




Main Menu

ترحيب حار و شرار من راج بلاس مركز اقوى و ارقى المطاعم الهندية،
نختار الذ المكونات و الاعشاب لنحضر لكم اطباق طازجة و ساخنة.

კეთილი იყოს თქვენი მობრძანება ინდურ რესტორან რაჯ პალასში,
სადაც თქვენ გელოდებით ექსკლუზიურად მაღალი ხარისხის
მომზადებული კერძები

A warm welcome from RAJ PALACE home contemporary Indian cuisine.
All our dishes are carefully chosen to offer the finest exclusive dishes with superior
quality herbs and spices.

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Starter



Chicken Pakora / ჩიქენ პაკორა ~25

Fresh boneless chicken breast marinated in exotic spices, dipped in gram flour batter with Indian spices, and deep-fried.

Panner Pakora / პანეერ პაკორა ~25

Homemade Indian semi-soft cheese stuffed with mint sauce, dipped in gram flour batter with Indian spices, and deep-fried.

Mix Vegetable Pakora / მიქს ვეგეტაბლ პაკორა ~16

Fresh seasonal vegetables (potatoes, onions, eggplant), dipped in gram flour batter with Indian spices, and deep-fried.

Peanut Masala / არაქისი მასალა ~12

Peanuts mixed with tomatoes, onions, green chilies, Indian spices, lemon juice, and fresh coriander leaves.

Chana Chaat / ჩანა ჩატ ~12

Chickpeas mixed with potatoes, onions, tomatoes, green chilies, chaat masala, cumin powder, black salt, lemon juice, and fresh coriander leaves.

Aloo Chaat / ალო ჩატ ~12

Potatoes mixed with onions, tomatoes, green chilies, tamarind chutney, mint chutney, chaat masala, cumin, black salt, and fresh coriander leaves.

Papad Plain / პაპად პლეინ ~5

Masala Papad / მასალა პაპად ~10

French Fries / კარტოფილი ფრი ~10

Crispy golden fried potato strips seasoned with salt, served as a crunchy and delicious appetizer.

Pani Puri / პანი პური ~12

A popular Indian street food consisting of hollow, crispy puris filled with spiced water (pani), tamarind chutney, and a mixture of potatoes, chickpeas, and herbs.

Dahi Puri / დაჰი პური ~14

A variant of Pani Puri, where the crispy puris are filled with spiced yogurt, chutneys, and boiled potatoes, offering a refreshing and tangy flavor.

Fish Pakora / თევზის პაკორა ~26

Fish pieces coated in gram flour batter, spiced with red chili, turmeric, carom seeds, and lemon juice.

Hot Soup



Tomato Soup ~~~~~ 10
Cream of tomato infused with herbs and spices.

Vegetable Soup ~~~~~ 10
Flavorful vegetable stock, enhanced with fresh herbs and garnished with vegetables and chopped fresh coriander.

Mushroom Soup ~~~~~ 10
Mushroom stock infused with fresh herbs and milk cream.

Lentil Soup ~~~~~ 10
Yellow lentils cooked with garlic, onion, turmeric, and lemon juice.

Veg Hot & Sour Soup ~~~~~ 10
A flavorful and tangy soup made with a variety of vegetables, seasoned with soy sauce, vinegar, and pepper, creating a hot and sour taste profile.

Chicken Hot & Sour Soup ~~~~~ 12
A comforting soup with tender chicken pieces, vegetables, and a combination of spices, offering a perfect balance of heat and tanginess.

Veg Manchow Soup ~~~~~ 12
A spicy and savory Chinese-inspired soup made with mixed vegetables, fried noodles, and a flavorful broth, seasoned with soy sauce, chili sauce, and various spices.

Chicken Manchow Soup ~~~~~ 12
A hearty and spicy chicken-based version of Manchow Soup, with pieces of chicken, vegetables, and crispy fried noodles in a tangy broth.

Salad

GREEN SALAD (Indian Style) / მწვანე სალათა (ინდური სტილი) ~ ~ 12
Cucumber, tomato, onion, carrot, green chili, and lemon, tossed with light seasoning.

Kachumber Salad / კაჩუმბერ სალათა ~~~~~ 12
Cabbage, capsicum, onion, tomato, cucumber, and green chili mixed with lemon juice and Indian spices.

