

## RICE & BIRYANI

Plain Rice	\$6.50
Saffron Rice	\$7.95
Zira (Cumin Rice)	\$6.95
Goat, Chicken or Lamb Biryani	\$26.00
Chicken 65 Biryani	\$26.00
Veg Biryani	\$26.00
Soya Chaap Biryani	\$26.00
Gatta ka pulao	\$15.99

## DESSERT

Gajar Ka Halwa	\$15.50
Moong Dal Halwa	\$15.50
Kesariya Gulab Jamun	\$8.95
Bhallab Kulfi	\$9.95
Churma	\$10.95
Kolkatta Meetha Paan	\$5.50
Rasmalai	\$8.95

## DRINKS

Ghar ki Chai	\$6.50
Namkeen Chaach	\$7.50
Smoked Chaach	\$7.95
Masala Soda	\$7.95
Mango Laasi	\$7.95
Ginger Beer	\$5.95
Soft drinks - Lemonade, Sprite, Coke zero, Lemon lime bitters, Fanta, Coke.	\$5.95

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\*

## CHAI & CHAAT

Rajasthani Mirchi Vada	\$15.95
Dahi Bhalla	\$15.95
Moong Daal Kachori	\$16.95
Pyaz ki Kachori	\$16.95
Khasta Aloo Kachori	\$16.95
Karari Aloo Tikki	\$14.95
Chole Kulche	\$20.95
Chole Bhature	\$20.95
Parathas (Aloo , Gobhi, Pyaz or Paneer)	\$17.95
Aloo Tikki Chaat	\$17.95
Samosa Chaat	\$17.95
Pani Puri	\$13.95
Dahi Puri	\$15.95
Chaat Papri Rajasthani Style	\$15.95
Pav Bhaji	\$21.95

## TAKEAWAY MEAL DEALS

Pack for 2 - Any 2 curries, 2 plain rice, 2 plain naan, 2 papad	\$75.95
Pack for 4 - Any 3 curries, 3 plain rice, 3 plain naan, 4 papad	\$105.95

## WEEKEND LUNCH SPECIAL ONLY (Saturday and Sunday)


Daal, Baati and Churma - 2 Baatis, Panchmela Dal and Churma	\$27.95
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# ROYAL RAJPUTANA




## INDIAN RESTAURANT BBQ & DRINKS



 (07) 3263 3214 or 0401351923

 [www.royalrajputana.com.au](http://www.royalrajputana.com.au)

 530 Roghan Road. Fitzgibbon

 Open 7 days - 5pm to 9:30pm  
and Sat and Sun 12-3pm lunch

## STARTERS

<b>Assorted, Charred &amp; Deep Fried Poppadums</b> Poppadums served with mint dip. (GF & VG option available)	<b>\$9.95</b>
<b>Grilled &amp; Filled Cumin Paneer Naan (V)</b> Bread served with smoked onion raita.	<b>\$13.50</b>
<b>Achari Paneer Pakoda (V)</b> Paneer pieces stuffed with exotic mango pickle masala dipped in a chickpea batter and deep fried	<b>\$15.95</b>
<b>Samosa (V)</b>	<b>\$11.95</b>
<b>Onion Bhaji (V)</b>	<b>\$13.95</b>

## VEG BBQ

<b>BBQ Paneer Tikka (V)</b> Paneer marinated in ginger garlic paste and spices then grilled in a tandoor.*	<b>\$17.95</b>
<b>Stuffed Mushroom Tikka (V)</b> Mushrooms stuffed with paneer , aromatic spices, cheese and capsicum then charred	<b>\$17.95</b>
<b>Kala Chane Kebab</b> These kebabs are prepared with minced black gram, onions, ginger, garlic, and many aromatic and flavorsome spices	<b>\$17.95</b>
<b>Hara Bhara Kebab (V)</b> Hara bhara kabab are healthy, flavorful, savory pan-fried patties loaded with spinach, green peas and potatoes	<b>\$16.95</b>

