

BRUNEL RAJ



menu



tasty
STARTERS

SPRING ROLL £3.50

Pastry Roll stuffed with fresh mixed vegetable filling deep fried, served with salad

ONION BHAJEE £3.50

Sliced onion mixed with gram flour and herbs, deep fried

MEAT OR VEGETABLE SAMOSA £3.50

Pastry triangles stuffed with minced meat or vegetable filling; deep fried, served with salad

NIRAMESH £3.50

Freshly cooked vegetable mix

CHICKEN ROLL £3.50

Pastry roll stuffed with minced chicken with Eastern spices and herb fillings; deep fried, served with salad

CHICKEN KEBAB £4.50

Chicken minced with onions, flavoured with herbs and spices; skewered and cooked in a clay oven

CHICKEN CHAT £4.50

Pieces of chicken cooked with cucumber in special spices known as 'Chat Masala'

TANDOORI CHICKEN £4.50

Spring chicken marinated in special recipe and barbecued in the clay oven

CHICKEN OR LAMB TIKKA £4.50

Boneless chicken or lamb marinated in special recipe and barbecued in the clay oven

SEEKH KEBAB £4.50

Minced fillet of lamb with Eastern spices and herbs barbecued on skewers

SHAMMI KEBAB £4.50

Exotic patties made of lamb and gram splits together with garlic and ginger root, seasoned with fresh herbs and fried

RESHMI KEBAB £4.50

Spiced minced lamb fried in ghee and covered in an egg net

CHICKEN PAKURA £4.50

Spiced chicken with gram flour and herbs, deep fried in ghee

FISH TIKKA £5.50

Cubes of salmon fish marinated in special spices and grilled in the Tandoor

PRAWN PUREÉ £5.50

Succulent prawns, spiced and served with a pureé (pancake)

KING PRAWN PROJAPUTI £7.50

King prawn marinated with exotic spices and deep fried





TANDOORI dishes

The traditional clay oven is known for the mysterious and unique flavour it gives to a variety of meats and breads. Every province in India, Pakistan and Bangladesh has its own special barbecues and grills in which various meats, and fish are cooked.

We invite you to savour these wonderful dishes.

CHICKEN TIKKA £8.50

Boneless chicken pieces marinated and barbecued in the clay oven

LAMB TIKKA £8.50

Diced lamb marinated in a special recipe and cooked in the clay oven

TANDOORI CHICKEN £8.50

Half a spring chicken marinated in special Indian spices and barbecued on flaming charcoal in the tandoor

FISH TIKKA £10.50

Cubes of salmon fish marinated in special spices and grilled in the tandoor

CHICKEN SHASHLICK £10.50

Pieces of chicken marinated and barbecued in the clay oven with tomato, onion and capsicum

LAMB SHASHLICK £10.50

Pieces of lamb marinated and barbecued in the clay oven with tomato, onion and capsicum

TANDOORI KING PRAWNS £15.50

King prawns marinated in special recipe and cooked in the clay oven

TANDOORI MIXED GRILL £15.50

Pieces of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and served with nan



special SET MENU

Starters

**2 PAPADOMS & CHUTNEY
1 CHICKEN KEBAB & SEEKH
KEBAB**

Main Courses

**CHICKEN TIKKA MASALA,
KORAHİ GOSHT**

Side dishes

**1 ALOO GOBI, 1 SAG BHAJI, 2
PULAO RICE, 1 NAN**

To finish

**2 INDIAN ICE CREAM (KULFI) OR
2 COFFEES**

£42.50 For two persons



**BRUNEL SPECIAL
KING PRAWNS £17.50**

King prawns delicately marinated in our chef's own secret recipe and served with pulao rice, salad and special sauces

KING PRAWN BAHAR £16.50

Whole king prawns cooked in medium spiced thick sauce, fresh coriander, tomatoes, onion and chef's own recipe (served with pulao rice)

