

Rice, Bread and Savory

Rice	£2.50
Pilau Rice	£2.95
Coconut Pilau	£3.50
Mushroom Pilau	£3.50
Special Pilau	£3.50
Kashmiri Pilau (Fruity)	£3.50
Garlic Fried Rice	£3.50
Onion Fried Rice	£3.50
Veg Pilau	£3.50
Egg Pilau	£3.50
Lemon and Cashew Pilau	£3.50
Afgan Pilau	£3.50
Keema Pilau	£3.50
Plain Nan	£2.95
Garlic Nan	£3.50
Peshwari Nan	£3.50
Cheese Garlic Nan	£3.50
Keema Nan	£3.50
Parata	£2.95
Chapati	£1.50
Chips	£2.00



To Complete Your Meal

Bendy Bhaji Okra	£3.95
Sag Ponir Spinach and Cheese	£3.95
Bombay Potatoes	£3.95
Sag Bhaji Spinach	£3.95
Aloo Chana Potato and Chick Peas	£3.95
Vegetable Bhaji	£3.95
Sag Aloo Potato and Spinach	£3.95
Tarka Daal Lentils and Garlic	£3.95
Aloo Gobi Potato and Cauliflower	£3.95
Brinjal Bhaji	£3.95

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients:
Milk, Eggs, Wheat, Soybean
Peanuts, Tree Nuts, Fish
and Shellfish.

Rajpoot
Indian Restaurant



Finest Indian Cuisine

Tandoori Main Dishes

Tandoori cooking gives a distinctive smokey and aromatic twist to any condiments and healthy too. Served with pilau rice and green salad.

Tandoori King Prawn	£15.95
Tandoori Chicken on the Bone	£11.95
Chicken or Lamb Shashlik	£11.95
Chicken Tikka or Lamb Tikka	£11.95
Tandoori Mix Platter	£14.95

Consists of chicken tikka, lamb tikka, tandoori chicken, sheek kebab, tiger prawns and nan

Biriyani

Finest basmati rice cooked with herbs and slices served with veg curry

Chicken	£10.95
Lamb	£10.95
Veg	£9.95
King Prawns	£12.95
Rajpoot Special Biriany	£11.95

Consists of chicken, lamb and prawns

Classic Mild Dishes

Tikka Masala

If not the most popular dish in UK. Cooked with our unique tandoori sauce, almond and fresh cream

Tikka Pista Pasanda

Immersed in yoghurt, fresh cream and almonds

Tikka Makonwala

Cooked in pure butter, almonds, fresh cream and cheese

Rajshahi Amla

Cooked with fresh mango, fresh cream, sultana and cashew nuts

THE ABOVE DISHES ARE AVAILABLE WITH

Chicken Tikka.....£9.95	Prawn.....£7.95
King Prawn.....£12.95	Lamb.....£9.95
Akbori Mix.....£10.95	Mix Vegetable.....£7.95

Consists of Chicken Lamb & Prawn

Balti Specials

We specialise in Balti cooking. Carefully selected ground spices ginger, herbs, onions, peppers and cooked in different style to suit your palate.

Karishma Balti (Mild)

Cooked with fresh cream and plum tomatoes

North Indian Balti (hot)

Fresh chilli, garlic, rosewater and lots of herbs

Burnt Spinach Balti (med)

Fresh spinach, garlic and herbs

Amrit Balti (med to hot)

Ginger, mince meat and crushed chilli

THE ABOVE DISHES ARE AVAILABLE WITH

Chicken Tikka.....£9.95	Lamb.....£9.95
Prawn.....£9.95	King Prawn.....£12.95
Akbori Mix.....£10.95	Vegetable.....£8.95

Consists of Chicken, Lamb & Prawns

Golden Oldies

Plain Curry - Saucy (mild)

Kurma - Coconut and cream (mild)

Bhuna - (med)

Madras - (fairly hot)

Vindaloo - (very hot)

Kashmiri - Fruity (mild)

Rogon - Lots of tomatoes (med)

Dansak - Lentils, sweet, sour and hot

Dupiazza - Onions and peppers (med)

Patia - Sweet and sour



THE ABOVE DISHES ARE AVAILABLE WITH

Chicken.....£8.95	Lamb.....£8.95
Prawn.....£9.95	Chicken Tikka.....£9.95
Akbori Mix.....£9.95	King Prawn.....£12.95

Consists of Chicken, Lamb & Prawns

Vegetable.....£7.95

Chef's Dishes

Rasam

Traditional dish in garlic ginger paste, spiced with fresh coriander, turmeric and a hint of red chilli .highly recommended.

