Biriani Dishes.

Very aromatic dishes containing special basmati rice. With Ghee, (Indian butter) and peas, dressed with tomato, sliced egg and cucumber. Served with vegetable curry sauce.

Chicken or Lamb 7.50

Prawn 7.95

9.50 King Prawn

Vegetable 6.95

Viraaj Special Biryani 🛕 7.95

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

Vegetable Dishes.

Vegetable Dishes

The Following are available as a side dish (2.60) or also as a main dish (4.95)

Mixed Vegetables

Optionally served in sauce

Sag Aloo / Gobi Aloo

cauliflower or spinach with potato

Sag Ponir

Indian cheese with spinach

Mushroom Bhaji

Chana Ponir

Chick peas with Indian cheese

Dim Aloo Bhuna

es and roasted chillies

Bombay Aloo

Hot and spicy potatoes with coconut

Lentils Sizzled with garlic, coriander and onion

Bhindi Bhaji

Orka

Brinjal Bhaji

Chana Aloo

Chick peas and potatoes

Gobi Bhaii

Party Catering ā Carte Private Licens B

New

dishes

Monday

<u> Buffet</u>

Rice Selection. Khana. **Boiled Rice**

Pilau Rice Onion Rice 2.20 Coriander Rice 2.20 2.20 Egg Rice Mushroom Rice 2.20 Ghee Rice A 2.20 2.20 Keema Rice

2.30

Coconut Rice 2.20 Lemon Rice 2.20

Viraaj Rice Stir fried with peas, mushrooms

Sundries.

Popadoms Spicy or plain Pickle Tray Dahi Raitha Red onion, cucumber or mix Chips 1.20 1.90 Plain Nan 2.20 Peshwari Nan 🔺 🛑 Almonds and sultanas Keema Nan 2.20 2.20 Garlic Nan with or without coriander 2.30 Viraai Nan Minced meat, garlic and coriande Kulcha Nan 2.20 Cheese and Onion Nan 2.20 Tandoori Roti 1.20 Chapatti 0.90 Paratha 1.80 Stuffed Paratha 2.30

Mehmani

1.70 For that special occasion, a special tast (all these dishes require 48 hours notice)
1.90 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) 39.95 Leg of lamb, cooked in specia masalam sauce. Topped with roast potatoes, grilled onions and peppers Flavoured with yoghurt.

CHICKEN MASALAM (FOR TWO) 29.95

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

FISH MASALAM (FOR TWO) 39.95 Whole Bangladeshi Ayer fresh water fish sliced and grilled, cooked in masalam sauce. Topped with mint, onion, green peppers and chillis

English Dishes.

Served with salad, chips and peas

Fried Scampi £7.95 Chicken Omelette £7.95 Fried Chicken Tikka £7.95 Plain or Vegetable Omelette £7.50

> **† †** medium fairly hot ▲ contains nuts



Takeaway Menu

Opening Hours: Sun-Thur 6pm-11.30pm Fri-Sat 6pm-Midnight

743 Chesterfield Road Woodseats

Sheffield

S8 0SL

Tel: 0114 250 9066

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Starters

Starters.	
Mulligatawny Soup Selected spices with lentils, lemon pieces and a touch of Dall Soup Mixed lentils selected spices, garlic, ginger and lemon	1.95 rice 1.95
Haleem Soup Strips of meat potatoes and lentils	2.20
Onion Bhaji Onion roundlets lightly spiced with onions, gram flour and Seekh Kebabs	1.95 lentils 2.70
Minced lamb cooked in tandoor Prawn Cocktail Lamb Chops Marinated in spices, cooked in tandoor	2.70 2.95
Cod Platter Charcoaled fish served with grillied onions and green pep Rashmi Kebabs Grilled minced lamb wrapped in omelette	3.95 pers 2.70
Mixed Kebab Triple selection of seekh kebab, onion bhaji and somosa	2.70
Chicken Dakhna Spicy hot wings marinated in tandoor. Served with shallot green peppers.	2.70 s and
Pakora Spiced batter with herbs and spices, deeply fried. Available With: Chicken 2.70 Fish 3.95 Ponir (Indian cheese	a) 2 50
Vegetable Samosa	1.95
Chat Puri Cooked in medium spices with fresh herbs. Served with flaky pastry Available with: Chicken 2.70 Fish 3.95 King Prawl Garlic Mushroom	n 3.95 2.80
Ponir Shaslik	2.95
Marinated Indian cheese, bell peppers & tomatoes Aloo Chop Mashed potatoes, egg brushed, shallow fried in spices	2.70
	2.95
King Prawn Butterfly Jumbo king prawns coated with golden bread crumbs, shallow fried	3.95
Chana Chot Poti Stir fried chick peas with onions, mushrooms,	2.70
green peppers and egg Chicken Kalijee () Sliced chicken liver, stir fried with onions, peppers and ch served with flaky pastry	2.95 illi
Viraaj Vegetable Special (For 2) Vegetable samosa, onion bhaji, ponir pakora, aloo chop	4.95
Viraaj Special Tandoori (For 2) Chicken tikka, lamb tikka, seekh kebab, lamb chops and grilled onions, capsicum	6.95
Viraaj Sea Food (For 2) Tandoori king prawns, cod fish, grilled pangash and prawl Stir fried with potatoes and spices.	7.50 n.

Chef's Specials.

