

Baingan Patiala Eggplant tempered with onion seeds, herbs & sautéed with onions & tomatoes - <i>a house specialty!</i>	12.95
Channa Pindi Chickpeas simmered with sundried mango powder, onions and aromatic spices in a traditional punjabi style.	11.95
Paneer Jalfrezi Diced onions, tomatoes and diced paneer cooked with a rich blend of spices.	12.95
Paneer Palak Homemade cheese & spinach cooked together with fresh herbs - <i>a must for spinach lovers!</i>	12.95
Mutter Paneer Homemade cheese & green peas cooked together with fresh herbs and spices	12.95
Paneer Makhani Homemade cheese cubes simmered in tomato honey sauce & fresh ginger - <i>a favorite of most Indians!</i>	12.95
Kadai Paneer Diced Paneer & green peppers sautéed in kadai with tomatoes, ginger & coriander.	12.95

Breads

Naan Refined flour bread sprinkled with onion seeds.	2.50
Tandoori Roti Whole-wheat flour bread.	2.50
Garlic Naan Garlic flavored refined flour bread.	2.95
Pudina Parantha Mint flavored multi layered whole wheat flour bread.	2.95
Tandoori Parantha Multi layered whole wheat flour bread.	2.95
Poori A whole wheat deep fried puffed bread.	3.50
Onion Kulcha Refined flour bread stuffed with onion and fresh herbs.	3.50
Aloo Parantha Whole-wheat bread stuffed with potatoes.	3.50
Paneer Kulcha Refined flour bread stuffed with shredded cottage cheese and herbs.	3.50
Basket of Assorted Breads (4) Naan, Garlic Naan, Parantha & Aloo Kulcha.	10.95

Rice & Biryani

Jeera / Green Peas Pulao Cumin flavored Basmati Rice.	Regular 2.95 Large 4.95
Vegetable Biryani <i>A vegetarian delight!</i> Seasonal vegetables simmered in gravy & basmati rice, layer uponlayer, make for a royal treat. Served with raita.	11.95
Chicken Biryani Basmati rice flavored with saffron, sealed with masala chicken and cooked on a slow fire. Served with raita.	13.95
Lamb Biryani Basmati rice flavored with saffron, sealed with masala lamb & cooked on a slow fire - <i>a rice delicacy cooked over slow fire to seal the flavours in!</i> Served with raita.	14.95

Drinks & Beverages

Sodas / Iced Tea Ask for our selection.	2.50
Red Bull An energy drink.	3.50
Fruit Juices Mango, Orange, Pineapple, Cranberry.	2.95
Mango / Strawberry Lassi	3.50
Lassi <i>a traditional drink from Punjab!</i>	3.50
Regular Bottled Water	1.50
Sparkling Bottled Water (Pellegrino)	Large \$5.00 Small \$2.95
Tea / Coffee	2.50
Masala Tea (Chai)	2.95

Desserts

Choice of Ice Creams Vanilla, Chocolate.	4.95
Gulab Jamun A "Khoya" dumpling dipped in rose flavoured syrup.	4.95
Gulab Jamun 'n' Vanilla Ice Cream <i>Popular Indian delicacy!</i>	5.95
Kheer <i>Indian Rice Pudding!</i>	4.95
Rasmalai	5.45
Chocolate Delight Rich and delectable chocolate cake, overflowing with delicious chocolate.	5.45
Mango-Kulfi Falooda Indian ice cream with real mango and saffron served with sweet vermicelli.	5.95
Gajar Ka Halwa <i>A Punjabi specialty!</i>	5.95

Accompaniments

Mango Chutney	1.50
Lachha Pyaaz Onions, chillies, and lemons, sprinkled with a homemade masala.	1.95
Plain Yoghurt / Raita Fresh homemade yogurt served plain or with your choice of boondi, potatoes or onion & mint with onion seeds.	3.95

Party Trays for Any Occasion



FREE DELIVERY on minimum order of \$15

INDO CHINESE

SOUPS		Veg	Chicken	Shrimp
	Sweet Corn Soup	4.95	5.95	6.95
Munchow Soup	4.95	5.95	6.95	
Hot & Sour Soup	4.95	5.95	6.95	

ENTRÉE

main course

Chilli Cheese (Gravy)	13
Vegetable Manchurian	13
Vegetables Szechwan	13
Chilli Chicken Gravy	15
Chicken Manchurian	15
Garlic Chicken	15
Spicy Chicken Red Curry	16

VEGETARIAN APPETIZERS

Crispy Fried Spring Rolls	7.95
Vegetable Manchurian	7.95
Chilli Paneer	9.95
Honey Chilli Cauliflower	7.95

Non-VEGETARIAN

Chicken Spring Rolls	8.45
Chicken Manchurian	9.95
Chilli Chicken	9.95
Sesame Honey Chicken	9.95

