



Est 1993



RAJASTHAN

Rajasthan Bangladeshi & Indian Cuisine
has a combination of subtle tastes,
where flavours are as varied as the climate and people of Asia.

With its signature welcome and relaxed atmosphere,
Rajasthan has opened its doors to thousands of
satisfied customers since first opening in 1993.

With a well deserved reputation for satisfaction,
Rajasthan is proud to offer the very finest dishes,
all created, cooked and presented by our renowned Head Chef.

Warm, fragrant and aromatic spices from all the
corners of the Asian subcontinent are delicately and meticulously
blended to create the dishes that we are proud to present to you.

Each dish has its own distinctive flavour and aroma created from spices
freshly prepared each and every day, with a tantalising result that
cannot be duplicated with the use of any simple pre-prepared curry powder.
This expert blending of herbs and spices is an art in itself, developed
through centuries of tradition and expertise, creating perfect flavours
to enrich our carefully selected ingredients.

Together, they are marinated in rich yoghurt, sealing in the goodness and
flavour, before cooking in the Tandoor to produce the perfect dish for you.

We feel sure that you will enjoy your meal
& the unique ambience of Rajasthan.

Thank you in advance for giving us the opportunity to serve you.



ALLERGENS NOTICE

Please note:
we make every effort to provide allergen free food
on request, however this cannot be guaranteed as
we handle allergens on the premises

 Gluten	 Peanuts	 Nuts	 Milk	 Soya	 Mustard	 Eggs	 Fish	 Crab	 Shrimps	 Squid	 Mussels	 Octopus	 Oyster	 Scallop	 Sesame	 Celery	 Sulphite
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Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans,
milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.
If you are allergic to certain ingredients please notify our staff before ordering.

KEY : Vegetarian -  Medium -  Slightly Hot -  Madras -  Vindaloo - 



Most Major credit cards accepted on orders over £10.00.

Starters or Mains

Served with salad & mint sauce. Salad contains lettuce, capsicum, onions, carrots, cucumber, tomato & lemon.

		Starter	Main
1.	Chicken Tikka 🍴	£4.95	£9.50
2.	Chicken Pakora 🍴	£5.50	£10.50
3.	Lamb Tikka 🍴	£5.50	£10.50
4.	Panir Tikka 🍴 <i>Indian Cottage Cheese.</i>	£5.50	£10.50
5.	Tandoori Duck Tikka 🍴	£6.25	£11.50
6.	Tandoori Duck Stir fry 🍴🍴 <i>Slightly Spicy</i>	£6.25	£11.50
7.	Tandoori Chicken 🍴	£4.95	£9.50
8.	Chicken Shashlick 🍴	£5.75	£10.95
9.	Mixed Kebab 🍴	£6.50	—
10.	Sheek Kebab 🍴	£4.75	£8.25
11.	Nargis Kebab 🍴	£5.50	—
12.	Onion Bhajee 🍴	£4.25	—
13.	Chicken Tikka Puree	£5.50	£10.50
14.	Prawn Cocktail	£4.25	—
15.	Somosa 🍴🌱 <i>Vegetable or meat.</i>	£4.25	—
16.	Stuffed Pepper 🌱 <i>Vegetable or meat</i> 🍴	£5.25	—
17.	Chicken Chat 🍴🍴	£5.50	£10.50
18.	Salmon Tikka 🍴	£6.75	£12.50
	<i>Marinated in tandoori spices, cooked in Tandoor.</i>		
19.	Magic Mushrooms 🌱 <i>Vegetable or meat</i> 🍴	£4.75	—
20.	Garlic Mushrooms 🌱🍴	£4.75	—
21.	Tandoori Fish 🍴 <i>Silver Hake.</i>	£5.50	£10.50
22.	Prawn on Puree 🍴	£5.50	—
23.	King Prawn on Puree 🍴	£6.25	—
24.	King Prawn Butterfly 🍴	£6.25	—
25.	Tandoori King Prawn 🍴	£6.25	£11.75
26.	Tandoori Mixed Grill 🍴 <i>Served with Nan.</i>	—	£13.95
27.	Spice Roll 🍴🍴	£5.75	—
	<i>Succulent pieces of chicken & mushroom spiced in a chapati roll.</i>		
28.	Aloo Bonda <i>NEW</i>	£4.25	—
	<i>A popular south Indian snacks. Made with spiced mashed potato tempered with fresh curry leaves coated with gram flour served with home made tamarind chutney.</i>		
29.	Panir Dilkush Tikka <i>NEW</i> <i>(Indian cottage cheese)</i>	£6.25	—
	<i>In Hindi dilkush means heart-attracting, panir and chunk of red and green pepper, marinated with mace cardamom and chef own blended garam masala. Served with mint & coriander yogurt.</i>		
30.	Chilli Panir <i>NEW</i>	£6.25	—
	<i>Chilli Panir is an Indian cottage cheese appetiser where crisp batter fried panir is tossed in slightly sweet, spicy, hot and tangy chilli sauce.</i>		
31.	Murgh Achari <i>NEW</i>	£5.50	—
	<i>Is one of those phenomenal Indian Chicken Kebabs Whose taste is simply unbeatable. Soft tender pieces of chicken bathed in pickling spices (Achari masala) & yogurt marinade & cooked in tandoor to perfection, this Achari Chicken Kebab will blow your mind. Served with mint coriander yogurt.</i>		
32.	Malai Chicken Tikka <i>NEW</i>	£5.50	—
	<i>Malai tikka refers to grilled supreme of chicken with ginger, garlic green chilli, cream-cheese, coriander-stem</i>		

