



The name 'Razza' translates and reflects the 'superiority' of this restaurant when placed in line with its many rivals in terms of the quality of food, level of service and the grandeur of the venue. A place where the staff are attentive and service is an important element, aimed at making customers feel at home. It has taken more than 2 years, great effort and dedication in the planning and creation, but it always does for something this special. Razza is the brainchild of leading Essex restaurateur Sayasta Miah.

The emphasis is on the food from the diverse regions of India, classical and contemporary dishes cooked with only the freshest of ingredients. These dishes are prepared authentically, as in Indian homes and no short cuts are taken. All spice mixes are prepared freshly and ground individually for each dish. It is food served with passion, carefully prepared and presented whether you like the usual favourites such as 'Chicken Tikka Mossalla' or even a fish speciality like the 'Roshon Sea Bass', you'll find it here in our extensive menu.

The great building that 'Razza' occupies was formerly a bank, and has retained many original architectural features including the high ceilings and double length windows. You are welcomed by a stunning and comfortable lounge area leading to a stairway and an overlooking mezzanine level. The main restaurant seats 120 guests, whilst the lounge bar can host drinks parties for up to 30 guests, there is also car park facilities nearby for over 100 cars.

We don't want you to just take our word in realizing how superb this restaurant truly is, whether its for a business lunch, family meal, romantic dinner for you and a loved one, whatever the occasion may be, we would like to invite you to 'Razza', to see and experience for yourself the grandeur of this restaurant, and we will persevere to make sure you return and also tell others of your experience at 'Razza'.



All credit cards accepted. Cheques are only supported with valid bankers cheque guarantee card.
The management reserves the right to refuse service without giving a reason

STARTERS

1	Raj Platter	£5.95	14	Minty Chicken Patties	£4.95
	<i>Onion Bhaji, Somosa, Chicken Pakora, Sheek Kebab & Rubi Tikka</i>			<i>Fresh coriander, Fresh green chillies, Lentils, Mints, Herbs & lightly spiced.</i>	
2	Chicken / Lamb Tikka	£3.50	15	Minty Lamb Patties	£4.95
3	Rubi Tikka	£3.95	16	Chicken Tikka Amlee Puree	£4.95
	<i>Diced chicken cooked in clay oven with spices (Fairly Hot)</i>		17	King Prawn Amlee Puree	£6.50
4	Tandoori Chicken	£3.50	18	Prawn Puree	£3.50
5	Chicken Pakora	£3.50	19	King Prawn Butterfly	£4.95
6	Vegatable Pakora	£2.95	20	King Prawn Puree	£4.95
7	Onion bhaji	£2.95	21	Tandoori King Prawn	£6.50
8	Garlic mushroom	£2.95	22	Lamb Chops	£3.90
9	Garlic Prawn	£3.50	23	Chicken Chat	£3.50
10	Sheek Kebab	£3.50	24	Alu Chat	£2.95
11	Chicken Kebab	£3.50	25	Urni Kebab	£3.90
12	Duck Tikka	£4.50		<i>Mince meat covered with flower & deep fried in oil</i>	
13	Begun Pakora	£2.95	26	Stuffed Pepper	£3.50
			27	Prawn Parda	£4.50

TANDOORI MAIN DISHES

Prepared in the clay oven, marinated in delightful, delicious spiced yoghurt for 24 hours to tenderise the meat and give a seductive flavour and tantalising aroma. Served with Salad.

28	Tandoori Chicken (Full)	£9.90	34	Tandoori King Prawn Shaslik	£11.50
29	Tandoori Chicken (Half)	£5.95	35	Chicken / Lamb Shaslik	£7.50
30	Chicken / Lamb Tikka	£5.50	36	Duck Shaslik	£9.50
31	Duck Tikka	£7.50	38	Tandoori Mixed Grill	£11.50
32	Rubi Tikka	£6.50	39	Tandoori Sea Bass	£11.95
33	Tandoori King Prawn	£9.50		<i>Moist Marinated whole fish</i>	

COD SPECIAL DISHES

We make every effort to de-bone the fish, but please take care when eating these dishes. Boneless codfish lightly spiced, fried in ghee then re-cooked in chef's own special source.