## NON-VEG BBQ

<b>Tandoori Chicken Tikka</b> Boneless Chicken pieces, marinated in a special tandoori spiced yoghurt and grilled in a tandoor oven.	<b>\$18.95</b>
<b>Dhuangar Malai Chicken Tikka</b> Chicken pieces marinated in cream, yoghurt, ginger garlic paste, cardamom powder and cooked in the tandoor then smoked	<b>\$18.95</b>
<b>Galauti Kebab</b> (Chefs Special) Marinated lamb mince patty with exotic spices, rose water and saffron. It is a flavorful and soft patty charred on a hot plate from royals of Awadh	<b>\$19.95</b>
<b>Kakori Kebab</b> (Flavourful Lamb Sheekh Kebab) - a Must Try A famous Mughlai Dish.	<b>\$19.95</b>
<b>Rajputana Kebab</b> (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.	<b>\$19.95</b>

## INDO-CHINESE

<b>Chilli Paneer</b> Wok style fried paneer tossed with seasonal vegetables and Indo-Chinese sauces.	<b>\$20.95</b>
<b>Chilli Potatoes</b> Golden potato wedges coated in a glossy chilli-garlic sauce, stir-fried with peppers and spring onions. Deliciously crunchy with a fiery kick.	<b>\$20.95</b>
<b>Veg Garlic Noodles</b> Indo-chinese stir-fry noodles tossed with vegetables, seasonal vegetables and sauces	<b>\$20.95</b>
<b>Veg Manchurian</b> veg fried dumplings stir-fried in a sweet, spicy and tangy sauce	<b>\$20.95</b>
<b>Veg Fried Rice</b> Aromatic rice tossed with indo-chinese sauces and seasonal vegetables	<b>\$20.95</b>
<b>Chilli Chicken</b> Wok style fried chicken tossed with seasonal vegetables and Indo-Chinese sauces.	<b>\$20.95</b>

## VEGETARIAN CURRIES

<b>Royal Shahi Shikari Paneer (V) (GF)</b> (Chefs Special) Paneer (Indian cottage cheese) cooked in a smooth gravy, laced with spices	<b>\$26.95</b>
<b>Rajasthani aloo paneer pyaaz ki sabzi (GF)</b> A rustic preparation of potatoes, paneer, and onions cooked in a traditional Rajasthani base with cumin, garlic, red chilli, and aromatic spices, finished with a subtle tang—rich, earthy, and deeply authentic in flavour.	<b>\$26.95</b>
<b>Marwari Paneer Bhurji (GF)</b> Crumbled paneer sautéed with onions, tomatoes, and spices—flavorful, comforting, and perfect with roti or naan.	<b>\$26.95</b>
<b>Kadhai Paneer (V) (GF)</b> Stir fried paneer (Indian Cheese) with tomatoes, onions, capsicum cooked in a special masala and garnished with ginger juliennes	<b>\$26.95</b>
<b>Rajwada Makhni Paneer (V) (GF)</b> 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.	<b>\$26.95</b>
<b>Palak Paneer (V) (GF)</b> Indian cottage cheese (paneer) cooked in spinach curry with spices.	<b>\$26.95</b>
<b>Paneer Tikka Masala (V) (GF)</b> A vibrant and exotic Indian curry made of marinated and grilled paneer cubes dunked in a spicy and rich onion tomato based gravy.	<b>\$26.95</b>

