



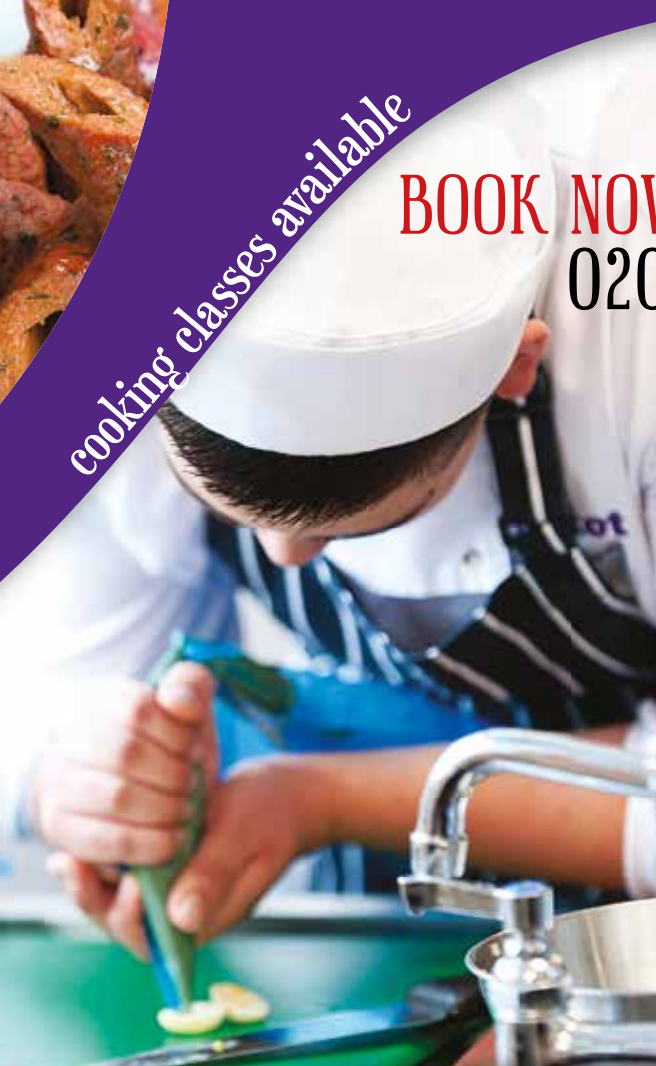
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RESTAURANT

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cooking classes available

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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

Cucumber, paneer cheese, olive, tomato, sun-dried tomato oil, fresh squeeze of lime and red onion

CHICKEN TIKKA MASALA WITH RICE OR 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

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

STARTER – SAMOSA

Your choice of filling for lamb or vegetable, encased in a thin spiced pastry and shallow fried

MAIN

CHICKEN TIKKA MASALA

with pilau rice or piece of naan bread

OR

DHAL MAKAHNI [D] with Pilau Rice or 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 or 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

DUCK SAMOSA [G] £3.95

A crisp parcel of spiced duck meat flavoured with mint, parsley and five spices, covered in filo pastry

CRISPY FRIED CALAMARI [S, G, C] £3.95

Fried calamari tossed in Indian spices

ALOO TIKKI PAPRI CHAAT [G, D] £3.95

A melt in the mouth fusion of boiled chickpeas, potato patties, crisp fried puris with mint yoghurt and tamarind sauce

continued ▶

ONION BHAJEE £3.95

Finely chopped onions with herbs lightly spiced chickpea flour batter

PESHAWARI LAMB CHOP

[D, N] £4.95

Lamb chop marinated in yoghurt, red onions infused with spices

HALLOUMI CHEESE TIKKA

[D] £3.95

Simple Indian tandoori yoghurt and cream marinade, roasted in a clay oven to give a soft crunchy taste

CRISPY FRIED CHILLY PANEER

[D] £3.95

Spicy and tasty Indo Chinese starter recipe of dry paneer infused in various spices

TANDOORI SALMON WITH AVOCADO CHUTNEY [D] £4.95

Chunks of fresh salmon delicately spiced and cooked to perfection in our tandoori oven

Perfectly paired with mint chutney

SHISH KEBAB [D] £3.95

Minced lamb with herbs and ground spices grilled in the tandoor

GARLIC CHILLI PRAWN [C] £4.95

Prawn cooked with pepper with a garlic and tangy tomato sauce

AMRITSARI £4.20

Tilapia fish cooked in spiced batter

MALAI CHICKEN TIKKA

[D, N] £4.95

Tandoor grilled chicken breast pieces marinated with yoghurt, cheese, coriander and chillies

TANDOORI MIX GRILL ON SIZZLER

[D, N] £12.95

[Chicken Tikka, Seekh Kebab, Fish, Lamb chop]

Mixed up with a tandoori marinade and grilled. These delicious morsels are then placed in a sizzling hot skillet for a fantastic presentation

Poppadom £0.95 - Chutnies [per tray] £2.00

CHICKEN

CHICKEN TIKKA MASALA

[D, N] £8.45

Clay oven chicken tikka cooked in a rich creamy tomato sauce with hint of coconut

CHICKEN KURMA [D, N] £7.95

Pieces of breast chicken marinated in spices, coconut, cardamom-infused yoghurt and cream

CHICKEN MADRAS £7.95

Pieces of chicken cooked in tomatoes, lemon, chilli and garlic with roasted spices

CHICKEN VINDALOO £7.95

Chicken cooked with potato in spicy onion and tomato sauce

CHICKEN DANSAK £7.95

Pieces of chicken cooked with lentils, chilli, garlic and touch of sweet and sour taste

CHICKEN JALFREZI £7.95

Pieces of breast chicken cooked with onion, pepper, spices and finish with kasoori methi

continued ▶

continued ▶

TANDOORI CHICKEN TIKKA [D] £7.95

Pieces of breast chicken marinated in yoghurt, ginger, garlic and spices cooked in tandoor and served with green salad and mint chutney

PAN SEARED GRESSINGHAM DUCK IN ORANGE FLAVOURED CURRY SAUCE £10.95

A tender, delicately pan seared Gressingham duck with various spices and an orange curry sauce culminating in a perfect mouthful

DHABA CHICKEN £8.95

Spicy, hot, fragrant on the bone chicken with ground spices, onions and tomatoes, cooked in the style of a roadside restaurant in India.

