

Rice and Biryani

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| 1. Plain Basmati Rice | \$4.95 |
| 2. Zira Rice - (Cumin Rice) | \$5.50 |
| 3. Saffron Rice | \$6.95 |
| 4. Goat Biryani | \$22.00 |
| 5. Chicken Biryani | \$22.00 |
| 6. Lamb Biryani | \$22.00 |

Desserts

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| 1. Gajjar Ka Halwa - Shredded carrot slow cooked with milk, cardamom and nuts | \$13.95 |
| 2. Kesariya Gulab Jamun - Sweet dumplings soaked in a saffron sugar syrup | \$6.95 |
| 3. Bhallab Kulfi - (Chefs Special) Indian ice cream. This is a special secret recipe | \$6.95 |
| 4. Moong Dal Halwa - Delicious Moong Dal Halwa is a famous Indian dessert. It's rich, aromatic and flavored with saffron and cardamom. A special dessert for special occasion! | \$13.95 |
| 5. Churma - Rajasthani dessert - A traditional Rajasthani sweet! Typically served with Daal Baati and prepared by grinding wheat flour into fine powder, and mixing with Ghee (clarified butter) and powdered sugar. | \$9.95 |
| 6. Ras Malai - Rich and creamy dumplings made with cottage cheese, soaked in Saffron and Pistachio flavoured milk. Served cold. | \$7.95 |
| 7. Kolkata Meeta Paan - The Paan wala's best seller and a crowd pleaser for all the right reasons. Betel leaves stuffed with the right blend of gulkand(rose jam), glace cherries, saunf, cardamom and mint. | \$4.50 |

Drinks

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| 1. Ghar ki Chai-Masala, ginger and elaichi | \$4.95 |
| 2. Chaach Namkeen | \$5.50 |
| 3. Smoked Chaach - (Namkeen) | \$5.50 |
| 4. Saffron Lassi Sweet | \$5.95 |
| 5. Mango Lassi | \$5.50 |
| 6. Soft Drinks-Coke, Sprite, Lemon Lime Bitter, Fanta | \$4.50 |
| 7. Masala Soda - (sweet/salty) | \$6.00 |

Royal Rajputana Chai & Chaat

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| 1. Pani Puri - (VG option available) ✓ | \$6.95 |
| 2. Dahi Puri ✓ | \$8.95 |
| 3. Chaat Papri Rajasthani Style - (crispy fried dough discs known as papri) served with boiled potatoes, tamarind chutney, green chutney and yoghurt. ✓ | \$10.95 |

Royal Rajputana Chai & Chaat

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| 4. Rajasthani Mirchi Vadaa - Rajasthani Mirch vada is prepared with thick and less spices green peppers, which are stuffed with little spicy-tangy potato stuffing and dipped in a gram flour - in the beginning ✓ VG | \$9.95 |
| 5. Dahi Bhalla - served with plain yoghurt, Tamarind and green Chutney ✓ | \$10.95 |
| 6. Moong Dal Kachori - Chef's Special - served with Tamarind Chutney. ✓ VG | \$12.95 |
| 7. Pyaz ki Kachori - Chef's Special - served with Tamarind Chutney. ✓ VG | \$12.95 |
| 8. Karari Aloo Tikki - served with plain yoghurt, Tamarind Chutney and green chutney. ✓ | \$10.95 |
| 9. Chole Kulche - (1 Kulcha) ✓ | \$14.95 |
| 10. Chole Bhature - (1 Bhatura) ✓ | \$14.95 |
| 11. Parathas - Aloo, paneer, gobi, pyaz (VG option available in all except paneer) ✓ | \$10.95 |
| 12. Aloo Tikki Chaat ✓ | \$10.95 |
| 13. Samosa Chaat ✓ | \$9.95 |

Take Away Meal Deal

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| 1. Pack for two (save \$\$) 2-curries, 1 plain rice, 1 plain naan bread, 1 papad, | \$50 |
| 2. Pack for four (save \$\$) 3-curries, 3 plain rice, 2 plain naan bread, 2 papad, | \$80 |



REGAL INDIAN CUISINE FROM THE ROYAL KITCHEN'S OF RAJASTHAN

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**Catering For
All Occasions**

✓ **Vegetarian** VG **Vegan** GF **Gluten Free**

All dishes are cooked on the same premises and if you have food allergy, please let our staff know. We do not take any liability for food Allergy

**Prices are subject to change anytime and takeaway containers are 50 cents each.*

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WEEK TIMINGS

Weekdays - 5 pm to 9.30pm.

