

BIRYANI DISHES

All dishes prepared with rice and served with vegetable curry.

- 68 Chicken Biryani£9.50
- 69 Lamb Biryani.....£10.50
- 70 Chicken Tikka Biryani£10.50
- 71 Lamb Tika Biryani£11.50
- 72 Prawn Biryani£10.50
- 73 King Prawn Biryani.....£12.95
- 74 Vegetable Biryani£8.50
- 75 Mushroom Biryani£9.50
- 76 Raj Special Biryani£14.95
Mix of chicken, lamb, prawn and vegetable

VEGETABLE DISHES

- 77 Paneer Shashlik 🌶️£8.95
Diced pieces of Indian cheese marinated in chef's own recipe and grilled with tomatoes, pepper and onion
- 78 Sobzi Paneer Tawa 🌶️£8.50
Mix vegetables and Indian cheese, lightly spiced served in a sizzler
- 79 Sobzi Masala£8.50
Mix vegetables cooked in a mild sweet creamy sauce
- 80 Chukna sobzi dahl 🌶️£8.50
Mix vegetables and lentils cooked in medium thick sauce
- 81 Sobzi Rogan Josh 🌶️£8.50
Mix vegetables cooked with tomato, green herbs and spices
- 82 Sobzi Korma£8.50
Mix vegetables cooked with ground almonds in a creamy sauce

SEAFOOD DISHES

- 83 Aloo Machli 🌶️£9.95
Diced pieces of Bengal fish tikka cooked with spiced potatoes
- 84 Bengal Mass Jull 🌶️£9.95
Fish tikka cooked with onion, tomato, mushroom, spice, herbs and coriander
- 85 Golda Chingri Jalfrezi 🌶️🌶️£12.95
King prawn cooked with green chilli, tomato, onion, lemon, juice and coriander in a hot sauce
- 86 Golda Chingri Palak 🌶️£12.95
King prawn cooked with finely chopped spinach, herbs, spices and chilli
- 87 Golda Chingri Kharahi 🌶️£12.95
King prawn flavoured with green pepper, tomato, onion, and spice garnished with ginger and coriander
- 88 Golda Chingri Mirchi Baja 🌶️🌶️£13.95
King prawn cooked with chopped onions, peppers, green chillies, garlic clove, and a touch of ginger in a special sauce. served with pilau rice
- 89 Sardine Bhuna 🌶️£9.95
Fresh sardin cooked with mustard seeds, curry leave, green chilli and coriander in a tasty thick sauce

BREAD & RICE SELECTION

- 90 Pilau Rice£2.95
- 91 Steamed Rice£2.50
- 92 Garlic Rice£3.25
- 93 Mushroom Rice£3.25
- 94 Vegetable Rice£3.25
- 95 Keema Rice£3.50
- 96 Lemon Rice£3.50
- 97 Special Rice£3.50

- 98 Naan Bread£2.50
- 99 Keema Nan£2.95
- 100 Garlic Nan£2.95
- 101 Cheese Nan£2.95
- 102 Peshwari Nan.....£2.95
- 103 Onion Nan£2.95
- 104 Chapati£1.50
- 105 Paratha£2.50
- 106 Stuffed Paratha£3.50
- 107 Tandoori Roti£2.00

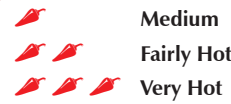
SIDE DISHES

All side dishes are £3.95

- 108 Bombay Aloo
- 109 Saag Aloo£4.50
- 110 Aloo Gobi£4.50
- 111 Tarka Dahl
- 112 Saag Paneer.....£4.50
- 113 Moto Paneer.....£4.50
- 114 Chana Bhaji
- 115 Brinjal Bhaji
- 116 Bindi Bhaji
- 117 Mushroom Bhaji.£4.50
- 118 Gobi Bhaji
- 119 Mixed Vegetable Bhaji

EXTRAS

- 120 Popadom£0.80
- 121 Chutney£0.80
- 122 Pickles£0.80
- 123 Green Salad£2.25
- 124 Curry Sauces£3.50
- 125 Raita£1.95
- 126 Chips£1.95

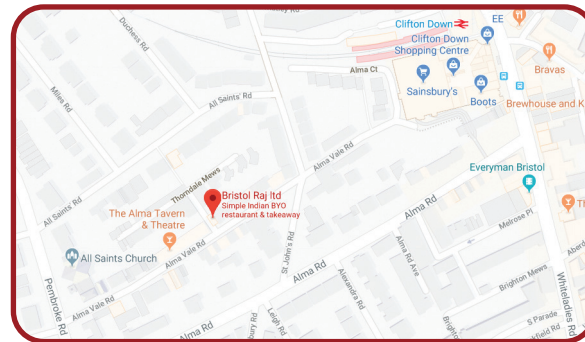


Any suggestions or complaints please forward to
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36 Alma Vale Road
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www.bristolraj.com

TRADITIONAL APPETISERS

Served with salad and mint sauce.

