



INDIA K' RAJA

RICHMOND'S BEST INDIAN RESTAURANT Since 1995

We Love to Serve You



9051 W. Broad Street
Richmond, VA 23294

Open 7 Days a Week
Lunch Buffet: 11:30 - 2:30
Dinner: 5:30 - 10:00

Tel: (804) 965-6345
Fax: (804) 965-9780

All major credit cards are welcome. Personal checks are Not accepted.

18% Gratuity is added for the parties of 6 or more.

Please tell your server in advance if you need separate checks UPTO 10 ONLY.

Exotic Drinks

6.50

INDIAN PASSION

Raja's favorite drink with Mango & Spiced Rum

MANGO MASTI

A sweet Shake with Mango, Vodka and Yogurt

HIMALAYAN BREEZE

A refreshing Rum and Almonds drink

FLORAL ECSTASY

A unique Cognac drink with Floral extracts

PINK ELORA

A pleasantly sweet drink of Guava Juice & Rum

TIGER'S EYE

A daring spicy tomato drink with Gin

PEACOCK DANCE

A cool minty drink of Pineapple Juice & Vodka



Indian Beers

4.00/12 oz. | 7.50/22 oz.

HAYWARDS 5000 - 22 OZ.

A new medium lager beer with a refreshing taste

TAJ MAHAL - 22 OZ.

A premium lager beer with a strong flavor of hops

FLYING HORSE - 22 OZ.

A leading medium lager beer with rich malt taste

KING FISHER - 12 OZ.

A popular lager beer with a distinct freshness

KING FISHER LIGHT - 12 OZ.

A light version of our most popular lager beer

GOLDEN EAGLE - 12 OZ.

A full bodied lager beer with a strong barley taste

MAHARAJA - 12 OZ.

The one and only medium bodied pilsner beer

Domestic Beers

3.50

BUDWEISER, BUD LIGHT, MICHELOB, MICHELOB ULTRA, HEINEKEN AND HEINEKEN DARK

House Drinks - 5.50

Call Drinks - 6.00

Mixed Drinks - 6.50

Wines

By The Bottle

25.99

BLACKSTONE PINOT NOIR

NOBILO SAUV BLANC

MONTE VINA PINOT GRISIO

STONEHEDGE RED ZIN

CHEVIOT BRIDGE SHIRAZ

House Pours

5.25 Glass/17.99 Bottle

MERLOT

CABERNET SAUVIGNON

CHARDONNAY

WHITE ZINFANDEL

SHIRAZ

Premium Pours

6.25 Glass/21.99 Bottle

SPASSO PINOT GRIGIO

COVEY RUN REISLING

HARDY'S MERLOT

HEALDSBURG CABERNET

WILLIAMSBURG WINERY, VA

GOVERNOR'S WHITE

Non Alcoholic Beverages

MANGO LASSI

Refreshing homemade yogurt drink with Mangoes.
Also available plain Sweetened or Salted. 3.50

THANDAI

A light milk drink flavored with Almonds and
Cardamom. 3.50

MANGO SHAKE

Raja's delicious milk shake made with flavorful
Mango pulp. 3.50

ROOH AFZAH

Special frozen drink with subtle flavors of herbs and
flower extracts. 3.50



JALJEERA

Spicy and tangy drink made with fresh mint, tamarind
and rock salt. 3.50

EXOTIC JUICES

Choice of Mango, Guava, Lychee, Pineapple, Orange
or V8 juice. 3.50

TEA & COFFEE

Chai Tea, Plain Tea, Iced Tea, Coffee, Decaf Coffee or
Iced Coffee. 2.50

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Gingerale;
ThumsUp (Indian) or Limca (Indian). 2.50

Appetizers

Vegetarian Selections

A.1 VEGETABLE SAMOSA

Crispy triangular pastry turnovers stuffed with mildly spiced potatoes and peas. 3.50

