



Anniversary and birthday parties with free surprise gift and dessert for the guest of honour, courtesy of the management, if booked and confirmed in advance.

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# Raj Nagar

INTERNATIONAL RESTAURANT GROUP

*Fully Licensed*

*Finest Bangladeshi and Indian Cuisine*



*...Quality is our Pride...*



Recommended by  
**MICHELIN**  
Restaurant Guide



**Harden's**  
Harden's Guide

**BRITISH**  
*Crown Awards*  
WINNER 2005/06 & 2006/07  
"Best Restaurant in the Midlands"  
"Top 10 in UK"

*Menu & Wine Menu*



# Welcome to Rajnagar

*Award winning Indian Cuisine*

Welcome to Rajnagar, which literally means The Place of Kings, an intriguing and hugely historical area of Bangladesh. We are an award winning restaurant, one of the most prestigious restaurants in the West Midlands, serving authentic as well as unique dishes for over 28 years and have now gained a truly worldwide reputation.

Offering a distinctive ambiance and atmosphere alongside our world renowned unique dishes, we have gained a reputation for our high quality of service and dining experience. To this end, Rajnagar is the only Bangladeshi restaurant in the West Midlands to be recommended by the prestigious Michelin Guide. We are also Winner of Top 10 Restaurant in the UK at the British Curry Awards and have won numerous other awards over the years.

We have expanded our menu offering a choice of game foods as well as specialist fish dishes all created by our Executive Chefs. These dishes are exclusive to our restaurant and are not available anywhere else. Our distinctive wine menu is selected from all around the world to accompany your food.

Owned by Restaurateur and Business Entrepreneur, Dr M. G. Moula Miah (CIP), the Rajnagar is guaranteed to satisfy! We have been proud to serve you for the past 28 years and we hope to continue to do so in the future.

OPEN 7 DAYS A WEEK INCLUDING BANK HOLIDAYS 5pm until Late

Rajnagar Tandoori Restaurant Limited  
TRADING AS RAJNAGAR INTERNATIONAL RESTAURANT

Registered Office - Old Bank Chambers,  
582 - 586 Kingsbury Road, Erdington, Birmingham B24 9ND.  
Registered in England & Wales No: 4027065

Directors: Dr. M. G. Moula Miah (CIP) FRSA FIH &  
F. B. Choudhury

## BAR LIST

### WHISKY

- 22. TEACHERS
- 23. JAMESON IRISH WHISKEY
- 24. JOHNNIE WALKER BLACK LABEL
- 25. GLENFIDDICH MALT
- 26. JACK DANIELS BOURBON
- 27. CHIVAS REGAL

### COGNAC

- 28. HENNESSY XO BRANDY
- 29. REMY MARTIN VSOP COGNAC
- 30. MARTELL VS COGNAC

### OTHER SPIRITS

- 31. SOUTHERN COMFORT
- 32. SMIRNOFF VODKA
- 33. BARCADI
- 34. GORDONS GIN
- 35. RUM
- 36. ARCHERS

### LIQUEURS

- 37. TIA MARIA
- 38. COINTREAU
- 39. DRAMBUIE
- 40. SAMBUCA
- 41. TEQUILA
- 42. GRAND MARNIER
- 43. DISARONNO
- 44. AMARETTO
- 45. MALIBU
- 46. BAILEY'S IRISH CREAM

### SHERRY

- 47. BRISTOL CREAM (SWEET)
- 48. TIO PEPE (DRY)

### APERITIFS

- 49. MARTINI (DRY/SWEET)
- 50. CINZANO BIANCO
- 51. PORT

### DRAUGHT BEER

- 52. COBRA LAGER PINT
- 53. COBRA LAGER HALF

### BOTTLED BEER

- 54. KINGFISHER
- 55. CARLSBERG
- 56. BUDWEISER
- 57. CIDER BOTTLE
- 58. ABBOT ALE BITTER 500ml
- 59. INDIAN RUNNER ALE (Bitter)

### ALCOPOP

- 60. SMIRNOFF ICE
- 61. WKD BLUE

### MINERALS

(Half pint glass)

- 62. TONIC WATER
- 63. GINGER ALE
- 64. LEMONADE
- 65. PEPSI / DIET PEPSI
- 66. ORANGE SQUASH
- 67. SODA WATER
- 68. PINT OF MINERALS
- 69. LIME CORDIAL (MEASURE)
- 70. BLACKCURRANT CORDIAL (MEASURE)
- 71. MINERAL WATER (STILL SPARKLING) LARGE
- 72. MINERAL WATER (STILL SPARKLING) SMALL

