

### Lunch Break Menu

Tandoori Chicken Salad  
or  
Chicken/Vegetable Biryani with Raita  
or  
Tandoori Paneer with Naan & Salad  
or  
Chicken Korma with Rice & Salad  
or  
Vegetable Thali

£14.95

### Theatre or Dine Out

Make your evening special with our  
Three course set menu

Starter:  
Vegetable Samosa  
or  
Onion Bhaji  
or  
Chicken Tikka Bites



Main Course:  
World Famous Butter Chicken  
or  
Special Lamb Curry  
or  
Vegetable Of The Day With Rice/Naan Bread & Salad



Dessert:  
Kulfi Ice Cream or Traditional Kheer (Rice Pudding)

£21.95

Take away orders are welcome.

We accept major credit cards.

#### HOURS:

12noon – 11pm

#### SUNDAY:

12noon – 10pm

#### Allergy statement:

Whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens. We therefore cannot guarantee any allergen-free dishes. Please discuss with our staff before ordering.

  
**Royals**  
India  
*Story of Spices since 1990*

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In partnership with



## STARTERS

Fresh and bursting with flavour. Relished for their unique, one-of-a-kind taste which you can never quite replicate. Try one, or some or make a meal of them.

### CHICKEN TIKKA D

Little tandoori flavour bombs. Overnight Marinated chicken cubes in yoghurt and aromatic Indian spices, skewed and barbecued in our clay oven. **£5.95**

### PANEER PAKORA V G D

Pakora is Indian Most famous snack. Lovely crispy texture with a moist, soft paneer from within. Made with Cottage Cheese, Gram Flour and Mix spices. **£5.95**

### SEEKH KEBAB

Spicy lamb skewers loaded with big Indian flavours. Minced lamb kebab delicately threaded and cooked in our clay oven. **£5.95**

### PRAWN POORI G

Puffy unleavened flatbread made with whole wheat flour rolled with mildly spiced baby prawns. **£6.95**

### SAMOSAS – VEGETABLE V G D

Very famous Indian snack. Triangle pastry with a savoury filling with mix vegetables & spiced potatoes. **£5.95**

### ONION BHAJI Ve

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection. **£5.95**

### ROYAL'S MIX G D

Mix of Royal's Special Veg samosas, onion bhaji, chicken and lamb tikka. **£7.95**

### TANDOORI

The amazing flavours and meat tenderness can be attributed to our traditional tandoori oven, which is a special method of preparing foods that dates to ancient time.

### CHICKEN TANDOORI D

This healthy, low-fat curried chicken is packed full of flavour. Marination overnight with yoghurt, garlic and aromatic Indian Spices dose the Job. Cooked in our clay oven. **£13.95**

### CHICKEN TIKKA PUNJABI D

Diced boneless chicken marinated overnight with yoghurt, garlic and aromatic Indian spices and then BBQ in our clay oven. **£13.95**

### HARIYALI CHICKEN TIKKA D

Diced boneless chicken marinated with Fresh Mint, Spinach, Coriander and our balanced Tandoori Masala and BBQ in our clay oven. **£17.95**

### KEBAB SHASHLIK D

Tender and juicy Lamb Dices marinated overnight with special tandoori kebab masala spices & BBQ in our Tandoor with Bell Peppers. **£14.95**

### TANDOORI LAMB CHOPS D

Very Juicy and tender Lamb Chops marinated with our special blend of spices and yoghurt overnight and then cooked on slow heat in our clay oven. **£17.95**

### TANDOORI KING PRAWN D

Mouth watering Jumbo King prawn with special marination with Indian spices and cooked on a slow heat in our clay oven. **£17.95**

### AJWAINI SALMON D

Highly recommended. Salmon Chunk with marination of Indian spices bring extra level of flavour. It Juicy and Tasty. **£16.95**

### BASIL AND DHANIA PANEER TIKKA V D

Very popular. This Indian cottage cheese chunks with marination of Coriender, Basil and Mix blend of Indian spices make it very special. **£13.95**

### ROYAL'S MIXED GRILL D

Highly recommended. The best selection of Tandoori Dishes in one plate. It is sizzling hot with Tandoori Chicken, Chicken Tikka, Lamb Boti, Seekh Kebab. **£17.95 (Without prawns), £20.95 (With prawns)**

Curry was adopted and anglicized from the Tamil word 'Kari' meaning 'sauce', which is understood to mean vegetables and/or meat cooked with spices with or without gravy. Kari was first encountered in the mid-17th century by members of the British east India company trading with Tamil (Indian) merchants along the coromandel coat of southeast India.

