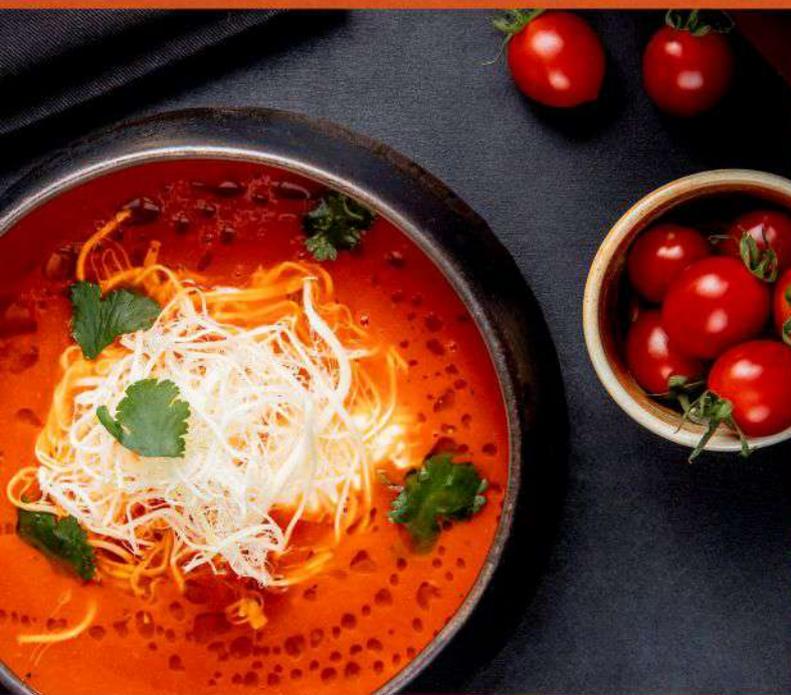




RAJBHOG
— HANOI —

Authentic Indian Restaurant

MENU



SOUPS

Hot and Sour Soup A spicy and tangy soup made with vegetables, soy sauce, vinegar, and chili.	76000
Sweet Corn Soup Mild, creamy soup made with sweet corn, carrots, and other veggies.	76000
Tomato Soup A rich and tangy soup made from puree of tomatoes, often garnished with croutons bread crumbs or cream.	72000
Dal Soup Light, protein-rich soup made with lentils and Indian spices.	67000
Manchow Soup Indo-Chinese style spicy soup with chopped vegetables, soy sauce, and crispy noodles.	80000
Lemon Coriander Soup Light and refreshing soup flavored with fresh coriander and lemon juice.	76000

VEG APPETIZERS

Roasted Papad Thin, crisp, roasted Indian wafer usually served as a starter.	22000
Masala Papad Roasted papad topped with chopped onion, tomato, cucumber, and Indian spices.	33000
Peanut Masala A tangy-spicy salad of roasted peanuts mixed with onion, tomato, cucumber, and lemon juice.	89000
Veg Manchurian Deep-fried vegetable balls tossed in a spicy Indo-Chinese sauce.	116000



Paneer Manchurian Fried paneer cubes cooked in Manchurian-style gravy with vegetables and spices.	166000
Gobi Manchurian Deep-fried cauliflower florets tossed in spicy Indo-Chinese sauce.	116000
Chilli Paneer (Dry) Stir-fried paneer cubes with bell peppers, onions, and spicy sauces.	144000
Chilli Paneer (Gravy) Paneer cooked in a hot and tangy gravy with Indo-Chinese flavors.	144000
Honey Chilli Potato Crispy potato fingers tossed in a sweet and spicy honey-chili sauce.	99000
Chilli Potato Fried potato fingers coated in spicy chili garlic sauce.	94000
Paneer in Hot Garlic Sauce Paneer cubes simmered in a spicy and garlicky Indo-Chinese gravy.	166000
Veg Hakka Noodles Stir-fried noodles with vegetables, soy sauce, and Indo-Chinese seasonings.	133000
Vegetable Seekh Kebab Grilled skewers of spiced mixed vegetables.	133000
Paneer Tikka Marinated paneer cubes grilled in a tandoor, served with mint chutney.	155000
Paneer Malai Tikka Creamy version of paneer tikka, marinated in cream, cheese, and mild spices.	166000
Tandoori Bharwan Aloo Tandoor-cooked baby potatoes stuffed with a spicy filling.	166000



