# SIDE SISHES

Tarkha Daal	£4.95	Begun Bortha	£4.95
Lentil & Garlic		Aubergine	
Bombay Aloo	£4.95	Begun Bortha	£4.95
Potatoes		Aubergine	
Sag Aloo	£4.95	Mushroom Bhaji	£4.95
Spinach & Potatoes		Curried Mushrooms	
Bhindi Bhajee	£4.95	Sag Paneer	£4.95
Okra	2430	Spinach & Cottage Cheese	& T.OO
OKIA		Spinach & Collage Cheese	

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Boiled Rice	£2.50	Cheese Naan	£2.95
Pilau Rice	£2.95	Chapati	£2.25
Egg Fried Rice	£3.50	Paratha	£2.95
Mushroom Rice	£3.50	Stuffed Paratha	£3.95
Vegetable Rice	£3.50	Tandoori Roti	£2.25
Keema Rice	£3.95	Chips	£2.50
Fried Rice	£3.50	Masala Chips	£3.50
Plain Naan	£2.50	Papadam	£0.90
Garlic Naan	£2.95	Spiced Papadam	£1.00
Keema Naan	£3.25	Chutney & Dips (+£0.60pp)	£0.60
Peshwari Naan	£2.95	Raitha	£2.9



(Extra Naan Toppings: £0.50)

Chicken Nuggets & Chips £9.50 £9.50 Fish Fingers & Chips £9.50 Korma & Boiled Rice

(Chicken or Veg)



Allergy Notice

14 Allergens: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you have a food allergy or intolerance or an allergy/ intolerance related query. Please inform a member of staff before ordering. Please Note: We make every effort to provide allergen free food on request, owever this cannot be guaranteed as we handle allergens on the premises.

# **DINER'S BANQUET**

A Selection of A Starter, Main Course, Rice / Pilau Rice or Nan & Complemented With Dessert or Coffee

£12.95 Per Head

£8.95 Children under 12









### ALL EXCLUSIVE DINING IN OFFER FROM SUNDAY - THURSDAY

Seafood and game meats are charged extra £4.00. Extras will incur additions. Offers cannot be used inconjunction with one another. T&C apply - offer subject to availability on special calendar days.

### TAKEAWAY OFFERS

We freshly prepare takeaways in a fast and hygienic manner. Collect your order swiftly, while you wait in our lounge with a refreshing drink!

### 15% OFF COLLECTIONS

Simply call us to order, or visit www.rajnagar.com to order

### TELEPHONE ORDER OFFERS

Spend £22 & receive a **Complimentary Starter (\*see star marked)** or Spend £50 and receive a **Complimentary Bottle of House Wine**(Red/White),

Offers cannot be sued in conjunction with one another. Discount is available for a limited time, so be sure to take advantage of this!

"Rajnagar", defines to be the place of royalty. Rajnagar has served the community with exquisite, creative Bangladeshi cuisine for almost 4 decades. Over the course of years, the restaurant and its team have won multiple awards, being recognised as the top 10 curry restaurants in the UK (British Curry Awards), Regional Winners of Tiffin Cup 2019 as well as being thoroughly recommended by hospitality guides. The menu explores many districts of Bangladesh and India, taking you on a tour of taste and authentic flavours. Our friendly team are here to host you for an enjoyable, relaxed evening outing with family and friends. Join us for an authentic journey, and leave delighted with a taste of south Asian culture and cuisine.

Bookings recommended - fast takeaway service available.

We have ample car parking available to the front and rear, for trouble-free takeaway collections & dining in!

### BOOK YOUR BIRTHDAY & PARTIES AT RA JNAGAR!



Rajnagar has up to 100 seats making it a perfect venue for your parties. Accompanied with our Banqueting menus, it makes it a perfect celebration of your special day.

On behalf of the restaurant, the auest of honour is aifted with a Free celebration dessert and a surprise gift! Booking must be made in advance, please mention birthday/anniversary







Follow Our Socials: @RA [NAGARSOLIHULL

See Our Allergy Notice



256 LYNDON ROAD, OLTON, **SOLIHULL, B92 7QW** 



Celebrating Our 36th Anniversary!

**OPEN 7 DAYS A WEEK 5PM UNTIL LATE** 

EXCLUSIVE OFFERS ENCLOSED

15% DISCOUNT ON COLLECTION

0121 742 8140

ORDER ONLINE

WWW.RAJNAGAR.COM



Murgh Chatki Tender pieces of chicken marinated with garlic and spices, capsicum, tomatoes,

onions & chat masala. \* Murgh Tikka Diced breast of Chicken roasted in

a clay oven with tandoori spices. Sheek Kebab

Finely minced meat, barbecued on a skewer with flavoursome Tandoori spices. Lamb Tikka

Pieces of lamb, marinated in Tandoori spices and roasted in a Tandoori oven.

