

SOUPS AND APPETIZERS

VEGETABLE LENTIL SOUP 3.50
Creamed Lentils simmered with herbs and spices, a famous South Indian recipe, served with lemon.

MULLIGATAWNSOUP 3.95
Curry flavored chicken soup garnished with rice and diced chicken, served with lemon.

VEGETABLE PAKORA 3.50
Bell peppers and onions dipped in chick pea batter and deep fried in vegetable oil.

SAMOSA 3.50
Triangular shape pastry made with white flour, stuffed with spices, potatoes and green peas, deep friend in vegetable oil, two pastries served.

SEEK KABAB 5.95
Minced lamb marinated in herbs and spices, shaped on a skewer and cooked in our charcoal clay oven.

BOTTI KABAB 5.95
Pieces of tender lamb marinated for several hours in herbs and spices, cooked in our charcoal clay oven.

CHICKEN TIKKA 4.95
Strips of boneless chicken breast, marinated in yogurt and spices, grilled to perfection.

SALMON TIKKA 6.95
Chunks of pink salmon marinated in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, cooked in our tandoori oven.

COMBINATION APPETIZER 10.95
Samosa, Seek Kabab, Chicken Tikka, Botti Kabab and Pankora. (Sufficient to share)

All above appetizers are served with coriander chutney

TANDOORI

FROM OUR CHARCOAL CLAY OVEN

TANDOORI MURGH 12.95
Half of a spring chicken marinated in yogurt, spices and fresh herbs, barbecued over flaming charcoal in our clay oven.

CHICKEN SHEESH KABAB 14.95
Strips of boneless chicken breast marinated in yogurt and a touch of saffron, skewered with tomatoes, onions and bell peppers.

MURG TIKKA TANDOORI 13.95
Skewered strips of boneless chicken marinated in our special recipe, barbecued over flaming charcoal in our clay oven.

SEEK KABAB TANDOORI 15.95
Succulent minced lamb rolls marinated in herbs and spices, shaped on a skewer and cooked in our clay oven.

RAJAJI TANDOORI PLATTER 20.95
A combination of Chicken Sheesh Kabab, Lamb Sheesh Kabab, Murg Tikka Tandoori and Shrimp Tandoori.

LAMB SHEESH KABAB 15.95
Fresh leg of lamb, mildly marinated and skewered with tomatoes, onions and bell peppers.

FISH TIKKA KABAB 16.95
Delicately marinated strips of boneless salmon, basted with yogurt and butter, broiled in our charcoal clay oven.

SHRIMP TANDOORI 18.95
Fresh jumbo shrimp marinated in yogurt and a touch of saffron, skewered with tomatoes, onions and bell peppers.

LAMB CHOP TANDOORI 20.95
Fresh tender lamb chops marinated in our Chef's special tandoori sauce, barbecued over flaming charcoal in our clay oven.

VEGETABLE TANDOORI PLATTER 15.95
Freshly marinated mushroom, green pepper, onion and tomato, barbecued over high heat in our flaming clay oven.

All above entries served with Basmati rice and mixed pickles.

ENTREES

VEGETARIAN CURRIES

DAAL MASALA 9.95
Lentils cooked with a touch of butter, herbs and spices.

ALOO MATAR 10.95
Quartered, peeled potatoes and green peas cooked in a curry sauce.

ALOO GOBI 10.95
Fresh cauliflower and potatoes cooked in tomatoes, spices and fresh herbs, sauteed to bring out the delicious flavor.

BENGAN BHARTHA 11.95
Eggplant roasted in our clay oven, sauteed with tomatoes and onions.

ALOO SAAG 10.95
Quartered, peeled potatoes and spinach, cooked in curry sauce.

NAVRATAN KORMA 11.95
Mixed seasonal vegetables cooked in a special sauce of cashew nuts and fruits, garnished with fresh coriander leaf.

BHINDI MASALA 11.95
Fresh okra sauteed with tomatoes, onions and special green herbs and spices, garnished with fresh coriander leaf.

CHANNA MASALA 10.95
Tender chick peas, simmered in curry sauce.

DAAL TARKA 9.95
Traditional Indian yellow lentil cooked with tomatoes and freshly blended spices, garnished with roasted cumin seed and fresh garlic.

