

The logo features the words "The Rajah" in a large, elegant, gold-colored script font. Above the "The" is a decorative flourish consisting of three loops. Below "The Rajah" is a thin gold horizontal line. Underneath this line, the words "OF BEWDLEY" are written in a smaller, white, all-caps sans-serif font. The entire logo is centered on a dark background with a subtle, repeating damask pattern.

The Rajah
OF BEWDLEY

INDIAN & BANGLADESHI CUISINE

EST 1981



The Rajah was the first Indian restaurant in Bewdley in the 1980's when Indian cuisine was gaining popularity beyond its homeland, The name Rajah means Royalty in Hindi, we aim to evoke the grandeur in richness of India's royal heritage using high quality fresh ingredients and offer diners a promise of authenticity and passion in traditional bold flavours with a modern twist in a regal ambience appealing to patrons, seeking a luxurious dining experience.

Whether you are here for a fiery curry, a tandoori masterpiece, or a delicate vegetarian delight, we invite you to savour the flavours of India in every bite.

We take allergies seriously, if you have any allergies or dietary requirements please speak to a member of staff before ordering.

We hope you have a memorable dining experience at the Rajah

STARTERS

All starters are served with salad

TRADITIONAL STARTERS

CHICKEN TIKKA (D) 5.95

Diced spring chicken marinated in yoghurt and light ground spices, herbs, barbecued in tandoori oven.

TANDOORI CHICKEN (D) 5.95

Spring chicken (1/4) marinated with spices blended together with yoghurt. Served on the bone.

CHICKEN TIKKA POKORA (D) 5.95

Chicken deep fried in house batter mix.

SHEEK KEBAB 5.95

Minced lamb mixed together with garlic, herbs and spices, skewered in the tandoor.

NARGIS KEBAB 5.95

A royal pashtun style boiled egg wrapped in minced meat kebab, popular in Lucknow and Bhopal, topped with omellette.

TRIO SOMOSA 5.95

Parcels of filo pastry deep fried in oil: chicken, lamb and mixed vegetable.

CHATT MASALLA PURI (D) 5.95

Cubed chicken or lamb cooked in a thick spicy sauce garnished with tomatoes and served with a puffy bread.

PURI (Chicken, lamb or Prawn) (D) 5.95

Spiced tomato and onion masala, served on a freshly fried puffed puri bread.

KING PRAWN PURI (D) 6.95

Rajah king prawns cooked in a thick spicy sauce garnished with tomatoes and served with a puffy bread.

TANDOORI KING PRAWN (D) 6.95

King prawn marinated with ginger, garlic, yoghurt, turmeric, garam massala and then roasted gently in the tandoor.

MIXED KEBAB (D) 6.95

A sizzling selection of our finest kebabs, marinated in aromatic spices and grilled to perfection.

PANEER CHILLI (D) 5.95

Julienne of paneer, peppers, spring onions binded together with sweet chilli sauce and green chilies.

PANEER MASSALA FRIES (D) 6.95

Crispy fries tossed in spices like cumin, coriander and gram massala, topped with crispy paneer cubed.

VEGETARIAN STARTERS (V)

ONION BHAJI 4.95

Sliced onion and lentils mixed with eggs and gram flour, deep fried in vegetable oil.

CRISPY OKRA 5.95

Ladyfingers marinated and fried in gram flour - crispy and moreish.

CHANA ALOO CHATT 5.95

Spiced chick peas and potatoes, selected spices, wrapped in a puffy bread.

ROSHNI FRIED MUSHROOMS 4.95

Mushrooms fried with garlic and selected herbs, dressed with a savory garlic sauce.

SAMOSA CHATT 5.95

Crispy golden samosa crumbled and layered with spiced chickpeas, tangy tamarind chutney and a medley of fresh herbs.

MUSHROOM PAKORA 4.95

Crispy fritters made with mushroom, mixed with gram flour and spices, then deep fried.

SHINGARA 4.95

Deep fried pastry with a crispy, flaky outer shell, filled with a mashed potatoes and peas.

ALOO TIKKI 4.95

Potato and chick peas mashed together with onion, ground spiced and then shallow fried.

