



## Welcome

We are thankful for the opportunity to serve you!

### Lunch Specials

#### L.1 BUTTER CHICKEN

Pulled tandoori chicken cooked in a creamy tomato sauce with fresh herbs. 8.<sup>99</sup>

#### L.2 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 8.<sup>99</sup>

#### L.3 CHANA MASALA ✓

Chickpeas cooked with ginger, garlic and special blend of exotic herbs & spices. 7.<sup>99</sup>

#### L.4 LAMB VINDALOO

A spicy preparation of boneless lamb in a ginger and garlic sauce spiked with vinegar. 9.<sup>99</sup>

#### L.5 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 7.<sup>99</sup>

#### L.6 SHRIMP JALFREZI

A refreshing shrimp delicacy with garden vegetables in a ginger and garlic sauce. 9.<sup>99</sup>

#### L.7 SALMON TIKKA MASALA

Succulent cubes of salmon fillets cooked in a creamy tomato sauce with exotic spices. 10.<sup>99</sup>

#### L.8 LAMB KORMA

A Kashmiri creamy nutty lamb delicacy with a subtle blend of spices. 9.<sup>99</sup>

#### L.9 KOFTA CURRY ✓

Mixed vegetable fritters cooked in a light tomato & onion sauce with mild spices. 7.<sup>99</sup>

#### L.10 GOAT CURRY

A traditional bone-in goat preparation in a ginger & garlic sauce with herbs and spices. 9.<sup>99</sup>

#### L.11 CHICKEN CURRY

A traditional boneless chicken preparation in a ginger & garlic sauce with herbs and spices. 8.<sup>99</sup>

#### L.12 DAAL FRY ✓

Yellow lentils stew tempered with tomatoes, onions, cumin and fresh herbs. 7.<sup>99</sup>

#### Add any or all side(s)

NAAN, ROTI OR PAPAD - 1.<sup>25</sup> VEG. SAMOSA, PAKORA OR TANDOORI CHICKEN - 1.<sup>50</sup> LAMB SAMOSA - 2.<sup>50</sup>

#### Add one or both dessert(s)

GULAB JAMUN OR KHEER - 1.<sup>50</sup>

order @ [www.indiakraja.com](http://www.indiakraja.com)

9051 W. Broad St., Henrico VA 23294 (804)965-6345

*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.*

# Non-Alcoholic Beverages

## MANGO LASSI

Homemade yogurt drink with mangoes. 3.<sup>00</sup>

## CHAI TEA OR COFFEE

With or without cream. 2.<sup>75</sup>

## LEMONADE

Refreshing lemonade. 2.<sup>50</sup>

## ICED CHAI OR COFFEE SHAKE

Made fresh to order. 3.<sup>00</sup>

## SOFT DRINKS

Coke, Diet, Sprite, Dr. Pepper, Gingerale. 2.<sup>00</sup>



## THANDAI

Almond cardamom sesame seeds shake. 3.<sup>00</sup>

## ICED TEA

Sweet or unsweet 2.<sup>00</sup>

## THUMS UP OR LIMCA

Indian Cola or Lemon-Lime soda. 2.<sup>75</sup>

## MANGO ICED TEA

Iced tea with real mango juice. 3.<sup>00</sup>

## FRUIT JUICES

Mango, Guava, Lychee 3.<sup>00</sup>



RVA'S LARGEST  
SELECTION OF  
INDIAN BEER

## Wines

Enjoy our house wine served by the glass.  
Please ask your server for selection available by the bottle this week

HAPPY HOUR  
5:00 - 7:00 PM  
MON - FRI

### By the glass

CABERNET	7. <sup>50</sup>
PINOT NOIR	7. <sup>00</sup>
RED BLEND	7. <sup>00</sup>
CHARDONNAY	7. <sup>50</sup>
PINOT GRIGIO	7. <sup>50</sup>
PROSECCO	9. <sup>00</sup>
ROSÉ	8. <sup>00</sup>

### By the bottle

CABERNET
PINOT NOIR
CHARDONNAY
MERLOT
PROSECCO
GEWÜRZTRAMINER
WHITE ZINFANDEL



## Beers

**TAJ MAHAL - 11 oz. / 22 oz.**  
Premium Indian lager with robust taste

**FLYING HORSE - 22 oz.**  
Indian lager with distinct freshness

**1947 - 12 oz. / 22 oz.**  
Indian premium craft lager

**WOODPECKER - 22 oz.**

**HUNTER - 22 oz.**

**GODFATHER - 22 oz.**

**POWER 10000 - 22 oz.**

**BUD / BUD LIGHT / HEINEKEN**

3.<sup>50</sup> / 5.<sup>00</sup> / 8.<sup>50</sup> / 9.<sup>00</sup>



## 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

# Appetizers

## Vegetarian Selections

### **A.1 VEGETABLE SAMOSA** ✓

Crispy triangular pastry turnover stuffed with mildly spiced potatoes and peas (1). 1.<sup>99</sup>