STIR FRIED KING PRAWN £16.50

King prawns cooked with fresh onions, green chilli, garlic, ginger, coriander, fresh mint & home made paste, served with pulao rice

**KING PRAWN
CHILLI MASALA £16.50**

With fresh green chillis cooked in hot and sour sauce (served with pulao rice)

**KING PRAWN
KARA MASALA £16.50**

Cooked with fresh ginger and green peppers with medium sauce (served with pulao rice)

KING PRAWN KARAHI £15.50

King prawns cooked with chopped onions, sliced ginger, capsicums, tomatoes and fresh spices, served in an iron karahi

**TANDOORI KING
PRAWN MASALA £15.50**

King sized prawns, charcoal grilled and served in special sauce

KING PRAWN DELIGHT £15.50

Pungently spiced king prawns cooked in creamy sauce

**CHICKEN TIKKA
KARA MASALA £14.50**

Cooked in fresh ginger and green peppers with medium sauce (served with pulao rice)

**CHICKEN TIKKA
CHILLI MASALA £14.50**

Chicken tikka with fresh green chillis cooked in hot and sour sauce (served with pulao rice)



chef's
SPECIALITIES

The Brunel Raj is well known for its chef specialities. We invite you to try new dishes such as chicken tikka chilli masala or specialities named after the traditional dishes in which they are served such as hundi and karabi.

Our king prawns, the size of small lobsters, are renowned - try king prawn kara masala - you will be delighted!



CHICKEN BADAMI £14.50

Diced chicken tikka cooked in cream, butter beans, almond nuts, sultanas and chef's own special recipe (served with pulao rice)

CHICKEN TIKKA KARAHI £9.50

Sliced chicken or lamb tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi

CHICKEN TIKKA MASALA £8.50

A wonderful combination of flavours barbecued chicken tossed with tomatoes, almonds, cashew nuts in creamy sauce

CHICKEN TIKKA REZALA £8.50

Pieces of chicken tikka cooked in medium thick spicy sauce with tomatoes, onion and fresh yoghurt

HARA CHICKEN £8.50

Chicken tikka marinated in spiced yoghurt then cooked with whole spices and garnished with fresh coriander

HONEY CHICKEN £8.50

Chicken Tikka cooked with mild spices in special honey sauce

BUTTER CHICKEN £8.50

Diced chicken tikka cooked in the tandoor and prepared in a special butter sauce and Brunel Raj exotic spices

CHICKEN TIKKA PATIA £8.50

Chicken cooked in slightly sweet, sour and hot with tomatoes and thick sauce

CHICKEN TIKKA BHUNA £8.50

Chicken cooked in a medium thick sauce with tomatoes & onions

CHICKEN TIKKA JALFREZI £8.50

Succulent pieces of spring chicken cooked in a variety of fresh green chillies & lemon juice; sharp and hot

CHICKEN TIKKA BALTI £8.50

Chicken cooked in special balti sauce



CHICKEN dishes

CHICKEN MADRAS OR VINDALOO £6.60

Chicken cooked fairly hot or very hot spices respectively

ACHARI CHICKEN £6.60

Chicken cooked to a hot and sharp taste with lemon juice, onion seeds, fennel, mustard seeds and fresh lime

CHICKEN BHUNA £6.60

Chicken cooked in a medium thick sauce with tomatoes & onions

METHI CHICKEN £6.60

Pieces of chicken cooked with methi leaves (fenugreek) and our chef's special medium spiced recipes

SHAHI CHICKEN KORMA £6.60

Chicken cooked in fresh cream, herbs and nuts; very mild

CHICKEN DOPIAZA £6.60

Medium spiced chicken cooked with chopped onion in thick spicy sauce

ROGAN CHICKEN £6.60

Chicken cooked with chopped tomatoes and green peppers in thick spicy sauce

PUDINA CHICKEN £6.60

Pieces of chicken cooked with fresh mint and our chef's special mixture of ground spices

