



INDIAN CUISINE

Shurawat – Starters

- ✓ **Raj's Green Salad** 90
Cucumber, sweet pepper, tomato, lettuce, onion, olives with Indian dressing, herbs
- ✓ **Punjabi Samosa** 121
Puff pastry filled with potato, green pea served with tamarind chutney
- Kori Kempu Bezule** 165
Mangalorean style fried chicken, curry leaves, yoghurt
- Kothimbir Jhinga** 505
Stir-fried prawns marinated with fresh coriander, green chili
- Kacche Gosht ki Tikki** 250
Shallow fried spiced minced lamb kebab
- ✓ **Paneer Pakoda** 170
Batter dipped, crisp fried cottage cheese served with mint chutney

Shorba / Soup

- ✓ **Samudari Charu** 185
Spicy mixed seafood, flavored with fresh coriander
- ✓ **Tamater Tulsu Ki Shorba** 100
Tomato soup flavored with sweet basil
- ✓ **Zafrani Dal Shorba** 120
Lentil flavored saffron

From The Tandoor Oven

Seafood

- Sunehra Jhinga** 595
Prawns marinated in lemon and turmeric
- Tandoori Salmon Tikka** 415
Marinated salmon with fresh dill and mustard

- ✓ **Ajwain Ki Macchi** 620
Whole seabass, marinated with carom seeds, chilies and yoghurt

- ✓ **Kesari Macchi** 385
Hamour fillet marinated in saffron, yellow chili, yogurt and ginger

Meat

- Adraki Lamb Chops** 735
Tandoori lamb chops flavored with ginger and mint

- ✓ **Amritsari Seekh Kebab** 315
Minced lamb, fresh coriander, green chili and traditional Indian spices

Chicken

- ✓ **Chicken Tikka** 235
Boneless chicken leg marinated with yoghurt, red chili, flavored with fenugreek

- Murgh Malai Kebab** 235
Chicken breast with fresh coriander, ginger, cream cheese and cardamom

Combo platter

- Raj's Classic Kebab Platter** 810
A selection of chicken, lamb chop, seekh kebab

Vegetarian

- ✓ **Tandoori Aloo** 145
Stuffed potatoes with cashew nuts, raisins and spices

- ✓ **Tandoori Paneer Tikka** 180
Homemade cottage cheese, marinated with yoghurt and spices

Murgh / Chicken

- Chicken Tikka Masala** 290
Chicken tikka morsels, tomato masala, fenugreek leaves, fresh coriander

- Murgh Shahi Korma** 225
Chicken simmered in a brown onion, nutty gravy, finished with traditional garam

- Butter Chicken** 290
Chicken tikka, cream enriched tomato sauce

- Murgh malai kebaba** 240
Chicken breast with fresh coriander, ginger, cream cheese and cardamom

Gosht / Lamb

- Bhuna Ghost** 350
Lamb roasted in natural juice with brown onion and dry spices

- ✓ **Rajsthani Laal maas** 310
Clove smoked lamb curry with chili and garlic

- Tawa kee champ** 735
Lamb chops in bell pepper, onion, tomato with fresh coriander, served on a sizzling plate

- Kheema mutter** 315
Minced lamb and green pea cooked in rich gravy

Samundart / Seafood

- Chemmeen Moilee** 615
Tiger prawns simmered with curry leaves in coconut gravy

- Jhinga Masala** 620
Prawns simmer in home-style thick gravy with fresh coriander

- ✓ **Samudri Jalfrezi** 635
Bengali style mixed seafood with bell pepper, green chili and onion

- ✓ **Meen Pollichathu** 325
Grilled hamour with spicy onion, tomato gravy, wrapped in banana leaf

Shanrahari / Vegetarian

- ✓ **Palak Paneer** 185
Spinach and cottage cheese with garlic, coriander curry

- ✓ **Paneer Bhurji** 200
Grated cottage cheese tossed with green pea, bell pepper, finished with garam masala

- ✓ **Aloo Gobi Adraki** 160
Potato, cauliflower florets cooked in ginger, onion, tomato and Indian spices

- ✓ **Handi Ki Subzi** 192
Seasonal vegetables prepared in onion, yoghurt gravy

- ✓ **Tawa Subzi** 192
Stir-fried vegetables with Indian spices

- ✓ **Baingan Aur Mutter Ka Bhartha** 180
Tandoori roasted aubergine mashed with cumin and green pea

- ✓ **Bhindi Masala** 155
Okra tossed with onion, tomato, dry mango powder

- ✓ **Daal Makhani** 155
Slow cooked creamy black lentil

- ✓ **Daal Tadka** 140
Yellow lentil with cumin and garlic

Roti / Breads

- Tandoori Roti** 45
Whole-wheat flat bread

- Butter Naan** 52
Flaky naan topped with melted butter

- Garlic Naan** 52
Naan topped with fresh coriander, roasted garlic

- Cheese Naan** 85
Naan stuffed with three kind of cheese, onion and coriander

- Pudhina Paratha** 52
Flaky whole-wheat bread topped with mint and butter

- Masala Kulcha** 70
Naan Stuffed with cottage cheese, potato and carom seeds

- Kheema Naan** 155
Naan cooked with fresh herbs, masala lamb mince

- Plain Naan** 45

Biryani - Ri-Handi / Rice

- Awadhi Dum Pukht Biryani**
Basmati rice with saffron, slow cooked in a sealed pot with your choice of:

- Vegetables** 180

- Chicken** 220

- Lamb** 325

- Prawns** 480

- Kashmiri pulao** 160

- Mixed vegetables pulao** 155

- Steamed rice** 96

- Raita** 45
Yogurt, tomato, onion, cucumber, coriander, cumin

Meetha - Pal / Desserts

- ✓ **Gajjar Ka Halwa** 147
Carrot pudding cooked in clarified butter and dry nuts

- ✓ **Gulab Jamun** 175
Sweetened golden milk dumpling served with vanilla ice-cream

- Pista Malai Kulfi** 148
Indian ice-cream flavored with saffron and pistachio

- Selection of Ice Cream and Sorbet** 148
Our chef's selection of ice-cream and sorbet

- Rasgulla** 120
Cream cheese balls in syrup

- Cacao Paneer** 140
Chocolate flavored homemade cheese stewed in chocolate cardamom sauce

✓ Vegetarian ✓ Spicy items with your choice of Mild, Medium, Spicy and Extra Spicy
All prices are quoted in Egyptian Pound (LE) and inclusive all applicable taxes and fees

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team in order to guarantee the quality of your dining experience, no outside food is allowed in Raj.