



*Finest Indian Cuisine*

## *Welcome To Rajpoot*

*We're excited to announce the opening of our new Indian restaurant Rajpoot, in Inverurie.*

*Our Head Chef 's Shardar & Sid have come up with some mouth-watering dishes packed full of flavour and served with finesse. The menu is a blend of classic and contemporary dishes; you'll find your favourite traditional main courses, as well as some unique and creative starters and desserts.*

*We take great pride in the service we offer and would like to extend you a warm welcome and ask you to become a friend of the Rajpoot restaurant and share our passion for the finest Indian food.*

*Enjoy Your Meal.*

## *Starters*

<b>Papadam</b>	<b>£0.80</b>
<b>Chutneys (each)</b>	<b>£0.50</b>

### *SEAFOOD*

<b>Spiced Monkfish Mela</b>	<b>£6.95</b>
Lightly spiced monkfish marinated with mustard and olive oil	
<b>Tandoori Grilled Tiger Prawns</b>	<b>£5.95</b>
Marinated with ginger, garlic and garam masala	
<b>Padina Scallops</b>	<b>£6.95</b>
Marinated scallops tossed with fresh mint, mushroom and peppers	
<b>Tiger Prawns Puree</b>	<b>£5.95</b>
Lightly spiced served with puff bread	
<b>King Prawn Butterfly</b>	<b>£6.95</b>
Marinated tiger prawns coated in crumbs	

### *MEAT*

<b>Lamb Chops</b>	<b>£5.95</b>
Marinated tender Lamb Chops	
<b>Malai Chicken</b>	<b>£4.95</b>
Marinated with cream, cardomon with a pinch of sugar	
<b>Chicken Pakora</b>	<b>£4.50</b>
Juicy chicken tikka deeply fried in batter	
<b>Chicken or Lamb Tikka</b>	<b>£4.50</b>
Marinated pieces of meat cooked in tandoor	
<b>Sheek Kebab</b>	<b>£4.50</b>
Lightly spiced mince meat	
<b>Tandoori Chicken</b>	<b>£4.50</b>
Marinated chicken on bone cooked in tandoor	
<b>Garlic Chicken Puree</b>	<b>£4.50</b>
Pieces of chicken cooked with aromatic spices, fresh cloves of garlic served with puff bread	
<b>Fusion Platter</b>	<b>£5.95</b>
Consists of chicken, sheek kebab, hopper and vegi pakora	

### *VEGETARIAN*

<b>Vegetable Pakora</b>	<b>£3.50</b>
Most popular savoury	
<b>Onion Bhaji</b>	<b>£3.50</b>
Spiced onion savoury	
<b>Garlic Mushroom</b>	<b>£3.50</b>
Batter fried garlic	
<b>Mix Combo</b>	<b>£3.95</b>
Consists of onion bhaji, veg pak, mush pak	

## Chef's Dishes

### Rasam

Traditional dish in garlic ginger paste, spiced with fresh coriander, turmeric and a hint of red chilli .highly recommended.

### South Indian Garlic Chilli Masala (hot)

Fresh garlic, chillis, peeled tomato along with south Indian fiery spices

### Katmondu Masala (hot)

Crushed chillis, garam masala. feel the spice sensation

### Chasni Special (mild)

Original sweet and sour dish bubbling with taste

### Karahi Special (med)

Fenugreek, cubed onions, peppers, mustard cooked together in a cast iron bowl

### Tiger Special (med - sweetness)

Our creation of a mango chutney, very exotic

### Jalfrezy (fairly hot)

Onions, peppers, fresh chilli and herbs

### Rashun Bhuna (med)

Love garlic, love this dish

### Spice Milyjili (med)

Cooked with a combination of chicken, lamb, prawn, mushroom and potatoes

*THE ABOVE DISHES ARE AVAILABLE WITH*

**Chicken Tikka.....£9.95**

**Prawn.....£10.95**

**Akbori Mix.....£10.95**

*Consists of Chicken,  
Lamb & Prawns*

**Lamb.....£9.95**

**King Prawn.....£12.95**

**Vegetable.....£8.95**



## Signature Dishes By Shardar

### Spicy Seabass

**£16.95**

Marinated Seabass pan fried .

Served with mash potato and with chef's own style Sticky Rice.

### Rezalla

**£12.95**

Cooked with garlic chilli sauce, yoghurt caramelised onions with green leaf.

### Shogondi Chicken

**£12.95**

Chef's own great spices and rose water.

### Roast Chicken Fillet

**£14.95**

Traditional marinated chicken fillet deep fried and cooked in original Bangla Style.

### Paina Chicken

**£13.95**

Chicken cooked with cream pineapple juice, Cashew Nuts.

Served with caramel pineapple

### Moghul Chicken

**£14.95**

Breast chicken stuffed with coconut and served with cashew nut cream mango and rose water.

## Signature Dishes By Sid

### Goan Seafood Cocktail (med)

**£15.95**

Dish consists of king prawn, scallop and monk fish. A dish found by the Portugese settlers. Now cooked by us with the original recipe. Restaurant only.

### Sorisha King Prawns

**£16.95**

Medium to hot dish, cooked with mustard seeds king prawns. Restaurant Only.

### Goan Lamb Shank

**£14.95**

A supreme cut of lamb given the traditional Goan treatment , full of flavour, cooked with red wine, tomatoes and coriander (restaurant only)

### Chingiri Murgh Mela (med)

**£14.95**

Chicken breast stuffed with king prawn, grilled and garnished with aromatic tamarind sauce.

### Bangla Voujon (med)

**£14.95**

Chicken, king prawn, sheek kebab and lamb cooked with exotic spices. Restaurant only. Chef's favourite.