A.2 ALOO TIKKI

Golden brown patties of mildly spiced mashed Potatoes & onions. 3.50

A.3 VEGETABLE PAKORA

Assorted Vegetable fritters in a mildly spiced batter of Yellow lentils. 3.50

A.4 CHAAT PAAPRI

Crispy chips, potatoes & chickpeas covered with tamarind, mint & yogurt dips. 3.95

A.5 BHEL POORI

Rice Puffs & thin Lentil Noodles tossed with onions in a medley of exotic sauces. 3.95

A.6 PANEER PAKORA

Golden brown fritters of homemade Cheese slices with herb filling in Lentil batter. 3.95

A.7 RAJA'S VEGETARIAN PLATTER

A sample of each for a complete experience of Raja's Vegetarian appetizers. 9.95

Non-Vegetarian Selections

A.8 TANDOORI CHICKEN

Chicken leg quarters marinated in ginger & garlic Yogurt, baked in the Clay Oven. 4.95

A.9 TANDOORI SHRIMP

Jumbo Shrimp marinated in ginger & garlic Yogurt and baked in the Clay Oven. 6.95

A.10 TANDOORI SEEKH KEBOBS

Ground Lamb rolls on skewers, seasoned with herbs, baked in the Clay Oven. 5.95

A.11 TANDOORI RESHMI KABOBS

Succulent Chicken cubes in a Ginger Yogurt marinade, baked in the Clay Oven. 5.95

A.12 CHICKEN PAKORA

Golden brown deep fried Chicken fritters made with mildly spiced Lentil batter. 4.95

A.13 SHRIMP OR FISH PAKORA

Deep fried Jumbo Shrimp or Tilapia Fish fritters made with mildly spiced Lentil batter. 6.95

A.14 RAJA'S SIZZLING PLATTER

A sample of each for a complete experience of Raja's Non-Vegetarian appetizers. 13.95

Accompaniments

B.1 RAITA

Refreshing yogurt dip with Garden Fresh Vegetables. 1.75

B.2 PAPADUM

Crispy Lentil wafers. 1.75

B.3 COCONUT CHUTNEY

South Indian Coconut dip (hummus) with a blend of fresh herbs. 1.75

B.4 MANGO CHUTNEY

Sweet Mango preserve. 1.75

B.5 ONION CHUTNEY

Spicy Onion and Tomato dip. 1.75

B.6 RAJA'S PREFERENCE

A sample of each plus Pickle, Tamarind & Mint Chutneys. 7.95

Salads

C.1 KACHUMBER

Garden Fresh Vegetables in a traditional Lemon & Pepper dressing. 3.50

C.2 RAJA'S RÔYALE

Garden Fresh Vegetables with nuts & raisins in Raja's special Honey & Lemon dressing. 4.50

C.3 LENTIL SALAD

Sprouted Lentils tossed in Tamarind dressing. 4.95

Soups

D.1 MULLIGATAWNY SOUP

A tangy Lentil and Vegetable soup in tomato stock with herbs & Spices. 3.50

D.2 CHICKEN SHORBA

Traditional Chicken soup prepared in a mildly spiced stock with flavoring herbs. 4.50

D.3 RAJA'S SOUP

Raja's special Soup of the day. 4.95

Bread Delicacies

E.1 NAAN OR GARLIC NAAN

Traditional leavened White round soft bread baked in a Clay Oven. 2.50/3.00

E.2 RÔTI

Traditional Whole Wheat round firm bread baked in a Clay Oven. 2.50

E.3 KULCHA

Fluffy leavened White bread with one of the following stuffings baked in a Clay Oven. 3.00

ONION - Stuffed with mildly spiced Onions.

ALOO - Stuffed with mildly spiced Potatoes.

PANEER - Stuffed with mildly spiced homemade cheese.

E.4 PARANTHA

Lightly buttered Whole Wheat bread Plain or with a Stuffing baked in a Clay Oven. 2.75/3.00

METHI - Topped with Fenugreek leaves.

PUDINA - Topped with mildly Mint leaves.

ALOO - Stuffed with mildly spiced Potatoes.

GOBHI - Stuffed with mildly spiced Cauliflower.

