



# RUBY RAJA

## SUMMER MENU

*Great lighter style dishes for the hot weather*

### ENTRÉE & TANDOORI

	Entree	Main
<b>Raja Platter</b> (minimum 2 people) <i>(no changes available)</i>	26.50	
1 Samosa, 1 Vegetable Pakoras, 1 piece of Chicken Tikka and 1 Papadam		
<b>Vegetable Pakoras</b>	13.00	
Deep fried diced potatoes, onion and seasonal vegetables in a light, spicy batter	<i>(4)</i>	
<b>Onion Bhaji</b>	13.00	
Sliced onions dipped in a lightly spiced chickpea flour batter		
<b>Vegetarian Pakoras Platter</b>	15.00	
Mixture of Samosas, Vegetable Pakoras and Onion Bhaji	<i>(1 of each)</i>	
<b>Prawn Pakoras</b>	17.50	29.00
King prawns deep fried in a lightly spiced chickpea flour batter		
<b>Tandoori Prawn</b> (GF)	18.00	29.00
Marinated, shelled king prawns in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor		
<b>Tandoori Squid</b> (GF)	16.00	28.00
Squid marinated in yoghurt and spices. Served with coriander and pineapple sauce		
<b>Tandoori Prawn &amp; Squid</b> (GF)	17.00	29.00
Seared prawn and squid served with coriander and pineapple		
<b>Chicken Tikka</b> (GF)	14.00	24.50
Fillets of chicken marinated in yoghurt, garlic and spices – roasted in the Tandoor	<i>(3)</i>	<i>(6)</i>

### MAIN COURSES

		Main
<b>Maharaaj Platter for 1</b> (GF)		30.00
2 Tandoori Lamb Cutlet, 1 Curry ( <i>either</i> Ruby Chicken, Butter Chicken, Beef Korma <i>or</i> Beef Vindaloo)		
Served with refreshing cucumber salad and steamed rice <i>(no changes available)</i>		
<b>Tandoori Lamb Cutlet</b> (GF) <i>mild</i>		32.00
Lamb cutlets marinated in yoghurt, garlic and spices – roasted in the Tandoor		<i>(4)</i>
<b>Ruby Chicken, Prawn or Fish</b> (GF) <i>mild</i>	Chicken 27.00 Prawn 29.00 Fish	28.00
Pan-fried in our own spices, fresh basil leaves, tomatoes and coconut milk (GF)		
<b>Beef Kerala</b> (GF) <i>mild</i>		27.00
Tender beef cooked with potatoes, carrots and peas in a special light curry sauce.		
<b>Bombay Prawn or Grilled Chicken</b> (GF) <i>mild</i>	Chicken 27.00 Prawn	29.00
Prawn or chicken fillet marinated in our freshly ground spices and herbs.		
Drizzled with a yoghurt and sweeter style chilli Bombay sauce.		
<b>Rajasthan Prawn or Grilled Chicken</b> (GF)(DF) <i>mild</i>	Chicken 267.00 Prawn	29.00
Served in a garlic, coriander, chilli, lemon and herb sauce.		
<b>Milchi Prawn</b> (GF)(DF) <i>mild</i>		29.00
Prawns in a spicy, mild sauce, flavoured with fresh herbs, tomatoes, onion -a real treat!		

### ACCOMPANIMENTS

<b>Cucumber Salad</b> (GF)(DF)(serves 1-2)	11.00
<b>Garden Salad</b> tossed in our own dressing (GF)(DF) (serves 1-2)	12.00
<b>Steamed Rice</b> (serves 1)	4.00



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## ENTRÉE and TANDOORI

## Entrée Main

<b>Raja Platter</b> (minimum 2 people) 1 Samosa, 1 Vegetable Pakoras, 1 piece of Chicken Tikka and 1 Papadam Served with Mint Chutney and Tamarind Sauce <i>(No changes available)</i>	26.00 <i>(per person)</i>	
<b>Samosa</b> A traditional Indian triangular pastry, filled with spiced potato and green peas	15.00 <i>(3)</i>	
<b>Vegetable Pakoras</b> A mixture of, diced potatoes, onion and seasonal vegetables deep fried in a light, spicy batter	14.00 <i>(4)</i>	
<b>Onion Bhaji</b> Sliced onion dipped in a lightly spiced chickpea flour batter, then deep fried	14.00	
<b>Prawn Pakoras</b> King prawn deep fried in a lightly spiced chickpea flour batter	17.00	29.00
<b>Mixed Pakoras</b> Mixture of Prawn and Vegetable Pakoras, Onion Bhaji and Samosa	18.00 <i>(1 of each)</i>	
<b>Vegetarian Pakoras Platter</b> Mixture of Samosa, Vegetable Pakoras and Onion Bhaji	15.00 <i>(1 of each)</i>	
<b>Tandoori Prawn (GF)</b> Marinated, shelled king prawn in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor	17.00	29.00
<b>Tandoori Squid (GF)</b> Squid marinated in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor	16.00	28.00
<b>Tandoori Prawn and Squid (GF)</b> Seared prawn and squid served with coriander and pineapple	17.00	29.00
<b>Chicken Tikka (GF)</b> Fillet of chicken marinated in yoghurt, garlic and spices – roasted in the Tandoor	14.00 <i>(3)</i>	24.50 <i>(6)</i>
<b>Tandoori Platter (GF)</b> A mixture of Chicken Tikka, Tandoori Prawn and Squid, and Tandoori Lamb Cutlet	21.00 <i>(1 of each)</i>	32.00 <i>(2 of each)</i>



