

Now open for lunch
Mon-Thurs 11am-2pm



Autumn 2011/12
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Gourmet Rajah

Tel: 01962 883399 / 881999

www.GourmetRajah.co.uk

12 years of providing food to the residents of
Winchester and the surrounding areas: From night
in to party-gatherings, from classical to contemporary
culinary creations- we are sure to have something for
your taste pallet



Shoab

**DUE
TO DEMAND**

We are now well established
in catering tailor-made food for
Parties & Functions, providing
excellent gourmet Indian catering.
Please call Shoab on 883 399
or 07845 134 086 for more
information



**Now open for lunch; specialising
in group workplace lunches**

See lunch menu or visit our website for further details

OPEN 5.30 - 11pm 7 DAYS A WEEK

FREE HOME DELIVERY ON ORDERS

OVER £12 WITHIN 3 MILE RADIUS

FREE DELIVERY OVER 3 MILES WITH ORDERS OVER £20

47 Priors Dean Road, Harestock,
Winchester SO22 6JN

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STARTERS

Onion Bhajee	2.25
Vegetable or Meat or Chicken Samosa	2.25
Aloo Chop (Breadcrumb coated potato croquet)	2.25
Stuffed Capsicum (roasted green pepper with a spicy potato filling)	2.50
Prawn Pathia & Puree	3.25
Chicken Chat & Puree	3.25
King Prawn Pathia & Puree	4.95
King Prawn Butterfly	4.95
Chicken Pakora	2.95
Sheek Kebab	2.95
Shammi Kebab	2.95
Chicken or Lamb Tikka	2.95
Tandoori Chicken	2.95
Char-grilled Lamb Chop (tender spring lamb marinated in spices)	2.95
Keema Aloo Chop (tasty breadcrumb coated potato with minced lamb filling)	2.75

GOURMET RANGE

We have created a superlative range of dishes representing the future of Indian creative cookery.

JHOLPAI KING PRAWNS - Butterfly king prawns with Mediterranean sundried tomatoes and olives cooked in a garlic and chilli sauce. 12.95

BEEF KASTURI - Gently cooked beef pieces Cooked In Gourmet Rajah's special style (Medium hot) 7.95

VENISON SHAH GRILL - This strong flavoured meat is further enhanced with a lemon, fenugreek and garam masala marinade and char-grilled to perfection 8.95

SALMON KA SULA - Delicately spiced prime fillets of salmon, chargrilled and served on a bed of sauteed onions and fried mushrooms
Minimum 30 minutes cooking time 7.95

SWORDFISH RAFA - Delicately marinated steaks, fried lightly and served with a herby potato mash
Minimum 30 minutes cooking time 8.95

NEW **BEEF or LAMB METHI** - Delicious medium/hot dish cooked with fenugreek and roasted garlic 6.95

CHICKEN AMNAH - A mild creamy dish with mango slices and coconut milk to give a smooth texture 6.95

CHICKEN ANJALI - Chicken Tikka cooked in a refreshing lemongrass and lime sauce 6.95

JALKAKRA - Crab cooked with fresh chillis and garlic in a bhoona style sauce 7.95

MACHLI BIRAN - Fresh whole trout cooked to Gourmet Rajah's original recipe 7.95

CLASSIC DISHES

SHOMBASH - (Garlic chilli Chicken or Lamb) Marinated chicken/lamb pieces infused with a garlic flavour and touched by the fragrance of green chillis in a bhuna style 6.95

OMRIT - Lamb, Chicken or Duck cooked with the Chef's Special recipe *Lamb or Chicken 6.95 / Duck 7.95*

KOFTA BALTI - Chunks of chicken tikka wrapped in spiced minced lamb and brought to flavour in a balti sauce 7.25

CHOITALI - A superior tikka dish (lamb or chicken) with roasted peppers, caramelised onions, green chillis and a mischievous hint of pickle. Adding upto a wonderful culinary journey (A dry dish) 6.95

CHICKEN AMCHUR - Slightly mild and sweet curry dish with sesame seeds, dried mango and pomegranate 6.95

LAMB QOROBI - A medium but tangy lamb dish with spinach, chick pea and a hint of tamarind 6.95

LAMB MOHINI - Fairly hot lamb dish in a bewildering but delicate mixed herb sauce 6.95

CHICKEN MADOBI - Very mild to taste, cooked with an array of tropical fruits and nuts in a creamy vanilla sauce 6.95

CHICKEN NIZAMI BALTI - Cooked with fresh garlic and ginger and a touch of mustard in a smooth balti and yoghurt sauce (Fairly Hot!) 6.95

CHICKEN OR LAMB TIKKA BENGAL - Medium with full focus on accentuation flavour with bayleaf, cinnamon, casia, cardammon and anise 6.95

OYUNUDU - Chicken Tikka in an oriental stir fry with egg noodles and chick peas 6.95

TAMARIND CHICKEN - Escalopes of chicken breast cooked in a slightly hot chilli and tamarind sauce 6.95

BHINDI GOSHT - Steamed lamb cooked with okra in a bhoona style 6.95

DUCK **AASH BALTI** - Tender duck breast marinated and cooked in the tandoor before adding a balti sauce 7.95

SALMON MOUSHUMI - A succulent piece of Scottish salmon gently steamed and combined with a lightly spiced creamy sauce. A truly luxurious dish!
Minimum 30 minutes cooking time 7.95

PASANDA - Choice of Chicken or Lamb
Mild dish in which sliced lamb or chicken are marinated in natural yoghurt and special spice, cooked in Almond and cashew nuts with cream and roasted almond flake 7.95