Chef's Recommendations

All dishes are served with a specific rice. All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

33. **Rajasthan Special** 🌶️🌶️🌶️ **£13.50**
Marinated Chicken Tikka, Lamb Tikka and King Prawn cooked with onion, coriander, tomato, green pepper, fresh green chillies & specially selected spices. Served with special rice.
34. **Chicken Tikka Chilli Masalla** 🌶️🌶️ **£12.95**
Slightly hot dish extensively prepared with green chilli. Served with pilau rice.
35. **Lamb Tikka Chilli Masalla** 🌶️🌶️ **£13.50**
Slightly hot dish extensively prepared with green chilli. Served with pilau rice.
36. **Chicken Tikka Chat Masalla** 🌶️ **£12.95**
Mouth watering dish cooked with a sprinkle of chat sauce, with tomatoes and various spices. Served with keema pilau rice.
37. **Lamb Tikka Chat Masalla** 🌶️ **£13.50**
Mouth watering dish cooked with a sprinkle of chat sauce, with tomatoes and various spices. Served with keema pilau rice.
38. **Murgi Keema Bhuna** 🌶️🌶️ **£12.95**
Chicken Tikka treated with mince meat, cooked in fresh green herbs and spices. Served with pilau rice.
39. **Tandoori Mix Sag Panir** **£13.50**
Cooked with Chicken, Lamb, King Prawn, Cheese and Spinach. Served with fried rice.
40. **Golden Tandoori Chicken** 🌶️ **£12.95**
Tandoori chicken off the bone, cooked in a medium dry masala sauce, herbs and spices. Served with peas pilau rice & a boiled egg.
41. **Lababdar** **NEW** Chicken **£13.50** Lamb or Panir **£13.95**
Is a rich Mughlai gravy. Choice of chicken, lamb or panir cooked with onions, tomato and cashew nut based gravy. Served with pilau rice.
42. **Rajasthani Laal Mas** **NEW** Beef **£15.95** Lamb **£13.95**
The curry originated in Rajistan in the North of India and as such tend to be richer, meatier and thicker in nature. Onions, ghee and yoghurt are all used to create a luxurious reduced sauce with a tonne of intense flavour and spice. Served with Pilau Rice.

