

menu



Come Home To Raj

Indian cuisine varies widely from region to region and even the best known traditional dishes have variations.

South Indian vegetarian food is a brilliant blend of flavours, colours, seasoning, nutritional balance, fragrance, taste and visual appearance.

North Indian vegetarian fare is an exotic combination of pulses, vegetables, spices, breads and cereals, cooked with extra-ordinary skills to enthrall the tastebuds.

This menu has been selected to present those dishes, which truly reflect the culinary heritage of the vast country.

Dedicated to the loving memory of
Late Shri M S K Raja Subramanian,
Founder of Raj Restaurant, Calcutta, India.



Starters/Snacks

- | | |
|----------------------|--------|
| 1. Idli | \$2.40 |
| 2. Milagha Podi Idli | \$2.80 |
| 3. Medhu Vada | \$2.80 |
| 4. Daal Pakoras | \$2.40 |

Plain (Sada) Dosais

(Rice and lentil crepes)

- | | |
|------------------------|--------|
| 5. Sada | \$2.40 |
| 6. Butter Sada | \$3.30 |
| 7. Ghee Sada | \$3.30 |
| 8. Paper Sada | \$3.30 |
| 9. Dhaniya Sada | \$3.70 |
| 10. Medhu (Soft Dosai) | \$3.00 |
| 11. Onion Sada | \$3.00 |
| 12. Tomato Sada | \$3.30 |
| 13. Onion Tomato Sada | \$3.70 |
| 14. Ghee Medhu Sada | \$3.50 |
| 15. Ghee Onion Sada | \$3.50 |
| 16. Ghee Tomato Sada | \$3.90 |
| 17. Butter Paper Sada | \$3.60 |
| 18. Butter Onion Sada | \$3.70 |
| 19. Butter Tomato Sada | \$3.90 |



3. Medhu Vada



4. Daal Pakoras



8. Paper Sada



Masala Dosais

(Crepes filled with potatoes and vegetables)

- | | |
|---------------------------|--------|
| 20. Masala Dosa | \$3.30 |
| 21. Butter Masala | \$4.20 |
| 22. Ghee Masala | \$4.20 |
| 23. Paper Masala | \$4.20 |
| 24. Dhaniya Masala | \$4.60 |
| 25. Medhu Masala | \$3.90 |
| 26. Onion Masala | \$3.90 |
| 27. Tomato Masala | \$4.20 |
| 28. Onion Tomato Masala | \$4.60 |
| 29. Ghee Medhu Masala | \$4.40 |
| 30. Ghee Onion Masala | \$4.40 |
| 31. Ghee Tomato Masala | \$4.80 |
| 32. Butter Paper Masala | \$4.50 |
| 33. Butter Onion Masala | \$4.60 |
| 34. Butter Tomato Masala | \$4.80 |
| 35. Special Mysore Masala | \$5.10 |



23.
Paper
Masala



35.
Special
Mysore
Masala



42.
Cheese
Tomato
Sada

Cheese Dosais

(Crepes filled with Cheddar Cheese)

- | | |
|-------------------------|--------|
| 36. Cheese Sada | \$4.90 |
| 37. Cheese Dhaniya Sada | \$6.00 |
| 38. Cheese Masala | \$5.50 |
| 39. Cheese Paper Sada | \$5.10 |



40. Cheese Paper Masala	\$5.90
41. Cheese Onion Sada	\$5.50
42. Cheese Tomato Sada	\$5.80
43. Cheese Onion Tomato Sada	\$5.90
44. Cheese Onion Masala	\$6.10
45. Cheese Tomato Masala	\$6.40
46. Cheese Onion Tomato Masala	\$6.80
47. Cheese Dhaniya Masala	\$6.50

Rava Dosais

(Crepes made with Semolina)

48. Sada Rava	\$2.80
49. Masala Rava	\$3.60
50. Butter Sada Rava	\$3.60
51. Ghee Sada Rava	\$3.60
52. Onion Rava	\$3.40
53. Cheese Rava	\$4.30
54. Ghee Onion Rava	\$4.00
55. Butter Onion Rava	\$4.00
56. Cheese Onion Rava	\$4.90
57. Onion Rava Masala	\$4.30
58. Ghee Rava Masala	\$4.30
59. Butter Rava Masala	\$4.30
60. Cheese Rava Masala	\$4.90
61. Ghee Onion Rava Masala	\$4.90
62. Butter Onion Rava Masala	\$4.90
63. Cheese Onion Rava Masala	\$5.50



