



RAGINI

❖ *Entrees* ❖

Piaju

Crispy lentil fritters

5.50 VE

Onion bhaji

4.50 V

Chicken pakora

Marinated succulent chicken pieces deep fried in chickpea flour batter.

7.50

Chana aloo chaat

Potatoes, chickpeas & cucumber tossed in chaat masala, served with yoghurt.

7.50 V

Prawn luchi

Spicy tiger prawns served with crispy fried bread.

7.50

Kallur chop

Spicy lamb chops using locally sourced Devon lamb.

8.50

Papadoms

Plain papadom or Spicy papadom.

1.00 each

Garlic mushrooms

6.50 VE

Shik kebab

6.50

Om shanti

Spicy mince stuffed fillet of chicken covered with vegetable sauce.

8.50

Tok mishty chingri

King prawns tossed in spices and fresh kafir lime.

8.50

Vegetarian mixed starter

Samosa, onion bhaji and salad.

6.50 V

Kabab mix

Chicken and lamb tikka, shik kabab.

7.50

Chutney tray

Mango chutney, mint sauce, onion & cucumber salad, red sauce with onions

1.00 per person.

V= Vegetarian VE=Vegan

All prices are VAT included - Service charge is not included



RAGINI

❖ *Classic curries* ❖

Chicken

Chicken Tikka masala
11.50

Chicken Korma
11.50

Butter chicken
11.50

Chicken Bhuna
11.50

Chicken Dansak
11.50

Chicken Shahlik
12.50

Chicken Madras
11.50

Chicken tikka balti
12.50

Chicken tikka jalfreizi
12.50

Chicken tikka garlic chilli
12.50

Captain's Patila
12.50

Chicken Tikka
11.50

Lamb

(West county Devon lamb)

Lamb Rogon josh
13.50

Lamb Vindaloo
13.50

Lamb Pathia
13.50

Lamb Dansak
13.50

Lamb Kofta (Meat balls)
14.50

Seafood & Fish

Prawn Dopiaza
11.50

Fish Sag
11.50

King prawn pathia
12.50

Fish Balti
12.50



RAGINI

❖ *Vegetarian and vegan* ❖

Begun bahar

Aubergine cooked with spicy mango based sauce.

14.00 VE

Poneer jalfrezi

Poneer cooked with onions, green chilli and peppers.

14.00 V

Vegetable aha!

White cabbage, green beans, carrot, broccoli, cauliflower, green peas, mushroom and aubergine cooked in a secret sauce (contains soya).

12.00 VE

Punchforon

Vegetables cooked with a fragrant spice blend of fennel, black mustard, nigella, fenugreek and cumin seeds, used in every Bangladeshi household and all over the Bengal region.

14.00 VE

Hariali sabji

White cabbage, green beans, carrot, broccoli, cauliflower, green peas, mushroom and aubergine with fresh spinach and cashew nut sauce.

14.00 VE

Dahl patora

A spicy lentil curry topped with cottage cheese.

14.00 V

Chamak

Sweet and mild spiced dish with white cabbage, green beans, carrot, broccoli, cauliflower, peas, mushroom, paneer and aubergine, colourful peppers and spices.

14.00 V

Labra

White cabbage, green beans, carrot, broccoli, cauliflower, peas, mushroom and aubergine cooked with spices and a sprinkle of dahl.

14.50 VE

V= Vegetarian VE=Vegan

All prices are VAT included - Service charge is not included



RAGINI

❖ *Signature Dishes from Ragini* ❖

Celebrating diverse regional cooking methods our authentic dishes have been tried and tested by our customers, honed and refined by our chefs to bring you on a journey of flavours and spices from Bengal.

Chicken

Hariali kabab

Chicken breast marinated with special green sauce cooked in a clay oven served with salad.

16.00

Haripuri

Sweet and sour chicken with onions and peppers. This recipe is a hearty weekend family dish that is refined enough for visiting guests.

16.00

Barishal coco

A Special southern Bangladeshi region recipe where coconut is used in almost every dish. We've added a personal touch by using coconut milk.

A must try for the hot curry lovers.

16.00

Banaroshi (with rice)

Sweet marinated chicken fillet stuffed with slightly hot spiced minced meat, ginger, green chillies and peppers, cooked in tandoor and garnished with masala sauce.

18.00

Nagasshori

Very hot curry dish bursting with flavour created by the mountain people of Bangladesh.

16.00

Ragini korma

Creamy and buttery dish cooked in the Bengali feast style known as kataroast with shahi spices and poppy seeds (peanut paste replaced with almond for peanut allergy sufferers).

16.00

Oh Calcutta! (with rice)

Exotic taste of Bengali with five spices, fresh curry leaves, mustard, fennel, cumin, caraway and nigella seeds. A perfectly balanced exotic dish that Bengali's call panchforon.

18.00

Gangni

Creamy and slightly spicy very delicate recipe using fresh ginger and lemon.

18.00

Haryali korma

Very mild spinach and cashew nuts dish in a creamy rich coconut sauce.

