

VIRAAJ

In 1950 there were just six curry houses, the growth to 20,000 over 60 years is a massive phenomenon, unequalled in any other food market. There were originally only around 20 dishes, made from modified Punjabi Mughal recipes. The skill was to turn out one of the dishes in minutes. The British public were impressed and quickly became addicted to curry. 60 years later the British people still remain accustomed to dining out on a regular basis.

The curry formula rapidly became a British institution. The arrival of the Spectacular Tandoori in the 1970s helped the rapidly expanding market. Today the British public are still excited about the curries and are considerably more knowledgeable about the food than they were a generation ago.

Curries are now the most popular ethnic cuisine in Britain, over ten million people eating an Indian meal each week, bears witness to the fact.

Here at Viraaaj we hope to provide quality, quick and efficient service.

We only use fresh herbs and spices to provide that great authentic Indian Cuisine. We know that our customers will appreciate it and we will respond whole heartedly. If any dishes aren't on the menu please do not hesitate to ask. We shall be happy to prepare to your tastes.

We know our customers will be satisfied, please tell others if you are; please tell us if you are not. We hope you will enjoy your visit and appreciated the Finest Indian Cuisine.

Key:
mild 
medium 
fairly hot 
hot 
 contains gluten
 contains nuts

Starters.

HALEEM SOUP

Stripped meat, potatoes and lentils

ONION BHAJI

Onion roundlets lightly spiced with onions, gram flour and lentils

SEEKH KEBABS

Minced lamb cooked in tandoor

LAMB CHOPS

Marinated in spices, cooked in tandoor

COD PLATTER

Charcoaled fish served with grilled onions and green peppers

RASHMI KEBABS

Grilled minced lamb wrapped in an omelette

MIXED STARTER ●

Triple selection of seekh kebab, onion bhaji and somosa

CHICKEN DAKHNA

Spicy hot wings marinated in tandoor. Served with shallots and green peppers

TANDOORI PLATTER

Chicken tikka, lamb tikka, seek kebabab with marinated onion and bell peppers

PAKORA ●

Spiced batter with herbs and spices, deeply fried.

Available with:

CHICKEN TIKKA

FISH

PONIR (INDIAN CHEESE)

VEGETABLE

VEGETABLE SOMOSA ●

CHAT PURI ●

Cooked in medium spices with fresh herbs. Served with a flakey pastry.

Available with:

CHICKEN

FISH

KING PRAWN

GARLIC MUSHROOMS

MIXED VEGETABLE

PONIR SHASLIK

Marinated Indian cheese, bell peppers & tomatoes

ALOO CHOP

Mashed potatoes, egg brushed, shallow fried in spices

PRAWN PURI ●

Cooked in creamy mild spices served with flakey pastry

KING PRAWN BUTTERFLY

Jumbo king prawns brushed with egg and coated with golden breadcrumbs, shallow fried

CHANA CHOT POTI

Stir fried chick peas with onions, green peppers and egg

CHICKEN KALIJE ● 🌶️🌶️🌶️

Sliced chicken liver, stir fried with onions, peppers and chilli. Served with a flakey pastry.

VIRAAJ VEGETABLE SPECIAL (FOR TWO) ●

Vegetable Somosa, Onion Bhaji, Ponir Pakora, Aloo Chop

VIRAAJ SPECIAL TANDOOR (FOR TWO)

Chicken Tikka, Lamb Tikka, Seekh Kebab, Lamb Chops with onion and capsicum - Served sizzling.

VIRAAJ SEA FOOD (FOR TWO)

Tandoori King Prawn, Cod fish, grilled Pangash and Prawn. Stir fried with potatoes and spices, Served sizzling.

£3.20

£3.20

£3.95

£4.50

£4.95

£3.95

£4.50

£3.95

£4.95

£3.95

£4.95

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£3.95

£3.20

£3.95

£4.95

£4.50

£3.60

£3.20

£3.95

£3.60

£4.50

£4.95

£3.20

£3.95

£7.50

£8.95

£10.50

Chef's Specials

Any dishes can be made to your tastes, please let us know if you would like a certain "heat".

