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	£10.95
Prawn	£10.95
Lamb	£10.95
Vegetables	£9.95
Viraaj Special Biryani	£12.95

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

Vegetable Dishes

The following are available as a:
Side Dish £4.95
Main Dish £7.95

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

Deshi Dall
Mixed lentils cooked with selected her, spices and roasted chillies

Chana Aloo
Chick peas and potatoes

A La Carte - Fully Licensed | Award winning Restaurant

Party Catering - Private Dining

Rice

Boiled Rice	£2.80
Pilau Rice	£2.80
Onion Rice	£3.30
Coriander Rice	£3.30
Egg Rice	£3.30
Mushroom Rice	£3.30
Ghee Rice	£3.30

Sultanas and Indian butter

Keema Rice	£3.30

Minced meat

Coconut Rice	£3.30
Lemon Rice	£3.30
Viraaj Rice	£3.60

Stir fried with peas. mushrooms and egg

Bread

Plain Nan	£2.80
Peshwari Nan	£3.30

Coconut and sultana

Keema Nan	£3.30

Minced meat

Garlic Nan	£3.30
Viraaj Nan	£3.60

Minced meat, garlic and coriander

Kulcha Nan	£3.60

Chilli, garlic and coriander

Cheese & Onion Nan	£3.30
Tandoori Roti	£1.80
Chapatti	£1.50
Paratha	£2.95
Stuffed Paratha	£3.95

Stuffed with mixed vegetables

Puri	£1.50

Fried flaky pastry

Sundries

Popadoms	£0.70

Spicy or Plain

Pickle Tray	£2.80

Mint sauce, onion salad, carrot chutney, tamarind & mango chutney

Dahi Raitha	£1.50

Plain or cucumber mix

Chips	£2.80
Mango / Lime Pickle	£0.80

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 masalam sauce, choice of rice, nan bread and a vegetable side dish

Lamb Kurzi

(for two) £54.95

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

Chicken Masalam

(for two) £44.95

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	£10.50
Chicken Omelette	£10.50
Fried Chicken Tikka	£10.50
Plain or Vegetable Omelette	£9.50
Children's Option	£7.95

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: 5.30pm - 11pm
Fri - Sat: 5.30pm - 11.30pm
(Closed Tuesday)

743 Chesterfield Road
Woodseats
Sheffield, S8 0SL

TEL: 0114 2509066

Order Online:
www.viraaj.co.uk

10% discount on collection orders over £10

Follow us on facebook:
facebook.com/viraajrestaurant

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Starters

Vegetable Somosa ● £3.40

Onion Bhaji £3.40
Onion roundlets lightly spiced with onions, gram flour and lentils

Seekh Kebabs £4.20
Minced lamb cooked in tandoor

Lamb Chops £5.20
Marinated in spices, cooked in tandoor

Cod Platter £5.20
Charcoaled fish served with grilled onions and green peppers

Rashmi Kebabs £4.20
Grilled minced lamb wrapped in omelette

1/4 Tandoori Chicken on the Bone £4.70
Marinated chicken grilled in the tandoor

Mixed Starter ● £5.20
Triple selection of seekh kebab, onion bhaji and somosa

Tandoori Platter £5.20
Chicken tikka, lamb tikka & seekh kebab with grilled onions and peppers

Ponir Shaslik £4.20
Marinated Indian cheese, bell peppers & tomatoes

Aloo Chop £3.95
Mashed potatoes, egg brushed, shallow fried in spices

Prawn Puri ● £4.70
Cooked in creamy mild spices served with flakey pastry

Chicken Kalijee ● 🌶🌶🌶 £4.20
Sliced chicken liver, stir fried with onions, peppers and chilli. Served with flaky pastry

Viraaj Vegetable Special (for Two) ● £8.50
Vegetable somosa, onion bhaji, ponir pakora, aloo chop

Viraaj Special Tandoor (for Two) £10.50
Chicken tikka, lamb tikka, seekh kebab, lamb chops with onion and capsicum

Viraaj Seafood (for Two) £11.95
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 £4.20 Fish £5.20
Ponir (Indian cheese) £3.95

Chat Puri ●
Cooked in medium spices with fresh herbs. Served with a flaky pastry.
Available with:
Chicken £4.20 Garlic Mushroom £3.95
King Prawn £5.20

Chefs Specials

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

Dhall Gust 🌶🌶🌶 £9.95
Tender lamb cooked with mixed lentils, garlic, ginger, onion seeds, chillies, fresh herbs and tomatoes

Gust Satkora 🌶🌶🌶 £9.95
Tender lamb cooked with Bengal bitter lemon, chillies, onion, capsicum and specially selected spices.