6.50 Dhall Gust \\\ Tender lamb cooked with mixed lentils. garlic, ginger, onion seeds, chillies, fresh herbs and tomatoes

Gust Satkora \ \ 6.50 Tender lamb cooked with bengal bitter, lemon, chillies, onion, capsicum and specially selected spices

Chicken Sakuti 11 6.50 A sweet and saucy dish cooked with brown sugar, garlic, ginger and coriander

Bengal Naga () 6.50 (Chicken or Meat) cooked with garlic, ginger, onion, green peppers and fresh bengal naga chillies

Butter Chicken \ \ 6.50 Tender pieces of chicken cooked with indian butter in a rich creamy sauce.our own selection of mild spices and herbs

Sylheti Labra () 8.95 Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies and selected spices

Murgh Bahar 111 6.50 Marinated chicken cooked with garlic, ginger and specially selected spices, topped with mince meat - which is prepared with chillie tomato and spices

Chicken Monipuri 6.50 Strips f chicken cooked with pieces of omelette, with garlic, ginger, chillies, garam masalla and selected spices

Chicken Makhni 6.50 Marinated and charcoaled chicken and roasted tomatoes. blended with almond, coconut, pineapple, indian butter and fresh cream

Sag Murgh or Gust () 6.50 Cooked with spinach, garlic, coriander, green peppers and tomatoes

Chef's Pathila 6.50 (Chicken or Lamb) Cooked with selected herbs & spices, mint, coriander, bullet chillies, garlic & yoghurt in a Tangy sauce.

Anarkali 1 6.50 Marinated chicken or lamb in a special rich mild sauce with mushroom, coconut

and red wine. Chom Chom Murgh 6.50 Tender chicken flavored with selected

herbs and spices, sultanas and raisins in a mild to medium sauce. Chicken Kali Mirch (1) 6.50

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

Tandoori Nihari 6.50 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

Keema Aloo Motor \ \ A very traditional dish cooked with green peas, potatoes, green chillies, garlic & coriander leaves.

House Specials.

Tikka Mossalla Dishes \

Marinated and cooked in the tandoor then blended with almond, cream and coconut with selected herbs and mild spices.

Chicken 6.50 King Prawn 9.95 Lamb 6.95 Vegetable 5.50

Jalfrezi Dishes ()

A hot and spicy dish cooked with jalapeño pepper, onions, fresh green chillies and coriander, creating tantalising heat

Chicken 6.50 Lamb 6.95

King Prawn 9.50 Vegetable 5.50

Achari Dishes

Cooked with onions, green peppers, coriander and fresh garlic pickle. A mouth watering tangy flavoured dish.

Chicken 6.50 King Prawns 9.50 Lamb 6.95 Vegetable 5.50

Handi 📢 🐧

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

Chicken 5.50 King Prawn 8.95 Lamb 5.95

Rogan Dishes ()

A special preparation of a wide range of spices, garlic, ginger, green chillies and garnished with fresh tomatoes

King Prawn 9.50 Chicken 6.50 Lamb 6.95 Vegetable 5.50

Karai Dishes

Cooked with grilled onion, garlic, tomatoes, green peppers and ginger.

Chicken 6.50 King Prawn 9.50 Lamb 6.95 Vegetable 5.50

Balti Dishes

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

King Prawn 9.50 Chicken 6.50 Lamb 6.95 Vegetable 5.50

mild \ medium \ fairly hot

contains gluten contains nuts

Tandoori Sizzler.

on a sizzling platter.)

1/2 Tandoori Chicken 5.50 On the bone

Chicken or Lamb Shaslic 6.95 Served with chargrilled onions. green peppers and tomatoes.

8.50 Tandoori Mixed Grill Tandoori Chicken, Chicken tikka, lamb tikka, seekh kebab and tandoori king prawns

Chicken or Lamb Sizzler 6.50 Sliced chicken or lamb cooked in the tandoor and stir fried with onion, green peppers, mushrooms, potatoes and garlic

Lamb Chops

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

Cod Tandoori

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

Bengal Chingri Sizzler 8.50 Bengal tiger prawns stir fried in light spices with onion, peppers, garlic and steamed baby potatoes

lassics.

Chicken or Lamb 5.20 5.50 Prawn King Prawn 8.95 Vegetable 4.95 Chicken Tikka 5.95 Lamb Tikka

Dopiaza 🐧

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

Bhuna 11

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

Dhansak 11

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

Dishes. Talapia Sag Aloo 7.95 Talapia fish, fried in spices and cooked with spinach, potatoes and green chillies

Seafood

Balti Fish 7.95 Marinated with spices and then pan fried with onions, tomatoes,

green peppers and a special balti sauce Grilled Pangash 7.95

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

King Prawn Ada 8.95 Roshun

Tiger king prawns cooked with pureed garlic, ginger, yogurt, spring onions, green chillies and coriander.

King Prawn Minty 8.95 Dhansak

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

Fish Jalfry 7.95 Cooked with jalapeño peppers,

onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce

Tandoori King Prawn Chilli

Marinated king prawns cooked in the tandoor and then flash fried with onions, tomatoes, garlic, ginger and fresh green chillies

Methi 🐧

(If there are any dishes NOT on the menu, please ask and we will gladly prepare it for you.)

Korma \

Brinial 1

A bhuna style dish

made with aubergines

Cooked with cream, coconut, almonds and mild spices creating a creamy textured dish.

Madras ()

Fairly hot a very saucy

Cooked with fenugreek leaves, onions, capsicum and tomatoes

8.95

Egg Massalla 📢

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

Kashmir 📢

Cooked with fresh bananas a very saucy dish