



Rajdoot[®]
tandoori

At Rajdoot Manchester

we pride ourselves in two
main things, our authenticity
& the power of a family run
restaurant. With these two
driving forces Rajdoot has
stood the test of time & has
been cooking
pure North Indian food
since 1966.

Located under the depths

of Albert Square, Rajdoot
is an escape from the
vibrant hustle & bustle of
Manchester city centre,
where guests relax in
the exotic yet convivial
ambience of our award-
winning Indian restaurant.
Enjoy only fresh authentic
flavours knowing every bite
is cooked with extra care
as we invite you as our
extended Rajdoot family.




No compromise

We never pre-cook our dishes & everything we serve is
cooked from fresh. We use the highest quality ingredients &
use traditional cooking methods. As we promise this to you,
waiting times may be longer than usual during busy times.

Allergens

Before placing your order, please inform your server if a
person in your party has a food allergy

At Rajdoot, food & drink may contain nuts, crustaceans, gluten,
eggs, dairy, sesame, fish, sulphates mustard, lupin, peanuts
& soya. We cannot guarantee that food allergens will not be
transferred through accidental cross-contact.

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|  Vegetarian |  Nuts |  Medium chilli heat |
|  Vegan |  Chefs Recommendation |  Hot chilli heat |
|  Gluten | | |

Other Information

A discretionary 10% service charge will be automatically
applied to your bill.

Minimum one main meal per cover is required if dining in.



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Tel: 0161 834 2176

www.RajdootManchester.co.uk

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Rajdoot[®]
tandoori

the taste of excellence

*Celebrating over 50 years
of fine North Indian cuisine*

THE UK'S 1ST TANDOORI RESTAURANT - EST. 1966

Menu

Tandoori Starters

Tandoori cuisine is one of the oldest methods of cooking in North India, our meats & vegetables are marinated for a minimum of 12 hours, skewered & placed over a hot charcoal pit. This gives your tandoori dishes a distinctive barbecue taste you won't get by using conventional methods.

Everything is cooked from fresh so the cooking times may vary.





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| Tandoori Chicken Quarter Spring Chicken marinaded in spiced yoghurt & fresh herbs, grilled over charcoal. | 8.30 |
| Chicken Tikka Tender breast pieces marinaded in herb yoghurt with pounded spices, roasted cumin & chargrilled. | 8.45 |
| Chicken Choyla (Nepalese Speciality) Cubes of chicken marinaded in special Nepalese herbs & spices. | 8.30 |
| Chicken Shashlik Tender breast pieces marinaded with freshly pureed tomatoes & a touch of tamarind, chargrilled with capsicums, onions & tomatoes. | 8.85 |
| Chilli Chicken Haryali  Tender breast pieces marinaded in mint, green chillies & pounded spices. | 8.30 |
| Duck Tikka Tender breast marinaded in 5 spice, honey, red wine, orange juice & garlic. | 13.15 |
| Tandoori Lamb Chops Rich & tender meat marinaded in fiery fresh ginger, yogurt & herbs, then charcoal roasted. | 8.75 |
| Shish Kebab Minced lamb with a blend of mace, cardamom, fresh coriander & herbs. | 8.75 |
| Tandoori Fish (Mackerel) Whole mackerel flavoured with fenugreek & marinaded in spiced yogurt. | 8.30 |
|  Fish Tikka (Cod) Fillet of cod pieces marinaded in freshly pounded spices & yogurt, caraway seeds & garlic. | 10.45 |
| Jumbo Prawn Kebab Jumbo king prawns marinaded in olive oil, lemon juice, balsamic vinegar & freshly ground black pepper & chargrilled. | 13.15 |
| Paneer Shashlik  Home-made Indian cheese marinaded in pureed tomatoes & tamarind served with capsicum & onion. | 8.75 |
| Tandoori Broccoli  Florets marinaded in yogurt, cheese & spices, barbequed in the tandoor. | 7.65 |
| Rajdoot Meat Platter (Perfect starter for 2) Array of tandoori starters – Chicken Shashlick, Shish Kebab, Tandoori Chicken, Vegetable Samosa. | 19.75 |
| Onion Bhaji   Vegetable Samosa    Golden fried parcels of mixed vegetables & potatoes. | 6.50 |
| Aloo Tikki   Delicately spiced fluffy textured mashed potatoes & peas, floured & fried. | 6.50 |

What Rajdoot is known for

Rajdoot has been established since 1966 & so some of our most valuable customers have been coming in for 50 years. We have put together the dishes they always go for.