<b>Paneer Lababdar (V) (GF)</b> A rich and flavourful North Indian delicacy featuring soft paneer simmered in a luscious tomato-onion gravy with cream, butter, and aromatic spices.	<b>\$26.95</b>
<b>Rajsi Zira Aloo (VG) (V) (GF)</b> Potatoes cooked with cumin seeds and spices. (GF & VG option available)	<b>\$26.95</b>
<b>Royal Gatta Curry (V) (GF)</b> (Chefs Special) A famous dish from Rajasthan (Must try). Gram flour steamed dumplings cooked in a rich and smooth yoghurt-based gravy	<b>\$26.95</b>
<b>Chole (VG) (GF)</b> is an authentic North Indian style Chickpea Curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.	<b>\$26.95</b>
<b>Veg Korma (V) (GF)</b> A rich and aromatic curry of seasonal vegetables simmered in a velvety cashew-coconut gravy, delicately spiced with cardamom, cloves, and saffron. Creamy, mildly spiced	<b>\$26.95</b>
<b>Malai Kofta (V) (GF)</b> A royal Mughlai delicacy of golden, melt-in-the-mouth dumpling smade from paneer and potatoes, simmered in a rich, creamy tomato-cashew gravy.	<b>\$26.95</b>
<b>Mushroom Handi Masala (VG) (V) (GF)</b> (Chefs Special & Vegan) Cooked button mushrooms in a semi dry gravy and tangy sauces along with juliennes of green bell pepper.	<b>\$26.95</b>
<b>Tawa Fry Mix Veg (VG) (V) (GF)</b> 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)	<b>\$26.95</b>

## DALS

<b>Royal Rajputana Dal (GF)</b> A hearty Rajasthani speciality made with red lentils., garlic, and traditional spices.	<b>\$25.95</b>
<b>Panchmela Dal (GF)</b> A traditional Rajasthani favourite made by blending five different lentils, onions ,tomatoes, and a medley of aromatic spices. This dal carries a bold, rustic flavour that reflects the royal kitchens and warrior traditions of Rajputana.	<b>\$25.95</b>
<b>Dal Makhni (GF)</b> A rich and indulgent classic of black lentils and kidney beans slow-cooked overnight with butter, cream, and fragrant spices. Silky, smoky, and deeply comforting	<b>\$25.95</b>
<b>Chef's Special Dal Banjara (GF)</b> A smoky Rajasthani Dal Banjara it is a blend of nine lentils, slow-cooked with garlic, and rustic spices, finished with a traditional dhungar (charcoal infusion). Earthy, robust, and full of flavour, this chef's special version of Dal Banjara heritage with a royal touch.	<b>\$27.95</b>

## NON-VEGETARIAN CURRIES

### (MEAT)

<b>Royal Lal Maans (Goat) (GF)</b> (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	<b>\$29.95</b>
<b>Lal Maans - (Goat or Lamb) (GF)</b> (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 family.	<b>\$28.95</b>
<b>Junglee Maans (GF)</b> (Chefs 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.	<b>\$28.95</b>
<b>Saag - Chicken, Goat or Lamb (GF)</b> A wholesome North Indiandelicacy of succulent meat pieces simmered in a spiced spinach (saag) gravy enriched with garlic, ginger, and aromatic masalas.	<b>\$28.95</b>
<b>Railway Mutton Curry (GF)</b> A heritage curry from 19th century India during the British colonial rule. Tender mutton (goat) slow cooked in a rich, flavorful gravy and warm spices and a gentle tang	<b>\$28.95</b>

### (CHICKEN)

<b>Baghsuri Murgh Masala (GF)</b> (Chefs Special) In house speciality - A must try Chicken curry recipe created by my father.	<b>\$28.95</b>
<b>Reghasthani Murgh (GF)</b> A royal feast rustic delicacy in a rich smooth cashew paste gravy with harmonious blend of aromatic spices and glazed with saffron. It is earthy and luxurious, reflects the opulence of a royal feast	<b>\$27.95</b>
<b>Safed Murgh (GF)</b> (Chefs Special) The unusualness of this ancient Rajasthani recipe lies in the fact that all ingredients used are white.	<b>\$28.95</b>
<b>Butter Chicken (GF)</b> The most popular Indian chicken curry which is rich and creamy. This is my take on it with a smoky twist	<b>\$27.95</b>
<b>Chicken Tikka Masala (GF)</b> Juicy, char-grilled chicken tikka pieces simmered in a spiced tomato and onion gravy enriched with cream and butter. Smoky, tangy, and indulgent, this iconic dish perfectly balances the bold flavour of the tandoor with the richness of a velvety masala curry	<b>\$27.95</b>
<b>Kadhai Chicken (GF)</b> Flagship dish from Indian cuisine. Chicken chunks cooked with tomatoes, onions, capsicum cooked in a special masala and garnished withginger juliennes.	<b>\$27.95</b>
<b>Chicken Labadar (GF)</b> A rich and flavourful North Indian delicacy featuring soft chicken simmered in a luscious tomato-onion gravy with cream, butter, and aromatic spices.	<b>\$27.95</b>

