

Raaga Restaurant

5872 Leesburg Pike 22041-2309 · +17039987000 · Updated: Jan 14, 2026

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APPETIZERS 17

Kurkure Peanut	\$5.95
Roasted peanuts mildly spiced with chopped onions, tomatoes and cilantro	
Veg. Pakora	\$5.95
Seasonal fresh vegetable fritters	
MO MO	\$7.45
Steamed dumplings fill with the minced marinated chicken or vegetable in Himalaya spices served with tomato and sesame chutney	
Assorted Platter	\$9.95
A delightful combination of chicken tikka, aloo tikki, and seekh kebab	
Salmon Kebab	\$9.95
Chunks of fresh salmon blended with our special spices cooked in tandoor	
Lamb Seekh Kebab	\$7.95
Minced lamb seasoned with ginger, garlic and a blend of spices	
Achari Chicken Tikka	\$7.95
Boneless chunks of chicken breast marinated in chefs secret spices	
Tandoori Chicken Wings	\$7.95
Chicken wings marinated in a blend of spices & herbs with yogurt & finished in tandoor	
Garden Salad	\$5.95
An assortment if lettuce, cucumber and tomatoes served with homemade dressing	
Mixed Vegetable Platter	\$8.95
A combination of gobi, aloo & samosa	
Aloo Papri	\$4.95
Crisp puris made of flour topped with chunks of potatoes, coated with yogurt, mint sauce and tamarind sauce	
Paneer Pakora	\$5.95
Tender chunks of homemade cottage cheese, dipped in chick pea flour batter and deep fried	
Samosa	\$5.95
Vegetable turnovers stuffed with potatoes and green peas, tempered with cumin seeds and spices	
Onion Bhaji	\$5.95
Onion rings, dipped in spiced chickpeas batter and deep-fried to perfection	

Ragda Patties	\$6.95
Spiced potato / chick peas / tamarind date / mint chutney	
Veg Manchurian	\$7.95
Minced cauliflower, cabbage & carrot balls glazed with tomato sauce and garlic	
Palak Chat	\$7.95
Baby spinach lightly fried, seasoned with home made spices	

SOUPS 2

Tomato Soup	\$4.95
A refreshing tomato soup tempered with mustard seeds & fresh curry leaves	
Mulligtwani Soup	\$4.95
A traditional lentil soup enriched with cilantro and fine herbs	

SIDES 5

Onion Salad with Green Chili's	\$2.95
Onions / Tomatoes / Cucumber / Chili / Lemon	
Papadum Rolls 2 Pcs	\$1.95
Basmati Rice	\$2.45
Katchumber Raita	\$3.95
A tangy seasoned yogurt to enhance your appetite !	
Mango Chutney	\$2.95

INDIAN BREADS 12

Cheese Naan	\$3.95
Naan stuffed with mozzarella cheese	
Assorted Breads	\$10.95
Combination of chef's favorite breads. Nan / Laccha Parantha / Onion Kulcha / Garlic nan	
Onion Kulcha	\$3.95
Fine flour bread stuffed with onions and fine herbs	
Aloo Parantha	\$3.95
A whole wheat flour bread stuffed with seasoned mashed potatoes	
Methi Parantha	\$3.95
Multi-layered whole wheat bread stuffed with fenugreek and selected seasonings	
Laccha Parantha	\$3.95
Multi-layered whole wheat bread	

Roti	\$2.95
Thin whole wheat flour bread	
Garlic Nan	\$3.95
Nan stuffed with chopped garlic	
Keema Nan	\$4.95
Freshly baked bread stuffed with seasoned ground lamb and cilantro	
Kashmiri Nan	\$4.95
A chef's special ! Fresh baked nan with nuts and raisins	
Herb Nan	\$3.95
Rosemary / Oregano / Thyme	
Naan	\$2.95
A fine flour bread	

