



Lunch 11:30 am - 3 pm
Dinner 5:00 pm - 10:00 pm - Sunday - Thursday
5:00 pm - 11:00 pm - Friday - Saturday

CATERING - TAKE OUT - DELIVERY

631-689-RAGA (7242)
Fax 631-689-7243

130 Old Town Rd - East Setauket, NY 11733

APPETIZERS

VEGETABLE SAMOSA	4.00
Crispy pastry turnovers stuffed with cumin, potatoes & peas	
SPRING ROLL	vegetable 5.00 / chicken 6.00
Cabbage, carrots, bean sprouts, onions	
MIXED VEGETABLE PAKORA	8.00
Mixed vegetable fritters dipped in chickpea batter & deep fried	
PAPRI CHAAT	4.00
Puffed crispy flour chips served with potatoes, chick peas & yogurt chutneys	
C.V.C.T.	5.00
Crispy vegetable corn triangles, made with potato, cottage cheese, corn & battered fried	
ALU TIKKI	6.00
Potato cake seasoned with ginger, cumin & fresh coriander with yogurt, mint & tamarind sauces	
BOMBAY BHEL PURI	4.00
A traditional dish consisting of crispy rice, tomatoes, potatoes & onions, in a mint sauce with a touch of tamarind	
DRY CHILLI CHICKEN	8.00
Crispy battered fried boneless chicken thighs, sautéed with onions, scallions, ginger & garlic	
RAGA TANDOORI WINGS	8.00
Wings marinated in yogurt, ginger & garlic cooked in a clay oven	
AMRITSARI FISH	7.00
Tilapia fillets battered & fried in chick pea flour, lemon, garlic & carom seeds	
MASALA CRAB CAKE	9.00
Snow crab meat cake served with diced onions, peppers & chutney with a touch of saffron aioli	

SOUP & SALADS

All soups served with freshly baked naan

MULLIGATAWNY SOUP	5.00
A traditional lentil soup served with chicken / vegetables	
TOMATO SOUP	4.00
Fresh tomato sautéed with cardamom, onions & finished with a touch of cream & lemon	
RAGA SALAD	7.00
Mesclun greens, roasted almond, blood orange, cilantro & a raisin chutney dressing	
MALAI CHICKEN CAESAR SALAD	8.00
Romaine lettuce with Caesar dressing & chunks of warm delicate malai kebab	
FRESH GARDEN SALAD	6.00
Iceberg lettuce, cucumbers, tomatoes & carrots served with lemon & honey	

BIRYANI & RICE

Biryani is a special style of rice that is cooked with meat or vegetable & whole spices like cardamom, cinnamon, bay leaf, clove, cumin & garnished with nuts & raisins.

All biryanis are served with a special vegetable yogurt raita.

CHICKEN BIRYANI	12.00
SHRIMP BIRYANI	18.00
GOAT BIRYANI	14.00
LAMB BIRYANI	15.00
VEGETABLE BIRYANI	11.00
PEAS PILAF	4.00
PLAIN RICE	3.00

ENTREES

Served with masala rice or masala mash or rosemary potatoes & vegetable jalfrezi or sautéed spinach

TANDOORI STUFFED CHICKEN	19.00
Marinated chicken breast stuffed with mushrooms, spinach, & homemade cottage cheese broiled in traditional clay oven & served with makhani sauce	
RAGA NY STRIP	22.00
Marinated in ginger, garlic, olive oil & cumin served with pink peppercorn sauce	
LAMB CHOPS	22.00
Lamb chops marinated with yogurt, ginger, garlic, star anis & fennel seeds, cooked in a traditional clay oven & served with mango & mint sauce	
LAMB SHANK	20.00
Lamb shank in tomatoes, onions & red wine, finished in tandoori oven & served with shiitake mushroom glaze	
RAGA PORK RIBS	24.00
Half a rack of ribs in Raga's special barbeque sauce	
TANDOORI MAHI MAHI	20.00
Mahi mahi fish fillet served in a delicate lemon butter sauce	
JUMBO SHRIMP	22.00
Jumbo shimp perfectly seasoned & broiled in the tandoori clay oven	

