PLATTERS

VIA NEW DELHI $40
- AFGHANI CHICKEN TIKKA, SESAME KEBAB, CHICKEN TIKKA, CHAPLI KEBAB, PANNEER TIKKA AND A RAKHDA ROTTI
- MIXED PLATTER $25
- SAMOSA, ONION BHAJI, PANNEER TIKKA AND CHICKEN TIKKA
- VEGAN PLATTER $22
- SAMOSA, ONION BHAJI, KURUKURU MUSHROOM AND SOYA KEBAB

BANQUET

RAJA’S BANQUET $45 per person
(GROUPS OF FOUR OR MORE)
- STARTERS
  - PAPPADUMS AND A MIXED PLATTER OF SAMOSA, ONION BHAJI, CHICKEN TIKKA AND SESHEE KEBAB
- MAINS
  - CHOICE OF ANY ONE MAIN FROM THE MENU WILL BE SERVED WITH BASMATI RICE AND NAAN BREAD
- DESSERT
  - CHOICE OF ANY DESSERT

RAANIS BANQUET $35 per person
(TWO OR MORE)
- STARTERS
  - PAPPADUMS, SAMOSA, ONION BHAJI, CHICKEN TIKKA
- MAINS
  - ONE MAIN FROM THE MENU SERVED WITH RICE AND NAAN BREAD

MANNER’S VEGAN BANQUET $30 per person
- STARTERS
  - PAPPADUMS, SAMOSA, ONION BHAJI, CHICKEN TIKKA
- MAINS
  - ONE MAIN SERVED WITH BASMATI RICE AND NAAN BREAD

PANEER BUTTER MASALA
- FRESH IN HOUSE MADE PANEER CUBES COOKED IN BUTTER SAUCE AND FENUGREEK LEAVES

KADHAI PANEER
- PANNEER CUBES COOKED IN VEGETABLE GRAVY WITH ONION, PEPPERS AND FINISHED WITH FRESH CORIANDER

PALAK PANEER
- DELISH PURÉE OF LEAFY SPINACH AND SPICES FINISHED WITH FRESH CREAM

MALAI KOFTE
- DELICIOUS BALLS MADE OF COTTAGE CHEESE AND POTATO ALONG WITH CASHEW AND RASHEE COCONUT CREAM SAUCE

METHI MATAR MUSHROOM
- A RICH INDIAN CURRY COOKED WITH FENUGREEK LEAVES, PEAS AND MUSHROOM IN A CREAMY GRAVY

DAL MAKHNI
- OUR NORTH INDIAN FAVORITE, SLOW COOKED BLACK LENTILS AND KIDNEY BEANS FINISHED WITH FRESH CREAM

DAL TADKA
- OVERNIGHT SIMMERED YELLOW LENTILS COOKED IN TRADITIONAL FLAVOURS, EASY ON THE PALATE AND GUT-FRIENDLY

JACKFRUIT DELIGHT
- JACKFRUIT TOSSLED IN FRESH SPICES AND CRUSHED TOMATOES. A VEGAN LOVER'S DREAM!

CHANNA MASALA
- HIGH PROTEIN CHICKPEAS COOKED IN ONION AND TOMATO GRAVY FOR A PERFECT PROTEIN MEAL

SOYA TIKKA MASALA
- OUR VEGAN CHICKEN COOKED IN ONION AND TOMATO GRAVY SMOKY GOODNESS

VEGETABLE JAIPURI
- SEASONAL VEGETABLES COOKED IN A BLEND OF SPICES AND HERBS

VEGETABLE KORMA
- LOCAL SOURCED VEGETABLES COOKED IN CREAMY SAUCE WITH COTTON CHEESE
VEGETABLE BIRYANI 20
BASMATI RICE COOKED WITH BASMATI VEGETABLES

KACCHI HYDERABADI CHICKEN BIRYANI 22
OVERNIGHT MARINATED TENDER CHICKEN THIGH COOKED WITH BASMATI RICE ALONG WITH TWENTY HERBS AND SPICES

LUCKNOWI-LAMB BIRYANI 24
DELICIOUS LAMB THIGH AND SLOW COOKED WITH BASMATI RICE AND FRESH HERBS AND SPICES FOR AROMATIC FLAVOR

BREADS
RUMLI ROTI 5
OUR BESTSELLER.

TANDOORI ROTI 3.5
WHOLEMEAL FLOUR BREAD

BUTTER NAAN 4
LEAVENED BREAD BAKED IN TANDOOR

GARLIC NAAN 4.5
TOPPED WITH CRUSHED GARLIC AND BUTTER

KASHMIRI NAAN 5.5
SEASONED WITH RUG AND RAMAN

CHEESE NAAN 6
NAAN STUFFED WITH MOZZARELLA CHEESE

CHEESE GARLIC NAAN 6.5
FLAT BREAD STUFFED WITH MOZZARELLA AND GARLIC

KEEMA NAAN 6.5
NAAN STUFFED WITH LAMB Mince AND ONIONS

SHEERMAL 6
A LUCKNOWI DELICACY MILD SWEETENED NAAN

PANEER KULCHA 5.5
FLAT BREAD STUFFED WITH COTTAGE CHEESE AND SPICES

ONION KULCHA 5.5
FLAT BREAD STUFFED WITH CHOPPED ONION AND SPICES MASTER IN TANDOOR

LACHA PARATHA 5
WHOLEMEAL FLOUR BREAD LAIDED AND BAKED IN TANDOOR

ALOO PARATHA 5
WHOLEMEAL FLOUR BREAD STUFFED WITH POTATOES ONIONS AND SPICES

ONION SEED PARATHA 5
WHOLEMEAL FLOUR BREAD WITH ONION SEEDS

METHI PARATHA 5
WHOLEMEAL FLOUR BREAD WITH FENUGREEK

BREADS’ PLATTER 18
ASSORTED NAAN BREADS, GARLIC NAAN, CHEESE AND GARLIC NAAN, ONION KULCHA AND LACHA PARATHA

DESSERT
BAILEYS KULFI 9
INSPIRED BY OUR LATE NIGHT WALKS THAT LEAD TO THE LOCAL KULFI WALK

GULAB JAMUN 9
DELICATE BALLS MADE OF MILK SOLIDS SOAKED IN SWEET SYRUP SERVED WITH VANILLA ICE CREAM

CHOCOLATE NAAN 6
CRISPY NAAN FILLED WITH MELTED CHOCOLATE

ICE CREAM 7
TWO SCOPS OF YOUR FAVORITE FLAVOR
FRENCH VANILLA OR CHOCOLATE

KIDS MENU
FRIES WITH BUTTER SAUCE 6

KIDS SPECIAL CURRY PLATTER 14
BUTTER CHICKEN OR CHICKEN KORMA SERVED WITH A SMALL NAAN AND RICE