

SUNDRIES

| | |
|--|-------|
| Boiled Rice | £3.50 |
| Pilau Rice | £3.95 |
| Mushroom Rice | £4.95 |
| Pilau rice fried with fresh mushrooms | |
| Special Fried Rice | £4.95 |
| Pilau rice fried with peas and raisins | |
| Vegetable Rice | £4.95 |
| Pilau rice with mixed vegetable | |
| Garlic Rice | £4.95 |
| Keema Rice | £5.50 |
| Pilau Rice fried with minced lamb | |
| Egg Fried Rice | £4.95 |
| Pilau Rice fried with egg and onion | |
| Plain Nan | £3.50 |
| Keema Nan | £3.95 |
| Garlic Nan | £3.95 |
| Kultcha Nan | £3.95 |
| stuffed vegetable or onion | |
| Garlic & Chillie Nan | £3.95 |
| Peshwari Nan | £3.95 |
| with coconut | |
| Cheese or Cheese & Garlic Nan | £4.95 |
| Plain Poratha | £3.95 |
| crispy leavened bread | |
| Stuffed Poratha | £4.95 |
| stuffed with vegetables | |
| Chapati | £2.50 |
| thin leavened wholemeal bread | |
| Puree | £2.50 |
| thin fried leavened bread | |
| Papadam (plain or spicy) | £1.00 |
| Chutney & Pickle (per person) | £1.00 |
| Raitha (mix, plain or cucumber) | £2.95 |
| yoghurt with tomato, onion and cucumber | |
| Chips | £4.50 |

DIL RAJ VEGETARIAN SPECIALITIES

| | |
|---|-------|
| Sabji Molee | £8.95 |
| Fresh mixed vegetables cooked with coconut, almond and a blend of green herbs in a mild creamy sauce | |
| Channa Palak Ponir | £9.95 |
| Chickpeas cooked with spinach, coconut and homemade cottage cheese, mild and creamy | |
| Achaar Sabji | £8.95 |
| Fresh mixed vegetables cooked with mango and lime pickle in a luscious medium spiced sauce | |
| Sabji Piaz Mirchi | £8.95 |
| Fresh mixed vegetables cooked with onion, green chillies and fresh coriander in a thick spicy sauce - fairly hot | |
| Sabji Garlic Chilli Mossala | £8.95 |
| Fresh mixed vegetables cooked with fresh garlic, green chillies in Chef's special yoghurt based recipe - fairly hot | |
| Sabji Sambar | £8.95 |
| Fresh mixed vegetables cooked with lentils in a hot and sour sauce - fairly hot | |

DIL RAJ BIRIYANI SELECTION

The key ingredient for all Biryani dishes is pilau rice which is mixed with either lamb, chicken, prawn or vegetables and fried in ghee with a medium blend of herbs and spices (unless otherwise specified). Served with Vegetable Curry

| | |
|--------------------------------------|--------|
| Chicken or Lamb Biryani | £11.50 |
|--------------------------------------|--------|

| | |
|---|--------|
| Chicken Tikka Biryani (with barbecued chicken)..... | £12.95 |
| Prawn Biryani | £11.95 |
| King Prawn Biryani | £14.50 |
| Mix Biryani (with lamb, chicken and prawn) | £12.95 |
| Vegetable Biryani | £10.95 |
| Mushroom Biryani | £10.95 |
| DIL RAJ SPECIAL BIRIYANI | £13.95 |
| Prepared with an assortment of diced barbecued Chicken and Lamb Tikka, prawn and minced lamb mixed with Pilau Rice and gently fried in ghee with a unique blend of herbs and spices, served with a Vegetable Curry of your choice | |

DIL RAJ BALTI EXPERIENCE

All our Balti dishes are prepared using the freshest of ingredients, the flavour and aroma are enhanced by marinating in special herbs and spices. All the dishes below are moderately spiced unless otherwise indicated

| | |
|---|--------|
| Balti Lamb or Chicken | £9.95 |
| Balti Garlic Chicken Tikka | £10.95 |
| Balti Chicken Tikka Pathia (hot, sweet and sour) ... | £10.95 |
| Balti Chicken Tikka Mossala (fairly mild) | £10.95 |
| Balti Lamb or Chicken Sagwalla (with spinach) ... | £10.95 |
| Balti Chicken and Mushroom | £10.95 |
| Balti Chettinad (chicken or lamb tikka, hot and spicy)..... | £10.95 |
| Balti Lamb Aloo Gobi (with potato and cauliflower) | £10.95 |
| Mixed Balti (with lamb, chicken and prawn) | £11.50 |
| King Prawn Balti | £13.95 |