KIDS SPECIAL - VEG

French Fries Deep-fried, batonnet-cut potatoes — a classic kids' favorite.	75000
Veg Roll Wraps stuffed with spiced mixed vegetables, rolled in soft roti or paratha.	99000
Veg Pasta Mixed vegetable pasta in a creamy red sauce.	133000

CHAAT

Aloo Tikki Chaat Spiced potato patties topped with yogurt, chutneys, and sev.	105000
Papdi Chaat Crispy flour crackers served with potatoes, yogurt, chutneys, and spices.	105000
Samosa Chaat Crushed samosas topped with yogurt, chutneys, chopped onions, and spices.	105000
Avocado Papdi Chaat Papdi chaat topped with mashed avocado for a fusion twist.	117000
Chana Chaat Spiced chickpeas tossed with onions, tomatoes, coriander, and lemon juice.	122000

SALAD

Fresh Green Salad A mix of lettuce, cucumber, tomato, and other greens served raw.	61000
Kachumber Salad Traditional Indian salad with finely chopped cucumber, tomato, onion, and lemon juice.	78000

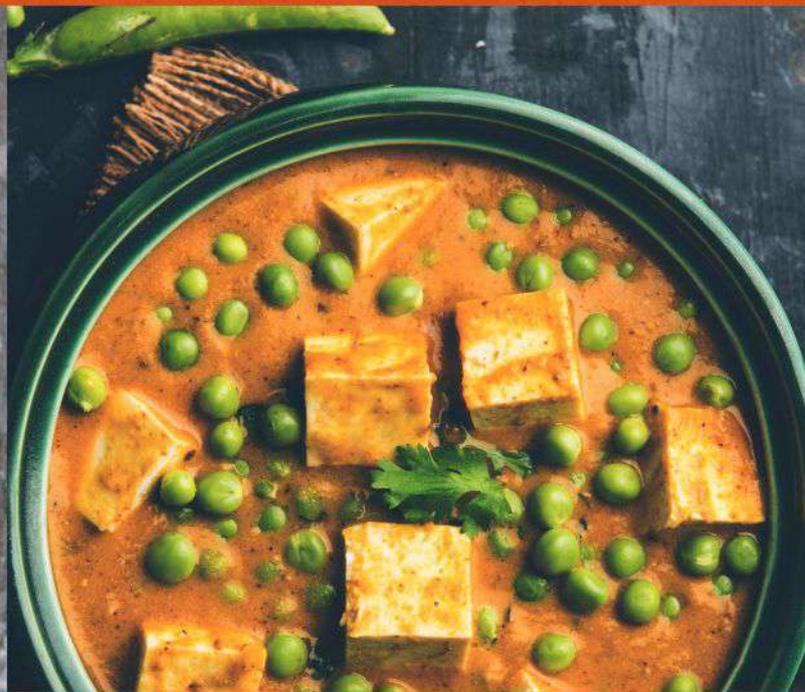


VEG - FRIED

Aloo Samosa Deep-fried pastry stuffed with a mixture of mashed potatoes, green peas, and spices (2 pcs).	83000
Veg Pakora Mixed vegetable fritters made with gram flour and spices, deep-fried, served with mint chutney.	88000
Paneer Pakora Paneer slices coated in gram flour batter and deep-fried.	99000
Onion Bhajji Onion rings mixed with ginger, green chilies, and red chili powder, fried in gram flour batter.	88000
Paneer Corn Tikki Shallow-fried patties made with paneer and corn, spiced and golden-crisp.	94000

RAITA

Mix Raita Yogurt mixed with finely chopped vegetables, herbs, and mild spices.	50000
Boondi Raita Yogurt with tiny fried gram flour balls (boondi) and spices.	50000
Plain Yogurt Unsweetened and unsalted yogurt served plain.	45000
Borani Raita Roasted garlic and red chili powder blended into yogurt — rich and flavorful.	61000