### JUICES

(Half pint glass)

- 73. ORANGE JUICE
- 74. PINEAPPLE JUICE
- 75. APPLLETIZER
- 76. J20 ORANGE & PASSION FRUIT BOTTLE
- 77. J20 APPLE & MANGO BOTTLE
- 78. MIXER BOTTLES TO ACCOMPANY SPIRITS AND LIQUEURS



## Wine and Bar List

All wines are subject to availability. Should a particular wine be unavailable, an alternative may be offered

### ROSÉ WINES

175ml 250ml Bottle

13. **Pacific Heights, Zinfandel Blush - California (3)**  
Fresh nose of raspberry and strawberry, juicy yet elegant and refreshing. Sparkling aromas of strawberry, watermelon and a touch of mint.
14. **Soul Tree, Rosé - Nashik Valley, India (2)**  
A distinctive Shiraz-Zinfandel Rosé. Refreshingly dry, and stands out from the crowd. Attractive red berry fruits, a touch of spice, and the slightest hint of sweetness on the finish. The perfect accompaniment to your Indian meal!

### RED WINES

Bottle

15. **Alain Mecon, Shiraz - France (C)**  
This nice red wine displays a bright red colour with black cherry notes and good mouthfeel.
16. **Sentina, Merlot - Italy (B)**  
A rich palate which is well rounded with soft tannins providing a lingering fruit driven finish.
17. **Soul Tree, Cabernet Sauvignon - Nasik Valley, India (C)**  
Elegant and attractive with blackcurrant flavours and a light hint of mint, supple tannins and juicy through the finish. The perfect accompaniment to your Indian meal!
18. **Soul Tree, Shiraz - Nasik Valley, India (C)**  
Fragrant with notes of black fruits and delicate hints of espresso, chocolate and peppery notes with gentle tannins. A big warm tropical Shiraz that goes down like a dream. The perfect accompaniment to your Indian meal!
19. **Chianti - Italy (C)**  
Clear, ruby red colour, with a deeply fruited bouquet of cherries and a fresh red fruit entwined with spicy, peppery notes.
20. **Paras Dos, Malbec - Argentina (C)**  
Ripe berry fruit nose with some herbal tones. Sweet, fruit notes and juicy tannins.
21. **El Coto, Rioja - Spain (D)**  
Lots of red berry, plum violet and mineral flavours, hints of banana.

### TASTING GUIDE

Style and tasting guide

WHITE WINE

(1) (2) (3) (4) (5) (6) (7) (8) (9) (10)

Very Dry

Very Sweet

Style and tasting guide

RED WINE

(A) Light Bodied

(B)

(C) Medium Bodied

(D)

(E) Full Bodied



To thank all our loyal customers for the past 28 years of patronage. Choose either a sumptuous 4 course premier dining feast for only £10.95 or our Banquet menu (please see below). Offers cannot be used in conjunction with one another.

PLEASE MENTION OFFER WHEN ORDERING!

**DINING IN ONLY!**

## 2. Premier Dining Feast

4 COURSE MEAL FOR ONLY

Available: Sunday, Monday, Tuesday, Wednesday & Thursday 5pm-late  
ANY STARTER\* | ANY MAIN COURSE\* | PLAIN, PILAU RICE OR PLAIN NAN  
PLUS A COMPLEMENTARY DESSERT AND TEA OR COFFEE

(Children under 12)

\*Star marked starters - £1 extra | Star marked king prawn or fish starters - £2 extra  
Star marked main dishes - £3 extra | Star marked king prawn or fish main dishes - £4 extra

## 3. Banquet Menu

Now Only

Dining In Only.

A MINIMUM OF 2 PERSONS MUST HAVE THE SAME BANQUET MENU.

