



Soups

Hot and Sour Veg (v)	6	Chicken Majestic	9
A tangy and spicy soup with fresh vegetables, mushrooms, and tofu. (Allergens: Soy (tofu, soy sauce), Gluten (soy sauce))		Tender chicken strips marinated in aromatic Indian spices, fried to perfection, and tossed in a flavourful yogurt-based sauce with curry leaves and green chilies. (Allergens: Gluten ,dairy, egg, Soya)	
Hot and Sour Chicken	7	Chicken 65	8
A flavourful mix of chicken, vegetables, and spices, with a tangy kick. (Allergens: Soy (soy sauce), Gluten (soy sauce).)		Boneless chicken marinated in spicy yogurt, fried to golden perfection, and tossed with aromatic curry leaves. (Allergens: Dairy , Egg)	
Sweet Corn Soup (v)	6	Chicken Manchuria	10
Creamy and comforting, made with fresh corn and vegetables. (Allergens: Soy (if soy sauce is added), Corn.)		Crispy chicken pieces cooked in a tangy garlic-soy sauce with a hint of green chili and onion. (Allergens: Soy (Soy sauce))	

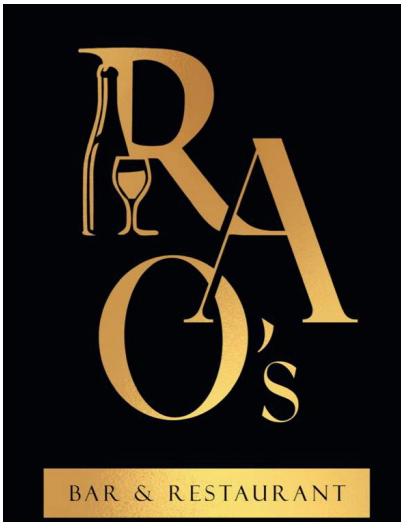
Appetizers

Batata Vada (ve)	7	Chicken Lollipops	7
Mashed potato balls dipped in chickpea batter and fried.(Allergens: None (Dairy-free))		Crispy chicken lollipops, marinated in flavourful spices and deep-fried to golden perfection. (Allergens: Gluten ,dairy, egg, Soya)	
Avocado & Aubergine Delight (ve)	8	Dragon Chicken	8
Roasted aubergine blended with creamy avocado, flavoured with chili and cumin, served with a side of crisp pita chips.(Allergens: None (Dairy-free))		Crispy fried chicken strips coated in a sweet and spicy sauce made with bell peppers, onions, and a hint of garlic. Garnished with sesame seeds for a flavourful crunch.	
Onion Bhaji (ve)	6	Lamb Kebab Croquettes	10
Sliced onions coated in spiced chickpea flour batter and deep-fried.(Allergens: None (Dairy-free))		Lamb mince mixed with spices shaped into croquettes, breaded, and fried until golden brown. (Allergens: Gluten (Breadcrumbs))	
Samosa (ve)	5	Pepper Lamb	10
Triangular pastries stuffed with spiced potatoes and peas..(Allergens: None (Dairy-free))		Chunks of lamb sautéed with black pepper, turmeric, and onions, creating a flavorful and aromatic dish. (Allergens: None (Gluten-free, Dairy-free))	
Crispy Golden Gobi Tempura (v)	9	Lamb Botti	9
Fresh cauliflower florets are dipped in a seasoned chickpea batter, lightly spiced with cumin, then fried until golden crisp sprinkle of sesame seeds. (Allergens: Gluten (if using wheat flour), Sesame)		Juicy lamb pieces marinated in a blend of traditional Indian spices and slow-cooked to perfection	
Paneer 65 Delight (v)	9	Fish Amritsar	9
Crispy cubes of paneer marinated in a spiced yogurt batter, sautéed with curry leaves, garlic, mouth watering finish. (Allergens: Dairy (Paneer, Yogurt))		Crispy fried fish coated in a spiced gram flour batter, served with tangy mustard oil chutney. (Allergens: Fish)	
Manchurian Magic Veg (v)	10	Chilli Garlic Prawns	13
Vegetables florets are coated in a soy-based glaze and stir-fried with onions, garlic, and green chillies for an Indo-Chinese twist. (Allergens: Soy (Soya sauce))		Prawns sautéed in a garlic-chili sauce, finished with fresh Coriander for a bold, zesty flavour. (Allergens: Shellfish (Prawns), Soy (Soy sauce))	
Masala Fries/Fries (ve)	5/4	Chicken Liver Fry	13
Crispy golden fries, lightly salted and perfect for dipping. (For Masala Fries add Masala)		is a spicy, flavorful dish made with tender chicken livers, sautéed with onions, and a blend of aromatic spices. Contains dairy (if cooked with ghee or butter)	
Papad (Ve) /Masala Papad	3/4	Hyderabadi Talawa Gosht	13
Papad is a thin, crispy Indian snack made from lentil, chickpea, or rice flour. Contains gluten		rich and flavorful dish made with tender mutton, cooked in a blend of aromatic spices, and then crisped up to perfection. (Allergens: Dairy (Yogurt)).	

