

STARTERS

Served with salad and chutney tray

- 1) POPPADOMS** £3.00
Freshly made and served with our special chutney tray bell peppers, chilli flakes and honey
- 2) FISH PAKORA** £6.00
In special spiced batter fried to perfection
- 3) LAMB SEEKH KEBAB 2 PCS** £6.00
Minced lamb blended with our in-home mixture of spices cooked to perfection in tandoor
- 4) MUTTON CHOPS** £9.99
Marinated in our special herbs and spices cooked to perfection
- 5) MIX GRILL (serves 2-3)** £22.00
Chicken seekh kebab, lamb seekh kebab, mix chicken tikka and mutton chops

VEGETARIAN STARTERS

- 6) PLAIN CHIPS** £2.25
Deep fried crispy potato chip stopped with pinch of salt.
- 7) VEGETABLE SAMOSA** £5.95
Our home-cooked samosa, served with chutney special

APPETISERS STARTERS

- 8) PRAWN 65.** £6.95
Black tiger prawns dipped in spicy batter of corn flour & chilli powder, deep fried

RED MEAL STARTERS

- 9) GILAFI SHEEK KEBAB** £5.95
Minced lamb, mixed with chillies, ginger, garlic and crushed roasted coriander seeds, cooked in the tandoor
- 10) CHAPPLI KEBAB** £5.95
Fresh minced lamb with fresh spice pan fried, served with mint chutney and salad.

HANDIS CURRIES

All curries are cooked with boneless meat

- 11) PALAK GOSHT** £12.95
Extremely nutritious combination of mutton curry with spinach



MURGH MAZA STARTERS

- 12) CHICKEN TIKKA** £5.95
Succulent pieces of boneless chicken breast marinated in cream, cheese with green cardamom and spices, skewered and cooked in charcoal tandoor
- 13) CHICKEN HARYALI TIKKA** £5.95
Chicken pieces marinated in mint and raw mango chutney and yogurt cream cooked in tandoor
- 14) CHILLI CHICKEN** £6.95
Deep fried battered diced chicken, sautéed lightly in onion, pepper and soya sauce
- 15) TANDOORI CHICKEN WINGS (4pcs)** £6.95
Tandoori wings marinated over night in aromatic spices, cooked in the clay oven
- 16) TAWAKI LAMB** £14.95
Pot-roasted lamb neck fillet cooked with fresh onion, tomato, ginger & garlic with exotic green spices
- 17) JHINGA KALIMIRCHI** £14.95
Jumbo prawns cooked in onion & tomato gravy with crushed black pepper
- 18) PRAWN AND SCALLOP CURRY** £15.95
Black tiger prawns & sea scallops cooked in sour and hot Goan curry
- CHEF SPECIALS**
- 19) MEWARI PANEER** £14.95
A dish from Mewari Haveli's, is combination of haryali paneer, tikka served with rich white creamy sauce
- 20) NAVARATAN KORMA** £14.95
It's a rich creamy & luxurious mix vegetable curry made of nine ingredients including fruits and topped with cashew nuts
- 21) PATIALA SHAHI MURGH** £14.95
This special dish originates from the Royal Palace of Maharaja Patiala, which will tantalize your taste buds. Finished with egg white
- 22) CHICKEN ACHARI** £14.95
Chicken in delicate pickling marinade, cooked in tandoor served with potato & spinach mash
- 23) LAMB CHOPS** £15.95
Lamb chops are cooked with aromatic spices served with a naan and salad with sprinkle of aromatic spices

Food allergies and intolerances

Before ordering please speak to our staff about your requirements

MAIN COURSES FROM OUR KEBAB FACTORY

24) PANEER TIKKA

£12.95

Marinated paneer baked in the tandoor with peppers and onions. Served with salad, seasonal chutney and masala corn

25) CHICKEN HARYALI TIKKA

£12.95

Chicken marinated in green herbs and lemon juice. Served with salad, seasonal chutney and masala corn.

26) TANDOORI CHICKEN

£12.95

Seasonal chicken marinated in traditional spices perfumed in mustard oil cooked in tandoor, put on a bed of tossed sautéed onion. Served with salad, seasonal chutney and masala corn

27) TANDOORI WINGS SPECIAL

£12.95

Tandoori wings marinated over night in aromatic spices, cooked in the clayoven. Served with salad, seasonal chutney and masala corn

28) KAKORI SHEEK KEBAB

£12.95

Minced lamb, mixed with chillies, ginger, garlic and crushed roasted coriander seeds, cooked in the tandoor. Served with salad, seasonal chutney and masala corn

32) SALMON TIKKA

£15.95

Salmon marinated with crushed chilli flakes, dry coriander, chopped, ginger, garlic garam masala cooked in the clay oven, Served with salad, seasonal chutney and masala corn.

