

Vegetarian Main Dishes

Vegetable Curry	£5.95
Vegetable Madras (hot)	£5.95
Vegetable Vindaloo (Very Hot)	£5.95
Vegetable Dhansak	£6.50
Vegetable Badami	£6.50
Mixed vegetables cooked with cashew nuts	
Vegetable Korma	£6.50
Balti Navrattan Multi Vegetable	£6.95
Mixed Vegetables	
Palak Poneer	£6.95
Indian cheese in bed of fresh spinach & creamy sauce	
Tandoori Poneer Shashlick	£7.50
Indian cheese marinated & cooked in tandoori, served with salad & mint sauce	
Mattor Poneer Indian cheese cooked with fresh peas	£6.95
Vegetable Massala	£6.95
Cooked with cashew nuts, mild & creamy	
Vegetable Pasanda	£6.95
Very mild & creamy, prepared with specially marinated sauce	

Briyani (medium hot)

A traditional North Indian dish, but popular all over India, Persia aromatic spices & herbs. Served with vegetable curry and decorated with freshly chopped salad

Vegetable Biryani	£7.95
Chicken Biryani	£8.50
Lamb Biryani	£8.95
Prawn Biryani	£8.50
Chicken Tikka Biryani	£8.95
King Prawn Biryani	£11.95
Mix Biryani (Chicken, Lamb, Prawn)	£10.95

Vegetable Side Dishes (medium)

Onion Bhaji (four per portion)	£3.50
Bombay	£3.50
Bean Potato	£3.50
Aloo Methi	£3.50
Mushroom	£3.50
Cauliflower Bhaji	£3.50
Brinjal Bhaji (Aubergine)	£3.50
Chana Bhaji (Chick peas)	£3.50
Bindi Bhaji (Okra)	£3.50
Sag Bhaji (Spinach)	£3.50
Tomato Bhaji	£3.50
Tarka Dall	£3.50
Mixed Vegetable Curry / Bhaji	£3.95
Sag Aloo (spinach & potato)	£3.95
Saag Paneer	£3.95
Sag Chana	£3.95
Sag Mushrooms	£3.95
Aloo Gobi (Potato & cauliflower)	£3.95
Motor Paneer (side)	£4.50
Chana Dall	£3.95

Khurzi Lamb

(For 4-6 Persons)

This dish requires 24 hours notice
Whole Leg of Lamb marinated & cooked in our special spices, which include:

Mix Starters of your choice,
Mix Side Dishes of your choice
Mix Rice of your choice also included, Nan bread, Salad, Sauce & Bottle of House Wine (Red or White)
£99.95

Sag Dishes

This is an authentic marinated spinach dish with garlic, herbs, chopped fresh green chillies & coriander

Chicken £7.95, Lamb £8.50
Prawn £7.95, King Prawn £10.95

Sundries

Plain Pappadom	£0.75
Spicy Pappadom	£0.75
Plain Rice	£2.20
Pilau Rice	£2.50
Mushroom Rice	£3.50
Special Fried Rice (eggs & peas)	£3.50
Coconut Rice	£3.50
Ideal complement to Korma or Massala dish	
Lemon Rice (ideal complement to hot dish)	£3.50
Rajkumar Special Rice	£4.50
Cooked with minced lamb	
Plain Nan	£2.25
Keema Nan (minced lamb)	£3.50
Peshwari Nan (almond & coconut)	£2.95
Garlic Nan	£3.25
Cheese Nan	£3.50
Chapati	£1.95
Paratha	£2.95
Stuffed Paratha	£3.95
Egg Paratha	£3.95
Puri	£1.00
Cucumber Raitha	£1.95
Onion Raitha	£1.95
Chips	£2.95
Mixed Pickles	£0.75
Indian Salad (fairly spicy)	£3.50
Pickles (onion salad, mango chutney, mixed) each	£0.75
Hot lime pickle, mint sauce & marinated Rajkumar red sauce) Please note £0.75 will be charged per head for pickles served with papadom	

Our menu offers a wide range of diverse and contemporary Indian Cuisine. We carefully select the most interesting and tasteful dishes from the gastronomic cradle of the Indian Subcontinent. We do not compromise on the quality of our food. To ensure this, please give reasonable time to prepare your meal

Special Sunday Buffet

Eat as much as you like from
12noon till 3pm & 6pm till late

9 Different Dishes includes
5 Assorted Relishes, With Mix Salad,
Served Along With Fresh Tomatoes & Cucumber
Adult £10.95 • Children £7.95 (Under 12)

Banquet Tuesday Night £13.50

• ANY STARTER • ANY MAIN • ANY SIDE DISH
• RICE OR NAN BREAD • FILTER COFFEE

Additional charge for Main: King Prawn £2.95 / Duck £2.50 / Tandoori Mixed Grill £2.50 / Salmon & Monk Fish £2.50
Starter: King Prawn £1.95 / Duck £1.50 / Tandoori Platter £1.50 (Dining In Only)