### **A.2 ALOO TIKKI** ✓

Golden brown patties of mildly spiced Potatoes and chopped veggies (2). 1.<sup>99</sup>

### **A.3 VEGETABLE PAKORA** ✓

Assorted vegetable fritters in a mildly spiced yellow lentil batter (2). 2.<sup>49</sup>

### **A.4 PANEER PAKORA**

Golden brown fritters of homemade cheese in lentil batter with herb filling (2). 2.<sup>99</sup>

### **A.5 VEGETARIAN SAMPLER**

A sample of each of the above. 5.<sup>99</sup>

## Non-Vegetarian Selections

### **A.6 LAMB SAMOSA**

Crispy triangular pastry turnover stuffed with mildly spiced ground lamb (1). 3.<sup>49</sup>

### **A.7 TANDOORI CHICKEN**

Chicken leg & thigh in a special yogurt marinade, baked in the clay oven (2). 3.<sup>99</sup>

### **A.8 CRAB PAKORA**

Succulent crab croquets covered in seasoned lentil batter and fried to perfection (1). 3.<sup>99</sup>

### **A.9 SHRIMP PAKORA**

Jumbo shrimp wrapped in seasoned lentil batter and deep fried to crunchy fritters (2). 3.<sup>49</sup>

### **A.10 NON-VEGETARIAN SAMPLER**

A sample of each of the above. 9.<sup>99</sup>

## Biryani

Traditional Indian Basmati rice delicacy in saffron & poppy seed stock custom prepared to your taste - Mild, Medium or Hot!

CHICKEN - 11.<sup>99</sup>

LAMB - 12.<sup>99</sup>

GOAT - 12.<sup>99</sup>

SHRIMP - 13.<sup>99</sup>

VEGETABLE - 9.<sup>99</sup> ✓

EGG - 10.<sup>99</sup>

### **RAJA'S FAVORITE BIRYANI**

With Lamb, Chicken, Fish, Shrimp, Goat, Egg & Vegetables. 14.<sup>99</sup>

## Tandoori Breads

### **B.1 NAAN**

Traditional leavened white flat bread. 1.<sup>99</sup>

### **B.2 GARLIC NAAN**

Naan bread generously topped with fresh garlic. 2.<sup>99</sup>

### **B.3 POORI**

Deep fried whole wheat crispy puffed bread. 1.<sup>99</sup>

### **B.4 ALOO PARANTHA**

Whole wheat bread stuffed with potatoes. 2.<sup>99</sup>

### **B.5 CHEDDAR NAAN**

Naan bread stuffed with cheddar cheese. 3.<sup>99</sup>

### **B.6 FIESTA NAAN**

Naan with onions, garlic, peppers & cheese. 3.<sup>99</sup>

### **B.7 BULLET NAAN**

Spicy naan topped with fresh chilis and garlic. 3.<sup>49</sup>

### **B.8 RÔTI**

Traditional unleavened whole wheat flat bread. 1.<sup>99</sup>

### **B.9 LACHHA PARANTHA**

Flaky whole wheat bread baked in the clay oven. 2.<sup>99</sup>

### **B.10 BHATURA**

Deep fried soft & puffy white bread. 2.<sup>49</sup>

### **B.11 ONION NAAN**

Naan topped with freshly chopped red onions. 2.<sup>99</sup>

### **B.12 CRAB NAAN**

Naan stuffed with delicately spiced crab. 5.<sup>99</sup>

### **B.13 KABULI NAAN**

Almond, pistachio, cashew, Raisin & honey. 4.<sup>49</sup>

### **B.14 PESHAWARI NAAN**

Naan with coconut shreds, Fennel and Sugar. 3.<sup>99</sup>

# Exotic Specialties

## E.1 CHAAT PAAPRI

Potatoes & chickpeas on bed of chips smothered with sauces. 5<sup>.99</sup>

## E.2 ALOO POORI

Puffy deep-fried whole wheat bread with special potato curry. 7<sup>.99</sup>

## E.3 CHICKEN 65

Boneless chicken bites with spicy Southern Indian glaze. 7<sup>.99</sup>

## E.4 KATHI ROLL

Whole-wheat wrap with spiced kabobs. Chicken 7<sup>.99</sup> / Paneer 6<sup>.99</sup>