DHALL GUST 🌶️🌶️🌶️

Tender lamb cooked with mixed lentils, garlic, ginger, onion seeds, chillies, fresh herbs and tomatoes

£8.95

GUST SATKORA 🌶️🌶️🌶️

Tender lamb cooked with bengal bitter lemon, chillies, onion, capsicum and specially selected spices

£8.95

CHICKEN SAKUTI 🌶️🌶️

A sweet and saucy dish cooked with brown sugar, garlic, ginger and coriander

£8.95

BENGAL NAGA 🌶️🌶️🌶️🌶️

(Chicken or Meat) cooked with garlic, ginger, onion, green peppers and fresh bengal naga chillies

£8.95

BUTTER CHICKEN 🌶️🌶️

Tender pieces of chicken cooked with indian butter in a rich creamy sauce. our own selection of mild spices and herbs

£8.95

SYLHETI LABRA 🌶️🌶️🌶️

Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies and selected spices

£11.95

MURGH BAHAR 🌶️🌶️🌶️

Marinated chicken cooked with garlic, ginger and specially selected spices, topped with mince meat - which is prepared with chillie tomato and spices

£8.95

CHICKEN MONIPURI 🌶️🌶️🌶️

Strips of chicken cooked with pieces of omelette, with garlic, ginger, chillies, garam masalla and selected spices

£8.95

JAAL GINGER 🌶️🌶️🌶️

(Chicken or Meat) cooked with finely chopped ginger, combination with chopped chillies, coriander, bell peppers, selected herbs and spices and flavoured with sweet chutney

£8.95

SAG MURGH OR GUST 🌶️🌶️🌶️

Cooked with spinach, garlic, coriander, green peppers and tomatoes

£8.95

CHEF'S PATHILA 🌶️🌶️🌶️

(Chicken or Lamb) Cooked with selected herbs & spices, mint, coriander, bullet chillies, garlic & yoghurt in a Tangy sauce.

£8.95

MANGO DELIGHT 🌶️

Marinated Marinated, charcoaled chicken, cooked with pulp mango, coconut, brown sugar and fresh cream with herbs and mild spices

£8.95

CHOM CHOM MURGH 🌶️🌶️🌶️🌶️

Tender chicken flavored with selected herbs and spices, sultanas and raisins in a mild to medium sauce.

£8.95

CHICKEN KALI MIRCH 🌶️🌶️🌶️🌶️

Cooked with fresh garlic & ginger along with spring onions, crushed dried chillies and yoghurt.

£8.95

TANDOORI NIHARI 🌶️🌶️🌶️🌶️

Marinted & charcoaled on the bone chicken or lamb, cooked with mince meat, mixed bullet chillies & green chillies, spring onion & selected herbs and spices and a carved egg.

£9.50

GUST KATTA MASSALLA 🌶️🌶️🌶️

Cooked with fresh garlic, ginger, green chillies, bell peppers, stired with yogurt and fresh coriander with selected herbs and spices

£8.95

Tandoori Sizzler.

Served on a sizzler platter with side salad and mint yogurt sauce

1/2 TANDOORI CHICKEN

On the bone

£8.50

CHICKEN OR LAMB SHASHLIC

Charcoaled onions, green peppers and tomatoes

£8.95

MACHLI SIZZLER

Marinated fish stir fried with grilled onions, peppers, mushroom, potatoes, lime juice and garlic

£10.95

TANDOORI MIXED GRILL

Tandoori chicken, chicken tikka, lamb tikka, seekh kebab and tandoori king prawns

£11.50

CHICKEN OR LAMB SIZZLER

Sliced chicken or lamb, cooked in the tandoor and then stir fried with onions, mushrooms, potatoes and garlic

£9.50

LAMB CHOPS

Marinated and charcoaled with onions, tomatoes and green peppers. Served sizzling

£9.50

COD TANDOORI

Marinated cod fish and charcoaled over Tandoor with onions, bell peppers and tomatoes

£11.50

BENGAL CHINGRI SIZZLER

Bengal tiger prawns stir fried in light spices with onion, peppers, garlic and steamed baby potatoes. Served sizzling.

