



Rajdoot

## APPETIZERS

<b>10. Popadams</b>	<b>\$2.10</b>
<i>Tandoori roasted spicy crispy pancakes (2)</i>	
<b>10. Samosas-Vegetable</b>	<b>\$4.85</b>
<i>Triangular pastry with vegetables</i>	
<b>10. Samosas-Meat</b>	<b>\$5.35</b>
<i>Triangular pastry, meat &amp; mint chutney (2)</i>	
<b>10. Paneer Pakora</b>	<b>\$9.70</b>
<i>Marinated homemade cheese fritters &amp; mint chutney</i>	
<b>10. Vegetable Pakoras</b>	<b>\$5.35</b>
<i>Marinated spinach, cauliflower, onions, coriander potato fritters</i>	
<b>10. Dahi Raita Nazeen</b>	<b>\$4.30</b>
<i>Homemade yogurt, spices, cucumber &amp; mint</i>	
<b>10. Lentil Soup</b>	<b>\$5.35</b>
<i>Dhal, onions &amp; fine herbs</i>	
<b>10. Chaat</b>	<b>\$6.40</b>
<i>Potatoes, garbanzos, yogurt, spices &amp; tamrin</i>	
<b>10. Kachumber Salad</b>	<b>\$4.30</b>
<i>Indian salad &amp; raita sauce</i>	
<b>10. Fish Pakora</b>	<b>\$9.70</b>
<i>Marinated fish fritters with mint chutney</i>	
<b>10. Pickles</b>	<b>\$2.10</b>
<i>Mixture of pickled lemons, olives, mangos and green peppers. (med-hot)</i>	
<b>10. Onions/Green Peppers</b>	<b>\$1.05</b>
<b>10. Side of Mango Chutney</b>	<b>\$3.20</b>

## TANDOORI

<b>10. Chicken Tandoori Balochis</b>	<b>\$14.55</b>
<i>Marinated skinless spring chicken</i>	
<b>10. Chicken Tikka Noor-Jehani</b>	<b>\$14.55</b>
<i>Boneless, skinless marinated chicken breasts</i>	
<b>10. Seekh Kabob Afghanistani</b>	<b>\$14.55</b>
<i>Marinated lean minced beef on a skewer (mild-med)</i>	
<b>10. Masala Chicken Tikka Bukharani</b>	<b>\$ 5</b>
<b>\$ 1 4 . 5 5</b>	
<i>Boneless chicken tikka in a spicy tandoori sauce</i>	
<b>10. Butter Chicken Makhani</b>	<b>\$15.00</b>
<i>Boneless Tandoori Chicken Tikka in a creamy sauce</i>	
<b>10. Rajdoots Invitation Azamani</b>	<b>\$18.30</b>
<i>A culinary delight. Chicken tikka cooked with mango slices, butter chicken sauce, wine &amp; brandy</i>	
<b>10. Chicken Spinach Gul-E-Stani</b>	<b>\$15.64</b>
<i>Boneless Chicken Tikka served with sauteed spinach</i>	

## CURRY

<b>10. Shai Korma Muglai</b>	<b>\$16.10</b>
<i>Very mild. Marinated &amp; cooked with delicate spices, cashews, almond, nutmeg &amp; cardamom sauce</i>	
<b>10. Lamb Shai Korma Muglai</b>	<b>\$17.15</b>

*Very mild. Marinated & cooked with delicate spices, cashews, almond, nutmeg & cardamom sauce*

<b>10. Bhuna Gosht</b>	<b>\$13.95</b>
<i>Tender pieces of meat cooked in natural juices &amp; marinated mushrooms. Medium</i>	
<b>10. Lamb Bhuna Gosht</b>	<b>\$15.00</b>
<i>Tender pieces of meat cooked in natural juices &amp; marinated mushrooms. Medium</i>	
<b>10. Rogan Josh Kashmiri</b>	<b>\$13.95</b>
<i>Himalayan Valley traditional recipe. Cashew nuts optional. (medium-hot)</i>	
<b>10. Lamb Rogan Josh Kashmiri</b>	<b>\$15.00</b>
<i>Himalayan Valley traditional recipe. Cashew nuts optional. (medium-hot)</i>	
<b>10. Saag Gosht Nepali</b>	<b>\$13.95</b>
<i>Marinated meat with sauteed spinach (medium)</i>	
<b>10. Lamb Saag Gosht Nepali</b>	<b>\$15.00</b>
<i>Marinated meat with sauteed spinach (medium)</i>	
<b>10. Vindaloo Goan Traditional</b>	<b>\$12.85</b>
<i>World famous Goan recipe from hot to very hot to suicidal hot with coconut milk &amp; yogurt</i>	
<b>10. Lamb Vindaloo</b>	<b>\$13.95</b>
<i>World famous Goan recipe from hot to very hot to suicidal hot with coconut milk &amp; yogurt</i>	
<b>10. Dewani Handi</b>	<b>\$12.85</b>
<i>Meat with fresh colorful, marinated sauteed vegetables</i>	
<b>10. Lamb Dewani Handi</b>	<b>\$13.95</b>
<i>Meat with fresh colorful, marinated sauteed vegetables</i>	
<b>10. Goshat-e-Allu</b>	<b>\$12.85</b>
<i>Meat sauteed in spicy potato curry. (mild-medium)</i>	
<b>10. Chicken Jalfrezi</b>	<b>\$14.55</b>
<i>Does not have much gravy. The thick sauce clings to spicy chunks of chicken, bell peppers and onions (med-hot)</i>	

