

*Rice & Breads*

45. Plain Boiled Rice .....	1.95
46. Traditional Basmati Rice .....	2.95
47. Saffron Peas Pilaf .....	4.95
Aromatic basmati rice baked with cardamom, cloves, cumin, saffron & peas.	
48. Shah's Biryani-E-Gosht (beef, chicken or lamb) .....	13.95
49. Banarsi Biryani Satrang (vegetarian) .....	11.95
50. Pilaf Rice (mushroom, lemon or coconut rice) .....	8.95
51. Punjabi Roti (whole wheat) .....	1.95
52. Puja Paratha Lachedar .....	2.95
53. Naan Khyber Pass (afghan bread) .....	1.95
54. Allu Paratha (spicy potato stuffed bread) .....	3.50
55. Kulcha Kashmiri .....	3.50
Naan bread topped with a choice of cut onions, garlic or cilantro coriander.	
56. Peshawari Naan .....	4.95
Afghan naan with sultanas, almonds & spices.	
57. Keema Kulcha .....	5.95
Pakistani meat bread (naan stuffed with minced beef and spices).	
58. Maharaja's Mistress Kulcha .....	5.95
Naan stuffed with tandoori boneless chicken, onions & spices.	

*Ambrosia Drinks*

59. Shakes: Mango, Vanilla, Strawberry, Rose Petal .....	4.95
60. Lassi: Sweet or Salted .....	2.95
61. Mango Lassi .....	3.95

*Desserts*

62. Gulab Jamun .....	3.95
Cream of milk pastry, rolled in warm honey sauce.	
63. Mango Kulfi (ice cream).....	2.95
64. Kheer (rice pudding).....	3.50

*Sides, Chutneys & Pickles*

65. Kachumber Salad .....	3.95
Cucumber, tomato and onions cut and mixed with spices topped with yogurt.	
66. Dahi Raita .....	3.95
Homemade yogurt with cucumbers, carrots and mixed spices.	
67. Mango Chutney .....	2.95
Chopped mangos in sweet and sour chutney.	
68. Pickles .....	1.95
Mixture of pickled lemons, olives, mangos and green peppers. (med-hot)	
69. Onions / Green Peppers .....	.95

*We Specialize in Catering and Parties of all Occasions*

WINNER OF:

Consumers Choice Award 2003, 2004  
Platinum Plate Award 2001  
Best Indian Restaurant 2000, 2001  
Best International Dinning 1998, 1999

*Serving Calgary for over 19 years*

Plenty of Free Parking at rear of Rajdoot Mission Square Building

# Taste of India



*A Warm Welcome awaits you at:*

# Rajdoot

RESTAURANT

*Ambassador of India's finest cuisine*

## 403-245-0181

2424 - 4<sup>th</sup> Street S.W.

Hours of Operation:

Sun-Thurs 11:30 am-2:00 pm & 5:00 pm-10:00 pm  
Friday 11:30 am-2:00 pm & 5:00 pm-11:00 pm  
Saturday 5:00 pm-11:00 pm  
Lunch Buffet Sun-Fri 11:30 am-2:00 pm  
Dinner Buffet Sun-Mon-Tue 5:30 pm-9:00 pm

Dine in or Take out

*"A customer is the most important visitor on our premises. He is not dependent on us, we are dependent on him. He is not an interruption on our work, he is the purpose of it. He is not an outsider on our business, he is part of it. We are not doing him a favor by serving him, he is doing us a favor by giving us an opportunity to do so." - Mahatma Gandhi*

### *Appetizers*

<b>1. Papadams (2)</b> .....	<b>1.95</b>
Tandoori roasted delicious spicy, crispy flatbread.	
<b>2. Samosas Vegetable (2)</b> .....	<b>4.50</b>
Triangular pastry, stuffed with meat or vegetables & chutney.	
<b>3. Samosas Meat (2)</b> .....	<b>4.95</b>
<b>4. Vegetable Pakoras (6)</b> .....	<b>4.95</b>
Marinated cauliflower, onions & potato fritters.	
<b>5. Paneer Pakora</b> .....	<b>8.95</b>
Marinated homemade cheese fritters & chutney.	
<b>6. Fish Pakora</b> .....	<b>8.95</b>
Deep fried boneless fish marinated with yogurt, lime juice & spices.	
<b>7. Lentil Soup</b> .....	<b>4.95</b>
<b>8. Chaat Papdi</b> .....	<b>5.95</b>
Homemade wafers, potatoes, garbanzo peas, topped with yogurt, tamarind & spices.	

### *Tandoori Delicacies*

<b>9. Chicken Tandoori Baluchistani (half)</b> .....	<b>13.50</b>
Chicken marinated in yogurt with mild spices and roasted in tandoor.	
<b>10. Chicken Tikka Noor-Jehani</b> .....	<b>13.50</b>
Chicken breasts marinated in yogurt with mild spices and roasted in tandoor.	
<b>11. Seekh Kabob Afghanistani</b> .....	<b>13.50</b>
Marinated lean minced beef on a skewer (mild-med).	
<b>12. Masala Chicken Tikka Bhukharani</b> .....	<b>13.50</b>
Chicken marinated in yogurt and spices and then served in a tomato cream sauce (med).	
<b>13. Butter Chicken Makhani Multani</b> .....	<b>13.95</b>
Tandoori Chicken Tikka served in creamy sauce... favorite of many (mild).	
<b>14. Rajdoot Invitation Azamani (House Specialty)</b> .....	<b>16.95</b>
Chicken Tikka cooked with mango slices, butter chicken sauce, wine & brandy (mild-med).	

