



R I V A J
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Special Festive Menu



Rivaj Special Festive Menu



See our main menu for allergy information.

Starter choose one

1. Vegetable Platter

Onion Bhaji, Samosa, Aloo Pakora, Garlic Mushrooms

2. Tandoori Platter

Sheek Kabab, Lamb Shashlik, Chicken Tikka, Fish Pakora

Poultry

- 3. Chicken Pakora
- 4. Chicken Tikka Puri

Vegetables

- 5. Onion Bhaji
- 6. Vegetable Somosa

Main Course - Special Festive Signature Meal

+£2.50

Nepali Chicken

Chicken chopped in pieces prepared and garnished in onion, pepper and chillies, then cooked slowly adding soya sauce which brings out a mouth-watering taste on your palate.

South Indian Murghi Balti

Pieces of chicken marinated off the bone tandoori style, slow cooked with minced chicken, coriander and spices. Together with Balti you receive the uniqueness of India.

Lamb Handi

Slow cooked tender lamb in a variety of spices including zeera, which is used in home cooking to add extra flavour. Garnished with coriander and fresh chillies to give a strong punch of heat in this special dish..



Special Festive Main Courses

**Please choose one starter, one
maincourse and one of our sundries**

Chicken
Chicken Tikka
Lamb

Vegetables
Prawn

Massala

Pre-marinated and barbecued chicken cubes with a delicious blend of fresh cream, almonds and coconut, made into a rich but mild and sweet dish.

Dansak

Lentils gently braised and blended with pineapple, juice of a lime and a mix of delicate spices which brings a delicious combination of a sweet and sour.

Karahi

The art of this dish is served in a distinctive sizzling hot pan called the Karahi. Seasoned with bay leaves, cinnamon and Rivaj's blend of exotic spices.

Balti

A very popular Indian dish. Specially blended with traditional spices and coriander. With the Balti flavour, this dish is unique Indian cooking.

Rogan Josh

Traditionally only lamb-based, this exclusive Indian dish is (with the extensive use of tomatoes) bursting with flavour.

Naga

Cooked in a hot 'naga' chilli sauce with fresh tomatoes, onions and fresh coriander.

Palok

Chicken or lamb cooked with fresh spinach, lightly spiced with onions, tomatoes, herbs, spices and a sprinkle of coriander.

Madras

A renowned hot classic! Consisting of tomatoes, lemon and our very own strong spices. Topped with coriander leaves for an exquisite taste.

Jalfrezi

The finest hot green chillies are used to intensify the flavour. Carefully chosen spices with onions, and green capsicums give this dish an amazing aroma and taste.

Vindaloo

A mixture of stimulating flavours. Half a whole tomato and ground chillies, slowly cooked with cayenne peppers that creates a tantalizingly hot but flavoursome dish.

Sundries (rice or naan bread)

Naan Breads

Peshwari Naan

Light fluffy naan bread filled with shavings of coconut and sultanas, baked in our clay oven.

Garlic Naan

Light fluffy naan bread with garlic, baked in our clay oven.

Chilli Garlic Naan

Light fluffy naan bread filled with fresh chillies and garlic, baked in our clay oven.

Plain Naan

Light fluffy naan bread baked in our clay oven.

Chapatti

Soft unleavened bread.

Rices

Khumbi Rice

Basmati rice cooked with the infusion of gently roasted mushrooms and coriander.

Egg Rice

Basmati rice cooked with eggs and gentle spices.

Rashun Rice

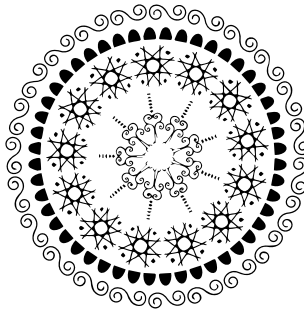
Basmati rice cooked with fresh garlic.

Pilau Rice

Beautifully perfumed basmati rice.

Boiled Rice

Steamed basmati rice.



RIVAJ

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