## PRAWNS &amp; FISH CURRIES

<b>10. Prawn Korma Shai</b>	<b>\$17.15</b>
<i>Marinated prawns in a creamy sauce with almond &amp; pistachios</i>	
<b>10. Prawn Patia Parsi</b>	<b>\$16.10</b>
<i>Marinated prawns with lemon, Bombay style</i>	
<b>10. Bhuna Prawn Cochin</b>	<b>\$16.10</b>
<i>Sauteed mushrooms with marinated prawns</i>	
<b>10. Vindaloo Prawn Goan</b>	<b>\$15.60</b>
<i>Coconut milk, yogurt, prawns &amp; firey hot sauce</i>	
<b>10. Saag Prawn Colombo</b>	<b>\$16.10</b>
<i>Sri-Lankan prawn with sauteed spinach (medium)</i>	
<b>10. Fish Curry Karachl</b>	<b>\$15.00</b>
<i>Marinated style cod fillet, pakistani style</i>	
<b>10. Fish Masala Amritsari</b>	<b>\$15.00</b>
<i>Punjabi style marinated fish curry</i>	

## VEGETARIAN CUISINE

<b>10. Sabzi Navratta</b>	<b>\$11.80</b>
<i>A colourful combination of fresh marinated vegetables sauteed with spinach</i>	
<b>10. Paneer Mutter Nirvana</b>	<b>\$12.85</b>
<i>Homemade fresh paneer cheese &amp; peas</i>	
<b>10. Bhindi Katmandu</b>	<b>\$12.85</b>
<i>Sauteed okra (ladyfingers) &amp; spices</i>	
<b>10. Eggplant Bharatha</b>	<b>\$12.85</b>
<i>Tandoori roasted eggplants, Brinjal mashed &amp; sauteed with spices</i>	
<b>10. Sag Allu</b>	<b>\$12.85</b>

Spinach &amp; Potatoes

**10. Methi Chaman Braham Bhojan****\$ 1 2 . 8 5***A dish fit for angels. Fresh marinated paneer cheese, spinach & fernugreek***10. Allu Gobi \$11.80****10. Malai Kofta Tibet \$12.85***Fresh homemade paneer cheese & fresh seasonal vegetable balls simmered in makhani sauce***10. Dham Allu \$10.70***Bombay style curry***10. Daal Makhni Bhukhara \$10.70***A velvet smooth combination of whole lentils. Tandoori Afghanistani style***10. Channa Chandi Chowk \$9.65***New Deli style garbanzo curry***10. Marinated Tandoori Vegetables****\$ 1 3 . 9 5***Fresh marinated colorful tandoori vegetables***10. Shai Paneer \$17.15****10. Royal Korma \$13.95***Seasonal Vegetables cooked with almonds, cashews and pistachios (mild)***10. Vegetable Jalfrezi \$12.85***Deliciously hot, thick sauce tantalizingly clings to chunks of seasonal vegetables***RICE****10. Plain Boiled Rice \$3.20****10. Traditional Basmati Rice \$4.25****10. Saffron Peas Pilao \$5.35***Aromatic Indian basmati rice baked with cardamon, cloves, cumin, saffron & peas***10. Shahs Biryani-e-Gosht \$15.10***Marinated boneless skinless meats are baked with aromatic basmati rice & cardamon, cumin, cloves, bay leaves, cinnamon & saffron (nuts & sultana optional)***10. Banarsi Biryani Satrangi \$12.85***Colorful marinated fresh vegetables baked with aromatic basmati rice & delicate spices***10. Pilaf Rice \$10.70***(mushroom, lemon or coconut rice)***ROTI TANDOORI****10. Punjabi Roti \$2.10***whole wheat***10. Puja Paratha Lachhedar \$3.20***Whole wheat bead buttered & layered***10. Naan Khybber Pass \$2.10***Leaf shaped Afghani bread***10. Alu Paratha \$3.80***Vegetarian spiced bread***10. Flavored Naan (kulcha) \$3.80***Your choice of flavour***10. Peshawari Naan \$5.35***Afghan naan with sultanas, almonds & spices***10. Keema Kulcha \$6.40***Pakistani meat bread (naan stuffed with minced beef and spices)***10. Maharajas Mistress Kulcha \$6.45***Kulchas stuffed with tandoori boneless chicken, onions & spices***DESSERTS****10. Gulab Jaman \$4.30***Cream of milk pastry, crushed nuts rolled in warm honey sauce***10. Mango Kulfi \$3.20***Individually prepared mango ice cream***10. Kheer \$3.80***Rice Pudding***10. Special Order Instructions**