



DINE-IN * TAKEOUT * DELIVERY * CATERING

**Welcome to Henrico's First, and Richmond's
Longest-Serving Authentic Indian Restaurant.
Family owned and operated since 1995**

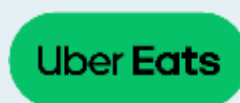
Thank you for the opportunity to serve you!

Our mission is to provide an exceptional dining experience through authentic cuisine, attentive hospitality, and genuinely warm, humble service. Should we ever fall short, please ask for the owner so we can personally ensure your satisfaction.

**Delivery/Takeout at
IndiaKRaja.com**



Scan to Order



9051 West Broad St. Richmond VA 23294
(804)965-6345



- Gluten Free

Mild, Medium, Hot or Indian Hot!



- Vegan

APPETIZERS

- Vegetable Samosa** ✓
Triangular pastry turnovers stuffed with potatoes..... 6
- Lamb Samosa**
Triangular pastry turnovers with ground lamb 10
- ✗ **Vegetable Pakora** ✓
Assorted vegetable fritters made with lentil batter 6
- ✗ **Tandoori Chicken**
Chicken thighs & drumsticks baked in a clay oven..... 8
- ✗ **Paneer Pakora**
Crispy Indian cheese fritters made with lentil batter 7
- ✗ **Onion Bhaji** ✓
Crispy sliced onion fritters made with lentil batter..... 6
- ✗ **Shrimp Pakora**
Jumbo shrimp fritters made with lentil batter 10
- ✗ **Cauliflower 65** ✓
Marinated cauliflower florets with soy yogurt glaze 8
- ✗ **Chicken 65**
Marinated chicken bites with soy yogurt glaze 9
- ✗ **Aloo Tikki** ✓
Mildly spiced potato patties with cumin & onions..... 5



RAJA'S SIGNATURE DELICACIES ✗

Chef's original creations, found only at India K'Raja!

- Chicken Pasanda** Boneless chicken in a creamy mango sauce with almonds and raisins 19
- Butter Chicken Mac n' Cheese** Best of both worlds in deliciousness. 17
- Lamb Rangeela** Boneless lamb cubes in a creamy tomato spinach sauce with fresh herbs. 20
- Coconut Shrimp Curry** Jumbo shrimp in a ginger coconut sauce with curry leaves & mustard seeds. 20
- Tandoori Chicken Taco** Crispy Corn tacos (3) stuffed with chopped tandoori chicken. 15



TANDOOR / GRILL ✗

- Tandoori Chicken Platter** Chicken (bone-in) with ginger yogurt marinade baked in clay oven..... 19
- Lamb Seekh Kabobs** Ground lamb with whole spices and herbs baked in clay oven on skewers..... 22
- Malai Chicken Kabobs** Chicken cubes in fresh mint & cream marinade baked in clay oven..... 19
- Garlic Shrimp Kabobs** Jumbo shrimp in lemon garlic yogurt marinade grilled to perfection 22
- Lamb Boti Kabobs** Dry rubbed lamb cubes with ginger & garlic marinade grilled on skewers..... 20

SOUPS / SALADS ✗

- Chicken Lentil Soup** 8
- ✓ **Mulligatawny Soup**..... 7
- Shrimp Corn Soup**..... 9
- ✓ **Garden Salad** 7
- Raja's Salad** (w/ Nuts, Raisins & Honey)..... 10

ACCOMPANIMENTS ✗

- Raita** (Vegetable yogurt dip) 2
- ✓ **Papadum** (Lentil wafers) 2
- ✓ **Mint Chutney** (Fresh mint dip)..... 2
- ✓ **Mango Chutney** (Mango preserve) 2
- ✓ **Onion Chutney** (Spicy Onion relish) 2
- ✓ **Tamarind Chutney** (Sweet & Sour dip)..... 2
- ✓ **Achaar** (Spicy Vegetable pickle) 2
- Assorted Tray** (A sampler of above) 12

CHICKEN ENTRÉES

Chicken Curry	Boneless chicken in a traditional ginger/garlic gravy	18
Butter Chicken	Pulled tandoori chicken in a smoked nutty tomato gravy	19
Chicken Korma	Boneless chicken in a rich yogurt gravy with cashews	19
Chicken Tikka Masala	Chicken breast cooked in a creamy tomato sauce.....	19
Chicken Chettinad	Chicken in a South Indian gravy with fresh curry leaves.....	19
Chicken Saag	Boneless chicken in a spinach sauce with fenugreek leaves	19
Chicken Jalfrezi	Boneless chicken in a curry sauce with garden vegetables.....	18



LAMB / GOAT ENTRÉES

Lamb Curry	Succulent lamb cubes in a traditional ginger/garlic gravy	19
Goat Curry	Bone-in goat cubes in a traditional ginger/garlic gravy	20
Lamb Rogan Josh	Boneless lamb cubes in a nutty curry gravy with almonds.....	20
Lamb Vin D'Aloo	Boneless Lamb with potatoes in a tangy, spicy curry sauce	19
Lamb Korma	Boneless lamb cubes in a rich yogurt gravy with cashews	20










BIRYANI

Indian Basmati rice cooked with your choice of protein in a saffron and poppy seed broth, seasoned with freshly ground spices. Served with a yogurt dip, Raita. Add an egg for \$2

Chicken Biryani	18
 Vegetable Biryani	16
Goat Biryani	19
Lamb Biryani	19
Raja's Biryani (Everything)	22

