

Little hot) Hot)) Very Hot))) Extremely Hot

For allergens please visit www.ruchita.co.uk for information

STARTERS	
POPPADOM	0.80
SPICY POPPADOM	0.80
MIXED DIPS Mango chutney, mint raitha, onion salad	1.50
CHICKEN TIKKA	6.50
LAMB TIKKA	6.50
TANDOORI CHICKEN (1/4 on the bone)	6.50
TANDOORI KING PRAWN	8.50
SHEEK KEBAB (minced lamb skewer)	6.50
VEGETABLE TANDOORI	6.50
ONION BHAJI (2 Pcs)	5.50
MEAT SAMOSAS (2 Pcs)	5.50
VEGETABLE SAMOSAS (2 Pcs)	5.50
CHANA ON PURI † (chickpeas)	6.95
CHICKEN CHAAT ON PURI †‡	7.50
ALOO CHAAT ON PURI †‡ (potato)	6.95
PRAWN ON PURI †	7.50
KING PRAWN BUTTERFLY (breaded and deep fried)	5.95
RU-CHILLI WINGS (Extremely Hot)	8.50
† Puri is a type of fried flatbread	

‡ Chaat is made with cucumber & spice blend

MAINS FROM THE TANDOOR

11.50

11.50

11.50

11.50

14.95

10.50

12.95

12.95

15.95

2.00

10.95

11.95

13.95

CHICKEN TIKKA
LAMB TIKKA
TANDOORI CHICKEN (1/2 on the bone)
SHEEK KEBAB (minced lamb skewers)
TANDOORI MIX GRILL (mix of the above)
VEGETABLE TANDOORI
SHASLIK (choose from chicken or lamb)
HASINA KEBAB (chicken and lamb together)
TANDOORI KING PRAWN

Add Lettuce based salad

CLASSIC MAINS SELECT
Vegetable 9.95 Lamb
Chicken 10.50 Lamb Tikka Chicken Tikka 11.50 Prawn
Chicken Tikka 11.50 Prawn
CURRY
MADRAS
VINDALOO
PHALL
BHUNA
BHUNA MASALA
Topped with creamy coconut and almond sauce
ROGAN JOSH
Rich with chunky tomato
DOPIAZA
Rich with chunky onion
METHI
Pungent with fenugreek
SAG
With spinach
KORMA
Sweet and creamy
HATKHORA
With Indian citrus
CEYLON
Made with Coconut
DHANSAK
Sweet, sour, and spicy with lentils
PATHIA)
Sweet, sour, and spicy
JALFREZI
Onions, tomatoes, peppers, chillies, and a thick sauce
KARAHI
Tandoori flavours with chunky onions and peppers
• • • • • • • • • • • • • • • • • • • •
BALTI

Well balanced spices and fresh coriander

Add Pilau Rice 3.50

HOUSE SPECIALS
OUR HOUSE SPECIALS ARE AVAILABLE WITH YOUR CHOICE OF:
Mixed Vegetable 10.50 Chicken Tikka 11.95 Lamb Tikka 12.50 Tandoori King Prawn 16.95
MASALA Sweet and creamy
BUTTER Creamy and buttery
PASANDA Red wine sauce
JEERA With a copious quantity of cumin
CUTTA MASALA With a generous amount of ginger
GARLIC With a glorious helping of garlic
CHILLI MOSHLA
NAGARIA))) With a distinctive Naga chilli flavour

Add Pilau Rice

CHEF'S SPECIALS

GRAMEEN SPECIAL Chicken, lamb and vegetables LAMB PAIYA

Lamb shank ROJINI GHONDA Your choice of chicken or lamb in a thick garlic sauce with fresh coriander

Add Bhat Birran Rice

BIRIYANI

PILAU RICE BLENDED WITH SPICES AND YOUR CHOICE OF:

VEGETABLE CHICKEN LAMB PRAWN **CHICKEN TIKKA** LAMB TIKKA

TANDOORI KING PRAWN

RUCHITA SPECIAL BIRIYANI Mixed Biriyani with cashews and raisins

Add Vegetable Curry

VEGETABLE SIDES

MIX VEGETABLE CURRY VEGETABLE BHAJI (dry curry) GARLIC VEGETABLES

BOMBAY ALOO

GOBI (cauliflower) ALOO GOBI **BRINJAL** (aubergine) BHINDI (okra) MUSHROOMS GARLIC MUSHROOMS SAG SAG ALOO

