

# ROYAL RAJPUTANA



**INDIAN RESTAURANT  
BBQ & DRINKS**

## **REGAL INDIAN CUISINE FROM THE ROYAL KITCHEN'S OF RAJASTHAN**

Royal Rajputana, 530 Roghan Road, Fitzgibbon. QLD

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# ROYAL RAJPUTANA DINNER MENU



## Entrée

01. Assorted Charred and Deep-Fried Poppadum served with a mint dip. **V** \$4.50  
(GF & VG option available)
02. Nigella Topped Butter Naan served with coriander garlic raita. **V** \$6.95  
(VG option available)
03. Grilled and Filled Cumin Paneer Naan Bread served with smoked onion raita. **V** \$6.95
04. Onion Bhajis  
Onions dipped in a spiced chickpea batter and deep fried. **V** \$6.95  
(GF & VG option available)
05. Achari Paneer Pakora - 4 pieces  
Paneer pieces stuffed with exotic mango pickle masala dipped in a chickpea batter and deep fried. **V** \$8.95
06. Tandoori Chicken Tikka - 8 pieces  
Boneless chicken pieces marinated in special tandoori spiced yoghurt and grilled in a tandoor. **GF** \$11.95

## Royal Rajputana BBQ

Many of our dishes have **DHUANGAR (Smoked)**. - This is a special technique of imparting a smoky flavour to a dish.

**Vegetarian - All dishes served with green chutney and salad**

07. BBQ Paneer Tikka - 8 pieces  
Indian cheese pieces (paneer) marinated in ginger garlic paste and spices then grilled in a tandoor. **V** **GF** \$10.95
08. Stuffed Mushroom Tikka - 8 pieces  
Mushrooms stuffed with spiced paneer masala marinated in yoghurt with chickpea flour then grilled and smoked. **V** (GF & VG option available) \$11.95
09. Smoked Mix Veg Tikka - 2 skewers  
Mixed veg on skewers marinated with tandoori spices then grilled and smoked. **V** \$10.95  
(GF & VG option available)
10. Malai Paneer Tikka - 8 pieces  
Paneer pieces marinated in cream with spices, ginger garlic paste and then grilled. **V** **GF** \$12.95
11. Kale Chane ke Kebab  
Boiled black gram patty marinated with exotic spices charred on a hot plate. **V** \$11.95  
(GF & VG option available)

**V** - Vegetarian **VG** - Vegan **GF** - Gluten Free **DF** - Dairy Free.

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# Royal Rajputana BBQ



Many of our dishes have DHUANGAR (Smoked). This is a special technique of imparting a smoky flavour to a dish.

**Non-Veg - All dishes served with green chutney and salad**

12. Dhuangar Malai Chicken Tikka  
Chicken pieces marinated in cream, yoghurt, ginger garlic paste, cardamom powder and cooked in the tandoor then smoked. **GF** **\$14.95**
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13. Darbri Hariyali Chicken Kebab (Chefs Special)  
Chicken mince marinated in fresh herbs, ginger garlic paste, special spice powder then charred on a grill hot plate. **GF** **\$14.95**
- 
14. Rajasthani Boti (Lamb Skewers) (Chefs Special)  
Boneless lamb pieces marinated in yoghurt, spices, ginger garlic paste, kasuri methi(fenugreek leaves) then grilled in the tandoor. **GF** **\$16.95**
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15. Galauti Kebab (Chefs Special)  
Marinated lamb mince patty with exotic spices, rose water and saffron. It is a flavourful and soft patty charred on a hot plate from Royals of Awadh. **GF** **\$15.95**
- 
16. Rajputana Kebab (Chefs Special)  
Melt in the mouth goat mince patty flavoured with spices, herbs, ginger garlic paste. Slowly cooked on a hot plate basting with ghee. Must try. **GF** **\$16.95**

