



RAGINI

❖ *Our Menu, Your Adda* ❖

TASTER MENU

In Bangladesh, an adda is more than a simple hangout — it's a cherished ritual. An adda thrives on fresh tea, shared plates of snacks, and conversations that stretch long into the night. Laughter mixes with spirited debate, punctuated by the satisfying crunch of a pakora.

Since the 1800s, these gatherings have brought together freedom fighters, activists, businessmen, writers, filmmakers, and bankers. Steam rising from a potato-filled shingara — the beloved often accompanied the birth of bold, revolutionary ideas. In humble tong dokans, or tea stalls, students lingered over thumb-sized glasses of tea, unpacking life's dilemmas while nibbling on puffed rice.

Today, the tradition lives on. Along roadsides and under dim streetlights, friends reconnect until sunrise, sipping sweet tea with condensed milk clinging to their moustaches. The adda remains a space where food, friendship, and conversation intertwine. We've curated Our taster menu that echo that heritage.

Taster Menu 1 (vegetarian/Vegan)

£45/person

Start with **Piaju**, crispy lentil fritters

Shingara - A popular snacks every Bengalis desire for their mid-day break! Savoury and taste good with chutney.

Panchmishali Sabji - slightly spicy mixed vegetable dish with Chapati /
Paneer Nutkhat - slightly spicy and nutty taste paneer curry with paratha

Begun bharta - Bengali baba ghanoush

Khatta chana daal - tangy and sweet chick peas with green lentils

Served with **Boiled rice**

Finishes with a **rong cha or dudh cha** (black or white tea deshi style)

Taster menu 2

£55/person

Start with **Piaju**, crispy lentil fritters

Chicken Cutlets with chutney

Meah's Chicken - medium hot chicken curry with mustard, yoghurt and red onion /
Kosha Mangsho - a rich, slow cooked mutton curry with paratha

Khatta chana daal, tangy and sweet chick peas with green lentils

Begun bhaja with tomato, onions and roasted cumin served with Polao rice

Finishes with a **rong cha or dudh cha** (black or white tea deshi style)



RAGINI

Welcome to our dining room

STARTERS

Piaju	£6
Crispy lentil fritters with onions, fresh coriander served with cucumber and mint yogurt	
Shik Kabab Frezy	£7
Shik kabab stir fried with onions, bell peppers and tomatoes	
Paneer Frezy	£6
Cottage cheese stir fried with bell peppers onions and tomatoes	
Shingara	£6
Crunchy flaky textured triangle pastry filled with savoury potatoes and peas served with tamarind chutney, cucumber and onion	
Tok Mishty Chingri	£8
Sweet and sour prawns tossed with kaffir lime leaves	
Chana Aloo Chat	£7
Spicy chickpeas and potatoes with chat masala, pomegranates	
Chicken Tikka	£7
Spicy pieces of chicken from tandoor oven served with mint yogurt, pomegranate	
Onion Bhaji (2pc)	£5
Fried crispy onion balls with cumin served with mint yogurt, cucumber	

Papadoms £1.25

Chutneys £2



RAGINI

Dry, Fry and Curry

MAINS

Chicken Shaslik

£14

Chicken with roasted vegetables served with tamarind sauce and mint yogurt

Kallur Chops

£20

West country lamb chops marinate with Kallu Bihari's secret recipe served with pomegranate and mint yogurt. (sourcing from local butchers)

Kallu Bihari, from Bihar, India was a legendary kabab chef in Dhaka, Mirpur, who was stranded during the 1971 east and west Pakistan war when Bangladesh born as an independent country. As a resident of one of the stranded camps, he started selling kebabs as a source of income as there was no hope in getting a job in this post war period. Soon his kababs started to be noticed not only by the other Biharis in the camp but also by the Bangladeshis in the Greater Mirpur area. The small hut from which these kebabs were sold in now a two-storey street food restaurant run by Kallu's grandchildren, selling the same kababs. The co-owner of Ragini, Abu was a resident in this area where he was a regular customer of Kallu's kababs. Later introducing his wife, Rupa to Kallu Bihari kababs, the kabab is kept on Ragini's menu as a celebration of the brilliance of a marooned chef.

Green King Prawns

£18

King prawns marinated with spinach and cashew paste cooked in tandoor, served with salad and chutney

Mach Bhaja

£22

Seabass on the spinach, onion and tomato relish served with boiled rice, daal and lemon.