40	Persian Cod Fish	£9.50	42	Razza Cod Specials (Mild)	£9.50
	<i>(Hot sweet and Sour flavoured)</i>		43	Chilli'N'Cod Fish Special	£9.50
41	Roshon Cod Fish Special (Medium)	£9.50			

BAY OF BENGAL FISH DISH

Deep sea fish, marinated with chef's own recipe and fried in oil then re-cooked in assorted flavour sauce to make delicious dishes.

54	Razza Fish Mossalla (Mild)	£9.95	57	Fish Specials Dopiazza	£9.95
55	Fish Specials Bhuna	£9.95	58	Fish Specials Jalfrizi	£9.95
56	Garlic Fish Mossalla	£9.95	59	Persian Fish Specials	£9.95

SEA BASS FISH DISH

Whole bass marinated with light spice and herbs cooked in clay oven and re-cooked with differently prepared and flavoured sauce

96	Persian Sea Bass	£14.95	98	Razza Sea Bass	£14.95
97	Roshon Sea Bass Special	£14.95	99	Chilli Sea Bass	£14.95

TUNA FISH DISH

We make every effort to de-bone the fish, but please take care when eating these dishes. Boneless Tuna fish lightly spiced, fried in ghee then re-cooked in chef's own special source.

100	Persian Tuna fish	£8.95	102	Razza Tuna fish special (Mild)	£8.95
101	Tuna fish Bhuna	£8.95	103	Tuna fish Jalfrizi	£8.95

SALMON FISH DISHES

63	Persian Salmon	£9.50	65	Chilli N Salmon	£9.50
64	Roshon Salmon Special	£9.50	66	Razza Salmon Special (Mild)	£9.50

SHELL FISH

204	Prawn Curry/ Madras / Vindaloo	£7.50	205	Prawn Bhuna / Kurma	£8.50
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206 Prawn Dansak / Pathia	£8.50	209 King Prawn Bhuna / Kurma	£9.95
207 Prawn sag / Dopiazza	£9.50	210 King Prawn Dansak / Pathia	£10.50
208 King Prawn Curry/Madras/Vindaloo	£8.95	211 King Prawn Dopiazza	£10.50

RAZZA SPECIAL DISHES

All these dishes are cooked with Tikka

69 Garlic King Prawn Sagwala <i>marinated king prawn, fried in oil with garlic and spinach. (dry and medium)</i>	£13.50	82 King Prawn Pardanishi <i>Lightly spiced and marinated king prawn cooked in clay oven then re-cooked in a medium thick sauce served inside a baby coconut.</i>	£15.50
70 Chicken / Lamb Tikka Mossalla	£7.50	83 Chicken Tikka Jalfrezi	£7.50
71 Chicken / Lamb Passanda	£7.50	84 Tandoori Chicken Bhuna	£7.50
72 Tandoori King Prawn Mossalla	£11.50	85 Butter Chicken Tikka <i>(medium with butter)</i>	£7.50
73 Razza King Prawn Special <i>(medium)</i>	£13.50	86 Methi Chicken	£7.50
74 Kathmandu Delicious <i>Marinated Diced chicken or lamb cooked with fresh garlic & mince meat then dressed with dreen chilli served fairly hot.</i>	£8.95	87 Megna King Prawn <i>(Medium)</i> <i>Cooked with special tandoori spices green peppers and onions</i>	£12.50
75 Peshwari Chicken	£8.95	88 Mala King Prawn <i>King Prawn cooked with chef's own recipe with touch of cream served Hot. Sweet & sour</i>	£12.50
76 Chicken Makhani <i>Cooked in home made cheese and Indian butter.</i>	£7.50	89 Razza supreme <i>(Fairly Hot)</i> <i>Chicken, Lamb, Prawn cooked with onions, green peppers</i>	£10.50
77 Razza Special <i>Chicken stuffed with Vegetable, cooked with yoghurt and chef's own special spice served medium</i>	£9.95	90 Chicken / Lamb Rezella <i>(Fairly Hot)</i>	£7.50
78 Chicken Villa <i>Chicken & mince meat cooked in a sweet and sour medium thick sauce served with keema rice and egg on top</i>	£11.50	91 Chicken / Lamb Amlee <i>Chicken/Lamb cooked with chef's own recipe with tomatoes, green peppers, garlic and tamarind sauce</i>	£7.50
79 King Prawn Amlee	£11.50	92 Chicken Paneer <i>Chicken cooked in a special spices, in a medium hot sauce topped with fresh Farm cheese.</i>	£8.95
80 Chicken / Lamb Archar <i>Chicken / Lamb pieces cooked with chopped onions, tomatoes, lemon juice, coconut, and mint sauce with a touch of honey</i>	£8.95	93 Chakmai Chicken <i>Deep Fried Chicken breast pieces cooked with fairly hot sweet & sour.</i>	£8.95
81 Chicken/Lamb Garlic chilli mossalla <i>(Fairly Hot)</i>	£8.95	94 Badshahi Chicken <i>Whole breast of chicken marinated for 24 hours and cooked in a clay oven then re-cooked in a fairly hot and sour sauce</i>	£10.95

