Freshly Cooked Curry in the Heart of Marylebone



Rajdoot www.therajdootindian.com o207 486 2055/0203 581 9760



n first appearance, you might dismiss The Rajdoot restaurant as just another Indian curry house found on any high street across the land. But while the signage and décor fall into the traditional category, the food is anything but run-of-the-mill. Fanned napkins on the linen dressed tables, elegant comfortable seating and stylish tableware all add to the agreeable ambience.

The menu features all the classics and a few surprises, but it is the quality of the ingredients and exemplary cooking that really stand out at The Rajdoot. Tucking into the mixed starter of Chicken and Lamb Tikka with Sheek Kebab quickly proved why this Marylebone institution has garnered such a reputation for great food.

In many Indian restaurants the meat tastes as fresh as the flock wallpaper adorning the walls, but in The Rajdoot the quality and succulence is clear – hats off to the chefs for choosing quality over cost. The chicken in particular stood out with bounce and flavour in abundance. By the time the main dishes arrived our party of three were almost jumping with anticipation. The Chicken Shashlick

Bhuna and Behari Lamb did not disappoint. The spices and heat were perfectly balanced with enough kick to tingle the tastebuds without overwhelming the palate. The Prawn Skewers were a very pleasant menu discovery and perfectly cooked, lightly spiced and full of flavour. The side dishes were welcome additions with light, puffy naan drizzled with garlicky ghee and a perfect Saag Paneer – a delicate sweetness binding the spinach and homemade cheese together.

During our meal the staff were attentive and friendly and were kept busy by a steady stream of eager diners arriving at the front door. The bigger basement seating area is cosy and welcoming, while upstairs is possibly the best spot to sit; you can watch the world rush past the window while savouring the excellent food and lively

atmosphere. There are even a couple of tables at the front for al fresco dining.

Their website is easy to navigate and if you prefer to eat at home you can order from their extensive online menu and collect yourself. And for those too weary to venture out there is always the option of having a delicious meal delivered.

The Rajdoot is highly recommended and definitely worthy of a return visit.

By Suzanne Bennett