



RUBY RAJA

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
(No changes available)

9.00

(per person)

Samosa

A traditional Indian triangular pastry, filled with spiced potato and green peas

12.50

(3)

Vegetable Pakoras

A mixture of, diced potatoes, onion and seasonal vegetables deep fried in a light, spicy batter

11.00

(4)

Onion Bhaji

Sliced onion dipped in a lightly spiced chickpea flour batter, then deep fried

11.00

Prawn Pakoras

King prawn deep fried in a lightly spiced chickpea flour batter

14.50

23.50

Mixed Pakoras

Mixture of Prawn and Vegetable Pakoras, Onion Bhaji and Samosa

14.00

(1 of each)

Vegetarian Pakoras Platter

Mixture of Samosa, Vegetable Pakoras and Onion Bhaji

12.50

(1 of each)

Tandoori Prawn (GF)

Marinated, shelled king prawn in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor

14.50

23.50

Tandoori Squid (GF)

Squid marinated in yoghurt and spices, served with coriander and pineapple sauce – roasted in the Tandoor

13.50

21.50

Tandoori Prawn and Squid (GF)

Seared prawn and squid served with coriander and pineapple

14.00

22.50

Chicken Tikka (GF)

Fillet of chicken marinated in yoghurt, garlic and spices – roasted in the Tandoor

13.00

(3)

21.50

(6)

Tandoori Platter (GF)

A mixture of Chicken Tikka, Tandoori Prawn and Squid, and Tandoori Lamb Cutlet

16.00

(1 of each)

25.00

(2 of each)



RUBY RAJA

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.	22.50
Butter Chicken (GF) Marinated fillet of chicken simmered in a creamy gravy of tomato, butter and ground almonds <i>mild</i>	22.50
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>	22.50
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.	22.50
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>	22.50
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!	22.50
Beef Kerala (GF) Tender beef cooked with potato, carrots and peas in a special light curry sauce. Finished with yoghurt and coriander. delightfully light – flavor! <i>mild</i>	22.50
Beef Korma (GF) Tender cubes of beef coated with creamy, ground cashew nut sauce and spices <i>mild</i>	22.50
Beef Vindaloo (GF) Pieces of beef cooked in a hot tangy curry – popular for those who love <i>HOT</i> curry!	22.50
Lamb Saag Gosh (GF) Cubes of lamb cooked in spiced lavish gravy and spinach with fenugreek and Indian spices <i>mild</i> .	23.50
Tandoori Lamb Cutlet (GF) Lamb cutlet marinated in yoghurt, garlic, spices and masala – roasted In the Tandoor	25.00 (4)
Lamb Rogan Josh (GF) (DF) A traditional northern Indian dish, finished in a rich gravy with herbs <i>mild</i>	23.50
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 22.50 Prawn 25.00



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MAIN COURSES

Main

Rajasthan Prawn (GF) (DF)

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

25.00

Milchi Prawn (GF) (DF)

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

25.00

Ruby Prawn (GF)

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

25.00

Prawn Masala (GF) (DF)

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

25.00

Ruby Fish (GF)

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

23.50

Fish Masala (GF) (DF)

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

23.50

THALI – CURRY PLATE

(Not For Sharing)

Curry Plate (GF)

A mixture of Butter Chicken, Beef Korma, Ruby Prawn and Rice

23.00
(per person)

Vegetable Curry Plate (GF)

A mixture of Alu Ghobi, Mixed Vegetable Curry, Dhall and Rice

18.00
(per person)



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VEGETABLES

Alu Ghobi (GF) Potato, cauliflower and peas, flavoured with a blend of spices <i>mild</i>	13.00
Dhall (GF) Pan sautéed lentils with a mixture of herbs and spices <i>mild</i>	13.00
Halwa Sabji (GF) Diced pumpkin pan-fried with onion, garlic, curry leaves, dried chilli and a touch of yoghurt. A tasty side dish <i>mild</i>	13.00
Mixed Vegetable Curry (GF) (Vegan option available) Seasonal vegetables stir-fried with a <i>mildly</i> spiced sauce and a dash of cream	13.00
Saag Paneer (GF) Cubes of ricotta cheese cooked in chopped spinach, onions and garlic with a dash of cream <i>mild</i>	14.00

ACCOMPANIMENTS

Cucumber Salad (GF) (DF)	6.00
Garden Salad (GF) (DF) Tossed with our own dressing (GF)	8.00
Mango Chutney (GF) (DF)	3.50
Mint Chutney (GF)	3.00
Raita Mildly spiced cucumber yoghurt (GF)	5.00
Sweet Chilli Sauce (GF) (DF)	3.00
Tamarind Sauce (GF) (DF)	3.00
Papadams (4) (GF) Served with Mint Chutney	3.00

CHILDREN'S MEAL

Crumbed Chicken and Chips	16.00
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NAAN BREAD and RICE

Leavened bread, baked in the Tandoor (contains egg and yoghurt)

Plain	4.00
Buttered	4.50
Garlic	4.50
Cheese	5.00
Cheese and Garlic	5.00
Mixed Naan Plate – 1 plain, 1 cheese, 1 garlic (<i>No Changes Available</i>)	11.50
Steamed Rice (Serves 1-2)	3.50
Kashimiri Pilau (Serves 1-2) Rice flavoured with an array of exotic dried fruits and nuts	4.50



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BANQUETS

\$36.00 per person *(2 people)*

- 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

\$40.00 per person *(4 or more)*

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

Thank you for dining at Ruby Raja

Corkage - \$15 (per 750ml bottle)



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DESSERTS

Galub Jamun	10.00
Traditional Indian sponge cake balls in a sweet rose syrup, served with vanilla ice 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	9.50
Banana deep fried in a light, milky batter, dusted with sugar and served with vanilla ice cream	
Bailey's Scorched Almond Ice Cream	9.50
Baci Ice Cream	9.50
Salted Caramel Ice Cream	9.50
Strawberry Ice Cream	9.50
Nut Sundae	9.50
Chocolate, caramel or strawberry topping	
Affagato	9.50
Vanilla ice cream served with a shot of coffee	
or with your choice of liqueur 15.00	

COFFEE and TEA

English breakfast, Earl Grey, Chai Tea, Peppermint Tea, Green Tea, Chamomile Tea	4.00
Short Black, Long Black, Macchiato	4.00
Flat White, Cappuccino, Café Latte	5.00
Hot Chocolate, Vienna Chocolate	5.00

LIQUEUR COFFEE

Irish Coffee <i>Jameson's Irish Whiskey</i>	9.50
Jamaican Coffee <i>Tia Maria</i>	9.50
Roman Coffee <i>Galliano</i>	9.50
Highland Coffee <i>Drambuie</i>	9.50
Ruby Raja Coffee <i>Frangelico</i>	9.50

PORT

Galway Pipe	7.00
Penfolds Club Port	6.00