E.5 BHATURA (WHITE) OR POORI (WHOLE WHEAT)

Soft and puffy deep-fried round bread. 2.50

E.6 MAKKI DI RÔTI

Special mildly spiced Corn Bread, a delicacy from Punjab. 3.00

E.7 RAJA'S SPECIAL NAAN

White leavened bread baked in Clay Oven with your choice of the following stuffing. 3.95

- Spinach
- Keema (Ground Chicken or Lamb)
- Fiesta (Onions, Garlic, Peppers & Cheese)
- Kabuli (Nuts, Raisins & Honey)
- Cheddar Cheese
- Navrattan (Nine Vegetables)
- Peshawari (Coconut, Fennel & Sugar)
- Create your own Choice Bread.

Rice Delicacies

All Rice Delicacies are made with imported Basmati Rice grown in the foothills of Himalayas.

F.1 RESHMI PULAO

Basmati Rice cooked with Peas, Nuts and Raisins in a Cumin and Onion flavored Vegetarian stock. 9.95

F.2 CHICKEN BIRYANI

Basmati Rice cooked with boneless Chicken in a Saffron & Poppy seeds stock with herbs & spices. 12.95

F.3 LAMB BIRYANI

Basmati Rice cooked with Lamb in a Saffron & Poppy seeds stock with herbs & spices. 13.95

F.4 SHRIMP BIRYANI

Basmati Rice cooked with Shrimp or Fish in a Saffron & Poppy seeds stock with herbs & spices. 14.95

F.5 VEGETABLE BIRYANI

Basmati Rice cooked with Nine Vegetables & Homemade Cheese in a Saffron & Poppy seeds stock. 11.95

F.6 RAJA'S FAVORITE BIRYANI

Basmati Rice cooked with Lamb, Chicken, Shrimp and Vegetables in a Saffron & Poppy seeds stock. 15.95

Raja's Signature Delicacies

The Signature Delicacies are the Recipes of Chef Madhur and are proudly served with imported Basmati Rice. You may order them Mild, Medium or Hot and chances are you won't find this taste elsewhere.

G.1 CHICKEN PASANDA

Raja's famous Chicken preparation in a creamy Mango sauce with Almonds and Raisins. 13.95

G.2 CHICKEN 69

Succulent Chicken pieces cooked in Raja's special zesty Soy sauce with Curry and Mustard. 13.95

G.3 CHICKEN MAKHANI

Pulled Tandoori Chicken cooked in a creamy Tomato sauce with Green Peppers & Herbs. 13.95

G.4 GOAT CURRY

Succulent Bone-in Goat pieces cooked in a Ginger and Garlic sauce with exotic spices. 14.95

G.5 LAMB RANGEELA

Juicy boneless Lamb cooked in a creamy Tomato and Spinach Sauce with fresh herbs. 14.95

G.6 PANEER PASANDA

Homemade Cheese cubes cooked with Nuts & Raisins in Raja's famous creamy Mango sauce. 12.95

G.7 PANEER MAKHANI

Homemade Cheese cooked with Green Peppers in a creamy Tomato sauce with fresh herbs. 12.95

G.8 FISH LUCKNAVI

Tilapia Fish Fillets cooked in a delectable sauce with rich flavors of Tamarind and cumin. 15.95

G.9 SHRIMP NARANGI

Jumbo Tiger Shrimp cooked in a refreshing Orange sauce flavored with anis seeds. 16.95

G.10 SHRIMP SULTANA

Jumbo Tiger Shrimp cooked in a Ginger flavored Pineapple sauce with Nuts and Raisins. 16.95

G.11 CHICKEN SIZZLER

Whole Chicken in Special Marinade baked in our Clay Oven and served on a sizzling platter. 16.95

Noodles Delicacies

Yes! Its very much a part of Raja's Indian Cuisine prepared with thin Semolina Noodles.