RAJAH SIGNATURE STARTERS

FISH PAKORAS (D) Boneless fish fried in a chilli, cumin, chatt masalla batter mix.	6.95	BUFFALO WINGS (D) South-asian inspired sriracha wings with a marinate of tandoor spices, grilled until crispy.	5.95
SALMON TIKKA Scottish Line caught salmon delicately spiced in mixed herbs, grilled in the tandoor.	6.95	GUNPOWDER CHICKEN (D) Spicy street food bites of coated and shallow fried chicken tossed in a sweet chilli and garlic infused sauce, spicy with every bite!	5.95
GRILLED SEABASS Seabass fillet delicately spiced in mixed herbs, pan fried.	6.95	ROSHNI MELTED CHICKEN (D) Stir fried chicken onions and mix peppers with garlic and coriander with a hint of house spice. Served on a iron skillet with melted on cheese.	6.95
ROSHNI FRIED JHINGA Rajah king prawns tried with diced onions and fresh garlic, hint of savoury garlic sauce.	6.95	LOLLIPOP CHICKEN (D) Chicken niblet frenched into a shape of a lollipop then coated with chef special spice & batter mix, deep fried until golden.	5.95
LAMB CHOPS (D) Marinated lamb chops in tandoor spices and Kashmiri chilli paste, slow grilled.	6.95	KEBABISH ROLLS (D) Spicy mince kebab grilled in the tandoor and then rolled into a puffy paratha bread. Also available in Paneer.	6.95
SIZZLING KEBAB (D) Sheek kebab or chicken tikka, moderately stir fried with chunks on onions & peppers, served on a iron skillet.	5.95		

STARTER PLATTERS

SAMUNDAR KA PLATTER

(Seafood) (2 persons)

A combination of grilled salmon, Rajah king prawns & cod pakoras.

14.95

RAJAH ROYAL PLATTER (D)

(2 persons)

A combination of lamb chops, sheek kebab & chicken tikka

13.95

ROYAL RANI PLATTER (V)

(2 persons)

Delightful combination of aloo tikki, onion bhaji, & samosa

12.95

SHAKAHARI VEGAN PLATTER (V)

(2 persons)

A combination of shingara, aloo tikki & mushroom pakora

12.95

TANDOORI DISHES (D)

CHICKEN TIKKA	10.95	WHOLE SEA BASS	19.95
TANDOORI CHICKEN (½)	10.95	Served with house vegetables and rice.	
SALMON TIKKA	14.95	RAJAHSTHANI LAMB CHOPS (D)	13.95
CHICKEN SHASLICK	11.95	MIXED SHASLICK (chicken & king prawns)	14.95
KING PRAWN SHASLICK	14.95	TANDOORI MIXED GRILL	19.95
PANEER SHASLICK (V)	10.95	Chicken tikka, tandoori Chicken, sheek kebab and tandoori jhinga.	

HOUSE SPECIALITY DISHES

CHICKEN TIKKA MASSALA (D) (N) 10.95

A firm favourite of the nation. Cooked in a mild and creamy sauce.

BUTTER CHICKEN (D) (N) 10.95

Juliennes of chicken cooked in mild ground spices, nutmeg, with caramelised onions. Simmered with the addition of coconut milk and fresh cream.

JALFREZI (D) 10.95

A hot dish cooked with onions, peppers, garlic, ginger, chillies and an array of spices, cooked in a house special sauce.

SOUTH INDIAN GARLIC CHILLI (D) 10.95

A popular north Indian dish, extensively prepared with chicken or lamb, fresh garlic and chillies. Hot yet flavoursome.

MURGH MASSALA (D) 14.95

Tandoori chicken off the bone, garlic, ginger, tumeric and mince meat. cooked with a boiled egg, a wonderful dish.

JHALL MASSALA (D) 10.95

Where East meets West a combination of traditional madras and tikka masala, slightly hot.

LAHORI KORAI (D) 10.95

Chicken or Lamb tikka cooked with fresh ginger, peppers and onions, cooked in a medium sauce, served on a iron wok.

PASPUAN KARI (D) 14.95

Chicken, lamb, prawn, king prawn and mushroom cooked with onions a texture balanced curry full or rich flavour.

SPICY MASSALA RAMEN 12.95

Chicken or Lamb, Spicy and hot massala flavours, plus an added Indian twist garnished with boiled egg.

NAGA JOLOKIA 12.95

Tender lamb or chicken simmered in a rich, spicy Naga Jolokia sauce, garnished with fried mushrooms and a blend of fresh spices.

PODINA (D) 10.95

Chicken tikka or lamb cooked with roasted cumin, whole spices, mixed peppers, tomato, mint leaves and onion gravy.

TANDOORI MIXED TAWA 12.95

A sizzling selection of our finest kebabs, marinated in aromatic spices and grilled to perfection, served sizzling.

RAJAH EXCLUSIVE DISHES

CHICKEN DISHES

CHEESANA PALOK (D) 14.95

Tender chicken and paneer in a creamy, cheese, garlic and vibrant spinach sauce. A dish full of flavours.

MURGH DHALL 12.95

Chicken tikka & chick pea lentils cooked with chilli, garlic & onions. Slightly spicy.