### Harinjury Fry

**£13.95**

Vennison stir fried with mushroom, peppers, onions, azwan oyster sauce and ginger root. Served with pilau rice

### Chicken Shalimar (med)

**£12.95**

Classic dish of the Moghuls cooked with secret spices only known to us

### Norom Duck

**£9.50**

Cooked with chef's own special sauce.

### Bramon Voujon Veg Fairly Hot

**£9.95**

Highly recommended vegetarians dish for the vegetarian lovers.

## Tandoori Main Dishes

Tandoori cooking gives a distinctive smokey and aromatic twist to any condiments and healthy too. Served with pilau rice and green salad.

<b>Tandoori King Prawn</b>	<b>£15.95</b>
<b>Tandoori Chicken on the Bone</b>	<b>£11.95</b>
<b>Chicken or Lamb Shashlik</b>	<b>£11.95</b>
<b>Chicken Tikka or Lamb Tikka</b>	<b>£11.95</b>
<b>Tandoori Mix Platter</b>	<b>£14.95</b>

Consists of chicken tikka, lamb tikka, tandoori chicken, sheek kebab, tiger prawns and nan

## Biryani

Finest basmati rice cooked with herbs and slices served with veg curry

<b>Chicken</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£10.95</b>
<b>Veg</b>	<b>£9.95</b>
<b>King Prawns</b>	<b>£12.95</b>
<b>Rajpoot Special Biriany</b>	<b>£11.95</b>

Consists of chicken, lamb and prawns

## Classic Mild Dishes

### Tikka Masala

If not the most popular dish in UK. Cooked with our unique tandoori sauce, almond and fresh cream

### Tikka Pista Pasanda

Immersed in yoghurt, fresh cream and almonds

### Tikka Makonwala

Cooked in pure butter, almonds, fresh cream and cheese

### Rajshahi Amla

Cooked with fresh mango, fresh cream, sultana and cashew nuts

THE ABOVE DISHES ARE AVAILABLE WITH

<b>Chicken Tikka.....£9.95</b>	<b>Prawn.....£7.95</b>
<b>King Prawn.....£12.95</b>	<b>Lamb.....£9.95</b>
<b>Akbori Mix.....£10.95</b>	<b>Mix Vegetable.....£7.95</b>

Consists of Chicken Lamb & Prawn

## Balti Specials

We specialise in Balti cooking. Carefully selected ground spices ginger, herbs, onions, peppers and cooked in different style to suit your palate.

### Karishma Balti (Mild)

Cooked with fresh cream and plum tomatoes

### North Indian Balti (hot)

Fresh chilli, garlic, rosewater and lots of herbs

### Burnt Spinach Balti (med)

Fresh spinach, garlic and herbs

### Amrit Balti (med to hot)

Ginger, mince meat and crushed chilli

THE ABOVE DISHES ARE AVAILABLE WITH

<b>Chicken Tikka.....£9.95</b>	<b>Lamb.....£9.95</b>
<b>Prawn.....£9.95</b>	<b>King Prawn.....£12.95</b>
<b>Akbori Mix.....£10.95</b>	<b>Vegetable.....£8.95</b>

Consists of Chicken, Lamb & Prawns

## Golden Oldies

### Plain Curry - Saucy (mild)

### Kurma - Coconut and cream (mild)

### Bhuna - (med)

### Madras - (fairly hot)

### Vindaloo - (very hot)

### Kashmiri - Fruity (mild)

### Rogon - Lots of tomatoes (med)

### Dansak - Lentils, sweet, sour and hot

### Dupiazza - Onions and peppers (med)

### Patia - Sweet and sour



THE ABOVE DISHES ARE AVAILABLE WITH

<b>Chicken.....£8.95</b>	<b>Lamb.....£8.95</b>
<b>Prawn.....£9.95</b>	<b>Chicken Tikka.....£9.95</b>
<b>Akbori Mix.....£9.95</b>	<b>King Prawn.....£12.95</b>

Consists of Chicken, Lamb & Prawns

Vegetable.....£7.95

## *Rice, Bread and Savory*

Rice	£2.50
Pilau Rice	£2.95
Coconut Pilau	£3.50
Mushroom Pilau	£3.50
Special Pilau	£3.50
Kashmiri Pilau (Fruity)	£3.50
Garlic Fried Rice	£3.50
Onion Fried Rice	£3.50
Veg Pilau	£3.50
Egg Pilau	£3.50
Lemon and Cashew Pilau	£3.50
Afgan Pilau	£3.50
Keema Pilau	£3.50
Plain Nan	£2.95
Garlic Nan	£3.50
Peshwari Nan	£3.50
Cheese Garlic Nan	£3.50
Keema Nan	£3.50
Parata	£2.95
Chapati	£1.50
Chips	£2.00



## *To Complete Your Meal*

Bendy Bhaji Okra	£3.95
Sag Ponir Spinach and Cheese	£3.95
Bombay Potatoes	£3.95
Sag Bhaji Spinach	£3.95
Aloo Chana Potato and Chick Peas	£3.95
Vegetable Bhaji	£3.95
Sag Aloo Potato and Spinach	£3.95
Tarka Daal Lentils and Garlic	£3.95
Aloo Gobi Potato and Cauliflower	£3.95
Brinjal Bhaji	£3.95

### **FOOD ALLERGY NOTICE**

Please be advised that food prepared here may contain these ingredients:  
Milk, Eggs, Wheat, Soybean  
Peanuts, Tree Nuts, Fish  
and Shellfish.

*Rajpoot*  
Indian Restaurant



*Finest Indian Cuisine*