



Soups

Hot and Sour Veg (v)

A tangy and spicy soup with fresh vegetables, mushrooms. Allergens: Soy, Gluten.

Hot and Sour Chicken

A flavourful mix of chicken, vegetables, and spices, with a tangy kick. Allergens: Soy, Gluten, Egg

Sweet Corn Soup (v)

Creamy and comforting, made with fresh corn and vegetables. Allergens: Gluten

Appetizers

Batata Vada (ve)

Mashed potato balls dipped in chickpea batter and fried. Allergens: Gluten

Avocado & Aubergine Delight (ve)

Roasted aubergine blended with creamy avocado, flavoured with chili. Allergens: Gluten

Onion Bhaji (ve)

Sliced onions coated in spiced chickpea flour batter and deep-fried. Allergens: Gluten

Samosa (ve)

Triangular pastries stuffed with spiced potatoes and peas. Allergens: Gluten

Crispy Golden Gobi Tempura (v)

Fresh cauliflower florets are dipped chickpea batter, lightly spiced with cumin, then fried until golden crisp sprinkle. Allergens: Gluten

Paneer 65 Delight (v)

Crispy cubes of paneer marinated in a spiced yogurt batter, sautéed with curry leaves, garlic, mouth watering finish. Allergens: Dairy, Gluten

Manchurian Magic Veg (v)

Vegetables florets are coated in a soy-based glaze and stir-fried with onions, Ginger, garlic, and green chilies for an Indo-Chinese twist. Allergens: Soy, Gluten.

Masala Fries/Fries (ve)

Crispy golden fries, lightly salted and perfect for dipping. (For Masala Fries add Masala) tossed with home spices. Allergens: Gluten

Papad (Ve) /Masala Papad

Papad is a thin, crispy Indian snack made from lentil, chickpea, or rice flour. Allergens: Gluten, Nuts, Sesame Seeds, Soy, Dairy

Chicken Majestic

Tender chicken strips marinated in aromatic Indian spices, fried to perfection, and tossed in a flavourful yogurt-based sauce with curry leaves. Allergens: Gluten ,Dairy, Eggs

6 Chicken 65

Boneless chicken marinated in spicy yogurt, fried to golden perfection, and tossed with aromatic curry leaves. Allergens: Dairy , Eggs, Gluten

7 Chicken Manchuria

Crispy chicken pieces cooked in a tangy garlic-soy sauce with a hint of green chili and onion. Allergens: Soy, Egg, Gluten

6 Chilli Chicken

A stir-fry of chicken strips with bell peppers, onions, and a spicy chili-soy glaze for a bold flavor. Allergens: Soy, Egg, Gluten

6 Chicken Lollipops

Crispy chicken lollipops, marinated in flavourful spices and deep-fried to golden perfection. Allergens: Gluten ,Egg, Soya

8 Dragon Chicken

Crispy fried chicken strips coated in a sweet and spicy sauce made with bell peppers, onions, and a hint of garlic. Allergens: Gluten ,Egg,

6 Chicken Liver Fry

Flavourful dish made with tender chicken livers, sautéed. Allergens: None

5 Hyderabad Talawa Gosht

Rich and flavourful dish made with tender mutton, cooked in a blend of aromatic spices. Allergens: Soy

Lamb Kebab Croquettes

Lamb mince mixed with spices shaped into croquettes, breaded, and fried until golden brown. Allergens: Gluten, Egg

Pepper Lamb

Chunks of lamb sautéed with black pepper, turmeric, and onions, creating a flavourful and aromatic dish. Allergens: Soy

Fish Amritsar

Crispy fried fish coated in a spiced gram flour batter, served with tangy mustard oil chutney. Allergens: Gluten

Chilli Garlic Prawns

Prawns sautéed in a garlic-chili sauce, finished with fresh Coriander for a bold, zesty flavour. Allergens: Shellfish (Prawns), Soy, Gluten, Eggs

Lamb Samosa

Triangular pastries stuffed with spiced Lamb, potatoes and peas. Allergens: Gluten

Tandoori

8 Corn & Cashew Kebabs (v) 10

Golden pan-fried patties made with sweet corn and crushed cashews. Allergens: Nuts (Cashews), Gluten

Reshmi Paneer Tikka (v) 11

10 Soft cubes of paneer marinated in a rich cream-based spice blend, grilled to perfection for a smoky flavour. Allergens: Dairy, Mustard