(Ideal for parties)

### Rupali Banquet - 3a

(Non-Vegetarian)

A portion of every item will be served

SAVOURIES

Papadoms, Chutney, Pickles and Sauces

APPETISERS

Sheek Kebab, Chicken Tikka

MAIN COURSE

Chicken Korahi, Lamb Roshoni

SIDE DISH

Mushroom Bhaji, Bombay Aloo

ACCOMPANIMENTS

Basmati Rice, Nan Bread

FOLLOWED BY

Tea or Coffee

### Sonali Banquet - 3b

(Non-Vegetarian)

A portion of every item will be served

SAVOURIES

Papadoms, Chutney, Pickles and Sauces

APPETISERS

Lamb Chatki, Murgh Tikka

MAIN COURSE

Chicken Tikka Masala, Lamb Bhuna

SIDE DISH

Bombay Aloo, Tarka Dhall

ACCOMPANIMENTS

Basmati Rice, Nan Bread

FOLLOWED BY

Tea or Coffee

**THIS OFFER IS DINING IN ONLY**

## Starters/Main Tandoori Sizzling Specialties

All served with fresh salad and special sauces

	Starter	Main
<b>CHICKEN</b>		
<b>TANDOORI CHICKEN</b> Tender chicken marinated in delicate spices and barbecued in clay oven	4.	22.
<b>MURGH CHATKI</b> Tender pieces of chicken marinated with garlic and other spices, grilled with capsicum, tomatoes and onions, garnished with Chat Masala	5.	23.
<b>MURGH TIKKA</b> Delicately flavoured chicken pieces marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander	6.	24.
<b>MURGH MAKMAL</b> Pieces of chicken, marinated with garlic, fresh herbs, soft cheese, cream and ground cumin and barbecued in a clay oven	7.	25.
<b>LAMB</b>		
<b>LAMB TIKKA</b> Pieces of lamb, marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander	8.	26.
★ <b>MIX TARA</b> Selection of chicken, lamb tikka and shish kebab in tandoori spices and roasted in a clay oven	9.	27.
<b>SHEEK KEBAB JAFRANI</b> The traditional skewer of finely minced lamb, barbecued in tandoor and delicately flavoured with fresh coriander, mint spring onions and garam masala	10.	
★ <b>SHOLA BOTI</b> Pieces of lamb on skewer, marinated in spice, roasted in tandoor with onions, capsicum and tomatoes, cooked until succulent	11.	
<b>STUFFED PEPPER</b> Whole green peppers, roasted in tandoor and filled with minced lamb and chestnuts	12.	
<b>GOSHT SINGARA</b> A favourite of all Indian connoisseurs, deep fried savoury pastries with an array of delicious fillings of spicy minced lamb	13.	
<b>SEAFOOD</b>		
★ <b>MASALA FISH</b> Succulent chunks of Coley fish immersed in an Ajwan and ground masala. Delicately spiced and deep fried to a golden brown	14.	28.
★ <b>GOLDA JHINGA LAJAWAB</b> Whole king prawns marinated in mace, cardamom, lemon juice, ginger and garlic, then cooked in a clay oven with capsicum, tomatoes and onion	15.	29.
<b>PRAWN ON PURI</b> Slightly spiced prawns, onions, tomatoes and herbs served on a pancake	16.	
★ <b>ANAROSI CHINGRE CORN</b> Whole king prawns marinated with tandoori spices, barbecued and garnished with pineapple corn creating an extraordinary play of aroma	17.	30.
<b>VEGETABLES</b>		
<b>SHABZI SINGARA</b> A firm favourite - deep fried savoury pastries enhanced by an array of wonderful fillings of spiced vegetables	18.	
★ <b>BEGUNI BAHAR</b> Baked aubergine with curd cheese, sesame seeds and tomato, served with Chef's special chutneys	19.	31.
<b>PIAZI</b> Crisp slices of onion, moulded into a sphere mesh and deep fried in a coating of gram flour batter until golden brown	20.	
<b>ENGLISH</b>		
<b>CHILLED MELON/PRAWN COCKTAIL</b>	21.	

## Wine and Bar List

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### CHAMPAGNE & SPARKLING WINES

Bottle

- Moet et Chandon Brut NV – France**  
Still the best selling non vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.
- Bollinger Brut Special - France**  
Made in class Champagne style, it displays a wonderful biscuity nose which is endowed with hints of white fruit. The rich full bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.
- Prosecco Brut - Italy**  
An elegant prosecco of great quality with a fine and persistent mousse.
- Prosecco Rose - Italy**  
Beautiful rose sparkling wine with nice delicate flavours of fruit and a great mouthful.