South Indian Garlic Chilli Masala (hot)

Fresh garlic, chillis, peeled tomato along with south Indian fiery spices

Katmondu Masala (hot)

Crushed chillis, garam masala. feel the spice sensation

Chasni Special (mild)

Original sweet and sour dish bubbling with taste

Karahi Special (med)

Fenugreek, cubed onions, peppers, mustard cooked together in a cast iron bowl

Tiger Special (med - sweetness)

Our creation of a mango chutney, very exotic

Jalfrezy (fairly hot)

Onions, peppers, fresh chilli and herbs

Rashun Bhuna (med)

Love garlic, love this dish

Spice Milyjili (med)

Cooked with a combination of chicken, lamb, prawn, mushroom and potatoes

THE ABOVE DISHES ARE AVAILABLE WITH

Chicken Tikka.....£9.95

Prawn.....£10.95

Akbori Mix.....£10.95

*Consists of Chicken,
Lamb & Prawns*

Lamb.....£9.95

King Prawn.....£12.95

Vegetable.....£8.95



Signature Dishes By Shardar

Spicy Seabass

£16.95

Marinated Seabass pan fried .

Served with mash potato and with chef's own style Sticky Rice.

Rezalla

£12.95

Cooked with garlic chilli sauce, yoghurt caramelised onions with green leaf.

Shogondi Chicken

£12.95

Chef's own great spices and rose water.

Roast Chicken Fillet

£14.95

Traditional marinated chicken fillet deep fried and cooked in original Bangla Style.

Paina Chicken

£13.95

Chicken cooked with cream pineapple juice, Cashew Nuts.

Served with caramel pineapple

Moghul Chicken

£14.95

Breast chicken stuffed with coconut and served with cashew nut cream mango and rose water.

Signature Dishes By Sid

Goan Seafood Cocktail (med)

£15.95

Dish consists of king prawn, scallop and monk fish. A dish found by the Portugese settlers. Now cooked by us with the original recipe. Restaurant only.

Sorisha King Prawns

£16.95

Medium to hot dish, cooked with mustard seeds king prawns. Restaurant Only.

Goan Lamb Shank

£14.95

A supreme cut of lamb given the traditional Goan treatment , full of flavour, cooked with red wine, tomatoes and coriander (restaurant only)

Chingiri Murgh Mela (med)

£14.95

Chicken breast stuffed with king prawn, grilled and garnished with aromatic tamarind sauce.

Bangla Voujon (med)

£14.95

Chicken, king prawn, sheek kebab and lamb cooked with exotic spices. Restaurant only. Chef's favourite.

Harinjury Fry

£13.95

Vennison stir fried with mushroom, peppers, onions, azwan oyster sauce and ginger root. Served with pilau rice

Chicken Shalimar (med)

£12.95

Classic dish of the Moghuls cooked with secret spices only known to us

Norom Duck

£9.50

Cooked with chef's own special sauce.

Bramon Voujon Veg Fairly Hot

£9.95

Highly recommended vegetarians dish for the vegetarian lovers.



Finest Indian Cuisine

Welcome To Rajpoot

We're excited to announce the opening of our new Indian restaurant Rajpoot, in Inverurie.

Our Head Chef 's Shardar & Sid have come up with some mouth-watering dishes packed full of flavour and served with finesse. The menu is a blend of classic and contemporary dishes; you'll find your favourite traditional main courses, as well as some unique and creative starters and desserts.

We take great pride in the service we offer and would like to extend you a warm welcome and ask you to become a friend of the Rajpoot restaurant and share our passion for the finest Indian food.

Enjoy Your Meal.

Starters

Papadam	£0.80
Chutneys (each)	£0.50

SEAFOOD

Spiced Monkfish Mela	£6.95
Lightly spiced monkfish marinated with mustard and olive oil	
Tandoori Grilled Tiger Prawns	£5.95
Marinated with ginger, garlic and garam masala	
Padina Scallops	£6.95
Marinated scallops tossed with fresh mint, mushroom and peppers	
Tiger Prawns Puree	£5.95
Lightly spiced served with puff bread	
King Prawn Butterfly	£6.95
Marinated tiger prawns coated in crumbs	

MEAT

Lamb Chops	£5.95
Marinated tender Lamb Chops	
Malai Chicken	£4.95
Marinated with cream, cardomon with a pinch of sugar	
Chicken Pakora	£4.50
Juicy chicken tikka deeply fried in batter	
Chicken or Lamb Tikka	£4.50
Marinated pieces of meat cooked in tandoor	
Sheek Kebab	£4.50
Lightly spiced mince meat	
Tandoori Chicken	£4.50
Marinated chicken on bone cooked in tandoor	
Garlic Chicken Puree	£4.50
Pieces of chicken cooked with aromatic spices, fresh cloves of garlic served with puff bread	
Fusion Platter	£5.95
Consists of chicken, sheek kebab, hopper and vegi pakora	

VEGETARIAN

Vegetable Pakora	£3.50
Most popular savoury	
Onion Bhaji	£3.50
Spiced onion savoury	
Garlic Mushroom	£3.50
Batter fried garlic	
Mix Combo	£3.95
Consists of onion bhaji, veg pak, mush pak	