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**MAIN COURSES**

**Main**

<b>Ruby Chicken (GF)</b>		27.00
Chicken pan-fried in our own spices, fresh basil leaves, tomato and coconut milk. This dish is pleasantly <i>mild</i> , but can be made hotter if desired.		
<b>Butter Chicken (GF)</b>		27.00
Marinated fillet of chicken simmered in a creamy gravy of tomato, butter and ground almonds <i>mild</i>		
<b>Chicken Madras (GF)</b>		27.00
Southern Indian chicken curry in a sauce of coconut milk, mustard seed, special blend of curry powder, chilli and tomato – enhanced with curry leaves <i>medium</i>		
<b>Aloo Chicken (GF)</b>		27.00
Boneless pieces of chicken cooked in Malay style spices, flavoured with lime leaves and red chilli. Finished with coconut milk – a succulent, <i>medium</i> curry.		
<b>Chicken Tikka Masala (GF)</b>		28.00
Marinated chicken fillet roasted in the Tandoor, topped with our masala sauce with ginger, garlic, coriander leaves, fresh capsicum, tomato and coconut milk <i>medium</i>		
<b>Chicken Tindaloo (GF) (DF)</b>		27.00
Boneless pieces of chicken cooked in spices, ginger and ground chilli A fiery, <i>extra hot</i> curry– take the next step up from the vindaloo!		
<b>Beef Kerala (GF)</b>		26.00
Tender beef cooked with potato, carrots and peas in a special light curry sauce. Finished with yoghurt and coriander. delightfully light – flavour! <i>mild</i>		
<b>Beef Korma (GF)</b>		27.00
Tender cubes of beef coated with creamy, ground cashew nut sauce and spices <i>mild</i>		
<b>Beef Vindaloo (GF)</b>		27.00
Pieces of beef cooked in a hot tangy curry – popular for those who love <i>HOT</i> curry!		
<b>Lamb Saag Gosh (GF)</b>		30.00
Cubes of lamb cooked in spiced lavish gravy and spinach with fenugreek and Indian spices <i>mild</i> .		
<b>Tandoori Lamb Cutlet (GF)</b>		32.00
Lamb cutlet marinated in yoghurt, garlic, spices and masala – roasted in the Tandoor		
<b>Lamb Rogan Josh (GF) (DF)</b>		30.00
A traditional northern Indian dish, finished in a rich gravy with herbs <i>mild</i>		
<b>Bombay Prawn or Chicken (GF)</b>	Chicken	27.00
Prawn or chicken fillet marinated in our freshly ground spices and herbs. Served with roasted capsicum and drizzled with a yoghurt and sweet chilli Bombay sauce <i>mild</i>		
	Prawn	29.00



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## MAIN COURSES

**Main**

### **Rajasthan Prawn (GF) (DF)**

29.00

Prawns infused in a garlic, coriander, chilli, lemon and herb sauce.  
Refreshing light dish, perfect with a glass of white wine.

### **Milchi Prawn (GF)**

29.00

Prawns in a spicy, mild sauce, flavoured with fresh herbs, tomatoes, onion and ginger – a real treat! *mild*

### **Ruby Prawns (GF)**

29.00

King prawns pan-fried in our own spices, fresh basil leaves, tomatoes and coconut milk. This dish is pleasantly *mild*, but can be made hotter if desired.

### **Prawn Masala (GF) (DF)**

29.00

King prawns cooked in the traditional southern Indian style with ginger, garlic, coriander leaves, fresh capsicum, tomatoes and coconut milk. *medium*

### **Ruby Fish (GF)**

28.00

Marinated fish fillet cooked in our own spices, fresh basil leaves, tomatoes and coconut milk. This dish is pleasantly *mild*, but can be made hotter if desired.