Onion salad / ხახვის სალათა ~~~~~ 8
Fresh onion slices mixed with green chili, lemon juice, salt, coriander leaves, and a drizzle of oil.

Boiled Egg Salad / მობარშული კვერცხის სალათი ~ ~ ~ ~ 12
A healthy and protein-rich salad featuring sliced boiled eggs mixed with vegetables like cucumber, tomatoes, onions, and a light seasoning.

Greek Salad / ბერძნული სალათი ~~~~~ 14
A Mediterranean-inspired salad made with fresh cucumbers, tomatoes, onions, olives, and feta cheese, seasoned with olive oil, lemon, and oregano.

Eggs



Egg Curry / კვერცხის კარი ~~~~~18
Boiled eggs simmered in a smooth, creamy gravy made with onions and tomatoes, cooked in an exotic blend of North Indian spices.

Masala Omelet / მასალა ომლეტი ~~~~~15
Eggs mixed with onions, tomatoes, green chillies, turmeric, red chili powder, garam masala, and fresh coriander leaves, then pan-fried.

Boiled Egg / მოხარშული კვერცხი ~~~~~ 3
Perfectly boiled eggs served simply or seasoned to taste.

Poached Egg / გამოხარშული კვერცხი ~~~~~12
Poached eggs made with vinegar-infused water for a soft, delicate texture.

Sunnyside Up / ნახევრად შემწვარი ~~~~~14
Fried eggs with a fully cooked white and runny yolk, cooked with a touch of vinegar for balance.

Plain Omelet / ჩვეულებრივი ომლეტი ~~~~~10
Simple omelet made with eggs, salt, and pepper, cooked to perfection.

Eggs Bhurji / კვერცხის ბჰურჯი ~~~~~12
A spiced scrambled egg dish, where eggs are cooked with onions, tomatoes, green chillies, and a mix of aromatic Indian spices, offering a savory and satisfying flavor.

Mutton Dishes

Kashmiri Roghan Josh / კაშმირული როღან ჯოში ~~~~~ 28
Tender cubes of lamb slow-cooked in a yogurt-based sauce with herbs and light spices, inspired by Kashmiri cuisine.

Mutton Curry / თხის კარი ~~~~~25
Tender cubes of lamb slow-cooked in a light, flavorful gravy made with fresh ground spices and chili paste.

Mutton Masala / თხის მასალა ~~~~~ 30
Tender lamb cooked with fresh tomatoes and aromatic oriental spices, finished with a touch of cream masala.

Mutton Bhuna / მატონ ბჰუნა ~~~~~ 30
Mutton cooked with onions, tomatoes, ginger-garlic paste, spices, and fresh coriander leaves for a rich, semi-dry dish.

Tandoor



- Chicken Tikka / ქათამის ტიკა ~~~~~ 28**
Tender pieces of boneless chicken marinated in aromatic spices and yogurt, flame-broiled on skewers in a tandoor.
- Chicken Tandoori / ქათამის ტანდური ~~~~~ 32**
Chicken marinated in yogurt with a blend of colorful Indian herbs and spices, roasted in a tandoor.
- Chicken Afghani / ავღანური ქათამი ~~~~~ 35**
Chicken marinated in yogurt with a blend of cashew nuts, white cream, and Indian herbs.
- Tangri Kabab / ტანგრი კაბაბი ~~~~~ 28**
Chicken drumsticks marinated with yogurt, ginger-garlic paste, spices (red chili, garam masala, cumin), and lemon juice.
- Chicken Seekh Kabab / ქათამის სიხ კაბაბი ~~~~~ 30**
Minced chicken mixed with onions, ginger-garlic paste, spices (cumin, coriander, garam masala), and fresh coriander leaves.
- Chicken Banjara / ქათამის ბანჯარა ~~~~~ 25**
Chicken marinated with yogurt and Banjara masala (a special blend similar to garam masala), onions, and ginger-garlic paste.
- Chicken Hariyali Tikka / ქათამის ჰარიალი ტიკა ~~~~~ 28**
Chicken marinated with mint leaves, coriander leaves, green chilies, and spices.
- Tandoori Paneer Tikka / ტანდური პანირ ტიკა ~~~~~ 28**
Cubes of paneer marinated in a blend of yogurt, spices, and herbs, then skewered and cooked in a traditional tandoor, offering a smoky, flavorful appetizer.
- Malai Paneer Tikka / მალაი პანეერ ტიკა ~~~~~ 30**
Paneer cubes marinated in a creamy mix of yogurt, fresh cream, and aromatic spices, grilled to perfection in the tandoor, creating a rich and tender dish.
- Mushroom Tikka / სოკო ტიკა ~~~~~ 24**
Mushrooms marinated in a blend of yogurt, spices, and herbs, then grilled in the tandoor, providing a smoky and flavorful bite.

