

Biryani 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 Tikka	£9.50
Prawn	£9.50
Lamb	£9.50
Vegetables	£8.95
Viraaj Special Biryani	£11.50
Meat, chicken, prawns, banana and sultanas. Topped with an omelette	

Vegetable Dishes

The following are available as a:
Side Dish £3.95
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 Dal
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 Dal ***
Mixed lentils cooked with selected herbs and spices and roasted chillies
Bhindi Bhaji
Okra/ladies fingers
Chana Aloo
Chick peas and potatoes

A La Carte - Fully Licensed
Party Catering - Private Dining

Award winning
Restaurant

Rice

Boiled Rice	£2.50
Pilau Rice	£2.50
Onion Rice	£2.80
Coriander Rice	£2.80
Egg Rice	£2.80
Mushroom Rice	£2.80
Ghee Rice	£2.80
Sultanas and Indian Butter	
Keema Rice	£2.80
Minced meat	
Coconut Rice	£2.80
Lemon Rice	£2.80
Viraaj Rice	£3.20
Stir fried with peas, mushrooms and egg	

Bread

Plain Nan •	£2.50
Peshwari Nan •	£2.80
Coconut and sultana	
Keema Nan •	£2.80
Minced meat	
Garlic Nan •	£2.80
Viraaj Nan •	£3.20
Minced meat, garlic and coriander	
Kulcha Nan •	£2.80
Chilli, garlic, onion and coriander	
Cheese & Onion	
Nan •	£2.80
Tandoori Roti •	£1.50
Chapatti •	£1.20
Paratha •	£2.80
Stuffed Paratha •	£3.20
Stuffed with mixed vegetables	
Puri •	£1.50
Fried flaky pastry	

Sundries

Popadoms	£0.60
Spicy or Plain	
Pickle Tray	£2.00
Mint Sauce, Onion Salad, Carrot Chutney, Tamarind & Mango Chutney	
Dahi Raita	£1.00
Plain or cucumber mix	
Chips	£2.50
Mango/Lime Pickle	£0.70

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) £48.95

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

Chicken Masalam
(for Two) £39.95

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

English Dishes

Served with salad, chips or boiled rice and peas.

Fried Scampi	£8.95
Chicken Omelette	£8.95
Fried Chicken Tikka	£8.95
Plain Or Vegetable	
Omelette	£7.95
Children's Option	£5.95

Allergy Awareness

Some of our dishes may contain nuts or traces of nuts, dairy products, yeast, maize, eggs and other additives. If you have a food allergy, please notify us before you order.

VIRAAJ

Indian Cuisine

Takeaway Menu

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

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www.viraaj.co.uk

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Starters

Haleem Soup	£2.80		
Stripped meat, potatoes and lentils			
Vegetable Somosa	£2.80		
Onion Bhaji	£2.80		
Onion roundlets lightly spiced with onions, gram flour and lentils			
Seekh Kebabs	£3.50		
Minced lamb cooked in tandoor			
Prawn Cocktail	£3.50		
Lamb Chops	£3.95		
Marinated in spices, cooked in tandoor			
Cod Platter	£4.70		
Charcoalied fish served with grilled onions and green peppers			
Rashmi Kebabs	£3.50		
Grilled minced lamb wrapped in an omelette			
¼ Tandoori Chicken on the bone	£3.70		
Marinated chicken grilled in the tandoor			
Mixed Starter	£3.95		
Triple selection of seekh kebab, onion bhaji and somosa			
Tandoori Platter	£3.95		
Chicken Tikka, Lamb Tikka and Seekh Kebab with grilled onions and peppers			
Chicken Dakhna	£3.50		
Spicy hot wings marinated in tandoor. Served with shallots and green peppers			
Ponir Shaslik	£3.70		
Marinated Indian cheese, bell peppers & tomatoes			
Aloo Chop	£3.50		
Mashed potatoes, egg brushed, shallow fried in spices			
Prawn Puri	£3.70		
Cooked in creamy mild spices served with flakey pastry			
King Prawn Butterfly	£4.70		
Jumbo king prawns brushed with egg and coated with golden breadcrumbs, shallow fried			
Chana Chot Poti	£3.50		
Stir fried chick peas with onions, green peppers and egg			
Chicken Kalijee	£3.70		
Sliced chicken liver, stir fried with onions, peppers and chilli. Served with a flaky pastry.			
Viraaj Vegetable Special (for Two)	£6.95		
Vegetable Somosa, Onion Bhaji, Ponir Pakora, Aloo Chop			
Viraaj Special Tandoor (for Two)	£7.95		
Chicken Tikka, Lamb Tikka, Seekh Kebab, Lamb Chops with onion and capsicum			
Viraaj Sea Food (for Two)	£9.50		
Tandoori King Prawn, Cod fish, grilled Pangash and Prawn. Stir fried with potatoes and spices			
Pakora			
Spiced batter with herbs and spices, deeply fried.			
Available with:			
Chicken Tikka	£3.70	Fish	£4.70
Ponir (indian Cheese)	£3.50	Vegetable	£3.50
Chat Puri			
Cooked in medium spices with fresh herbs. Served with a flaky pastry.			
Available with:			
Chicken	£3.70	Fish	£4.70
King Prawn	£4.70	Garlic Mushroom	£3.50