Dine in Delicacies

43. **Varuvaal** 🌶️🌶️ (South India style) **NEW** Beef **£15.95** Lamb **£13.95**
Fried and roasted in a traditional Kerala dish, cubed meat is cooked with spices until tender, then caramelised with onions, herbs and spices. Served with a plain naan.
44. **Meen (Fish) Moilee** (Kerala style) **NEW** **£17.95**
Traditional Kerala style fish curry. A coconut milk based fish sauce served with spiced mashed potato, aubergine pakoras and steamed rice, a complete meal.
45. **Grilled Lamb Chops** **NEW** **£17.95**
A succulent lamb chop recipe. Loin of lamb chops marinated with garam masala and chef own blended spices served with mint coriander yogurt. Served with a Plain Nan.
46. **Chicken Manchurian** **NEW** **£13.50**
Cooked with corn flour, plain flour, soya sauce, red & green pepper mixed with herbs & spices. served with a Plain Nan.
47. **Special Kurzi Lamb** 4 People **£84.95** 2 People **£49.95**
The best dish of the house (24 hours notice required) The leg of a spring lamb spiced, marinated, dipped in chef's special sauce for at least 24 hours. Roasted Tandoori style in an oven. Served with Kufta Curry (mince meat) and decorated with an egg, tomatoes and green salad, served with vegetable bhaji, peas pilau rice & nan bread.

Any Meat or Vegetables added to any dish - Extra £1.25 / King Prawns - Extra £2.50

Signature Dishes

All dishes are served with pilau rice, and cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

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| 48. | Orange Jalfrezi (🔥🔥) | £13.50 |
| | <i>Whole breast of chicken (on the bone) oven baked & served with spicy orange jalfrezi sauce.</i> | |
| 49. | Lamb Shank (🔥) | £19.95 |
| | <i>Served with new potatoes and a yoghurt bread.</i> | |
| 50. | Chameli Chicken (🔥🔥) | £13.50 |
| | <i>Marinated Chicken cooked with tomato, onion and peppers served with chef's own special sauce. Served with pilau rice.</i> | |
| 51. | Chameli Lamb (🔥🔥) | £13.95 |
| | <i>Marinated Lamb cooked with tomato, onion and peppers served with chef's own special sauce. Served with pilau rice.</i> | |
| 52. | Breast of Duck (🔥) | £15.50 |
| | <i>Marinated breast of duck served with medium orange jalfrezi sauce.</i> | |
| 53. | Panir Shashlick Bhuna (🔥) | £13.75 |
| | <i>Indian cottage cheese cooked with onions, tomatoes, green peppers, fresh coriander & chef special recipe.</i> | |
| 54. | Naga Chicken (🔥🔥🔥) | £13.95 |
| | <i>Chicken cooked with very hot fresh naga (scotch bonnets), fresh spices & naga pickle. Recommended for chilli lovers.</i> | |
| 55. | Naga Lamb (🔥🔥🔥) | £14.50 |
| | <i>Lamb cooked with very hot fresh naga (scotch bonnets), fresh spices & naga pickle. Recommended for chilli lovers.</i> | |

Chef's Specialities

All Dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves.