NOODLE & RICE

	Veg	Egg	Chicken	Shrimp
Hakka Noodles	11	12	13	14
Chilli Garlic Noodles	11	12	13	14
Fried Rice	11	12	13	14

DELIVERY
MENU

Please Call
Restaurant
for details:

201-533-0111

Order ONLINE @

www.raaz.us



Enjoy
Happy Hours
Monday to Friday
5pm to 8pm

Soups

Indian

- Tomato Soup** 5.25
A delicious blend of garden fresh tomatoes, cilantro, herbs and spices.
- Kerala Chicken Coconut Soup** 5.50
A spicy chicken 'n' coconut soup, bursting with distinct flavors.
- Coriander 'n' Lamb Soup** 5.25
A delicately spiced lamb soup with the freshness of green coriander.

Salad

- Walnut 'n' Mandarin Orange Salad** 7.95
Mescaline Greens & Walnuts tossed with house special Orange Dressing.
- Tandoori Chicken Salad** 7.95
Crisp Mescaline Greens, Salad & warm Tandoori Chicken' tossed with a light Mango Vinaigrette Dressing.
- Spicy Chicken Salad** 8.50
Juliennes of chicken and vegetables in chef's special dressing

Appetizers

Indian

- Papadom Basket** 2.95
A selection of papadoms and chutneys served in a basket. If you prefer fried papads, please inform your server.
- Masala Papad** 3.95
Masala kichumber salad vegis served on papads.
- Vegetable Samosa** 4.95
Two Crispy potli shaped samosas deliciously filled with mildly spiced potatoes & green peas.
- Dahi Papri Chaat** 5.50
Tongue tingling combination of mint & tamarind chutney, yoghurt with crisp papri & chanas.
- Crispy Lasooni Gobi** 7.95
A vegetarian favorite of most Indians!
Crispy Cauliflower tossed in tangy garlic sauce.
- Ragda Patties** 6.95
A popular street-food!
Crisp potato patties & tangy chickpeas served with tamarind & mint chutney.
- Assorted Vegetable Pakoras** 7.50
Fresh assorted vegetables batter fried
- Paneer Pakora** 8.95
Batons of fresh homemade cottage cheese batter fried to a golden hue.
- Tandoori Paneer Tikka** 8.95
Fresh homemade cottage cheese stuffed with mint.
- Chicken Murmuri Kebab** 8.45
Tantalizing tidbits of Indian flavor!
Crispy rolls stuffed with masala chicken.
- Chicken 65** 8.45
Boneless pieces of chicken tikka in a spicy tangy coating
- Chicken Pakoras** 8.45
Boneless pieces of chicken batter fried

Mmt-Mmt (Mirch Murg Tikka) 9.95
Boneless pieces of chicken marinated overnight in green chilli paste, cooked in tandoor

 **Spicy Reshmi Kebab** 10.95
Tender minced chicken with mint, coriander & spices, skewered & cooked in Tandoor.

Lapeta Kebab 11.95
Tender minced chicken with mint, coriander & spices, skewered & cooked in Tandoor in a fine cream & mint paste.

Hyderabadi Chicken Kebab 12.95
Boneless chicken breast pieces marinated with fresh coriander, char-grilled to perfection, on a skewer & tossed in a tangy sauce.

Fish Peri-peri 9.95
A Goan specialty!
With red chillies, ginger, garlic, wine, vinegar and a blend of spices and delicately sauteed.

Shrimp Balchao 10.95
A classic Goan street food!
Succulent shrimp in a spicy chili masala sauce with star anise.

Masala Crab Cakes 10.95
Zingy lump crab cakes with fennel & chilli balsamic make a great appetizer. Served with tomato chutney.

B.B.Q.'D in the Tandoor

Chicken Malai Kebab 12.95
Boneless chicken breast pieces marinated with fresh coriander, char-grilled to perfection on a skewer.

Chicken Tikka Achari 12.95
Breast of chicken pieces marinated overnight in a tangy marinade of yoghurt, mustard, fennel, ginger and garlic.
Masterfully B.B.Q.'D over charcoal.

Trio of Chicken Kebabs 14.50
Assortment of Chicken Malai Kebab, Chicken Tikka Achari & MMT (Mirch Murg Tikka).

Tandoori Chicken **Full 16.95**
Spring chicken marinated overnight in a blend of yoghurt, ginger & garlic. Cooked in Tandoor.
The best-known Indian delicacy! **Half 11.95**

Lamb Seekh Kebab 14.95
Tender minced lamb flavored with fresh herbs & spices, cooked on charcoal

Tandoori Lamb Chops 23.95
Deliciously flavored chops marinated overnight in a house special ginger-garlic paste, cooked over charcoal.

Tandoori Shrimp 17.95
Shrimp flavored with saffron, carrom seeds & fresh coriander, marinated in yoghurt & char-grilled to a golden hue in our clay oven.