NAWABI MURGH (D) 10.95

Chicken cooked with curry leaves, light spices with the addition of coconut milk. Mild dish.

TAWA MURGH (D) 10.95

Fillet of chicken tikka generously cooked with garlic and diced onions, simmered to perfection served on sizzler.

MURGH JHUL KARI (D) 12.95

Chicken cooked bhuna style with diced onions and cumin. Finished off with the addition on baby potato.

SHAHSLIK BHUNA (D) 12.95

Chunks of chicken baked in a clay oven with onions, peppers and tomatoes, then cooked in a reduced medium sauce.

BEEF DISHES

KALI BHUNA (D) 13.95

A spicy fiery Bengal flavoursome curry, succulent tender cuts of topside beef, simmered in crushed garlic, red chillies and black peppers reduced in a onion gravy. An extremely unique beef presentation.

SHATKORA (D) 13.95

Tender chunks of beef, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander and pickling archar.

JHUL KARI (D) 14.95

Beef cooked bhuna style with diced onions and cumin. Finished off with the addition on baby potato.

DHALL GOSHT 14.95

Beef & chick pea lentils cooked with whole chilli, garlic and diced onions. Slightly spicy, very more-ish.

RAJAH EXCLUSIVE DISHES (D)

LAMB DISHES

LAMB SHANK NIHARI 19.95

Whole lamb shank slow-cooked in a jus of whole spices, minced meat and peas, ajwain, bayleaf and hint of special house spice blend. (subject to availability)

RAILWAY LAMB 11.95

A dish with history dating back to the days of the Raj, cubed lamb & potato's with garlic and herbs in a smooth thick sauce.

AKBARI LAMB 11.95

Tender chunks of lamb, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander and pickling archar.

LAMB LAAL MIRCH 11.95

A popular Rajastani dish cooked with lamb, sun dried red chilies, whole spices and garam masalla.

KHYBARI LAMB KARI 12.95

Diced spring lamb cooked with onions, cayenne, fresh garlic, ginger and cumin. It is then cooked with spiced minced meat. Served Sizzling.

VEGAN SPECIALTIES (V)

ZUCCHINI CHANA NI DAL 10.95

Courgettes, chick peas lentils, flavoured with mustard seed, curry leaves and tumeric.

CHOLE RAJMA MASSALA 10.95

Kidney beans and chick peas cooked with spiced onion gravy, garam massala, a hearty and protein rich dish bursting with flavours.

ROSHUNI PALAK KHUMBI 10.95

Spinach & mushrooms cooked with garlic, chillies, cumin and shahi jeera. Finished off with a ginger.

CHOLE PALAK RASAM 10.95

Cooked with chick pea, lentils, spinach with fresh garlic, mixed spices & herbs in a medium sauce.

SEAFOOD DISHES (D)

MACHLI MASSALA 19.95

Prime chunks of boneless fish cooked with a hint of light spices, finished in a bhuna sauce.

JHINGA LIMBU MIRCHI 19.95

Rajah king prawns cooked with fresh garlic, chilli, lemon skin and mixed spices. Finished with curry leaves in a tomato and onion reduction.

BIHARI MACHLI JHULL 19.95

A traditional boneless fish dish from Bihar in India, a dish cooked using potatoes and mustard based spices which are hall marked of Bihari cuisine.

SORISHA KING PRAWN / FISH 19.95

Rajah king prawns or boneless fish cooked with mustard seeds, garlic, tomato and mustard seeds. Reduced in a onion gravy sauce.

GHOBI MACHLI 19.95

Filleted seabass lightly spiced and pan fried with garlic, served on a bed of cauliflower.

VEGETABLE SELECTION (V)

PANEER TIKKA MASALLA 10.95

A firm favourite of the nation, with julienne of panner in a mild creamy sauce.

PANEER KORAI (D) 10.95

A spicy, dry curry made with paneer, capsicum, onion and a mixture of garam masala, ginger and garlic.

PANEER JALFREZI 10.95

A hot dish cooked with onions, peppers, green chillies, garlic, ginger and an array of spices, cooked in a house special sauce.

TOFU TIKKA MASALLA 10.95

A firm favourite of the nation, cooked with tofu in a mild creamy sauce.

TOFU KORAI 10.95

Cooked with tofu, mixed peppers & onions in a sauce made of earthy herbal notes.

TOFU JALFREZI 10.95

A hot dish cooked with onions, peppers, garlic, ginger and an array of spices, chillies, cooked in a house special sauce.