18.00

Rudali (with rice)

Medium hot and tangy dish with marinated chicken breast cooked first in tandoor, then with aubergine in a tangy tamarind sauce.

18.00



RAGINI

❖ Lamb ❖

Bangla Kabab

Marinated lamb kabab with a new blend, slightly hot and tangy.

16.00

Tehari

A rice-based dish, hot favourite in Dhaka city with a special spice mix and a sprinkle of rose and kewra water

18.00

Kata masala

Cooked with whole garlic, ginger and chilli with medium to hot sauce.

16.00

Dhakai kalia

Fairly dry dish with green chilli and mustard oil.

18.00

Mejbani gost

A fiery hot festive dish cooked for thousands at events in the Chottogram region of Bangladesh, we have adapted this authentic dish and replaced beef with mutton.

22.00

Methi gost

Medium hot with fenugreek seeds.

16.00

Royal Bengal

Cooked with peppers, onions and boiled egg. Very hot and fairly dry.

16.00

Haripuri

Sweet and sour with onions and peppers; this recipe comes together quickly in a pan for a hearty weekend family dish that is refined enough to offer guests.

16.00

Sweethearts

A home recipe from our grandma's kitchen, cooked with sweetheart cabbage, medium hot.

18.00

Ragini biriani

Flavoured rice layered with mince meat cooked with spices and ghee served with sauce.

16.00



RAGINI

Fish

Bhaja mach

Pan-fried, locally sourced sea bass or sea bream on a bed of saute onions & tomatoes with a side of sag bhaji

16.00

Macher jhol

A real delicacy in every Bangladeshi household, pangash fish, marrying fish and beans

14.00

Okry

Salmon cooked with caramelised onions and okra

18.00

Vilash

Fish Curry with black pepper and ginger.

14.00

Prawn

Malai king prawns

Large king prawns cooked in rich almond and coconut sauce.

16.00

Sunderban king prawns

Sustainably farmed, our prawns are from the world's largest mangrove forest rivers. Cooked with our own recipe, medium hot.

18.00

Tandoori king prawns

Marinated king prawns cooked in the clay oven.

14.00

Chuai chingri

“chuai” meaning sour, cooked with clarified butter, coconut milk and Bengali olives.

16.00

Sides

Bombay Aloo, Mushroom Bhaji, Sag Aloo, Begun Bhaji, Bindi Bhaji, Sag Bhaji, Cabbage bhaji, Aloo Gobi, Tarka daal.

6.50

Shimla Salad, Raita (Ragini special/ cucumber)

5.00



RAGINI

❖ *Ragini Rice and Bread* ❖

Boiled Rice	3.00	Plain Nan	3.00
Pilau Rice	3.50	Garlic Nan	3.50
Mushroom Rice	5.00	Peshwari Nan	3.50
Special Fried Rice	5.00	Chapati	3.00
		Paratha	4.00

Thali

Thali refers to the metal platter that a selection of dishes are served on. Offering 6 different flavours of sweet, salty, bitter, sour, astringent and spicy. It is Indian custom that a meal should be a perfect balance of all these flavours.

Regular Vegetable Thali

Assortment of 3 vegetable dishes includes Daal, Raitha, Salad, Rice and Naan
18.00

Regular Chicken Thali

Assortment of chicken dishes includes medium vegetable dish, Daal, Raitha, Salad, Rice and Naan.
18.00

Regular Meat Thali

Assortment of meat dishes includes medium vegetable dish, Daal, Raitha, Salad, Rice and Naan.
18.00

Ragini Thali

Assortment of mild chicken, hot lamb and medium vegetable dish includes Raitha, Pilau rice and plain Naan bread.
22.00

Kids Menu

Choice A:

Starter: Chicken Tikka

Main: Chicken Korma/ Chicken Tikka Masala
With Rice & Soft Drinks

Choice B:

Starter: Onion Bhaji

Main: Chicken Nuggets/Omelette
With Chips & Soft Drinks

9.50



RAGINI

❖ *Special Offers* ❖

2 FOR 1 EVERY THURSDAY

MILD: Chicken Korma / Chicken Tikka Massala

MEDIUM: Chicken Bhuna / Lamb Rogan Josh / Prawn Sag

HOT: Chicken Madras / Chicken Vindaloo / Lamb Patia

VEGETABLE: Korma / Dopiazza

BIRIYANI: Chicken Or Vegetable

Please note:

This offer is only valid on these dishes.

Cheapest main dish free.

Offer valid on main dish only.



EARLY BIRD £11.50 per person

Monday to Wednesday: 5pm - 7pm

All served on one plate

STARTER: Onion Bhaji & Veg Samosa.

MAIN DISH: Choose from the following,

Chicken, Lamb or Vegetable:

Korma / Pasanda (mild).

Bhuna / Rogan / Dopiazza (medium hot).

Dansak / Madras / Pathia (Hot).

With Pilau Rice

All offers can not be used in conjunction with other offers