SAG PANEER (paneer and spinach) CHANA PANEER (paneer and chickpeas) PEAS PANEER (paneer and peas) CHANA MASALA) (spicy chickpeas)

TARKA DALL (gloriously garlicky lentils) SAG DALL (spinach and lentils) **DALL SAMBA)** (lentils with a spicy kick)

3.50 **ONION BHAJI** (2 Pcs) MEAT SAMOSA (2 Pcs) VEG SAMOSA (2 Pcs)

14.95

RICE and BREADS

15.95	PLAIN RICE
	PILAU RICE
15.95	SPECIAL MIXED RICE (egg, peas, cashews, and rais
	MUSHROOM RICE
4.95	GOBI RICE (rice with cauliflower)
	LEMON RICE
	GARLIC RICE
	COCONUT RICE
	VEGETABLE RICE
	PEAS PILAU RICE
0.05	KEEMA RICE
8.95	BHAT BIRRAN (garlic, coriander, and onion)
9.50	PURI (deep-fried flatbread)
9.95	CHAPPATTI
12.95	PARATHA (buttery layered bread)
11.50	STUFFED PARATHA (with minced vegetables)
11.95	PLAIN NAAN
16.95	PESHWARI NAAN (coconut)
15.95	KEEMA NAAN (minced lamb)
	CHEESE NAAN (cheddar)
4.50	CHILLI NAAN))
	VEGETABLE NAAN
	GARLIC NAAN
	CORIANDER NAAN

MISCELLANEOUS

4.50	CHIPS	3.25
5.95	PLAIN RAITHA	1.50
5.95	CUCUMBER RAITHA	2.00
E 0.5	LETTUCE BASED SALAD	2.00
5.95	LIME PICKLE)	0.80
5.95		0.00
5.95		
5.95	JUST SAUCES	
5.95	REGULAR 3.95	
5.95	LARGE 5.50	
E OE	LANCE 0.00	
5.95	PICK YOUR CURRY SAUCE OF CHOICE	
5.95		

5.95

5.95

5.95



Environmental Statement

Ruchita has reduced its environmental impact by: recycling 90% of our waste which includes paper, card, tins, plastics, glass & food waste.

Reduced water and chemical waste by removing any laundry and implementing recyclable paper menus as place table covers and tissue napkins too, we're even pushing so far as to re-use your glass rather than replace it when ordering another round! if it's alright with you, of course if you would like a fresh glass or more ice you need only ask!



Back in 1982 our father, Mr Ali Miah, opened the doors to Ruchita. It looked a little different back then, with typical 80s red carpets, plastic runners, and paintings of elephants on the walls. The staff, like our father, were all new to England and still learning the language, but their food spoke for them: classic tasty wholesome curries, served with pride and love. Meals you could share with family and friends just as they did, and have done for 40 years since.

The place may look different now but we're still the same big family sharing our space and food with our community. The pandemic hit everyone hard and Ruchita was no different, but banding together, we all made it through. We love our little town, and all of you, and are so happy that we're still here and able to provide a warm (or cool depending on the season!) place for everyone to come with friends and family, eat tasty food, have a refreshing drink, relax, and enjoy each other's company.

Sadly, our father passed away in March 2021 and as a family we decided to carry on his legacy. The siblings

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had all embarked on different careers, and our mother's heart would have broken had it closed. Luckily, our family is bigger than just the five of us. Our friend Raj came to the rescue and offered to carry the restaurant forward. It's his baby now to steer it in whichever direction his expert vision sees fit.

And what a vision he has! The restaurant is reducing its environmental impact, and he's keeping up with a fair living wage for all the staff. Our chefs are still being treated like the heart of our family, and he knows that of utmost importance is taking care of our local loyal customers.

Profit is not the aim here, he sees what our family sees: this isn't just a typical business, this is a part of the fabric of the community; it provides an essential service. Keeping people happy and fed, keeping staff in their jobs, that is the most important thing for our family and Ruchita.

So, thanks for sharing this with us.