47. Cheese Dhaniya Masala



48. Sada Rava



63. Cheese Onion Rava Masala



Uthappams

(Pancakes made from Rice and Lentil)

64.	Sada Uthappam	\$2.80
65.	Butter Uthappam	\$3.40
66.	Ghee Uthappam	\$3.40
67.	Onion Uthappam	\$3.60
68.	Cheese Uthappam	\$4.30
69.	Tomato Uthappam	\$3.90
70.	Ghee Onion Uthappam	\$4.30
71.	Ghee Tomato Uthappam	\$4.60
72.	Butter Tomato Uthappam	\$4.60
73.	Cheese Tomato Uthappam	\$5.10
74.	Butter Onion Uthappam	\$4.30
75.	Cheese Onion Uthappam	\$4.90
76.	Ghee Onion Tomato Uthappam	\$5.50
77.	Butter Onion Tomato Uthappam	\$5.50
78.	Cheese Onion Tomato Uthappam	\$6.10



78.
Cheese Onion
Tomato
Uthappam



79.
Puri
Masala



81.
Uppuma

Specials

79.	Puri Masala	\$3.50
80.	Chappati Masala	\$3.50
81.	Uppuma	\$2.80
82.	Curd Rice	\$3.50
83.	Choley Bhatura	\$5.00
84.	Additional Bhatura per piece	\$2.50



Thali / Set Meal

(Consists of rice, sambar, rasam, three vegetables, Two chappatis, papad, fried chilli, special chutney, butter milk, daal and dessert of the day)

85. South Indian Thali (limited)	\$6.50
86. South Indian Thali with curd (limited)	\$7.50
87. Additional Thali items	\$0.50
88. Additional Thali Curd/Rice/Chapati	\$1.00
89. Additional Thali Papad	\$0.30

Extras

90. Basket of Papads (5 pieces)	\$1.30
91. Special White Coconut Chutney	\$2.00
92. Special Chutney of the day	\$0.50
93. Mint/Coriander Sauce	\$0.50
94. Pickle	\$0.50
95. Milagha Podi Powder	\$2.00



85. South Indian Thali

North Indian

Subz-E-Kebab

96. Paneer Chili Mili (New) Cottage cheese cubes marinated in cream sauce, chickpea flour and spices.	\$8.50
97. Paneer Tikka Aachari Cubes of cottage cheese, marinated in traditional aachar masala (pickle) served with slivers of carrots and onions, along with coriander sauce.	\$8.00
98. Vegetable Sheekh Kebab Garden fresh vegetables, precooked with spices, in the tandoor and then fried. Served with slivers of carrots and onions, along with coriander sauce.	\$7.50
99. Hareli Paneer Tikka Cottage cheese marinated in a green herb sauce and grilled in the tandoor and served with slivers of carrots and onions, along with coriander sauce.	\$8.50



97. Paneer Tikka Aachari



98. Vegetable Sheekh Kebab



100. Corn Kebab \$7.50
Corn and potato mixed with herbs and spices and formed into kebabs and served with slivers of carrots and onions, along with coriander sauce.
101. Hara Bara Kebab \$7.50
Green vegetables prepared with a dash of homemade spices, served with slivers of carrots and onions, along with coriander sauce.

Saath Saath

102. Daal Butter Fry \$6.50
Lentils simmered and cooked over a slow fire, with traditional spices, garnished with a hint of butter.
103. Daal-E-Raaj \$7.50
A mixture of lentils, soaked overnight, cooked till tender, mixed with house spices for that tantalizing taste. A house specialty.
104. Punjab Rajma Masala (new) \$7.50
Red kidney beans prepared in red tomato gravy, with Indian spices.

Sabji Ki Bahar

105. Kadhai Paneer (New) \$10.00
Fresh cottage cheese cooked in thick gravy with capsicums, onions and Indian spices
106. Paneer Peshawari \$ 9.00
Cubed pieces of cottage cheese, cooked in cashew nut paste, with a hint of spices and yogurt, Peshawari style.
107. Paneer Jodhpuri \$9.00
Cottage cheese cut into finger strips, stir fried with chilies and spices served traditionally.
108. Palak Paneer \$9.00
Puree of tender spinach leaves, cooked with cubes of home made cottage cheese, enhanced by a subtle aroma of spices and seasonings.
109. Paneer Makhanwalla \$9.00
Cubes of fresh Indian cottage cheese cooked in a delicious tomato base gravy.
110. Matar Paneer \$7.50
Diced cottage cheese cooked in a mild gravy with garden fresh peas.