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| Makhan Chicken A decedent, rich curry famously known as “butter chicken” made from Tikka culled from chicken supreme simmered with butter, yoghurt, onion & pureed tomatoes, flavoured with cinnamon, cloves & fresh cream. | 17.95 |
| Chilli Chicken Garlic   Tikka culled from breast pieces sautéed with onion & capsicum & simmered in their own juices with chillies, spring onion, coriander & spiced to perfection. | 15.95 |
| Chicken Jhol (Nepalese Specialty) A totally authentic Himalayan dish made with marinaded chicken cooked in a spicy sauce of tomatoes, ginger, garlic, fresh coriander & fenugreek. | 15.95 |
| Lamb Chilli Bhuna   Tender melting lamb tossed with ginger, garlic, fresh coriander, green chillies & mushrooms. Spiced with our special chilli mix. | 16.95 |
| Lamb Pasanda  Slivers of lamb marinaded overnight in spiced yoghurt - cooked to perfection in almond sauce flavoured with cardamom & cinnamon. | 17.95 |
| Duck Chilli Garlic   Whole seasoned duck breast first barbequed in the tandoor then pieced, sautéed & simmered in its own juice & gravy, made heady with aromatic chillies, coriander & freshly spiced with a dash of red wine. | 18.95 |
| Jumbo Prawn Akbari Jumbo prawns sliced & pounded with fresh spices, cooked in olive oil in a rich sauce. | 19.75 |






Chicken

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| Chicken Tikka Masalla Tender pieces of Chicken Tikka & bell peppers cooked in a rich spicy sauce finished with a touch of cream. | 14.50 |
|  Chicken Karahi Breast pieces of chicken cooked in thick gravy spiced with black pepper, spring onions, tomatoes & green pepper. | 14.85 |
| Chicken Bhuna Succulent pieces of chicken richly cooked with mushrooms, green peppers spring onions with a touch of fenugreek. | 14.85 |
| Chicken Jalfrazi  Chicken tikka, tomatoes, onion, green pepper, delicately cooked with fresh spices. | 14.85 |
| Chicken Korma  Simmered in a mildly spiced creamy sauce flavoured with almond & pure honey. | 14.50 |
| Chicken Tikka Biriyani  Basmati rice cooked together with chicken & flavoured saffron & mild oriental spices, garnished with nuts. | 18.95 |


























Lamb

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| Rogan Josh  Sautéed & simmered in its own juice with spiced garlic & tomatoes. | 15.50 |
| Bhuna Gosht Tender pieces of lamb, delicately cooked with mushrooms, capsicums, & spring onions, with a touch of fenugreek herb. | 15.95 |
| Saag Gosht Tender pieces of lamb sautéed in rich garlic onion gravy with spinach and a touch of cream. | 15.95 |
| Lamb Jalfrazi  Spiced diced lamb, tomatoes, onions, green pepper, delicately cooked with fresh spices. | 15.95 |
| Keema Mutter Minced lamb with a touch of ginger, peas, flavoured with cumin. | 15.95 |
| Lamb Biryani  Basmati rice cooked together with lamb & flavoured saffron & mild oriental spices, garnished with nuts. | 19.50 |

