

00RJA

INDIAN DINING

Sunday ROAST

An Indian roast is a fusion dish that brings together the British tradition of a Sunday roast with vibrant Indian flavors. Our roast features variety of meats along with veggie alternative. Served alongside Indian-inspired sides.

TANDOORI BUTTERFLY SPATCHCOCK Indian style, fire-grilled spatchcock chicken, marinated in our signature BBQ Mathania chili and yogurt marination	£25.00
BRAISED BEEF SHORT RIB 8-hour braised beef short rib, cooked in rich, aromatic, spicy coconut sauce	£27.80
MASALA TAWA SEA BREAM Pan seared Whole butterfly seabream, marinated in chukka masala	£21.00
SPICE ROASTED LAMB RUMP Tender Irish lamb rump coated in a blend of North Indian spices	£24.50
BARBARY DUCK BREAST TIKKA Spiced Barberry duck breast, stuffed with pineapple & charred in the hot smokey tandoor	£22.80
ACHARI CAULIFLOWER STEAK (v) Yellow chilly, mustard & Pickle spice marinated tandoori cauliflower steak	£18.00

ALL SERVED WITH

00RJA HOUSE SALAD	CHILI PAPAD
LAYERED MASALA CHIPS	CARROT PICKLE
PEPPERCORN MASALA GRAVY	ONION PAKORA
CORIANDER & ONION KULCHA	SARSO DA SAAG

- Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergens.
- A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.