Tandoori

Corn & Cashew Kebabs (v)	10	Dal Makhani (v)	9
Golden pan-fried patties made with sweet corn and crushed cashews, infused with aromatic spices, and served with a tangy dip. (Allergens: Nuts (Cashews), Gluten)		Rich and creamy black lentils slow-cooked with butter, cream, and fragrant spices for a comforting classic. Allergens: Dairy (Butter, Cream)	
Reshmi Paneer Tikka (v)	11	Dal Tadka (v)	9
Soft cubes of paneer marinated in a rich cream-based spice blend, grilled to perfection for a smoky flavor. (Allergens: Dairy (Paneer, Cream, Butter))		A comforting and flavorful dish made with yellow lentils, tempered with aromatic spices. Garnished with fresh coriander Allergens: Dairy (Butter, Cream)	
Tandoori Broccoli (v)	10	Veg Lababdar (v)	9
Fresh broccoli florets marinated in a spiced yogurt mixture with a hint of garlic and roasted in a tandoor for a smoky, char-grilled flavor. Served with mint chutney. (Allergens: Dairy)		A rich and creamy curry made with mixed vegetables, simmered in a tomato-based gravy enriched with cashew paste, butter, and aromatic spices. Finished with fresh cream for a luxurious texture. (Allergens: Dairy, Nuts)	
Murgh Achari Tikka	11	Saag Paneer (v)	10
Chicken pieces marinated in tangy pickling spices, skewered, and roasted in a tandoor for a delightful char. (Allergens: Dairy (Yogurt))		Fresh spinach simmered with soft paneer cubes, enriched with a touch of cream and garam masala. Allergens: Dairy (Paneer, Cream)	
Murgh Hariyali Tikka	13	Amritsari Chole (ve)	8
Succulent chicken chunks marinated in a vibrant green blend of fresh coriander, mint, yogurt, and spices, then grilled to perfection aromatic flavor. (Allergens: Dairy)		Chickpeas cooked in a spiced onion-tomato gravy, infused with bold flavors of cumin and coriander. Allergens: None (Gluten-free, Dairy-free)	
Lamb Seekh Kebab	14	Murgh Makhani	9
Minced lamb mixed with fresh Coriander, garlic, and warming spices, grilled to juicy perfection.(Allergens: None (Gluten-free, Dairy-free)		Tender chicken pieces cooked in a rich tomato and butter-based curry, flavored with fenugreek leaves. Allergens: Dairy (Butter, Cream)	
Jhinga Tandoori Prawns	15	Butter Chicken	10
Succulent prawns marinated in a spiced yogurt blend, roasted until tender with a hint of smokiness.(Allergens: Shellfish (Prawns), Dairy (Yogurt))		Tender pieces of chicken cooked in a rich, creamy tomato-based gravy, flavored with butter, mild spices, and a hint of fenugreek leaves. A classic Indian favorite served with naan or rice.	
Shahi Lamb chops	13	Chicken Tikka Masala	10
Tender lamb ribs slow-cooked with a yogurt marinade, seasoned with cardamom and garam masala, served with a drizzle of spiced gravy. (Allergens: Dairy (Yogurt))		Juicy chicken tikka pieces cooked in a creamy and spiced tomato-based gravy, enriched with butter, cream, and aromatic Indian spices. Allergens: Dairy (Butter, Cream)	
Tandoori Chicken ½	9	Lamb Rogan Josh Kashmiri	12
Half a chicken marinated in a flavorful blend of yogurt, garlic, ginger, and a medley of Indian spices, then roasted in a traditional tandoor for a smoky, (Allergens: Dairy (Yogurt))		Slow-cooked lamb in a yogurt and Kashmiri chili gravy, delicately spiced with aromatic seasonings. Allergens: Dairy (Yogurt)	
Peri Peri Wings	8	Lamb Bhuna	12
Spicy and tangy chicken wings marinated in a zesty peri peri sauce, grilled or these wings are a fiery treat for spice lovers. (Allergens: Soy , Gluten)		Succulent pieces of lamb slow-cooked in a thick, flavorful gravy made with caramelized onions, tomatoes, and a robust blend of spices. Allergens: Dairy (Butter, Cream)	
Tandoori Mixed Grill Platter	18	Railway Lamb Curry	12
A delectable assortment of chicken tikka, Tandoori Chicken, Lamb chops, lamb kebab, and tandoori prawns served sizzling with bell peppers and onions. (Allergens: Egg, Shellfish (Prawns), Dairy (Yogurt))		Tender lamb chunks cooked with potatoes in a moderately spiced tomato-based curry. Infused with Indian spice sit offers a tangy and flavorful experience,	
		Lamb Shank	13
		Lamb Shank is a flavorful and tender cut of lamb, typically braised or slow-cooked to achieve a melt-in-your-mouth texture. The meat is rich and juicy, Allergens: dairy (butter or cream)	