TANDOORI SIZZLERS

All kebobs are freshly cooked in a traditional clay oven and served on a hot sizzler over onions & peppers

CHICKEN TIKKA LAHSUNI	14.00
Chunks of chicken marinated in garlic, cilantro & roasted chic peas flour	
MALAI KEBOB	14.00
Boneless chicken breast marinated in ginger & garlic with white cheddar cheese	
CHICKEN TIKKA	14.00
Boneless chicken breast marinated in yogurt, ginger, garlic & uniquely flavored with fenugreek	
TANDOORI CHICKEN	15.00 / half 10.00
Whole chicken skewered on the bone in Raga's house marinade	
CHICKEN LUKHNAWI 	14.00
Boneless chicken breast marinated in yogurt, ginger, garlic, peanuts & roasted red chili peppers	
KEBOB-E-KHAS	16.00
Succulent domestic lamb delicately marinated in yogurt, sour cream, star anise & fennel	
TANDOORI MIX GRILL	22.00
Tandoori chicken, chicken tikka, kebab-e-khas, prawn kebab, fish tikka & malai kebob	
VEGETABLE KEBOB	12.00
Cottage cheese, cauliflower, green peppers, onions & mushrooms marinated in yogurt, sour cream, ginger, garlic & saffron	

 hot & spicy

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness* -
Variations to the menu dishes can be made upon request

MURGH (CHICKEN)

CHICKEN TIKKA MASALA	14.00
Chicken tikka cooked in a tomato fenugreek sauce with Indian spices finished with a touch of cream	
CHICKEN SAAG	13.00
Chicken cooked with fresh spinach leaves & ginger	
CHICKEN CURRY	13.00
A traditional chicken curry, sautéed with a fresh puree of onions & tomatoes	
GOAN CHICKEN VINDALOO 	13.00
Marinated chicken with potatoes, vinegar & a highly spicy sauce	
MURGH BADAMI KORMA	14.00
Boneless chicken cooked with almonds & cashews in an onion sauce finished with cream	
MURGH JALFREZI	13.00
Traditional chicken curry sautéed in an abundance of peppers & onions	
MURCH ACHARI	13.00
Chicken sautéed with sliced tomatoes, onions & pickled spices	

GOSHT (LAMB & GOAT)

LAMB CURRY	14.00
Tender, boneless lamb cooked to perfection with Indian herbs	
LAMB VINDALOO 	15.00
Lamb marinated with potatoes, vinegar & a highly spicy sauce	
LAMB BADAMI KORMA	15.00
Lamb cubes sautéed with cashews in a cream onion sauce, garnished with raisins & almonds	
LAMB DO PIAZZA	15.00
Lamb curry cooked in onion puree & then sautéed with fresh onions, peppers, tomatoes & spices	
GOAT CURRY	15.00
Tender goat cooked to perfection with Indian herbs	
GOAT VINDALOO 	15.00
Fiery hot goat cooked in vinegar and spices - A traditional Goan dish	
KADAJ GOAT	15.00
Pieces of goat sautéed with green peppers & onions, finished with kashmiri Indian spices	

SEAFOOD

SHRIMP CURRY	18.00
Shrimp cooked to perfection with the finest Indian herbs & spices	
SHRIMP VINDALOO 	18.00
Shrimp cooked in a spicy traditional Goan sauce	
SHRIMP KORMA	18.00
Shrimp sautéed with cashews & almonds in an onion sauce, finished with cream	
KERALA FISH CURRY	16.00
Seasonal fish simmered in coconut curry sauce	