100.
Corn
Kebab



101.
Hara Bara
Kebab

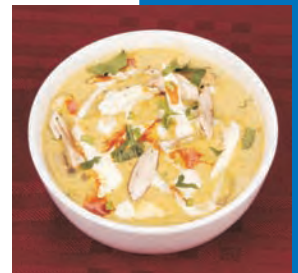


108.
Palak
Paneer

Subject to Government Taxes and 10% Service Charges.



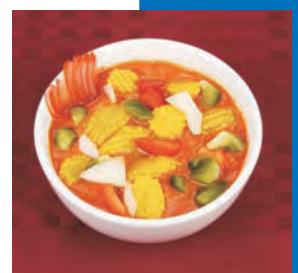
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| 111. Paneer Khumb Laziz | \$9.50 |
| Fresh Shitake mushrooms with cottage cheese cooked in cashew nut gravy with Indian spices. | |
| 112. Paneer Kalimirch | \$9.00 |
| Home made cottage cheese, served in cashew nut gravy, with crushed pepper corns and fenugreek. | |
| 113. Paneer Bemisal (Chef's special - a must try) | \$9.50 |
| Fresh cottage cheese slices stuffed with Khoya, served in spinach gravy. | |
| 114. Kashmiri Kofta | \$8.50 |
| Grated fresh paneer and nuts shaped into koftas and served in white cashew nut gravy and topped with slivers of fruit and nuts. | |
| 115. Palak Kofta Curry | \$9.00 |
| Spinach rissoles made from cottage cheese stuffed with nuts, and served in tomato gravy. | |
| 116. Methi Mattar Malai (Chef's special – a must try) | \$9.00 |
| A combination of methi, and peas served in creamy gravy. | |
| 117. Baby Corn Masala | \$8.00 |
| Fresh Baby corn stir fried with onions, tomatoes and capsicum in tomato base gravy. | |
| 118. Bhindi Jaipuri | \$7.50 |
| Ladies fingers fried in a white gravy, served Jaipuri style. | |
| 119. Bhindi Masala | \$7.50 |
| Ladies fingers fried and cooked in thick tomato masala gravy. | |
| 120. Subz Mela | \$7.50 |
| Mixed vegetables, cooked with light masala, in dry gravy. | |
| 121. Subz Lazakedar | \$7.50 |
| An exotic mix of paneer, assorted vegetables, and a tasty mix of Indian spices, cooked in brown gravy. | |
| 122. Vegetable Makanwalla | \$8.00 |
| Fresh diced vegetables cooked in a delicious tomato base gravy. | |



111.
Paneer
Khumb
Laziz



113.
Paneer
Bemisal



117.
Baby
Corn
Masala



Sabji Ki Bahar

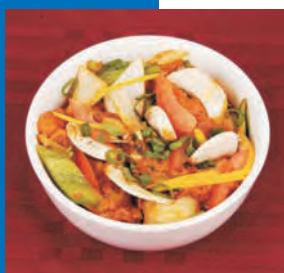
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| 123. Aloo Gobi | \$7.50 |
| Potatoes and cauliflower tossed in a delectable dry gravy. | |
| 124. Aloo Jeera | \$7.00 |
| Potatoes fried with cumin in a dry gravy. | |
| 125. Gobi Gulistan | \$7.50 |
| Cauliflower cooked in tomato gravy with spices. | |
| 126. Mirch ki Salan | \$8.00 |
| Fresh long green chilies fried and cooked in a masala gravy | |
| 127. Vegetable Navrathan Korma (New) | \$ 8.00 |
| An assortment of vegetables prepared in a tomato base gravy. | |
| 128. Baigan Korma | \$7.50 |
| Brinjals cooked and served in a korma based curry of coconut milk, spices and masala. | |
| 129. Khumb Hara Dhanya | \$9.00 |
| Fresh shitake mushrooms tossed with tomato paste and green coriander leaves in an intriguing semi-dry gravy. | |
| 130. Mushroom Masala | \$9.90 |
| Fresh button mushrooms cooked in a thick tomato gravy. | |
| 131. Kaju Mattar Kumb Curry | \$9.90 |
| Fresh button mushrooms, cashew nuts and peas prepared in brown gravy. | |
| 132. Khadai Mushroom | \$9.90 |
| Fresh button mushrooms cooked in a delectable onion-tomato gravy. | |
| 133. Khatte Meethe Aloo | \$7.50 |
| Potatoes tempered with mustard seeds and green chilies, prepared with sweet and sour gravy. | |
| 134. Bharwan Dum Aloo | \$7.50 |
| Stuffed potatoes made in light yoghurt, tomato based gravy – a Mauryan specialty. | |
| 135. Pindi Choley | \$7.50 |
| Chickpeas cooked with spices, garnished with coriander leaves. | |