**★**Tandoori Chicken £4.50 1/4 Chicken marinated in delicate spices and

barbecued in a Tandoori oven. Harvali Tikka £4.95

Chicken breasts marinated in the blended mixture of mint leaves, coriander leaves. curd along with a blend of flavoursome spices.

Lamb Chops Marinated chops, with Rajnagar inspired

spices and marinated in yoghurt and cooked in a tandoori oven.

A selection platter for 1, consisting of Chicken tikka, Lamb tikka and Sheek kebab.

Chicken Pakora

Mix Tara

Pieces of chicken lightly spiced, coated in batter & deep fried.



### SABZI (VEG)

£5.50 Begun Bahar Baked aubergine slices with curd cheese.

sesame seeds and a House special tomato brut. producing exquisite flavours in combinations.

Paneer Ki Shashlik £5.95 Indian cottage cheese, marinated with Tandoori masala and roasted with

★Sabzi Singara / Gost Singara Bengali style vegetable spring rolls.

£3.95

£4.95

£6.95

£5.95

**★**Piazi Crisp slices of onion, moulded into a sphere

peppers and onions in a Tandoor.

mesh and coated in gram flour. Deep fried. £3.95 Chana Chat

A tangy and flavourful chickpea salad.

£4.95

£4.95

£5.95

£4.75

Samandar Si Salmon £7.95

Barbecued salmon marinated with light herbs. aromatic spices with green salad.

Golda Ihingara £6.95

Whole king prawns marinated in mace, cardamom, lemon juice, ginger and garlic, cooked in a clay oven with capsicum, tomatoes and onion.

Prawn on Puree

Slightly spiced prawns, onions, tomatoes and herbs served on a pancake.

Anaroshi Chingre Corn

Whole king prawns marinated with tandoori spices, barbecued and garnished with pineapple corn creating an extraordinary play of aroma.

Mosla Fish

Fish with tandoori spices, fried in oil.

### **GRILLED**

Five Spiced Seabass (Dine In Only) £17.95 Seabass brushed in selected spice and herbs and grilled, served with lightly buttered seasonal vegetables.

Five Spiced Salmon (Dine In Only) £17.95 Salmon brushed in selected spice and herbs and grilled, served with lightly buttered seasonal vegetables.

Sirloin Steak (Dine In Only) £18.95 Served with Chips.

Tandoori Chicken (M) Tender chicken marinated in delicate spices and barbecued in clay oven.

Lamb Tikka (M) £10.95 Pieces of lamb, marinated in voohurt and

mixed spices, roasted in a clay oven and garnished with chopped coriander.

Murgh Tikka (M) Diced breast of Chicken roasted in clay oven with tandoori spices.

Served with sauces and salad.

Tandoori Mixed Grill (M) £13.95 Selection of chicken tikka, lamb tikka, shish kebab

£13.95

& king prawn in tandoori spices and roasted in a clay oven. Complimented with a Naan bread.

Ihinga Shashlik (M)

Tandoori King Prawn marinated with aromatic spices and roasted with tomatoes and onions, served with salad and special sauces.

£11.95 Murgh Chatki (M)

# MAIN OURSES EXCLUSIVE MEATS

(Dine in only)

Duck Narieli £17.95

A slightly hot dish cooked with succulent pieces of duck breast, a touch of coconut, onions, tomato, capsicum, garlic, ginger and fresh green chilli in a special thick sauce. Served with special Pilau rice.

Duck Nawabi £17.95

A delightful North Indian speciality with tender duck pieces cooked in a creamy and mild sauce consisting of onion, voghurt and garam masala sauce. Decorated with a net omelette and topped with fried onion. Served with special Pilau rice.

Venison Squash

Panfried Venison steak served with spinach, lightly spiced squash and sweet potato.

£17.95

£13.95

£15.95

Beef Kala Bhuna

Kala Bhuna is a famous dark and tender dish native to Bangladesh prepared with pieces of beef and traditional spices.

Lamb Chop Tawai

Grilled lamb chops tossed in a tawa with coriander leaves, curry leaves and sautéed onions.



Basmati rice cooked with green herbs and special blend of spices and served with vegetable curry

Tikka	£10.95
Murgh (Chicken)	£9.95
Gost (Meat)	£10.95
Sabzi (Veg)	£8.95
King Prawn	£13.50

(All served with steamed rice.) (Only Available for Dine In)

Panfried Cod & Curried Mussels £20.95 Mussels cooked in an aromatic and creamy sauce. as a base for a lightly spiced fillet of Cod fish.

Salmon Masala Dewani £19.95 Fillet of Salmon cooked in oven in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts.

