



Raj Mahal

FINE INDIAN CUISINE EST. 1982

If you require vegan dishes **V**, please let us know and we can arrange the dishes to be made to your requirements. Some of our dishes contain traces of Nuts, Gluten, Dairy. If you have any specific dietary requirements/allergies, please consult a member of staff prior to ordering. There is always a risk that unintended "cross-contact" traces may be found in any dish we serve. We will do everything we can to ensure the food you order is suitable for your allergen(s)/dietary choices. We will prepare your chosen dish using clean sterile equipment in our normal kitchen. Any further modification to dishes on the menu (excluding to changes to spice level) will be charged an extra £1, and £2 for King Prawns. Charges may vary dependant on the changes required to the dish specified on the menu.

Starters

Papadam  0.90

Spiced Papadam  0.90

Chutney and Pickles (per pot)   0.90
A choice of Mint Sauce, Mango Chutney, Onion Salad, Mixed Pickles

NEW
Chilli Paneer   6.50

Chilli paneer is a popular Indo Chinese starter made by seasoning fried Indian cottage cheese in chilli sauce

Aloo Chaat    4.95

Made with potato cubes tossed in spicy and sweet chutneys, ground spice powders topped with yogurt.

Mixed Starter  6.50

A mixed selection of Sheek Kebab, Onion Bhaji, Lamb Samosa

Sheek Kebab Roll   5.75

Grilled Sheek Kebab drizzled with a special sauce wrapped and rolled in a chapati bread

King Prawn Butterfly   6.95

Large King Prawns split down the back and flattened into a butterfly shape, then coated in a mildly spiced batter and golden breadcrumbs.

Onion Bhaji   (4 pcs) 4.25

Chopped onions mixed into a dough made from flour, spices and herbs, then cooked until golden

Samosa  (2 pcs)

Triangular shaped pastry filled with your choice of lamb or vegetables

Vegetable   4.25

Lamb  4.75

Chaat Puri   

Cooked with fresh herbs, chaat masala spices, diced onions, cucumbers and tomatoes served on a puri bread.

Chicken / Lamb 5.75

Prawn 6.25

King Prawn 7.25

Puri   

Cooked in a medium spiced sauce served on a puffy, crispy golden puri bread

Garlic Mushroom  4.95

Vegetable  4.95

Kebab Puri 5.75

Chicken / Lamb 5.75

Chilli Chicken / Lamb 5.75

Prawn 6.25

King Prawn 7.25

Grilled Appetisers

Raj Special Platter   7.95

Platter of Chicken Tikka, Lamb Tikka, Sheek Kebab and King Prawn

Ginger Garlic King Prawn  7.75

King Prawns grilled and marinated in light ginger, garlic and herb spices

Salmon Tandoor   7.25

Salmon fillets with an Indian-twist marinated in a gorgeous mix of masala spices, fiery chilli, fresh coriander, zesty lemon, and fragrant garam masala

Tandoori Paneer Shashlik    6.50

Soft, juicy chunks of paneer marinated in tandoori masala and then grilled with peppers

Shami Kebab  5.60

Small round patties of spicy minced lamb

Sheek Kebab  5.60

Lamb minced meat, spiced and thinly wrapped around a skewer and grilled in the tandoor clay oven

Quarter Tandoori Chicken   5.60

Tikka  

Meats cooked in the tandoor clay oven

Chicken / Lamb 5.60

King Prawn 7.75

Grilled Mains

Prepared by marinating meats in a mild yoghurt and a mixture of spices, then roasting in a Tandoori clay oven

Tandoori Mixed Grill   14.50

Grilled platter of Chicken Tikka, Lamb Tikka, King Prawns, Tandoori Chicken and Sheek Kebab. Perfect if you'd like a taste of our selection of grills

Shashlik  

Barbequed in the tandoor oven on skewers with tomato, onions and green peppers

Paneer  **NEW** 10.50

Chicken or Lamb 10.50

King Prawn 14.95

Tikka  

Pieces of your desired meat, marinated and grilled (boneless). Served with salad and mint sauce