CHICKEN CEYLON £6.60

Chicken cooked with fairly hot spices and coconut

CHICKEN GARLIC MASALA £6.60

Pieces of chicken cooked with fresh garlic and chef's special mixture of ground spices

HUNDI CHICKEN £6.60

Chicken cooked in spiced medium hot thick sauce with tomatoes and green chillis

CHICKEN BALTI £7.50

Chicken cooked in special Balti Sauce

CHICKEN PATIA £7.50

Chicken cooked in slightly sweet, sour and hot with tomatoes and thick sauce

CHICKEN JALFREZI £7.50

Succulent pieces of spring chicken cooked in a variety of fresh green chillies & lemon juice; sharp and hot

SAAG CHICKEN £7.50

A combination of chicken cooked with fresh spinach, green coriander & other fragrant herbs

CHICKEN MALAYA £7.50

Boneless chicken cooked in mild sauce with fruit

CHICKEN CHANA MASALA £7.50

Pieces of chicken cooked with chick peas in a fairly hot thick sauce

CHICKEN DHANSAK £7.50

Chicken cooked with lentils and flavoured with fenugreek; sweet, sour and hot

CHICKEN PASANDA £7.50

Sliced chicken cooked in fresh cultured yoghurt and mixed with ground nut; very mild

CHICKEN BADHONIA £7.50

Chicken cooked with butter beans, lots of fresh coriander in thick medium spiced sauce with chef's own recipe

KARAHI CHICKEN £8.50

Sliced chicken or lamb tikka cooked with chopped onions, sliced ginger, capsicum, tomatoes and fresh herbs, served in an iron karahi



**LAMB MADRAS
OR VINDALOO** **£6.60**

*Lamb cooked fairly hot or very hot
spices respectively*

SHAHI LAMB KORMA **£6.60**

*Tender lamb delicately flavoured with
saffron and cooked in fresh cream; very mild*

PUDINA GOSHT **£6.60**

*Pieces of lamb cooked with fresh mint and
our chef's special mixture of ground spices*

ROGAN GOSHT **£6.60**

*Lamb cooked with glazed tomatoes and
green herbs and spices; fairly hot*

METHI GOSHT **£6.60**

*Pieces of lamb cooked fresh methi
(fenugreek) and chef's special ground
medium spices*

ACHARI GOSHT **£6.60**

*Lamb cooked to a hot and sharp taste with
lemon juice, onion seeds, fennel, mustard
seeds and fresh lime*

BHUNA GOSHT **£6.60**

*Lamb cooked in spiced medium dry sauce
with tomatoes and onions*

**PRAWN MADRAS
OR VINDALOO** **£7.50**

*Prawns cooked in fairly hot or very hot
spices respectively*

PRAWN BHUNA **£7.50**

*Prawns cooked in fresh ground spices in a
special thick sauce*

PRAWN KORMA **£7.50**

*Prawns cooked in fresh cream, herbs and
nuts; very mild*

PRAWN PATIA **£7.50**

*Slightly sweet, sour and hot with tomatoes
and thick sauce*

PRAWN MUSHROOMS **£8.50**

Medium spiced curry cooked with mushrooms



**LAMB
dishes**

LAMB DOPIAZA **£6.60**

*Medium spiced lamb cooked with chopped
onion in thick spicy sauce*

HUNDI GOSHT **£6.60**

*Lamb cooked in spiced medium dry thick
sauce with tomatoes and green chillis*

LAMB GARLIC MASALA **£6.60**

*Pieces of lamb cooked with fresh garlic and
chef's special mixture of ground spices*



**SEAFOOD
dishes**

SAAG PRAWN **£8.50**

*Prawns and fresh spinach cooked with
onions, capsicums and spices*

PRAWN DHANSAK **£8.50**

*Prawns cooked with lentils and flavoured
with fenugreek; sweet, sour and hot*

LAMB BALTI **£7.50**

Lamb cooked in special Balti Sauce

LAMB REZALA **£7.50**

*Lamb cooked in spiced medium dry thick
sauce with tomatoes, onion and fresh
yoghurt*