## THALIS

<b>Royal Veg Thali - Panchmela Dal, Gatte ki Sabzi, 2 Baatis, Batiya, Namkeen Chaach, Plain Raita, Salad Lahsun Chutney &amp; Churma</b>	<b>\$38.95</b>
<b>Royal Non Veg Thali - Lal Maans, Baghsuri Murgh Masala, 2 Baati's, 1 Tandoori Roti, Plain Raita, Smoked Chaach, Lahsun Chutney, &amp; Churma</b>	<b>\$38.95</b>

## SIDES

<b>Plain Raita</b>	<b>\$4.95</b>
<b>Smoked Raita</b>	<b>\$4.95</b>
<b>Mix Veg Raita</b>	<b>\$4.95</b>
<b>Boondi Raita</b>	<b>\$4.95</b>
<b>Mix onion salad</b>	<b>\$4.95</b>
<b>Mint chutney</b>	<b>\$4.95</b>
<b>Coriander chutney</b>	<b>\$4.95</b>
<b>Tamarind Chutney</b>	<b>\$4.95</b>
<b>Mango Chutney</b>	<b>\$4.95</b>
<b>Lahsun Chutney</b>	<b>\$4.95</b>
<b>Extra Ghee</b>	<b>\$4.50</b>
<b>Extra Chillies</b>	<b>\$3.00</b>
<b>Extra Onions</b>	<b>\$3.00</b>
<b>Extra Chutney</b>	<b>\$4.50</b>
<b>Extra Papad (1 pc)</b>	<b>\$1.00</b>
<b>Extra Lemon wedges (2 pcs)</b>	<b>\$2.00</b>
<b>Pahadi Raita</b> A traditional delicacy from the hills of Uttarakhand, prepared with creamy yogurt, grated cucumber, green chilies, and atemping of mustard seeds and roasted curmin.	<b>\$4.95</b>
<b>Bharwan mirchi (2pcs)</b> Large green chilies stuffed with a spiced filling, tempered with a traditional Rajasthani tadka	<b>\$6.95</b>

## BREADS

<b>Aloo Naan</b>	<b>\$7.95</b>
<b>Cheese Chilli Naan</b>	<b>\$7.95</b>
<b>Cheese Garlic Naan</b>	<b>\$7.95</b>
<b>Cheese Naan</b>	<b>\$7.95</b>
<b>Cheese Spinach Naan</b>	<b>\$7.95</b>
<b>Chilli Garlic Naan</b>	<b>\$7.95</b>
<b>Cheese Chilli Garlic Naan</b>	<b>\$8.95</b>
<b>Plain Naan (With butter)</b>	<b>\$6.00</b>
<b>Layered Butter Naan</b>	<b>\$6.50</b>
<b>Garlic Naan</b>	<b>\$6.00</b>
<b>Spinach Naan</b>	<b>\$6.95</b>
<b>Peshawari Naan</b>	<b>\$8.95</b>
<b>Kalonji Naan</b>	<b>\$6.95</b>
<b>Tandoori Roti</b>	<b>\$5.95</b>
<b>Tawa Roti</b>	<b>\$5.50</b>
<b>Do Pudtiya Roti</b>	<b>\$7.95</b>
<b>Panchmela Roti</b>	<b>\$7.95</b>
<b>Batiya</b>	<b>\$6.50</b>
<b>Baati</b>	<b>\$6.00</b>
<b>Stuffed Masala Baati</b>	<b>\$7.95</b>
<b>Bajre Ki Roti</b>	<b>\$8.00</b>
<b>Lachha Paratha</b>	<b>\$7.50</b>

THROUGHOUT PRICES ARE SUBJECT TO CHANGE ANYTIME AND 50 CENTS PER EACH TAKEAWAY CONTAINER AS AN ADDITIONAL CHARGE