



nibbles

papadums v (plain or spicy)	0.80
chutney tray v (per person) mango, mixed pickle, mint yoghurt, onion + coconut chutney	0.80

street food starters

onion bhaji v	3.25
samosa v (chicken, lamb or vegetable) seasoned with herbs wrapped in a crispy pastry	3.50
chaat (vegetable/ chicken/ fish) nicely balanced and cooked in a tangy peppery sauce	3.50
pakora bites vegetable or chicken in a special mumbai batter	3.50
mushroom popcorn v fresh mushroom deep fried, stuffed with spicy minced lamb covered in a thin layer of bread crumbs	3.75
murgh koleji succulent chicken liver slow cooked in an array of spices and fresh coriander	3.50
glamorous chips v popular with garlic, red chilli flakes + coriander	2.50
crispy fried seafood (prawns, squids+ white bait) marinated for hours, coated in light spicy batter, deep fried.served on bed of crispy fried aubergine + onion rings.	4.95
fish cake bursting with flavours cod with a hint of crushed mustard seed + coriander, covered in lightly spiced breadcrumbs	3.50
puri (prawn)...4.25 (king prawn).6.25 cooked in medium spicy sauce, served in a puri	
spiced scallops pan-fried scallops coated with light spices, dressed in lime and cherry vine tomatoes & coriander	6.25
tava roll indian street food speciality, choice of spiced lamb, chicken or beef basted in masala sauce and wrapped in a roti	3.70

paneer house salad	3.50
fresh peppers, lettuce, cherry tomato, red onions, cucumber and carrots, topped with small pieces of gently grilled paneer	

charcoal pit starters

tandoori salmon marinated with a mildly spiced tikka paste	4.95
tandoori king prawns marinated in specially prepared natural yogurt base with herbs spices before roasting	5.95
mixed platter a delicious selection of seekh kebab, chicken tikka, lamb tikka, chicken wings + onion bhaji	5.50
chicken wings special marinated overnight in masala and roasted in the clay oven	3.75
tandoori chicken a tender piece of chicken marinated in spiced yogurt	3.95
tikka traditionally spiced cubes of lamb, chicken or duck	3.75
lamb chops marinated overnight for that extra succulent juicy flavour	4.95
seekh kebab traditionally spiced minced lamb kebabs	3.75
murugh muglai tikka tandoori chunks of chicken breast in a mango and coconut marinate	3.75
paneer tikka v soft cottage cheese marinated in thick yogurt & herbs, grilled with red & green capsicum and onions in the tandoor	3.50

tandoori mains

*marinated in specially prepared natural yogurt for 24
hours to give it the tender taste, served with our home
made salad and chutney sauce*

mixed meat grill on a toasted bread with lightly sautéed onions + greens	12.50
lamb chops	10.95
half chicken / whole chicken	5.95 / 10.95
chicken tikka / lamb tikka	7.95
duck tikka	8.95
salmon tikka	9.95
king prawns	11.95
paneer + vegetables shashlik v	7.95
chicken or lamb shashlik	8.95
duck shashlik	9.95
salmon shashlik	10.95
king prawn shashlik	12.95
<i>bhuna (re-cooked in a bhuna sauce) +1 to above</i>	

create your own classics

start with a base ingredient and then select a dish of your choice from the list further below

mixed vegetable v / paneer v	5.95
chicken / lamb / minced lamb	6.95
beef	7.95
duck	7.95
prawns	6.95
fish	8.95
king prawn	10.95

curry / rogan josh / karahi / pathia / masala / pasanda balti / amlee / handi / korma / bhuna / dupiaza / saag makhani / jalfrezi / dansak / madras / vindaloo / phall tikka style (+1.00) marinated in a mixture of aromatic spices and yogurt and then baked in the clay oven

tamarind duck new 9.95

pieces of tender duck lightly cooked in a tandoori oven, stir fried in tamarind sauce 🌶️

traditional specialities

uncompromised, age old recipes straight from our kitchen

butter chicken 7.95
cooked in a slow flame in a butter + cream 'makhani' sauce

methi chicken 8.50
chicken breast tempered with mustard seeds, fenugreek leaves + aromatic mumbai spices

bombay spinach 7.95
a unique and delicately spiced mumbai speciality combining chicken or lamb with sweetened spinach

meeta kodu 8.95
chicken or lamb cooked with sweet pumpkin in mild spices

dum gosht 🌶️🌶️ 7.95
lamb off the bone slow cooked with yogurt and sun dried red chillies with a blend of kashmiri spices

biryani

aromatic basmati cooked with:

mushroom + mixed vegetable v	6.50
chicken (tikka+1.00)	8.95
lamb (tikka+1.00)	8.95
keema - mince lamb with garden peas	7.95
create your own (any 2 item combo)	10.50
prawn	9.50
seafood – king prawn + prawns	11.95
razza special biryani (any 4 items combo)	12.50

razza special dishes

fish special 9.95
salmon or cod cooked in thick sauce

piri piri king prawn 🌶️🌶️ 12.95
piri piri chicken or lamb 🌶️🌶️ 9.95
spicy hot + sour with our own special piri piri sauce

razza king prawn special 🌶️ 12.95
tandoor cooked whole king prawns in its shell then recooked in slices of onions and red peppers.

