



GAJRA

FOOD MENU

The background is a solid teal color with a subtle, intricate pattern. In the top right and bottom left corners, there are golden, stylized floral or leaf-like patterns that overlap the teal background.

GAJA

GAJA in sanskrit गज- means 'elephant'. It is one of the significant animals finding references in Hindu scriptures. Elephant symbolises strength, wisdom, royalty and solidarity.

Our cuisine is mainly influenced by classic Indian dishes with a modern twist.

Let us take you on a fantastic journey fulfilled with flavour bursting dishes.

STARTERS

PLAIN PAPADAM (VG)(GF)

Crunchy Indian snack served with selection of homemade chutneys.

1.50 each

MASALA PAPADAM (VG)(GF)

Crunchy Indian snack served with finely diced and spiced salad.

2.50 each

ONION BHAJI (2 PCS) ONION BHAJI (4 PCS)

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

5.95

9.95

VEG SAMOSA (2 PCS) VEG SAMOSA (4 PCS)

Fried vegetarian triangular pastry parcels filled with a spiced mixture of potatoes, carrots, peas and sweetcorn.

5.95

9.95

SAMOSA CHAAT

Roughly broken vegetable samosas layered with chickpeas, yoghurt and chutneys.

8.95

CHILLI PANEER

Indian cottage cheese stir fried with homemade sweet chilli sauce.

8.95

MASALA CHIPS

Indian version of dirty fries. Perfect for sharing.

8.95

CHILLI CHICKEN

Popular Indo-Chinese appetizer made by tossing fried chicken in a sweet and spicy chilli sauce.

9.95

MASALA FISH

Pan fried fillet of Tilapia coated in our selection of spices. Served on a sizzler.

10.95

DO YOU HAVE A FOOD ALLERGY?

If you have a food allergy or specific dietary requirements please inform a member of staff.

Food prepared on this premises may contain or have come into contact with the 14 food allergens below.



Gluten



Lupin



Celery



Crustaceans



Milk



Sulphur Dioxide



Sesame



Tree Nuts



Eggs



Fish



Soybeans



Molluscs



Peanuts



Mustard

TANDOORI DISHES

PANEER TIKKA STARTER (5 PCS)	10.95
PANEER TIKKA MAIN (10 PCS)	18.95
Chunks of paneer marinated in spices and grilled in a tandoor oven. 🍛	
PANEER SHASHLIK STARTER	10.95
PANERR SHASHLIK MAIN	18.95
Chunks of paneer and vegetables marinated in spices and grilled in a tandoor oven. 🍛	
CHICKEN TIKKA STARTER (5 PCS)	10.95
CHICKEN TIKKA MAIN (10 PCS)	18.95
Marinated boneless chicken cubes, threaded on skewers and grilled to perfection. 🍛	
CHICKEN SHASHLIK STARTER	10.95
CHICKEN SHASHLIK MAIN	18.95
Cubes of boneless chicken and vegetables marinated in yoghurt and house spices cooked to perfection in tandoor oven. 🍛	
CHICKEN WINGS STARTER (6 PCS)	9.95
CHICKEN WINGS MAIN (10 PCS)	17.95
Spicy, finger-licking tandoori chicken wings, marinated with warm spices & yoghurt. 🍛	
HALF TANDOORI CHICKEN	10.95
FULL TANDOORI CHICKEN	18.95
Half or whole chicken marinated in yoghurt and aromatic Indian spices then grilled to perfection. 🍛	
LAMB TIKKA STARTER (5 PCS)	11.95
LAMB TIKKA MAIN (10 PCS)	18.95
Marinated boneless lamb cubes, threaded on skewers and grilled to perfection. 🍛	
SHEEK KEBAB STARTER (3 PCS)	10.95
SHEEK KEBAB MAIN (6 PCS)	18.95
Spiced minced lamb kebabs cooked in a tandoor oven. 🍛	
LAMB CHOPS STARTER (4 PCS)	10.95
LAMB CHOPS MAIN (8 PCS)	18.95
4 or 8 pieces of clay oven cooked lamb chops marinated with garlic, ginger, yoghurt & tandoori spices served on a sizzling plate with onions. 🍛	
KING PRAWNS STARTER (4 PCS)	15.95
KING PRAWNS MAIN (8 PCS)	26.95
4 or 8 Juicy U5 King Prawns marinated in yoghurt and homemade blend of spices cooked in a clay oven to perfection. 🍛👉	

NON VEG CURRIES

CHICKEN KATHMANDU

Authentic Nepalese style. Fenugreek spice infused chicken curry cooked in homemade sauce. Served with fried onions and chillies on top.

