

RAJINDA PRADESH

SERVED TO THE TABLE, TO SHARE

POPPADUM PLATTER 265 kcal

Freshly cooked poppadums served with onion salad, sweet and sour Kasundi chutney, mango chutney and coriander and mint sauce.

Ask for Poppadum platter made gluten free GF 265 kcal

*Ask for Poppadum platter made vegan VE 235 kcal
(served without coriander and mint sauce)*

Starters

CHOOSE 1 STARTER PER PERSON

CHICKEN TIKKA 297 kcal

Chicken pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander and mint purée and fresh lime.

Ask for Chicken tikka made gluten free GF 310 kcal

CRISPY ONION BHAJI 459 kcal

Our signature onion bhaji recipe – sliced onion mixed with gram flour and spices, dipped in a light and crispy batter, served with spiced mango dressing and lime.

*Ask for Crispy onion bhaji made vegan VE 556 kcal
(served with sweet chilli chutney)*

INDIAN VEGETABLE SAMOSA 478 kcal

Plump parcels of Indian spiced vegetables, served with tamarind chutney, coriander and mint sauce and fresh yoghurt.

Mains

CHOOSE 1 MAIN + 1 RICE + 1 NAAN PER PERSON

RAJINDA CURRIES

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.

Served in your choice of Lamb 1270 kcal, Chicken 241 kcal or Vegetables  152 kcal

TIKKA MASALA 513 kcal

A mild and creamy sauce with a tomato base, flavoured with fenugreek. A familiar favourite and a great introduction for those new to Indian food. Contains almonds.

*Ask for Tikka Masala made gluten free GF 513 kcal
Ask for Vegetable Tikka Masala made vegan VE 435 kcal*

MADRAS 360 kcal

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.

Ask for Madras made gluten free GF 360 kcal

JALFREZI 416 kcal

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

Ask for Jalfrezi made gluten free GF 416 kcal

BHUNA 399 kcal

A style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your choice of meat or vegetables are cooked with chilli, onion and tomato, finished with fresh coriander.

[Ask for Bhuna made gluten free GF 399 kcal](#)

ROGAN JOSH 534 kcal

Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.

[Ask for Rogan Josh made gluten free GF 534 kcal](#)

[Ask for Vegetable Rogan Josh made vegan VE 685 kcal](#)

CHILLI BALTI 526 kcal

Our balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices – cinnamon, coriander, cumin and red chillies.

[Ask for Chilli Balti made gluten free GF 512 kcal](#)

KORMA 492 kcal

Our korma is mild and sweet, made with a coconut and mango sauce, flavoured with cardamom and finished with cream. A perfect introduction for those who are new to Indian food. Contains almonds and cashews.

[Ask for Korma made gluten free GF 553 kcal](#)

Choose your rice

RAJINDA PILAU 385 kcal

[Ask for Rajinda pilau made gluten free GF or vegan VE 385 kcal](#)

BOILED 399 kcal

[Ask for Boiled rice made gluten free GF or vegan VE 399 kcal](#)

Choose your Naan Bread

Soft Indian breads, baked to order in our tandoor oven.

GARLIC NAAN 548 kcal

[Ask for Garlic naan made gluten free GF or vegan VE 453 kcal](#)

PLAIN NAAN 532 kcal

[Ask for Plain naan made gluten free GF or vegan VE 440 kcal](#)

CHILLI NAAN 610 kcal

Desserts

CHOOSE 1 DESSERT PER PERSON

2 SCOOPS OF VEGAN ICE CREAM 170 kcal per scoop

Vegan vanilla VVE | Vegan salted caramel VE GF

Vegan chocolate orange VE GF

[Ask for Vegan ice cream served gluten free GF or vegan VE \(see symbols above for options\)](#)

KULFI ICE CREAM 226 kcal

Let us introduce you to Kulfi, a refreshing Indian style ice cream made with condensed milk.

Choose 2 scoops from the choices below:

Pehalwan Pistachio 241 kcal

Deliciously floral and creamy, loaded with pistachios and cashew nuts.

Masti Mango 143 kcal

Rich, creamy and warming mango Kulfi with a vibrant fruity flavour.

Rose Falooda 226 kcal

A combination of rose water and peanuts for a fragrant flavour explosion.

 No meat or fish |  Ask for gluten free |  Ask for vegan

Please note that some of our meat/fish dishes may contain bones. | Adults need around 2000 kcal per day

IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