garlic king prawn saagwala 11.95
king prawns and spinach cooked with garlic

tandoori goa special (chicken/lamb/fish) 🌶️🌶️ 9.95
marinated in a special spice overnight and cooked in a clay oven re cooked in hot special spices with fresh coriander, green chilli, tomatoes and mint

fish feast tandoori (sea bass or trout) 11.95
whole fish, served with salad garnished with a stir-fry of red onions and green pepper, hint of chilli and garlic

grilled sea bass fillet 10.95
marinated with roasted pickling spice shallow fried served on with sag aloo and garnished with a karahi sauce

the goan encounter (chicken, lamb or fish) 9.95
marinated overnight and cooked in the clay oven, then re-cooked in a mildly spiced tamarind and coconut milk

lamb shank 11.95
welsh lamb on the bone traditionally cooked in semi dry sauce

south indian king prawn 🌶️🌶️🌶️ 11.95
south indian chicken or lamb 🌶️🌶️🌶️ 9.50
cooked in very hot & sour thick sauce, south indian style

razza murugh special 🌶️🌶️ 9.95
whole breast of chicken stuffed with lamb mince, roasted and then cut in small strips and recooked in a thick mint sauce.

garlic chilli 🌶️🌶️ 8.95
chicken or lamb cooked in a fairly hot masala sauce with lots of garlic, green chillies, tomatoes and coriander

lamb chops special 10.95
cooked in a thick sauce served hot medium or mild

acharie 🌶️ 8.95
chicken or lamb pieces cooked with chopped onions, lemon juice, coconut, mint yogurt and honey

chicken villa 🌶️ 11.95
chicken with lamb mince, cooked in sweet and sour medium thick sauce, garnished with an egg omelette, served with keema rice

chefs signature dishes

a selected few of our own chef created dishes

railway lamb	12.95
pot roasted lamb on the bone, slow cooked with delicate spices served with new potatoes + spinach. an anglo Indian speciality, developed when the british raj were laying the railway tracks	
chicken dhakashwari	8.95
tender pieces of chicken cooked with mango and garnished with ground almonds and whip cream n	
chicken jalandhari 🌶️	9.95
marinated chicken cooked with chick peas, paneer, green chillies and ginger	
chingri jhol 🌶️🌶️	10.95
tandoori king prawns cooked in our chefs special spice mix of exceptional flavour	
sizzling king prawn (in shell)	11.95
tandoori king prawns, cooked with capsicum, onions and fresh tomatoes, served moist dry	
sizzling chicken	9.95
tandoori grilled chicken or lamb tikka pieces with capsicum, onion and tomatoes. served moist in a hot sizzler	
chicken zaafrani	9.95
tender pieces of chicken cooked in medium sweet + sour sauce topped with cream	
chicken mulli	8.95
marinated boneless spring chicken from the tandoor, re-cooked in a mint and yoghurt base sauce with cashew nuts, tomatoes and spices	
chicken sally 🌶️	8.95
tender pieces of chicken cooked in medium hot spices + curry leaves, garnished with thinly sliced crispy fried potatoes	
murgh masala 🌶️	9.95
chicken off the bone cooked with lamb mince in our house special sauce, served with a boiled egg	
razza supreme 🌶️🌶️	8.95
chicken, lamb, prawn cooked with onions, green peppers	
king prawn delight	11.95
superbly cooked with almond, coconut, paneer and butter n	
murgh bemisal 🌶️	8.95
spicy chicken tikka cooked in a smooth buttery tomato sauce garnished with fried brown ginger	
mirchi salan 🌶️🌶️🌶️	12.95
king prawns and scallops in a rich fiery and fragrantly tangy sauce	



vegetable sides

pumpkin bhaji	3.25
saag bhaji / saag aloo	3.25
tarka daal	2.95
chana masala or saag	3.25
bombay potatoes	2.95
aloo gobi	3.25
mushroom bhaji / cauliflower bhaji	3.25
carrot bhaji / bindi bhaji	3.25
mixed vegetable curry	2.95

rice

boiled rice	2.90
pilau rice	3.25
special fried rice / lemon rice	3.50
mushroom rice / vegetable rice	3.50
keema rice / egg fried rice	3.50
garlic rice / saag rice	3.50
onion rice / coconut rice	3.50

bread

plain naan	2.40
peswari naan	2.75
garlic naan (add cheese, chilli or keema)	2.75
keema naan (stuffed with minced lamb)	2.75
ginger naan	2.75
vegetable naan	2.75
tandoori roti	2.25
chapati	1.75

market fresh greens 2.95
with roasted garlic, red chillies and toasted poppy seeds

medium 🌶️ fairly hot 🌶️🌶️ very hot 🌶️🌶️🌶️ extra hot 🌶️🌶️🌶️🌶️
vegetarian v contains nuts n

monthly specials



starters

chicken liver cooked in spicy mixed pickle 🌶️
3.95

famous chicken 65, boneless chicken pieces marinated in herbs and spices, deep fried and tossed in special sauce 🌶️

4.95

masala mushroom in creamy garlic sauce

3.95

main courses

fiery beef madras with coconut milk 🌶️🌶️

9.95

bangkok curry with lime leaves, aubergine, bell peppers
chicken / lamb / fish / paneer 🌶️🌶️

10.95

slow cooked lamb shank with kashmiri chili, ground coriander, yoghurt and garam masala 🌶️

12.95

staff handi, a typical, slow-cooked lamb & potato stew 🌶️🌶️

9.95



Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information