Macher Jhol

£20

Desi white fish called pangas, cooked with beans served with boiled rice, daal and lemon.

Bangladesh is a country of hundreds of rivers, so fish is a major part of the diet. In an average Bengali household rice is served with fish fry or curry, a leafy vegetable and daal most commonly. We bring it to our guests to experience a small piece of Bangladeshi dining rooms.



RAGINI

Tribute to our ancestors

who brought the joy of eating curry to Britain.

The first curry house opened in London in 1810 and more followed in the early 20th century; Veeraswamy, founded in 1926, is the oldest surviving Indian restaurant in Britain. By the 1970's, over three quarters of the Indian restaurants in the country were owned and run by people of Bangladeshi origin, mainly from Sylhet area. That has since changed with more restaurants offering South Indian, Panjabi, Nepalese and Sri Lankan. These curries are British food culture now. The distinguished sauces from mild to fiery and ready-made meals can be found in the supermarkets. Certainly, many Britons cook their own version of curry at home.

British Indian Curries

Tikka Masala - Korma - Madras - Bhuna

Jalfrezy - Balti - Dansak - Rogan Josh

Biriani - Chicken or Vegetable

With Chicken £14 / Mutton £15 / Vegetable £12 / King prawns £14

Our Signatures - Vegetarian & Vegan

Begun Bahar £16
Aubergine cooked in a delicate mild sauce

Paneer Nutkhat £15
Poneer in a nutty medium hot sauce

Panchforon £15
Mix variety of vegetables, Indian five spices, veg curry in a medium hot sauce



RAGINI

Our Signatures

After opening in 2010, the restaurant started offering its signature dishes. We love to create recipes using different ingredients and spices. Our signature recipes which were created in our kitchen are now used by many restaurants across the country from South Devon to Oxford to Manchester.

Here we are offering a few of them for our guests, served with polao rice or naan bread.

Rudali	£15
Chicken curry, sweet, sour & hot fairly dry dish with aubergine and special sauce	
Oh Calcutta	£18
Bengali five spices, curry leaves, marinated chicken cooked in a medium hot sauce	
Gangni	£20
Ginger, lemon, cream, mace. Chicken cooked in a fairly mild sauce	
Victoria's Orange Curry	£22
Queen Victoria loved chicken curry and rice, she loved sponge cakes and orange flower water on her dessert. We put together all the flavours in this dish. While you are enjoying your food we love to see you are smiling thinking of Abdul! and yes, it's a mild one!	
Kata Masala	£20
whole red chillies, Ginger, Garlic, tender lamb cooked in medium hot sauce.	
Barishal Coco	£20
Laal mirch, garam masala, coconut milk, chicken in a hot sauce	
Malai Chingri	£20
In a creamy coconut sauce these large king prawns are the Bengali kitchen favourite, very mild sauce.	
Nagesshori	£18
The hottest chilli of Bangladesh and Nagaland is the main ingredient of this curry, Chicken in fiery hot sauce burst with flavours!	
Kosha Mangsho	£25
A rich, slow cooked mutton curry	



RAGINI

Travel Inspiration

Travelling is the best way to learn about the diversity of food and cultures. Taking inspiration from our own travels across Asia and Europe, we have put together some exciting new dishes.

Balinese Jackfruit Curry **£18**

Green jackfruit cooked with coconut milk and kaffir lime served with rice

Swahili Whole Fish **£28**

Marinated whole fish fried served with chapati, coconut chilli sambal and boiled rice

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
Paneer	£18
Vegan	£18
Fish	£22
Meat	£22

Ragini Thali

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

25.00



RAGINI

Sides

Spinach : stir fry with garlic and spices	£6
Potatoes : stir fry with spices	£6
Begun Bhaji : fried with spices	£7
Begun Bhorta : Bengali baba ghounush	£7
Patacopy and beans : stir fry with spices	£7
Boiled rice	£3
Polao rice	£4
Naan	£4
Chapati	£3
Paratha	£4
Khola jali : rice flour pancakes influenced from Noakhali, Bangladesh	£5

Kids Menu

Choice A:

Starter: Chicken Tikka

Main: Chicken Korma / 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

Tikka Masala

Korma

Madras

Jalfrezy

Bhuna

Dansak

Rogan Josh

Biriani

Options: Chicken / Vegan / Prawn

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

Tikka Masala

Korma

Madras

Bhuna

Dansak

Rogan Josh

Options: Chicken / Vegan / Prawn

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