Tandoori Broccoli (v) 10

8 Fresh broccoli florets marinated in a spiced yogurt mixture and roasted in a tandoor for a smoky, char-grilled flavour. Allergens: Dairy, Mustard

Murgh Achari Tikka 11

7 Chicken pieces marinated in tangy pickling spices, skewered, and roasted in a tandoor for a delightful char. Allergens: Dairy, Mustard

Murgh Hariyali Tikka 13

8 Succulent chicken chunks marinated in a vibrant green blend of fresh coriander, mint, yogurt, and spices, then grilled to perfection aromatic flavour. Allergens: Dairy, Mustard

Lamb Seekh Kebab 14

9 Minced lamb mixed with fresh Coriander, garlic, and warming spices, grilled to juicy perfection. Allergens: Dairy (can be enhanced)

Tandoori Prawns 15

13 Succulent prawns marinated in a spiced yogurt blend, roasted until tender with a hint of smokiness.(Allergens: Shellfish (Prawns), Dairy, Mustard.

10 Shahi Lamb chops 13

Tender lamb ribs slow-cooked with a yogurt marinade, roasted until tender with a hint of smokiness. Allergens: Dairy, Mustard

11 Tandoori Chicken ½ 9

Half a chicken marinated in a flavourful blend and medley of Indian spices, then roasted in a traditional tandoor for a smoky, Allergens: Dairy, Mustard.

10 Peri Peri Wings 8

Spicy and tangy chicken wings marinated in a zesty peri peri sauce, grilled or these wings are a fiery treat for spice lovers. Allergens: Mustard, Dairy

13 Tandoori Mixed Grill Platter 18

A delectable assortment of chicken tikka, Tandoori Chicken, Lamb chops, lamb kebab, and tandoori prawns served sizzling with bell peppers and onions. (Allergens: Shellfish (Prawns), Dairy, Mustard.

5 Pomfret Fish 20

Silver Pomfret Fish slow-cooked with a yogurt marinade, seasoned with cardamom and garam masala, served with a drizzle of spiced gravy. Allergens: Dairy, Mustard

Mains

Dal Makhani (v)	9
Rich and creamy black lentils slow-cooked with butter, cream. Allergens: Dairy, Trace of nuts.	
Dal Tadka (v)	9
A comforting and flavourful dish made with yellow lentils. Allergens: Dairy.	
Veg Lababdar (v)	9
A rich and creamy curry made with mixed vegetables, Allergens: Dairy, Nuts.	
Kadai Paneer (v)	9
A rich and creamy curry made with Paneer. Allergens: Dairy, Nuts.	
Saag Paneer (v)	10
Fresh spinach simmered with soft paneer cubes. Allergens: Dairy , Nuts.	
Paneer Butter Masala (v)	10
Fresh paneer cubes cooked in a rich tomato and butter-based curry. Allergens: Dairy , Nuts.	
Amritsari Chole (ve)	8
Chickpeas cooked in a spiced onion-tomato gravy, infused with bold flavours of cumin and coriander. Allergens: Dairy, Nuts	
Murgh Makhani	9
Tender chicken pieces cooked in a rich tomato and butter-based curry, flavoured with fenugreek leaves. Allergens: Dairy, Nuts	
Butter Chicken	10
Tender pieces of chicken cooked in a rich, creamy tomato-based gravy, flavoured with butter, mild spices. Allergens: Dairy, Nuts, Mustard.	
Chicken Tikka Masala	10
Juicy chicken tikka pieces cooked in a creamy and spiced tomato-based gravy. Allergens: Dairy, Nuts, Mustard.	
Lamb Rogan Josh Kashmiri	12
Slow-cooked lamb in a yogurt and Kashmiri chili gravy, delicately spiced with aromatic seasonings. Allergens: Dairy, Nuts.	
Lamb Bhuna	12
Succulent pieces of lamb slow-cooked in a thick, flavorful gravy made with caramelized onions, tomatoes, and a robust blend of spices. Allergens: Dairy, Nuts	
Railway Lamb Curry	13
Tender lamb chunks cooked with potatoes in a moderately spiced tomato-based curry. Infused with Indian spice . Allergens: Dairy, Nuts	
Chicken Jalfrezi	9
Tender chicken stir-fried in a vibrant, spicy tomato and bell pepper sauce with a hint of green chili. Allergens: Dairy, Gluten, Mustard, Nuts	

Lamb Shank	14
Lamb Shank is a flavourful and tender cut of lamb, typically braised . The meat is rich and juicy, Allergens: Gluten, Trance of nuts.	
Prawn Masala	14
Juicy prawns simmered in a flavourful onion-tomato masala. Allergens: Shellfish (Prawns), Mustard, Nuts.	
Malbhar Prawn	13
Prawns cooked in a rich coconut-based curry with traditional Malabar spices. Allergens Shellfish (prawns), Coconut, Mustard, Nuts.	
Malbhar Fish Curry	13
Succulent Fish cooked in a rich coconut-based traditional Malabar spices. Allergens Shellfish (prawns),Coconut, Nuts, Mustard.	