£11.50

Seafood Dishes.

TALAPIA SAG ALOO 🍴🍴🍴

Talapia fish, fried with spinach, potatoes and green chillis.

£10.95

BALTI FISH 🍴🍴

Marinated with spices and then pan fried with onions, tomatoes, green peppers and a special balti sauce

£10.95

GRILLED PANGASH 🍴🍴🍴

Marinated with spices, then pan fried with fresh chopped tomatoes, spring onions, green chillis and coriander

£10.95

KING PRAWN ADA ROSHON 🍴🍴🍴

Tiger king prawns cooked with pureed garlic, ginger, yoghurt, spring onions, green chillis and coriander

£11.95

KING PRAWN MINTY DHANSAK 🍴🍴🍴

A lentil based dish with a combination of spices, garden mint, coriander and green chillis

£11.95

KING PRAWN SHOBUJ 🍴🍴🍴

It's a green dish, cooked with blended chillies, garden mint, green peppers, coriander, with coconut and touch of cream

£11.95

FISH JALFRY 🍴🍴🍴

Cooked with jalapeno peppers, onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce.

£10.95

MASS LAZEEZ 🍴🍴

Fresh water Fish fillet cooked in selected herbs and spices with cubes of onion, bell peppers, semi fried Cooked with crushed methi leaves

£10.95

MASS BHUNA 🍴🍴

Fresh water fish fillet cooked in a medium sauce with herbs and spices, spring onions, coriander leaves, tomatoes, garlic & lime juice.

£10.95

House Specials.

TIKKA MOSALLA DISHES

Marinated and cooked in the tandoor, then blended with almond, cream and coconut

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

JALFREZI DISHES

A hot and spicy dish cooked with jalapeno peppers, onions, fresh green chillis and coriander, creating tantalising heat.

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

ACHARI DISHES

Cooked with onions, green peppers, coriander and fresh garlic pickle, with mouth watering tangy flavour

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

HANDI

An apna style dish. Tender, spicy and unbeatable on it's own or make it your own creation by adding a combination of spinach, potatoes, chick peas, dhall or bindi (any or mixed additions charged at £1 extra)

CHICKEN £7.95
LAMB £8.50

KING PRAWN £11.50
KEEMA (Minced Lamb) £8.50

ROGAN DISHES

A special preparation of a wide range of spices, garlic and green chillis. Garnished with fresh tomatoes.

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

KARAI DISHES

Cooked with grilled onion, garlic, ginger, tomatoes and green peppers. Served in a wok

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

BALTI DISHES

These dishes are prepared from selected Balti spices cooked with grilled stripped onions, mustard seeds, peppers, tomatoes, chillies and served in a sizzling balti.

CHICKEN £8.50
LAMB £8.95

KING PRAWN £11.95
VEGETABLE £7.50

Old Classics.

AVAILABLE IN:

CHICKEN
LAMB
PRAWN
KING PRAWN
VEGETABLE
CHICKEN TIKKA

DOPIAZA 🌶️🌶️

Medium. The dish is cooked with a lot of fresh onion, coriander and capsicum in a medium sauce.

BHUNA 🌶️🌶️

Medium, This dish is thoroughly cooked with garlic, tomatoes and selected spices. An original authentic flavour with fresh coriander.

DHANSAK 🌶️🌶️

A combination of spices, pineapple, garlic and lentils producing a sweet and sour spicy taste

KORMA 🟡🌶️

Mild cooked with cream,coconut almonds and mild spices creating a creamy textured dish

MADRAS 🌶️🌶️🌶️

Fairly hot saucy dish

METHI 🌶️🌶️

Cooked with methi leaves, onions, capsicum and tomatoes

BRINJAL 🌶️🌶️

Medium. A bhuna style dish made with aubergenes

EGG MASSALLA 🌶️🌶️

A medium spiced dish, cooked with a blend of garam massalla, tomato, egg, and fresh coriander

KASHMIR 🌶️🌶️

Cooked with fresh bananas, a very saucy dish

CEYLON 🌶️🌶️🌶️

Fairly hot saucy dish cooked with coconut

PODINA 🌶️🌶️

Medium dish cooked with garden mint, selected herbs and spices

Biryani Dishes.