CHICKEN BIRYANI [D, N] £9.95

A classic dish – chicken pieces layered with fragrant basmati rice serve with curry sauce

CHICKEN MANGO KURMA [D, N] £9.95

Corn fed chicken with mild creamy mango curry sauce

ROYAL CHICKEN PARDA BIRYANI [N, D, G] £12.95

Chunks and minced chicken meat balls, delicately cooked with basmati rice, excellently spiced in the curry sauce, placed inside a naan for a final cook, designed to treat you like Royalty, served with curry sauce

LAMB continued ▶

LAMB KURMA [D, N] £8.95

Pieces of lamb marinated in spices, coconut, cardamom-infused yoghurt and cream

LAMB ROGAN £8.95

Pieces of lamb cooked with brown onion & tomato gravy and finish with cardamom and cinnamon

LAMB MADRAS £8.95

Pieces of lamb slow cooked in spices and served in a tangy sauce

LAMB VINDALOO £8.95

Fiery lamb curry cooked with potato in an onion and tomato based gravy

LAMB SHANK £12.95

Slow cooked lamb bone marrow, glazed up with Rajastani spices
(One of our specialities and certainly a dish to remember)

LAMB BIRYANI [D, N] £10.50

A classic dish – lamb pieces layered with fragrant basmati rice serve with curry sauce

ROYAL LAMB PARDA BIRYANI [N, D, G] £12.95

Chunks and minced of lamb meat balls, delicately cooked with basmati rice, excellently spiced in the curry sauce, placed inside a naan for a final cook, designed to treat you like royalty served with curry sauce



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

PAN SEARED SEABASS IN MALABARI CURRY SAUCE £10.95

Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce

VEGETARIAN

DAL MAKAHNI [D] £6.50

Black lentils cooked overnight on a slow fire, tempered with garlic and finished with cream

MIXED VEGETABLE HANDI [D] £6.50

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

HOMEMADE PANEER SHASLIK [D] £6.95

Made from chunks of paneer marinated in spices and grilled in a tandoor

PANEER & BROCCOLI SHASLIK [D] £6.95

Cubes of paneer and florets of broccoli grilled in the tandoor

SIDE DISHES

TARKA DHALL £2.95

Mixed of five lentils with garlic, onion, tomato and cumin

SAAG ALOO [D] £2.95

Spinach cooked with garlic, onion and potato

BRINJAL BHAJI £2.95

Aubergines cooked with onion and tomato gravy

PUNJABI CHOLA [D] £2.95

Chickpeas cooked with spices, dried mango flavour and coriander

MUSHROOM COMBO £4.95

Chestnut & white button mushroom cooked with onion and tomatoes, blended with Indian spices

ALOO GOBI £3.25

Potatoes and cauliflower cooked with onions, tomatoes and spices

BAINGAN BHARTA £3.50

Roasted aubergines in the clay oven nicely minced with Indian spices

AVIAL TROPICAL VEGETABLE IN MILD COCONUT CURRY SAUCE [D, N] £3.95

A creamy and coconut south Indian dish perfected with southern Indian spices

VEGETABLE KOFTA CURRY [D, N] £5.95

Fried vegetable balls in silky medium spices gravy

SUNDRIES

PLAIN WHITE RICE £1.95

Lower calorie long grain rice

PILAU RICE [D] £2.60

Basmati rice cooked with saffron

FRIED RICE [E] £2.75

Egg fried rice

NAAN [D, G, E] £2.25

Freshly baked in the Tandoor

GARLIC NAAN [D, G, E] £2.50

Naan with minced garlic and coriander sprinkles

PESHWARI NAAN [D, G, E, N] £2.50

Naan with fresh coconut and honey

CHAPATI [G] £2.25

Whole wheat bread baked in naked flame

ROTI [G] £2.25

Tandoor baked whole wheat bread

PARATHA [D, G] £2.50

Layered and unleavened whole wheat bread

ALLERGENS ADVICE

C - Crustacean, D - Dairy, G - Gluten,
E - Egg, N - Nuts, S - Soyabans

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

If you have any other dietary requirements please advise us and our chef will do our best to accommodate your requirements

DESSERT

MANGO KULFI £3.50

Satin-smooth, sweet real mango

ALMOND KULFI £3.50

Creamy, proper almond

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

Vanilla or chocolate or strawberry

PASSION FRUIT BRULÉE £3.95

A deliciously simple recipe for crème brulée with the sharp and sweet tang of passion fruit, served with honey and thyme shortbread

BERRIES MALAI £3.95

Yoghurt and cream baked with perfection and served with fresh berries

SORBET £3.95

Choice of strawberry or mango or lime flavour

OPENING HOURS

Monday to Saturday

12pm to 2.30pm and 5.30pm to 11.30pm

Delicious, authentic and mouth-watering Indian food with fresh ingredients and no artificial colouring

ALL MAJOR CARDS ACCEPTED

