



# RAGINI

## ❖ *Entrees* ❖

### **Piaju**

Crispy lentil fritters

7.00 VE

### **Onion bhaji**

6.00 V

### **Chicken pakora**

Marinated succulent chicken pieces deep fried in chickpea flour batter.

8.00

### **Chana aloo chaat**

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

8.25 V

### **Prawn lucht**

Spicy tiger prawns served with crispy fried bread.

8.50

### **Kallur chop**

Spicy West Country / Devon Lamb chops.

12.50

### **Papadoms**

Plain papadom or Spicy papadom.

1.25 each

### **Garlic mushrooms**

7.50 VE

### **Shik kebab**

7.50

### **Om shanti**

Spicy mince stuffed fillet of chicken covered with vegetable sauce.

10.00

### **Tok mishty chingri**

King prawns tossed in spices and fresh kafir lime.

9.50

### **Vegetarian mixed starter**

Samosa, onion bhaji and salad.

7.50 V

### **Kabab mix**

Chicken and lamb tikka, shik kabab.

8.50

### **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





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## ❖ Classic curries ❖

### Chicken

Chicken Tikka masala  
14.00

Chicken Korma  
12.00

Butter chicken  
14.00

Chicken Bhuna  
12.00

Chicken Dansak  
12.00

Chicken Shashlik  
14.00

### Lamb

Lamb Rogon josh  
15.00

Lamb Vindaloo  
15.00

Lamb Pathia  
15.00

Lamb Dansak  
15.00

Lamb Bhuna  
15.00

Chicken Madras  
12.00

Chicken tikka balti  
14.00

Chicken tikka jalfreizi  
14.00

Chicken tikka garlic chilli  
14.00

Captain's Patila  
14.00

Chicken Tikka  
13.00

### Seafood & Fish

Prawn Dopiaza  
13.00

Fish Sag  
13.00

King prawn pathia  
14.00

Fish Balti  
14.00

### Biryani

Chicken	15.00
Lamb	18.00





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## ❖ *Vegetarian and vegan* ❖

### **Begun bahar**

Aubergine cooked with spicy mango based sauce.

**15.50 VE**

### **Poneer jalfrezi**

Poneer cooked with onions, green chilli and peppers.

**15.50 V**

### **Vegetable aha!**

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

**13.50 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.

**15.50 VE**

### **Doi Shorshe**

Vegetables cooking with mustard and yogurt

**15.00 V**

### **Hariali sabji**

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

**16.00 VE**

### **Daal patora**

A spicy lentil curry topped with Indian cottage cheese.

**15.50 V**

### **Chamak**

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

**15.50 V**

### **Labra**

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

**15.00 VE**

V= Vegetarian VE=Vegan

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# 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.

18.00

#### Haripuri

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

18.00

#### 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.

18.00

#### 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.

20.00

#### Nagasshori

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

18.00

#### 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).

18.00

#### Oh Calcutta! (with rice)

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

20.00

#### Gangni

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

19.50

#### Hariali korma

Spinach and cashew nuts dish in a creamy rich coconut sauce.

19.50

#### Rudali (with rice)

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

20.00





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## ❖ Lamb ❖

### **Bangla Kabab**

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

**22.00**

### **Tehari**

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

**20.00**

### **Kata masala**

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

**18.00**

### **Dhakai kalia**

Fairly dry dish with green chilli and mustard oil.

**20.00**

### **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.

**24.00**

### **Methi gost**

Medium hot with fenugreek seeds.

**18.00**

### **Royal Bengal**

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

**18.00**

### **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.

**20.00**

### **Sweethearts**

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

**20.00**

### **Ragini biriani**

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

**18.00**





# RAGINI

## *Fish*

### **Bhaja mach**

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

**20.00**

### **Macher jhol**

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

**16.00**

### **Okry**

Salmon cooked with caramelised onions and okra

**20.00**

### **Vilash**

Fish Curry with black pepper and ginger.

**16.00**

## *Prawn*

### **Malai king prawns**

Large king prawns cooked in rich almond and coconut sauce.

**19.00**

### **Sunderban king prawns**

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

**19.00**

### **Tandoori king prawns**

Marinated king prawns cooked in the clay oven.

**16.00**

### **Chuai chingri**

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

**18.00**

## *Sides*

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

**7.50**

**Shimla Salad, Raita (Ragini special/ cucumber)**

**5.00**





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## ❖ Ragini Rice and Bread ❖

Boiled Rice	3.50	Plain Nan	3.00
Pilau Rice	4.00	Garlic Nan	4.00
Mushroom Rice	5.00	Peshwari Nan	4.00
Special Fried Rice	5.00	Chapati	3.00
Paratha	4.00	Rumali Fajita (with ghee)	5.00

## 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 Thali

Assortment of dishes includes Vegetable, Daal, Raitha, Salad, Rice, Bread and a choice of main:

Chicken	20.00
Paneer	18.00
Vegan	18.00
Fish	22.00
Meat	22.00

### Ragini Thali

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

25.00

## 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

12.50





# RAGINI

## ❧ *Special Offers* ❧

### **2 FOR 1 EVERY THURSDAY**

**MILD:** Chicken Korma / Chicken Tikka Massala

**MEDIUM:** Chicken Bhuna / Chicken Rogan Josh / Prawn Sag

**HOT:** Chicken Madras / Chicken Vindaloo / Chicken 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 £12.50 per person**

**Monday to Wednesday: 5pm - 7pm**

**All served on one plate**

**STARTER:** Onion Bhaji & Veg Samosa.

**MAIN DISH:** Choose from the following,

Chicken, Prawn or Vegetable:

Korma / Pasanda (mild).

Bhuna / Rogan / Dopiazza (medium hot).

Dansak / Madras / Pathia (Hot).

**With Pilau Rice**

**For any dish with Lamb add £3**

**Please note: all offers can not be used in conjunction with other offers**