Chefs Specials

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

Dhall Gust	£7.95		
Tender lamb cooked with mixed lentils, garlic, ginger, onion seeds, chillies, fresh herbs and tomatoes			
Gust Satkora	£7.95		
Tender lamb cooked with Bengal bitter lemon, chillies, onion, capsicum and specially selected spices			
Chicken Sakuti	£7.95		
A sweet and saucy dish cooked with brown sugar, garlic, ginger and coriander			
Bengal Naga	£7.95		
(Chicken or Meat) cooked with garlic, ginger, onion, green peppers & fresh bengal naga chillies			
Butter Chicken	£7.95		
Tender pieces of chicken cooked with Indian butter in a rich creamy sauce our own selection of mild spices and herbs			
Sylheti Labra	£11.95		
Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies and selected spices			
Murgh Bahar	£7.95		
Marinated chicken cooked with garlic, ginger and specially selected spices, topped with mince meat - which is prepared with chillie tomato and spices			
Chicken Monipuri	£7.95		
Chicken cooked with pieces of omelette, with garlic, ginger, chillies, garam masalla and selected spices			
Chicken Makhni	£7.95		
Marinated and charcoalied chicken and roasted tomatoes. blended with almond, coconut, pineapple, Indian butter and fresh cream			
Sag Murgh or Gust	£7.95		
Cooked with spinach, garlic, coriander, green peppers, chillies and tomatoes			
Chef's Pathila	£7.95		
(Chicken or Lamb) Cooked with selected herbs & spices, mint, coriander, bullet chillies, garlic & yoghurt in a Tangy sauce.			
Katta Massalla	£7.95		
Chicken or Lamb cooked with fresh garlic, ginger, green chillies, bell peppers, stirred with yogurt and fresh coriander with selected herbs and spices			
Jaal Ginger	£7.95		
(Chicken or Meat) cooked with finely chopped ginger, combination with chopped chillies, coriander, bell peppers, selected herbs and spices and flavoured with sweet chutney			
Kali Mirch (Chicken or Lamb)	£7.95		
Cooked with fresh garlic & ginger along with spring onions, crushed dried chillies and yoghurt.			
Tandoori Nihari	£8.95		
Marinated & charcoalied 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.			
Mango Delight	£7.95		
Marinated, charcoalied chicken, cooked with pulp mango, coconut, brown sugar and fresh cream with herbs and mild spices			

House Specials

Tikka Mosalla Dishes			
Marinated and cooked in the tandoor, then blended with cream and coconut			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95
Jalfrezi Dishes			
A hot and spicy dish cooked with jalapeno peppers, onions, fresh green chillies and coriander, creating tantalising heat.			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95

Achari Dishes			
Cooked with onions, green peppers, coriander and fresh garlic pickle, a mouth watering tangy flavoured dish			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95

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	King Prawn	£11.50
Lamb	£7.95	Keema	£7.95
(Mince Meat)			

Rogan Dishes			
A special preparation of a wide range of spices, garlic and green chillis. Garnished with fresh tomatoes.			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95

Karai Dishes			
Cooked with grilled onion, garlic, ginger, tomatoes and green peppers.			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95

Balti Dishes			
These dishes are prepared from selected Balti spices cooked with grilled stripped onions, mustard seeds, peppers, tomatoes and chillies.			
Chicken	£7.95	King Prawn	£11.95
Lamb	£7.95	Vegetable	£6.95

Key:			
🍷 Mild	🍷🍷 Medium	🍷🍷🍷 Fairly Hot	🍷🍷🍷🍷 Hot
🌿 Contains Gluten			

Tandoori Sizzler

All dishes served with salad & mint sauce

½ Tandoori Chicken	£7.50
On the bone	
Shashlic (Chicken or Lamb)	£8.50
Grilled in the tandoor with onions, green peppers and tomatoes	
Tandoori Mixed Grill	£11.50
Tandoori chicken, chicken tikka, lamb tikka, seekh kebab and tandoori king prawns	
Sizzler (Chicken or Lamb)	£8.50
Sliced chicken or lamb, cooked in the tandoor and then stir fried with onions, mushrooms, potatoes and garlic	
Lamb Chops	£8.50
Marinated and charcoalied with onions, tomatoes and green peppers.	
Cod Tandoori	£11.50
Marinated Cod grilled in the tandoor with onions, bell peppers & tomatoes	
Bengal Chingri	
Sizzler	£11.50
Bengal tiger prawns stir fried in light spices with onion, peppers, garlic and steamed baby potatoes.	

Classics

Classical dishes can be cooked with any of the following main ingredients:

Chicken	£7.50
Lamb	£7.95
Prawn	£7.95
King Prawn	£11.50
Vegetable	£6.95
Chicken Tikka	£7.95

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.	

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	

Kashmir	
Cooked with fresh bananas, a very saucy dish	

Methi	
Cooked with methi leaves, onions, capsicum and tomatoes	

Brinjal	
Medium. A bhuna style dish with aubergine	

Seafood Dishes

Talapia Sag	
Aloo	£10.95
Talapia fish, fried with spinach, potatoes and green chillies.	
Balti Fish	£10.95
Pan fried with onions, tomatoes, green peppers and a special balti sauce	
Grilled Pangash	£10.95
Marinated with spices, then pan fried with fresh chopped tomatoes, spring onions, green chillis and coriander	
King Prawn	
Ada Roshon	£11.95
Tiger king prawns cooked with pureed garlic, ginger, yoghurt, spring onions & green chillies	
King Prawn	
Minty Dhansak	£11.95
A lentil based dish with a combination of spices, garden mint, coriander and green chillies	
Fish Jalfry	£10.95
Cooked with jalapeno peppers, onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce.	
Tandoori King	
Prawn Chilli	£11.95
Marinated king prawns cooked in the tandoor and then flash fried with onions, tomatoes, garlic, ginger and fresh green chillies	

If your favourite dish is not on the menu please ask and we will be happy to make it for you.