LAMB PASANDA **£7.50**

*Sliced lamb cooked in fresh cultured yoghurt
and mixed with ground nut; very mild*

SAAG GOSHT **£7.50**

*A combination of lamb cooked with
fresh spinach, green coriander & other
fragrant herbs*

LAMB DHANSAK **£7.50**

*Lamb cooked with lentils and flavoured
with fenugreek; sweet, sour and hot*

LAMB BADHONIA **£7.50**

*Lamb cooked with butter beans, lots of fresh
corriander in thick medium spiced sauce
with chef's own recipe*

KARAHI GOSHT **£8.50**

*Lamb cooked with chopped onion, sliced
ginger, capsicum, tomatoes & fresh spices;
served in an iron karahi*

**KING PRAWN MADRAS
OR VINDALOO** **£14.50**

*Cooked in fairly hot or very hot spices
respectively*

KING PRAWN BHUNA **£14.50**

*Cooked in fresh ground spices in a special
thick sauce*

KING PRAWN KORMA **£14.50**

*King prawn delicately flavoured with
saffron and cooked in fresh cream; very mild*

KING PRAWN PATIA **£14.50**

*King prawns cooked in slightly sweet, sour
and hot with tomatoes and thick sauce*

KING PRAWN DHANSAK **£15.50**

*King prawns cooked with lentils, flavoured
with fenugreek; sweet, sour and hot*



BIRIANI
dishes

One of the following mixed with Basmati Rice, fried in Ghee and served with mixed vegetable curry



SOUTH INDIAN
dishes

Cooked in medium to hot spiced thick sauce with red chillis, fresh coriander, pepper, garlic, cumin seed, turmeric, cinnamon, ginger cardamon, cloves, fennel and chef's special recipes

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VEGETABLE	£9.50
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CHICKEN	£11.50
.....	
LAMB	£11.50
.....	
PRAWN	£12.50
.....	
CHICKEN TIKKA	£13.50
.....	
KING PRAWN	£16.50



THALI

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VEGETARIAN THALI **£16.50**

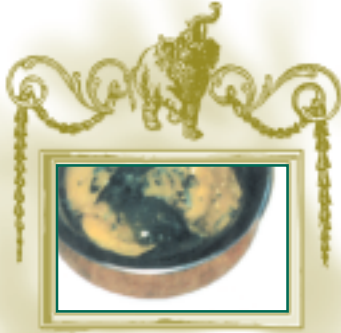
Chef's daily collection of such dishes as Brinjal Bhaji, Dal Tarka, Aloo Gobi and Vegetable Curry, served with Nan & Basmati Rice

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NON VEGETARIAN THALI **£18.50**

Served with Chicken Bhuna, Lamb Curry, Raita, Sag Aloo, Nan & Basmati Rice

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VEGETABLE KERALA	£6.50
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CHICKEN KERALA	£8.50
.....	
LAMB KERALA	£8.50
.....	
PRAWN KERALA	£9.50
.....	
KING PRAWN KERALA	£14.50



fresh VEGETABLES

MAIN Courses

ALL AT **£6.50**

Brunel Raj are pleased to offer any vegetable dish as a main course. These can be made up to your favourite recipe.

We suggest the following:

