

Sundries

Paratha	3.50
Tandoori Roti	3.00
Chapati	2.00
Plain Naan	2.50
Garlic Naan	3.50
Keema Naan /	3.50
Peshwari Naan	3.50
Cheese Naan	3.50
Chips GF	2.50
Spicy Papadom / GF	0.80
Plain Papadom GF	0.80
Chutney each GF	0.80
Mango, Mint, Red Sauce, Onion & Cucumber	
Mixed Pickle GF	1.00

Rices

Plain Boiled Rice GF	3.00
Pilau Rice GF	3.50
Vegetable Rice / GF	4.25
Onion Rice GF	4.25
Lemon Rice GF	4.25
Mushroom Rice GF	4.25
Keema Rice / GF	4.25
Special Rice GF	4.25
Egg fried rice with peas	
Kashmiri Rice GF	4.25
Rice fried with coconut, almond & sultana	

FREE Home Delivery
on orders over £20 in a 5 mile radius
(subject to availability)

BUDGET FRIENDLY TAKEAWAY DEALS



DEAL FOR ONE £10.00
OR DEAL FOR TWO £18.00

Onion Bhaji, Vegetable Samosa
Chicken / Vegetable Medium Curry (chefs choice)
Pilau Rice



FREE bottle of beer
on orders over £40
(Collection only)



BUDGET FRIENDLY DINE-IN DEALS

EARLY BIRD OFFER £11.50/person
Monday to Wednesday
5:00 – 7:00pm to eat in (see detail in table menu)

2 FOR 1
Every Thursday on chef special night to eat in
(see details in table menu)

WE CAN CATER FOR LARGE PARTIES



All prices are inclusive of VAT

ADVICE STATEMENT

Some of our food may contain nuts or other allergic ingredients.
Please ask for advice if you have any allergy.
We accept all major cards except Amex, Minimum card transaction £10.00
We always welcome your feedback.
Management reserves the right to refuse service without giving any reasons.

Asian Restaurant
Awards 2022
Best Asian Restaurant
South West of England



RAGINI

AUTHENTIC TASTE OF BENGAL

About Ragini

A warm welcome awaits you at our family run restaurant. Join us and sample our authentic menu that draws from the greatest cooking traditions of Bengal.

At Ragini we are very enthusiastic about sustainable dining so we use local Devon and Dorset ingredients wherever possible and are always looking for new ways to become more eco-friendly, such as reducing waste, avoiding single use plastic and recycling. *Pure Soul*



3 Course Mini's Menu

Choice A: 10.95

Starter - Chicken Tikka,
Main - Chicken Korma/
Chicken Tikka Masala
with Rice & Soft Drinks

Choice B: 10.95

Starter - Onion Bhaji,
Main - Chicken Nuggets/Omelettes
with Chips & Soft Drinks

Meal Deals

FOR ONE PERSON

Papadom with dip. Starters - Chicken Tikka.
Main course - Chicken or Meat Korma/Bhuna/Jalferazi.
Sides - Bombay Aloo, Pilao Rice.

18.00

SAVE 7.95

FOR TWO PERSON

Papadom with dip.
Starters - Mix Kebab, Vegetable Samosa.
Main course - Chicken Tikka Masala, Meat or Prawn Bhuna.
Sides - Saag Aloo, Pilao Rice, Naan.

36.00

SAVE 9.15

FOR FOUR PERSON

Papadom with dip. Starters - Onion Bhaji, Shik Kebab,
Meat Samosa & Prawn Puree.
Main course - Chicken Korma, Meat Dansak, Prawn Saag, Chicken Balti.
Sides - Bombay Aloo, Bindi Bhaji, Pilao Rice, Special Rice,
Naan, Garlic Naan.

75.00

SAVE 17.15

Take Away Menu

Opening Times

Sunday to Thursday 5pm - 10pm
Friday and Saturday 5pm - 10.30pm
Tuesday closed

Fully Licensed Restaurant

41 Harbour Road, Seaton, Devon EX12 2LX
01297 22333 or 01297 22223

www.ragini.co.uk

Appetisers

Piajoo  4.95
Lentil Fritters


Vegetable Samosa  4.50


Meat Samosa  4.50

Chicken or Lamb Tikka  5.50
Marinated chicken/lamb from a clay oven.