TANDOORI SPECIALITIES

Tandoori Mixed Grill (Chicken Tikka, Lamb Tikka, Tandoori King Prawn & Tandoori Chicken Dry dish)	11.95
Whole Tandoori Trout (Dry dish)	6.50
Chicken or Lamb Tikka (Dry dish)	6.00
Tandoori Chicken (on the bone - Dry dish)	6.75
Tandoori King prawn (Dry dish)	10.95

SHASLIK (cooked with roasted onions, peppers and tomatos marinated in a medium tandoori sauce - Dry dish)

Choice of Chicken or Lamb Tikka	6.75
Tandoori King Prawn	11.95

MOSSALLA - A mild rich creamy tandoori sauce

Chicken or Lamb Tikka Mossalla	6.75
Tandoori King Prawn Mossalla	11.50

TANDOORI BALTIS - A combination of the traditional tandoor flavour with the modern Balti sauce, resulting in a totally tropical taste!

Chicken or Lamb Tikka Balti	6.75
Tandoori King Prawn Balti	11.50
Gourmet Tandoori Delight (a sumptuous mixed feast)	11.95

KORAI - (with onions and green peppers in a medium sauce)

Choice of Chicken or Lamb Tikka	6.75
Tandoori King Prawn	11.95

JALFREZE (with fresh green chillies)

Choice of Chicken or Lamb Tikka	6.75
King Prawn	11.95

SURUCHI (cooked in a fairly hot mint sauce)

Choice of Chicken or Lamb Tikka	6.75
Tandoori King Prawn	11.95

MAKHANI (cooked with clarified butter and honey - delicious!)

Choice of Chicken or Lamb Tikka	6.75
Tandoori King Prawn	11.95

TRADITIONAL DISHES

CURRY (basic, medium)

Vegetable	4.50
Choice of Chicken, Meat or Prawn	5.50
King Prawn	9.95

Vegetable 4.75 Choice of Chicken, Meat or Prawn 5.95

Beef 6.25, King Prawn 10.95

KURMA (very mild, creamy coconut sauce)

ROUGON (medium, with a tangy, fresh tomato topping)

DUPIAZA (medium with a savoury topping of pan fried onions)

BHOONA (medium, dry, thick sauce with a hint of coconut)

SAG SALON (cooked with a filling helping of spinach)

MADRAS (fairly hot flavoured sauce)

VINDALOO (very hot sauce, with potato)

DHANSAK - (Persian dish cooked in a sweet, sour and hot lentil sauce. Served with pilau rice)

Vegetable	6.50
Choice of Chicken, Meat or Prawn	7.50
King Prawn	11.50

PATHIA - (Persian but with a dry, hot, sweet and sour sauce. Served with pilau rice)

Vegetable	6.50
Choice of Chicken, Meat or Prawn	7.50
King Prawn	11.50

BALTI - (medium , a mouthwatering dish with an extravagant combination of flavours)

Choice of Chicken, Meat or Prawn	6.50
King Prawn	10.95

VEGETABLE DISHES

Available as a side dish or Balti main course

Side Dish 3.25

Main Course 4.75

Bombay Aloo (spicy potatoe bhajii) (hot)

Aloo Brinjal (potatoe and aubergine)

Sag Aloo (spinach and potatoe)

Aloo Ghobi (potatoe and cauliflower)

Chana Aloo (Chick peas and potatoe)

Cauliflower Bhajii

Sag Bhajii (spinach)

Sag Paneer (with cubes of Indian cheese)

Niramish (spinach and mushrooms)

Chana Sag (Chick peas and spinach)

Mattar Paneer (Cheesey Peas)

Garlic Fried Mushrooms

Shabjee Special

Tarkha Dhall

Chana Dhall

Dhall Samba

Bhindi Bhajii

Brinjal Bhajii

Za Korey (Courgette & Cucumber Bhajii)

RICE DISHES

Plain boiled rice	2.00
Pilau rice	2.30
Chilli rice	2.50
Mushroom rice	2.50
Mixed Fried rice	2.50
Lemon rice	2.50
Keema rice (with spicy lamb mince meat)	2.75
Sag rice (spinach)	2.50
Navrattan Rice (dried fruits, dried nuts and coconuts)	2.60

BIRIANIS

(Served with Vegetable Curry)

Baishaki Biriani	
(Cooked with fresh garlic, ginger, leeks and lemongrass)	7.95
Vegetable Biriani	6.95
Chicken or Meat or Prawn Biriani	6.95
King Prawn Biriani	10.95
Chicken or Lamb Tikka Biriani	7.95
Navrattan Biriani Chicken tikka cooked with assorted nuts and fruits	8.95
Nawabi Biriani	
(Lamb tikka with chana and spinach)	8.95

BREADS

Plain Nan	1.95
Keema Nan (with spicy lamb minced meat)	2.50
Peshwari Nan	2.20
Garlic Nan	2.20
Cheese Nan	2.20
Chilli Nan	2.20
Vegetable Nan	2.20
Gourmet Rajah Nan	2.95
(chicken tikka, cheese & coriander)	
Puree	0.95
Chapati	0.95
Paratha	1.95
Stuffed Paratha	2.50

SUNDRIES

Plain Poppadoms (sold seperately)	0.50
Massalla Poppadoms	0.50
Onion Salad	0.50
Mango Chutney	0.50
Hot Mixed Pickle	0.50

RAITA

Onion Raita	1.95
Cucumber Raita	1.95
Cocktail Raita	2.50

DRINKS

Selection of Canned Soft Drinks	0.75
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