VEGETARIAN BALTI EXPERIENCE

| | |
|---|-------|
| Vegetable Balti | £8.95 |
| Balti Aloo Begun (potato and aubergine) | £8.95 |
| Channa Dall Balti (with chickpeas) | £8.95 |
| Mushroom Gobi Balti (with mushroom and cauliflower) | £8.95 |
| Garlic Vegetable Balti | £8.95 |
| Saag and Mushroom Balti (spinach and mushrooms) | £8.95 |

ENGLISH DISHES

All served with crispy side salad and chips

| | |
|---------------------------------|--------|
| Sirloin Steak | £13.75 |
| Rump Steak | £12.50 |
| Half Roast Chicken | £11.95 |
| Fried Scampi | £12.50 |

If there is a dish you require that is not on our menu, please do not hesitate to ask and will do our very best to prepare it for you.

The Management welcomes your patronage and will be glad to assist you with your selection to enjoy these delicacies.

Because of the nature of our business, some of our products may have come into contact with peanuts and other nuts. If you or anyone in your party are allergic to nuts you are strongly advised to take the necessary precautions for your safety.

The Management reserves the right to refuse customers. Please note that we do not accept payment by Cheque.

Dil Raj

FINE INDIAN CUISINE

*Presenting an
extensive menu of
authentic Indian
cuisine prepared
from the finest
ingredients*

~ X ~

Restaurant Menu

STARTERS

| | |
|--|--------------|
| Mixed Platter | £6.95 |
| Onion bhaji, chicken tikka, shish kebab and vegetable samosa | |
| Tandoori Mixed Kebab | £6.50 |
| A combination of Chicken Tikka, Lamb Tikka and Shish Kebab | |
| Chicken or Lamb Tikka | £5.50 |
| Succulent boneless chicken or lamb marinated with yoghurt and tandoori spices | |
| Shish Kebab | £5.50 |
| Spiced lamb minced moulded onto skewers and tandoored | |
| Chicken Chat | £5.95 |
| Marinated chicken with chatt masala and other spices | |
| Onion Bhajee | £4.50 |
| Meat/Vegetable Samosa | £4.25 |
| Spiced meat or vegetable flavoured with garam massala and cumin wrapped in a crispy fried pastry | |
| Tandoori King Prawn | £7.50 |
| Marinated king prawns in yoghurt and tandoori spices | |
| Prawn Puree | £6.95 |
| Prawns cooked in tamarind juice and other spices served on puree bread | |
| King Prawn Puree | £7.95 |
| King Prawn cooked in tamarind juice and other spices served on a puree bread | |
| Salmon Tikka | £7.95 |
| Salmon marinated with chef's special marinade flavour with spices | |
| Chicken Pakoras | £6.50 |
| Chicken fritters deep fried and served with tamarind and mango sauce | |
| Garlic Mushrooms | £4.95 |
| Fried with fresh garlic and onion | |
| Lamb Bora | £6.95 |
| Shredded lamb with coriander, potato, egg and spices, made into balls and deep fried | |
| Chicken Kufti | £6.95 |
| Shredded chicken with coriander, potato, egg and spices made into balls and deep fried | |

DIL RAJ TANDOORI SPECIALITIES

| | |
|---|---------------|
| Chicken or Lamb Tikka Shashlik | £11.95 |
| Succulent pieces of chicken or lamb tikka marinated with yoghurt and special spices barbecued with onions, capsicum and mushrooms | |
| Half Tandoori Chicken | £10.95 |
| Chicken on the bone marinated with yoghurt, ginger, garlic and other spices cooked in tandoor | |
| King Prawn Shashlik | £14.50 |
| King prawns in a refreshing marinade of yoghurt, grilled tomato, capsicum, onion and mushroom | |
| Tandoori Mixed Tala | £12.95 |
| An assortment of chicken tikka, lamb tikka and shish kebab. Tandoori chicken served with pilau rice and nan | |
| Chicken or Lamb Tikka | £10.95 |
| Succulent boneless chicken or lamb marinated with yoghurt and tandoori spices | |
| Tandoori Mixed Special | £14.50 |
| Assortment of chicken, lamb tikka, shish kebab, tandoori chicken and king prawn, fried with onion, capsicum and a specially flavoured spice | |
| Ponir Tikka Shashlik | £11.25 |
| Indian cottage cheese marinated with yoghurt and special spices, barbecued with onion, capsicum, tomato and mushroom | |
| Salmon Tikka Shashlik | £13.95 |
| Salmon marinated with yoghurt and tandoori spices barbecued with onion, capsicum, tomato and mushrooms | |
| Chicken Chat | £10.95 |
| Marinated diced chicken cooked in chat mossala spice | |