- | | Chicken | Lamb |
|---|---|--------|
| 56. Chicken or Lamb Tawa (🔥🔥) | £11.50 | £11.95 |
| | <i>Tikka slices cooked with onions, green peppers, tomatoes, fresh garlic with touch of fresh green chillies and coriander.</i> | |
| 57. Chicken or Lamb Tikka Masalla (🔥) | £10.50 | £10.95 |
| | <i>Cooked in a blend of medium spices and a creamy sauce, flavoured with herbs and almonds.</i> | |
| 58. Chicken or Lamb Tikka Pasanda <i>New Recipe!</i> | £10.50 | £10.95 |
| | <i>Simmered in a mildly spiced sauce made with fresh ginger, mixed nuts, almonds, yoghurt and cream. Garnished with crushed pistachios.</i> | |
| 59. Butter Chicken or Lamb <i>New Recipe!</i> | £10.50 | £10.95 |
| | <i>A traditional butter chicken recipe, Freshly cooked tandoori roasted chicken or lamb cooked with tomato and cashew nut gravy.</i> | |
| 60. Chicken or Lamb Tikka Achari (🔥🔥) | £10.50 | £10.95 |
| | <i>Cooked with pickled chilli, lime and various other herbs and spices to produce a slightly hot & tangy flavour.</i> | |
| 61. Chicken or Lamb Tikka Jalfrezi (🔥🔥🔥) <i>(Fairly Hot)</i> | £10.50 | £10.95 |
| | <i>Cooked with onions, green chillies, peppers and selected spices.</i> | |
| 62. Chicken or Lamb Tikka Aam (🔥) | £10.50 | £10.95 |
| | <i>Cooked with selected spices and garnished with mango and fresh cream.</i> | |
| 63. Garlic Chilli Chicken or Lamb Tikka (🔥🔥🔥) | £10.95 | £11.50 |
| | <i>Cooked with fresh garlic and fresh green chillies, garnished with coriander and ginger.</i> | |
| 64. Chicken or Methi Gusth (🔥) | £10.50 | £10.95 |
| | <i>Cooked with Lamb and fenugreek leaves, medium spiced.</i> | |
| 65. Anarkali Bahar (🔥) | £11.75 | — |
| | <i>Medium hot - Lamb Tikka, King Prawn and Chicken Tikka cooked with special Indian spices and herbs.</i> | |
| 66. Chicken or Lamb Rezella (🔥) | £10.50 | £10.95 |
| | <i>Fresh chicken or lamb cooked with aubergine, garlic, onions, green peppers and tomatoes as a medium dish with herbs and spices.</i> | |
| 67. Chicken Tikka Beans Bhuna (🔥) | £10.50 | £10.95 |
| | <i>Marinated chicken or lamb cooked with garden green beans, herbs & spices.</i> | |
| 68. Chicken Tikka Keema Curry (🔥) | £10.50 | £10.95 |
| | <i>Minced lamb cooked with chicken tikka.</i> | |
| 69. Chicken or Lamb Shatkora (🔥) | £10.50 | £10.95 |
| | <i>Marinated chicken or lamb cooked with Indian lime, tangy taste.</i> | |
| 70. Mishti Lamb Kodoo (🔥) | £10.50 | £10.95 |
| | <i>A sweet and medium dish cooked with sweet pumpkin. A popular Indian and Bangladeshi dish.</i> | |

Traditional Dishes

71. **CURRY** 🌶️
The traditional basic curry, served at medium strength.
72. **KORMA**
Cooked with almonds, coconut and cream. A very mild dish.
73. **PATHIA** 🌶️🌶️
A fairly condensed tomato and onion sauce, with a squeeze of fresh lemon. Fairly hot with a sweet and sour finish.
74. **DANSAK** 🌶️🌶️
A Parsee dish originating from western India. A combination of a lentil sauce with pineapple. Producing a sweet, sour and slightly hot sauce.
75. **SAGWALLA** 🌶️
Prepared with fresh spinach, touch of capsicum and spices. A medium dish.
76. **BHUNA** 🌶️
A dish thoroughly marinated with onions, tomatoes, green herbs and selected spices, medium strength.
77. **DOPEAZA** 🌶️
A maximum quantity of onions, freshly seasoned with a touch of capsicum, and exclusive spices to produce a medium hot taste.
78. **MADRAS** 🌶️🌶️🌶️
A most popular dish made with spices, a fairly hot dish.
79. **VINDALOO** 🌶️🌶️🌶️🌶️
A very popular dish made with spices and chilli, a very hot dish.
80. **CEYLON** 🌶️🌶️🌶️
A very rich hot dish, prepared with black pepper, chilli, lemon juice and a touch of coconut cream.
81. **ROGAN JOSH** 🌶️
A medium hot curry spiced with herbs and garnished with tomato, onions and green peppers, medium hot.

1. Chicken	£8.95	7. King Prawn	£12.25
2. Lamb	£9.95	8. Vegetable	£8.50
3. Prawn	£8.95	9. Mixed	£11.95
4. Chicken Tikka	£10.50	<i>Chicken, Lamb & Prawn</i>	
5. Lamb Tikka	£10.95	10. Chicken Shashlick	£11.50
6. Duck Tikka	£12.25	11. Lamb Shashlick	£11.95
		12. Panir	£10.50

Any Meat or Vegetables added to any dish - Extra £1.25 / King Prawns - Extra £2.50

**“There is no sincerer love
than the love of food.”**

George Bernard Shaw

Seafood Selection

All dishes are served with boiled rice.

All dishes are cooked with fresh onions, fresh capsicum, fresh coriander and dry fenugreek leaves. Please be aware that some dishes may contain shell or fish bones. Please take extra care when eating.

