

TRADITIONAL FAVOURITES

For a traditional curry, first choose your filling. Will it be succulent breast of chicken, prime chunks of lamb, prawns or non meat options? Then choose the style you would like the chef to prepare your filling.

Chicken or Lamb	4.25	Mushroom	4.00
Chicken or Lamb Tikka	5.25	Paneer	5.25
Keema or Prawn	4.25	Tandoori King Prawn	7.45
King Prawn	6.20	Duck	6.45
Vegetable	4.00		

The price of each dish is the price of each filling above plus, the price of each style of cooking below. For example - chicken tikka is £5.25 & balti is £2.25 = £7.50

MILD TO MEDIUM SPOT

1.25

KORMA Mild
A very mild dish prepared with fresh cream, saffrans, coconut & almond flakes.

DHANSAK Mild

1.25

Like the korma of Persian origin, this is a mild dish. It derives a piquant richness from its blend of spiced oil with garlic, pineapple & milk.

BHUNA Medium

1.25

A combination of spices fried together to provide a dish of medium strength & rather dry in consistency as compared to the plain curry.

DUPIAZA Medium

1.25

A method of preparation specially suitable for meat or chicken which is briskley fried with fresh onions, green pepper, coriander, cinnamon, bay leaves & coriander.

METHI Medium

2.25

Dish cooked with fenugreek leaves & spikes of medium consistency in a dry sauce.

ROGAN JOSH Medium

1.25

Here the characteristic of the dish is dependent from the use of tomatoes, pimentos & onions, fried in spiced oil in a manner which produces a dish of medium strength yet spicier than bhuna.

KORAH Medium

2.25

Cooked with a special mixture of herbs & spices including onions, green peppers, garlic, ginger & tomatoes. A strong flavour of fresh coriander.

CHANA MASSALA Medium

2.25

Cooked in exotic medium spices with chickpeas & garnished cashew nuts.

BALI Medium

2.25

Cooked with onions, fresh green chillies, garlic, ginger, capsicum, tomatoes & a special bath sauce to provide a dish of medium strength & dry consistency with coriander.

SAAGWALA Medium

2.25

Spiced prepared with fresh green chillies, garlic, ginger & tomatoes in a medium herb & spicy sauce. A dish of dry consistency.

ROSHUNE Medium

2.25

Cooked with mainly fresh whole cloves of garlic, aromatic spices, onion seeds, capsicum & fresh coriander. A dish of dry consistency.

HOT SPOT

1.25

MADRAS Hot
A southern Indian version of the dish found in Central & Eastern India, having a greater proportion of tomato puree & those spices which lend a fiery taste to its richness.

SAMBER Medium/Hot

1.25

A hot, spicy dish based on the use of lentils with fresh lemons & fresh spices, to give a sharp palatable flavour.

CEYLON Hot

1.25

Traditional Sri Lankan dish cooked with strongly flavoured spices, & an abundance of chillies. Garnished with coriander.

PATHIA Medium/hot

2.25

Lightly chopped onions in a thick dark red sweet & sour sauce, a hot dish with a distinctive aroma, garnished with coriander.

JALFREZI Hot

2.25

A combination of spices fried together with fresh onions, green pepper & green chillies.

CHILLI MASSALA Hot

2.25

Cooked with fresh ginger, green chillies & a touch of coriander. A very hot dish.

VINDALOO Very Hot

1.25

Related to the madras but involving a greater use of garlic, tomatoes, ginger & black pepper. It owes its name & in parts its contents to the early Portuguese settlers.

VEG SIDE DISHES

Curry Sauce of your choice	2.25
Vegetable Curry Sauce	1.95
Bombay Aloo	2.75
<i>Panades cooked in a fairly hot sauce.</i>	
Saag Bhaji	2.75
<i>Fresh spinach cooked with onions, tomatoes, ginger & garlic.</i>	
Mushroom Bhaji	2.75
<i>Mushrooms cooked with onions, tomatoes, ginger & garlic.</i>	
Saag Aloo	2.75
<i>Spinach & potatoes, tomatoes cooked with onions.</i>	
Cauliflower Bhaji	2.75
<i>Cauliflower cooked with onions, tomatoes, ginger & garlic.</i>	
Mixed Vegetable Bhaji	2.75
<i>Cooked with onions, tomatoes, ginger & garlic.</i>	
Aloo Gobi	2.75
<i>Panades, cauliflower cooked with onions, ginger & garlic.</i>	
Aloo Methi	2.75
<i>Panades cooked with fenugreek leaves.</i>	
Bhindi Bhaji	2.75
<i>Onion cooked with onions, tomatoes, ginger & garlic.</i>	
Chana Massala	2.75
<i>Chickpeas cooked with tomatoes, onions, ginger & garlic.</i>	
Chana Aloo	2.75
<i>Panades cooked together with potatoes.</i>	
Matter Paneer	3.75
<i>Garden peas cooked together with cheese.</i>	
Saag Paneer	3.75
<i>Spinach cooked together with cheese.</i>	
Tarka Dhal	2.75

SUNDRIES

Boiled Rice	1.60
Pilau Rice	1.80
Special Rice	2.25
<i>Rice fried with onions, cashew nuts, almonds & saffron.</i>	
Fried Rice	2.25
Onion Pilau	2.25
Egg Pilau	2.25
Mushroom Pilau	2.25
Vegetable Pilau	2.25
Peds Pilau	2.25
Keema Pilau	2.95
Garlic Pilau	2.25
Plain Nan	1.65
Garlic Nan	2.15
Peshwari Nan	2.15
Keema Nan	2.15
Kulcha Nan	2.15
Paratha	2.20
Aloo Paratha	2.50
Vegetable Paratha	2.50
Chapati	0.90
Garlic Chapati	1.20
Puri Bread	0.90
Chips	1.50
Spicy Chips	2.25
Raittha	1.25
<i>Plain/curry/vegetable/onion/tomato.</i>	

SET MEALS

No Discount On Any Set Meals

SET MEAL FOR 2 PERSONS £19.95

POPPADUMS & CHUTNEY
CHICKEN PAKORA, ONION BHAJI
CHICKEN TIKKA MASSALA, LAMB JALFREZI
SAAG ALOO, VEGETABLE RICE, NAN BREAD

SET MEAL FOR 4 PERSONS £39.95

POPPADUMS & CHUTNEY
SHEEK KEBAB, STUFFED MUSHROOMS, MEAT SAMOSA, CHICKEN TIKKA
CHICKEN BHUNA, LAMB BALTI,
CHICKEN TIKKA MASSALA, PRAWN MADRAS
2 SAAG ALOO, 2 VEGETABLE PILAU RICE, 2 NAN

We cater for large parties, dining in the restaurant or outside parties. Please book in advance to avoid disappointment.

Some dishes may contain traces of nuts.

THE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT ANY EXPLANATION.

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15% DISCOUNT ON TAKE AWAY ORDERS

CURRY RAJ

Indian Cuisine



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Take Away Menu



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