MATAR PANIR 10.95
Homemade cheese cubes gently cooked with tender garden peas and fresh spices.

SAAG PANIR 10.95
Homemade cheese cubes and spinach, cooked in curry sauce.

MALAI KOFTA 11.95
Minced vegetables shaped into small croquettes, sauteed and left to simmer in curry sauce to bring out the flavor.

MIXED VEGETABLE BHAJI 10.95
Minced vegetables sauteed with fresh tomatoes in curry sauce.

PANIR MAKHANI 12.95
Cubes of fresh homemade cottage cheese cooked in a tomato based sauce with bell pepper, onion, green herbs and spices.

POULTRY AND MEAT CURRIES

CHICKEN CURRY 12.95
Half of a spring chicken cooked in curry sauce.

CHICKEN DOH-PEEZAH 12.95
Tender pieces of chicken sauteed in fresh onions and tomatoes sprinkled with almonds.

CHICKEN MAKHANI 14.95
Roasted boneless chicken cooked in a creamy sauce with fresh herbs, spices and a touch of butter.

CHICKEN SAAG 12.95
Tender pieces of chicken cooked with spinach in curry sauce and green herbs.

CHICKEN VANDALU 12.95
Tender pieces of chicken cooked in our special hot spiced sauce and yogurt with potatoes

CHICKEN TIKKA MASALA 14.95
Tender pieces of chicken cooked in our tandoori charcoal oven submerged in curry sauce enriched with spices.

CHICKEN KORMA 14.95
Tender pieces of chicken cooked in our special curry sauce, yogurt and fresh tomatoes, garnished with almonds.

CHICKEN PASAND 14.95
Tender pieces of chicken cooked in a smooth, mild and well balanced, special sauce made with cashews, fresh herbs and spices.

LAMB SAAG 14.95
Tender pieces of lamb cooked with spinach in curry sauce and fresh herbs.

LAMB VANDALU 14.95
Tender pieces of lamb cooked in our special hot spiced sauce and yogurt with potatoes.

ROGAN JOSH 15.95
Tender pieces of lamb and yogurt cooked in creamy curry sauce.

LAMB CURRY 14.95
Tender pieces of lamb cooked in curry sauce and green coriander.

LAMB DOH-PEEZAH 14.95
Tender pieces of lamb sauteed in fresh onions and tomatoes, sprinkled with almonds.

SHAHI KORMA 15.95
Tender pieces of lamb cooked in curry sauce, yogurt and fresh tomatoes, garnished with almonds.

KEEMA MATAR 14.95
Sauteed minced lamb, cooked with peas and chef's special sauce.

LAMB PASAND 15.95
Tender pieces of leg of lamb cooked in a smooth, mild and well balanced, special sauce made with cashews, fresh herbs and spices.

All above entries served with Basmati rice and mixed pickles.

WOK COOKING

LAMB KARAH 14.95
Fresh chunks of lamb cooked on a very high heat in a wok with fresh tomatoes, onions, ginger, garlic, green peppers, herbs and spices.

SHRIMP KARAH 17.95
Shrimp cooked on a very high heat in a wok with fresh tomatoes, onions, ginger, green peppers, green herbs and spices.

CHICKEN KARAH 13.95
Fresh pieces of chicken cooked on a very high heat in a wok with fresh tomatoes, onions, ginger, garlic, green peppers, herbs and spices.

PANIR KARAH 13.95
Cubes of homemade cottage cheese cooked on a very high heat in a wok with fresh tomatoes, onions, ginger, green peppers, herbs and spices.

SEAFOOD CURRIES

FISH TIKKA MASALA	15.95
<i>Pieces of salmon cooked in curry sauce with fresh herbs and spices, garnished lightly with a touch of butter.</i>	
SHRIMP SAAG	17.95
<i>Fresh shrimp cooked with spinach in curry sauce and fresh herbs.</i>	
FISH CURRY	15.95
<i>Fish cooked with bell peppers and green peas in a creamy curry sauce.</i>	
SHRIMP CURRY	17.95
<i>Shrimp cooked with bell peppers and green peas in a creamy curry sauce.</i>	
SHRIMP VANDALU	17.95
<i>Shrimp cooked in our special hot spiced sauce and potatoes with a touch of yogurt.</i>	
FISH JALFREZI	16.95
<i>Bite-size pieces of salmon prepared in a spicy sauce with diced onions, diced bell pepper and then garnished with ginger and fresh coriander leaf.</i>	