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| 82. | Jhinga Jublee 🌶️🌶️🌶️
<i>King prawn cooked with scallops, chillies & fenugreek in a madras sauce.</i> | £17.50 |
| 83. | Jhinga Masalla (N) 🌶️
<i>Tandoori King Prawn cooked in special sauce garnished with fresh coriander, ginger and methi.</i> | £17.50 |
| 84. | Desi Golda Chingri 🌶️🌶️
<i>Tiger king prawns cooked with green spices and fresh green chillies.</i> | £17.50 |
| 85. | Shell Fish Supreme 🌶️
<i>Spiced king prawn and scallops cooked in a garlic and spring onion infused sauce.</i> | £17.50 |
| 86. | Scallops 🌶️
<i>Cooked in a spinach based sauce.</i> | £17.50 |
| 87. | Pan Fried Salmon 🌶️
<i>Medium dish cooked with baby potato.</i> | £17.50 |
| 88. | Salmon Karai 🌶️🌶️
<i>Cooked in a home style manner with peppers, onions, tomatoes and garnished with coriander. Slightly spicy.</i> | £17.50 |
| 89. | Spiced Monk Fish 🌶️🌶️
<i>Slightly hot dish cooked with spicy potato & fresh green chillies.</i> | £17.50 |
| 90. | Spicy Seabass 🌶️🌶️
<i>Seabass grilled and cooked with french beans in thick sauce, in a home style manner.</i> | £17.50 |
| 91. | King Prawn Malai Curry (Kolkata style) <i>NEW</i>
<i>Authentic kolkatha(West Bengal) style king prawns curry cooked with onion,mustard, coconut milk and spices.</i> | £17.50 |

**“When a man’s stomach is full
it makes no difference
whether he is rich or poor.”**

Euripides

KEY : Vegetarian - 🍃 Medium - 🌶️ Slightly Hot - 🌶️🌶️ Madras - 🌶️🌶️🌶️ Vindaloo - 🌶️🌶️🌶️🌶️

Biryani Dishes

Basmati rice cooked with either chicken, meat or prawns in a special blend of spices and served with a medium strength vegetable curry.

All Dishes are dressed with fresh red & green peppers, onions & carrots. 🍴

92.	Chicken Biryani	£10.50
93.	Lamb Biryani	£10.95
94.	Prawn Biryani	£10.50
95.	King Prawn Biryani	£13.50
96.	Chicken Tikka Biryani	£11.95
97.	Lamb Tikka Biryani	£12.50
98.	Duck Biryani	£13.50
99.	Mixed Biryani	£13.75
100.	Chicken Persian Biryani	£11.50
	<i>Persian Chicken Biryani's comes with omelette & fresh banana on top.</i>	
101.	Prawn Persian Biryani	£11.50
102.	Lamb Persian Biryani	£11.95
103.	Chicken Malayan Biryani	£11.50
	<i>Malayan Biryani's are cooked with pineapple & omelette on top.</i>	
104.	Prawn Malayan Biryani	£11.50
105.	Lamb Malayan Biryani	£11.95
106.	Chicken Shaslick Biryani	£11.95
107.	Lamb Shaslick Biryani	£11.95
108.	Special Biryani	£13.95
109.	Vegetable Biryani 🌱	£10.50

Balti / Karai Dishes

A medium curry with tomato, onions, capsicum, fenugreek leaves & various spices. 🍴

/ Karai is a type of dish with handles at each side. It is a medium curry with tomato, onion, capsicum, fenugreek leaf & various spices. 🍴

110.	Chicken	£9.25
111.	Lamb	£10.25
112.	Prawn	£9.25
113.	Chicken Tikka	£10.75
114.	Lamb Tikka	£11.25
115.	Duck Tikka	£12.75
116.	King Prawn	£12.75
117.	Vegetable or Mushroom 🌱	£8.75
118.	Mixed Chicken, Meat, Prawn & King Prawn	£12.25
119.	Chicken Shaslick	£11.75
120.	Lamb Shaslick	£12.50

Any Meat or Vegetables added to any dish - Extra £1.25 / King Prawns - Extra £2.50

**“An onion can make people cry,
but there has never been a vegetable
invented to make them laugh.”**

Will Rogers

English Dishes

Served with salad which contains lettuce, capsicum, onions, carrots, cucumber, tomato & lemon.

