

SEAFOOD

37.PRAWN MADRAS [GF] [DF]\$19.50
Prawns with ginger, garlic, onions, tomatoe, coconut, herbs & spices

38.PRAWN VINDALOO [GF] [DF] \$19.50
Prawns prepared in truly Goa's hot gravy

39.PRAWN SPINACH [DF] \$19.50
Prawns Cooked with spinach, onion and tomato gravy

40.GOANI FISH CURRY [GF] [DF]\$19.50
Cubes of barramundi fish cooked in smooth and flavourful coconut gravy

41.MIX SEAFOOD CURRY [GF] [DF] \$19.50
Melange of fish & prawn in onion and tomato gravy

42.CHILLI PRAWN [GF] [DF] \$19.50
An eye-pleasing prawn flavoured with onion, capsicum, pepper and spices

BREADS

43.NAAN \$4.00
A traditional Indian bread made with plain flour, yoghurt milk

44.GARLIC NAAN \$5.00
A touch of garlic is added to flavour this bread

45.GARLIC & CHEESE NAAN \$5.00
Naan bread stuffed with garlic & shredded cheese

46.SPINACH & CHEESE NAAN \$5.00
Naan bread stuffed with spinach & shredded cheese

47.ONION & CHEESE NAAN \$5.00
Naan bread stuffed with onion & shredded cheese

48.PESHWARI NAAN \$5.00
Tandoori bread filled with dry fruits

49.CHICKEN CHEESE NAAN \$5.00
Naan bread stuffed with chicken & shredded cheese

50.KULCHA \$5.00
Indian bread filled with your choice of **paneer, potato and onions**

51.WHOLEMEAL BREAD \$4.00
Whole meal bread

52. LACCHA PARANTHA \$5.00
Flaky tandoori bread topped with your preference of **ajwain, mint or chilli**

RICE PREPARATIONS

53.SAFFRON & CUMIN RICE \$2.50
Basmati rice cooked with cumin seeds

54.VEGETABLE BIRYANI \$15.00
Melange of vegetable and basmati rice cooked with saffron and mace

55.CHICKEN BIRYANI \$17.50
Aromatic rice simmered with tender chicken pieces in spiced chicken stock and finished with saffron and cardamom

56.LAMB BIRYANI \$17.50
Cubes of lamb cooked with finest basmati rice and authentic spices

57.PRAWN BIRYANI \$19.50
Basmati rice cooked with prawns garnished with fresh coriander and ginger julienne

CONDIMENTS

58.RAITA \$3.50
Indian style churned yoghurt with sweet spices

59.KACHUMBAR \$3.00
Dices of salad vegetables (cucumber, onion, tomatoes)

60.PICKLES \$3.00
Chilli/Mango/Mix

61.MANGO CHUTNEY \$3.00
Thick Mango Sauce

62.MIX PLATTER RAITA, PICKLE, KACHUMBRAR .. \$6.50
All served in one platter

63.PAPPADUM'S (4 PIECES) \$3.00
Rice and lentils flour crunches

DRINKS

64.LASSI \$4.00
Traditional Indian Drink with milk and yogurt base **MANGO OR ROSE WATER** flavour

65.COKE, DIET COKE, LEMONADE, FANTA... \$3.00

66.APPLE ORANGE OR MANGO JUICE \$4.00

DESSERTS

67.GULAB JAMUN (3 PIECES)..... \$3.90
Fried cottage cheese and condensed milk dumpling soaked in cardamom sugar syrup

68.MANGO KULFI OR ALMOND KULFI..... \$4.90
Indian ice cream



WELCOME

TO

RAJ'S PALACE

INDIAN RESTAURANT

Catering for external functions is available.

“Our food mandate and philosophy is really to explore ancient foods, traditional foods, contemporary foods and futuristic foods.” Says Chef and owner Rajesh, also known as RAJIC (came out of word Magic, called by his friends who have tasted his food).

**Awarded certificate of excellence by Tripadvisor 2012 -2013
7 days Open**

Location:
4/33 Lytton Road,
East Brisbane
Phone 07 3392 2339

Lunch:11:30 am To 2:00 pm

Dinner:5:00 pm till late

Location:
1/3 macgregor
st Cnr of Kedron brook rd
Wilston
Phone 31628114

Dinner:5:00 pm till late

Group Bookings available

Licenced /BYO (Wine only)

Takeaway ♦Catering ♦Delivery

Conditions apply
For lunch special deals & deliveries please enquire with the staff.