### MURGH -E- SPECIAL

### CHICKEN KORMA N D

A rich and creamy mild chicken curry with lots of flavour. Simmered in a rich Cashew and Coconut sauce. **£13.95**

### CHICKEN TIKKA MASALA N D

National dish of Britain. Consisting of roasted marinated chicken chunks in a creamy orange coloured velvety spiced sauce. Must Try. **£13.95**

### BUTTER CHICKEN N D

This Creamy curry's secret is a spice infused yogurt marinade made with fresh ginger, garlic, lemon juice and spices. **£13.95**

### HARA BHARA CHICKEN

Vibrant, Fragrant curry is also famous as Chicken Sag. Combination of Chicken and Baby Spinach leaved with blend of Indian spices make it weekend special dish. **£13.95**

### CHICKEN JALFREZI

Flavoursome & delicious chicken jalFREZI cooked with Onions , Peppers (Capsicums), Garlic and special combination of Indian Spices. Fairly Hot. **£13.95**

### CHICKEN BHUNNA

Cooked in its own juices. Big tastes of garlic, ginger, onion, tomato and Indian spice make a sure-fire hit. This indulgent chicken dish is favourite of everyone. Tender chicken cooked in roasted onions and spices. **£13.95**

### CHICKEN MADRAS / VINDALOO

A rich, fragrant and hot classic chicken curry with very hot chilli powder and selective spices. **£13.95**

### CHICKEN DANSAK

Chicken cooked in tangy sweet and spicy sauce with lentils. **£14.95**

### LAMB SPECIALS

### LAMB CURRY INDIAN RAILWAY SPECIAL

Unique Kashmiri curry of lamb gently cooked in onions, tomatoes, and blend of selective spices & herbs. **£14.50**

### LAMB ROGAN JOSH

This indulgent Lamb dish is favourite of everyone. Very tender lamb cooked in very well-known Rogan Josh Sauce. **£14.95**

### SAAG GOSHT

Vibrant, Fragrant curry. Combination of Lamb and Baby Spinach leaved with blend of Indian spices make it very special dish. **£14.95**

### LAMB MADRAS / VINDALOO

A rich, fragrant and hot classic Lamb curry with very hot chilli powder and selective spices. **£14.95**

### LAMB CHOP MASALA N D

Tandoori lamb chops marinated with yoghurt and tandoori spices overnight and then cooked in a masala sauce make it one of the very special dishes. **£16.95**

### KARAHI GOSHT

Slow cooked Lamb pieces in a Karahi (WOK) infused with spices including kala jeera (black cumin seeds), tomatoes and fresh chillies. **£14.95**

### FJSH BHOJAN

### GOA FISH CURRY N D

Very popular mildly spiced white fish curry cooked with fresh coconut and special Indian spices used for fish. **£13.95**

### KING PRAWN MASALA N D

Pleasant rich Savory King prawns in a creamy orange coloured velvety spiced sauce. **£17.95**

### PRAWN CURRY

Super delicious dish consisting of prawn or shrimps simmered in a spicy aromatic onion tomato masala sauce. **£14.95**

### KING PRAWN BHUNA

Bhuna is one of the special Indian sauce with mix of garlic, ginger and selective combination of Indian spices. **£16.95**

### THALI'S

The whole Indian Experience. This is how traditional India eats at home. Our thali is a stainless-steel platter with little bowls of Royal's signature dishes.

### MEAT G N D

Lamb Rogan Josh, Chicken Tikka Masala Mix Vegetables, Daal, Pilau Rice, Naan Bread and Raita. **£22.95**

### VEGETARIAN V G D

Mix Vegetables, Sag aloo, Chana Masala, Tarka Daal, Pillau Rice, Naan Bread, Raita. **£17.95**

### BIRYANI'S

A world-renowned Indian dish, Biryani takes time and practice to make but is worth every bit of the effort. Long – grained basmati rice flavoured with exotic spices like saffron is layered with lamb, chicken, fish or vegetables cooked in a thick gravy. The vessel is covered & sealed on with dough and cooked on a low flame. This is a special occasion dish.

All biryani dished served with Raita.