Very aromatic dishes, containing special basmati rice. With ghee (indian butter) and peas, dressed with tomato, sliced egg and cucumber served with a vegetable curry sauce

CHICKEN TIKKA
PRAWN
LAMB BIRYANI
KING PRAWN
VEGETABLE
VIRAAJ SPECIAL BIRYANI 🟡

Meat, chicken, prawns, banana and sultanas. Topped with an omelette

£7.50
£7.95
£8.50
£11.50
£6.95
£8.50

£9.95
£9.95
£9.95
£10.95
£8.95
£10.95

Vegetable Dishes.

The following are available as a side dish (£3.95) or also available as a main dish (£6.95) 🌶️ 🌶️

MIXED VEGETABLES

Optionally served in a sauce

GOBI ALOO

Potato and cauliflower.

SAG PONIR

Fried pieces of indian cheese with spinach

MUSHROOM BHAJI

CHANA PONIR

Chick peas with indian cheese

DIM ALOO BHUNA 🌶️ 🌶️ 🌶️

Spiced egg with potatoes and roasted chillies

TARKA DALL

Lentils sizzled with garlic, coriander and onion seeds

BRINJAL BHAJI

Aubergines/egg plant

GOBI BHAJI

Cauliflower

BOMBAY ALOO 🌶️ 🌶️ 🌶️

Hot and spicy potatoes with coconut

DESHI DALL 🌶️ 🌶️ 🌶️

Mixed lentils cooked with selected herbs and spices and roasted chillies

BHINDI BHAJI

Okra/ladies fingers

CHANA ALOO

Chick peas and potatoes

English Dishes.

Served with salad, chips or boiled rice and peas.

CHILDRENS PORTIONS

FRIED SCAMPI

CHICKEN OMELETTE

FRIED CHICKEN TIKKA

PLAIN OR VEGETABLE OMELETTE

£5.95

£9.95

£9.95

£9.95

£8.95

Mehmani Khana.

For that special occasion, a special taste!

(all these dishes require 48 hours notice for special preparation)

All these dishes are served with a masalam sauce, choice of rice, nan bread and a vegetable side dish.

LAMB KURZI (FOR TWO)

Leg of lamb, cooked in special masalam sauce. Topped with roast potatoes, grilled onions and peppers. Flavoured with yoghurt.

£49.95

CHICKEN MASALAM (FOR TWO)

Two baby chickens cooked in masalam sauce. Stuffed with boiled egg. Topped with grilled onions and peppers. Flavoured with yoghurt.

£39.95

Sundries.

POPADOMS

Spicy or plain

£0.70

PICKLE TRAY

Mango chutney, Tamarind pickle, carrot chutney, onion salad, mint sauce

£2.50

MANGO CHUTNEY

£0.80

LIME PICKLE OR CHILLI PICKLE

£0.80

DAHI RAITHA

Red onion, cucumber or mix

£1.50

CHIPS

£2.50

BOILED RICE

£2.50

PILAU RICE

£2.50

ONION RICE

£2.95

CORIANDER RICE

£2.95

MUSHROOM RICE

£2.95

GHEE RICE ▲

Sultanas, almonds and Indian Butter

£2.95

KEEMA RICE

Minced meat

£2.95

COCONUT RICE

£2.95

LEMON RICE

£2.95

VIRAAJ RICE

Stir fried with peas, mushrooms and egg

£3.20

PLAIN NAN ●

£2.50

PESHWARI NAN ● ▲

Almond and sultana

£2.95

KEEMA NAN ●

Minced meat

£2.95

GARLIC NAN ●

£2.95

VIRAAJ NAN ●

Minced meat, garlic and coriander

£3.20

KULCHA NAN ●

Chilli, garlic, onion and coriander

£2.95

CHEESE & ONION NAN ●

£2.95

TANDOORI ROTI ●

£1.80

CHAPATTI ●

£1.20

PARATHA ●

£2.50

STUFFED PARATHA ●

Stuffed with mixed vegetables

£3.20

PURI ●

Fried flaky pastry

£1.50