VEGETARIAN SPECIALTIES

PANEER MAKHANI	12.00
Homemade cottage cheese cooked in a tomato cream sauce with kashmiri spices	
MALAI KOFTA	12.00
Potato & cheese dumplings stuffed with raisins, simmered in a rich onion gravy	
DAL MAKHNI	10.00
Black lentils cooked in a creamy sauce with tomatoes, garlic, herbs & spices	
CHANA PINDI	10.00
Delicious chick peas cooked in an exotic blend of North Indian spices	
BAINGAN BHRUTA	10.00
Roasted eggplant sautéed with onions, tomatoes, green peas & garnished with cilantro	
SAAG PANEER	11.00
Homemade cottage cheese sautéed with spinach, cumin seeds & other spices	
YELLOW DAL	9.00
Yellow lentils sautéed with onions, garlic, tomatoes & spices	
BHINDI MASALA	10.00
Fried okra sautéed with onions, tomatoes, cumin, turmeric & fresh cilantro	
MIXED VEGETABLE CURRY	10.00
Fresh vegetables cooked in a onions, ginger & garlic sauce	
ALOO GOBHI	10.00
Masala potatoes & steamed cauliflower with fresh tomatoes, onions & tossed with spices	
MIXED VEGETABLE KORMA	12.00
Mixed vegetables, cashews & raisins in an onion cream sauce	
MUTTER PANEER	11.00
Homemade cottage cheese with green peas delicately spiced in a curry sauce	

SOUTH INDIAN SPECIALTIES

South Indian cuisine is rice based. Rice is combined with lentils to make wonderful dosas, vadas & uttapams, traditionally served with coconut chutney & sambar lentil soup.

VADA MASALA	5.00
A crispy golden fried vada made with rice, lentils, curry leaves & mustard seeds	
PLAIN DOSA	7.00
A thin crape made from rice & lentils	
MASALA CHEESE DOSA	8.00
A thin crape stuffed with sautéed potatoes & Monterey Jack cheese	
MASALA DOSA	8.00
Potatoes sautéed with onions, cashews & stuffed in a thin crape	
MYSORE MASALA DOSA	8.00
Spicy thin crape stuffed with sautéed potatoes, onions & lentils	
KEEMA DOSA	9.00
A thin crape stuffed with ground lamb, green peas, onions, garlic & ginger	
VEGETABLE UTTAPAM	8.00
Indian style pizza made with rice & lentils, topped with mixed vegetables	

TANDOORI BREAD

All of our breads are freshly baked in a traditional tandoon clay oven

ROTI	2.00
Traditional bread made from whole wheat	
NAAN	2.00
Light leavened bread baked in the clay oven	
ONION KULCHA	3.00
Leavened flour bread stuffed with spiced onions	
GARLIC NAAN	3.00
Leavened flour bread topped with roasted garlic & cilantro	
PUDINA PARATHA	3.00
Mint-flavored whole wheat bread with a butter glaze	
LACHHA PARATHA	3.00
Whole wheat, folded multi-layered bread for extra softness	
ALOO PARATHA	3.00
Whole wheat bread stuffed with spiced potatoes	
POORI	3.00
Crispy, deep fried whole wheat bread	
KEEMA NAAN	4.00
A naan stuffed with ground spiced lamb	
CHEESE NAAN	4.00
Leavened flour bread stuffed with Monterey jack cheese flavored with rosemary	
NAWABI NAAN	4.00
Leavened flour bread stuffed with sweet coconut, cashew & raisins	

TRADITIONAL ACCOMPANIMENTS

CUCUMBER & MINT RAITA	3.00
Fresh mint, grated cucumber & carrots delicately mixed in yogurt	
MANGO CHUTNEY	2.00
Fresh mango chunks made into a sweet & sour sauce	
PAPADUM (2 Pcs)	1.50
Lentils sautéed in cumin made into a crispy flatbread	
MIX VEGETABLE PICKLE	2.00

DESSERTS

RASMALAI	5.00
Sweet cottage cheese dumpling in a creamy milk sauce	
GULAB JAMUN	4.00
A light pastry dumpling made from dry milk & served in honey syrup	
KHEER	5.00
Indian style thin rice pudding served with pistachio, almonds & raisins	
KULFI FALUDA	5.00
Indian ice cream made with faluda noodles & rose milk	
GAJAR HALWA	4.00
Carrots cooked in milk & served with pistachio	
HOT CHOCOLATE FUDGE	5.00
Vanilla ice cream topped with hot chocolate & cashew nuts	
ICE CREAM	4.00
Mango, Malai Kulfi, Saffron Pistachio & Vanilla	