## Royal Rajputana Curries Vegetarian

17. Royal Shahi Shikari Paneer (Chefs Special)  
Paneer (Indian cheese) cooked in a smooth gravy laced with spices. **V** **GF** **\$16.95**
- 
18. Rajwada Makhni Paneer  
Paneer (Indian cheese) cooked in a creamy tomato-based sauce with butter and spices. **V** **GF** **\$16.95**
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19. Rajsi Zira Aloo  
Potatoes cooked with cumin seeds and spices **V** **\$14.95**  
(GF & VG option available)
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20. Kadhai Paneer  
Stir fried paneer (Indian Cheese) with tomatoes, onions, capsicum cooked in a special masala and garnished with ginger juliennes. **V** **GF** **\$16.95**
- 
21. Royal Gatta Curry (Chefs Special)  
A famous dish from Rajasthan (Must try)  
Gram flour steamed dumplings cooked in a rich and smooth yoghurt-based gravy. **V** **GF** **\$15.95**

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## Royal Rajputana Dals

22. Panchmela Dal Tadka  
Mixture of five different lentils slow cooked with onions, ginger garlic paste, tomatoes then tempered with cumin and spices. **V**  
(GF & VG option available) **\$13.95**
- 
23. Royal Rajputana Dal (Chefs Special)  
In house speciality. Family recipe of green moong dal. **V**  
(GF & VG option available) **\$13.95**

## Royal Rajputana Curries Non-Vegetarian

24. Lal Maans (Chefs Special)  
Most popular meat dish from Rajasthan, recipe was mastered over the game shooting hunts undertaken by the Royals since the 16th century. This recipe has been perfected by my family. **GF** **\$17.95**
- 
25. Baghsuri Murgh Masala (Chefs Special)  
In house speciality- A must try Chicken curry recipe created by my father. **\$17.95**
- 
26. Chicken Tikka Masala  
Boneless chicken pieces marinated in yoghurt and spices grilled in a tandoor then cooked in a smooth mild tomato-based gravy with onions and capsicum **GF** **\$16.95**
- 
27. Butter Chicken  
The most popular Indian chicken curry which is rich and creamy. This is my take on it with a smoky twist. **GF** **\$16.95**

## Royal Rajputana Thalīs

Dal, Baati, Churma (Veg) & Maans Baati (Non-Veg) are popular dishes from the state of Rajasthan. Baatis are a soft form of bread cooked in a special tandoor with lots of ghee served with special dal or meat curries. Authentic cuisine which is wholesome and flavourful.

### Royal Rajputana Thalīs - Vegetarian

28. Rajasthani Thali - Dal, Baati, Raita, Salad and Churma  
(VG option available) **\$12.95**
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29. Royal Thali - Dal, Gatte, Paneer, Baati, Raita, Salad, Papad, Zira Chaach, Pickle, Batiya and Churma **\$15.95**

### Royal Rajputana Thalīs - Non-Veg

30. Rajasthani Thali - Lal Maans, Baati, Raita, Salad and Churma **\$14.95**
- 
31. Royal Thali- Lal Maans, Baghsuri Murgh Masala, Baati, Tandoori roti, Dhan (smoked) Raita, Namkeen Chaach, Pickle, Papad and Churma. **\$19.95**

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## Breads

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|--|--------|
| 32. Plain Naan <b>V</b><br>(VG option available)   | \$3.50 |
| 33. Garlic Naan <b>V</b><br>(VG option available)  | \$3.95 |
| 34. Tandoori Roti <b>V</b><br>(VG option available)  | \$3.00 |
| 35. Tawa Roti<br>Roti cooked on a hot griddle <b>V</b><br>(VG option available)  | \$3.00 |
| 36. Do Pudtiya Roti ( <b>Chefs Special</b> )<br>Soft roti which is a family recipe <b>V</b><br>(VG option available)                                   | \$3.00 |
| 37. Batiya ( <b>Chefs Special</b> )<br>A special family recipe<br>Wholemeal soft roti made using a special technique <b>V</b><br>(VG option available) | \$3.50 |
| 38. Laccha Paratha<br>Layered wholemeal bread <b>V</b><br>(VG option available)  | \$3.95 |

## Rice

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|------------------------|--------|
| 39. Plain Basmati Rice | \$4.95 |
| 40. Zira Rice          | \$4.95 |
| 41. Saffron Rice       | \$5.95 |