Rice & Biryani

Subz Biryani (Vegetable)	12
Aromatic basmati rice layered with spiced vegetables, saffron, and fresh mint. Allergens: Dairy.	
Chicken Dum Biryani Bone	12
Fragrant basmati rice cooked with tender chicken pieces, saffron, and traditional spices. Allergens: Dairy.	
Chicken Biryani Boneless	14
Fragrant basmati rice cooked with tender chicken pieces, saffron, and traditional spices. Allergens: Dairy (Yogurt), Gluten	
Lamb Biryani	14
Fragrant basmati rice cooked with tender Lamb pieces, saffron, and traditional spices Allergens: Dairy.	
Lamb Mince Biryani	14
Fragrant basmati rice cooked with tender Lamb mince pieces, saffron, and traditional spices. Allergens: Dairy .	
Prawn Biryani	14
Fragrant basmati rice cooked with tender Prawn pieces and traditional spices. Allergens: Dairy Shel fish	

Pulao Rice (ve)	5
Fragrant basmati rice cooked with whole spices like bay leaves, cinnamon, and cardamom, enhanced Allergens: Dairy.	

Indo Chinese

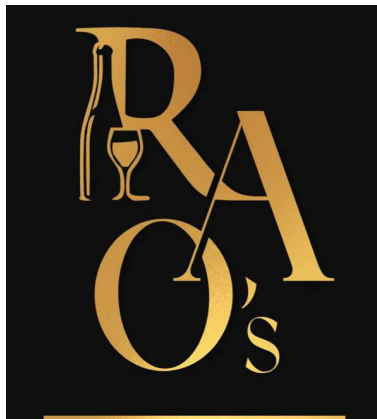
Schezwan / Hakka Fried Rice - Veg or Chicken	8/9
A spicy Indo-Chinese favorite, stir-fried with vegetables, (Chicken) basmati rice, and a fiery Schezwan sauce. Allergens: Gluten , Soy, Eggs .	
Schezwan / Hakka Noodles - Veg or Chicken	8/9
Spicy stir-fried noodles tossed with vegetables and (Chicken for CK Noodles) a bold Hakka / Schezwan sauce. Allergens: Gluten , Soy, Eggs	
Egg Fried Rice	7
Fluffy basmati rice stir-fried with eggs and vegetables, seasoned with soy and garlic for a simple yet flavourful dish. Allergens: Eggs, Soy.	
Egg Noodles	7
Stir-fried noodles with scrambled eggs, vegetables, and soy-based seasoning. Allergens: Eggs, Gluten, Soy.	

Bread & Roti

Butter Naan	3
Plain Naan	2.5
Mince Naan	4
Garlic Naan	3
Cheese Chilli Naan	4
Peshwari Naan	4
<i>Allergens: All Above Naan's have Gluten and Dairy</i>	
Tandoori Rooti - Allergens : None	3

Deserts

Rasmalai	4
Gajarka Halwa	4
Gulab Jamun	4
Orange Kulfi	7
<i>Allergens : All Above Deserts Contains Dairy and Nuts.</i>	



SHOTS

MANGO LASSI SHOT	6	TEQUILA SHOT	6
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COCKTAILS

STRAWBERRY GIMLET	10	RHUBARB TWIST	10
Sipsmith gin, Amaro Santoni, strawberry cordial		Roku gin, Rhubarb cordial, Amaro Santoni	
CUCUMBER SUTRA	10	PINEAPPLE PICANTE	8
Wheatley vodka, clarified cucumber spiced cordial		Wheatley vodka, pineapple cordial, green Chilli	
MONKEY SPIRIT	9	GREEN MANGO MARGARITA	9.5
Roku gin, curry leaf & bitter leaf cordial, soda		Ojo De Dio Mezcal, mango skin cordial, citrus	
MOLTAN GOLD OLD FASHIONED	11	ESPRESSO MARTINI	9
Eagle rare, buttered jaggery, salted bitters		Wheatley vodka, salted brulot coffee liquor, cold brew	
NEGRONI	9	APEROL SPIRITZ	9
Roku gin, Campari, punt e mess		Aperol top up with sparkling wine	

