



RUBY RAJA

SUMMER MENU

Great lighter style dishes for the hot weather

ENTRÉE & TANDOORI

	Entree	Main
Raja Platter (minimum 2 people) <i>(no changes available)</i>	10.00	
1 Samosa, 1 Vegetable Pakoras, 1 piece of Chicken Tikka and 1 Papadam <i>(per person)</i>		
Vegetable Pakoras	12.00	
Deep fried diced potatoes, onion and seasonal vegetables in a light, spicy batter	<i>(4)</i>	
Onion Bhaji	12.00	
Sliced onions dipped in a lightly spiced chickpea flour batter		
Vegetarian Pakoras Platter	13.50	
Mixture of Samosas, Vegetable Pakoras and Onion Bhaji	<i>(1 of each)</i>	
Prawn Pakoras	15.50	26.50
King prawns deep fried in a lightly spiced chickpea flour batter		
Tandoori Prawn (GF)	15.50	26.50
Marinated, shelled king prawns in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor		
Tandoori Squid (GF)	14.50	25.50
Squid marinated in yoghurt and spices. Served with coriander and pineapple sauce		
Tandoori Prawn & Squid (GF)	15.50	26.50
Seared prawn and squid served with coriander and pineapple		
Chicken Tikka (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
Maharaaj Platter for 1 (GF)	26.50
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>	
Tandoori Lamb Cutlet (GF) <i>mild</i>	28.00
Lamb cutlets marinated in yoghurt, garlic and spices – roasted in the Tandoor	<i>(4)</i>
Ruby Chicken, Prawn or Fish (GF) <i>mild</i>	Chicken 25.00 Prawn 27.00 Fish 26.00
Pan-fried in our own spices, fresh basil leaves, tomatoes and coconut milk (GF)	
Beef Kerala (GF) <i>mild</i>	25.00
Tender beef cooked with potatoes, carrots and peas in a special light curry sauce.	
Bombay Prawn or Grilled Chicken (GF) <i>mild</i>	Chicken 25.00 Prawn 27.00
Prawn or chicken fillet marinated in our freshly ground spices and herbs.	
Drizzled with a yoghurt and sweeter style chilli Bombay sauce.	
Rajasthan Prawn or Grilled Chicken (GF)(DF) <i>mild</i>	Chicken 25.00 Prawn 27.00
Served in a garlic, coriander, chilli, lemon and herb sauce.	
Milchi Prawn (GF)(DF) <i>mild</i>	27.00
Prawns in a spicy, mild sauce, flavoured with fresh herbs, tomatoes, onion -a real treat!	

ACCOMPANIMENTS

Cucumber Salad (GF)(DF)(serves 1-2)	9.00
Garden Salad tossed in our own dressing (GF)(DF) (serves 1-2)	10.00
Steamed Rice (serves 1)	4.00



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ENTRÉE and TANDOORI

Entrée Main

Raja Platter (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>	10.00 <i>(per person)</i>	
Samosa A traditional Indian triangular pastry, filled with spiced potato and green peas	13.50 <i>(3)</i>	
Vegetable Pakoras A mixture of, diced potatoes, onion and seasonal vegetables deep fried in a light, spicy batter	12.00 <i>(4)</i>	
Onion Bhaji Sliced onion dipped in a lightly spiced chickpea flour batter, then deep fried	12.00	
Prawn Pakoras King prawn deep fried in a lightly spiced chickpea flour batter	15.50	26.50
Mixed Pakoras Mixture of Prawn and Vegetable Pakoras, Onion Bhaji and Samosa	15.00 <i>(1 of each)</i>	
Vegetarian Pakoras Platter Mixture of Samosa, Vegetable Pakoras and Onion Bhaji	13.50 <i>(1 of each)</i>	
Tandoori Prawn (GF) Marinated, shelled king prawn in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor	15.50	26.50
Tandoori Squid (GF) Squid marinated in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor	14.50	25.50
Tandoori Prawn and Squid (GF) Seared prawn and squid served with coriander and pineapple	15.50	26.50
Chicken Tikka (GF) Fillet of chicken marinated in yoghurt, garlic and spices – roasted in the Tandoor	14.00 <i>(3)</i>	24.50 <i>(6)</i>
Tandoori Platter (GF) A mixture of Chicken Tikka, Tandoori Prawn and Squid, and Tandoori Lamb Cutlet	19.00 <i>(1 of each)</i>	28.00 <i>(2 of each)</i>