MAIN COURSE – VEGETABLES & PANEER

Mushroom Masala Rajbhog Special	144000
Aloo Gobi Adraki Pan-fried potatoes, cauliflower, and ginger.	125000
Bhindi Do Pyaza Sautéed okra with onions, mango powder, and spices.	122000
Bhindi Masala Fresh okra cooked with onion, tomato, ginger, garlic, and aromatic spices	125000
Paneer Bhurji Minced Paneer cooked with onion, tomato, and capsicum.	165000
Aloo Gobi Matar Potatoes, cauliflower, and green peas cooked in special sauce	125000
Mix Vegetables Mixed vegetables in onion and tomato gravy, garnished with fresh coriander	124000
Chana Masala An exotic North Indian dish with chickpeas cooked in aromatic spices and butter	116000
Dum Aloo Baby potatoes simmered in rich spiced curry	122000
Aloo Baingan Potatoes and eggplant curry	118000
Aloo Jeera (Dry) Potatoes sautéed with cumin seeds and mild spices	118000
Aloo Gobi Matar Potatoes, cauliflower, and green peas cooked in mildly spiced gravy	119000

Aloo Shimla Mirch Potatoes and capsicum cooked with spices	119000
Baingan Masala Eggplant cooked in tangy, spicy curry with tamarind, ginger, onion, and tomato	116000
Kadhai Paneer Paneer with bell peppers, onion, and tomato in a spicy kadhai-style gravy	166000
Palak Paneer Paneer cubes in spiced spinach puree	166000
Paneer Makhani Paneer in a rich tomato-butter-cream gravy	166000
Matar Paneer Paneer and green peas in onion-tomato gravy	166000
Paneer Tikka Masala Grilled paneer cubes in smoky tomato-onion gravy	166000
Shahi Paneer Paneer in a creamy, mildly sweet gravy with cashews and cream	166000
Paneer Butter Masala Rich butter-based tomato gravy with soft paneer cubes	166000
Paneer Angara Smoky and spicy paneer curry with capsicum and onion	166000
Paneer Do Pyaza Paneer with a double amount of onions and Indian spices	166000
Paneer Lababdar Paneer, chopped bell peppers, and cashew-based creamy tomato gravy	166000
Malai Kofta Vegetable and Paneer balls in a mild-sweet creamy nut-based sauce	177000
Kaju Curry Cashew nuts cooked in rich and mildly spiced gravy	183000
Subz Diwani Handi Mixed vegetables slow-cooked with spices in a handi or clay pot	126000
Corn Capsicum Masala Sweet corn and bell peppers in spiced onion-tomato gravy	115000
Vegetable Kolhapuri Spicy mixed vegetable curry from Maharashtra with coconut-based masala	130000
Rajma Masala Red kidney beans cooked with onion-tomato masala in Punjabi style	118000



LENTILS (DAAL)

Dal Tadka Home-style yellow lentils tempered with garlic and spices.	119000
Dal Palak Yellow lentils cooked with spinach.	120000
Dal Makhani Slow-cooked whole black lentils with butter and cream.	144000
Dal Khichdi (Masala / Plain) Lentil and rice porridge; plain or spiced.	180000
Dal Lahsuni Garlic-flavored yellow lentils.	144000
Dal Fry Cooked yellow lentils tempered with onion, tomato, and spices.	116000

INDIAN FLAT BREADS (BAKED IN TANDOOR CLAY OVEN)

Chapati Thin, soft whole wheat flatbread.	32000
Butter Chapati Chapati brushed with butter.	37000
Plain Naan Soft, leavened white flour bread baked in a tandoor.	44000
Butter Naan Naan brushed with butter.	49000
Cheese Naan Naan stuffed with melted cheese.	72000
Garlic Naan Naan topped with garlic and coriander.	61000



INDIAN FLAT BREADS (BAKED IN TANDOOR CLAY OVEN)