## Side Dishes

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|----------------------------|--------|
| 42. Garden Salad           | \$2.00 |
| 43. Onion Salad            | \$2.00 |
| 44. Churi / Kachumbar      | \$2.00 |
| 45. Plain Raita            | \$3.00 |
| 46. Mix Veg Raita          | \$3.95 |
| 47. Boondi Raita           | \$3.50 |
| 48. Smoked Onion Raita     | \$3.50 |
| 49. Lahsun(Garlic) Chutney | \$3.50 |
| 50. Coriander Chutney      | \$3.00 |
| 51. Tamarind Chutney       | \$2.00 |
| 52. Mango Chutney          | \$3.00 |
| 53. Pickle                 | \$2.00 |

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## Dessert

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|--|------|--------|
| 54. Gajar Ka Halwa<br>Carrot slow cooked with milk, cardamom and nuts                            | V GF | \$6.95 |
| 55. Moong Dal Halwa (Chefs Special)<br>Ground moong dal slow cooked in ghee. A delicious dessert | V GF | \$7.95 |
| 56. Kesariya Gulab Jamun<br>Sweet dumplings soaked in a saffron sugar syrup                      |      | \$6.95 |
| 57. Churma<br>Is a popular Rajasthani sweet dish   |      | \$7.95 |
| 58. Bhallab Kulfi (Chefs Special)<br>Indian ice cream. This is a special secret recipe.          |      | \$5.95 |
| 59. Ice cream<br>Vanilla<br>Chocolate  |      | \$4.95 |

## Drinks

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| 60. Ghar ki Chai - Masala, ginger and elaichi            |  | \$3.95 |
| 61. Chaach Namkeen                                       |  | \$3.95 |
| 62. Smoked zira chaach                                   |  | \$4.50 |
| 63. Saffron Lassi Sweet                                  |  | \$4.95 |
| 64. Mango Lassi  |  | \$4.95 |
| 65. Soft Drinks - Coke, Sprite, Lemon Lime Bitter, Fanta |  | \$3.95 |
| 66. Juice  |  | \$3.95 |

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# ROYAL RAJPUTANA WEEKEND SPECIAL MENU



Weekend Special - Saturday and Sunday  
All our thalis, chai and chaat are available

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|---|---------|
| 67. Chole Bhature (V)<br>(VG option available)  | \$11.95 |
| 68. Aloo Puri (V)<br>(VG option available)  | \$7.95  |
| 69. Parathas- Aloo, paneer, gobi, pyaz<br>(VG option available in all except paneer)  | \$7.95  |
| 70. Aloo Tikki Chaat (V)<br>(VG option available)   | \$9.95  |
| 71. Samosa Chaat  | \$8.95  |
| 72. <b>Rajasthani Makki Ke Dhokla and Dal (Chefs Special)</b><br>A must try<br>Steamed maize flour savoury cakes served with dal, salad and chutney. (V) (VG)                   | \$9.95  |
| 73. <b>Soolas : Chicken and Goat (Chefs Special)</b><br>Small succulent boneless meat pieces marinated overnight with yoghurt and exotic spices then barbequed and smoked. (GF) | \$15.95 |

## ROYAL RAJPUTANA CHAI & CHAAT

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|--|--------|
| 74. Pani Puri (V)<br>(VG option available)   | \$6.95 |
| 75. Dahi Puri (V)<br>(VG option available)   | \$7.95 |
| 76. Chaat Papri Rajasthani Style<br>crispy fried dough discs known as papri served with boil potatoes, tamarind chutney, green chutney and yoghurt (V) (VG)  | \$9.95 |
| 77. <b>Rajasthani Mirchi Vada (Chefs Special)</b><br>One of the most popular street food of Rajasthan<br>Green bell peppers stuffed with a tangy spiced potato, dipped in chick pea batter and deep fried. (V)<br>(Gf & VG option available) | \$7.95 |
| 78. Moong Dal Pakora (8 pieces) served with green chutney (V) (VG) (GF)  | \$7.95 |
| 79. Dahi Bhalla served with plain yoghurt, tamarind and green chutney (V) (GF)   | \$7.95 |
| 80. Moong Dal Kachori  | \$7.95 |
| 81. Pyaz ki Kachori served with tamarind chutney (Chefs Special)   | \$7.95 |
| 82. Samosa   | \$6.95 |
| 83. Karari Aloo Tikki served with plain yoghurt, tamarind and green chutney (V) (VG)<br>(VG option available)  | \$8.95 |
| 84. Ghar ki Chai- Masala, ginger and elaichi   | \$3.95 |

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