## E.5 BHEL POORI ✓

Rice puffs, Lentil noodles & flour tortillas in a medley of sauces. 5<sup>.99</sup>

## E.6 BHATURÉ CHÔLÉ

Soft deep-fried white bread with flavorful chickpea delicacy. 7<sup>.99</sup>

## E.7 SAAG & MAKKI DI ROTI ✓

Corn flat bread with flavorful traditional spinach delicacy. 7<sup>.99</sup>

## E.8 SAMOSA CHAAT

Samosa smothered in a medley of chickpeas and chutneys. 6<sup>.99</sup>

## E.9 MASALA DOSA ✓

Rice crêpe roll served with lentil soup & coconut chutney. 7<sup>.99</sup>

# Tandoori Platters

## T.1 TANDOORI CHICKEN

Whole chicken marinated in ginger spice yogurt & baked in the clay oven. 18<sup>.99</sup> full / 10<sup>.99</sup> half

## T.2 LAMB SEEKH KABOBS

Ground lamb with herbs spiced marinade rolled on skewers and baked in the clay oven. 13<sup>.99</sup>

## T.3 FRESH MINT SALMON KABOB

Succulent cubes of salmon fillet in fresh mint yogurt marinade baked in the clay oven. 15<sup>.99</sup>

## T.4 MALAI CHICKEN KABOBS

Succulent chicken breast cubes in fresh mint marinade baked in the clay oven. 12<sup>.99</sup>

## T.5 GARLIC SHRIMP KABOBS

Jumbo Shrimp in garlic yogurt marinade with fresh herbs baked in the clay oven. 14<sup>.99</sup>

# Indo-Chinese

## C.1 MANCHURIAN

Choice of protein cooked in sweet n' sour ginger sauce with diced peppers and onions.

## C.2 CHILI

Choice of protein cooked in spicy chili garlic sauce with sesames and fried red chilis.

## C.3 FRIED RICE

Choice of protein cooked with flavorful fried rice.

**CHICKEN - 10<sup>.99</sup>   SHRIMP - 11<sup>.99</sup>   CAULIFLOWER - 9<sup>.99</sup>   SOY VEG. - 8<sup>.99</sup>   EGG - 9<sup>.99</sup>**

# Raja's Signature Delicacies

\* Chef's original creations, you can find only here - Mild, Medium or Hot!

## R.1 CHICKEN PASANDA\*

Boneless chicken preparation in a creamy mango sauce with almonds and raisins. 12.<sup>99</sup>

## R.2 LAMB ROGAN JOSH

Succulent lamb cubes in a ginger & garlic sauce with almonds & earthy herbs. 13.<sup>99</sup>

## R.3 PANEER PASANDA\*

Indian Cheese cubes cooked in a creamy mango sauce with almonds and raisins. 11.<sup>99</sup>

## R.4 BUTTER CHICKEN

Pulled tandoori chicken cooked in a creamy tomato sauce with fresh herbs. 13.<sup>99</sup>

## R.5 CRAB MALAI MASALA\*

Jumbo lump crab with subtle blend of spices & fresh herbs. 15.<sup>99</sup>

## R.6 COCONUT SHRIMP CURRY

Jumbo shrimp cooked in a ginger coconut sauce with curry leaves & peppercorn. 14.<sup>99</sup>

## R.7 CHICKEN 69\*

Succulent chicken in a zesty soy yogurt sauce with curry leaves & mustard seeds. 12.<sup>99</sup>

## R.8 LAMB RANGEELA\*

Boneless lamb cubes in a creamy tomato spinach sauce with fresh herbs. 14.<sup>99</sup>

# Regional Indian Delicacies

Custom created with your choice of protein and spice level - Mild, Medium or Hot!

CHICKEN OR FISH - 11.<sup>99</sup>

LAMB OR GOAT - 12.<sup>99</sup>

SALMON OR SHRIMP - 13.<sup>99</sup>

MUSHROOM OR EGG - 10.<sup>99</sup>

CAULIFLOWER OR POTATOES - 9.<sup>99</sup>

## I.1 CURRY ✓

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

## I.2 VINDALOO ✓

A spicy preparation in a ginger and garlic sauce spiked with vinegar.

## I.3 TIKKA MASALA

A popular creamed tomato delicacy with a delectable mix of exotic spices. (+\$2)

## I.4 KORMA

A Kashmiri creamy nutty yogurt delicacy with a subtle blend of spices. (+\$1)

## I.5 JALFREZI ✓

A refreshing delicacy with garden vegetables in a ginger and garlic sauce.