WEEKEND TIMINGS

12pm till 3pm and 5pm till 9.30pm.

Follow us on



Royal Rajputana - Menu Starters

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| 1. Assorted Charred and Deep-Fried Poppadum served with mint dip. (GF & VG option available) V VG | \$5.50 |
| 2. Nigella Topped Butter Naan - served with coriander garlic raita. V | \$9.95 |
| 3. Grilled and Filled Cumin Paneer Naan - Bread served with smoked onion raita. | \$9.95 |
| 4. Hara Bhara Kebab - Hara bhara kabab are healthy, flavorful, savory pan-fried patties loaded with spinach, green peas and potatoes V VG | \$13.95 |
| 5. Achari Paneer Pakoda - Paneer pieces stuffed with exotic mango pickle masala dipped in a chickpea batter and deep fried V | \$12.95 |
| 6. Samosas - (2 Pieces) V VG | \$7.95 |
| 7. Aloo Nazakat - is a Tandoori starter dish where crispy fried potato shells are filled with a paneer and potato mixture, marinated in a yogurt sauce and baked. | \$13.95 |

Entrée-Vegetarian-Royal Rajputana BBQ

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| 1. BBQ paneer Tikka Indian cheese pieces - (paneer) marinated in ginger garlic paste and spices then grilled in a tandoor." V | \$14.95 |
| 2. Paneer ke Sooley - Panner marinated and cooked in special family spices and slow cooked in the Tandoor oven. V | \$14.95 |
| 3. Stuffed Mushroom Tikka - Mushrooms stuffed with spiced paneer masala marinated in yoghurt with chickpea flour then grilled and smoked. (GF option available)" V | \$14.95 |
| 4. Chana Kakori Kebab - These kebabs are prepared with minced black gram, onions, ginger, garlic, and many aromatic and flavorsome spices V VG | \$14.95 |

Entrée-Non-Veg-Royal Rajputana BBQ

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| 1. Tandoori Chicken Tikka - Boneless Chicken pieces, marinated in a special tandoori spiced yoghurt and grilled in a tandoor oven. | \$14.95 |
| 2. Soolas - Chicken (Chefs special) Small succulent boneless meat pieces marinated overnight with yoghurt and exotic spices then barbequed and smoked | \$16.95 |
| 3. Dhuanghar Malai Chicken Tikka - Chicken pieces marinated in cream, yoghurt,ginger garlic paste, cardamom powder and cooked in the tandoor then smoked | \$14.95 |
| 4. Galauti Kebab - (Chefs Special) Marinated lamb mince patty with exotic spices, rose water and saffron. It is a flavourful and soft patty charredon a hot plate from royals of Awadh | \$16.95 |
| 5. Rajputana Kebab - (Chefs Special) Melt in mouth goat mince patty flavoured with spices, herbs, ginger garlic paste. Slowly cooked on a hot plate basting with ghee. Must try. | \$16.95 |
| 6. Kakori Kebab - (Flavourful Lamb Sheekh Kebab) - a Must Try A famous Mughlai Dish. | \$16.95 |

Royal Rajputana Curries Vegetarian

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| 1. Royal Shahi Shikari paneer - (Chefs Special) Paneer (Indian cottage cheese) cooked in a smooth gravy, laced with spices V | \$17.95 |
| 2. Mushroom Handi Masala - (Chefs Special & Vegan) Cooked button mushrooms in a semi dry gravy and tangy sauces along with juliennes of green bell pepper. V VG | \$17.95 |
| 3. Tawa Fry Mix Veg - Delicious and healthy recipe. Mix of chopped and sliced vegetables sauteed on pan with authentic Indian spices and chefs special tawa sauce. (VG option available) V VG | \$17.95 |
| 4. Rajwada Makhni Paneer - Rajwada Paneer is a rich, creamy dish from Royal cuisine. The paneer cubes are cooked in the rich gravy of cashew nuts, spices and malai/homemade cream. V | \$17.95 |
| 5. Malai Kofta - Paneer/vegetable kofta in a delicious and creamy gravy. One of the popular Indian diahes to make on special occasions & festivals. V | \$17.95 |
| 6. Kadhai Paneer - Stir fried paneer (IndianCheese) with tomatoes, onions, capsicum cooked in a special masala and garnished with ginger juliennes V | \$17.95 |
| 7. 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 | \$17.95 |
| 8. Palak Paneer - Indian cottage cheese (paneer) cooked in spinach curry with spices. V | \$17.95 |
| 9. Paneer Tikka Masala - A vibrant and exotic Indian curry made of marinated and grilled paneer cubes dunked in a spicy and rich onion tomato based gravy. V | \$17.95 |
| 10. Saag A leaf - based Indian dish. Curry made with reduced spinach and mustard leaves. V | \$17.95 |
| 11. Rajsi Zira Aloo - Potatoes cooked with cumin seeds and spices. (GF & VG option available) V VG | \$15.95 |
| 12. Chole - Chickpea Curry(Vegan) - is an authentic North Indian style Chickpea Curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs. V VG | \$17.95 |