TANDOORI SPECIALTIES 12

Tandoori Chicken Full	\$24.95
Full spring chicken marinated in yogurt, ginger, garlic, & spices	
Tiranga Chicken	\$15.95
Perfect sampler of tandoori chicken tikka, reshmi kebab, & achari chicken tikka	
Paneer Shashlik	\$14.95
Chunks of homemade cottage cheese along with onion, pepper, and tomatoes	
Mixed Grill	\$20.95
Sizzling combination of jumbo shrimp, boti kebab, and chicken tikka	
Tandoori Tofu	\$12.95
Cubes of tofu, marinated in yogurt, paprika and spices	
Boti Kebab	\$20.95
Chunks of fresh lamb marinated overnight in yogurt, ginger and a touch of garlic a rich selection of Indian spices and then charbroiled	
Lamb Chops	\$20.95
4 Pieces Rib lamb chops cooked to perfection of choice	
Tandoori Salmon	\$19.95
Fresh filet of salmon, marinated in yogurt and chef's blend of spices	
Tandoori Shrimp	\$21.95
Jumbo shrimp marinated in a lemon juice, yogurt, exquisite spices, and cooked to perfection	
Reshmi Kebabs	\$15.95
Supreme of chicken breast marinated in yogurt & rare spices and herbs	
Chicken Tikka	\$15.95
Boneless chunks of chicken marinated in yogurt, lemon juice and homemade garam masala, in a special blend of spices	

Tandoori Chicken Half	\$14.95
Half spring chicken marinated in yogurt, ginger, garlic, & spices	

SEAFOOD SPECIALTIES 6

Salmon Tikka Masala	\$18.95
Charbroiled chunks of salmon cooked in a chef's secret blend of spices. A chef's special	
Mixed Seafood Masala	\$17.95
Shrimp / Scallops / Salmon	
Kadai Shrimp	\$17.95
Shrimp cooked over high heat in a special wok with fresh tomatoes, onions, and bell peppers blended with choice spices	
Shrimp Masala	\$17.95
Pungent shrimp curry cooked in a coconut and tomato based curry sauce	
Calcutta Fish Curry	\$18.95
Traditional Bengali fish curry cooked in mustard seeds and curry leaves	
Raaga Special Salmon Curry	\$18.95
Fresh chunks of salmon cooked in a yogurt based curry sauce	

CHICKEN SPECIALTIES 10

Chicken Kolhapuri	\$14.95
Tender pieces of chicken cooked in special spicy coconut based sauce	
Chicken Madras	\$14.95
A traditional chicken curry from madras	
Chili Chicken	\$14.95
Thin sliced chicken seasoned with spices, wok tossed in chili sauce & veggies	
Chicken Nilgiri	\$14.95
Tender pieces of Chicken cooked in lush green sauce with coconut in a special blend of spices	
Chicken Vindaloo	\$14.95
Tender pieces of chicken cooked with vinegar, potatoes, and cocktail onions in a spicy curry sauce	
Chicken Saag	\$14.95
Boneless chunks of chicken cooed with curried spinach	
Chicken Korma	\$14.95
Boneless chicken cooked in an aromatic cashew based sauce	
Kadai Chicken	\$14.95
Boneless chunks of chicken, cooked over high heat in a wok with fresh tomatoes, onions and bell peppers	
Chicken Curry	\$14.95
Traditional Indian chicken curry cooked in a tomato and onion based sauce	

Chicken Tikka Masala (Butter Chicken)	AVAILABLE OPTIONS
Charbroiled chunks of chicken cooked in a chef's secret blend of spices. A house specialty !	\$15.95
	With White Meat Additional: \$1.00

LAMB SPECIALTIES 6

Kadai Gosht	\$17.95
Fresh Lamb cubes cooked in a special wok with fresh tomatoes, onions and bell peppers	
Saag Gosht	\$17.95
A perfect blend of lamb and spinach. An excellent North Indian dish	
Dhania Gosht	\$17.95
Succulent pieces of lamb cooked in a blend of cilantro and spices	
Rogan Josh	\$17.95
Tender pieces of boneless lamb cooked in a yogurt based creamy curry sauce, enriched with a selected blend of spices. A chef's special !	
Lamb Curry	\$17.95
Traditional lamb cooked in a tomato and onion based sauce	
Lamb Vindaloo	\$17.95
Tender pieces of lamb cooked with fresh herbs, vinegar, potatoes, cocktail onions, and red pepper. A spicy specialty of Goa	

