



Welcome
We are thankful for the opportunity to serve you!

Non-Alcoholic Beverages

MANGO LASSI

Homemade yogurt drink with mangoes. 4.⁰⁰

CHAI TEA OR COFFEE

With or without cream. 3.⁰⁰

LEMONADE

Refreshing lemonade. 2.⁷⁵

ICED CHAI OR COFFEE SHAKE

Made fresh to order. 3.⁵⁰

SOFT DRINKS

Coke, Diet, Sprite, Dr. Pepper, Gingerale. 2.⁵⁰



THANDAI

Almond cardamom sesame seed shake. 4.⁰⁰

ICED TEA

Sweet or unsweet 2.⁵⁰

THUMS UP OR LIMCA

Indian Cola or Lemon-Lime soda. 3.⁰⁰

MANGO ICED TEA

Iced tea with real mango juice. 3.⁰⁰

FRUIT JUICES

Mango, Guava, Pineapple, Lychee 3.⁰⁰



Wines

CABERNET	8. ⁵⁰
PINOT NOIR	8. ⁰⁰
RED BLEND	8. ⁰⁰
CHARDONNAY	8. ⁵⁰
PINOT GRIGIO	8. ⁵⁰
PROSECCO	9. ⁰⁰
ROSÉ	8. ⁰⁰



Exotic Drinks

INDIAN PASSION

Raja's favorite mango rum drink

HIMALAYAN BREEZE

Rum & almond frozen drink

MANGOMOSA

Our mimosa with mango juice.

PINK ELORA

Rum paired with real guave juice

TIGER'S EYE

Indian take on Bloody Mary

PEACOCK DANCE

Minty pineapple vodka drink

Beers

TAJ MAHAL - 11 oz. / 22 oz.

Premium Indian lager with robust taste

FLYING HORSE - 22 oz.

Indian lager with distinct freshness

KING FISHER - 12 oz.

Indian lager with distinct freshness

1947 - 12 oz. / 22 oz.

Indian premium craft lager

5.⁰⁰/9.⁰⁰



Lunch Specials

L.1 BUTTER CHICKEN

Pulled tandoori chicken cooked in a creamy tomato sauce with fresh herbs. 11.⁹⁹

L.2 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 10.⁹⁹

L.3 CHANA MASALA ✓

Chickpeas cooked with ginger, garlic and special blend of exotic herbs & spices. 9.⁹⁹

L.4 LAMB VINDALOO

A spicy preparation of boneless lamb with potatoes in a ginger & garlic sauce spiked with vinegar. 12.⁹⁹

L.5 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 10.⁹⁹

L.6 SHRIMP JALFREZI

A refreshing shrimp delicacy with garden vegetables in a ginger and garlic sauce. 12.⁹⁹

L.7 FISH CHETTINAD

Fillets of fish cooked in spicy coconut base sauce with curry leaves & star anise. 11.⁹⁹

L.8 LAMB KORMA

A Kashmiri creamy nutty lamb delicacy with a subtle blend of spices. 12.⁹⁹

L.9 KOFTA CURRY ✓

Mixed vegetable fritters cooked in a light tomato & onion sauce with mild spices. 9.⁹⁹

L.10 GOAT CURRY

A traditional bone-in goat preparation in a ginger & garlic sauce with herbs and spices. 12.⁹⁹

L.11 CHICKEN CURRY

A traditional boneless chicken preparation in a ginger & garlic sauce with herbs and spices. 11.⁹⁹

L.12 DAAL FRY ✓

Stew of yellow lentils tempered with tomatoes, onions, cumin and fresh herbs. 9.⁹⁹

Add any or all side(s)