BIRYANI

LAMB BIRYANI	14.95
<i>Aromatic basmati rice flavored with lamb marinated with herbs and spices, garnished with almonds.</i>	
CHICKEN BIRYANI	12.95
<i>Aromatic basmati rice flavored with strips of chicken marinated with herbs and spices, garnished with almonds.</i>	
SHRIMP BIRYANI	17.95
<i>Aromatic basmati rice flavored with shrimp marinated with herbs and spices, garnished with almonds.</i>	
VEGETABLE BIRYANI	11.95
<i>Aromatic basmati rice flavored with mixed vegetables marinated with herbs and spices, garnished with almonds.</i>	

All above entries served with Basmati rice and mixed pickles.

INDIAN BREADS

(All breads are freshly baked to order)

PURI	2.95
<i>Made of whole wheat dough fried and puffed up with steam.</i>	
ONION KALCHA	3.95
<i>White flour bread layered with chopped onions baked in a flaming charcoal clay oven.</i>	

PRATHA	2.95
<i>Whole wheat dough layered with a touch of butter and cooked on a griddle.</i>	
GARLIC NAN	3.25
<i>Unleavened bread baked in our clay oven made of white flour stuffed with garlic.</i>	
KEEMA NAN	4.95
<i>Unleavened bread stuffed with ground lamb, ginger and aromatic spices.</i>	
NAN TANDOORI	2.95
<i>Unleavened bread in our clay oven made of white flour.</i>	
TANDORI ROTI	2.95
<i>Baked in our clay oven, made from white and whole wheat flour.</i>	
ALOO PRATHA	3.25
<i>Whole wheat dough, stuffed with potatoes and peas, cooked on a griddle.</i>	
PESHAWARI NAN	3.50
<i>Unleavened flat bread baked with fresh coriander leaf and sesame seed.</i>	
ASSORTED BREAD BASKET	12.95
<i>A combination of Nan, Roti, Aloo Paratha, Onion Kulcha and Garlic Nan.</i>	

CONDIMENTS

RAITA	2.95
<i>Yogurt mixed with cucumber and garnished with roasted cumin seeds.</i>	
MANGO SWEET CHUTNEY	3.50
GARDEN SALAD	4.95
<i>An assortment of lettuce, cucumber and tomatoes served with house dressing.</i>	
PAPPADAM (Serves Two)	1.95
CUCHUMBER SALAD	5.95
<i>An array of fresh diced tomatoes, onions, cucumbers and fresh coriander leaf with a special lemon juice dressing.</i>	

DRINKS

SOFT DRINKS	2.50
LASSI	3.50
<i>Yogurt drink, can be sweet or salty.</i>	
MANGO LASSI	3.95
<i>Made from homemade yogurt and mango fruit.</i>	
CARDAMOM TEA	2.95
COFFEE	2.50
MANGO JUICE	3.50

DESSERTS

GULAB JAMUN	3.95
<i>Made of dry milk and soaked in syrup. (Served warm)</i>	
RASMALAI	4.95
<i>Made from cottage cheese, sweetened with homemade thickened milk, sprinkled with pistachio.</i>	
KHEER PISTA	3.95
<i>Rice pudding, flavored with crushed green cardamom, almond, and garnished with pistachio.</i>	
PISTA KULFI	5.95
<i>A famous and traditional Indian ice cream flavored with cardamom and pistachio.</i>	
MANGO KULFI	5.95
<i>A traditional Indian ice cream flavored with mango and cardamom.</i>	

MINIMUM ONE MAIN ENTREE PER PERSON.
NO PERSONAL CHECKS ACCEPTED.
PRICES SUBJECT TO CHANGE, AT THE
DISCRETION OF THE MANAGEMENT.

We Use Halal Meat

*Thank you kindly for your patronage.
We hope to serve you again soon.*

Rajaji

Fine Indian Cuisine

2603 Connecticut Avenue, NW
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Dinner: 5:00 p.m. to 11:00 p.m. Seven Days a Week
Lunch: 11:30 a.m. to 2:30 p.m. Seven Days a Week

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