### HOUSE WINES

175ml

250ml

Bottle

- Los Pastos, Sauvignon Blanc - Chile**  
Straw coloured, delightful intense bouquet, dry yet soft, full bodied and well balanced.
- Los Pastos, Cabernet Sauvignon - Chile**  
Characterful red with a distinctive structure, refined and rich bouquet and palate as a result of its ageing in oak barrels.

### WHITE WINES

Bottle

- Alain Mecon, Chardonnay - France (2)**  
Clear pale yellow colour; inviting aromas of apple, citrus and white nut with floral, vanilla and mineral notes.
- Cape 312, Chenin Blanc - South Africa (2)**  
Brilliant lemon green in colour, fresh citrus and lime aromas as well as nuances of exotic kiwi flavours.
- Soul Tree, Sauvignon Blanc - Nasik Valley, India (2)**  
Vibrant and invigorating with notes of elderflower, pear and green herbs; tropical Sauvignon that breaks from the mould from the multi award winning Soul Tree wine. The perfect accompaniment to your Indian meal!
- Sentina Pinot Grigio - Italy (3)**  
A nice pinot grigio that is soft and fruity with delicate flavour.
- Conway Hill, Sauvignon Blanc - New Zealand (1)**  
Crisp, dry and a great example of this wine from this rather well known wine producing country.
- Chablis 'Domaine Grand Roche' - France (1)**  
Clean fruit with balanced acidity and a dry, crisp finish. Typical fresh, mineral notes on the nose and palate.

## Chef's Special Vegetarian Dishes

### MAIN DISHES

**125. MATAR PANIR MAKNI**  
Mild and creamy

**126. VEGETABLE REZALA**  
Medium spiced

**127. ALOO BEGUN BAHAR**  
Medium spiced with sesame seeds

**128. VEGETABLE AMRI CHAR**  
Medium spiced with satkora pickle

**129. PALAK PANIR ZAFRAN**  
Medium spiced with chat masala

**SIDE DISHES**  
To accompany any main dish only

**130. SAG BHAJI**  
Spinach

**131. BEGUN BORTA**  
Aubergine

**132. SAG PANEER**  
Spinach & Indian Cheese

**133. GOBI BHAJI**  
Cauliflower

**134. MUSHROOM BHAJI**  
Mushrooms

**135. BOMBAY ALOO**  
Potatoes

**136. BHINDI BHAJI**  
Okra

**137. TARKA DHALL**  
Lentils

**138. ALOO GOBI**  
Potatoes & cauliflower

**139. CHANA PANIR**  
Chick peas & Indian cheese

**140. NIRAMISH**  
Bangladeshi style mixed veg

### BIRYANI

Basmati rice cooked with green herbs in a special blend of spices and served with vegetable curry

**141. CHICKEN**

**142. LAMB**

**143. PRAWN BIRYANI**

★ **144. KING PRAWN BIRYANI**

★ **145. MIXED BIRYANI**

**146. SABZI BIRYANI**

**147. CHICKEN TIKKA BIRYANI**

**149. LAMB TIKKA BIRYANI**

### ENGLISH DISHES

**150. CHICKEN WITH FRIES**

★ **151. STEAK AND FRIES**

**152. OMELETTE**

(Chicken, prawn, mushroom)

## Accompaniments

**153. BOILED RICE**

**154. PILAU RICE**

**155. KEEMA PILAU RICE**

**156. VEGETABLE PILAU RICE**

**157. FRIED RICE**

**158. EGG FRIED RICE**

**159. MUSHROOM FRIED RICE**

**160. NAN BREAD**

**161. GARLIC NAN**

**162. KEEMA NAN**

**163. PESHWARI NAN**

**164. KEEMA & CHEESE NAN**

**165. CHEESE & GARLIC NAN**

**166. CHEESE & GARLIC & CORIANDER NAN**

**167. CHAPATI**

**168. TANDOORI ROTI**

**169. PARATHA**

**170. STUFFED VEG PARATHA**

**171. PAPADOM**

**172. SPICED PAPADOM**

**173. BOMBAY DUCK**  
Dry crispy fish

**174. FRIES**

**175. RAITHA**  
Mixed or plain yoghurt

**176. CHUTNEY & PICKLES**  
per person

## Exclusive Dishes

### STARTERS

### SEAFOOD

**SAMAN DAR SI SALMON**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Barbequed salmon steak marinated with light herbs, aromatic spices with green salad

★ **MOJU TILAPIA**

Lightly spiced grilled fillet fish with a hint of sesame seeds served with green and red capsicum, onions with green salad

### POULTRY

**CHICKEN PAKORA**

Marinated chicken tikka cubes coated with a light batter and deep fried served with salad

### VEGETABLES

★ **PANEER KI SHASHLICK**

Indian cottage cheese marinated with specially selected herbs and spices then barbecued to perfection in a tandoor with capsicum, onions and tomatoes served with salad

### GAME FOODS

Introducing a new range of meats cooked with an Indian twist!

