

Raj Mahal – our story

I opened my first restaurant in London 35 years ago. After creating one of the best Indian restaurants in the capital, I decided to move to the South West and opened the Raj Mahal in 1992. The rest is history. We are renowned for our friendly professional service, superb food and unique specialities.

We appreciate our many customers who have been with us from the start. Everyone is very welcome and we hope very much you will enjoy your dining experience at Raj Mahal.

Raj

Our spices

Dishes are individually, freshly created with their own unique blends of spices; you will see our ratings to help you choose.

 medium

 hot

Your favourite

Korma, madras, vindaloo and more ... with an extensive repertoire of delicious dishes at our fingertips we will happily prepare your preferred dish even if doesn't appear on this menu.

Our experienced chefs will be pleased to cook your favourite to order. Just ask your server.

Allergies

We can cater for a wide range of allergies here at the Raj Mahal. Once seated, please ensure you advise your server so that they can ask a manager to assist.

Delivery or take-away

Collection or delivery to your door within four miles of the restaurant.

0117 958 6600 / 0117 958 6415

www.rajmahalbristol.co.uk



Starters

served with a salad garnish and our home-made mint & yoghurt sauce

Poppadums (plain or spicy)	£0.90 each
Chutneys & Pickles	£0.90 per person
Samosas (2) masala spiced crisp pastries stuffed with meat or vegetables	£3.60
Onion Bhaji (2) dipped in batter and fried	£3.60
Chicken Chat Puri  chat spiced chicken in crisp pastry	£4.90

From the tandoor

classic favourites marinated in home-made spice mix and served sizzling 

King Prawn	£7.90	Sheekh Kebab (2)	£5.50
Lamb Chops	£6.50	minced lamb with coriander, garlic, ginger and fresh herbs on a skewer	
Lamb Tikka	£5.50	Shami Kebab (2)	£5.30
Chicken Tikka	£5.50	minced lamb patty with coriander, garlic, ginger and fresh herbs	
Salmon	£6.90	Paneer Tikka	£5.10
		Indian-style cheese	

Main courses

Lamb Badam Masala	£11.50
delicately spiced, with whole cashew nuts, sultanas, yoghurt and finished with cream	
Lamb Pasanda 	£10.50
cooked with coconut cream and finished with spiced yoghurt and rosewater	
Rezala 	£10.50
chicken breast or lamb fillet cooked with garlic, ginger, yoghurt and fresh green chilli	
Chicken Tikka Achari 	£10.50
cooked with garlic, ginger and mixed pickle 	
Tandoori Lamb Chop Bhuna	£15.30
marinated in yoghurt, garlic, ginger and coriander; cooked over charcoal and served in a bhuna sauce	
Naga Masala 	£10.90
chicken breast or lamb fillet with naga chillies, bhuna style	
Ginger Chicken Tikka or Lamb Tikka 	£10.50
bhuna style with ginger	
Sag Chicken or Lamb	£9.00
chicken breast or lamb fillet, bhuna spiced with spinach	
Makni Chicken or Lamb	£9.50
chicken breast or lamb fillet in a delicately spiced sweet creamy dish	
Chicken Tikka Masala	£9.50
marinated in delicate spices and yoghurt, served with a coconut cream sauce	
Honey Chicken or Lamb	£9.90
chicken breast or lamb fillet marinated in delicate spices and yoghurt, served with a coconut cream and honey sauce	
Lamb Shank 	£15.90
cooked with bhuna spices, garlic and ginger garnished with spring onion and coriander	
Duck Karahi 	£12.90
marinated in bhuna spices, served in an iron souk with onions, peppers and a tamarind sauce	
Duck Pathia 	£12.90
cooked in a sweet and sour sauce served in an iron souk	

RM Special 🌶️🌶️	£10.50
chicken breast or lamb tikka cooked with spinach, onions, fresh herbs and balti spices	
Chicken Tikka Lucknow	£9.50
cooked with yoghurt, cream and mushrooms	
Shashlick Chilli Masala 🌶️🌶️🌶️	£11.50
chicken breast or lamb fillet in a chilli sauce	
Chicken or Lamb Shashlick Bhuna 🌶️🌶️	£11.50
chicken breast or lamb fillet cooked with garlic and ginger	
Chicken Garlic Chilli Masala 🌶️🌶️	£10.50
chicken tikka cooked with garlic, ginger and fresh green chillies	
Chicken Chat Masala	£10.50
grilled chicken breast cooked with a chat spiced bhuna sauce	
Dhanya 🌶️🌶️	£9.50
chicken breast or lamb fillet cooked with garlic, ginger, green chilli, fresh coriander and lime juice	
Noor's Special 🌶️🌶️	£10.50
created by our chef Noor; chicken breast with spring onions, soy sauce and red chilli	
Nawabi Roast Chicken 🌶️🌶️	£15.90
chicken on the bone with a bhuna style sauce served with boiled egg	
Tandoori Thali 🌶️🌶️	£16.90
lamb and chicken tikka, tandoori chicken and sheekh kebab, rogan josh and mixed vegetables, pilau rice, kulcha and raita	
Vegetable Thali 🌶️🌶️	£12.90
onion bhaji, sag aloo, dhal special, Bombay aloo, pilau rice, nan bread and raita	