Onion Bhaji   4.95
Spiced onions & gram flour fritters.

Garlic Mushroom   5.00
Stir fried mushrooms with garlic.


Shik Kebab  5.50
Minced meat skewered from a clay oven.

Kebab Mix  6.00
Combination of Chicken and Lamb tikka, shik kebab.


Chicken Tikka Chaat  6.50
Stir fried with chaat sauce.


Chana Allo Chaat  6.00
Potatoes, chickpeas & cucumber tossed in chaat masala, served with yoghurt.

Tandoori Chicken  7.95
Chicken on the bone marinated.








Chicken Pakora  5.95
Chicken tikka battered & fried.

Tandoori King Prawn  7.50
Marinated king prawns from a clay oven.

Kallu'r Chop (2 pcs)  8.50
Lamb chop marinated & grilled over charcoal flames & served in a specially blended sauce.


Mixed Starter  10.50
(For 2 Persons)
Combination of onion bhaji, chicken tikka, lamb tikka & shik kebab.

Key to symbols

-  Medium
-  Hot
-  Very Hot
-  Vegetarian
-  Vegan
-  Gluten Free
-  Signature Dish


Tandoori's


All Tandoori dishes come from clay oven and served with salad.

Tandoori Chicken  11.50
Half portion of chicken on the bone marinated.

Chicken Tikka  11.50

Lamb Tikka  13.50

Chicken Sashlik  12.50
Marinated chicken with tomato, peppers & onion.


Lamb Sashlik  14.50
Marinated lamb with tomato, peppers & onion.

Vegetable Sashlik   11.50
Marinated mixed vegetables with paneer.

Kallu'r Chop (4 pcs)  16.50
Lamb chop marinated & grilled over charcoal flames & served in a specially blended sauce.



Poneer Tandoori   14.50
Indian hand made cheese.

Tandoori Kingprawn  15.50
Large shell off king prawns marinated.




Tandoori Mix Grill  15.50
Mix of chicken/lamb tikka, tandoori chicken, shik kebab & king prawn served with naan bread.




Vegetarian/Vegan Specials

Panchforon   11.00
Cooked with Indian five spices.




Labra   11.00
Wide range of veg cooked with lentils and special spices.




Poneer Jalfrezi   13.50



Vegetable Aha!    12.00
Wide range of vegetables cooked with secret sauce.

Daal Patora    13.00
Mosur Daal with Poneer. Garnished with cream.

Begun Bahar   11.00
Aubergine cooked with spicy mango sauce.

Vegetable Chamak    12.50
Wide range of vegetables including pepper & onion stir fried cooked with chef's special spices.


Hariyal Sabji    13.50
Vegetables cooked with fresh spinach & cashew nuts.


Khoro Mesod    13.50
Vegetables cooked with coconut and olives. Fairly Hot.


Doi Shorshe    13.50
Vegetables cooked with mustard & yogurt.

Signature Dishes Includes Rice


We spent many happy hours while creating and sampling these dishes with friends and family. Happy eating!


CHICKEN
Oh! Calcutta!  16.00
Marinated chicken cooked with five spices & tamarind, garnished with fresh curry leaves.


Rudali  16.00
Chicken curry, sweet, sour & hot fairly dry dish with aubergine and special sauce.

Chef's Special Surprise  18.00
Marinated sliced chicken, pepper & onion stir fried cooked with chef's special spices.

Chicken Aha!  16.00
Fine cut chicken tikka cooked with a secret sauce.

Modhumoti  16.00
Pieces of spring chicken lightly spiced and grilled on a clay oven then cooked in a very mild honey sauce.


Hariyal Korma  16.00
Chicken korma cooked with fresh spinach & cashew nuts.


Memshab Favourite  16.00
Marinated chicken cooked with mushroom & creamy sauce made of almonds, coconut powder & red wine.

LAMB


Royal Bengal  18.00
A Royal dish of Bengal cooked in a special sauce garnished with egg & curry leaves.