### **Fish Masala (GF) (DF)**

28.00

Fish fillet cooked in the traditional southern Indian Style with ginger, garlic, coriander leaves, fresh capsicum, tomatoes and coconut milk *medium*

## THALI – CURRY PLATE

*(Not for Sharing)*

### **Curry Plate for 1 (GF)**

35.00

A mixture of Butter Chicken, Beef Korma, Ruby Prawn, Chicken Tikka, rice & naan bread (GF if served with papadams)

### **Vegetable Curry Plate for 1 (GF)** –A mixture of Alu Ghobi, Mixed Vegetable Curry, Dhall,

32.00

rice & naan bread (GF if served with papadams)



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## VEGETABLES

<b>Alu Ghobi</b> (GF) Potato, cauliflower and peas, flavoured with a blend of spices Mild (GF)	17.00
<b>Dhall</b> (GF) Pan sautéed lentils with a mixture of herbs and spices Mild (GF)	17.00
<b>Halwa Sabji</b> (GF) Diced pumpkin panfried with onion, garlic, curry leaves, dried chillies and a touch of yoghurt. A tasty side dish Mild (GF)	17.00
<b>Mixed Vegetable Curry</b> (GF, Vegan option available) Seasonal vegetables stir-fried with a <i>mildly</i> spiced sauce and a dash of cream	17.00
<b>Saag Paneer</b> (GF) Cubes of ricotta cheese cooked in chopped spinach, onions & garlic with a dash of cream Mild (GF)	18.00

## ACCOMPANIMENTS

Cucumber Salad (GF) (DF)	11.00
Garden Salad (GF) (DF) Tossed with our own dressing (GF)	12.00
Mango Chutney (GF) (DF)	4.00
Mint Chutney (GF)	3.50
Raita Mildly spiced cucumber yoghurt (GF)	8.00
Sweet Chilli Sauce (GF) (DF)	3.50
Tamarind Sauce (GF) (DF)	3.50
Pappadams (4) (GF) Served with Mint Chutney	8.00

## CHILDREN'S MEAL

Crumbed Chicken & Chips	26.00
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## NAAN BREAD

Naan Leavened bread, baked in the Tandoor	
Plain	6.50
Buttered	7.00
Garlic	7.00
Cheese	7.50
Cheese & Garlic	7.50
Mixed Naan Plate – 1 plain, 1 cheese, 1 garlic ( <i>no changes</i> )	18.00

## RICE

Steamed Rice	4.00
Kashimiri Pilau Rice flavoured with an array of exotic dried fruits and nuts	6.00



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## **BANQUETS**

**\$42.00 per person (minimum 2 persons)**

- Entrée:** Onion Bhaji, Vegetable Pakoras and Samosa served with Papadams (1 each)  
**Mains:** Butter Chicken, Beef Korma, Mixed Vegetable Curry served with rice and naan  
**Dessert:** Flavoured ice cream

**\$47.00 per person (minimum 4 persons)**

- Entrée:** Onion Bhaji, Vegetable Pakoras and Samosa served with Papadams (1 each)  
**Mains:** Ruby Prawns, Butter Chicken, Beef Korma, Lamb Rogan Josh and Mixed Vegetable Curry served with rice and naan bread  
**Dessert:** Flavoured ice cream

**Thank you for dining at Ruby Raja**

**Corkage - \$15 (per 750ml bottle)**



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## DESSERTS

Bailey's scorched almond Ice Cream (GF)	10.00
White Chocolate and Raspberry Ripple Ice Cream (GF)	10.00
Salted Caramel Ice Cream (GF)	10.00
Chocolate pudding	12.00
Dark chocolate pudding with a rich chocolate sauce. Served with vanilla icecream	
Galub Jamun	12.00
Traditional Indian sponge cake balls in a sweet rose syrup, served with vanillaice cream	
Pistachio Kulfi	12.00
A rich, creamy, traditional Indian frozen dessert made with crushed pistachios, lightly flavoured with cardamom. Served with vanilla ice cream	
Banana Fritter	12.00
Banana deep fried in a light, milky batter, dusted with sugar and served with vanilla ice cream	
Ice Cream Sundae	10.00
Choice of nuts, chocolate, caramel or strawberry topping	
Affagato	10.00
	or with your choice of liqueur 15.00

## COFFEE & TEA

Flat White, Cappuccino, Café Latte, Long Black, Short Black, Macchiato	5.00
Vienna Coffee, Hot Chocolate, Vienna Chocolate	5.00
Black Tea, English breakfast, Earl Grey, Chai Tea, Peppermint Tea, Green Tea	5.00

## LIQUEUR COFFEE

Irish Coffee, Jameson's Irish Whiskey	12.50
Jamaican Coffee Tia Maria	12.50
Roman Coffee Galliano	12.50
Highland Coffee Drambuie	12.50
Ruby Raja Coffee Frangelico	12.50

## PORT

Galway Pipe	10.50
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