Noor's fabulous feast for four – fit for a Rajah

Kurzi 🌶️🌶️ **£108.00**
Poppadums and pickles to start. Then, two whole chickens or a leg of lamb, carefully prepared by our chef Noor, marinated for 24 hours and cooked slowly over a low flame and garnished with roast potatoes, spring onion and coriander. Your choice of four vegetable side dishes and peas pilau are included (24 hours' notice please).
Serves 4

From the tandoor

classic favourites simply marinated in our home-made spice mix and served with a salad garnish and home-made mint and yogurt sauce 🌶️🌶️

Lamb Chops	£12.90
marinated in yoghurt, garlic, ginger, coriander and green chillies	
Shashlick	£10.50
chicken breast or lamb fillet with onion, tomato and peppers	
Tikka served sizzling	
Chicken	£9.50
Lamb	£9.70
Salmon	£10.50
Duck	£12.90
Tandori	
Chicken on the bone	£10.50
Mixed grill lamb and chicken tikka, tandoori chicken and sheekh kebab	£14.90
Sheekh Kebab minced lamb with coriander, garlic, ginger and fresh herbs	£9.50
King Prawn	£15.90

Biryani dishes

includes rice and a vegetable side dish 🌶️🌶️

Chicken	£9.50	Chicken Tikka	£10.00
Lamb	£10.00	Lamb Tikka	£10.90
Prawn	£10.50	Noor's Chicken, Lamb and Prawn	£11.90
King Prawn	£15.90		
Vegetable	£7.90		

Seafood

Tandoori King Prawn Masala	£16.95
delicately spiced in a yoghurt sauce and finished with coconut cream	
Salmon Garlic Chilli Masala 🌶️🌶️	£12.90
salmon tikka cooked with a fresh green chilli, garlic and ginger sauce	
Bhuna Trout 🌶️🌶️	£11.90
marinated and cooked in the tandoor; delicate bhuna sauce, spices and fresh herbs	
Bhuna Salmon 🌶️🌶️	£12.50
marinated and cooked in the tandoor; delicate bhuna sauce, spices and fresh herbs	
Crab Masala 🌶️🌶️	£12.90
delicately spiced in a yoghurt sauce and finished with coconut cream	
Prawn Sagwala 🌶️🌶️	£8.50
with spinach and fresh herbs	
King Prawn Sagwala 🌶️🌶️	£15.70
with spinach and fresh herbs	
King Prawn Jalfrezi 🌶️🌶️🌶️	£15.70
Madras-style with onions, peppers, chilli and fresh herbs	
King Prawn Dansak 🌶️🌶️🌶️	£15.70
cooked with lentils; sweet and sour	
King Prawn Noor 🌶️🌶️	£15.70
created by our chef Noor; with spring onions, soy sauce and red chillies	

Vegetable dishes

many of our dishes can be adapted for a vegan diet; please ask

Bhaji medium spiced 🌶️🌶️	main	side
Mixed Vegetable	£6.90	£3.90
Mushroom	£6.90	£3.90
Brinjhal aubergine	£6.90	£3.90
Sag spinach	£6.90	£3.90
Bhindi okra	£6.90	£3.90
Mushroom Balti 🌶️🌶️	£7.10	£3.90
with fresh coriander and green chilli		
Vegetable Chat Masala 🌶️🌶️	£7.10	£3.90
with chat spiced bhuna sauce		
Vegetable Dhanya 🌶️🌶️	£7.10	£3.90
with garlic, ginger, green chilli, fresh coriander and lime juice		
Aloo Potatoes		
Bombay spiced	£6.90	£3.90
Sag spinach	£6.90	£3.90
Gobi cauliflower	£6.90	£3.90

Chana Masala 🌶️🌶️	main	side
chickpeas spiced with garam masala	£6.90	£3.90
Chana Sag 🌶️🌶️	£6.90	£3.90
chickpeas and spinach		
Dhall creamy lentils 🌶️🌶️		
Tarka garlic	£6.90	£3.90
Sag spinach	£6.90	£3.90
Special mixed lentils, bhuna style sauce	£6.90	£3.90
Paneer fresh Indian-style cheese 🌶️🌶️		
Matar peas		£8.90
Tikka Masala marinated in spices and yoghurt, in a creamy sauce		£8.90
Tikka Chat Masala chat spiced bhuna sauce		£8.90
Sag spinach		£8.90
Tikka Garlic Chilli Masala 🌶️🌶️🌶️		£8.90
with garlic, ginger and fresh green chillies		

Rice

Plain boiled	£3.00	Keema	£4.90
Pilau		meat	
Plain	£3.50	Boiled Egg	£4.90
Mixed vegetable	£4.50	Balti 🌶️🌶️	£4.50
Mushroom	£4.50	onions, balti spices	
Special fried	£4.90	Raj Mahal 🌶️🌶️	£4.90
egg, chick peas, onions, coriander		diced chicken tikka, chickpeas, coriander	

Breads

Nan			
Plain	£2.60	Chapati	£1.90
Peshwari coconut	£2.90	Roti	£2.10
Kulcha vegetables	£2.90	Paratha	£2.50
Keema meat	£2.90	Stuffed paratha	£2.60
Garlic	£2.90		
Chilli and Garlic	£2.90		
Cheese	£2.90		

English dishes

Roast Chicken served with chips and salad garnish	£7.90
Omelettes served with chips and salad garnish	
Plain	£7.50
Chicken or Mushroom or Cheese	£7.90
Prawn	£8.00
Sirloin Steak served with chips and salad garnish (6 hours' notice please)	£15.90
Mixed Salad Bowl	£2.40
Chips	£2.10