Chicken Sakuti 🌶🌶 £9.95
A sweet and saucy dish cooked with brown sugar, garlic, ginger and coriander

Bengal Naga 🌶🌶🌶 £9.95
(Chicken or Meat) cooked with garlic, ginger, onion, green peppers & fresh bengal naga chillies

Butter Chicken 🌶🌶 £9.95
Tender pieces of chicken cooked with Indian butter in a rich creamy sauce. Our own selection of mild spices and herbs

Sylheti Labra 🌶🌶🌶 £12.95
Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies & selected spices

Murgh Bahar 🌶🌶🌶 £9.95
Marinated chicken cooked with garlic, ginger and specially selected spices, topped with mince meat - which is prepared with chillies, tomatoes & spices

Chicken Monipuri 🌶🌶🌶 £9.95
Chicken cookd with pieces of omelette, with garlic, ginger, chillies, garam masalla and selected spices

Sag Murgh or Gust 🌶🌶🌶 £9.95
Cooked with spinach, garlic, coriander, green peppers, chillies and tomatoes

Chef's Pathila 🌶🌶🌶 £9.95
(Chicken or Lamb) Cooked with selected herbs & spices, mint, coriander, bullet chillies, garlic & yoghurt in a tangy sauce

Katta Massalla 🌶🌶🌶 £9.95
(Chicken or lamb) Cooked with fresh garlic, ginger, green chillies, bell peppers, stirred with yoghurt and fresh coriander with selected herbs & spices.

Jaal Ginger 🌶🌶🌶 £9.95
(Chicken or Meat) cooked with finely chopped ginger, green chillies, bell peppers, stirred with yoghurt and fresh coriander with selected herbs and spices

Kali Mirch 🌶🌶🌶🌶 £9.95
(Chicken or Lamb) Cooked with fresh garlic & ginger along with spring onions, crushed dried chillies and yoghurt

Tandoori Nihari 🌶🌶🌶🌶 £10.50
Marinated & charcoaled on the bone chicken or lamb, cooked with mince meat, mixed bullet chillies & green chilles, spring onion, selected herbs & spices with a carved egg

Mango Delight 🌶 £9.95
Marinated, charcoaled chicken cooked with mango pulp , coconut, brown suger and fresh cream with herbs and mild spice

House Specials

Tikka Mosalla Dishes 🌶
Marinated and cooked in the tandoor, then blended with cream & coconut
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Jalfrezi Dishes 🌶🌶🌶
A hot and spicy dish cooked with jalapeno peppers, onions, fresh green chillies and coriander, creating tantalising heat.
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Achari Dishes 🌶🌶
Cooked with onions, green peppers, coriander and fresh garlic pickle, a mouth watering tangy flavoured dish
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Handi Dishes 🌶🌶🌶
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 or dhall (any or mixed additions charged at £1)
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Keema £9.95
minced meat

Rogan Dishes 🌶🌶🌶
A special preparation of a wide range of spices, garlic and green chillies. Garnished with fresh tomatoes
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Karai Dishes 🌶🌶🌶
Cooked with grilled onions, garlic, ginger, tomatoes and green peppers
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Balti Dishes 🌶🌶🌶
These dishes are prepared from selected Balti spices cooked with grilled stripped onions, mustard seeds, peppers, tomatoes and chillies
Chicken £9.95 King Prawn £12.95
Lamb £9.95 Vegetable £8.95

Key:
🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Fairly Hot 🌶🌶🌶🌶 Hot
● Contains Gluten

Tandoori Sizzler

½ Tandoori Chicken £9.50
On the bone

Shashlic (Chicken or Lamb) £9.95
Grilled in the tandoor with onions, green peppers and tomatoes

Tandoori Mixed Grill £12.50
Tandoori chicken, chicken tikka, lamb tikka, seekh kebab and tandoori king prawns

Sizzler (Chicken or Lamb) £9.95
Sliced chicken or lamb, cooked in the tandoor and then stir fried with onions, mushrooms, potatoes and garlic

Lamb Chops £9.95
Marinated and charcoaled with onions, tomatoes and green peppers

Cod Tandoori £12.50
Marinated cod grilled in the tandoor with onions, bell peppers & tomatoes

Bengal Chingri Sizzler £12.50
Bengal tiger prawns atir 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	£8.50
Lamb	£8.95
Prawn	£9.50
King Prawn	£12.50
Vegetable	£7.95
Chicken Tikka	£9.50

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

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 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

Egg Massalla 🌶🌶
A medium spiced dish, cooked with a blend of garam massalla, tomato, egg, and fresh corriander

Madras 🌶🌶🌶
Fairly hot saucy dish

Ceylon 🌶🌶🌶
Fairly hot saucy dish cooked with coconut

Podina 🌶🌶
Medium dish cooked with garden mint, selected herbs and spices

Seafood Dishes

Talapia Sag Aloo 🌶🌶🌶 £12.50
Talapia fish, fried with spinach, potatoes and green chillies

Balti Fish 🌶🌶🌶 £12.50
Pan fried with onions, tomatoes, green peppers and a special balti sauce

Grilled Pangash 🌶🌶🌶 £12.50
Marinated with spices, then pan fried with fresh chopped tomatoes, spring onions, green chillies and coriander

King Prawn £12.95
Ada Roshon 🌶🌶🌶
Tiger king prawns cooked with pureed garlic, ginger, yoghurt, spring onions & green chillies

King Prawn £12.95
Minty Dhansak 🌶🌶🌶
A lentil based dish with a combination of spices, garden mint, coriander and green chillies

Fish Jalfry 🌶🌶🌶 £12.50
Cooked with jalapeno peppers, onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce

Tandoori King Prawn Chilli 🌶🌶🌶 £12.95
Marinated king prawns cooked in the tandoor then flash fried with onions, tomatoes, garlic, ginger and fresh green chillies