RAZZA

NIBBLES

papadums v (plain or spicy) 1.10

chutney tray v (per person) 1.25
mango, mixed pickle, mint yoghurt,
onion + coconut chutney

STREET FOOD STARTERS

onion bhaji v 4.25

samosa (chicken, lamb or vegetable) 4.45
seasoned with herbs wrapped in a crispy pastry

chaat (vegetable/ chicken/ fish) with puri (+1.00) 4.85
nicely balanced and cooked in a tangy peppery sauce

pakora bites (vegetable/ chicken/ fish) 4.65
deep fried in a special mumbai batter

mushroom popcorn 4.45
fresh mushroom deep fried, stuffed with spicy minced lamb
covered in a thin layer of breadcrumbs

murgh koleji 4.85
succulent chicken liver slow cooked in an array of spices and
fresh coriander server in a crispy puri bread

glamorous chips v popular 4.45
with garlic, red chilli flakes + coriander

crispy fried seafood (prawns, squids+ white bait) 6.25
marinated for hours, coated in light spicy batter, deep fried
served on bed of crispy fried aubergine + onion rings.

fish cake bursting with flavours 4.85
cod with a hint of crushed mustard seed + coriander, covered
in lightly spiced breadcrumbs

prawn puri / king Prawn puri 5.95 / 7.95
cooked in medium spicy sauce, served in a puri

spiced scallops 7.75
pan-fried scallops coated with light spices, dressed in lime and
cherry vine tomatoes & coriander

tava roll 4.75
indian street food speciality, choice of spiced lamb, chicken or
beef basted in masala sauce and wrapped in a roti

NHS & 999
10% off your total food bill on production of a valid photo id, applies only on sun-thurs, excludes bank & hallmark holidays

CHARCOAL PIT STARTERS

tandoori salmon 7.25
marinated with a mildly spiced tikka paste

tandoori king prawns 7.65
marinated in specially prepared natural yogurt base with herbs
spices before roasting

mixed platter 6.45
a delicious selection of seekh kebab, chicken tikka, lamb
tikka, chicken wings + onion bhaji

chicken wings special 4.45
marinated overnight in masala and pit roasted in the clay oven

tandoori chicken 5.25
a tender piece of chicken marinated in spiced yogurt

tikka 5.25
traditionally spiced cubes of lamb, chicken or duck+1

lamb chops 6.45
marinated overnight for that extra succulent juicy flavour

kebabs 4.45
traditionally spiced minced lamb seekh or reshmi kebabs

murugh muglai tikka 5.45
tandoori chunks of chicken breast in a mango and coconut
marinate

paneer tikka v 5.25
soft cottage cheese marinated in thick yogurt & herbs, grilled
with red & green capsicum and onions in the tandoor

TANDOORI MAINS

marinated in specially prepared natural yogurt for 24 hours to give it the tender taste, served with salad and chutney sauce

razza special grill 25.95
served with nan, chips, mix biryani and salad
mixed meat grill 15.95
with a toasted bread, lightly sautéed onions + greens
lamb chops 13.95
tandoori chicken half / whole 8.45/ 15.95
chicken tikka / lamb tikka 10.45
special mixed tikka served with rice and chips 19.95
duck tikka 13.95
salmon tikka 14.45
paneer tikka 9.45
paneer + mushroom shaslik v 9.95
chicken or lamb shaslik 12.95
tandoori king prawns 15.95
salmon shashlik 15.95
king prawn shaslik 16.95
(re-cooked in a bhuna sauce +1)

Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information

CREATE YOUR OWN CLASSICS

start with a base ingredient and then select a dish of your choice from the list further below

mixed vegetable v / **paneer** V	9.45
chicken / lamb / minced lamb	9.95
beef	10.45
duck	13.95
prawns	10.25
fish	11.95
king prawn	15.95

curry/ rogan josh/ karahi/ pathia/ masala / pasanda balti/ amlee/ handi/ korma/ bhuna/ dupiaza/ saag makhani/ jalfrezi/ dansak/ madras/ vindaloo/ phall
tikka style *(+1.00) marinated in a mixture of aromatic spices and yogurt and then baked in the clay oven*

tamarind duck **new** 16.95
pieces of tender duck lightly cooked in a tandoori oven, stir fried in tamarind sauce

TRADITIONAL SPECIALITIES

uncompromised, age old recipes straight from our kitchen

butter chicken 11.95
cooked in a slow flame in a butter + cream 'makhani' sauce

methi chicken 11.95
chicken breast tempered with mustard seeds, fenugreek leaves + aromatic mumbai spices

bombay spinach 12.95
a unique and delicately spiced mumbai speciality combining chicken or lamb with fresh spinach

meeta kodu 12.95
tender chicken or lamb cooked with sweet pumpkin in mild spices, delicious and healthy

dum gosht 11.95
lamb off the bone slow cooked with yogurt and sun dried red chillies with a blend of kashmiri spices

BIRYANI

aromatic basmati cooked with:

mushroom + mixed vegetable v	9.95
chicken (tikka+1.00)	10.95
lamb (tikka+1.00)	11.95
keema - mince lamb with garden peas	10.95
create your own (any 2 item combo)	11.95
regular prawns	10.95
seafood – king prawn + prawns	14.95
razza special biryani(any 4 items combo)	15.95

RAZZA SPECIAL DISHES

fish special 14.95
salmon or cod cooked in thick sauce

piri piri king prawn 16.95
piri piri chicken or lamb 12.95
spicy hot + sour with our own special piri piri sauce

razza king prawn special 16.95
tandor cooked whole king prawns in its shell then recooked in slices of onions and red peppers.