STARTERS

VEGETABLES SELECTION

1. SAMOSA (2 PIECES) \$5.00
Stuffed vegetable pyramid filled with peas and potatoes
2. SPINACH PAKORAS (4 PIECES) \$5.00
Fresh spinach leaf and onion in a chickpea and spice batter, with chilli sauce.
3. ROASTED TANDOOR SALAD \$11.00
Assortment of fruits and vegetables marinated with yoghurt and cooked in tandoor
4. CRISP FRIED MUSHROOMS \$8.50
Crisp fried fresh king mushroom stuffed with dried fruits and nuts
5. NAAN PLATTER \$10.50
SPINACH AND CHEESE NAAN OR POTATO KULCHA
served with mint sauce, raita, mango chutney

NON VEGETABLES SELECTION *(Tandoori Section)*

6. TANDOORI CHICKEN TIKKA [GF] \$11.00
Morsels of chicken marinated with yoghurt, spices and garlic, ginger cooked in tandoori oven
7. CHICKEN AND CHEESE KEBAB \$12.50
Morsels of chicken marinated with cream, curd and cheese finished tandoori oven
8. TANDOORI CHICKEN [GF] HALF \$11.00, FULL \$15.50
Chicken (with bone) marinated in spices and yoghurt cooked in tandoor
9. LAMB SHANK [GF] \$13.50
Leg of lamb marinated with traditional Indian spices braised with rum and finished in tandoor
10. RAJ'S MIXED ENTRÉE [GF] \$18.50
A combination of tandoori fried entrees that include
2 samosas, 2 spinach pakoras, 2 chicken and cheese kebab

MAIN COURSES

(ALL MEALS ARE PREPARED MILD, MEDIUM, HOT)
ADJUSTED TO SUIT INDIVIDUAL TASTE

CHICKEN, BEEF OR LAMB

11. ROGAN JOSH [GF] [DF] \$16.50
A kashmiri delicacy flavoured with ginger, curry leaf and other spices
12. KORMA \$16.50
This delicious mild curry cooked with aromatic blend of brown onions, cashew nuts and yoghurt
13. MADRAS [GF] [DF] \$16.50
Is a richer version of coconut and traditional ground spices creating a unique flavour
14. VINDALOO (HOT) [GF] [DF] \$16.50
From Goa, this dish is known for its hot and tangy taste
15. DAL YELLOW [GF] [DF] \$16.50
Make a very nutritious dish cooked in thick sauce and fried onions
16. JALFREZIE [GF] [DF] \$16.50
This is wonderfully aromatic dish cooked in royal spices with veg's onion tomatoes sauce.
- RAJ'S PALACE SPECIALS**
17. BUTTER CHICKEN \$17.50
Tandoori grilled chunks of chicken simmered with smooth tomato gravy, flavoured with fenugreek, leaves
18. CHICKEN TIKKA MASALA \$17.50
Boneless chicken cooked with assorted peppers, tomato, capsicum, cumin seeds and onion
19. LAMB OR CHICKEN SPINACH \$17.50
Lamb cooked with spinach, onion and tomato gravy
20. CHILLI CHICKEN [GF] [DF] \$17.50
An eye-pleasing and colourful boneless chicken flavoured with onion, capsicum, pepper and spices
21. BHUNA GOSHT (BEEF OR LAMB) [GF] [DF] \$17.50
The ever-popular curry seasoned with fried onions and tomato gravy
22. PRAWN MASALA \$19.50
Prawns sautéed with diced tomatoe onions and capsicum, finished with coriander

23. MANGO CHICKEN [GF] \$17.50
Boneless chicken pieces in a blended smooth thick mango gravy

24. MALAI KOFTA [GF] \$15.50
Mashed potatoes deep fried in a creamy cashews & onion sauce

VEGETABLES

25. DAL TADKA [GF] [DF] \$14.00
Yellow lentil tempered with cumin seeds, garlic and whole red chili
26. DAL SPINACH [DF] \$14.00
Yellow Lentil and spinach with cumin seeds, garlic and whole red chili
27. VEGE DAL [GF] [DF] \$14.00
Yellow Lintil and mix vegetable with cumin seeds, garlic and whole red chilli
28. MIXED VEGETABLES [GF] [DF] \$14.00
Mélange of beans, broccoli, baby corn and mushrooms cooked with onion tomato sauce
29. VEGETABLE KORMA [GF] \$14.00
Mixed vegetables cooked in cashew nut and brown onion gravy
30. PUMPKIN & EGGPLANT CURRY [GF] [DF] \$14.00
Beautiful combination of pumpkin & eggplant in masala gravy
31. MUSHROOM AND PEAS CURRY [GF] \$14.00
Home style preparation of mushrooms and peas with onion and tomatoes
32. COTTAGE CHEESE AND SPINACH CURRY [GF] \$14.00
Cottage cheese and spinach flavoured with garlic and garnished with cream
33. KADAI PANEER [GF] \$14.00
Strips of cottage cheese stir-fry with capsicum, onion, tomato and home ground spices
34. MUTTER PANEER [GF] \$14.00
Cubes of homemade cheese & peas cooked in tomatoes, ground cashews & spices giving a smooth rich gravy
35. POTATOES & PEAS CURRY [GF] [DF] \$14.00
Pan fried potatoes & peas cooked with garlic, coriander & sauced very lightly
36. VEGETABLE MADRAS [GF] [DF] \$14.00
Is a richer version of coconut and traditional ground spices creating a unique flavour

[GF] Gluten

[DF] Dairy Free

For feedback email : reenu_683@hotmail.com