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	£11.95
Prawn	£11.95
Lamb	£11.95
Vegetables	£10.95
Viraaj Special Biryani	£13.95
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with an omelette

Vegetable Dishes

The following are available as a: Side Dish £5.50 Main Dish £8.95

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 Bhaii

Cauliflower

Bombay Aloo ***

Hot and spicy potatoes

Deshi Dall 111

Mixed lentils cooked with selected her, spices and roasted chillies

Chana Aloo

Chick peas and potatoes

Party Catering - Private Dining La Carte -Fully

Award winning Restaurant

Licensed

Mehmani Rice

Dolled Rice	£2.90	Knana
Pilau Rice	£2.90	Kiidid
Onion Rice	£3.60	For that special occasion, a special tast
Coriander Rice	£3.60	All these dishes require 48 hours notice
Egg Rice	£3.60	special preparation.
Mushroom Rice	£3.60	All these dishes are served with masala sauce, choice of rice, nan bread and a
Ghee Rice	£3.60	vegetable side dish
Sultanas and Indian butter		
Keema Rice	£3.60	Lamb Kurzi
Minced meat		(for two) CEZ OF
Coconut Rice	£3.60	(for two) £57.95

£3.90

£3.90

£1.60

Lemon Rice £3.60 Viraai Rice

Stir fried with peas, mushrooms and egg

Bread

Plain Nan £2.90 Peshwari Nan £3.60 Coconut and sultana Keema Nan £3.60 Minced meat £3.60 Garlic Nan •

Viraaj Nan Minced meat, garlic and coriander Kulcha Nan •

Chilli, garlic and coriander Cheese & Onion Nan • £3.60 Tandoori Roti £1.90 Chapatti • £1.60 Paratha • £3.30 £3.95

Stuffed Paratha Stuffed with mixed vegetables Puri •

Fried flaky pastry

Sundries

Plain or cucumber mix

Popadoms £0.75 Spicy or Plain £2.80 Pickle Tray Mint sauce, onion salad, carrot chutney, tamarind & mango chutney Dahi Raitha £1.50

Chips £2.90 Mango / Lime Pickle £0.80

Chicken Masalam

(for two) £47.95

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

Leg of lamb, cooked in special masalam

sauce. Topped with roast potatoes, grilled

onions and peppers. Flavoured with yoghurt.

English Dishes

Served with salad, chips or boiled rice and

Fried Scampi £10.95 £10.95 Chicken Omelette Fried Chicken Tikka £10.95 Plain or Vegetable Omelette £9.95 Children's Option £8.95

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.



Takeaway Menu

Opening Hours: Sun - Thur: 5.30pm - 11pm

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

> 743 Chesterfield Road Woodseats Sheffield, S8 OSL

TEL: 0114 2509066

Order Online: www.viraaj.co.uk

10% discount on collection orders over £10

Follow us on facebook: facebook.com/viraajrestaurant





Starters

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Vegetable Somosa • Onion Bhaji Onion roundlets lightly spice	ed with onion	s gram flour and lentils	£3.50 £3.50	
Seekh Kebabs Minced lamb cooked in tand		o, gram nour and londic	£4.50	
Lamb Chops Marinated in spices, cooked			£5.50	
Cod Platter			£5.50	
Charcoaled fish served with Rashmi Kebabs			£4.50	
Grilled minced lamb wrapped 1/4 Tandoori Chicken	on the Bo		£4.95	
Marinated chicken grilled in Mixed Starter			£5.50	
Triple selection of seekh ke Tandoori Platter			£5.50	
Chicken tikka, lamb tikka & grilled onions and peppers	seekh kebal	with		
Ponir Shaslik			£4.50	
Marinated Indian cheese, b	ell peppers 8	tomatoes	0.4.00	
Aloo Chop Mashed potatoes, egg brus	had shallow	fried in epigos	£4.20	
Prawn Puri •			£4.95	
Cooked in creamy mild spices served with flaky pastry			04.50	
Chicken Kalijee • \\\ Sliced chicken liver, stir fried with onions, peppers and chilli. Served with				
flaky pastry Viraaj Vegetable Special (for Two) • £8.95				
Vegetable somosa, onion b			20.33	
Viraaj Special Tandoor (for Two) £10.95				
Chicken tikka, lamb tikka, seekh kebab, lamb chops with onion and				
capsicum Viraaj Seafood (for Tv	vo)		£12.50	
Tandoori king prawn, cod fish, grilled pangash and prawn, stir fried with				
potatoes and spices				
Pakora •		1.61.1		
Spiced batter with herbs an Available with:	d spices, de	eply fried.		
Chicken Tikka	£4.50	Fish	£5.50	
Ponir (Indian cheese)	£4.20			
Chat Puri ●				
Cooked in medium spices with fresh herbs. Served with a flaky pastry. Available with:				
Chicken	£4.50	Garlic Mushroom	£4.20	
King Prawn	£5.50		30	

Chef's Specials House Specials

£10.95

£14.95

£10.95

Any dishes can be made to your taste, 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

Gust Satkora ***

£10.95 Tender lamb cooked with Bengal bitter lemon. chillies, onion, capsicum and specially selected spices.