Chicken



Karahi Chicken / ქარაჰის ქათამი ~~~~~ 26

Boneless chicken sautéed with special Indian seasoning, fresh capsicum, onions, garlic, ginger, and tomatoes.

Chicken Curry / ქათამის კური ~~~~~ 22

Bone-in chicken cooked in a light gravy with fresh ground spices, seasoned to your taste.

Butter Chicken / ქათამი კარაჟი ~~~~~ 28

Boneless chicken roasted in a tandoor and cooked with fresh onion, ginger, and our special creamy tomato sauce.

Chicken Tikka Masala / ქათამის ტიკა მასალა ~~~~~ 28

Tender boneless chicken pieces marinated, roasted in a tandoor, and cooked with fresh peppers and our special sauce.

Chicken Lababdar / ქათამი ლაბაბდარი ~~~~~ 26

Boneless chicken cooked with onions, capsicum, and ginger.

Tawa Chicken / ტავა ქათამი ~~~~~ 28

Chicken cooked with onions, tomatoes, ginger-garlic paste, spices, and fresh coriander leaves.

Masala Chicken / მასალა ქათამი ~~~~~ 25

Chicken cooked with onions, tomatoes, ginger-garlic paste, spices, and fresh coriander leaves.

Rahra Chicken / რაჰრა ქათამი ~~~~~ 25

Chicken cooked with kidney beans, tomatoes, onions, ginger-garlic paste, and spices.

Murg Kali Mirch / მურგ კალი მირჩი ~~~~~ 26

Chicken cooked with black pepper, yogurt, onions, ginger-garlic paste, and spices.

Murg Patiala / მურგ პატიალა ~~~~~ 28

Chicken cooked with cashew paste, onions, tomatoes, ginger-garlic paste, and spices.

Fish Dishes



Fish Curry / თევზის კარი ~~~~~ 20

Fish slowly cooked in light gravy with onion, garlic, ginger, and fresh ground spices.

Fish Masala / თევზის მასალა ~~~~~ 22

Fish cooked with onion, ginger gravy, and North Indian spices, topped with herbs.

Shrimp Curry / კარი კამბალასთან ~~~~~35

Shrimp cooked with onions, garlic paste, ginger, tomatoes, coriander, and red chili powder.

Shrimp Masala / კამბალას მასალა ~~~~~ 36

Shrimp cooked with onions, tomatoes, garlic, ginger, green chilies, turmeric, red chili powder, coriander powder, cumin powder, garam masala, salt, fresh coriander leaves, and lemon.

Fish Tikka / თევზის ტიკა ~~~~~25

Fish fillets marinated with yogurt, lemon juice, turmeric, red chili, garam masala, and ginger-garlic paste.

Fish Malai Tikka / თევზის მალაი ტიკა ~~~~~ 28

Fish fillets marinated with cream, yogurt, white pepper, nutmeg, and ginger-garlic paste.

Fish and Chips / თევზი და ჩიფსი ~~~~~ 30

Fish fillets battered with flour, beer, salt, and fried, served with potatoes.

Fish Amritsari / თევზის ამრიცარი ~~~~~ 30

Fish pieces coated in besan (gram flour), spiced with carom seeds, red chili, turmeric, and lemon juice.

Vegetables



Dal Makhani / დალ მახანი ~~~~~ 24

An aromatic blend of black dal, chana dal, and red kidney beans simmered on a slow fire until tender and tempered with onions, garlic, and ginger, topped with cream.

Tadka Dal / ტადკა დალი ~~~~~18

Aromatic yellow lentils simmered on a slow fire until tender and tempered with onions, garlic, ginger, and tomatoes.

Chana Masala / ჩანა მასალა ~~~~~ 20

Delicious chickpeas cooked in an exotic blend of North Indian spices.