CLASSICAL CURRIES

KORMA (N) (D)	CURRY
BHUNA	BALTI
DUPIAZA	DHANSAK
ROGAN JOSH	PATHIA
SAGWALLA	MADRAS / VINDALOO

ALL CURRIES CAN BE SERVED WITH THE FOLLOWING:

VEGETABLES (V)	8.95
CHICKEN	9.95
LAMB	10.95
CHICKEN TIKKA (D)	11.95
PANEER (D)	9.95
TOFU (D)	9.95
PRAWN	9.95
FISH	12.95
KING PRAWN	13.95

EXTRA ADDITIONS TO YOUR DISH

Mixed vegetables, potatoes, spinach, chana or cauliflower £2.00

Chicken £3.00 / Lamb or Prawn £3.00 / King Prawn £4.00

Mild, Madras or Vindaloo £0.50

FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery or ghee. If there is a dish not mention on the menu, please ask a member of staff and we will be happy to prepare it for you. Subject to availability.

(V) Suitable for Vegetarians (N) Contains Nuts (D) Contains Dairy

BIRYANI DISHES

Aromatic basmati rice stir-fried with you choice of meat or vegetables, served with a vegetable curry sauce or choice of plain curry sauce.

CHICKEN BIRYANI	12.95
LAMB BIRYANI	12.95
CHICKEN TIKKA BIRYANI (D)	13.95
KING PRAWN BIRYANI	15.95
MIXED VEGETABLE BIRYANI (V)	11.95
RAJAH MIXED BIRYANI	14.95
Chicken, lamb, prawn and omellette	
SAMUNDAR KA BIRYANI	15.95
Bonless fish, king prawns & prawns	

ACCOMPANIED SIDES DISHES (V)

Also available as a Main dish 8.95

NAWABI VEGETABLES	5.95
Semi dry vegetables topped with melted cheese	
SAAG PANEER (D) (spinach & cheese)	5.95
MATTER PANEER (D) (peas and cheese)	5.95
NIRAMISH	4.95
Mixed vegetable cooked in a semi-dry sauce	
BOMBAY ALOO (spiced potatoes)	4.95
ALOO GOBI (potatoes & cauliflower)	4.95
SAAG BHAJI (spinach)	4.95
SAAG ALOO (spinach & potatoes)	4.95
MUSHROOM BHAJI	4.95
CHOLE MASALLA (chick peas)	4.95
TARKA DHALL (lentils)	4.95
BINDI BHAJI (okra)	4.95

RICE

BOILED RICE	3.50
PILAU RICE	4.50
GARLIC FRIED RICE	5.50
MUSHROOM RICE	5.50
EGG FRIED RICE	5.50
COCONUT RICE (N)	5.50
LEMON CHILLI RICE	5.50
SPECIAL PILAU RICE	5.50
KEEMA PILAU RICE	6.50
GARLIC CHICKEN RICE	6.50
SIZZLING RICE	6.50

Grated cauliflower and spring onions infused with liquid seasoning

NANS (D)

PLAIN NAN	3.50
PESHWARI NAN (N)	4.50
GARLIC NAN	4.50
KEEMA NAN	4.50
CHEESE NAN	4.50
BULLET NAN (Chilli)	4.50
CHICKEN TIKKA NAN	4.50
CHILLI & CHEESE NAN	5.50
KEEMA & CHEESE NAN	5.50
GARLIC & CHEESE NAN	5.50
CHAPATI	2.50
TANDOORI ROTI	3.50
PARATHA	4.50
ALOO PARATHA (potatoes)	5.50
BATTURA (Unleavened bread)	3.50

OTHERS

PAPADOM	1.20
SPICED PAPADOM	1.30
SMOKED PAPADOM	1.30
CHUTNEY TRAY (D)	2.50
CHIPS	3.50
CHEESY CHIPS	4.50
MASSALA CHIPS	4.50
Dusted with peri peri seasoning	
LOADED CHIPS	6.50
Topped with minced meat, chillies and melted cheese.	
ANNAR RAITA (D)	3.50
Natural yoghurt, pomegranate and fresh mint	
GREEN SALAD (V)	2.95

ENGLISH DISHES

Served with chips and salad

SIZZLING STEAK	19.95
Beef fillet steak, served with onions and mushrooms on a sizzler	
FISH BITES	13.95
SOUTHERN FRIED CHICKEN BITES	12.95
OMELETTE	10.95
(Plain, Cheese, Prawn or Chicken)	
KIDS OPTIONS - MINI CURRY & RICE (mild)	7.95



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(V) Suitable for Vegetarians **(N)** Contains Nuts **(D)** Contains Dairy

We use the following:

Mustard, Celery, Almonds, Coconut, Egg, Milk, Wheat, Soya bean, Fish, Shell Fish, Gluten, Crustaceans, Lupin, Sulphur Dioxide & Soya