**DUCK HARIALI**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

A slightly hot dish cooked with succulent pieces of duck breast, a touch of coconut, onions, tomato, capsicum, garlic ginger and fresh green chilli in a special thick sauce. Served with special pilau rice.

**DUCK NAWABI**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

A delightful North Indian speciality with tender duck pieces cooked in a creamy and mild sauce consisting of onion, yoghurt and garam massala sauce. Decorated with a net omelette and topped with fried onion. Served with sylheti rice

### NEW MAIN COURSES

★ **MURGH-E-NAGA TARKARI**

A very hot chicken dish cooked with the unique Bangladeshi Naga pepper in spicy sauce

**BEEF BHUNA LQHARI AMRIT**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Tender pieces of beef cooked with fresh garlic, green peppers, tomato, onion, green herbs and gram masala spice served on a cast iron wok

★ **KEEMA PEAS KALIAN**

Slightly hot and dry dish cooked with minced lamb, fresh garden peas, garlic, ginger and fenugreek leaf with kalonji

**SALMON BAHARI TARKARI**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Lightly spiced salmon fillets cooked in Chef's special mild, creamy sauce with a hint of garlic. Served with mushroom pilau rice.

**TILAPIA MACHER SHIRA**

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Fillet fish marinated and roasted with onions, green herbs and spice with mustard seed. Served with peas pilau rice

### FESTIVE AKBARI LAMB (24 HOURS NOTICE REQUIRED)

Whole leg of lamb spiked, marinated, dipped in chef's special sauce for at least 8 hours, roasted and garnished with specially prepared mince meat sauce. Decorated with egg, tomatoes and green salad. Served with vegetable bhaji and pilau rice.

**45. FULL (for 4 persons) 46. HALF (for 2 persons)**

Starter

Main

32.

36.

33.

34.

35.

37.

38.

39.

40.

41.

42.

43.

44.

## Main Courses

Dishes Exclusive to Rajnagar

### POULTRY

#### 47. MURGH E BHUNA KORAH

A medium dish of marinated chicken cooked with garlic, onions, tomatoes, green peppers & mixed herbs and spices, served in a cast iron wok.

#### 48. CHICKEN JALFREZI

Marinated and roasted chicken in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves, served with spring onions and a dash of black cumin dressing

#### 49. MURGH-E-CHILLI BAHAR

Marinated chicken cooked with fresh garlic, onion and yoghurt dressing with green chillies, coriander and cream. A Little Hot.

#### 50. JHALL MURGH

Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney and green herbs, yoghurt and chillies. A Little Hot.

#### 51. MURGH-E-ACHARI

Marinated chicken, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce

#### 52. MURGH ANARKOLI

Marinated off the bone tandoori chicken, cooked with coconut, fruit cocktail, pineapple and Chef's own special spices

#### 53. MURGH-E-ADDRAK

Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste

#### 54. CHICKEN TIKKA MASALA

An exciting twist to the ever popular chicken tikka. We present our own exclusive recipe of succulent chicken in a smooth & creamy masala sauce, garnished with crushed cashew nuts

#### 55. MURGH SHAHI KORMA

Chicken braised in yoghurt gravy, enriched with coconut cream and redolent of cardomom mace and rose water. Very mild.

### LAMB

#### 56. GOSHT-E LAZIZ LOHARI

Tender pieces of lamb cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok

#### 57. LAMB JALFREZI

Marinated and roasted lamb in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves, served with spring onions and a dash of black cumin dressing

#### 58. LAMB ROSHONI

Pieces of lamb cooked with medium spices and garnished with aromatic sliced garlic

#### 59. LAMB ACHARI

Marinated lamb, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce.