<b>Vegetarian</b>	<b>Lamb</b>
<b>£13.95</b>	<b>£16.95</b>
<b>Chicken</b>	<b>King prawn</b>
<b>£15.95</b>	<b>£19.95</b>

### VEGETARIAN DISHES

### DAAL MAKHNI V D

Creamy and buttery Dal Makhani! Black lentils cooked with butter and cream and simmered on low heat for unique flavour. **£10.95**

### TARKA DAAL Ve

A great accompaniment to any Indian meal. It's also a delicious as main course. Few aromatic spices transform to mix yellow lentils into a creamy, richly flavourful dish! **£10.95**

### NAVARATAN CURRY Ve

Rich, flavourful & colourful Mixed vegetables cooked with herbs and spices make it Navratan. **£10.95**

### ALOO GHOBI Ve

This Nourishing dish made with perfectly tender potatoes and cauliflower with a blend of spices, aromatics, and tomatoes. **£10.95**

### MATAR PANEER V D

Full of flavour dish made with Peas & Paneer in a tomato-based sauce and spiced with garam Masala. **£10.95**

### SAG PANEER V D

Well-Loved Indian vegetarian dish. Paneer and Baby spinach cooked together with mild spices. **£10.95**

### BHINDI DOPIAZZA Ve

Unique and very well-loved Okra cooked with doubled of onions and few Indian spices make it special. **£10.95**

### MUSHROOMS WALA Ve

Fresh button mushrooms sautéed with garlic, onions, herbs and few spices make it very aromatic and full of flavour dish. **£10.95**

### SAG ALOO Ve

Very popular vegetarian dish. Spiced potatoes with baby spinach leaves cooked in mild Indian spices. **£10.95**

### BOMBAY ALOO Ve

Delicious potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves. **£10.95**

### CHANA MASALA Ve

Staple dish of north India. This Veggie dish made with Chick Peas , Onions, Special Herbs and Garam Masala. **£10.95**

### BANGON BHARTA Ve

Make you fall in Love with Aubergine (Eggplant). Smoky eggplant mash mixed with a flavourful blend of garlic, ginger, spices, and tomatoes. **£10.95**

### RICE DISHES

### BASMATI RICE Ve

Long grain plain steamed basmati rice. **£3.50**

### PILLAU RICE Ve

Mild aromatic flavour. Lovely spices (cumin seeds, cardamom, cloves & bay leaves. **£3.95**

### SPECIAL FRIED RICE V

Next level of Pillau Rice with scrambled egg and peas. **£4.95**

### MUSHROOM RICE Ve

Basmati rice cooked with Mushrooms and herbs make it special. **£5.95**

### HOME MADE FRESH BREADS

### NAAN V G D

Fluffy, chewy, bubbly with the signature elasticity Flat bread. **£3.50**

### TANDOORI ROTI Ve G

Leavened bread made with Atta (Whole wheat Flour) in our Tandoor. **£3.50**

### PARATHA Ve G

Crispy and flaky bread made with Atta and fried with butter on Tawa. **£3.95**

### PESHAWARI NAAN V G N D

Sweetened Fluffy Naan with sultanas and Nuts. **£3.95**

### GARLIC NAAN V G D

Naan bread enhanced with flavour of garlic. Very Popular. **£3.95**

### CHEESE NAAN V G D

Delicious recipe of naan bread stuffed with grated cheese and are a treat to the taste buds. **£4.95**

### CHILLI NAAN V G D

Give a Kick to taste buds with green chillis on Naan. **£3.95**

### KEEMA NAAN G D

Mildly spiced Lamb Minced stuffed in Naan bread make it a next level treat. **£4.95**

### SUNDRIES

### CUCUMBER RAITA V D

Cool whipped yoghurt with cucumber and mint. **£3.25**

### GREEN SALAD Ve

Fresh mixed salad. **£3.95**

### KACHUMBER SALAD Ve

Diced cucumber, tomatoes and onions. **£3.95**

### PAPADUM Ve

You called it Paparr or Papadum. It is crispy and crunchy made with lentils. Enrich the taste with our selective Chutney tray. **£1.50**

### CHIPS Ve

**£3.90**

<span>V</span>	VEGETARIAN
<span>Ve</span>	VEGAN
<span>N</span>	CONTAINS NUTS
<span>G</span>	CONTAINS GLUTEN
<span>D</span>	CONTAINS DAIRY