garlic king prawn saagwala 16.95
king prawns and spinach cooked with garlic

tandoori goa special (chicken/lamb/fish) 13.45
marinated in a special spice overnight and cooked in a clay oven re cooked in hot special spices with fresh coriander, green chilli, tomatoes and mint

fish feast tandoori (sea bass or trout) 15.95
whole fish, served with salad garnished with a stir-fry of red onions and green pepper, hint of chilli and garlic

grilled sea bass fillet 16.95
marinated with a roasted pickling spice and shallow fried served on with sag aloo and garnished with a karahi sauce

the goan encounter (chicken, lamb or fish) 12.45
marinated overnight and cooked in the clay oven, then re-cooked in a mildly spiced tamarind and coconut milk

lamb shank special 17.95
welsh lamb on the bone traditionally cooked with kashmiri chili, ground coriander, yoghurt and garam masala in semi dry sauce

south indian king prawn 16.95
south indian chicken or lamb 13.45
cooked in very hot & sour thick sauce, south indian style

razza murugh special 14.95
whole breast of chicken stuffed with lamb mince, roasted and then cut in small strips and recooked in a thick mint sauce.

garlic chilli 12.45
chicken, lamb or king prawn(+3) cooked in a fairly hot masala sauce with lots of garlic, green chillies, tomatoes and coriander

lamb chops special 15.45
cooked in a thick sauce served hot medium or mild

acharie 12.45
chicken or lamb pieces cooked with chopped onions, lemon juice, coconut, mint yogurt and honey

chicken villa 14.95
chicken with lamb mince, cooked in sweet and sour medium thick sauce, garnished with a crispy fried egg omelette, served with keema rice

Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information

CHEF'S SIGNATURE DISHES

a select few of our own chef created dishes

railway lamb 17.45
pot roasted lamb on the bone, slow cooked with delicate spices served with new potatoes + spinach, a anglo Indian speciality, developed when the british raj were laying the railway tracks

chicken dhakashwari 13.45
tender pieces of chicken cooked with mango and garnished with ground almonds and whip cream n

chicken jalandhari 14.45
marinated chicken cooked with chick peas, paneer, green chillies and ginger

chingri jhol 16.95
tandoori king prawns cooked in our chef's special spice mix of exceptional flavour

sizzling king prawn (in shell) 16.45
tandoori king prawns, cooked with capsicum, onions and fresh tomatoes, served moist dry

sizzling chicken 12.45
tandoori grilled chicken or lamb tikka pieces with capsicum, onion and tomatoes. served moist in a hot sizzler

chicken zaafrani 12.95
tender pieces of chicken cooked in medium sweet + sour creamy sauce

chicken mulli 11.45
marinated boneless spring chicken from the tandoor, re-cooked in a mint and yoghurt base sauce, tomatoes and spices

chicken sally 11.95
tender pieces of chicken cooked in medium hot spices + curry leaves, garnished with thinly sliced crispy fried potatoes

murgh masala 12.95
chicken off the bone cooked with lamb mince in our house special sauce, served with a boiled egg

razza supreme 12.95
chicken, lamb, prawn cooked with onions, green peppers

king prawn delight n 15.95
superbly cooked with almond, coconut, paneer and butter

murgh bemisal 11.45
spicy chicken tikka cooked in a smooth buttery tomato sauce garnished with fried brown ginger

mirchi salan 16.95
king prawns and scallops in a rich fiery and fragrantly tangy sauce

pau bhaji new 5.45
mashed vegetable cooked in lots of butter served with a hot toasted nan

VEGETABLE SIDES

tarka daal	4.25
bombay potatoe / veg curry	4.45
saag bhaji / saag aloo / aloo gobi	4.65
chana masala / chan saag	4.65
motor ponir / saag ponir	4.85
carrot bhaji / pumpkin bhaji	4.85
mushroom bhaji / cauliflower bhaji	4.85
bindi bhaji / brinjal bhaji	4.85

market fresh greens 4.65
with roasted garlic, red bell peppers and toasted poppy seeds

RICE

boiled rice	3.45
pilau rice / jeera rice / lemon rice	3.95
special rice /egg rice /mushroom rice	4.65
keema rice / coconut rice / vegitable rice	4.65
garlic rice / saag rice / onion rice	4.65

BREAD

plain naan	3.45
peswari naan / garlic nan / ginger naan	3.85
cheese naan / keema naan / chilli naan	3.85
garlic chilli keema naan	3.85
vegetable naan	3.45
tandoori roti	3.25
plain puri	2.25
chapati	2.25



medium fairly hot very hot extra hot
vegetarian v contains nuts n

Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information

MONTHLY CHEF'S SPECIAL DISHES

Starters

Bindi Kur Kuri
Fresh sliced okra deep fried in our special batter until crisp and golden
5.25

Wingstop
Deep fried Chicken Wings, in our spicy batter and then tossed in our special house sauce
5.25

Main Courses

Panko Chicken
Chicken breast coated in crispy fried panko breadcrumbs served with plain rice and aromatic curry sauce
15.95

Roasted cod Jalfrazi
Succulent baked cod pan seared nestled with spiced aubergine, cherry tomatoes and bell peppers, real aromatic and with intense flavour
16.95

Chicken Mushroom
Chicken cooked over high heat with mushroom and spring onion, stir-fried in a thick savory sauce, rich in flavour

Side

Sautéed string bean
Roasted fresh beans with garlic, lemon and touch of light spices
5.95

Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information