123.
Aloo
Gobi



126.
Mirch Ki
Salan



130.
Mushroom
Masala

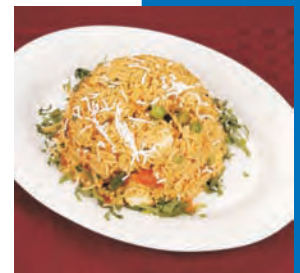
Subject to Government Taxes and 10% Service Charges.

Basmati Khazana

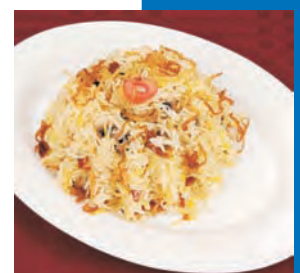
136. Basmati White Rice	\$3.00
137. Jeera Pulao	\$4.00
Basmati rice fried with a dash of cumin seeds and fresh coriander leaves.	
138. Jeera Peas Pulao	\$4.50
Basmati rice fried and garden fresh peas with a hint of cumin seeds and fresh coriander leaves.	
139. Basmati Biryani Rice	\$5.00
Basmati rice cooked with tasty biryani spices	
140. Vegetable Biryani	\$6.00
Garden fresh vegetables cooked on a slow fire with basmati rice, served piping hot.	
141. Paneer Biryani	\$7.00
Diced cottage cheese marinated with Indian spices served with long grained basmati rice	
142. Mushroom Biryani	\$7.00
Fresh shitake mushrooms fried along with fresh spices with basmati rice.	
143. Kashmiri Pulao	\$7.00
Basmati rice cooked with dry fruits and nuts.	
144. Tomato Rice	\$5.00
Basmati rice cooked with sliced fresh tomatoes.	
145. Guchi Pulao (Chef's special – a must try)	\$8.00
Fresh button mushrooms and dates fried in Basmati rice.	



138.
Jeera
Peas
Pulao



141.
Paneer
Biryani



145.
Guchi
Pulao

Soups

146. Soup of the Day	\$3.50
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Alag Se

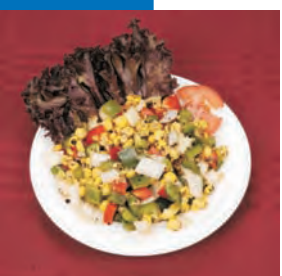
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| 147. Green Salad | \$3.00 |
| Slices of onions, cucumbers, tomatoes served with lemon slices. | |
| 148. Curd / Yoghurt | \$2.50 |
| 149. Raita / Mixed Yoghurt | \$4.00 |
| Chopped onions, cucumbers, tomatoes served with yoghurt and sprinkled with a dash of Indian spices. | |
| 150. Kachumber Salad | \$3.50 |
| Diced tomatoes, onion, cucumber, coriander leaves marinated in vinegar, salad oil, honey, salt and pepper. | |
| 151. Paneer-Corn-Capsicum Salad | \$5.50 |
| Fresh cottage cheese, corn, capsicum sautéed in sunflower oil with a dash of lemon juice, salt and pepper. | |



149.
Raita /
Mixed
Yoghurt



150.
Kachumber
Salad



151.
Paneer-
Corn-
Capsicum
Salad

Rotiyan Tandoor Se

- | | |
|---|--------|
| 152. Naan | \$1.50 |
| Baked tandoori bread made from wheat flour. | |
| 153. Butter Naan | \$2.20 |
| Baked tandoori bread with butter. | |
| 154. Garlic Naan | \$2.70 |
| Naan flavoured with garlic and herbs. | |
| 155. Kashmiri Naan | \$4.00 |
| Naan stuffed with dry fruits. | |
| 156. Stuffed Kulcha | \$3.20 |
| Whole wheat bread stuffed with potatoes and vegetables. | |
| 157. Tandoori Roti | \$1.50 |
| Whole wheat flour bread. | |
| 158. Butter Roti | \$2.20 |
| Whole wheat flour bread with butter. | |
| 159. Khasta Roti | \$2.70 |
| Crisp whole wheat flour bread. | |

Subject to Government Taxes and 10% Service Charges.