£18.95

£20.95

£8.75

£8.75

Ihinga Chingre Ialfry Fried king prawn cooked with garlic, ginger, onion, peppers and tomatoes.

Seabass Bahar Tarkari Lightly spiced Seabass fillets cooked in chef's special sauce with a hint of garlic.

Crab - e - Bhuna £20.95 Succulent crab meat cooked in a special Bhuna sauce.



## **EGETABLE** Matar Panir Makhni

Mild and creamy.	52.535.5
Aloo Begun Bahar	£8.75
Potatoes and aubergines.	
Medium spiced with sesame seeds.	
Vegetable Amrichar	£8.75
Medium spiced with Satkora pickle.	
Palak Panir Zafran	£8.75

Spinach and Indian cheese. Medium spiced with chat masala.

Vegetable Rezala Medium spiced.

## **VRADITIONAL**

Gost (Meat) £9.75 Sabzi (Veg) £8.25 Murgh £9.25 King Prawn £11.95 (Chicken) Chicken Tikka £9.95 Prawn £9.25 Lamb Tikka £9.95

Bhuna Tomatoes & Onions. Medium spiced.

Dhansak Hot sweet and sour.

with pinepple and Madras

Fairly hot and sour taste.

Vindaloo rich dish cooked with

plenty of chilli. Extremely hot. Karahi

Garlic, onion and peppers, medium spiced.

Infamous dish with medium spices, served in a Balti. Pathia

Balti

Hot sweet and sour. with a tomato puree base.

Saag Medium spiced with fresh spinach.

Rogan With cashew nuts. garnished with tomatoes.

> Curry Traditional sauce of medium spice.

> > £12.95

£12.95

## **Mixed Specials**

Mix Madras Amritsari £12.95

Marinated king prawn, chicken tikka and meat tikka cooked with onions, peppers, capsicum and spicy sauce. Slightly hot.

Chingre Morich Masallam £12.95 Marinated king prawns, roasted in clay oven, cooked with onion, peppers, minced meat and

fairly hot spies and herbs, Dressing with green chillies and coriander, A Little Hot. Ruposi Bangla Tarkari

Chicken tikka, minced meat and hard boiled egg in a medium spicy sauce. Paspuran Korahi

Exclusive mix dish of chicken, meat, king prawns and prawn mixed with onions. capsicum and spicy sauce. Medium.

### MURGH (CHICKEN)

Murgh Tikka Bhuna Korahi £9.95 Succulent pieces of chicken cooked with onions.tomatoes and garam masala blended with a special Naga sauce.

Ihall Murgh Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney,

Chicken Tikka Masala £9.95 An exciting twist to the ever popular chicken tikka.

We present our own exclusive recipe of succulent chicken in a smooth & creamy masala sauce, garnished with crushed cashew nuts.

green herbs, yoghurt and chillies. Slightly Hot.

Murgh Chilli Bahar £9.95 Marianated chicken cooked with fresh parlic, onion

and yoghurt dressing with green chillies, coriander and cream, Slightly Hot.

Addrak Murgh £9.95

Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste.

Achari Murgh £9.95

Marinated chicken, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce.

Murgh Shahi Korma £9.95

Yoghurt gravy, coconut cream, cardamom mace and rose water. Very mild.

Harvali Murgh £9.95 Green strips of Harvali Tikka cooked in a flavoursome blended sauce of coriander, curry leaves, mint and herbs.

Murgh Naga Tarkari Succulent pieces of chicken cooked with onions, tomatoes and garam masala blended with a special Naga sauce.

Chicken Ialfrezi

Onion, capsicum, fresh ginger, green chillies and coriander leaves. Slightly hot.





Gost Pista Badami £10.50 Succulent pieces of meat, simmered in a mild, rich and creamy sauce with ground cashew nuts,

garnished with pistachio nuts. Gost Roshoni £10.50

Pieces of meat cooked with medium spices and parnished with aromatic sliced parlic.

Gost - e - Narieli £10.50

Pieces of spring meat, cooked with ground coconut. onion, capsicum, chillies, cumin, ground coriander and other herbs & spices, Slightly Hot.

Gost Laziz Lohari £10.50

Tender pieces of meat cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok.

Gost - e - Ialali £10.50

Marinated and roasted slices of tender meat, cooked with garam masala, tandoori spices, yoghurt and ieera in a thick sauce.

Gost Gata Masala £10.50

Meat braised golden brown with ring onion, ginger, garlic and ungrounded garam masala, prepared in a thick sauce with a hint of pickle.

Shank of Lamb (Dine In Only) £16.95 Lamb shank cooked with hints of thyme, black peppercorns, spices and cooked with chopped onions and bay leaves. Served with flaky, coconut fried rice,