HOME STYLE COOKING MEALS

Inevitably with these dishes the cooking time are quite long. These dishes represent the authentic home style cooking you would expect in Indian homes. In order to maintain the freshness, a limited portion of these dishes are cooked, it is recommended that these dishes are ordered in advance. These dishes are ideal for one person and served with all dishes mentioned.

190 Mangsho bhuna <i>(Medium)</i> <i>Brinjal Bhaji, pilau rice and chapatti. On the bone lamb cooked with citrus fruit</i>	£19.95	193 Mangsho dohi salan <i>Brinjal Bhaji, pilau rice Nan. Lamb shanks cooked with chef's own special spice and yoghurt sauce</i>	£19.95
191 Razza murgh special <i>(fairly hot)</i> <i>Brinjal Bhaji, pilau rice Nan. Whole pieces of breast chicken stuffed with mincemeat and re-cooked in mincemeat made sauce</i>	£15.50	194 Murghi dall <i>(slightly hot)</i> <i>Brinjal Bhaji, pilau rice and chapatti. On the bone chicken cooked with lentils.</i>	£15.50
192 Handi Murgh lazeez <i>Sag Bhaji Pilau rice Chapati. On the bone Chicken leg cooked with ginger, garlic, clove, bayleaf, spices & herbs</i>	£17.50	195 Handi shahi Korma <i>Served with Dall, Pilau rice Chicken cooked on the bone with Indian butter, cardamom, bayleaf and mild sauce</i>	£15.50

GOA DISHES

Chicken or lamb marinated in special spices for 24 hours then cooked in a clay oven and re-cooked in hot special spices with fresh coriander, fresh green chilli, fresh tomatoes and mint.

105 Chicken Goa	£9.50	107 King Prawn Goa	£13.50
106 Lamb Goa	£9.50	108 Duck Goa	£11.50

NORTH INDIAN DISHES

Cooked with Garlic, Fresh Corianders, Tomatoes, Green Chillies and special spices with fresh coriander.

120 Chicken Tikka North	£8.95	122 Tandoori king Prawn North	£12.50
121 Lamb Tikka North	£8.95	123 Duck Tikka North	£10.50

LAMB CHOP DISHES

Lamb chops marinated for 24 hours in a special spice, herbs and yoghurts then re-cooked in differently prepared and flavoured sauce

130 Chilli'N'Lamb Chop	£7.95	132 Lamb Chop Peshawar	£7.95
131 Citric Lamb Chop	£7.95	133 Lamb Chop Jall Katta	£7.95

DUCK DISH

Marinated in a delightful, delicious spice and herbs yoghurt for 24 hours to tenderise the duck and give a seductive flavour and tantalising aroma, served with differently prepared and flavoured sauce

47 Duck Special Jalfrezi	£10.50	49 Razza Duck Special (medium)	£10.50
48 Duck Special Amlee	£10.50	50 Duck Special Mossalla	£10.50

Cooked in tamarind sauce with tomatoes, garlic and capsicum. Sweet and sour flavoured

Cooked with Chef's special recipe coconuts, almonds and creamy sauce.