Chicken or Lamb 8.95

Tandoori King Prawn 13.95

Tandoori Chicken (Half)   8.95

A grilled breast and leg piece of Tandoori Chicken, left on the bone and served with salad and mint sauce

House Specials

South Indian Garlic Chicken  **D** 11.50

A popular dish cooked in the homes of South India with garlic, ginger, onions and fresh herbs

Lazeez   **D** **NEW** 11.50

Marinated and grilled strips of tender Chicken or Lamb, cooked in a light masala sauce, sizzled with onions and peppers.

Sarason Lamb  **D** **NEW** 11.50

Pre-marinated Lamb cooked with a rich and intense mustard and garlic sauce mixed with a touch of cream. Every bite is bursting with a variety of flavours and spices.

Raj Lamb Shank  **D** 14.75

Tender calf lamb roasted in the oven, slow cooked with a blend of fresh and dried spices in an aromatic sauce

Nawabi Balti  **D** 13.50

Chicken and King Prawns fused with the balti sauce and the chef's special Nawabi sauce, to create a dish full of flavour, served on a sizzling dish.

Shatkora  **D** 11.50

This famous traditional dish is from the Sylhet region of Bangladesh. The distinctive lemon aroma balances well with the rich, fragrant sauce, creating a mouth-watering tasty dish. Choose between Chicken or Lamb.

Sizzling  **D** 12.50
(Change to Tandoori King Prawn +£2)

Barbequed Chicken or Lamb, served on a sizzling dish in a medium spiced thick sauce mixed with peppers, ginger and fried onions. When brought to the table, the dish is flamed with a dose of brandy.

Murgaani Masala  **D** 12.50

Strips of marinated and grilled tandoori chicken mixed with keema (minced lamb) cooked in medium spiced sauce.

Balti Chef Special  **D** 13.50

A mix of chicken, lambs and king prawns stir-fried in balti pot with tomatoes, peppers and onion. Goes well with naan

Mango Fazli Chicken   **D** 11.50

Choose between tender chicken or lamb cooked in a mild sweet mango sauce

Butter Chicken   **D** 11.50

Cooked with almond, Indian herbs and butter sauce which makes it sweet and creamy

Honey (Chicken/Lamb)   **D** 11.50

Chicken or Lamb simmered in a honey yoghurt mild sauce mixed with almond and a touch of cream.

Morris (Chicken/Lamb)  **D** 11.50

Fresh green chillies, green peppers, simmered in a soya sauce. A medium to hot dry dish which is both sweet and sour.

Lamb Tikka Bakara  **D** 11.50

Barbecue Lamb in the tandoori oven cooked with fresh herbs, coriander, and garam masala.

Chilli Tikka Masala (Chicken or Lamb)  **D** 11.50

This combines green chillies, the zesty flavours of Masala with the warmer, spicier notes of a Madras - the result being a spicy and utterly satisfying meal.

Raja Mirchi (Chicken or Lamb)  **D** 11.50

Made using Naga chillies, one of the worlds hottest chillies. Cooked in a highly flavoured spice which gives a strong aromatic smell. Choice of Chicken or Lamb.

Kebab Mix Nawabi  **D** 12.95

Marinated and grilled chicken, lamb and sheek kebab pieces, blended with the chef's special nawabi sauce which is made from fragrant oriental herbs, spices, a touch of green chillies with capsicum.

Tandoori Chicken Nawabi  **D** 11.50
(Change to Tandoori King Prawn +£2)

Cooked in the chef's special nawabi sauce which is made from fragrant oriental herbs and spices and a touch of green chillies and capsicum.

Seafood Specials

Rajasthan King Prawn  **D** 14.95

King Prawns cooked in the chef's special sauce with hints of garlic, yoghurt and spring onions.