### *Rajdoots Rissole (Curry)*

<b>15. Shai Korma Muglai</b> .....	<b>14.95</b>
Chicken, lamb or beef. Marinated and cooked with delicate spices, cashews, almonds, nutmeg & cardamom sauce (very mild).	
<b>16. Bhuna Gosht</b> .....	<b>12.95</b>
Chicken, lamb or beef cooked in natural juices, spices and marinated mushrooms (med).	
<b>17. Rogan Josh Kashmiri</b> .....	<b>12.95</b>
Chicken, lamb or beef. Himalayan Valley traditional recipe. Cashew nuts optional. (med)	
<b>18. Saag Gosht Nepali</b> .....	<b>12.95</b>
Marinated chicken, lamb or beef with sautéed spinach (med).	
<b>19. Vindaloo Goan</b> .....	<b>11.95</b>
Chicken, lamb or beef, cooked with coconut milk & yogurt from med-hot to very hot.	
<b>20. Deewani Handi</b> .....	<b>11.95</b>
Chicken, lamb or beef with fresh colorful, marinated sautéed vegetables (mild-med).	
<b>21. Gosht-E-Allu</b> .....	<b>11.95</b>
Chicken, lamb or beef sautéed spicy potato curry (med).	
<b>22. Chicken Jalfrezi</b> .....	<b>13.50</b>

Does not have much gravy. The thick sauce clings to spicy chunks of chicken, bell peppers and onions (med-hot).

### *Prawns & Fish Curries*

<b>23. Prawn Korma Shai</b> .....	<b>15.95</b>
Marinated prawns cooked in a creamy sauce with almonds, nutmeg & pistachios (mild).	
<b>24. Prawn Patia Parsi</b> .....	<b>14.95</b>
Marinated prawns with lemon. Bombay style (med).	
<b>25. Bhuna Prawn Cochin</b> .....	<b>14.95</b>
Sautéed mushrooms with marinated prawns (med).	
<b>26. Prawn Vindaloo Goan</b> .....	<b>14.50</b>
Coconut milk, yogurt & prawns cooked in a fiery hot sauce (hot-very hot).	
<b>27. Saag Prawn Colombo</b> .....	<b>14.95</b>
Sri-Lankan prawn with sautéed spinach (med).	
<b>28. Fish Curry Karachi</b> .....	<b>13.95</b>
Marinated style cod fillet. Pakistani style (mild-med).	
<b>29. Fish Masala Amritsari</b> .....	<b>13.95</b>
Punjabi style marinated fish curry (med).	

### *Vegetarian Cuisine*

<b>30. Sabzi Na Vratna</b> .....	<b>10.95</b>
A colorful combination of fresh marinated vegetables sautéed with spinach (mild-med).	
<b>31. Mutter Paneer Narvana</b> .....	<b>11.95</b>
Vegetarian curry made with peas and fresh homemade paneer cheese (mild).	
<b>32. Bhindi Katmandu (Ladyfingers)</b> .....	<b>11.95</b>
Sautéed okra cooked with north Indian spices (mild-med)	
<b>33. Eggplant Bhartha</b> .....	<b>11.95</b>
Tandoori roasted eggplants, mashed & sautéed with spices (mild).	
<b>34. Saag Allu</b> .....	<b>11.95</b>
Spinach cooked with potatoes and mild spices.	
<b>35. Methi Chaman Braham Bhojan</b> .....	<b>11.95</b>
A dish fit for angels. Fresh marinated paneer cheese, spinach & fenugreek (mild).	
<b>36. Allu Gobi</b> .....	<b>10.95</b>
Cauliflower and potatoes cooked in a dry curry with northern spices (med).	
<b>37. Malai Kofta Tibet</b> .....	<b>11.95</b>
Fresh homemade cheese & vegetable balls simmered in makhani sauce (mild).	
<b>38. Dham Allu</b> .....	<b>9.95</b>
Small potatoes, exotically flavored with fresh herbs & fresh ground spices (mild-med).	
<b>39. Daal Makhani Bhukhara</b> .....	<b>9.95</b>
A smooth combination of whole lentils, mildly spiced & complimented with fresh herbs.	
<b>40. Channa Chandi Chowk</b> .....	<b>8.95</b>
New Delhi Style Garbanzo Curry (mild-med).	
<b>41. Tandoori Vegetables</b> .....	<b>12.95</b>
Fresh vegetables - broccoli, onions, eggplant, cauliflower, carrots, and potatoes marinated ...in spices and roasted over clay oven (med).	
<b>42. Shai Paneer</b> .....	<b>15.95</b>
Paneer cheese cooked with butter and tomato sauce (mild).	

Add \$1.00 for Lamb Dishes

Prices may change without notice

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- 43. **Royal Korma** ..... 12.95  
Seasonal vegetables cooked with almonds, cashews and pistachios (mild).
- 44. **Vegetable Jalfrezi** ..... 11.95  
Deliciously hot, thick sauce tantalizingly clings to chunks of seasonal vegetables.
- 45. **Punjabi Tinda**..... 11.95