MAIN COURSES

Main

Ruby Chicken (GF) 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.	25.00
Butter Chicken (GF) Marinated fillet of chicken simmered in a creamy gravy of tomato, butter and ground almonds <i>mild</i>	25.00
Chicken Madras (GF) 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>	25.00
Aloo Chicken (GF) 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.	25.00
Chicken Tikka Masala (GF) 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>	25.00
Chicken Tindaloo (GF) (DF) 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!	25.00
Beef Kerala (GF) 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>	25.00
Beef Korma (GF) Tender cubes of beef coated with creamy, ground cashew nut sauce and spices <i>mild</i>	25.00
Beef Vindaloo (GF) Pieces of beef cooked in a hot tangy curry – popular for those who love <i>HOT</i> curry!	25.00
Lamb Saag Gosh (GF) Cubes of lamb cooked in spiced lavish gravy and spinach with fenugreek and Indian spices <i>mild</i> .	27.00
Tandoori Lamb Cutlet (GF) Lamb cutlet marinated in yoghurt, garlic, spices and masala – roasted in the Tandoor	27.00 (4)
Lamb Rogan Josh (GF) (DF) A traditional northern Indian dish, finished in a rich gravy with herbs <i>mild</i>	27.00
Bombay Prawn or Chicken (GF) 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>	Chicken 25.00 Prawn 27.00



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MAIN COURSES

Main

Rajasthan Prawn (GF) (DF)

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

27.00

Milchi Prawn (GF)

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

27.00

Ruby Prawns (GF)

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.

27.00

Prawn Masala (GF) (DF)

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

27.00

Ruby Fish (GF)

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.

26.00

Fish Masala (GF) (DF)

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

26.00

THALI – CURRY PLATE

(Not for Sharing)

Curry Plate for 1 (GF)

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

32.00

Vegetable Curry Plate for 1 (GF) – A mixture of Alu Ghobi, Mixed Vegetable Curry, Dhall, rice & naan bread (GF if served with papadams)

27.00



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VEGETABLES

Alu Ghobi (GF)	16.00
Potato, cauliflower and peas, flavoured with a blend of spices Mild (GF)	
Dhall (GF)	16.00
Pan sautéed lentils with a mixture of herbs and spices Mild (GF)	
Halwa Sabji (GF)	16.00
Diced pumpkin panfried with onion, garlic, curry leaves, dried chillies and a touch of yoghurt. A tasty side dish Mild (GF)	
Mixed Vegetable Curry (GF, Vegan option available)	16.00
Seasonal vegetables stir-fried with a <i>mildly</i> spiced sauce and a dash of cream	
Saag Paneer (GF)	17.00
Cubes of ricotta cheese cooked in chopped spinach, onions & garlic with a dash of cream Mild (GF)	

ACCOMPANIMENTS

Cucumber Salad (GF) (DF)	9.00
Garden Salad (GF) (DF) Tossed with our own dressing (GF)	10.00
Mango Chutney (GF) (DF)	4.00
Mint Chutney (GF)	3.50
Raita Mildly spiced cucumber yoghurt (GF)	6.00
Sweet Chilli Sauce (GF) (DF)	3.50
Tamarind Sauce (GF) (DF)	3.50
Pappadams (4) (GF) Served with Mint Chutney	5.00

CHILDREN'S MEAL

Crumbed Chicken & Chips	20.00
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NAAN BREAD

Naan Leavened bread, baked in the Tandoor	
Plain	5.50
Buttered	6.00
Garlic	6.00
Cheese	6.50
Cheese & Garlic	6.50
Mixed Naan Plate – 1 plain, 1 cheese, 1 garlic (<i>no changes</i>)	16.00

RICE

Steamed Rice	4.00
Kashimiri Pilau Rice flavoured with an array of exotic dried fruits and nuts	5.00



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BANQUETS

\$40.00 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

\$44.00 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 Lava pudding	10.00
Dark chocolate pudding with a rich runny chocolate centre. Served with vanilla icecream	
Galub Jamun	10.00
Traditional Indian sponge cake balls in a sweet rose syrup, served with vanillaice cream	
Pistachio Kulfi	10.00
A rich, creamy, traditional Indian frozen dessert made with crushed pistachios, lightly flavoured with cardamom. Served with vanilla ice cream	
Banana Fritter	10.00
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	
	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	4.50

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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