Manchuri Fish  **D** **NEW** 14.50

Tilapia Fish marinated in a light spicy aromatic sauce topped with garlic, peppers, onions & green chillies

Raj Salmon  **D** 14.50

Salmon fillets with an Indian-twist marinated in a mix of masala spices, fiery chilli, fresh coriander, zesty lemon, and fragrant garam masala.

Bengal Chingri Malai   **D** 14.50

King prawns marinated in aromatic spices then cooked in yoghurt and coconut milk for a creamy exotic taste

Kerala Fish Curry  **D** 14.50

Tilapia Fish cooked with coriander, spring onions, and then mixed together with curry leaf.

King Prawn Delight   **D** 14.95

King Prawns cooked with fresh herbs, and finely chopped onions to give that delightful taste!

Fish dishes may contain small bones



Classic Dishes

	Chicken / Lamb	Chicken / Lamb Tikka	Prawn	King Prawn	Tandoori King Prawn	Vegetable
Curry  	7.95	9.50	9.50	12.50	14.50	6.95
A traditional curry cooked in a medium sauce						
Madras  						
Madras spiced curry to make a very hot dish						
Vindaloo / Phall  						
Cooked with very hot spices						
Saag  	8.95	10.50	9.95	13.50	14.50	7.50
Originating in South-Asia, a dish cooked with spinach leaves and mixed with the meat of your choice						
Rogon  						
An aromatic dish of Persian origin cooked in a thick sauce with garlic, ginger, aromatic spices, garnished with fried tomatoes						
Bhuna  						
Cooked with onions, fresh tomatoes, green peppers and coriander in a thick medium sauce						
Dupiaza  						
A South-Asian curry dish prepared with chunky pieces of onions, cooked in a curry sauce. Onions are added at two stages of cooking						
Methi  						
A Chicken or Lamb curry with Fenugreek leaves (Methi) which is a hearty dish with assorted spices.						
Dhansak  						
A Raj Mahal customer favourite - it's a popular Indian dish, combining elements of the Gujarati and Persian cuisine. Dhansak consists of lentils, spices and garlic. A classic favourite!						
Pathia   						
A hot sweet and sour dish with a mix of chillies in a thick flavoursome sauce						
Makaani   						
Similar to the Korma, a thick cream based sauce mixed with cheese						
Jalfrezi  						
Jalfrezi is a medium spiced, stir fried dish cooked with fresh tomatoes, green peppers, green chillies, onions, and herbs. It's a well rounded popular Indian hot dish that has a fresh, zesty and spicy taste to it						
Koray  						
The Koray is cooked using a stir-fry style with large pieces of onions, capsicums, coriander and tomatoes with added herbs and special spices.						
Balti  						
Balti originated in Pakistan and involves the fast cooking of meat, with freshly ground spices, fried onions, tomatoes, ginger, coriander, garlic and capsicum over a high flame to give it a medium spicy thick sauce						
Rezala  						
This dish is popular in Calcutta, India for its exceptional taste. It is prepared with onions, green peppers, ginger and has thick medium spiced sauce						
Korma  						
A persian dish which is very mild and creamy, cooked slowly at low heat with coconut						
Massala   						
Cooked in a special mixture of tandoori red spices, almond flavouring, nuts, sultanas and yoghurt.						
Passanda   						
A mild dish cooked with ground almonds, puréed tomatoes and cream are involved in making this dish. It originates back to the Mughal era, where it was a favourite of the Emperors.						