Mix Vegetable / მიქს ბოსტნეული ~~~~~ 22

Assorted seasonal vegetables cooked in a curry sauce.

Aloo Gobi / ალუ გობი ~~~~~ 20

Fresh cauliflower and potatoes sautéed with ginger, cumin seeds, tomatoes, and fresh coriander.

Aloo Jeera / ალუ ჯირა ~~~~~ 20

Fresh potatoes cooked with cumin seeds for an aromatic flavor.

Paneer Tikka Masala / პანირ ტიკა მასალა ~~~~~ 30

Aromatic cubes of homemade Indian soft cheese cooked with tomato, onion, and capsicum, roasted in a tandoor and cooked with cashew nuts and creamy sauce.

Vegetables



Malai Kofta / მალაი კოფტა ~~~~~ 28

Fresh balls made of Indian soft cheese, potato, and dry nuts in a rich sauce.

Palak Paneer / პალაკ პანირი ~~~~~ 24

Spinach cooked with tender cubes of homemade Indian cheese, herbs, and spices.

Paneer Butter Masala / პანირ ბატერ მასალა ~~~~~ 30

Cubes of homemade Indian soft cheese cooked with cashew nuts, coconut, and creamy tomato sauce.

Karahi Paneer / კარახი პანირი ~~~~~ 28

Tender cubes of Indian cheese with onions, capsicum, herbs, and spices.

Black Dal Tadkal / შავი დალ ტადკა ~~~~~ 24

Black lentils cooked with kidney beans, onions, tomatoes, ginger-garlic paste, and tempered with ghee, cumin, garlic, and red chilies.

Achari Aloo / აჩარი ალუ ~~~~~ 22

Potatoes cooked with mustard oil, pickle spices, onions, tomatoes, and ginger-garlic paste.

Raj Special Dal Indian Desi Style / რაჯ სპეციალ დალ ინდური დესი სტილი ~~~~~ 28

Mixed lentils cooked with tomatoes, onions, ginger-garlic paste, spices, and fresh coriander leaves.

Rice



Steamed Rice / მოხარშული ბრინჯი ~~~~~12
Fluffy white-grained Indian basmati rice steamed with mixed vegetables, onion, ginger.

Jeera Rice / ჯერა ბრინჯი ~~~~~14
White long-grained Indian basmati rice cooked with cumin seeds and served with fresh coriander.

Vegetable Biryani / ბოსტნეულის ბირიანი ~~~~~ 20
Aromatic basmati rice cooked with assorted seasonal vegetables, herbs, and spices, topped with nuts.

Shrimp Biryani / კარაქის ბირიანი ~~~~~35
Shrimp, basmati rice, onion, tomatoes, ginger, garlic, green chilies, yogurt, lemon juice, bay leaf, cinnamon stick, fennel seeds, garam masala.

Egg Biryani / კვერცხის ბირიანი ~~~~~ 20
Aromatic basmati rice and eggs cooked with exotic Indian herbs and spices.

Chicken Biryani / ქათმის ბირიანი ~~~~~25
Aromatic basmati rice and tender pieces of richly flavored chicken cooked with exotic Indian herbs and spices.

Mutton Biryani / თხის ბირიანი ~~~~~ 30
Aromatic basmati rice and tender pieces of richly flavored mutton cooked with exotic Indian herbs and spices, topped with fried onion.

Vegetable Pulao / ბოსტნეულის პულაო ~~~~~ 22
Basmati Rice, Mixed Vegetables, Onion, Ginger, Garlic, Green Chilies, Bay Leaf, Cloves, Cinnamon Stick, Turmeric Powder, Salt.s

Naan



Naan / ნაანი ~~~~~ 6
Soft unleavened bread baked fresh in tandoor.

Butter Naan / კარაქი ნაანი ~~~~~ 6
Soft unleavened bread baked fresh in tandoor, topped with butter.

Garlic Naan / ნიორის ნაანი ~~~~~ 8
Naan topped with garlic and light coriander, baked fresh in tandoor.

Lachcha Paratha / ლაჩა პარათა ~~~~~ 6
Whole white layered bread with butter.

Tandoori Roti / ტანდური როტი ~~~~~ 5
Whole wheat bread baked on a griddle.