33) BASIL & CORIANDER PRAWNS

£15.95

Prawns midly spiced with basil and green coriander cooked in clay oven, served with salad and masala corn

34) MIX TANDOORI

£19.95

KEBAB PLATTER

King prawns, salmon tikka, a selection of three differently marinated chicken including tandoori wings, chargrilled lamb chops, sheekh kebab, served with salad, seasonal chutney, masala corn and baby naan, A platter fir for royalty.



ROYAL'S BIRYANI BOWL

Slow cooked layered and aromatic, the Biryani traces its origin to Iran as does the Royal houses of Rajasthan and Hyderabad the clay pot is to be shared or kept as spicy contentment all for oneself

29) PRAWN BIRYANI

£14.95

The Royal's variation on the Legendry Nawabi special biryani

30) FISH BIRYANI

£13.95

Battered fish cooked with spices and sauteed with biryani spices and served in a steam bowl.

31) AWADHI LAMB BIRYANI

£13.95

The lamb is prepared with stock in Hyderabadi style then layered with rice and cooked in traditional dum style

35) CHICKEN BIRYANI

£12.95

The Royal's variation on the Legendry Nawabi special biryani

36) VEG BIRYANI

£11.95

Spiced green beans, sweet peas and carrot, bedded with rice in pot



Food allergies and intolerances

Before ordering please speak to our staff about your requirements

TAWA SPECIALS

ROYAL TAWA

TAWA FOR 2-3 PEOPLE --- £54.99

Chicken & Lamb Seekh Kebab, Mixture of Chicken Tikkas
Mutton Chops, Chicken Wings, Chicken Thighs Shami Kebab
Chana Masala, Lamb Curry, Vegetable Pilau, Naan, Fries & Salad

TAWA FOR 3-4 PEOPLE --- £64.99

Chicken & Lamb Seekh Kebab, Mixture of Chicken Tikkas,
Mutton Chops, Chicken Wings, Fish Pakora, Lamb Ribs,
Chicken Thighs Shami Kebab, Chana Masala,
Lamb Curry, Vegetable Pilau, Naan, Fries & Salad

ROYAL SPECIAL TAWA FOR 4-5 --- £74.99

Whole Grilled Chicken, Lamb Seekh Kebab, Chicken Kebab,
Lamb Chops, Chicken Wings, Chicken Tikka, Chicken Malai
Tikka, Fried Fish Tikka & Chicken Thighs Shami Kebab.



KARAHIS

(on the bone)

CHICKEN 1 KG --- £25.00

Tender chicken pieces cooked in a rich, aromatic tomato-based gravy with fresh ginger, garlic and a blend of traditional spices

LAMB 1 KG --- £30.00

Juicy lamb pieces cooked to perfection in a wok-style curry, infused with rich spices, with fresh tomatoes, and aromatic herbs.

MASALA FISH --- £14.99

Served with Fries, Salad & Sauces.

CHOOSE FROM A VARIETY

FILLET STEAK £22.99

T-BONE STEAK £28.99

RIBEYE STEAK £20.99

CHICKEN FILLET STEAK £14.99

Food allergies and intolerances
Before ordering please speak to our
staff about your requirements

ROYAL'S SUBJI (VEGETARIAN)

37) OKRA STIR FRY gf **vg** £9.95

Okra tossed with cumin, ginger and fresh coriander and finished with mango

38) PINDI CHOLE gf **vg*** £9.95

The classic chana masala as was done in the old India.

39) SAAG PANEER gf. £9.95

Paneer cooked with spinach lightly curried with garlic, tomatoes and ground spices.

40) DAL SAAG gf **vg.** £9.95

Healthy option, fresh spinach is cooked with yellow lentils tomatoes garlic and ginger paste.

41) TADKA DAL gf **vg.** £9.95

Three type of washed lentils are boiled and mix with spices in traditional way.

42) VEGETABLE KORMA gf. £9.95

Mix vegetables cooked and traditional mild creamy & coconut sauce.

vg* can be made vegan

ROYAL'S SPECIAL CURRIES

43) CHICKEN DOPIAZA. £11.95

Delicious Chicken stew invented by the Mullah-Do-Piazza the renowned and celebrated cook the Mughal Emperor Akbar's court

44) PUNJABI CHILLI CHICKEN £11.95

Chicken cubes sautéed lightly in onion, pepper and soya sauce.

45) TAWA KI CHICKEN £11.95

Chefs special, Chicken cooked with fresh onion, tomato, ginger & garlic with exotic green spices.