15.95

CHICKEN JALFREZI

Originated in 1900's in West Bengal, India. Stir fried chicken curry cooked with mix peppers and onions. Appetising and soul-soothing.

15.95

CHICKEN ROGAN JOSH

The origin of this curry can be traced back to the culinary traditions of the Kashmir Valley, nestled in the Himalayan region of India. Layer upon layer of flavour.

15.95

CHICKEN KORMA 🍷

Marinated chicken simmered in a mild but rich and creamy sauce.

15.95

BUTTER CHICKEN 🍷

Firstly made in 1950's in New Delhi, India. Chunks of tender chicken simmered in a buttery tomato sauce punctuated by lots of spices and herbs for a delicious, hearty meal.

15.95

CHICKEN TIKKA MASALA 🍷

Rich, creamy and utterly indulgent, the king of Anglo-Indian food.

15.95

MADRAS CHICKEN

15.95

MADRAS LAMB

17.95

British Indian restaurant classic. Your choice of protein cooked in our home-made spicy and fiery sauce. Not for the faint hearted!

RAILWAY LAMB CURRY

17.95

CHEFS FAVORITE

Named as it was cooked by the chefs working on the Indian railways in the 1900's. Slow cooked boneless lamb curry served with a fried egg on top.

LAMB PALAK

17.95

Originating from the northern state of Punjab, India. Lamb Palak is a hearty dish that combines tender pieces of lamb with fresh spinach.

DAL GOSHT

17.95

Combination of traditional North Indian lamb and lentil curry.

GOAN FISH CURRY 🐟

18.95

Goa is famous for its beautiful beaches and rich seafood curries. Tender boneless Tilapia fillets cooked in a rich tomato and onion gravy.

SOUTH INDIAN KING PRAWN CURRY 🦐

19.95

This dish is a traditional family recipe from the South Coast of India. U5 King Prawns cooked in a medium spicy and fragrant masala made with onions, tomatoes, Indian spices and herbs.

SPICE RICE CURRY VE

MIXED VEG MADRAS

Spicy, fiery, and creamy, this vegetarian Madras curry will leave you craving for more.

13.95

BHINDI MASALA

North Indian dish made of stir fried okra & spices.

13.95

CHANA MASALA

A traditional chickpea curry originating in the Indian subcontinent.

13.95

RAJMA CURRY

Our take on a very popular North Indian red kidney beans curry.

13.95

TADKA DAL

Ancient Indian dish made with lentils, spices, and herbs.

13.95

DAL MAKHANI

Dish originating in Punjab region. Black lentils cooked with butter and cream and simmered on low heat for unique flavour.

13.95

PANEER TIKKA MASALA

Grilled pieces of paneer and peppers bathed in a rich tomato sauce.

13.95

SAG PANEER

Cubed Indian cheese cooked with spinach.

13.95

BOMBAY ALOO

Boiled potatoes tossed with a spicy mix of onions, tomatoes, spices and curry leaves.

13.95

SAG ALOO

Saag Aloo is a traditional north-Indian Punjabi curry made with spinach and potatoes. It's warm, comforting, and packed with nutrients.

13.95

EGG CURRY

Boiled eggs simmered in a onion tomato gravy. Simple, but delicious.

13.95



CONDIMENTS

PLAIN RICE	4.00
PILAU RICE	4.50
COCONUT RICE	4.50
ONION FRIED RICE	4.50
EGG FRIED RICE 🍳	4.50
MUSHROOM FRIED RICE	5.00
KEEMA RICE	5.50

PLAIN NAAN 🍞🌿	4.00
BUTTER NAAN 🍞🌿	4.50
GARLIC NAAN 🍞🌿	5.00
CHILLI NAAN 🍞🌿	5.00
CHILLI GARLIC NAAN 🍞🌿	5.00
PESHWARI NAAN 🍞🌿	5.00
CHEESE NAN 🍞🌿	5.00
KEEMA NAAN 🍞🌿	5.50

SLICED ONIONS, LEMONS AND CHILLIES	4.50
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SMALL HOUSE SALAD	4.95
LARGE HOUSE SALAD	5.95

CURRY SAUCE	6.95
Side of our homemade curry gravy. Perfect as a condiment to our grilled dishes.	

RAITA 🥗	4.50
Creamy, cooling Indian yogurt-based condiment.	

SELECTION OF INDIAN PICKLES	7.95 for 4 2.50 each
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Authentic Indian pickles: Mango pickle,

DESSERTS

GULABJAMUN (2 PCS) 🍩🌿	6.95
Indian doughnuts generously dunked in a cardamon and rose water syrup served with a scoop of Madagascar vanilla ice cream.	

KULFI ICE CREAM 🍦	5.95
3 scoops of traditional Indian ice cream.	



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