

# Appetisers & Starters

<b>01. Onion Bhaje</b>	<b>3.75</b>
<b>02. Somosa</b> Vegetable or Meat	<b>3.75</b>
<b>03. Chicken or Lamb Tikka</b>	<b>4.25</b>
<b>04. Sheek Kebab</b>	<b>4.25</b>
<b>05. Prawn Puree</b>	<b>5.50</b>
<b>06. Grilled Ostrich</b>	<b>6.95</b>
<b>07. Garlic Mushrooms</b>	<b>4.50</b>
<b>08. Chicken Momo</b> Spring onion, tamarind, lightly spiced & rolled in leavened bread	<b>5.50</b>
<b>09. Chicken Nazakat</b> Delicately spiced succulent chicken skewered & grilled in the tandoori oven, flavoured with garlic & nutmeg	<b>4.95</b>
<b>10. Duck Tikka</b> Marinated duck, grilled in the charcoal tandoori oven	<b>5.95</b>
<b>11. Lamb Patties</b> Red lentils, garlic, honey, turmeric & dill seeds rolled in leavened bread	<b>5.50</b>
<b>12. RS Platter</b> (Per person, minimum of two) A selection of chicken, lamb, vegetables & seafood	<b>7.95</b>
<b>13. Salmon Tikka</b> Salmon marinated in herbs & spices, grilled in the tandoori oven	<b>5.95</b>
<b>14. Garlic King Prawns</b> Delicately spiced succulent king prawns off shell, grilled in the tandoori oven with a hint of garlic	<b>5.95</b>
<b>15. King Prawn Suka</b> King prawns cooked in tamarind, garlic, honey chilli, salt & turmeric	<b>6.95</b>
<b>16. King Prawn Butterfly</b> Succulent king prawns delicately spiced and deep fried.	<b>5.95</b>
<b>17. Tandoori Monkfish</b> Marinated in yoghurt, herbs & spices, grilled in the tandoori oven	<b>6.95</b>
<b>18. Mussels</b> Indian style spicy mussels	<b>5.95</b>

## Signature Dishes

19. **RS Paharia** 🍴  
Strips of chicken breast, cooked with broccoli, fresh beans, coconut milk, mild & aromatic ground spices 9.95
20. **RS Sikandari Lamb Shank** 🍴🍴 10.95  
A very exotic dish, made with lamb on the bone, marinated in spices & roasted in the tandoor
21. **RS Ostrich / Venison Bahaar** 🍴🍴 14.95  
Grilled ostrich or venison in an oriental medium spiced sauce
22. **RS Montaja** 🍴 9.95  
Diced tender spring chicken prepared with garlic, ginger, coriander, a touch of almond, coconut & medium flavoured spices
23. **RS Chicken Dilight** 🍴🍴 10.95  
Breast chicken stuffed with minced meat and rosemary.
24. **RS Haryali** 🍴🍴🍴 9.95  
Chicken prepared with fresh coriander, green chillies, mint & tamarind.

## River Spice Seafood Specialities

25. **Tandoori Monkfish Massala** 🍴 15.95  
Monkfish, grilled & prepared in a special massala sauce
26. **Red Mullet Biraan** 🍴🍴 13.95  
Fresh red mullet, marinated with light spices & delicate herbs, pan-fried with mushrooms & cayenne peppers
27. **Seabass** 🍴🍴 13.95  
Pan fried lightly spiced with herbs
28. **Seafood Bhuna** 🍴🍴 14.95  
An infusion of king scallops, squids, cuttle fish & tiger fish in our bengali chef's speciality stock in a medium blend of bhuna spices & herbs
29. **King Prawn Nawabi** 🍴🍴 14.95  
Roasted king prawns cooked in a medium spicy sauce
30. **Garlic King Prawns** 🍴🍴 13.95  
Medium spiced king prawns off-shell, cooked with garlic, onions & fresh ground spices
31. **King Prawn Palak Paneer** 🍴🍴 15.95  
King prawns prepared with spinach & cheese, with a hint of garlic
32. **Goan Fish Curry** 🍴 13.95  
Tandoori monkfish prepared with a selection of delicate spices, herbs & coconut milk