ALL THE ABOVE DISHES ARE SERVED WITH CRISPY SIDE SALAD

DIL RAJ CHEF SPECIALITIES

| | |
|---|---------------|
| Pathila Raj | £11.95 |
| Strips of chicken or lamb with special herbs and spices including coriander, fresh mint, garlic, yoghurt and butter in a rich and tangy sauce. This is an exotic dish. (Fairly hot) | |
| South Indian Mustard and Red Chilli Chicken | £11.25 |
| Barbecued pieces of chicken cooked with fresh garlic, mustard and chilli sauce. Served with crispy red chillies. (Fairly hot) | |

Upakari

£10.95
Chicken or Lamb Tikka cooked in South Indian spices with fresh ginger and coconut milk (Medium to Spicy)

Bengal Murgi Pathila

£11.25
Thin slices of chicken with pineapple, tomato, garlic, ginger, green chilli, red pepper and fresh coriander. (Fairly hot)

Tandoori Garlic Chilli Chicken

£10.95
Barbecued chicken with garlic and fresh green chillies in a yoghurt based sauce. (Fairly hot)

Bengal Chicken

£10.95
Marinated chicken cooked with fresh ginger, coconut milk, tamarind in tangy sauce (fresh and mild)

Sagoti Chicken Tikka

£10.95
Diced barbecued chicken cooked with spinach, fresh ginger, garlic and a touch of mustard. Served in a Karahi

Jinga Raj

£12.95
King prawn and minced lamb cooked with crushed garlic, coconut, fresh mint and butter (Mild and exotic)

Raj Special

£10.95
Barbecued chicken and minced lamb cooked with crushed garlic, coconut and green herbs (mild)

Rezzella

£10.95
Chicken or Lamb cooked in a hot and tangy sauce with fresh green chillies, garlic and coconut

Methi Tikka Bhuna

£10.95
Barbecued chicken or lamb cooked with methi leaves (fenugreek), green pepper, tomato and garlic in a medium blend of spices.

Murgi Badami

£10.95
Barbecued strips of chicken cooked with cashew nuts, almonds, cream and yoghurt (Rich and Mild)

Murug Makhani

£10.95
Barbecued strips of chicken cooked with oriental spices in a rich and butter sauce (Mild)

Nawabi

£10.95
Chicken or Lamb Tikka cooked in South Indian spices with fresh ginger and coconut sauce (Medium to Mild)

Begum Bahar

£10.95
Marinated chicken cooked with fresh garlic, South Indian chillies, ginger and Coriander. Combined with spice mince meat, mushroom, aubergine and a touch of masala spices (Medium or Hot)

Peshwari

£10.95
A speciality from Peshwar. Diced chicken or lamb marinated in yoghurt, herbs and spices, cooked with capsicum and onion. (Medium)

Himalayan Lamb

£10.95
In South Indian spices with tomato, onion and mushroom in a thick sauce (Medium)

Shatkora

£10.95
Chicken or Lamb with fresh garlic, ginger with Indian lime in a thick sauce (Medium)

SPECIAL SEAFOOD DISHES

Salmon Ki Salon

£13.95
Salmon cooked with green beans in coconut milk and South Indian spices (mild)

Jhinga Bahar

£13.95
Fresh king prawn stir fried with green chillies, garlic, coriander, mushroom & aubergine then added mince lamb (medium or hot)

Goan Red Jhinga

£13.95
King prawns in a hot spicy sauce made with tamarind, coconut milk and red chillies (medium to fairly hot)

Jhinga Rosun Mirchi

£13.95
King prawns with fresh garlic and green chillies in a thick sauce - fairly hot

Tandoori Jhinga Malabar

£14.95
King prawns marinated and barbecued in Tandoori oven then cooked with fresh mint, garlic, yoghurt and butter in a rich tangy sauce (medium or hot)

Jhinga Molee

£13.95
Fresh king prawns cooked with yoghurt, coconut, fresh cream and delicate herbs and spices (fresh and mild)

MILD CURRY SPECIALITIES

Chicken or Lamb Korma

£9.75
A very mild dish cooked with coconut, sultanas and cream

Prawn Korma

£9.75
Prawns cooked with coconut, sultanas and cream. A very mild dish

King Prawn Korma

£13.95
King Prawns cooked with coconut, sultanas and fresh cream. A very mild dish

Chicken Tikka Mossala

£10.95
Diced barbecued chicken marinated in yoghurt with delicate herbs and spices and cooked in a specially flavoured sauce with coconut and cream

Passanda (Lamb or Chicken)

£10.95
A rich yet mild dish cooked with almond, coconut and fresh cream in a specially flavoured sauce