46) RARA GOSHT £12.95

Chefs special dish cooked in his own way to the perfection.

47) KEEMA MATTAR £12.95

Minced Lamb is cooked with onion tomato paste with fresh garden peas.

48) LAMB MAKHNI. £12.95

Soft pieces of Lamb cooked in silky makhni sauce.

ROYAL'S SPECIAL CURRIES

49) KALA CHANNA GOSHT. £12.95

Black chickpeas infused with lamb in aromatic curry with bay leaf, cardamom and many more spices.

50) GOAN FISH CURRY. £12.95

A south Indian dish cooked with curry leaves and mustard seeds

51) MASALA MACHHI. £12.95

Fish is cooked in thick gravy of spices and sauce

ROYAL'S SPECIAL CURRIES

52) CHICKEN TIKKA MASALAE £11.95

Tender, marinated pieces of chicken are grilled to perfection and then simmered in a luscious, mild tomato based sauce. Infused with a medley of warm spices, cream, and a hint of smokiness, our Tikka Masala offers a rich and flavourful balance of savoury and tangy notes, it's a beloved classic that's sure to satisfy your taste buds with every bite

53) BUTTER CHICKEN £11.95

Tender chicken marinated in a rich blend of yogurt and aromatic spices, then simmered to perfection in a velvety tomato-based sauce with a touch of cream and butter. This beloved dish offers a perfect balance of mild heat and creamy indulgence, making it a comforting and flavourful classic

54) MADRAS. £11.95

A rich and spicy South Indian-inspired curry with your choice of tender chicken, lamb, Prawns or vegetables, simmered in a tangy, tomato-based sauce infused with bold spices like mustard seeds, curry leaves, and a hint of tamarind. The result is a vibrant, fiery dish with deep flavours and a slight , balanced by the warmth of dried chilies and aromatic herbs. The Madras curry is perfect for those who enjoy a dish with a little heat and a lot of flavour

55) BHUNA. £11.95

A rich, aromatic curry where your choice of chicken, lamb, or Prawns is slowly simmered in a thick, intensely flavourful sauce. The dish is cooked with a blend of finely ground spices, including cumin, coriander, and garam masala, allowing the natural flavours of the ingredients to develop and concentrate. The result is a deep, hearty curry with a dry, caramelized texture that packs a punch. The Bhuna is a perfect choice for those who enjoy a bold, robust flavour profile.

Food allergies and intolerances Before ordering
please speak to our staff about your requirements

ROYAL'S RICE BOWLS

56) STEAMED RICE £2.95

Finest basmati rice boiled

57) KESAR PULAO £4.50

Slow cooked basmati rice in saffron

58) MUSHROOM PILAU £4.50

Cooked Mushrooms are mixed with basmati rice

59) VEG FRIED RICE £4.50

Seasonal vegetable are sautéed and mixed with basmati rice

60) GOAN GARLIC RICE £4.50

Fried basmati rice with sautéed garlic steamed

61) LEMON RICE £4.50

Lemon laced basmati rice with cashew nuts & curry leaves

62) JEERA RICE £4.50

Fried basmati rice with sautéed cumin seeds

63) EGG FRIED RICE £4.50

Steam rice stir fried with soy sauce, egg & aromatics

64) TANDOORI ROTI £2.95

Whole meal flat round bread cooked in the tandoori

65) CHUTNEY TRAY £2.00

Four types of homemade chutney

ROYAL'S TANDOORI BREADS

66) NAAN BREAD. £3.95

Piping hot naan bread fresh from the tandoor

67) FLAVOURED NAAN £3.95

Naan bread with your choice of cheese, chillies or garlic



SALAD & ACCOMPANIMENTS

68) CUCUMBER RAITA £2.50

Seasoned fresh yogurt mixed with pomegranate seeds or chopped cucumber

69) GARDEN FRESH SALAD £2.95

Slice of carrot, tomatoes, cucumber and red onions, garnished with olives and served with house dressing

ROYAL'S CLASSIC DESSERTS

70) GULAB JAMUN £4.50

The classic Mithai of light sponge balls made from Khoya, cream and milk, soaked in a sweet syrup. Served warm topped with Vanilla Ice cream

71) CARROT HALWA £5.50

Freshly grated carrots soaked in a sugar and honey syrup with condensed milk, mixed with ground cardimon and nutmeg. Served warm topped with vanilla ice cream

72) KULFI ICE CREAM. £3.50

Choice of flavours. Pistachio or Malai

73) VANILLA ICE CREAM. £3.50

74) CHEESECAKE. £3.50



Food allergies and intolerances Before ordering
please speak to our staff about your requirements