Chicken Sakuti 11

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

Bengal Naga 111

£10.95 (Chicken or Meat) cooked with garlic, ginger, onion, green peppers & fresh bengal naga chillies

Butter Chicken 📢

£10.95 Tender pieces of chicken cooked with Indian butter in a rich creamy sauce. Our own selection of mild spices and herbs

Svlheti Labra ***

Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies & selected spices £10.95

Murah Bahar 111

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

Chicken Monipuri ***

£10.95 Chicken cooked with pieces of omelette, with garlic, ginger, chillies, garam masalla and selected spices

£10.95 Sag Murgh or Gust *** Cooked with spinach, garlic, coriander, green

peppers, chillies and tomatoes Chef's Pathila £10.95

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

Katta Massalla ***

£10.95 (Chicken or lamb) Cooked with fresh garlic. ginger, green chillies, bell peppers, stirred with voghurt and fresh coriander with selected herbs & spices.

Jaal Ginger ***

(Chicken or Meat) cooked with finely chopped ginger, green chillies, bell peppers, stirred with voghurt and fresh coriander with selected herbs and spices

Kali Mirch 1111

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

Tandoori Nihari £11.50

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

Mango Delight \

£10.95 Marinated, charcoaled chicken cooked with mango pulp, coconut, brown sugar and fresh cream with herbs and mild spice

Tikka Mosalla Dishes \

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

Chicken £10.95 King Prawn £14.95 Lamb £10.95 Vegetable

Jalfrezi Dishes 111

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

Chicken £10,95 King Prawn £14,95 Lamb £10.95 Vegetable £9.95

Achari Dishes 11

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

Chicken £10.95 King Prawn £14.95 Lamb £10.95 Vegetable

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 £10.95 King Prawn £14.95 Lamb £10.95 Keema £10.95 minced meat

Rogan Dishes ***

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

Chicken £10.95 King Prawn £14.95 Lamb £10.95 Vegetable

Karai Dishes ***

Cooked with grilled onions, garlic, ginger, tomatoes and green peppers

Chicken £10.95 King Prawn £14.95 Lamb £10.95 Vegetable

Balti Dishes ***

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

Chicken £10.95 King Prawn £14.95 £10.95 Vegetable Lamb

Key: Mild Medium Mil Fairly Hot Mil Hot Contains Gluten

Tandoori Sizzler

½ Tandoori Chicken £9.95 On the bone

Shashlic (Chicken or Lamb)£10.50 Grilled in the tandoor with onions, green peppers and tomatoes

Tandoori Mixed Grill £13.95

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

Sizzler (Chicken or Lamb) £10.50 Sliced chicken or lamb, cooked in the tandoor and then stir fried with onions, mushrooms, potatoes and garlic

Lamb Chops £10.50

Marinated and charcoaled with onions, tomatoes and green peppers £13.95

Cod Tandoori

Marinated cod grilled in the tandoor with onions, bell peppers & tomatoes

Bengal Chingri Sizzler

Bengal tiger prawns atir fried in light spices with onion, peppers, garlic and steamed baby potatoes

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

Chicken	£9.50
Lamb	£9.95
Prawn	£10.50
King Prawn	£14.50
Vegetable	£8.95
Chicken Tikka	£10.50

Seafood **Dishes**

Talapia Sag Aloo (11 £13.50 Talapia fish, fried with spinach, potatoes and green chillies

Balti Fish

Pan fried with onions, tomatoes. green peppers and a special balti

Grilled Pangash (1) £13.50

£13.50

£14.95

£14.95

£14.95

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

King Prawn Ada Roshon 👯

Tiger king prawns cooked with pureed garlic, ginger, yoghurt, spring onions & green chillies

King Prawn Minty Dhansak ***

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

£13.95 Fish Jalfry

£13.50 Cooked with jalapeno peppers, onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce

Tandoori King Prawn Chilli 111

Marinated king prawns cooked in the tandoor 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

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 1

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

Kashmir 📢

Cooked with fresh bananas, a very saucy Fairly hot saucy dish dish

Methi 📢

Cooked with methi leaves, onions, capsicum and tomatoes

Brinjal **\(\)** Medium. A bhuna style spices dish with aubergine

Egg Massalla 📢

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

Madras (()

Cevlon ***

Fairly hot saucy dish cooked with coconut

Podina 📢

Medium dish cooked with garden mint, selected herbs and