



Celebrate Six Decades of Raj style

Rajdoot tandoori is an established pioneering family chain of restaurants where skilled chefs from India create authentic north Indian cuisine with ingenuity and enthusiasm. reputation for subtle tandoori preparations and a variety of innovatively inspired moghlai presentations.

A reputation for impeccable gastronomic quality has been rewarded with recommendation from many sources, including:

- Egon Ronay Guide
- The Good Food Guide
- Time Out
- Top 30 - Best in Britain Award
- Michelin
- Pataks - Restaurant of the Year
- AA
- Major European Awards

- PRIX FIXE -

Lunch Menu



*Serving the very finest
North Indian cuisine for
over 60 years*

BIRMINGHAM Tel: 0121 236 1116

MANCHESTER Tel: 0161 834 2176

WWW.RAJDOOT.CO.UK

THE UK'S 1ST TANDOORI RESTAURANT - EST 1966



TWO-COURSE EXECUTIVE LUNCH

RAJDOOT INVITES YOU TO SELECT A
STARTER AND MAIN MEAL FROM TODAY'S
EXECUTIVE LUNCH MENU.

WE WILL SERVE THIS DELICIOUS TWO-COURSE
MEAL TO SUIT YOUR SCHEDULE, PROMPTLY TO
FIT YOUR LUNCH BREAK, OR AT A RELAXED PACE.

SERVED FROM 12-2PM
WEDNESDAY TO FRIDAY

£17.95

NO GENETICALLY MODIFIED (GM) MAIZE OR SOYA PRODUCTS
ARE UTILIZED IN ANY OF OUR DISHES

Today's Lunch Menu

STARTERS

CHOOSE A STARTER FROM THE OPTIONS BELOW

- 1. FISH PAKORA**
Tender pieces of fish marinated in aromatic spices, coated in gram flour batter, and deep-fried until golden and crispy.
- 2. SHISH KEBAB**
Spicy luscious minced lamb with distinct flavour of cardamoms, fresh coriander, herbs, skewered and cooked gently over charcoal.
- 3. CHICKEN TIKKA**
Succulent tender breast pieces marinated in herbed yoghurt with freshly ground spices, roasted cumin seeds chargrilled on skewers.
- 4. PUNJABI SAMOSA**
Golden pastry filled with spiced potatoes, peas, and warming Punjabi spices. Deep-fried to perfection.

MAIN COURSES

CHOOSE A MAIN DISH FROM THE OPTIONS BELOW

ALL MAIN DISHES SERVED WITH KARAHÍ VEGETABLE RICE
AND A BABY RAJDOOT NAN

- A. CHILLI CHICKEN GARLIC**
Tikka culled from breast pieces sautéed and simmered in its own juice with fresh bell peppers, green chillies, and coriander. Spiced to perfection.
- B. ROGAN JOSH**
Tender cubes of lamb Sautéed and simmered in its own juice with tomatoes and freshly ground spices, garnished with cashew nuts. Reminiscent of Kashmiri cuisine.
- C. MURGH MALAI METHI**
Succulent chicken breast pieces flavoured with fresh fenugreek, cooked in a rich, creamy gravy.
- D. PANEER MAKHANI **
A north Indian dish, made with fresh home made cottage cheese, cooked in a rich butter and tomato based gravy with subtle blend of cardamom, dried fenugreek leaves and cream.

DESSERTS

ENHANCE YOUR EXPERIENCE FOR ~~£2.95~~ - CHOOSE FROM
KULFI, VANILLA ICE-CREAM OR GULAB JAMUN

FINISH WITH A TEA OR COFFEE + ~~£2.95~~

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- | | |
|---|--|
| 1. MALAI TIKKA KALI MIRCH
Succulent chicken breast pieces
marinated in a mixture of yoghurt,
cream, cheese, herbs & spices.
Chargrilled in the tandoor with cracked
black pepper. | 2. GINGERED LAMB CHOP
Best of British lamb from local produce.
Lamb cutlets in a blend of yoghurt,
fresh ginger, garlic with chef's special
selection of mixed spices chargrilled in
the tandoor. (1 piece) |
| 3. CHICKEN HARIYALI
Chicken breast pieces marinated with
fresh mint, coriander and green chillies
in traditional spices. Cooked in the
tandoor oven charcoal to perfection. | 4. ALOO TIKKI
+ CHANNA 
Crispy, golden potato patties seasoned
with traditional spices, served with a
rich and hearty chickpea curry. |

MAIN COURSES

CHOOSE A MAIN DISH FROM THE OPTIONS BELOW
ALL MAIN DISHES SERVED WITH DAL, AROMATIC RICE
AND A BABY RAJDOOT NAN

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|---|--|
| A. MAKHAN CHICKEN
Chicken tikka pieces simmered in
creamy butter, yoghurt, fresh onions,
tomato sauce, and full in flavours with
cinnamon, cloves, spices and touch
of cream. | B. LAMB CHILLI BHUNA 
Tender pieces of lamb slow-cooked to
perfection, tossed with fiery green
chillies, aromatic ginger, garlic, and
fresh coriander in a thick, intense, and
heavily spiced onion-tomato sauce. |
| C. SAAG CHICKEN
Tender pieces of chicken cooked in a
rich, velvety spinach sauce, gently
spiced with garlic, ginger, and traditional
Punjabi seasonings. | D. BHINDI MUSHROOM 
Tender sautéed okra and mushrooms
in a rustic, spiced masala of onions
and tomatoes. Finished with a drizzle
of lime, cumin, and fresh coriander for
a wholesome vegetarian dish. |

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- | | |
|---|---|
| 1. CHICKEN SHASHLIK
Tender breast pieces marinated with freshly pureed tomatoes with a hint of tamarind with capsicums, onions and tomatoes chargrilled in the tandoor. | 2. SHISH KEBAB
Spicy luscious minced lamb with distinct flavour of cardamoms, fresh coriander, herbs, skewered and cooked gently over charcoal. |
| 3. VEGETABLE PAKORA 
Freshly cut vegetables lightly coated in a spiced batter and deep-fried until golden, crispy, and irresistible. | 4. PANCHPURAN PANEER TIKKA 
Cubes of tender home-made cottage cheese marinated in aromatic spices and chargrilled. |

MAIN COURSES

CHOOSE A MAIN DISH FROM THE OPTIONS BELOW

ALL MAIN DISHES SERVED WITH OUR FRESH VEGETABLE DISH OF THE DAY,
AROMATIC RICE AND A BABY RAJDOOT NAN

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|---|--|
| A. MURGH HARIYALI HYDERABADI
Boneless pieces of chicken breast cooked with fresh coriander, mint, green chilli and spinach with a blend of specially selected spices from our chef. | B. KEEMA MUTTER
Minced lamb with a touch of ginger, garlic and green peas, intensely flavoured with cumin, turmeric, and a hint of warm garam masala in a thick, hearty sauce |
| C. KING PRAWN CHILLI GARLIC
King prawns sautéed with garlic, onions and green chilli tossed with peppers dash of lime. | D. SAAG PANEER 
A house specialty featuring tender spinach, slow-cooked with aromatic spices and authentic homemade paneer, finished with fresh herbs for a creamy, flavourful delight. |

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