H.1 VEGETABLE MASALA NOODLES

Noodles cooked with Potatoes and Peas in a zesty North Western Tomato Onion sauce. 12.95

H.2 PANEER HAKKA NOODLES

Noodles cooked with Homemade Cheese cubes and Vegetables in a North Eastern Ginger Soy sauce. 13.95

H.3 ZAFRANI CHICKEN NOODLES

Noodles cooked with Chicken chunks in a Saffron flavored sauce with Poppy seeds and exotic Spices. 14.95

H.4 COCONUT SHRIMP NOODLES

Noodles cooked with Shrimp in a Coconut, Peanuts and Mint sauce with fresh aromatic Herbs. 15.95

H.5 SPICY MADRAS NOODLES

Noodles cooked with Lentils and Cashews in a spicy sauce with rich South Indian curry flavors. 12.95

Popular Regional Indian Delicacies

Please select one of the following delicacies and we will freshly create it Mild, Medium or Hot for you with your choice of meats.

I.1 CURRY

A traditional Ginger & Garlic sauce with a delicate balance of Herbs and Spices.

I.2 VENDALOO ★

A spicy preparation with Potatoes in a Ginger and Garlic sauce spiked with Vinegar.

I.3 TIKKA MASALA

A very popular creamy Tomato sauce with a delectable mix of Exotic Spices.

I.4 KORMA

A Kashmiri mild creamy Yogurt sauce with a subtle blend of Fresh Herbs and Spices.

I.5 JALFREZI

A refreshing preparation with Garden Vegetables in a Ginger and Garlic sauce.

I.6 MADRAS ★

A South Indian Sumptuous sauce with rich taste of Curry leaves and Mustard seeds.

I.7 ACHAARI ★

A Central Indian delicacy with Pickled Vegetables in a spicy and tangy curry sauce.

I.8 DOPIAZZA

A Northern Indian delicacy with extraordinary rich flavors smothered with Onions.

I.9 PATAYA

An East Indian preparation with Garden Vegetables in a Coconut & Lemon sauce.

I.10 SAAG

A North Indian Creamed Spinach sauce with subtle blend of Herbs and Spices.

I.11 CHILIE ★

A Northeastern Spicy Soy, Ginger and Garlic sauce garnished with sautéed Chilies .

I.12 MUGHLAI

A Northwestern preparation with Nuts and Raisins in a zesty Fresh Herbs sauce.

I.13 KARAH I ★

A preparation in Indian wok with sautéed Onions, Green Peppers and Roasted Spices.

I.14 MALABARI

A Southwestern Ginger flavored tangy Coconut based dish with Fresh Herbs and Spices.

I.15 ROGAN JOSH

A delicacy with Almonds in a savory Ginger & Garlic Sauce with masterfully blended Spices.

Chicken - 13.95

Lamb - 14.95

Fish - 14.95

Shrimp - 15.95

★ Spicy.



Vegetarian Delicacies

J.1 BHINDI MASALA

Fresh cut Okra sautéed with Onions and Tomatoes in an array of exotic spices. 11.95

J.2 ALOO GOBHI

Cauliflower and Potatoes sautéed with Onions & Tomatoes in a blend of aromatic herbs. 11.95

J.3 BENGAN BHURTA

Mashed Eggplant sautéed with Onions, Tomatoes & Peas in a blend of fresh herbs and spices. 12.95

J.4 PANEER BHURJI

Fresh homemade Cheese cooked with Vegetables in a light flavorful sauce with aromatic herbs. 12.95

J.5 PALAK CHÔLÉ

A delectable preparation of Chickpeas in a Spinach sauce with masterfully blended spices. 11.95

J.6 MALAI KOFTA

Golden brown croquettes of Vegetables & homemade Cheese cooked in a creamy Tomato sauce. 12.95

J.7 PALAK PANEER

Soft homemade Cheese cubes cooked in a creamy Spinach sauce flavored with fresh herbs. 12.95

J.8 DAAL MAKHANI

Whole Black Lentils & Kidney Beans simmered to a creamy puree flavored with aromatic spices. 10.95

J.9 CHANA MASALA

Chick Peas cooked with Onions and Tomatoes in a special blend of exotic herbs and spices. 10.95