0% COCKTAILS

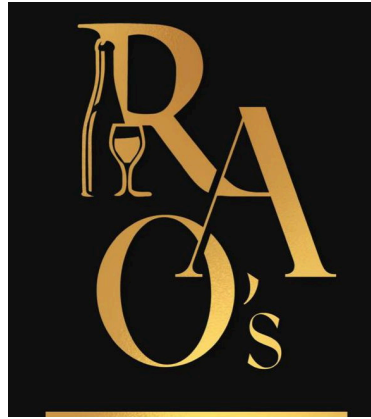
INDIAN ELEPHANT	7	MANGO LASSI	6
Bitter leaf, mint cordial, soda		Creamy yogurt, fresh mango, cardamon	
VIRGIN MOJITO	7	RHUBARB SPITITZ	7
Fresh mint, lime juice, soda		Rhubarb cordial, citrus, fizz	
SUNRISE COOLER	7		
Orange juice, Grenadine syrup, Soda			

DRAUGHT BOTTLE BEERS

CAMDEN HELLS LAGER	4.6%	3/6	FIVE POINTS LAGER (Bottle)	4.1%	6
STELLA UNFILTERED	5.0%	3/6	WHITE RHINO PALE ALE (Bottle)	4.3%	6
COBRA	4.5%	4/7	INDIAN PALE ALE (Bottle)	5.5%	6
LUCKY SAINT	0.5%	5	COBRA (Bottle)	4.5%	6
PERONI (Bottle)	0.0%	5	HEINEKEN (Bottle)	5%	6
PERONI (Bottle)	5.0%	6	WIGNAC CIDER	4.5%	6

SPRITIS

	ABV			ABV	
EAGLE RARE	45%	8	OJO DE DIOS	42%	9
AMARO SANTONI	16%	8	OCHO TEQUILA	40%	9
EVAN WILLIAMS	43%	9	SLANE IRISH WHISKEY	40%	8
LIMONCELLO	27%	8	GREEN SPOT	40%	9
SUNTORY ROKU GIN	43%	9	42BELOW VODKA	40%	8
PLANTATION RUM	40%	9	MERLET COGNAC	40%	8
TULLAMORE DEW	40%	9	SIP SMITH GIN	41.6%	8



Sparkling

NV Cava Brut Nature, Pago de Tharsys - Levant, Spain

7 | 29

White

Ciello Bianco Catarratto, Terroirs Project & Andrea Vesco - Sicilia, Italy(2023)

6 | 29

Picpoul de Pinet, Chateau de la Mirande - Languedoc, France (2023)

7/35

Sauvignon de Touraine, Domaine Guy Allion - Loire, France(2023)

7/37

Sandgrove Riesling, Terroirs Project & Xavier Goodridge - Eden Valley, South Australia (2022)

8/43

Rose

Reserve Gassac Rose, Pays de l'Herault - Languedoc, France(2023)

6.5 | 30

Gran Cerdo Rosado - North-East, Spain(2023)

7/33

Corbieres Rose Romanis, Chateau Ollieux-Romanis - Languedoc, France(2023)

8/40

Orange

Vincenzo Bianco, Terroirs Project & Fattoria di Vaira - Molise, Italy (2022)

8.5 | 42

Schlehe Amber Wine, MA Arndorfer Mitges - Kamptal, Austria (2022)

10/49

Red

Ciello Rosso Nero D'Avola , Terroirs Project & Andrea Vesco - Sicilia, Italy(2023)

6 | 29

Malbec Classic Organic, Bodega Cecchin - Mendoza, Argentina (2022)

8/39

Pinot Noir, La Boussole, IGP - Languedoc, France(2022)

8/33

Soft Drinks and Hot drinks

COKE	2.99	MASALA TEA	3.99
DIET COKE	2.99	MINT TEA	3.99
SPRITE	2.99	INDIAN COFFEE	4.50
LEMONADE	2.99	INDIAN MINT COFFEE	4.50
ORANGE JUICE	3.50		
APPLE JUICE	3.50		
STILL/SPARKLING WATER(750)	4.00		

RAO's Bar and Restaurant
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ALLERGEN DISCLAIMER

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE PLEASE SPEAK TO
A MEMBER OF OUR TEAM BEFORE ORDERING OR CONSUMING ANY ITEM OF FOOD FROM OUR MENUS