Rotiyan Tandoor Se

160. Missie Roti	\$2.70
A combination of chickpea flour and whole wheat flour with mild spices.	
161. Kashmiri Roti	\$2.70
Whole wheat flour mixed with ajwain and curd, cooked in the tandoor.	
162. Sreemal Roti (New)	\$3.20
Dough made from whole-wheat flour with fennel seeds and pure ghee, baked in the tandoor.	
163. Lachedar Paratha	\$2.70
Whole wheat bread.	
164. Lachedar Pudhina Paratha	\$3.20
Whole wheat bread topped with mint.	
165. Lachedar Dhaniya Paratha	\$3.20
Whole wheat bread topped with coriander.	
166. Chapati (Only available at SAR)	\$1.40
Whole wheat bread.	



159, 163.
Lachedar
Paratha,
Khasta Roti

Snacks

167. Papri Chaat	\$5.00
168. Raj Kachori	\$6.00
169. Dahi Gol Gapa	\$5.00
170. Basket Chaat	\$5.50
171. Dahi Balla	\$5.00
172. Bhel Puri	\$5.00
173. Pau Bhaji	\$6.00



Indian
Breads



Garlic Naan,
Lachedar
Paratha,
Dhaniya
Paratha,
Kashmiri
Naan



Snacks

- | | |
|--|--------|
| 174. Sev Puri | \$5.00 |
| 175. Bombay Bhel | \$5.00 |
| 176. Pani Puri | \$4.00 |
| 177. Samosa (Per piece) | \$1.50 |
| 178. Samosa Chaat (available on weekends only) | \$5.00 |

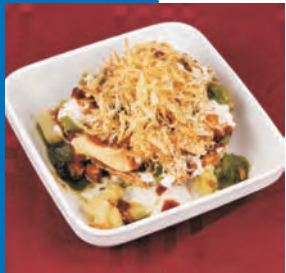
(For more details of other snacks available at Raj, please talk to our staff)

Desserts

- | | |
|--|--------|
| 179. Kesar Bedam Kulfi
Home made ice cream. | \$5.50 |
| 180. Gulab Jamun (2 pieces)
Deep fried milk and flour balls soaked in sugar syrup, served hot. | \$4.50 |
| 181. Rasmalai (2 pieces)
Freshly made Cottage cheese dumplings served in milk sauce flavoured with saffron and pistachios | \$5.00 |
| 182. Rasagolla (2 pieces)
Freshly made Cottage cheese dumplings served in light sugar syrup | \$4.50 |
| 183. Jelabi | \$1.40 |
| 184. Dessert of the day | \$3.50 |
| 185. Vanilla Ice Cream | \$4.00 |
| 186. Strawberry Ice Cream | \$4.00 |
| 187. Chocolate Ice Cream | \$4.00 |



169.
Dahi Gol
Gapa



170.
Basket
Chaat



180.
Gulab
Jamun



180.
Rasagulla



Juices

188. Lime	\$3.00
189. Orange	\$3.00
190. Fruit Punch	\$3.00
191. Pink Guava	\$3.20
192. Pineapple	\$3.00
193. Mineral Water	\$1.50
194. Rose Milk	\$3.50
195. Pepsi Light	\$3.20
196. Butter Milk	\$3.00
197. Soft Drinks	\$2.80
198. Plain Lassi	\$3.50
199. Salted Lassi	\$3.50
200. Sweet Lassi	\$4.00
201. Mango Lassi	\$4.50

Other Beverages

202. Tea	\$2.50
203. Masala Tea	\$3.50
204. Black Tea	\$2.00
205. Coffee	\$3.00
206. Black Coffee	\$2.50
207. Special Coffee	\$3.50
208. Cold Coffee	\$3.50
209. Cold Coffee with ice cream	\$4.80



194.
Rose
Milk



207.
Special
Coffee