121.	Sirloin Steak <i>Served with chips, peas, fried onions & mushrooms.</i>	£17.95
122.	Chicken & Chips <i>Served with peas & grilled tomatoes.</i>	£10.50
123.	Chicken Nuggets & Chips <i>Served with peas & grilled tomatoes.</i>	£10.50
124.	Scampi & Chips <i>Served with peas & grilled tomatoes.</i>	£10.50
125.	Mushroom Omelette <i>Served with peas & grilled tomatoes.</i>	£10.50
126.	Chicken Omelette <i>Served with peas & grilled tomatoes.</i>	£10.50
127.	Green Salad	£3.95
128.	Fried Mushroom	£3.95
129.	Chips	£3.95

Vegetable Dishes V

	<i>Starter</i>	<i>Main</i>
130.	Mushroom Bhaji	£4.95 £8.50
131.	Bhindi Bhaji	£4.95 £8.50
132.	Cauliflower Bhaji	£4.95 £8.50
133.	Vegetable Bhaji	£4.95 £8.50
134.	Sag Bhaji	£4.95 £8.50
135.	Sag Aloo	£4.95 £8.50
136.	Bombay Aloo	£4.95 £8.50
137.	Aloo Gobi	£4.95 £8.50
138.	Dall Massalla	£4.95 £8.50
139.	Tarka Dall	£4.95 £8.50
140.	Brinjal Bhaji	£4.95 £8.50
141.	Aloo Matar	£4.95 £8.50
142.	Chana Bhaji	£4.95 £8.50
143.	Chana Panir	£5.75 £10.50
144.	Matar Panir	£5.75 £10.50
145.	Sag Panir	£5.75 £10.50

“The secret of success in life is to eat what you like & let the food fight it out inside.”

Mark Twain

Sundries

146.	Special Rice <i>Peas, Carrots, Egg and Coriander.</i>	£4.45
147.	Boiled Rice	£3.45
148.	Pilau Rice	£3.70
149.	Fried Rice	£3.70
150.	Egg Fried Rice	£4.20
151.	Mushroom Rice	£4.20
152.	Vegetable Rice 	£4.20
153.	Spinach Rice 	£4.20
154.	Peas Pilau Rice	£4.20
155.	Keema Pilau Rice	£4.20
156.	Chicken Fried Rice	£6.50
157.	Sylheti Rice  <i>Cooked with fruit.</i>	£4.50
158.	Garlic Fried Rice	£4.20
159.	Special Nan <i>Onions, garlic, green pepper & coriander.</i>	£3.95
160.	Nan	£3.20
161.	Peshwari Nan	£3.95
162.	Keema Nan	£3.95
163.	Garlic Nan	£3.95
164.	Cheese Nan	£3.95
165.	Kulcha Nan	£3.95
166.	Cheese & Chilli Nan 	£3.95
167.	Chapati	£1.95
168.	Tandoori Roti	£2.80
169.	Paratha	£3.20
170.	Stuffed Paratha	£3.75
171.	Puri	£1.95
172.	Plain Popadom	£0.80
173.	Spiced Popadom	£0.85
174.	Raitha <i>Plain Yoghurt, cucumber or mixed.</i>	£1.95
175.	Large Mint Sauce	£2.50
176.	Large Onion Salad	£2.50
177.	Any Dips <i>Per portion.</i>	£0.50

**“One Cannot Think Well,
Love Well, Sleep Well,
If One has not Dined Well.”**

Virginia Woolf

***“There is no need for hurry in life
least of all when we are eating”***

Edward Everett Hale, (1892)

“Eat to live, Not live to eat. ”

Socrates (469-399 BC)

***“After dinner rest a while,
After supper walk a mile.”***

T. Cogan (1584)

***“If food is the body of good
living, then wine is its soul.”***

Clifton Fadiman



*If your favourite dish is not on the menu please enquire,
as our expert chefs are often able to oblige.*

*Rajasthan is happy to cater for your private function whether dining in or takeaway.
With a wide range of set meals to suit all budgets, please ask your waiter for further information.*

Please note: our dishes may contain traces of nuts



167 Warwick Road,
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