Mains



Prawn Masala	14	Schezwan / Hakka Fried Rice - Veg or Chicken	8/9
Juicy prawns simmered in a flavorful onion-tomato masala, finished with fragrant curry leaves. Allergens: Shellfish (Prawns)		A spicy Indo-Chinese favorite, stir-fried with vegetables, (Chicken) basmati rice, and a fiery Schezwan sauce. Allergens: Gluten (soy sauce, Schezwan sauce), Soy, Eggs (if included).	
Malbhar Prawn	14	Schezwan / Hakka Noodles - Veg or Chicken	8/9
succulent prawns cooked in a rich coconut-based curry with tamarind, curry leaves, and a blend of traditional Malabar spices. Allergens Shellfish (prawns). Coconut		Spicy stir-fried noodles tossed with vegetables and (Chicken for CK Noodles) a bold Hakka / Schezwan sauce. Allergens: Gluten (soy sauce, Hakka / Schezwan sauce), Soy.	
Malbhar Fish Curry	13	Egg Fried Rice	7
succulent Fish cooked in a rich coconut-based curry with tamarind, curry leaves, and a blend of traditional Malabar spices. Allergens Shellfish (prawns). Coconut		Fluffy basmati rice stir-fried with eggs and vegetables, seasoned with soy and garlic for a simple yet flavorful dish. Allergens: Eggs, Gluten (soy sauce), Soy.	
		Egg Noodles	7
		Stir-fried noodles with scrambled eggs, vegetables, and soy-based seasoning. Allergens: Eggs, Gluten, Soy.	
		Bread & Roti	
		Butter Naan	3
		Plain Naan	2
		Butter Naan	3
		Mince Naan	4
		Garlic Naan	3
		Cheese Chilli Naan	4
		Tandoori Rooti	2
		Deserts	
		Rasmalai	4
		Gajarka Halwa	4
		Gulab Jamun	4
		Jeera Rice	5
		Steamed basmati rice infused with cumin seeds and a hint of butter for a fragrant side. Allergens: Dairy (Butter) and Jeera	
		Plain Basmati Rice (ve)	4
		Perfectly steamed basmati rice with a pinch of salt for a simple accompaniment. Allergens: None (Gluten-free, Dairy-free)	
		Pulao Rice (ve)	5
		Fragrant basmati rice cooked with whole spices like bay leaves, cinnamon, and cardamom,enhanced Allergens: None (Gluten-free, Dairy-free)	

RAO's Bar and Restaurant

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