

## LUNCH

Served with Naan and Rice

### Butter Chicken Lunch

Pulled tandoori chicken in a creamy tomato sauce..... 10.00

### Chicken Curry Lunch

Boneless chicken preparation in a ginger-garlic sauce..... 10.00

### Palak Paneer Lunch

Indian cheese cubes cooked in spinach sauce..... 10.00

### Daal Fry Lunch

Yellow lentil stew tempered with onions & cumin..... 10.00

### Goat Curry Lunch

Bone-in goat preparation in a ginger & garlic sauce..... 10.00

### Lamb Vindaloo Lunch

Boneless lamb w/ potatoes in a tangy herb sauce ..... 10.00

### Chicken Korma Lunch

A creamy chicken delicacy with cashew powder and Iris..... 10.00

### Aloo Gobhi Lunch

Cauliflower & potatoes sautéed with onions & tomatoes..... 10.00

### Lamb Korma Lunch

A creamy Lamb delicacy with cashew powder and Iris ..... 10.00

### Kofta Curry Lunch

Mixed vegetable fritters cooked in a light sauce ..... 10.00

### Vegetable Korma Lunch

A medley of nine vegetables cooked in a creamy sauce ..... 10.00

### Chana Masala Lunch

Chickpeas cooked with ginger, garlic, and a spice blend ..... 10.00

### Shrimp Jalfrezi Lunch

A Shrimp delicacy with garden vegetables ..... 10.00

### Daal Makhani Lunch

Black lentils & kidney beans chili made with whole spice ..... 10.00

## MADE FROM SCRATCH DESSERTS

**Gulab Jamun** (Homemade milk balls in syrup) ..... 5.00

**Kheer** (Traditional rice pudding) ..... 5.00

**Kulfi** (Homemade Pistachio or Mango ice cream) ..... 5.00

**Gaajar Halwa** (Traditional carrot pudding) ..... 5.00

**Ras Malai** (Soft Cheesecake patty in reduced milk) ..... 6.00

**Rum Jamun** (Rum infused Gulab Jamun on kheer) ..... 7.00

*Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please tell us if you have any food allergies.*

## NON-ALCOHOLIC DRINKS

### 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, Fanta, 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 ..... 4.00

## FRESH BAKED-TO-ORDER BREADS

**Naan** (Enlivened flat white bread) ..... 2.00

**Garlic Naan** (Fresh garlic topping) ..... 3.00

**Onion Naan** (Chopped onions topping) ..... 3.00

**Roti** (Whole wheat flat bread) ..... 2.00

**Lachha Parantha** (Flaky butter wheat) ..... 3.00

**Cheddar Naan** (Cheddar cheese) ..... 4.00

**Bullet Naan** (Garlic and Chilis) ..... 4.00

**Fiesta Naan** (Cheese, on, pep, tom) ..... 5.00

**Amritsari Aloo Kulcha** (Potatoes) ..... 5.00

**Amritsari Keema Kulcha** (Ground lamb) ..... 6.00

**Aloo Parantha** (Potatoes) ..... 4.50

**Kabuli Naan** (nuts and raisins) ..... 5.00

**Peshawri** (Coconut, fennel, jaggery) ..... 4.00

**ENJOY OUR HAPPY HOUR 3 - 6 WEEKDAYS**

## DINE-IN + TAKEOUT + DELIVERY + CATERING



**OPEN ALL DAY 11:00 am - 9:00 pm**

**HAPPY HOUR 3 - 6 Weekdays**

**Closed on Tuesday**



Scan to Order



**IndiaKRaja.com**  
**(804)965-6345**

**9051 W. Broad St., Henrico VA 23294**

**Richmond's Longest Serving Indian Restaurant**

APETIZERS

<b>Vegetable Samosa (2)</b>	
Triangular pastry turnovers stuffed with Potatoes .....	5.00
<b>Vegetable Pakora (4)</b>	
Chopped mixed vegetable fritters made with lentil batter .....	5.00
<b>Lamb Samosa (2)</b>	
Triangular pastry turnovers stuffed with Potatoes .....	8.00
<b>Paneer Pakora (4)</b>	
Homemade cheese fritters made with lentil batter .....	7.00
<b>Tandoori Chicken (2)</b>	
Bone-in Chicken in yogurt marinade baked in clay oven .....	7.00
<b>Chaat Papri</b>	
Potatoes & chickpeas medley on a bed of crispy chips .....	7.00
<b>Chicken Pakora</b>	
Chicken fritters made with lentil batter .....	7.00
<b>Aloo Tikki (2)</b>	
Mildly spiced golden brown potato patties .....	5.00
<b>Chicken 65</b>	
Marinated chicken fritters with soy yogurt glaze .....	8.00
<b>Cauliflower 65</b>	
Marinated cauliflower florets with soy yogurt glaze .....	7.00
<b>Shrimp Pakora (4)</b>	
Jumbo shrimp fritters made with lentil batter .....	8.00