NAAN OR VEG. SAMOSA - 1.⁵⁰

TANDOORI CHICKEN - 2.⁰⁰

PAPADUM OR PAKORA - 1.²⁵

Exotic Specialties

E.1 ALOO POORI

Puffy deep-fried whole wheat bread with special potato curry. 10.⁹⁹

E.2 SAMOSA CHAAT

Samosa smothered in a medley of chickpeas and chutneys. 8.⁹⁹

E.3 BHATURÉ CHHÔLÉ

Soft deep-fried white bread with flavorful chickpea delicacy. 11.⁹⁹

E.4 SAAG & MAKKI DI ROTI ✓

Corn flat bread with flavorful traditional spinach delicacy. 12.⁹⁹

E.5 CHICKEN OR PANEER KATHI ROLL

Indian style wrap with spiced kabob filling. 10.⁹⁹

Accompaniments

Z.1 RAITA

Refreshing yogurt & vegetables dip. 2.⁴⁹

Z.2 MANGO CHUTNEY ✓

Sweet mango preserve. 1.⁹⁹

Z.3 ONION CHUTNEY ✓

Spicy onion and tomato dip. 1.⁹⁹

Z.4 TAMARIND CHUTNEY ✓

Hearty sweet n'spicy Tamarind dip. 1.⁹⁹

Z.5 MINT CHUTNEY ✓

Mildly spiced fresh Mint dip. 1.⁹⁹

Z.6 PAPADUM ✓

Mildly spiced crispy lentil wafers. 2.⁹⁹

Z.7 ASSORTED CHUTNEY TRAY 8.⁹⁹

Appetizers

Vegetarian

A.1 VEGETABLE SAMOSA ✓

Crispy triangular pastry turnover stuffed with potatoes and peas (1). 2.⁴⁹

A.2 ALOO TIKKI ✓

Golden brown patties of mildly spiced Potatoes and chopped veggies (2). 2.⁹⁹

A.3 VEGETABLE PAKORA ✓

Assorted vegetable fritters in a mildly spiced yellow lentil batter (2). 2.⁹⁹

A.4 PANEER PAKORA

Golden fritters of homemade cheese in a lentil batter with herb filling (2). 4.⁹⁹

A.5 CHAAT PAAPRI

Potatoes & chickpeas on bed of chips smothered with sauces. 6.⁹⁹

A.6 VEGETARIAN SAMPLER

A sample of each of the above. 9.⁹⁹

Non-Vegetarian

A.7 LAMB SAMOSA

Crispy triangular pastry turnover stuffed with mildly spiced ground lamb (1). 3.⁹⁹

A.8 TANDOORI CHICKEN

Chicken leg & thigh in a special yogurt marinade, baked in clay oven (2). 3.⁹⁹

A.9 CHICKEN PAKORA

Succulent Chicken cubes covered in lentil batter & fried to perfection (4). 4.⁹⁹

A.10 SHRIMP PAKORA

Jumbo shrimp in seasoned lentil batter and deep fried to crunchy fritters (3). 5.⁹⁹

E.11 CHICKEN 65

Boneless chicken bites with spicy Southern Indian glaze. 7.⁹⁹

A.12 NON-VEG. SAMPLER

A sample of each of the above. 13.⁹⁹

Raja's Signature Delicacies

* Chef's original creations, you can find only here - Mild, Medium or Hot!

R.1 CHICKEN PASANDA*

Boneless chicken preparation in a creamy mango sauce with almonds and raisins. 14.⁹⁹

R.2 BUTTER CHICKEN

Pulled tandoori chicken cooked in a creamy tomato sauce with fresh herbs. 15.⁹⁹

R.3 PANEER PASANDA*

Indian Cheese cubes cooked in a creamy mango sauce with almonds and raisins. 13.⁹⁹

R.4 LAMB ROGAN JOSH

Succulent lamb cubes in a ginger & garlic sauce with almonds & earthy herbs. 16.⁹⁹

R.5 COCONUT SHRIMP CURRY

Jumbo shrimp cooked in a ginger coconut sauce with curry leaves & peppercorn. 17.⁹⁹

R.6 CHICKEN 69*

Succulent chicken in a zesty soy yogurt sauce with curry leaves & mustard seeds. 14.⁹⁹

R.7 LAMB RANGEELA*

Boneless lamb cubes in a creamy tomato spinach sauce with fresh herbs. 17.⁹⁹

R.8 CHILI CHICKEN

Chicken cooked in a spicy chili garlic sauce with sesame seeds & dried chilis. 15.⁹⁹

R.9 CHICKEN OR GOBHI MANCHURIAN

Chicken or Cauliflower cooked in a sweet n' sour ginger sauce. 14.⁹⁹

Tandoori Platters

T.1 TANDOORI CHICKEN

Whole chicken marinated in ginger spice yogurt & baked in the clay oven. 21^{.99} full / 13^{.99} half

T.2 LAMB SEEKH KABOBS

Ground lamb with herbs spiced marinade rolled on skewers and baked in the clay oven. 17^{.99}

T.3 FRESH MINT SALMON KABOB

Succulent cubes of salmon fillet in fresh mint yogurt marinade baked in the clay oven. 19^{.99}

T.4 MALAI CHICKEN KABOBS

Succulent chicken breast cubes in fresh mint marinade baked in the clay oven. 15^{.99}

T.5 GARLIC SHRIMP KABOBS

Jumbo Shrimp in garlic yogurt marinade with fresh herbs baked in the clay oven. 18^{.99}

Regional Indian Delicacies

Choose your protein and spice level - Mild, Medium or Hot!

CHICKEN OR FISH - 13^{.99}

LAMB OR GOAT - 15^{.99}

SALMON OR SHRIMP- 16^{.99}

MUSHROOM OR EGG - 12^{.99}

CAULIFLOWER OR POTATO - 11^{.99}

I.1 TIKKA MASALA

A popular creamed tomato delicacy with a delectable mix of exotic spices. (+\$2)

I.2 CURRY ✓

A traditional preparation in ginger & garlic sauce with herbs and spices.

I.3 BIRYANI ✓

Traditional Indian Basmati rice delicacy in saffron & poppy seeds stock. (+\$1)

I.4 VINDALOO ✓

A spicy curry preparation from Goa with diced potatoes spiked with vinegar.