- 1 **Chicken/Lamb Tikka**£3.95
Marinated in spices with mint, garlic and ginger then grilled in tandoor
- 2 **Lamp Chops**£4.95
Tender lamb chops marinated in yogurt with herbs and spices then grilled in tandoor
- 3 **Tandoori Chicken**£3.95
On the bone spring chicken marinated in masala spice then grilled in tandoor
- 4 **Sheek Kebab**£3.95
Lamb mince mixed with special herbs then skewered and grilled in tandoor
- 5 **Roast Pepper**£3.95
Grilled pepper stuffed with lightly-spiced minced lamb and vegetables
- 6 **Kebab Roll**£3.95
Lamb kebab wrapped in a chapati
- 7 **Chicken Chatt Puree**£3.95
Diced chicken cooked in chatt masala spices
- 8 **Meat/Vegetable Somosa**£2.95
Crispy savoury parcel filled with spicy meat or vegetables
- 9 **Chicken Pakora**£3.50
Diced pieces of chicken coated with flour and egg based batter then deep fried
- 10 **Onion Bhaji (v)**£3.25
Crispy deep-fried flavoured onion balls
- 11 **Garlic Mushroom (v)**£3.55
Sliced mushrooms fried in butter and fresh garlic
- 12 **Prawn Puree**£4.50
Spiced prawns served with puree
- 13 **King Prawn Butterfly**£5.95
Whole king prawn marinated with exotic spices and deep fried in a crunchy coating
- 14 **Starter Selection**£5.50
Onion bhaji, vegetable somosa, chicken tikka, lamb tikka and sheek kebab

CHEF'S SPECIAL STARTERS

- 15 **Kharai Kebab**£4.50
Sheek kebab cocktail with pepper, onion, roasted garam masala and a hint of ginger served in a kharai
- 16 **Garlic Chicken Chat**£3.95
Marinated chicken sliced and fried in butter with fresh garlic and coriander
- 17 **Maas Tikka**£4.50
Diced pieces of Bengal fish marinated in spices and grilled in tandoor
- 18 **Aloo Chana (v)**£3.50
Potatoes and chickpeas cooked in chaff masala spice
- 19 **Mirchi Paneer (v)**£3.95
Thin strips of Indian cheese fried with pepper and spring onion
- 20 **Murg Malabar**£3.95
Diced chicken tikka topped with mozzarella cheese and cream
- 21 **Cashew Nut Rolls (v)**£3.95
Mashed potatoes and vegetable rolled in cashew nut and fried till golden