Royal Rajputana Dals

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| 1. Panchmela Dal Tadka - (Chef's Special) Mixture of five different lentils slow cooked with onions, ginger garlic paste, tomatoes then tempered with cumin nd spices. (GF and VG option available) V VG | \$16.95 |
| 2. Royal Rajputana Dal - (Chefs Special) In house speciality. Family recipe of chef's special dal.(GF & VG option available) VG V | \$16.95 |
| 3. Makhni Dal - Creamed black lentils slow cooked and flavored with fresh ginger, garlic and rich blend of herbs and spices. V | \$16.95 |

Royal Rajputana Curries Non-Vegetarian

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| 1. Royal Laal Maans - (In house speciality) Goat curry from Rajasthan. This is our Family's secret recipe. Tender pieces of Goat cooked in a yoghurt based sauce which is rich in flavour and then smoked. | \$22.50 |
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Royal Rajputana Curries Non-Vegetarian

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| 2. Laal Maans Goat or Lamb - (Chef's 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 family. | \$22.50 |
| 3. Junglee Maans (Lamb curry) - (Chef's Special) As the name suggests this is the recipe for the stranded Shikari. It has only 3 main ingredients. It's a family recipe and a must try. | \$22.50 |
| 4. Baghsuri Murgh(Chicken) Masala - (Chef's Special) In house speciality - A must try Ckicken curry recipe created by my father. (GF option available) | \$20.50 |
| 5. Safed Murgh (Chicken) - (Chef's Special) The unusualness of this ancient Rajasthani recipe lies in the fact that all ingredients used are white. | \$20.50 |
| 6. Saag Chicken or Lamb - Saag is a mustard leaf-based dish eaten in the Indian subcontinent with bread such as roti or naan, or rice. | \$19.95 |
| 7. Chikken 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. | \$19.95 |
| 8. Butter Chicken - The most popular Indian chicken curry which is rich and creamy. This is my take on it with a smoky twist | \$19.95 |
| 9. Kadhai Chicken - Flagship dish from Indian cuisine. Chicken chunks cooked with tomatoes, onions, capsicum cooked in a special masala and garnished with ginger juliennes. | \$19.95 |

Rajasthani Special Meal

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| 1. Daal, Baati and Churma - 2 Baatis, Panchmela Dal and Churma | \$22.00 |
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Royal Rajputana Thalís-Vegetarian

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| 1. Royal Thali - Panchmela Dal, Gatte, Baati, Raita, Salad, Zira Chaach, Batiya, Lahsun Chutney and V Churma | \$29.95 |
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Royal Rajputana Thalís- Non-Veg

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|--|---------|
| 1. Royal Thali - Laal Maans, Baghsuri Murg Masala, Baati, Tandoori Roti, Dhuan (smoked) Raita, Zira Chaach, Lahsun Chutney and Churma | \$29.95 |
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Breads

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| 1. Aloo Naan V | \$6.95 |
| 2. Baati (Chefs Special) V | \$5.00 |
| 3. Batiya (Chefs Special) - a soft brea V | \$5.00 |
| 4. Bajre Ki Roti V | \$6.00 |
| 5. Cheese Chilly Naan V | \$6.95 |
| 6. Cheese Garlic Naan V | \$6.95 |
| 7. Cheese Naan V | \$6.95 |
| 8. Cheese Spinach Naan V | \$6.95 |
| 9. Chily Garlic Naan V | \$6.95 |
| 10. Do Putiya Roti (Chefs Special) V | \$5.50 |
| 11. Garlic Naan (VG option available) V VG | \$5.50 |
| 12. Laccha Paratha V | \$5.50 |
| 13. Peshawari Naan V | \$6.50 |
| 14. Plain Naan (VG option available) V VG | \$5.00 |
| 15. Spinach Naan V | \$6.95 |
| 16. Tandoori Roti V | \$4.95 |
| 17. Tawa Roti V | \$4.50 |

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