Tawa Roti / ტავა როტი ~~~~~ 4
Whole wheat bread baked on a griddle.

Aloo Paratha / ალუ პარათა ~~~~~14
Multilayered bread stuffed with potatoes and garnished with butter.

Stuffed Paratha / ჩაყრილი პარატა ~~~~~14
Stuffed flatbread filled with cauliflower, green chillies, and ginger.

Chinese Menu



Chicken Chili / ქათამის ჩილი ~~~~~ 28
Chicken, bell peppers, onions, green chilies, soy sauce, chili sauce, vinegar.

Chicken Manchurian / ქათამის მანჩურიანი ~~~~~25
Chicken, corn flour batter, soy sauce, chili sauce, vinegar, garlic, ginger.

Chicken Lemon / ქათამის ლიმონი ~~~~~25
Chicken, lemon juice, soy sauce, honey, garlic, ginger.

Chicken Noodles / ქათამის ნუდლი ~~~~~ 24
Noodles, chicken, soy sauce, chili sauce, vegetables (carrots, cabbage, bell peppers).

Egg Noodles / კვერცხი ნუდლი ~~~~~ 22
Noodles, eggs, soy sauce, chili sauce, vegetables.

Mix Noodles / მიქს ნუდლები ~~~~~ 22
Noodles, mix of chicken, eggs, and vegetables, soy sauce, chili sauce.

Veg Fried Rice / ვეგეტარიანული შემწვარი ბრინჯი ~~~~~ 22
Rice, mixed vegetables (carrots, peas, beans), soy sauce.

Chicken Fried Rice / ქათამის შემწვარი ბრინჯი ~~~~~25
Rice, Chicken, Soy sauce, Mixed vegetables

Egg Fried Rice / კვერცხის შემწვარი ბრინჯი ~~~~~ 24
Rice, eggs, soy sauce, mixed vegetables.

Chicken Sesame Fried Rice / ქათამის სეზამის შემწვარი ბრინჯი ~~~~~25
Rice, chicken, sesame oil, sesame seeds, soy sauce, vegetables.

Appetizers



Veg Manchurian / ვეგე მანჭურიელი ~~~~~ 22
Veg balls in chili sauce.

Honey Chili Cauliflower / თაფლი ჩილი ყვავილოვანი კომბოსტო ~~~~~ 22
Cauliflower, corn flour batter, honey, soy sauce, chili sauce.

Paneer Chili / პანირის ჩილი ~~~~~ 25
Paneer (Indian cottage cheese), bell peppers, onions, soy sauce, chili sauce.

Chili Potato / ჩილის კარტოფილი ~~~~~ 22
Potatoes, corn flour batter, soy sauce, chili sauce.

Sizzler



Chinese Veg Sizzler ~~~~~ 28
Mixed Vegetables, Noodles or rice, Gravy (soy sauce, chili sauce base)

ჩინური ვეგეტარიანული სიზლერი

Chinese Non-Veg Sizzler ~~~~~ 30
Chicken or meat of choice, Mixed Vegetables, Noodles or rice, Gravy (soy sauce, chili sauce base)

ჩინური არავეგეტარიანული სიზლერი

Cold / Hot Beverage

FRESH LEMON SODA ~~~~~ 10

ფრეშ ლიმონის სოდა

Mango Lassi ~~~~~ 14

Mango pulp, Yogurt, Sugar, Milk, Cardamom powder

Masala Lassi ~~~~~ 12

Indian Masala Tea ~~~~~ 5

ინდური მასალა ჩაი

Soft Drink / ~~~~~ 3

რბილი სასმელი / მსუბუქი



Water ~~~~~ 2

წყალი

Sparkling Water ~~~~~ 3

Raita

Beetroot Raita ~~~~~ 14

A vibrant variation of raita made with grated beetroot mixed with yogurt, tempered with cumin, and seasoned with a blend of spices for a tangy and earthy flavor.

Pickle / მარილუელობა ~~~~~ 4

Mix Raita/ შერეული რაიტა ~~~~~ 12

Plain Dahi/ ~~~~~ 8

Cucumber Mint Raita ~~~~~ 12



Sweet

Gulab Jamun ~~~~~ 4

გულაბ ჯამუნი

Ice Cream ~~~~~ 10

ნაყინი