VEGETARIAN ENTRÉES

 Chana Masala	Chickpeas cooked in a cumin rich ginger & garlic blend	16
Malai Kofta	Vegetable & cheese croquettes in a creamy tomato sauce	17
 Daal Fry	Moong daal purée tempered with cumin & onions.....	15
Palak Paneer	Homemade cheese cubes cooked in a spinach sauce	17
 Aloo Gobhi	Cauliflower & potatoes sautéed with ginger & onions.....	15
Paneer Makhani	Homemade cheese cubes in creamy tomato sauce	17
Vegetable Korma	Medley of 9 vegetables in a mild creamy sauce.....	16
 Kofta Curry	Vegetable fritters cooked in a light tomato & onion sauce.....	15
Shahi Paneer	Homemade cheese cubes in a creamy cashew sauce	17
Daal Makhani	Whole black lentil & kidney beans chili with earthy spices	16
 Bengan Bhurta	Baked eggplant sautéed with onions & tomatoes.....	17
 Bhindi Masala	Cut okra sautéed with onions and mild spice blend.....	16
 Vegetable Curry	Medley of 9 vegetables in a light curry sauce	15




EXPRESS LUNCH MENU

Mon - Fri


Entrées served with Mulligatawny Soup, Chicken Lentil Soup OR Salad, and Rice, Naan, plus Chef's dessert.

11:00 - 3:00

 on request

Light Lunch Mulligatawny Soup OR Chicken Lentil Soup and Garden Salad with Butter Naan.....\$10





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| <p> Daal Fry Lunch \$12
Yellow lentil stew tempered with onions & cumin</p> <p> Kofta Curry Lunch \$13
Vegetables fritters cooked in a flavotful curry sauce</p> <p>Butter Chicken (Makhani) Lunch \$15
Pulled tandoori chicken in a creamy tomato sauce</p> <p> Aloo Gobhi Lunch \$12
Cauliflower & potatoes sautéed with onions & tomatoes</p> <p>Paneer Makhani (Butter) Lunch \$14
Indian cheese cubes cooked in a creamy tomato sauce</p> <p>Goat Curry Lunch \$15
Bone-in goat preparation in a ginger & garlic sauce</p> <p>Palak Paneer Lunch \$14
Indian cheese cubes cooked in spinach sauce</p> <p>Shrimp Jalfrezi Lunch \$15
A Shrimp delicacy with garden vegetables</p> | <p> Chana Masala Lunch \$13
Chickpeas cooked with ginger, garlic, and spices</p> <p>Chicken Curry Lunch \$14
Chicken preparation in a ginger-garlic sauce</p> <p>Lamb Curry Lunch \$15
A Lamb preparation in a ginger-garlic sauce</p> <p>Vegetable Korma Lunch \$13
A medley of nine vegetables cooked in a creamy sauce</p> <p>Chicken Korma Lunch \$14
A creamy chicken delicacy with cashew powder and Iris</p> <p> Bhindi Masala Lunch \$12
Cut okra sautéed with onions and mild spice blend</p> <p>Lamb Vin D'Aloo Lunch \$15
Boneless lamb w/ potatoes in a tangy herb sauce</p> <p>Lamb Korma Lunch \$15
A creamy Lamb delicacy with cashew powder and Iris</p> |
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 * on request

FRESH BREADS



- Butter Naan** (Leavened flat white bread) 2
- Garlic Naan** (Fresh garlic topping) 3
- Roti*** (Whole wheat flat bread) 2
- Onion Naan** (Chopped onions topping) 3
- Lachha Paratha*** (Flaky butter wheat) 3
- Cheddar Naan** (Cheddar cheese) 4
- Aloo Paratha*** (Whole wheat with Potatoes) 5
- Kabuli Naan** (Almd, Cash, Pist & Raisins) 6
- Bullet Naan** (Garlic and Chilis) 4
- Fiesta Naan** (Cheese, on, pep, tom) 5
- Keema Naan** (Ground lamb) 7
-  **Bhatura** (Deep fried puffy white bread) 4
-  **Poori** (Deep fried puffy whole wheat bread) 4

STREET FOOD

-  **Bhaturé Cholé**
Deep-fried white bread(2) & a side of chana masala 12
-  **Paani Puri**
Crunchy pop balls filled w/ potatoes & mint water 8
-  **Samosa Chaat**
Samosa smothered in a medley of chutneys & yogurt 10
- Poori Aloo**
Deep fried puffy wheat bread with Potato curry 12
- Chaat Papdi**
Flour chips with chickpeas, potatoes & chutneys 9
-  **Makki D'Roti & Punjabi Saag**
Corn flat bread & traditional spinach greens 13
- Chicken Kathi Roll**
Flat shortbread roll with Chicken, Pepper & Onion 12



HOMEMADE DESSERTS

-  **Gulab Jamun** (Homemade milk balls in syrup) 5
-  **Kheer** (Traditional rice pudding) 5
-  **Kulfi** (Homemade Pistachio or Mango ice cream) 5
-  **Gaajar Halwa** (Traditional carrot pudding) 6
- Ras Malai** (Soft Cheese patty in reduced milk) 6
- Rum Jamun** (Gulab Jamun w/ Rum on Kheer) 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies and verify the ingredients before ordering. Prices subject to change without notice. 20% gratuity added for party of 6 or more.