



Welcome!

**We are thankful for the opportunity
to serve You!**

**For delivery and pickup
Order direct @ RVAIndian.com**

**9051 West Broad St., Ste #5, Henrico VA 23294
(804)965-6345**

IndiaKRaja.com

Longest serving Indian restaurant in RVA...

Beers

TAJ MAHAL - 11 / 22 oz.

FLYING HORSE - 22 oz.

KING FISHER - 12 oz.

RUPEE - 16 oz.

POWER 10000 - 22 oz.

1947 - 12 oz.

WOODPECKER - 22 oz.

HAYWARDS 5000 - 22 oz.

5.⁵⁰/9.⁵⁰/11.⁰⁰

Wines

CABERNET 9.⁵⁰

PINOT NOIR 8.⁵⁰

RED BLEND 8.⁵⁰

CHARDONNAY 9.⁵⁰

PINOT GRIGIO 8.⁵⁰

PROSECCO 9.⁵⁰

Exotic Drinks

INDIAN PASSION

Raja's favorite mango rum drink

HIMALAYAN BREEZE

Rum & almond frozen drink

MANGOMOSA

Our mimosa with mango juice.

PINK ELORA

Rum paired with real guave juice

TIGER'S EYE

Indian take on Bloody Mary

PEACOCK DANCE

Minty pineapple vodka drink

FANTASTIC MONK

Fanta on Old Monk Rum

Non-Alcoholic Bevs

MANGO LASSI

Homemade yogurt drink with mangoes. 4.⁵⁰

THANDAI

Almond cardamom sesame seed shake. 4.⁵⁰

MASALA CHAI OR COFFEE

With or without cream. 3.⁰⁰

MANGO ICED TEA

Iced tea with real mango juice. 3.⁰⁰

ICED CHAI

Made fresh to order. 4.⁰⁰

COFFEE SHAKE

Rich creamy coffee shake. 4.⁰⁰

LEMONADE

Refreshing lemonade. 3.⁰⁰

SOFT DRINKS

Coke, Diet, Sprite, Dr. Pepper, Gingerale. 3.⁰⁰

ICED TEA

Sweet or unsweet 3.⁰⁰

THUMS UP OR LIMCA

Indian Cola or Lemon-Lime soda. 3.⁵⁰

FRUIT JUICES

Mango, Guava, Pineapple, Lychee 3.⁷⁵

Tandoori Breads

B.1 NAAN

Traditional leavened white flat bread. 2.⁴⁹

B.2 GARLIC NAAN

Naan bread generously topped with fresh garlic. 3.⁴⁹

B.3 POORI

Deep fried whole wheat crispy puffed bread. 2.⁹⁹

B.4 ALOO PARANTHA If requested

Whole wheat bread stuffed with potatoes. 3.⁴⁹

B.5 CHEDDAR NAAN

Naan bread stuffed with cheddar cheese. 3.⁹⁹

B.6 FIESTA NAAN

Naan with onions, garlic, peppers & cheese. 4.⁹⁹

B.7 BULLET NAAN

Spicy naan topped with fresh chilis and garlic. 3.⁹⁹

B.8 RÔTI If requested

Traditional unleavened whole wheat flat bread. 2.⁴⁹

B.9 LACHHA PARANTHA If requested

Flaky whole wheat bread baked in the clay oven. 2.⁹⁹

B.10 BHATURA

Deep fried soft & puffy white bread. 2.⁹⁹

B.11 ONION NAAN

Naan topped with freshly chopped red onions. 3.⁴⁹

B.12 KABULI NAAN

Almond, pistachio, cashew, Raisin & honey. 4.⁹⁹

Lunch Special Meals

Served with Rice, Free Naan and Free Appetizer & Dessert of the day

L.1 BUTTER CHICKEN

Pulled tandoori chicken cooked in a creamy tomato sauce with fresh herbs. 13^{.99}

L.2 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 13^{.99}

L.3 CHANA MASALA

Chickpeas cooked with ginger, garlic and special blend of exotic herbs & spices. 12^{.99}

L.4 CHICKEN VINDALOO

Boneless chicken with potatoes in a ginger & garlic sauce spiked with vinegar. 13^{.99}

L.5 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 12^{.99}

L.6 SHRIMP JALFREZI

A refreshing shrimp delicacy with garden vegetables in a ginger and garlic sauce. 14^{.99}

L.7 LAMB KORMA

A Kashmiri creamy nutty lamb delicacy with a subtle blend of spices. 14^{.99}

L.8 KOFTA CURRY

Mixed vegetable fritters cooked in a light tomato & onion sauce with mild spices. 12^{.99}

L.9 CHICKEN CURRY

A traditional boneless chicken preparation in a ginger & garlic sauce with herbs and spices. 13^{.99}

L.10 GOAT CURRY

A traditional bone-in goat preparation in a ginger & garlic sauce with herbs and spices. 14^{.99}

