

Tandoori Barbeque

Tandoori dishes are Indian Kababs baked on skewers in the tandoor, a bell-shaped clay oven fired by charcoal. The dishes are marinated in yogurt for tenderness, then baked quickly at high heat to retain moisture.

	Quarter	Half
Tandoori Chicken	13.95	19.95
Chicken on the bone, marinated in yogurt, garlic, ginger, vinegar and mild spices.		
Chicken Tikka		21.95
Boneless white meat nuggets of chicken, marinated in yogurt, garlic, ginger and mild spices.		
Seekh Kabab		21.95
Minced lamb blended with spices, onions and herbs.		
Fish Tikka		22.95
Chunks of fish, marinated for 24 hours in yogurt and mild spices.		
Tandoori Prawns		25.95
Jumbo prawns, marinated for 24 hours in yogurt and mild spices.		

All Tandoori dishes are served with Indian basmati pulao rice, butter tomato sauce and a garnish of lettuce, cucumber, red cabbage, tomato and lemon.

Raga Breads

(Freshly baked in the Tandoori oven)

PLAIN BREADS

Nan	2.75
A soft, fluffy, leavened white flour bread.	
Roti	2.75
Unleavened whole wheat bread	
Paratha	4.75
Buttered and layered unleavened whole wheat bread	

STUFFED BREADS

Raga Nan	6.25
Nan stuffed with chicken, minced green pepper and mild sauce.	
Keema Nan	6.25
Nan stuffed with minced lamb and spices.	
Paneer Nan	6.25
Nan stuffed with fresh spinach, homemade cheese and mozzarella cheese.	
Onion Kulcha	6.25
Nan stuffed with onions, dry mango and spices.	
Garlic Nan	3.75
Nan embedded with chunks of fresh garlic.	
Aloo Paratha	6.25
Paratha stuffed with potatoes, herbs and spices.	