KARAHI DISHES

Cooked in Korahi dish and especially rich spices with onions green peppers tomatoes and fresh corianders served in hot iron dish

225 King Prawn Karahi	£10.95	229 Karahi Rubi Tikka	£8.90
226 Karahi Chicken / Lamb Tikka	£8.90	230 Karahi Kebab Chicken / Lamb	£6.95
227 Karahi Cod Fish	£9.95	231 Karahi Lamb Chop	£7.95
228 Bay of Bengal Fish Karahi	£10.50	232 Karahi Duck	£10.50

SPECIAL BALTI DISHES

Lamb Tikka, Chicken Tikka or King Prawn cooked in clay oven then re-cooked with specially prepared Balti Paste, green pepper, Onion, Tomatoes and Herbs

145 Balti Chicken / Lamb Tikka	£8.95	151 Balti Chicken/Lamb Tikka Jalfrezi	£10.50
146 Balti Garlic Chicken Tikka	£8.95	152 Balti King Prawn Tandoori Jalfrezi	£12.50
147 Balti Prawn Bhuna	£9.95	153 Balti King Prawn Tandoori Bhuna	£12.50
148 Balti Prawn Chillies	£9.95	154 Balti King Prawn Tandoori Chillies	£12.50
149 Balti Prawn Karahi	£9.95	155 Balti King Prawn Tandoori Karahi	£12.50
150 Balti Multi Vegetable	£6.95	156 Balti Special Vegetable Jalfrezi	£7.95

BIRYANI DISHES

Cooked with Basmati Rice and mild spices, served with vegetable curry and garnished with green salad.

265 Special Razza Biryani	£12.50	270 Prawn & Mushroom Biryani	£11.50
266 Chicken / Lamb Biryani	£9.90	271 King Prawn & Mushroom	£15.50
267 Prawn Biryani	£10.95	272 Chicken / lamb Tikka Biryani	£10.95
268 King Prawn Biryani	£13.50	273 Vegetable Biryani	£7.50
269 Chicken / lamb mushroom Biryani	£10.90		

Cooked with chicken, lamb and Prawn

SPECIAL VEGETARIAN MAIN DISHES

245 Razza Special Vegetable	£6.90	249 Niramish	£5.95
246 Vegetable Mossalla	£6.50	250 Vegetable Makhani	£6.50
247 Vegetable Jalfrezi	£6.50	251 Vegetable Karahi	£6.50
248 Vegetable Bahar	£5.95	252 Sag Brinjal	£5.95

VEGETABLE SIDE DISHES

310 Vegetable Curry	£2.95	319 Sag Paneer	£2.95
311 Chana Sag / Aloo Gobi	£2.95	320 Tarka Dall / Dall Samba	£2.95
313 Sag Bhaji / Sag Aloo	£2.95	322 Chana Mossalla / Chana Dall	£2.95
315 Cauliflower Bhaji	£2.95	324 Bombay Potatoes / Chana Sag	£2.95
316 Brinjal Bhaji	£2.95	326 Mushroom Bhaji	£2.95
317 Bindi Bhaji	£2.95	327 Carrots Bhaji	£2.95
318 Motor Paneer	£2.95	328 Onion / Cucumber Raitha	£1.90

SUNDRIES

340 Boiled Rice	£1.50	347 Pilau Rice	£1.90
341 Vegetable Rice	£2.50	348 Mushroom Rice	£2.50
342 Special Fried Rice	£2.50	349 Coconut Rice	£2.50
343 Keema Rice	£2.50	350 Garlic Fried Rice	£2.50
344 Garlic Nan	£1.90	351 Keema Nan	£1.90
345 Chilli Nan	£1.90	352 Ginger Nan	£1.90
346 Peshwari Nan	£1.90	353 Nan	£1.50