## I.6 CHETTINAD ✓

A spicy southern Indian coconut base sauce with curry leaves & star anise.

## I.7 DOPIAZZA ✓

A Northwestern Indian delicacy with rich flavors smothered in sautéed onions.

## I.8 SAAG ✓

A Punjabi delicacy in creamed spinach with subtle blend of herbs and spices. (+\$1)

## I.9 KADAHI ✓

An Indian wok preparation with sautéed onions, peppers and roasted spices.

# Vegetarian Delicacies

## V.1 MALAI KOFTA

Vegetable croquettes cooked in a creamy tomato sauce with mild spices. 11<sup>.99</sup>

## V.2 MATTAR PANEER

Indian cheese cubes cooked with peas in a tomato & onion sauce with fresh herbs. 10<sup>.99</sup>

## V.3 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 11<sup>.99</sup>

## V.4 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 10<sup>.99</sup>

## V.5 PANEER MAKHANI

Indian cheese cubes cooked in creamy tomato sauce with peppers and exotic spices. 12<sup>.99</sup>

## V.6 SHAHI PANEER

Fresh homemade cheese cooked in a creamy tomato sauce garnished with cashews. 11<sup>.99</sup>

## V.7 DAAL MAKHANI

Whole black lentils & kidney beans chili made with delectable blend of whole spices. 9<sup>.99</sup>

## V.8 PANEER BHURJI

Fresh scrambled cheese cooked with garden veggies in herbs & spices. 12<sup>.99</sup>

## V.9 PANEER TIKKA MASALA

Indian cheese cubes cooked in creamy tomato sauce with a blend of exotic spices. 12<sup>.99</sup>

## V.10 BHINDI MASALA ✓

Fresh cut okra sautéed with sliced onions in an delicate array of exotic spices. 10<sup>.99</sup>

## V.11 ALOO GOBHI ✓

Cauliflower & potatoes sautéed with onions & tomatoes in a blend of herbs & spices. 10<sup>.99</sup>

## V.12 BENGAN BHURTA ✓

Mashed eggplant sautéed with onions & tomatoes in a blend of aromatic spices. 11<sup>.99</sup>

## V.13 CHANA MASALA ✓

Chickpeas cooked with ginger, garlic and special blend of exotic herbs & spices. 9<sup>.99</sup>

## V.14 VEGETABLE CURRY ✓

Nine vegetables cooked in a light onion & tomato sauce with aromatic herbs. 9<sup>.99</sup>

## V.15 DAAL FRY ✓

Yellow lentils stew tempered with tomatoes, onions, cumin and fresh herbs. 9<sup>.99</sup>

## V.16 KOFTA CURRY ✓

Mixed vegetable fritters cooked in a light tomato & onion sauce with mild spices. 10<sup>.99</sup>

# Accompaniments

## Z.1 RAITA

Refreshing yogurt with garden vegetables. 1<sup>.99</sup>

## Z.2 MASALA PAPAD

Mildly spiced crispy lentil wafers. 2<sup>.99</sup>

## Z.3 MANGO CHUTNEY

Sweet mango preserve. 1<sup>.99</sup>

## Z.4 ONION CHUTNEY

Spicy onion and tomato dip. 1<sup>.99</sup>

## Z.5 COCONUT CHUTNEY

Delicately spiced coconut spread. 1<sup>.99</sup>

## Z.6 TAMARIND CHUTNEY

Hearty sweet n'spicy Tamarind dip. 1<sup>.99</sup>

## Z.7 MINT CHUTNEY

Mildly spiced fresh Mint dip. 1<sup>.99</sup>

## Z.8 ASSORTED TRAY

A sample of all plus spicy veggie pickle. 7<sup>.99</sup>

# Desserts

## D.1 GULAB JAMUN

Dried milk balls soaked in warm syrup. 4<sup>.99</sup>

## D.2 KULFI

Homemade ice cream with almond-pistachio. 4<sup>.99</sup>

## D.3 GAAJAR HALWA

Indian Carrot pudding with almonds & cashews. 4<sup>.99</sup>

## D.4 KHEER

Traditional rice pudding with almonds & raisins. 4<sup>.99</sup>

## D.5 RAS MALAI

Indian cheesecake in sweet milk with pistachios. 4<sup>.99</sup>

## D.6 RUM JAMUN

Rum infused gulab jamun floating in kheer. 6<sup>.99</sup>