VEGETABLE SPECIALTIES 18

Corn Palak	\$12.95
Fresh spinach & corn cooked with garlic, ginger & rare spices	
Kadai Paneer	\$14.95
Chunks of paneer, sautéed with onions, tomatoes and green papers, in Chef's delicious blend of spices	
Plain Palak	\$10.95
Fresh spinach cooked with ginger and rare spices	
Aloo Matter	\$11.95
Garden fresh green peas cooked with potatoes in an onion base sauce	
Chana Masala	\$11.95
Delicious chick peas curry cooked in a special blend of Punjabi spices	
Sookhi Sabzi	\$12.95
Seasonal fresh vegetables cooked with a blend of spice	
Gobhi Aloo	\$12.95
Cauliflower / Potatoes / Cumin / Ginger	
Shabnam Curry	\$11.95
Fresh mushrooms and green peas cooked in an onion-based curry sauce	

Yellow Dal	\$10.95
Masoor lentils sautéed with cumih seeds and spices	
Dal Makhani	\$10.95
Traditional Indian urad lentils, enhanced with onions, tomatoes, and spices	
Kadai Tofu	\$12.95
Chunks of tofu cooked in a wok with fresh tomatoes, onions, and bell peppers in a chef's special sauce	
Kari Pakora	\$11.95
Vegetable fritters topped with yogurt and mustard seed flavored sauce. Delicious	
Mixed Vegetable Korma	\$12.95
A delicious combination of fresh vegetables, nuts and raisins, cooked in a creamy curry sauce	
Palak Paneer	\$14.95
A perfect combination of fresh spinach and homemade cottage cheese, cooked with ginger and rare spices	
Baingan Bharta	\$12.95
Baked and mashed eggplant cooked with onions, tomatoes, and fine herbs. An exquisite North Indian dish	
Malai Kofta	\$13.95
Croquets made with homemade cottage cheese, potatoes, and vegetables, stuffed with raisins and cashew nuts and then cooked in a cashew nut sauce	
Mattar Paneer	\$14.95
Petite green peas and homemade cottage cheese cooked in an onion and tomato based curry sauce	
Shahi Paneer	\$14.95
A vegetarian's delight. Chunks of fresh homemade cottage cheese, cooked in a tomato based sauce with fenugreek, and a delicious blend of chef's secret spices	

BIRYANI SPECIALITIES 5

Shrimp Biryani	\$17.95
Large Shrimp cooked w/ Basmati rice flavored w/ mint, cilantro & spices	
Lamb Biryani	\$17.95
Tender pieces of lamb cooked w/ Basmati rice flavored w/ mint, cilantro & spices	
Goat Biryani	\$17.95
Bone in goat cooked w/ Basmati rice flavored w/ mint, cilantro & spices	
Chicken Biryani	\$14.95
Tender pieces of chicken cooked w/ saffron, mint, cilantro flavoured & spices	
Vegetable Biryani	\$12.95
Casserole of saffron rice cooked w/ fresh vegetable, nuts & raisins	

HOUSE SPECIALTIES 2

Goat Curry	\$17.95
Bone in goat cooked in a tomato and onion based sauce	
Momo	\$13.95
Steamed dumplings filled w/ minced marinated chicken or vegetables in Himalayan spices. Served w/ tomato & sesame chutney	

DESSERTS 6

Rice Pudding	\$4.95
Indian rice pudding flavored with cardamom, sprinkled with nuts and raisins	
Mango Kulfi	\$4.95
A traditional Indian mango ice cream	
Pistacios Kulfi	\$4.95
A traditional Indian ice cream, flavored with cardamom and pistachios	
Gajar Halwa	\$4.95
A grated carrot dessert, flavored with cardamom and enriched with pistachios and raisins	
Gulab Jamun	\$4.95
Dry milk dumplings dipped in a honey sauce	
Rasmalai	\$5.95
Cottage cheese patties served in a saffron and cardamon flavored milk sauce	

BEVERAGES 7

Ice Tea	\$2.75
House brewed	
Juices	\$2.95
Orange / Mango / Cranberry / Apple / Pineapple	
Sodas	\$2.75
Coke, Diet Coke, Sprite, Ginger ale, Lemonade, Club soda	
Coffee	\$2.95
Not serving for carry out	
Masala Tea	\$2.95
Lassi	\$3.95
Refreshing yogurt beverage. Sweet or salted	
Mango Lassi	\$4.50
A delightful mango shake	