Biryani

Long grained rice mixed with exotic spices and marinated meats/veg, all served with a vegetable curry

Raj Special Biryani   13.95
Assortment of meats including king prawn, chicken, lamb all mixed into one with basmati rice

Mixed Biryani   12.95
A mixture of Chicken, Lamb & Vegetables

Biryani    9.95
Mix Vegetable 10.95
Chicken / Lamb 11.95
Chicken / Lamb Tikka 11.95
Prawn 13.95
King Prawn 14.95
Tandoori King Prawn 14.95

Breads

Naan (Indian Bread)    3.10
Clay Oven baked flat bread

Cheese Naan    3.50

Garlic Naan    3.50

Vegetable Naan    3.50

Peshwari Naan     3.50
Stuffed with coconut to give a sweet taste

Keema Naan   3.95
Stuffed with Keema (Lamb mince meat)

Tikka Chilli Naan   3.95
Stuffed with Chicken Tikka pieces and Chillies

Paratha    3.30

Tandoori Roti    2.50
Thin flat bread grilled in the Tandoor

Chapati    2.30
A thin pancake of unleavened bread

Rice

Special Fried Rice    3.95
Rice mixed with egg, peas and sultanas

Pilau Rice   3.30

Mushroom Rice   3.65

Lemon Rice   3.65

Keema Rice Rice mixed with mildly spiced minced lamb  3.95

Egg Fried Rice   3.65

Garlic Rice   3.65

Vegetable Rice   3.65

Coconut Rice    3.65

Boiled Rice  3.10

Side Dishes

Creamy Masala Mushrooms    **NEW** 4.75
Sliced mushrooms cooked in a creamy masala sauce.

Bombay Aloo (Potato)   4.25

Onion Bhaji   (4 pcs) 4.25

Mushroom Bhaji   4.25

Vegetable Curry   4.25

Saag Bhaji (Spinach)   4.25

Cauliflower Bhaji   4.25

Daal (Lentils)   4.25

Tarka Daal (Garlic and Lentils)   4.25

Daal Shamba (Lentils with Mix Vegetables)   4.25

Chana Masala (Chickpeas)   4.75

Brinjal Bhaji (Aubergine)   4.75

Bhindi Bhaji (Okra)   4.75

Sag Aloo (Spinach and Potato)   4.75

Aloo Gobi (Potato and Cauliflower)   4.75

Saag Paneer   4.75
(Spinach and Cheddar Cheese)

Muttur Paneer    4.75
(Cheddar Cheese and Peas)

Raitha (Onion or Cucumber with Yoghurt)   2.25

Green Salad  2.25

Chips  3.25

Curry Sauces   3.95

English Dishes

Fried Chicken with Chips and Peas 7.95

Chicken Nuggets with Chips and Peas 7.95

Chicken or Prawn Salad 5.95

Cheese Omelette and Chips  6.95

The Raj Table

This show-stopping Indian roast dish makes an excellent centrepiece to any feast, it's a great alternative to a traditional roast. The meat is marinated in a delicious blend of aromatic spices to tenderise it 24 hours before serving. Then slow cooked to ensure that it falls off the bone.

A feast fit for a King!

Raj Chicken (for 2 persons) - £80

Raj Lamb (for 2 persons) - £90

Raj Chicken (for 4 persons) - £140

Raj Lamb (for 4 persons) - £160

Price includes:

Starters - A selection of Onion Bhajis, Samosa, Seekh Kebab to share

Mains - Raj Chicken or Lamb with gravy and salad

Sides - Any vegetable side dish per person and a choice of Plain Rice/Pilau Rice/Naan per person

Tea / Coffee per person

24 hours notice required for preparation and 25% deposit. This is for dine-in customers only.

Takeaways & Delivery

10% discount on all collections over £15

Delivering within Hoddesdon and surrounding areas within a 2 mile distance radius of the restaurant - minimum order £15

www.rajmahal.co.uk

38 Ware Road, Hoddesdon,
Herts, EN11 9DU

Opening Hours

Sunday - Thursday: 5 - 11pm
Friday - Saturday: 5 - 11.30pm

 facebook.com/EatRajMahal
 instagram.com/rajmahal1982



AWARDED
BEST INDIAN
RESTAURANT
IN HERTS FOR
2015

AWARDED
BEST CHEF
OF THE YEAR
IN HERTS
FOR 2016

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