## Chef's Recommendations

- 33. **Chicken or Lamb Tikka Massala** 🍴 8.95  
The nation's most favourite dish
- 34. **Butter Chicken** 🍴 8.95  
Chicken prepared in a very mild & rich creamy sauce, sprinkled with ground chestnut
- 35. **Chicken or Lamb Passanda** 🍴 8.95  
Very mild, tender lamb or chicken, cooked in a special sauce with almonds Chicken Tamarind
- 36. **Chicken Tamarind** 🍴🍴 8.95  
Diced, deboned & braised golden brown with sliced onions, ginger,
- 37. **Gost Kata Massala** 🍴🍴 8.95  
Lamb braised golden with sliced onions, ginger, garlic unground garam massala, prepared in a thick sauce
- 38. **Lamb Bhujon** 🍴🍴 8.95  
Chef's secret recipe - a medium hot dish
- 39. **Chicken Naga** 🍴🍴🍴 8.95  
Chicken prepared with hottest Bangladeshi chilli

## Tandoori Dishes

- 40. **Chicken or Lamb Tikka** 🍴🍴 8.95
- 41. **Tandoori Chicken** 🍴🍴 7.95  
Half on the bone chicken
- 42. **Chicken or Lamb Shashlik** 🍴🍴 9.95  
Barbecued with green peppers, tomatoes & onions, served with salad
- 43. **Cocktail Kebab Tandoori Mixed Grill** 🍴🍴 13.95  
Half spring chicken, chicken tikka, lamb tikka, sheek kebab & king prawn
- 44. **King Prawn Shashlik** 🍴🍴 14.95  
Barbecued with fresh tomatoes, onions & green peppers
- 45. **Duck Shashlik** 🍴🍴 14.95  
Succulent diced duck marinated with delicate herbs & spices, grilled with fresh tomatoes, onions & green peppers
- 46. **Salmon Shashlik** 🍴🍴 14.95  
Succulent diced salmon marinated barbecued with fresh tomatoes, onions & green peppers, served with salad
- 47. **Tandoori Monkfish** 🍴🍴 14.95
- 48. **Mixed Vegetable Shashlik** 🍴🍴 8.95  
Fresh seasonal vegetables lightly spice

# Duck Specialities

49. **Duck Sugonda** ))) 13.95  
Duck breast cooked in a creamy coconut milk with spices, pineapple, cherry tomatoes.
50. **Duck Tamarind** )) 13.95  
Diced breast braised golden brown with sliced onions, ginger, garlic and unground garam massala, prepared in a tamarind sauce
51. **Duck Cashew Nuts** ) 13.95  
Succulent roasted duck, cooked in coconut milk with cashew nuts

# Biryani Dishes

52. **Chicken or Lamb Biryani** )) 9.50
53. **Chicken Tikka Biryani** )) 9.95
54. **Prawn Biryani** )) 11.95
55. **King Prawn Biryani** )) 14.95
56. **Special Mixed Biryani** )) 13.95  
Lamb, Chicken & Prawns
57. **Vegetable Biryani** )) 8.95

# Traditional Dishes

- Chicken or Lamb 7.95  
Chicken or lamb tikka 8.95  
Prawns 8.95  
King Prawn 12.95  
Vegetable 6.95
58. **Curry Dishes** )
- Madras ))
59. **Vindaloo** )))
60. **Kurma Dishes**  
Mild spices in a creamy mixture with coconut.
61. **Bhuna Dishes**  
Medium sauce
62. **Rogan Josh Dishes**  
Medium capsicum and tomatoes
63. **Dansak Dishes**  
Sweet, Sour & Hot with lentils
64. **Dupeaza Dishes**  
Medium with fried onions, tomatoes and capsicum
65. **Pathia Dishes**  
Sweet, Sour & Hot
66. **Sag Dishes**  
Medium With Spinach

**67. Balti Dishes** 🌶️🌶️

Cooked in chef's special recipe, a highly flavoured dish prepared in a medium spiced sauce

**68. Korai Dishes** 🌶️🌶️

A delicacy from northern india named after the cast iron wok in which it sizzling korai.