#### 60. GOSHT-E JALALI

Marinated and roasted slices of tender lamb, cooked with garam masala, tandoori spices, yoghurt and jeera in a thick sauce

#### 61. GOSHT GATA MASALA

Diced de-boned meat from the leg or a spring lamb, braised golden brown with ring onion, ginger, garlic and ungrounded garam masala, prepared in a thick sauce

#### 62. GOSHT-E NARIELI

Pieces of spring lamb, cooked with ground coconut, onion, capsicum, chillies, cumin, ground coriander and other herbs & spices. A Little Hot.

#### 63. LAMB PISTA BADAMI

Succulent pieces of lamb, simmered in a mild, rich and creamy sauce with ground cashew nuts, garnished with pistachio nuts

#### 64. LAMB SHANK

Lamb shank cooked with hints of thyme, black peppercorns, spices and cooked with chopped onions and bay leaves. Served with flaky, coconut fried rice  
EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER.

### Mixed Specials

#### ★ 65. CHINGRE MORICH MASALLAM

Marinated king prawns, roasted in a clay oven, cooked with onion, peppers, minced meat and fairly hot spices and herbs. Dressing with green chillies and coriander. A Little Hot.

#### ★ 66. PASPURAN KORAH

Exclusive mix dish of chicken, lamb, king prawns and prawn mixed with onions, capsicum and spicy sauce. Medium.

#### ★ 67. MIX MADRAS AMRITSARI

Marinated king prawn, chicken tikka and lamb tikka cooked with onions, peppers, capsicum and spicy sauce. Slightly hot.

#### ★ 68. RUPOSI BANGLA TARKARI

Chicken tikka, minced meat and hard boiled egg in a medium spicy sauce

## Traditional Dishes

Mushrooms or Vegetables with any dish £1 extra

	Chicken or Prawn	Lamb	Tikka	King Prawn	Vegetable
<b>MADRAS</b> Fairly hot and sour taste	69.	70.	71.	72.	73.
<b>BHUNA</b> Tomatoes, onions. Medium	74.	75.	76.	77.	78.
<b>DUPIAZA</b> Cooked with diced onions and capsicum	79.	80.	81.	82.	83.
<b>SAGWALLA</b> Medium spiced with fresh spinach	84.	85.	86.	87.	88.
<b>DANSAK</b> Hot sweet and sour, with pineapple and lentils	89.	90.	91.	91a.	92.
<b>PATHIA</b> Hot sweet and sour, with a tomato puree base	93.	94.	95.	96.	97.
<b>BALTI</b> Infamous dish of medium spices, served in a balti	98.	99.	100.	101.	102.
<b>KARAH</b> Garlic, onion and peppers, medium spiced	103.	104.	105.	106.	107.
<b>ROGAN</b> With cashew nuts, garnished with tomatoes	108.	109.	110.	111.	112.
<b>VINDALOO</b> A rich, fiery dish cooked with plenty of chilli	113.	114.	115.	116.	117.

### Rajnagar Exclusive Exotic Fish Dishes

#### ★ 118. JINGA RUPOSHI JALFRY

Fried king prawn cooked with garlic, ginger, onion, peppers and tomatoes

#### ★ 119. GOLDA CHINGRE LOHARI

Exquisite Bangali Country Fayre of marinated whole tandoori king prawn, braised in a spicy masala sauce of garlic, ginger, onion, tomatoes with a tempering of crushed coriander seeds and crispy red chillies

#### 120. CHINGRE RAJ NAGAR PLATTER

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Whole king prawns in a shell with green peppers, fried onions and aromatic spices, complimented by the Chef's own delicious sauce, served on a platter. A dish not to be missed

#### ★ 121. JINGA MASALA DEWANI

Whole marinated king prawns cooked in oven in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts The following three dishes will require additional waiting time

#### 122. HALIBUT TAWAE - GRILLED

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Infused halibut with cayenne pepper, dill seeds, smothered with parsley and an olive oil dressing in a slightly spiced tomato brut, served with fresh buttered vegetables.

#### 123. MONK MACHARI

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Healthy portions of monkfish, cooked in olive oil with garlic and bay leaves, simmered in a slightly spiced tomato brut and served with a mould of vegetable pilau rice

#### 124. HALIBUT REZALA

(EXCLUDED FROM PREMIUM WEEKLY FEAST OFFER)

Fillet of halibut cooked with olive oil, onions, peppers, garlic and fresh herbs, simmered in a fenugreek and tomato sauce, served with a mould of steamed rice