CHEF'S SPECIALITIES

- 22 **Jalfrezi**£8.50
Chicken or lamb tikka pieces cooked in a hot sauce of green chillies, peppers, onion, lemon juice and coriander
- 23 **Mirch Garlic**£8.50
Chicken or lamb tikka cooked with garlic clove and green chillies in a hot and fiery sauce
- 24 **Mirch Bom**£8.50
Chicken or lamb tikka cooked with large amount of hot green and red chillies, tomato, onion and herbs
- 25 **Rezala**£8.50
Chicken or lamb tikka pieces cooked with a rich yogurt sauce with green herbs
- 26 **Tikka Masala**£8.50
Tender chicken or lamb cooked in a mild sweet creamy sauce
- 27 **Pasanda**£8.50
Chicken or lamb tikka pieces cooked in a mild creamy sauce with almonds and sultanas
- 28 **Achhari**£8.50
Chicken or lamb tikka fried with onion and tomato in a tangy mustard pickle sauce
- 29 **Makhani**£8.50
Chicken or lamb tikka pieces cooked a silky butter cream sauce
- 30 **Tamarind Chicken**£8.50
Cooked in a delicate combination of onions, peppers, sweet tamarind sauce, fresh coriander and green chillies
- 31 **Mango Chicken**£8.50
Tikka pieces of chicken cooked with sweet mango chunks in a creamy fruity sauce La Tikka Masala
- 32 **Modumothi**£8.50
Chicken or lamb tikka cooked with honey, coconut and almonds
- 33 **Methi Gosth**£8.50
Lamb tikka pieces cooked with onion, fenugreek and coriander
- 34 **Naga**£8.50
A fiery hot spicy curry made with the naga chillies that are one of the hottest in the world!
- 35 **Lal Gosth**£8.50
Tender lamb cooked in a spicy yogurt sauce with fenugreek fresh coriander and garnished with green chilli
- 36 **Raj Murg**£11.95
Chicken breast cooked with onion, garlic, pepper, tomatoes, tamarind sauce, mango chutney, green chilli and coriander
- 37 **Badami**£8.50
Chicken or lamb pieces cooked in creamy sauce with butter beans, almonds and sultanas
- 38 **Murgi Masala**£11.95
On the bone chicken marinated and grilled in the clay oven then cooked in spicy sauce with boiled egg and minced lamb
- 39 **Shashlik Bhuna**£11.95
Diced chicken or lamb grilled with pepper, tomatos and onion then cooked in special bhuna sauce
- 40 **Karahi**£8.50
Chicken or lamb flavoured with green peppers, tomatoes and spices, garnished with ginger and coriander
- 41 **Gosth Kata Masala**£8.50
Lamb braised golden brown with chopped onion, sliced ginger, a touch of garlic and garam masala
- 42 **Himaly Gosth**£8.50
Lamb cooked with mushroom, onion, tomatoes and fresh herbs
- 43 **Dal Masala**£8.50
Chicken or lamb mixed with dry lentils making a medium thick sauce with great flavour

TRADITIONAL FAVOURITES

- 44 **Ginger Chicken**£8.50
Succulent pieces of chicken cooked in medium spiced sauce with the zesty strong flavor of fresh ginger
 - 45 **Shagwala**£8.50
Cooked with finely chopped spinach and green herbs
 - 46 **Korma**£8.50
Cooked with ground almonds in a creamy sauce
 - 47 **Bhuna**£8.50
Cooked slowly with onion and tomatoes in a thick sauce
 - 48 **Patia**£8.50
Cooked in a slightly sweet and sour hot sauce
 - 49 **Dansak**£8.50
Cooked with lentils in a sweet and sour hot sauce
 - 50 **Madras**£8.50
Cooked in a fairly hot sauce
 - 51 **Vindaloo**£8.50
Cooked in a very hot sauce
 - 52 **Rogan**£8.50
Cooked with tomatoes and green peppers in a spicy sauce
 - 53 **Curry**£8.50
Cooked in a medium spicy sauce
 - 54 **Do Piazza**£8.50
Chopped onion, peppers and special herbs
- Any of the above dishes served with Chicken - £7.50
Chicken Tikka - £8.50 Prawn - £8.50 King Prawn - £12.95
Lamb - £8.50 Lamb Tikka - £9.50 Ginger Chicken - £8.50

BALTI DISHES

This dish is prepared using fresh spices and herbs which gives the food a very rich and aromatic taste

- 55 **Chicken/Lamb Balti**£8.95/£9.95
- 56 **Chicken/Lamb Tikka Balti**£9.50/£10.50
- 57 **Prawn Balti**£9.95
- 58 **King Prawn Balti**£12.95
- 59 **Vegetable Balti**£7.95
- 60 **Balti Special**£10.95
Special mix of chicken, lamb, prawn and vegetable

TANDOORI DISHES

All dishes are served with salad and mint sauce

- 61 **Chicken/Lamb Tikka**£8.50
Lightly spiced and grilled on tandoor
- 62 **Chicken/Lamb Shashlik**£11.50
Marinated with spicy yogurt they grilled in a tandoor with onion, tomatoes and peppers
- 63 **Lamb Chops**£10.50
Marinated in yogurt with herbs and spices then grilled in tandoor
- 64 **Sheek Kebab**£8.50
Lamb mince mixed with special herbs then skewered and grilled
- 65 **Tandoori Chicken**£8.50
Half on the bone spring chicken marinated in masala spice then grilled in tandoor
- 66 **Tandoori Maas**£9.95
Pieces of Bengal fish marinated in spices and grilled in tandoor
- 67 **Tandoori Mix Selection**£13.95
Selection of chicken tikka, lamb tikka, sheek kebab and tandoori chicken served with nan bread