Cheese Garlic Naan Naan stuffed with cheese and topped with garlic.	83000
Tandoori Roti Whole wheat flatbread baked in a tandoor.	38000
Tandoori Roti with Butter Tandoori roti brushed with butter.	43000
Missi Roti Spiced gram flour roti cooked in tandoor.	83000
Lachha Paratha Flaky, multi-layered whole wheat paratha.	61000
Aloo Kulcha Stuffed naan with spiced mashed potatoes.	66000
Paneer Kulcha Stuffed naan with spiced cottage cheese.	83000
Plain Paratha with Pickle Unstuffed paratha served with Indian pickle.	55000
Mix Paratha Paratha stuffed with a mix of potato, onion, and cauliflower.	66000
Aloo Paratha Paratha stuffed with spiced mashed potatoes.	61000
Chole Bhature (2 pcs) Fried bread served with spicy chickpeas.	185000
Puri Bhaji (4 pcs) Deep-fried bread served with mildly spiced potato curry.	200000



BIRYANI & RICE

Steamed Rice Plain steamed basmati rice.	80000
Jeera Rice Basmati rice tempered with cumin seeds.	87000
Ghee Rice Rice cooked with aromatic ghee (clarified butter).	116000
Veg Fried Rice Indo-Chinese style stir-fried rice with vegetables.	110000
Veg Pulao Mildly spiced rice cooked with vegetables and whole spices.	105000
Subz Dum Biryani Layered vegetable biryani cooked on dum with fragrant basmati rice.	144000
Hyderabadi Veg Dum Biryani Spicy and aromatic layered biryani with vegetables, Hyderabadi style.	188000
Paneer Biryani Fragrant rice biryani cooked with spiced paneer cubes.	194000
Hara Matar Pulao Green peas pulao cooked with mild spices.	95000

INDIAN SWEETS / DESSERTS

Gulab Jamun (2 pcs) Spongy milk-based balls soaked in rose-scented sugar syrup.	72000
Phirni Creamy rice pudding flavored with cardamom, served chilled.	82000



LASSI & CHHAS (BUTTERMILK)

Mango Lassi Sweet yogurt drink blended with mango pulp.	66000
Salty Lassi Yogurt drink with salt and roasted cumin.	66000
Sweet Lassi Chilled yogurt drink with sugar.	66000
Masala Chhas Spiced buttermilk with roasted cumin and herbs.	65000
Plain Chhas Plain buttermilk with a hint of salt.	55000

TEA & COFFEE

Black Tea Plain tea with ginger and sugar.	45000
Masala Chai Milk tea with ginger and spices.	55000
Lemon Tea Black tea with lemon and sugar.	55000
Green Tea Green tea leaves and hot water.	42000
Black Coffee Brewed coffee without milk.	38000
Milk Coffee Coffee made with milk and sugar.	62000



SHAKES

Mango Shake	80000
Blended mango with milk and sugar.	
Banana Shake	80000
Creamy banana blended with milk and sugar.	

JUICES & COOLERS

Lemon Soda (Sweet & Salty)	50000
Refreshing soda with lemon juice, sugar, and salt.	
Lemon Soda (Salty)	48000
Soda with lemon and salt.	
Lemon Soda (Sweet)	48000
Soda with lemon and sugar.	
Lemon Water	48000
Still water with lemon juice, sugar, and/or salt.	

SOUPS (NON-VEG.)

Chicken Hot & Sour	83000
Spicy and tangy chicken soup with vegetables and a hint of vinegar.	
Cream of Chicken	72000
Smooth and creamy chicken soup with mild seasoning.	
Chicken Manchow	89000
Spicy Indo-Chinese chicken soup with noodles and fresh herbs.	