I.5 KORMA

A Kashmiri creamy nutty yogurt delicacy with a subtle blend of spices. (+\$1)

I.6 SAAG ✓

A Punjabi delicacy in creamed spinach with subtle blend of herbs and spices. (+\$2)

I.7 JALFREZI ✓

A refreshing delicacy with garden vegetables in a ginger and garlic sauce.

I.8 CHETTINAD ✓

A spicy southern Indian coconut base sauce with curry leaves & star anise.

I.9 DOPIAZZA ✓

A Northwestern Indian delicacy with rich flavors smothered in sautéed onions.

I.10 KADAHAI ✓

An Indian wok preparation with sautéed onions, peppers and roasted spices.

Vegetarian Delicacies

V.1 MALAI KOFTA

Vegetable croquettes cooked in a creamy tomato sauce with mild spices. 13^{.99}

V.2 MATTAR PANEER

Indian cheese cubes cooked with peas in a tomato & onion sauce with fresh herbs. 12^{.99}

V.3 PALAK PANEER

Indian cheese cubes cooked in spinach sauce with subtle balance of aromatic spices. 13^{.99}

V.4 VEGETABLE KORMA

Nine vegetables cooked in a creamy sauce with a unique blend of herbs and spices. 13^{.99}

V.5 PANEER MAKHANI

Indian cheese cubes cooked in creamy tomato sauce with a blend of exotic spices. 14^{.99}

V.6 SHAHI PANEER

Fresh homemade cheese cooked in a creamy tomato sauce garnished with cashews. 13^{.99}

V.7 DAAL MAKHANI

Black lentils & kidney beans chili made with delectable blend of whole spices. 12^{.99}

V.8 PANEER BHURJI

Fresh scrambled cheese cooked with garden veggies in herbs & spices. 14^{.99}

V.9 PANEER TIKKA MASALA

Indian cheese cubes cooked in creamy tomato sauce with a blend of exotic spices. 14^{.99}

V.10 BHINDI MASALA

Fresh cut okra sautéed with sliced onions in a delicate array of exotic spices. 12^{.99}

V.11 ALOO GOBHI

Cauliflower & potatoes sautéed with onions & tomatoes in a blend of herbs & spices. 12^{.99}

V.12 BENGAN BHURTA

Mashed eggplant sautéed with onions & tomatoes in a blend of aromatic spices. 13^{.99}

V.13 CHANA MASALA

Chickpeas cooked with ginger, garlic and a special blend of exotic herbs & spices. 12^{.99}

V.14 VEGETABLE CURRY

Nine vegetables cooked in a light onion & tomato sauce with aromatic herbs. 12^{.99}

V.15 DAAL FRY

Stew of yellow lentils tempered with tomatoes, onions, cumin and fresh herbs. 11^{.99}

V.16 KOFTA CURRY

Mixed vegetable fritters cooked in a light tomato & onion sauce with mild spices. 12^{.99}

V.17 PALAK CHHÔLÉ

Chickpeas and spinach cooked in a ginger, garlic sauce with exotic herbs & spices. 13^{.99}

V.18 ALOO CHHÔLÉ

Chickpeas and potatoes cooked in a ginger, garlic sauce with exotic herbs & spices. 12^{.99}

Tandoori Breads

B.1 NAAN

Traditional leavened white flat bread. 2^{.25}

B.2 GARLIC NAAN

Naan bread generously topped with fresh garlic. 3^{.25}

B.3 POORI ✓

Deep fried whole wheat crispy puffed bread. 2^{.99}

B.4 ALOO PARANTHA ✓ If requested

Whole wheat bread stuffed with potatoes. 3^{.25}

B.5 CHEDDAR NAAN

Naan bread stuffed with cheddar cheese. 3^{.99}

B.6 FIESTA NAAN

Naan with onions, garlic, peppers & cheese. 4^{.99}

B.7 BULLET NAAN

Spicy naan topped with fresh chilis and garlic. 3^{.99}

B.8 RÔTI ✓ If requested

Traditional unleavened whole wheat flat bread. 2^{.25}

B.9 LACHHA PARANTHA ✓ If requested

Flaky whole wheat bread baked in the clay oven. 2^{.99}

B.10 BHATURA

Deep fried soft & puffy white bread. 2^{.99}

B.11 ONION NAAN

Naan topped with freshly chopped red onions. 3^{.25}

B.12 KABULI NAAN

Almond, pistachio, cashew, Raisin & honey. 4^{.99}

Desserts

D.1 GULAB JAMUN

Dried milk balls soaked in warm syrup. 5^{.99}

D.2 KULFI

Indian ice cream with almond-pistachio. 4^{.99}

D.3 GAAJAR HALWA

Carrot pudding with almonds & cashews. 5^{.99}

D.4 KHEER

Rice pudding with almonds & raisins. 4^{.99}

D.5 RUM JAMUN

Rum infused gulab jamun on kheer. 6^{.99}

**Order pickup or delivery @ IndiaKRaja.com
9051 West Broad St., Henrico VA 23294 (804)965-6345**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you have any food allergies and verify ingredients. Prices subject to change without notice.