KORMA *very mild*

With fresh cream, herbs and nuts

MADRAS *fairly hot*

With special recipes

BHUNA *medium spiced*

With tomatoes and onions in thick sauce

VINDALOO *very hot*

DHANSAK *sweet, sour & hot*

With lentils & fenugreek

ROGAN *fairly hot*

Glazed tomatoes, green herbs & spices

PATIA *sweet, sour & hot*

With tomatoes and thick sauce

MASALA *creamy & mild*

With almonds & cashew nuts

JALFREZI *sharp & hot*

With green chillis and lemon juice

PASANDA *very mild*

With cultured yoghurt and ground nuts

DOPIAZA *medium spiced*

With onions in thick sauce

KARAH *medium spiced*

With green capsicums and tomatoes; served in an iron karahi

SIDE Dishes

MIXED VEGETABLES **£3.60**

Curried or dried

BRINJAL BHAJI **£3.60**

Aubergine

BHINDI BHAJI **£3.60**

Okra

MUSHROOM BHAJI **£3.60**

Mushrooms

CAULIFLOWER BHAJI **£3.60**

Cauliflower

SAAG BHAJI **£3.60**

Spinach

DAL TARKA **£3.60**

Lentils with fried garlic

BOMBAY ALOO **£3.60**

Hot potatoes

DAL SAMBA **£3.60**

Lentils with fresh vegetables

ALOO GOBI **£3.60**

Potatoes & cauliflower

CHANA MASALA **£3.60**

Chick peas

SAAG ALOO **£3.60**

Potatoes & spinach

SAG PANEER **£3.60**

Spinach & cheese

MATAR PANEER **£3.60**

Chick peas & cheese

RAITA **£2.60**

Cucumber & onion

FRENCH FRIES **£2.60**

If there is a dish you like which is not on the menu, please ask the manager.



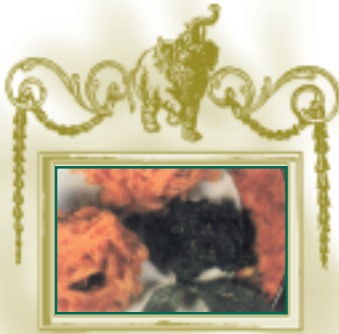
Served with french fries, peas and tomatoes

FRIED CHICKEN **£8.50**

CHICKEN OR PRAWN

OMELETTE **£8.50**

MUSHROOM OMELETTE **£8.50**



indian SUNDRIES

PULAO RICE £2.60

Basmati rice (Saffroned) topped with golden fried onion

BOILED RICE £2.60

Basmati rice

MUSHROOM RICE £3.90

Basmati rice (Saffroned) with mushrooms

VEGETABLE RICE £3.90

Basmati rice (Saffroned) with vegetable

EGG FRIED RICE £3.90

Basmati rice (Saffroned) with egg

SPECIAL FRIED RICE £3.90

Basmati rice (Saffroned) with vegetables & egg

PLAIN PAPADUM £0.80

Crispy pancakes

MASALA PAPADUM £0.80

A SELECTION OF CHUTNEYS

OR PICKLES £0.80 per person

PLAIN NAN £2.60

Flat, puffy unleavened bread cooked in the Tandoor

KULSA NAN £3.00

Nan stuffed with onions and fresh coriander

GARLIC NAN £3.00

Nan stuffed with garlic

KEEMA NAN £3.00

Nan stuffed with minced meat

PESHAWARI NAN £3.00

Nan stuffed with almond powder & sultana (sweet)

PARATHA £2.60

Fried flaky round bread cooked in ghee

STUFFED PARATHA £3.00

Stuffed with vegetables

CHAPATI £2.00

Thin bread

TANDOORI ROTI £2.60

Thinner version of nan bread cooked in the Tandoor



For any allergy advice, please talk to the manager or a member of staff

If there is a dish you like which is not on the menu, please ask the manager and, if possible within the time available, we will be happy to prepare it for you

Please visit our website for more information about ourselves and to leave any feedback about your meal.

www.brunelraj.co.uk

FOOD HYGIENE

All personnel have completed a minimum of Level 2 Food Safety in Catering

All prices are inclusive of VAT

The management reserves the right to refuse service

All major credit cards accepted



Exclusive Indian Cuisine

.....
*6&7 Waterloo Street
(off Princess Victoria Street)
Clifton Village
Bristol BS8 4BT*

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Telephone
0117 973 2641 & 0117 973 6749

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Website
www.brunelraj.co.uk

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Opening Hours
Sunday to Thursday
12 noon to 2pm & 6pm to 11.30pm
Friday & Saturday
Until midnight

Fully Air Conditioned & Fully Licensed