheese, coriander and chillies

Poppadom £0.95

Chutnies [per tray] £1.50

MAIN COURSE

CHICKEN

Chicken Tikka Masala [D, N] £7.95
Clay oven chicken tikka cooked in a rich creamy tomato sauce with hint of coconut

Chicken Kurma [D, N] £6.95
Pieces of breast chicken marinated in spices, coconut, cardamom-infused yoghurt and cream

Chicken Madras £6.95
Pieces of chicken cooked in tomatoes, lemon, chilli and garlic with roasted spices

Chicken Vindaloo £6.95
Chicken cooked with potato in spicy onion and tomato sauce

Chicken Dansak £6.95
Pieces of chicken cooked with lentils, chilli, garlic and touch of sweet and sour taste

Chicken Jalfrezi £6.95
Pieces of breast chicken cooked with onion, pepper, spices and finish with kasoori methi

Tandoori Chicken Tikka [D] £6.95
Pieces of breast chicken marinated in yoghurt, ginger, garlic and spices cooked in tandoor and served with green salad and mint chutney

LAMB

Lamb Kurma [D, N] £7.95
Pieces of lamb marinated in spices, coconut, cardamom infused yoghurt and cream

Lamb Rogan £7.95
Pieces of lamb cooked with brown onion & tomato gravy and finish with cardamom and cinnamon

Lamb Madras £7.95
Pieces of lamb slow cooked in spices and served in a tangy sauce

Lamb Vindaloo £7.95
Fiery lamb curry cooked with potato in an onion and tomato based gravy