L.11 DAAL MAKHANI

Black lentils & kidney beans chili made with delectable blend of coriander & whole spice. 12^{.99}

L.12 PANEER TIKKA MASALA

Homemade Cheese cubes cooked in a creamy tomato sauce with fresh herbs. 13^{.99}

L.13 LAMB VINDALOO

Boneless lamb with potatoes in a ginger & garlic sauce spiked with vinegar. 14^{.99}

L.14 CHICKEN KORMA

A Kashmiri creamy nutty chicken delicacy with a subtle blend of spices. 13^{.99}

Authentic Specials

E.1 ALOO POORI

Puffy deep-fried whole wheat bread with special potato curry. 11^{.99}

E.2 SAMOSA CHAAT

Samosa smothered in a medley of chickpeas and chutneys. 9^{.99}

E.3 EGG CURRY N'RICE

Boiled eggs cooked in a onion and tomato sauce with fenugreek. 12^{.99}

E.4 BHATURÉ CHHÔLÉ

Soft deep-fried white bread with flavorful chickpea delicacy. 11^{.99}

E.5 SAAG & MAKKI DI ROTI

Corn flat bread with flavorful traditional spinach delicacy. 12^{.99}

E.6 CHICKEN 65 N'WRAP

Boneless chicken bites with spicy southern Indian glaze on a wrap. 12^{.99}

Accompaniments

Z.1 RAITA

Refreshing yogurt & vegetables dip. 2^{.49}

Z.2 MANGO CHUTNEY

Sweet mango preserve. 1^{.99}

Z.3 ONION CHUTNEY

Spicy onion and tomato dip. 1^{.99}

Z.4 TAMARIND CHUTNEY

Hearty sweet n'spicy Tamarind dip. 1^{.99}

Z.5 MINT CHUTNEY

Mildly spiced fresh Mint dip. 1^{.99}

Z.6 PAPADUM

Mildly spiced crispy lentil wafers. 2^{.49}

Z.7 ASSORTED CHUTNEY TRAY 9^{.99}

Appetizers

A.1 VEGETABLE SAMOSA

Crispy triangular pastry turnover stuffed with potatoes and peas (2). 5^{.99}

A.2 LAMB SAMOSA

Crispy triangular pastry turnover stuffed with mildly spiced ground lamb (2). 8^{.99}

A.3 CHICKEN TIKKA

Chicken breast cubes in a special yogurt marinade, baked in clay oven (5). 6^{.99}

A.4 VEGETABLE PAKORA

Assorted vegetable fritters in a mildly spiced yellow lentil batter (4). 5^{.99}

A.5 CHICKEN PAKORA

Succulent Chicken cubes covered in lentil batter & fried to perfection (5). 6^{.99}

A.6 TIKKI CHAAT

Golden brown potato patties topped with flour chips and sauces (2). 5^{.99}

A.7 PANEER PAKORA

Golden fritters of homemade cheese in a lentil batter with herb filling (2). 5^{.99}

A.8 SHRIMP PAKORA

Jumbo shrimp in seasoned lentil batter and deep fried to crunchy fritters (4). 9^{.99}

A.9 CHAAT PAAPRI

Potatoes & chickpeas on bed of chips smothered with sauces. 7^{.99}

Tandoor & Grill

T.1 TANDOORI CHICKEN

Whole chicken marinated in ginger spice yogurt & baked in the clay oven. 23^{.99} full / 15^{.99} half

T.2 LAMB SEEKH KABOBS

Ground lamb in coriander dry rub marinade with onions rolled & grilled on skewers. 19^{.99}

T.3 MALAI CHICKEN KABOBS

Boneless chicken breast cubes in a fresh mint and yogurt marinade. 17^{.99}

T.4 LAMB BOTI KABOB

Succulent lamb cubes marinated in yogurt with peppercorn & rosemary. 19^{.99}

T.5 GARLIC SHRIMP KABOBS

Jumbo shrimp in garlic yogurt marinade with nutmeg and fresh herbs. 19^{.99}

T.6 PUNJABI GRILLED FISH

Tilapia fish marinated in lentil marinade with nigella, lemon, coarse pepper. 18^{.99}

T.7 TANDOORI PANEER TIKKA

Homemade cheese cubes marinated in dry rub with fenugreek and lemon pepper. 16^{.99}

Indo Chinese

I.1 CHILI CHICKEN

Chicken cooked in a spicy chili garlic sauce with sesame seeds & dried chilis. 15^{.99}

I.2 CHILI PANEER

Paneer cooked in a spicy chili garlic sauce with sesame seeds & dried chilis. 15^{.99}

I.3 CHICKEN MANCHURIAN

Chicken fritters glazed with a sweet n' sour ginger sauce. 15^{.99}

I.4 GOBHI MANCHURIAN

Cauliflower fritters glazed with a sweet n' sour ginger sauce. 15^{.99}

Raja's Signature Delicacies

*Chef's original creations, you can find only here.
Served with Turmeric Basmati Rice - Mild, Medium or Hot!