J.10 NAVRATTAN BAHAR

Nine different vegetables cooked in a light Onions & Tomatoes sauce flavored with aromatic herbs. 11.95

J.11 NAVRATTAN KORMA

Nine different vegetables cooked in a creamy Yogurt sauce flavored with aromatic herbs. 12.95

J.12 ALOO BENGAN

Potatoes and Eggplant sautéed with Onions & Tomatoes in a blend of fresh herbs and Spices. 12.95

J.13 PUNJABI SAAG

Creamed Mustard Greens and Spinach cooked with subtle blend of authentic herbs from Punjab. 11.95

J.14 PUNJABI KARHI

A traditional Punjabi preparation of Vegetable dumplings cooked in a tangy Yogurt sauce. 11.95

J.15 KOFTA CURRY

Mixed Vegetable dumplings cooked in a light Tomato and Onion sauce with mild spices. 10.95

J.16 SHAHI PANEER

Fresh homemade Cheese cubes cooked in a creamy Tomato sauce garnished with crushed nuts. 12.95

J.17 MATTAR PANEER

Fresh homemade Cheese cubes and Peas cooked in a Tomato and Onion sauce with fresh herbs. 12.95



South Indian Delicacies

All of these authentic South Indian Delicacies are served with Coconut chutney and Sambar, a spicy Lentil soup.

K.1 MASALA DOSA

Raja's traditional giant Rice pancake roll stuffed with mildly spiced Potatoes. 8.95

K.2 UTTAPAM

A Rice pancake topped with onions, tomatoes and cilantro. Green chilies added upon request. 8.95

K.3 IDLI

A traditional appetizer of light textured steamed Rice cupcakes. 5.95

K.4 VADA

Golden brown doughnut shaped Lentil hush puppies lightly spiced with fresh herbs. 5.95

Raja's Family Dinner

A well balanced complete experience of Indian cuisine recommended for four or more guests.

L.1 VEGETARIAN FAMILY DINNER

Choice of Vegetable Samosa or Aloo Tikki; Choice of Kachumbar Salad or Mulligatawny Soup; Choice of Naan, Roti, Bhatura OR Poori; Choice of one Vegetarian Delicacies; Raita and Choice of one Dessert. 14.95 ea.

L.2 NON-VEGETARIAN FAMILY DINNER

Choice of Tandoori Chicken or Reshmi Kabobs; Choice of Kachumbar Salad or Chicken Shorba; Choice of Naan, Roti, Bhatura OR Poori; Choice of one Regional Delicacies (Chicken, Lamb, Fish OR Shrimp); Raita and Choice of one Dessert. 19.95 ea.

Children's Choices

Children 10 and under, please choose any dinner combination. No substitutes please. 4.95

M.1 CHICKEN TIKKA MASALA & NAAN

Chicken cubes cooked in creamy Tomato sauce.

M.4 VEGETABLE KORMA & NAAN

Nine Vegetables cooked in a creamy Yogurt sauce.

M.2 CHICKEN PASANDA & NAAN

Chicken pieces cooked in a creamy Mango Sauce.

M.5 SHAHI PANEER & NAAN

Homemade Cheese in a creamy Yogurt sauce.

M.3 CHICKEN PAKORA & CHEDDAR NAAN

Succulent Chicken Fritters in Lentil Batter.

M.6 SAMOSA & CHEDDAR NAAN

Potato stuffed triangular pastry turnovers.

Dessert Delicacies

N.1 GULAB JAMUN

Golden brown dumplings of dried milk and flour soaked in warm rose flavored Syrup. 3.95

N.2 KULFI

Homemade Indian ice cream made with rich Mango or Almond-Pistachio flavors. 3.95

N.3 RAS MALAI

Soft and spongy homemade Cheese patties soaked in cold rose flavored Milk Syrup. 3.95

N.4 KHEER

Traditional Indian Rice pudding garnished with nuts and raisins. 3.95

N.5 GAAJAR HALWA

Traditional Punjabi Carrot pudding garnished with nuts and raisins. 3.95