Tandoori Mixed Mossala

£11.25
Selected pieces of Chicken Tikka, Lamb Tikka and prawn marinated in yoghurt with delicate herbs and spices then cooked in a specially flavoured sauce with coconut and fresh cream

Tandoori King Prawn Mossala

£13.95
King size prawns marinated in yoghurt with special herbs and spices and barbecued on skewers in the Tandoor. Finished in a sauce flavoured with coconut and fresh cream

Lamb or Chicken Mughlai

£9.95
A very mild dish cooked with pineapple, sultanas, coconut and fresh cream

Mint Chicken

£11.95
Diced bbq chicken in yoghurt with delicate herbs & spices, fresh mint, mango, bayleaf, coconut, fresh cream in very rich tangy sauce This is an exotic dish (mild)

Sag Chicken Molee

£10.95
Marinated chicken with spinach, coconut, almond and herbs in a creamy sauce

MEDIUM CURRY SPECIALITIES

Chicken or Lamb Korahi

£10.25
The Korahi is a round based cast iron cooking pan. Semi-dry Bhuna style dishes are served straight from the cooking range to seal the aroma and flavour of the dish

Chicken or Lamb Bhuna

£9.95
Cooked with tomato, green pepper and a variety of herbs and spices

Chicken Tikka Bhuna

£10.95
Diced barbecued chicken with tomato, green pepper and various spices in a thick sauce

Bhuna Chingri

£9.95
Prawns cooked with tomato, green pepper and a variety of spices in a thick sauce

King Prawn Bhuna

£13.95
King Prawns cooked with tomato, green pepper and a variety of spices in a thick sauce

Rogon Josh (lamb) / Murug (chicken)

£9.95
Cooked with tomato and cashew nuts with a blend of green herbs in a flavoursome sauce

Murgi Bahar

£10.50
Chicken and minced lamb with fresh green herbs and spices in a medium spiced sauce

Jinga Sag

£13.95
King size prawns cooked semi-dry with spinach, garlic, tomato, green pepper, herbs & spices

HOT CURRY SPECIALITIES

Chicken or Lamb Madras a fairly hot dish

£9.95

Prawn Madras fairly hot

£9.95

King Prawn Madras fairly hot

£13.95

Pathia (Lamb or Chicken)

£9.95
A fairly hot dish of barbecued chicken or lamb pieces cooked to a hot sweet and sour Persian style recipe

Pathia (Chicken Tikka)

£10.95

Lamb or Chicken Vindaloo very hot

£9.95

Prawn Vindaloo very hot

£9.95

King Prawn Vindaloo very hot

£13.95

Chicken or Lamb Jalfrazi

£10.25
A fairly hot dish cooked with onion, green pepper, fresh green chillies, herbs and spices in a thick spicy sauce

King Prawn Jalfrazi

£13.95
A fairly hot dish of king prawn cooked with onion, green pepper, fresh green chillies, herbs and spices in a thick spicy sauce

Chicken or Lamb Dhansak

£9.95
A fairly hot dish cooked with lentils to a hot sweet and sour Persian style recipe

King Prawn Dhansak

£13.95
Cooked with lentils to a hot sweet and sour Persian style recipe

Garlic and Chilli Lamb or Chicken

£10.25
Fairly hot, cooked with fresh garlic and chillies and a blend of herbs and spices in a thick sauce

VEGETABLE SIDE DISHES

BHAJEE is a term used to describe a dish cooked dry or semi-dry. According to gastronomy a good main dish accompanied by a good side dish can enhance the flavour of both dishes and your appetite. **The dishes below are moderately spiced unless otherwise indicated**

Sabji Bhajee dry mixed vegetables

£5.95

Sag Bhajee spinach cooked with garlic

£5.95

Sag Aloo spinach and potatoes

£5.95

Bombay Aloo slightly hot and spicy potatoes

£5.95

Aloo Gobi potato and cauliflower

£5.95

Gobi Bhajee gently spiced cauliflower

£5.95

Begun Bhajee gently spiced aubergine

£5.95

Aloo Begun potato and aubergine

£5.95

Mushroom Bhajee dry spiced mushroom

£5.95

Dall Roshun/Tarka Dall lentils sizzled with garlic

£5.95

Bindi Bhajee gently spiced okra (lady's finger)

£5.95

Channa Mossala gently spiced chickpeas

£5.95

Madras Dall Sambar

£5.95
slightly hot and spicy mixed vegetables and lentils

Mottar Ponir

£6.95
peas with homemade cottage cheese and coconut

Sag Ponir

£6.95
spinach with homemade cottage cheese and coconut