R.1 CHICKEN PASANDA*

Boneless chicken in a creamy mango sauce with almonds and raisins. 17.⁹⁹

R.2 LAMB RANGEELA*

Boneless lamb cubes in a creamy tomato spinach sauce with fresh herbs. 19.⁹⁹

R.3 BUTTER CHICKEN

Tandoori chicken in a creamy cashew and tomato sauce with fenugreek. 17.⁹⁹

R.4 COCONUT SHRIMP CURRY*

Jumbo shrimp in a ginger coconut sauce with curry leaves & mustard seeds. 19.⁹⁹

R.5 CHICKEN 69*

Succulent chicken in a soy yogurt sauce with curry leaves & dried peppers. 17.⁹⁹

R.6 GOAT CURRY

Bone-in goat cubes cooked in Raja's special blend of freshly roasted spices. 18.⁹⁹

R.7 CHICKEN CHETTINAD

Boneless Chicken in a spicy coconut sauce with fresh curry leaves & anise. 17.⁹⁹

R.8 FISH PATTAYA*

Tilapia fillets cooked with garden vegetables in shredded coconut lemon sauce. 17.⁹⁹

R.9 LAMB ROGAN JOSH

Succulent lamb cubes in a ginger & garlic sauce with almonds & earthy herbs. 18.⁹⁹

Biryani

Traditional Indian Basmati rice cooked in a saffron & poppy seed stock.

Chicken - 16.⁹⁹ Lamb - 17.⁹⁹ Shrimp - 18.⁹⁹ Goat - 17.⁹⁹ Mixed Vegetable - 14.⁹⁹ Egg - 14.⁹⁹

Regional Indian Delicacies

Served with Turmeric Basmati Rice - Mild, Medium or Hot!

Chicken - 16.⁹⁹ Lamb - 17.⁹⁹ Shrimp - 18.⁹⁹ Fish - 17.⁹⁹ Mix Veg - 14.⁹⁹ Cauliflower - 14.⁹⁹

I.1 TIKKA MASALA

A popular creamy tomato delicacy with a delectable mix of currant and coriander. (+^{\$}2)

I.2 KORMA

A creamy yogurt delicacy with a subtle blend of powdered cashews, mace & iris. (+^{\$}2)

I.3 CURRY

A traditional preparation in ginger & garlic sauce with flavoring herbs & spices.

I.4 VINDALOO

A spicy & tangy curry from Goa with diced potatoes spiked with vinegar.

I.5 SAAG

A Punjabi delicacy of creamed spinach with ginger, garlic and & dry fenugreek. (+^{\$}2)

Vegetarian Delicacies

V.1 MALAI KOFTA

Vegetable croquettes cooked in a creamy tomato sauce with mild spices. 14.⁹⁹

V.2 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 14.⁹⁹

V.3 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 13.⁹⁹

V.4 SHAHI PANEER

Fresh homemade cheese cooked in a creamy tomato sauce garnished with cashews. 14.⁹⁹

V.5 DAAL MAKHANI

Black lentils & kidney beans chili made with delectable blend of whole spices. 13.⁹⁹

V.6 PANEER TIKKA MASALA

Indian cheese cubes cooked in creamy tomato sauce with a blend of exotic spices. 14.⁹⁹

V.7 BHINDI MASALA

✓ Fresh cut okra sautéed with sliced onions in a delicate array of exotic spices. 12.⁹⁹ ✓

V.8 ALOO GOBHI

Cauliflower & potatoes sautéed with onions & tomatoes in a blend of herbs & spices. 12.⁹⁹

V.9 BENGAN BHURTA

Mashed eggplant sautéed with onions & tomatoes in a blend of aromatic spices. 13.⁹⁹

V.10 CHANA MASALA

Chickpeas cooked with ginger, garlic and a special blend of exotic herbs & spices. 13.⁹⁹

V.11 VEGETABLE CURRY

Nine vegetables cooked in a light onion & tomato sauce with aromatic herbs. 12.⁹⁹

V.12 DAAL FRY

Stew of yellow lentils tempered with tomatoes, onions, cumin and fresh herbs. 12.⁹⁹

V.13 KOFTA CURRY

✓ Vegetable fritters cooked in a light tomato & onion sauce with mild spices. 13.⁹⁹ ✓

Desserts

D.1 GULAB JAMUN

Dried milk balls soaked in warm syrup. 5.⁹⁹

D.2 KULFI

Indian ice cream with almond-pistachio. 5.⁹⁹

D.3 GAAJAR HALWA

Carrot pudding with almonds & cashews. 5.⁹⁹

D.4 KHEER

Rice pudding with almonds & raisins. 5.⁹⁹

D.5 RUM JAMUN

Rum infused gulab jamun on kheer. 7.⁹⁹

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you have any food allergies and verify ingredients. Prices subject to change without notice.