NON -VEG APPETIZERS

Egg Noodles Stir-fried noodles with eggs and vegetables, lightly spiced.	144000
Chicken Noodles Stir-fried noodles tossed with tender chicken pieces and vegetables.	155000
Chicken in Hot Garlic Sauce Chicken cooked in a spicy, flavorful garlic sauce.	166000
Chilli Chicken Dry Crispy fried chicken tossed in a spicy, tangy chili sauce.	166000
Chilli Chicken Gravy Chicken cooked in a rich, spicy chili gravy.	166000
Chicken 65 Deep-fried spicy chicken fritters with tangy seasoning.	144000
Crispy Chicken Aromatic marinated chicken pieces fried to a crisp.	144000
Chicken Fried Indian Style Spiced chicken fried with Indian seasonings.	166000
Chicken Seekh Kebab Minced chicken skewers grilled with spices.	177000
Tandoori Chicken (Half - 3 pcs) Half portion of smoky, marinated grilled chicken.	222000
Tandoori Chicken (Full - 5 pcs) Full portion of tandoori-style grilled chicken.	333000
Chicken Tikka Boneless chicken marinated and grilled in a tandoor.	160000
Tandoori Tangdi Kebab (Yellow Marination, 5 pcs) Marinated chicken drumsticks grilled to perfection.	195000
Chicken Kali Mirch Tikka Black pepper-flavored barbecued chicken tikka.	155000
Chicken Malai Tikka Creamy, mild spiced boneless chicken tikka.	175000
Chicken Hariyali Kebab Boneless chicken marinated in herbs and cooked in a clay oven.	170000
Fish Tikka Barbecue-spiced fish cubes grilled in a tandoor.	165000
Amritsari Fish Fish dipped in chickpea flour and spices, deep-fried till crispy.	180000
Chilli Fish Dry Crispy fish pieces tossed in spicy chili sauce.	165000



NON -VEG MAIN COURSE

Rajbhog Special Chicken Keema Masala Minced chicken cooked in a rich, flavorful gravy.	175000
Mutton Rogan Josh Slow-cooked goat pieces in a special onion-tomato gravy.	260000
Mutton Vindaloo Spicy goat curry with vinegar, sugar, ginger, and spices.	265000
Mutton Rara Goat pieces and minced meat curry cooked with aromatic spices.	275000
Chicken Tikka Masala Boneless chicken roasted in clay oven with flavorful spices and herbs.	175000
Kadai Chicken Chicken cooked with green chili, coriander, tomato, ginger, and garlic.	185000
Chicken Lababdar Chicken cooked in creamy tomato and cashew nut gravy.	165000
Chicken Masala Chef's special chicken curry with onion and tomato gravy.	155000
Butter Chicken Chicken cooked in creamy tomato butter gravy with spices.	180000
Bhuna Murg Chicken cooked in a mild brown onion tomato and spice sauce.	175000
Murgh Shahi Korma Mughal specialty: yogurt-based creamy chicken gravy with spices.	170000



NON -VEG MAIN COURSE

Chicken Curry Classic chicken curry cooked in tomato onion masala.	155000
Malabari Fish Curry Grilled fish pieces in tomato coconut cream gravy.	175000
Fish Curry Roasted fish cooked in mustard oil with spices.	175000
Fish Tikka Masala Grilled fish pieces cooked in onion tomato gravy.	175000
Prawns Masala Prawns cooked in traditional tomato onion masala.	200000
Anda Curry Boiled eggs cooked in spicy onion tomato gravy.	130000
Anda Masala Boiled eggs prepared in onion tomato gravy.	130000
Anda Makhani Boiled eggs in creamy makhani curry.	145000
Anda Bhurji Scrambled eggs cooked with onion, tomato, and spices.	120000
Egg Omelette Classic egg omelette with light seasoning.	110000
Boiled Egg (2 pcs) Simply boiled eggs served plain.	60000



BIRYANI

Chicken Dum Biryani Marinated chicken layered over fragrant basmati rice, slow cooked.	178000
Hyderabadi Chicken Dum Biryani Spicy and aromatic chicken biryani from Hyderabad.	200000
Mutton Dum Biryani Marinated goat meat layered over fragrant basmati rice, slow cooked.	210000
Prawn Biryani Spiced prawns cooked with basmati rice in traditional style.	220000
Egg Briyani Layered egg biryani: tender boiled eggs, basmati rice, rich masala and garnished with crisp onions	135000
Egg Fried Rice Stir-fried rice with scrambled eggs and mild spices.	120000
Chicken Fried Rice Stir-fried rice with chicken and vegetables.	135000

KIDS SPECIAL - NON -VEG

Egg Roll Vegetable stuffed wrap with egg filling.	108000
Chicken Roll Vegetable stuffed wrap with chicken filling.	120000

*Terms & Conditions

- Order Once Placed will not be cancelled
- Service time 15 to 20 minutes after placing the order
- The Rates mentioned are inclusive of all taxes.



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