**69. Jalfrezi Dishes** 🌶️🌶️🌶️

Whole bullet chillies with tomatoes, onions, capsicum & fresh coriander to produce a fairly hot dish

## All Time Favorite Dishes

<b>70. Chicken or Lamb</b>	<b>8.95</b>
<b>71. Chicken or lamb tikka</b>	<b>9.95</b>
<b>72. Duck</b>	<b>13.95</b>
<b>73. Ostrich / Venison</b>	<b>14.95</b>
<b>74. Prawns</b>	<b>9.95</b>
<b>75. King Prawn</b>	<b>13.95</b>

## Speciality Breads

<b>76. Tandoori Nan</b>	<b>2.75</b>
<b>77. Cheese Nan</b>	<b>2.95</b>
<b>78. Peshwari Nan</b> Almonds, sultanas & cashews	<b>2.95</b>
<b>79. Keema Nan</b> Stuffed with spicy minced meat	<b>2.95</b>
<b>80. Garlic Nan</b> Stuffed with fresh garlic	<b>2.95</b>
<b>81. Sag Nan</b> Stuffed with fresh spinach	<b>2.95</b>
<b>82. Paratha</b> Unleavened bread fried in butter	<b>2.75</b>
<b>83. Stuffed Paratha</b> Fresh vegetables	<b>3.25</b>
<b>84. Tandoori Roti</b> Unleavened bread	<b>2.50</b>
<b>85. Chapati</b>	<b>2.25</b>
<b>86. Chips</b>	<b>2.95</b>

## Sundries

<b>87. Papadoms</b> Spicy roasted or plain	<b>0.75</b>
<b>88. Chutnies &amp; Relishes (per person)</b> Mango chutney, minted sauce, onion salad, tamarind sauce, mixed pickle	<b>0.75</b>
<b>89. Raitha</b> Refreshing yoghurt with a choice of cucumber, onion, tomato as an accompaniment (or served plain)	<b>2.50</b>

# Fragrant Rice

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| <b>90. Steamed Rice</b><br>Steamed, fluffy long grain basmati rice                   | 2.75 |
| <b>91. Pilau Rice</b><br>Aromatic flavoured spiced basmati rice                      | 2.95 |
| <b>92. Special Fried Rice</b><br>Rice fried with egg, peas, almonds & spices         | 3.95 |
| <b>93. Mushroom Fried Rice</b><br>Rice fried with mushrooms, onion & delicate spices | 3.95 |
| <b>94. Keema Rice</b><br>Rice fried with spiced minced meat                          | 4.95 |
| <b>95. Lime Rice</b><br>Rice fried with fresh lime                                   | 3.95 |
| <b>96. Vegetable Fried Rice</b>  | 4.95 |

# Vegetable Side Dishes

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| <b>97. Asparagus</b>   | 4.95 |
| <b>98. Palak Bhajee</b><br>Baby spinach leaves cooked with garlic to chef's special recipe             | 4.25 |
| <b>99. Aloo Palak</b><br>Fresh baby spinach leaves & potatoes cooked with mixed herbs & light spices   | 4.25 |
| <b>100. Palak Paneer</b><br>Fresh baby spinach prepared with cottage cheese                            | 4.25 |
| <b>101. Mutter Paneer</b><br>Peas & home made cheese to chef's own recipe                              | 4.25 |
| <b>102. Bombay Aloo</b><br>Potatoes prepared with spices & tomatoes                                    | 4.25 |
| <b>103. Mushroom Bhajee</b><br>Fresh button mushrooms prepared with delicate spices & tomatoes         | 4.25 |
| <b>104. Gobi Bhajee</b><br>Cauliflower prepared with fried onions & delicate spices                    | 4.25 |
| <b>105. Tarka Dhal</b><br>Lentils prepared with garlic, cumin & mustard seeds                          | 4.25 |
| <b>106. Brinjal Bhajee</b><br>Fresh aubergines prepared to chef's special recipe                       | 4.25 |
| <b>107. Bhindi Bhajee</b><br>Fresh okra (ladies fingers) stir fried with onions garlic & ground spices | 4.25 |
| <b>108. Chana Massala</b><br>Chick peas prepared with garlic, onion, tomatoes & ground spices          | 4.25 |