Dhakai Kalia  18.00
Lamb Cooked with sliced fried onions, lots of green chillies and mustard oil. A fairly dry dish which is highly recommended with chapati's.

Dolma  18.00
Meat balls cooked in rich spicy sauce.


Kata Masala  16.00
Long cut lamb tikka cooked with fresh ginger, garlic & whole red chillies.


FISH

Macher Jhol  15.00
Fish with green beans and secret sauce. Medium Spicy.

Vilash  14.00
Fish Curry with black pepper and ginger.


KING PRAWNS (PREMIUM)


Sundarban Kingprawn  18.00
From world's largest mangrove forest river this king prawn is cooked with our own recipe.


Chuai Chingri  18.00
King Prawn with coconut and olives. Fairly Hot.


King Prawn Malai  18.00
Cooked in rich almond & coconut cream.

MIXED DISHES


Mughol-e-azam  16.00
Chicken, lamb & king prawn tikka cooked with wide range of chillies.


Bibibiro  16.00
Chicken or Lamb cooked with mince meat & green peas with lots of onions and green chillies.


Shahazadi  16.00
Chicken, lamb & king prawn tikka cooked with mild creamy coconut sauce.


Banaroshi Chicken  16.00
Marinated mince meat wrapped with chicken comes from a clay oven & is cooked in rich masala sauce with fresh coriander.

Traditional Dishes

Tikka Masala  (Mild or spicy)
Chicken 11.00 Lamb 12.00 Paneer 12.00

Pasanda  12.00
Cooked in rich almond & creamy sauce with white cooking wine.
Chicken 12.00 Lamb 13.00


Makhoni  12.00
Pieces of spring chicken lightly spiced & grilled on clay oven then cooked in a very mild buttery sauce.
Chicken 12.00 Lamb 13.00

Jalfrezi  12.00
Chicken 12.00 Lamb 13.00 King Prawn 14.00

Garlic Chilli  12.00
Chicken 12.00 Lamb 13.00 King Prawn 14.00

Korahi  12.00
Chicken 12.00 Lamb 13.00 King Prawn 14.00


Balti  12.00
Chicken 12.00 Lamb 13.00 King Prawn 14.00

Captain's Patila  12.00
Marinated fine cut chicken or lamb cooked with green chillies, onions, fresh coriander & a special sauce.
Chicken 12.00 Lamb 13.00


Side Dishes

Mix Veg Bhaji/Curry  5.50

Bombay Aloo  5.50

Tarka Daal  5.50
Lentils with fried garlic

Pata Copi Bhaji  5.50
Cabbage stir fried with garlic


Sambar Daal  6.00
Lentils cooked with veg sour & hot


Saag Aloo  5.50
Spinach with potato

Saag Bhaji  5.50

Gobi Bhaji  5.50

Mushroom Bhaji  5.50

Aloo Gobi  5.50
Cauliflower with potato

Sag Paneer  5.50
Spinach with hand made cheese

Motor Paneer  5.50
Green peas with hand made cheese

Chana Masala  5.50



Bindi Bhaji  6.00
Okra with spices




Begun Bhaji  6.00
Aubergine




Green Salad  2.50



Raitha  2.50
Cucumber / Onion




Popular Dishes




Korma  (Mild)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables  9.95


Ceylon  (Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95




Dansak  (Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95




Pathia  (Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95



Madras  (Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95



Vindaloo  (Very Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95




Bhuna  (Medium)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95


Rogan  (Medium)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95

Dopiaza  (Medium)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95

Vilash  (Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95



Sag  (Medium)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95



Chana  (Medium)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95




Naga Mirch  (Very Hot)
Chicken / Chicken Tikka 9.95 Prawn 10.95 Fish 10.95
Lamb / Lamb Tikka 10.95 King Prawn 11.95 Vegetables   9.95

Biriyani Dishes

Mix blend of spice cooked with basmati rice served with vegetable curry.

Chicken or Chicken Tikka Biriyani  11.50 **Prawn Biriyani**  11.50

Lamb or Lamb Tikka Biriyani  12.50 **King Prawn Biriyani**  14.00

Vegetable Biriyani   9.95 **Mixed Special Biriyani**  (Meat, chicken & prawn) 14.00