Seafood

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| Fish Narial  Mildly spiced cod delicately herbed, simmered in coconut, lemon grass with mushrooms. | 17.80 |
| Fish Amritsari Fillet cod pieces simmered with mushrooms in a rich spiced tomato & garlic gravy. | 17.80 |
| King Prawn Chilli Garlic   King prawns sauteed with garlic, onions & chilli flakes, then simmered with green peppers & lemon juice. Finished with freshly chopped coriander. | 18.65 |
| King Prawn Massalla Simmered in rich garlic/ginger, fresh coriander, aromatic green chillies. Spiced with caraway seeds. | 18.65 |
| Jumbo Prawn Chilli Bhuna   Jumbo Prawns sauteed with garlic, ginger, fresh coriander, mushrooms and fresh chillies. | 19.75 |

Bread & Rice

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| Nan   Leavened bread | 3.70 | Kulcha   Naan stuffed w/onion & herbs. | 4.15 |
| Chilli & Coriander Nan   | 4.15 | Roti    Unleavened bread. | 3.15 |
| Garlic Nan   | 4.15 | Steamed Rice   | 3.15 |
|  Peshwari Nan    Ground almond, coconut, honey. | 5.50 | Pilau Rice   Aromatic basmati rice. | 4.15 |
| Keema Nan  Minced lamb. | 5.95 | Mushroom Rice    | 5.50 |
| Paratha   Flaky buttered bread. | 4.15 | | |

Vegetables - Side Dishes

We will happily prepare any of these sides as a main for an extra £2.00. Please specify when ordering.

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| Sabzee Bahar   A blend of seasonal vegetables, simmered in a mildly spiced sauce. | 8.25 |
| Bhindi Mushroom   Diced okra & mushroom sautéed with onions & tomatoes. Spiced with cumin & fresh coriander. | 8.75 |
| Bengan Aloo   Slender Indian aubergines & potatoes lightly fried & cooked with a sauce of spiced tomatoes & cumin. | 8.75 |
|  Paneer Chilli Garlic    Diced Indian cottage cheese, briefly tossed with aromatic green chillies, freshly chopped onions & coriander. | 9.85 |
| Saag Paneer  Creamy spinach cooked with home-made Indian cheese & herbs. | 9.85 |
| Makhan Paneer  | 9.85 |
| Bombay Aloo Jeera   Potatoes tossed in roasted cumin seeds, ginger & garlic. | 8.75 |
| Gobi Masalla   Florets of Cauliflower gently cooked with ginger, cumin & tomatoes. | 8.75 |
| Tarka Dhaal  Lentils cooked with tomatoes, ginger & garlic. Tempered with roast cumin seeds. | 8.75 |
| Dhaal Makhani  A traditional dish from the Punjab. A combination of whole urid & red kidney beans slow cooked overnight, & finished with butter & cream. | 8.75 |
| Moghlai Kofta   Mixed vegetable balls in a mild creamy almond sauce. | 8.75 |
| Channa Masalla   Chickpeas cooked with spices to our own recipe. | 8.75 |
| Raita  Yoghurt with cucumber, tomatoes & herbs. | 5.50 |
| Vegetable Biriyani   Basmati rice cooked with a selection of vegetables with dhaal. | 16.95 |

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|  Vegetarian |  Nuts |  Medium chilli heat |
|  Vegan |  Chefs Recommendation |  Hot chilli heat |
|  Gluten | | |

Rajdoot Set Menus

Indulge & explore a variety of our most popular authentic dishes as a delicious meal (Minimum 2 persons to order).

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| Non-Veg Thali Starters Chicken Shashlik, Shish Kebab, Tandoori Chicken, Fish Tikka Main Courses Rogan Josh, Makhan Chicken, King Prawn Chilli Garlic, Gobi Masala, Pillau Rice, Nan Choice of Desserts £34.95 Per person | Veg Thali Starters Vegetable Shashlik, Onion Bhajee, Samosa Main Courses Aloo Gobi, Saag Paneer, Tarka Dal, Raita, Pillau Rice, Onion Kulcha Choice of Desserts £29.95 Per person |
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If you have any allergies please consult our restaurant manager before ordering your meal.
All dishes may contain a trace of nuts.