Take Away Service Available

10% Discount on Collection
for Orders of **£20 or Over**

ALLERGENIC INGREDIENT INFORMATION AVAILABLE PLEASE ASK WHEN YOU ORDER**FREE HOME DELIVERY**

Minimum order £15.00
We only deliver to:
Horsham - Roffey - Southwater & Broadbridge Heath
£2 Extra for Slinfold & Warnham
Extra Charges Apply for areas not mentioned

OPENING HOURS

Monday to Thursday: 12noon till 2.30pm & 5.30pm till 11.00pm
Friday & Saturday: 12noon till 2.30pm & 5.30pm till 11.30pm
Sunday: 12midday till 3.00pm & 5.30pm till 10pm

Tel: 01403 210104

27 Springfield Road, Horsham, West Sussex, RH12 2PG

Order Or Bookonline: www.rajkumaronline.co.uk

Starters (Non Vegetarian)

All starters are served with salad

Tandoori Platter (mixed starter for one person)	£5.50
Reshmi Kebab	£3.50
Tandoori Chicken	£3.50
Chicken or Lamb Tikka	£3.50
Sheek Kebab	£3.50
Shami Kebab	£3.50
Haryali Kebab	£3.95
Marinated chicken cooked in a clay oven, served with green pepper, onion & tomato	
Chicken Pakora (four per portion)	£3.50
Chicken Chatt Puri	£4.50
Meat Somosa (two per portion)	£2.95
Duck Tikka	£4.95

Starters (Seafood)

Prawn Cocktail	£3.50
Prawn Bhaji	£3.95
Prawn Puri	£4.95
King Prawn Puri (Puri is a thin fried crispy bread)	£5.95
King Prawn Bhaji	£5.50
King Prawn Butterfly	£5.50
King Prawn Tikka	£5.50

Starters (Vegetarian)

Vegetable Somosa (two per portion)	£2.95
Aloo Pakora (potatoes, four per portion)	£2.95
Aloo Puri	£3.50
Onion Bhaji (four per portion)	£3.50
Vegetable Chat Puri	£3.95
Shimla Mirch	£3.95
(Mixed vegetables stuffed in capsicum then cooked in a clay oven)	
Vegetable Platter Mixed starter for one person	£4.50

House Specialities (Tandoori Medium)

Prepared in a clay oven, over charcoal fire. Tandoori dishes are marinated in a traditional barbecued sauce. All served with salad & mint sauce

Tandoori Chicken (on the bone)	£7.50
Chicken or Lamb Tikka	£7.50
Chicken Shashlick	£8.50
Chicken tikka with green pepper, tomato & onion - specially prepared	
Lamb Shashlick	£8.95
Lamb tikka with green pepper, tomato & onion - specially prepared	
King Prawn Tikka	£10.95
Tandoori Mixed Grill	£11.95
Chicken tikka, lamb tikka, tandoori chicken, sheek kebab, king prawn, served with salad, nan & mint sauce	

Shashlick Special

Shashlick Bhuna - A very mouth watering dish grilled in tandoori oven and cooked in a medium sauce

Chicken or Lamb Shashlick Bhuna	£9.95
King Prawn Shashlick Bhuna	£12.95

Balti Curry Special

Balti dishes originated from the mountain of Kashmir & are cooked in a blend of aromatic spices

Chicken, Lamb or Prawn	£8.95
King Prawn Dishes	£12.95
Balti Bhuna / Balti Dhansak	
Balti Chilli Massala / Balti Madras (hot)	
Balti Tikka Massala / Balti Kurma (hot)	
Balti Ultra Hot (very hot & sour taste)	
Balti King Prawn	

Rajkumar Mushroom Curry Special

Medium strength, fairly saucy

Chicken & Mushroom Curry	£7.95
King Prawn & Mushroom Curry	£10.95

Basic Curry Dishes

Chicken	£6.50	Prawn	£6.50
Lamb	£6.95	King Prawn	£8.95

Curry

Medium hot, suitable for all curry eaters

Madras

Fairly hot, A very popular dish derived from the southern parts of India, prepared with garlic, chilli & lemon juice

Vindaloo (very hot)

A hot & moist, classic curry to make your plate dance

Classic Curry Dishes

Chicken	£6.95	Prawn	£6.95
Lamb	£7.50	King Prawn	£9.95

Bhuna Medium hot. Bhuna dishes are prepared in a special spicy sauce & blended with freshly cooked tomatoes & coriander leaves to enhance the flavour

Kurma A very mild delicately flavoured curry cooked with coconut, creams & almonds

Rogan Josh Medium hot. Cooked with green peppers & freshly chopped tomatoes. A greater use of fresh ginger & herbs to create a succulent flavour.