ACCOMPANIMENTS

<b>Raita</b> (Yogurt Vegetables dip) .....	2.00
<b>Papadum</b> (Lentil wafers) .....	2.00
<b>Mint Chutney</b> (Fresh mint dip) .....	2.00
<b>Mango Chutney</b> (Mango preserve) .....	2.00
<b>Onion Chutney</b> (Spicy Onion relish) .....	2.00
<b>Tamarind Chutney</b> (Sweet & Sour dip) .....	2.00
<b>Achaar</b> (Spicy Vegetable pickle) .....	2.00
<b>Assorted Tray</b> (A sampler of above) .....	10.00

SOUPS / SALADS

<b>Mango Soup</b> .....	5.00
<b>Chicken Lentil Soup</b> .....	6.00
<b>Mulligatawny Soup</b> .....	5.00
<b>Garden Salad</b> .....	7.00
<b>Raja’s Salad</b> (with Nuts & Raisins) .....	8.00

CHICKEN

<b>Chicken Curry</b>	
Boneless chicken in a traditional ginger/garlic gravy .....	15.00
<b>Butter Chicken</b>	
Pulled tandoori chicken in a smoked nutty tomato gravy .....	16.50
<b>Chicken Korma</b>	
Boneless chicken in a rich yogurt gravy with cashews .....	16.00
<b>Chicken Tikka Masala</b>	
Chicken breast cubes in a creamy tomato sauce .....	16.50
<b>Chicken Chettinad</b>	
Chicken in a southern gravy with coconut & curry leaves .....	15.50
<b>Chicken Pasanda</b>	
Chicken in a creamy mango sauce with almonds & raisin .....	16.50
<b>Chicken Kadahi</b>	
Boneless chicken in a earthy sauce wit roasted spices .....	15.00

LAMB / GOAT

<b>Lamb Curry</b>	
Succulent lamb cubes in a traditional ginger/garlic gravy .....	16.00
<b>Goat Curry</b>	
Bone-in goat cubes in a traditional ginger/garlic gravy .....	17.00
<b>Lamb Korma</b>	
Boneless lamb cubes in a rich yogurt gravy with cashews .....	17.00
<b>Lamb Do Piazza</b>	
Lamb cubes with twice the onions in a ginger/garlic sauce ....	16.50
<b>Lamb Rogan Josh</b>	
Boneless lamb cubes in a nutty curry gravy with almonds .....	16.50
<b>Lamb Vindaloo</b>	
Lamb cubes with potatoes in a tangy spicy curry sauce .....	16.50

TANDOOR / GRILL

<b>Tandoori Chicken Platter</b>	
Chicken in yogurt marinade baked in clay oven .....	15.00(h)/23.00(f)
<b>Lamb Seekh Kabobs</b>	
Ground Lamb baked in clay oven rolled over skewers .....	16.00
<b>Garlic Shrimp Kabobs</b>	
Jumbo grilled shrimp with lemon yogurt marinade .....	17.00
<b>Malai Chicken Kabobs</b>	
Chicken cubes in creamy marinade baked in clay oven .....	16.00
<b>Tandoori Lamb Kabobs</b>	
Dry rubbed Lamb cubes baked on iron skewers .....	17.00

Prices subject to change without notice.

BIRYANI

Basmati rice cooked with select protein in saffron and poppy seed stock freshly ground spices

<b>Chicken Biryani</b> .....	15.00
<b>Lamb Biryani</b> .....	16.00
<b>Vegetable Biryani</b> .....	14.00
<b>Goat Biryani</b> .....	17.00
<b>Shrimp Biryani</b> .....	16.00

SEAFOOD

<b>Shrimp Jalfrezi</b>	
Jumbo Shrimp with garden veggies in a curry sauce .....	16.00
<b>Coconut Shrimp Curry</b>	
Jumbo Shrimp in a creamy coconut curry sauce .....	17.00
<b>Fish Pattaya</b>	
Tilapia fillet with garden veggies in a coconut lemon sauce ...	15.00

VEGETARIAN

<b>Malai Kofta</b>	
Vegetable & cheese croquets in a creamy tomato sauce .....	14.00
<b>Palak Paneer</b>	
Homemade cheese cubes cooked in a spinach sauce .....	15.00
<b>Daal Fry</b>	
Moong daal purée tempered with cumin & onions .....	12.00
<b>Chana Masala</b>	
Chickpeas cooked in a cumin rich ginger & garlic blend .....	13.00
<b>Aloo Gobhi</b>	
Cauliflower & potatoes sautéed with ginger & onions .....	12.00
<b>Vegetable Korma</b>	
Medley of 9 vegetables in a mild creamy sauce .....	14.00
<b>Daal Makhani</b>	
Whole Urd daal & Kidney beans chili with earthy spices .....	13.00
<b>Paneer Tikka Masala</b>	
Homemade cheese cubes in creamy tomato sauce .....	15.00
<b>Kofta Curry</b>	
Vegetable fritters cooked in a light tomato & onion sacie .....	13.00
<b>Bengan Bhurta</b>	
Baked eggplant sautéed with onions & tomatoes .....	14.50
<b>Bhindi Masala</b>	
Cut okra sautéed with onions and mild spice blend .....	12.00
<b>Shahi Paneer</b>	
Homemade cheese cubes in a creamy cashew sauce .....	15.00