Tandoori Salmon 17.95
Boneless chunks of Salmon marinated in freshly ground spices. Grilled on open charcoal fire.

Tandoori Mix Grill 23.95
A sample of mixed tandoori kebabs, achari, malai, lamb chop, tandoori shrimp marinated in a blend of yoghurt, herbs and spices.

Main Course

Punjabi Special

Punjabi Kadi 10.95
This Punjabi dish, of Pakoras in tempered yoghurt, with some variation in the spices, is eaten all over North India.

Dhaba Murgh (Chicken) 14.95
A delicious chicken curry made popular by the 'dhabas'
a roadside eatery on Punjab's Highways!

Dal Gosht (Lamb) 15.50
A perfect combination of tender lamb cooked with lentils to make.
an exotic & wholesome dish!

Butter Chicken 15.50
Butter chicken - a favourite of punjabis all over the world. Tandoori chicken tikka in a tangy tandoor street food and simmered in our special blend of spices.

Egg Curry 11.95
A delectable preparation of boiled eggs in gravy with freshly ground spices.


Baingan Bharta 12.95
Eggplant is roasted in the tandoor and then mashed and cooked with spiced tomato, onions, herbs & spices

Entrees

Lamb Specialties

Lamb Do Piazza 14.95
Tender lamb morsels cooked with diced onions and tomatoes and a blend of spices.

Lamb Saagwala 14.95
Tender lamb morsels simmered in delicately spiced spinach with fresh ginger -**a must for spinach lovers.**

 **Lamb Vindaloo** 14.95
Tender pieces of lamb marinated in aged vinegar, cooked with onions, potatoes & a blend of spices - **a Goan specialty!**

Lamb Roganjosh 15.95
A specialty of Kashmir !
Tender morsels of lamb cooked in a traditional Kashmiri masala with saffron & yoghurt.

Seafood Specialties

Goan Shrimp Curry 18.95
The most famous Goan specialty!
Shrimp simmered in sauce made from coconut, coriander, tamarind & a blend of spices.

Shrimp Masala 18.95
Shrimp cooked in an exquisite sauce made with tomatoes, onions, peppers & a blend of freshly ground house spices.

Kerela Fish Moilee 17.95
Moilee is a light fish stew, flavored with ginger, curry leaves & simmered in coconut milk.

Green Fish Curry 17.95
Black Cod simmered in roasted coconut, green coriander & mint sauce - **a delicacy from the south western coastal region of India!**

Chicken Specialties

- (All dishes with chicken breast .)** Entrées
- Chicken Do Piazza** 14.95
Chicken simmered with onions, capsicum and tomatoes in a rich coating of gravy
 - Chicken Tikka Makhani** 14.95
Chicken Tikka simmered in tomato honey sauce and fresh ginger - **a favorite of most Indians!**
 - Chettinad Pepper Chicken** 14.95
Chicken in rich onion and tomato gravy with pepper & a subtle coriander flavor - **a house specialty!**
 - Bhuna Murg Masala** 15.95
Grilled boneless chicken cooked in an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander & blend of freshly ground house spices.
 - Kadai Chicken** 14.95
 **A spicy specialty from Punjab !**
Chicken tossed with fresh herbs & flavorings, cooked in Kadai.

Goat Specialties

- Entrées
- Handi Goat Masala** 16.95
Goat cooked in a traditional onion-based gravy and a blend of spices.
 - Raarha Gosht** 16.95
Goat meat cooked in spicy thick gravy of onions & tomatoes with ginger, garlic, spices & herbs.
 - Saag Gosht** 16.95
Goat meat in spinach deliciously tempered with ginger & cooked to perfection.
 - Aag Gosht** 16.95
Goat cooked with khada masalas in an onion based gravy with coriander, cinnamon, clove & chillies.

Vegetarian Dishes

- Entrées
- Dal Makhni** 10.95
Black lentils cooked overnight, on a slow fire & seasoned with fresh herbs -**a house specialty!**
 - Dal Tarka** 10.95
Freshly made yellow lentils with garlic, onions & spices.
 - Malai Kofta** 12.95
Minced cottage cheese, raisins & cashew nut dumplings simmered in mild korma gravy.
 - Veg Jalfrezi** 12.95
A medley of mixed vegetables cooked with a rich blend of spices.**A must try!**
 - Dum Aloo Kashmiri** 12.95
Potatoes stuffed with cottage cheese, cashew nuts and golden raisins in an exotic ginger and fennel flavored sauce.
 - Bhindi Masala (Okra)** 12.95
Okra delicately spiced and tossed with onions, tomatoes and mango powder.
 - Mushroom Mutter** 12.95
Mushrooms and peas cooked in an exotic onion gravy with a blend of our house spices.
 - Navrattan Korma** 11.95
A traditional medley of 9 vegetables & nuts cooked in a delicately spiced sauce.