Dupiaza Medium hot. A medium strength curry topped with onions & herbs in order to bring out the distinguishing flavour.

Dhansak Medium hot. This sauce is blended with lentils, herbs, lemon juice & various aromatic spices to enhance the flavour.

Samber Medium hot. Cooked in lentil sauce & flavoured with pineapple & lemon

Pathia Hot. Prepared in a similar manner to Bhuna dishes with greater use of fresh ginger & herbs to create a succulent flavour

Chicken Ceylon Hot & Spicy - Coconut Flavour

Fruity Dishes

Malaya

Medium to sweet. Fruity dish, prepared in a special spicy sauce & blended with freshly cooked tomatoes & coriander leaves to enhance the flavour

Kashmere (Mild) Sweet & Creamy

Chef's Specialities (Curries)

Any strength of your choice

Chicken	£7.95	Lamb	£8.95	Prawn	£7.95	King Prawn	£10.95
----------------	--------------	-------------	--------------	--------------	--------------	-------------------	---------------

Tikka Massala Cooked in a mild cream with yoghurt

Spicy Tikka Massala (hot)

A very special dish prepared in a rich flavoured massala sauce for the experienced connoisseur based on traditional tikka massala dish

Tikka Pasanda Very mild & creamy, prepared with specially marinated sauce.

Shazani Kurma

A mild tandoori chicken cooked in a clay oven then stripped off the bone then prepared in a mild thick creamy sauce with paneer, Indian cheese & nuts

Haryali Massala

Baked in a marinated of spinach, mint, coriander puree & served in a creamy sauce

Rezala

Tandoori Chicken prepared in clay oven then stripped off the bone. Lamb or King Prawns prepared in a spicy sauce. Blended with freshly cooked tomatoes & coriander leaves to enhance the flavour

Kolyaar Chor (Medium)

Whole King Prawn specially marinated & prepared in a clay oven, then cooked with special herbs & spices

Butter Chicken (Mild & Butter flavour)

Chicken tikka marinated with mild creamy sauce. The Following Dishes Are Served In a Sizzling Korai (Wok)

Korai

Medium hot. The name Korai is derived from the pan, which is similar to the Chinese wok and has been used many centuries to prepare this traditional style of cooking. A generous portion of lamb, chicken or king prawn cooked in a thick blend of spices. Succulent sauce & flared in the Korai

Achari

(South Indian) grilled in the tandoori & cooked in a sauce with fried red chillies & other specially selected herbs & spices with vinegar. Garnished with extra coriander.

Jalfrezi

This dish is barbecued in the traditional tandoori manner, then cooked in a succulent spicy sauce with pure butter. A topping of fresh fried onions. Fresh tomatoes, green peppers, green chillies & aromatic herbs adds the superb finishing touch to this classic dish

Peshwari

Grilled in the tandoori, then cooked with green peppers, tomatoes & onions in sour sauce with extra ginger & coriander.

Garlic Tikka Chilli Massala

Baked in the tandoori oven, then cooked in the pan with garlic sauce, herbs, green chillies & onions to give an authentic flavour

Satkora Dishes NEW

Chicken	£7.95
Lamb	£8.50
Prawn	£7.95
King Prawn	£10.95
Duck	£9.95

Naga Dishes (very hot) NEW

Chicken	£7.95
Lamb	£8.50
Prawn	£7.95
King Prawn	£10.95
Duck	£9.95

Raj Kumar Fish Dishes

The Following dishes can be made to your taste. We only use fresh fish & the availability depends on the season.

Salmon Korai	£10.95
Monk Fish Jalfrezi	£11.95

Raj Kumar Duck Special

Duck Korai (Medium spicy with diced green pepper, onions & tomatoes)	£10.95
Duck Jalfrezi (Hot, with green chillies)	£10.95
Duck Shaslick (Charcoal grilled in clay oven with green pepper, tomatoes & onions)	£10.95
Duck Shaslick Bhuna (Grilled in the clay oven cooked in a medium sauce Bhuna style)	£11.95

Raj Kumar Specials

Methi Chicken or Gosth (Medium) Well spiced chicken or lamb cooked with fenugreek leaves & fresh green chillies in thick sauce.	£7.95
Chicken Muglai (Medium) Chicken marinated with special Rajkumar spices & cooked with a boiled egg.	£7.95
Bombay Chicken (Hot) Very spicy, cooked with a boiled egg	£8.50
Makhani Chicken (Mild) Korma style with yoghurt	£8.50
Muglai Azom (Medium) Chicken tikka & minced lamb cooked with authentic Bengali sauce	£9.95
Murgh Massala (Medium plus strength) On the bone chicken cooked with green pepper, onion & fresh green chilli	£10.50
Kornofuly King Prawn (Medium) Whole king prawn fried in it's shell then cooked with special Rajkumar spices	£12.50