

STARTERS

Viraj Special - £6.95

Tandoori King Prawn, Chicken Tikka, Lamb Tikka

Vegetarian Special - £6.45

Vegetable Samosa, Onion Bhaji, Paneer Tikka

Mixed Kebab - £5.95

Chicken Tikka, Sheek Kebab, Onion Bhaji

Onion Bhaji - £3.95

Onions finely chopped with lentils and pepper, deep fried in Indian style batter

Samosa – Vegetable | Meat | Chicken | Paneer & Spinach - £3.95

Pastry triangles with mixed spices with vegetables or minced meat

Chicken Pakora - £4.45 | Vegetable Pakora - £4.45

Spiced chicken tikka or vegetables fried in breadcrumbs

Paneer Tikka - £4.95

Indian cheese marinated in tandoori sauce cooked in the clay oven served with fried onions

Tandoori King Prawns - £6.95

Tiger King Prawns marinated in tandoori sauce, cooked in clay oven served with fried onions

Tandoori Chicken - £4.45

A breast or leg of chicken on the bone marinated in tandoori sauce cooked in clay oven served with fried onions

Chicken Tikka – £4.45

Pieces of breast chicken marinated in tandoori sauce cooked in the clay oven served with fried onions

Lamb Tikka - £4.95

Pieces of lamb marinated in tandoori sauce cooked in the clay oven served with fried onions

Lamb Chops - £6.95

3 pieces of Lamb chops marinated with authentic spices cooked in the clay oven served with fried onions

Sheek Kebab - £4.95

Minced meat seasoned with spices cooked on a skewer in the clay oven served with fried onions

Bhuna sauce on puree starters

Chicken Chat on Puree £4.95

King Prawn on Puree - £6.95 | Prawn on Puree – £5.95

Sag Aloo on Puree – £4.95 | Garlic & Mushrooms on Puree £4.95



VIRAJ SPECIALS

King Viraj - £15.95

A fairly medium hot house special curry cooked with Chicken Tikka, Lamb Tikka and Tandoori King Prawns braised with ginger, garlic, peppers and onions with chefs' finest ground spice

Lal Maas - £12.95

Cubes of lamb tikka cooked in a Rajasthani style medium curry with taste of authentic spices and fresh garden mint

Subzee Saag Gosht - £11.95

Tender lamb cooked with spinach and fresh mixture of market vegetables in a medium strength curry sauce

Chaturi Murgh £10.95 | Lamb Tikka Chaturi £11.95

Dices of chicken or lamb tikka cooked in an old Delhi style with fresh ground spices of India

Chicken Tikka Massalla £10.95 | Lamb Tikka Massalla £11.95 | Tandoori King Prawn Massalla £15.95

Paneer Tikka Massalla £10.95

Britain's favourite tikka masala made in a mild sweet curry with hint of spices, coconut, ground nut mix, fresh cream, sugar and yoghurt in a sweet red sauce

Butter Murgh – £10.95 | Butter Paneer Tikka - £10.95 | Butter Lamb Tikka £11.95

A chicken or lamb tikka creamy yoghurt dish in a rich butter sauce with hint of spices, sugar, ground nut mix and coconut in a butter sauce

Shatkora Murgh £10.95 | Shatkora Lamb £11.95

Chicken or Lamb cooked with wild lemon giving the dish a zesty flavourful taste cooked in a bhuna style sauce

Nihari Murgh £10.95 | Lamb Nihari - £11.95

A medium dish from Lahore Pakistan cooked with tender meat or chicken with several different spices infused with yoghurt and sugar with ground nut mix

Chicken Bangla Aloo £10.95 | Paneer Bangla Aloo £10.95 | Lamb Bangla Aloo £11.95

A medium chicken or tender lamb curry cooked with potatoes and peppers in a rich bhuna sauce

Khumbi Murgh £10.95 | Khumbi Lamb £11.95

A medium hot curry cooked with mushrooms in a plain curry sauce with ground spices

Jhaal Murgh £10.95 | Jhaal Lamb £11.95

An extremely hot dish cooked with fresh green chillies and hot ground spices in a bhuna style sauce



VIRAJ
EXQUISITELY INDIAN

VIRAJ SPECIALS

Chingry Jull - £15.95

King prawns cooked with fresh green chillies, curry leaves, tomatoes and spring onions in a rich flavoursome sauce

Chicken Tikka Balti Jalfrezi - £10.95 | Paneer Tikka Balti Jalfrezi - £10.95 | Lamb Tikka Balti Jalfrezi £11.95

A spicy fiery curry chicken or lamb tikka cooked in Sylhet style sauce with rich spices, fresh green chillies, garlic, ginger, peppers with a spicy tang from Balti sauce

Hariali Murgh - £10.95 | Paneer Tikka Hariali £10.95 | Lamb Tikka Hariali £11.95

A famous tandoori chicken or lamb tikka Punjabi mild dish made with cream, ground nut mix paste, butter with fresh coriander in a rich and creamy gravy of spinach and cashew nuts

Makhony Murgh - £10.95 | Makhony Lamb £11.95

Chicken tikka cooked in a mild buttery cream sauce cooked with various mild spices, ground nut mix, sugar and coconut

Chicken Tikka Naga-Jalfrezi £10.95 | Paneer Tikka Naga-Jalfrezi - £10.95 | Lamb Tikka Naga Jalfrezi £11.95

A fairly hot chicken or lamb tikka dish cooked with peppers, fresh green chillies, fresh ground spice with Mr Naga pickle to enhance the fiery flavours of the naga chilli

Garlic Chilli Chicken - £10.95 | Garlic Chilli Paneer £10.95 | Garlic Chilli Lamb - £11.95 |

A medium hot curry cooked in a thick bhuna sauce with fresh ground spice with fresh garlic and chilli

Madhuri Murgh - £13.95

A medium hot curry from Kolkata cooked with chicken & lamb tikka seasoned with onions, hara peppers, set in a ginger and garlic sauce

Paneer & Sabzee - £10.95

A vegetarian friendly mild-medium dish with fresh vegetables with Paneer tempered with delicate Indian spices

Sabzee ka Bajee £10.95

A medium hot curry cooked with aubergine, spinach and potatoes in a rich bhuna style sauce with medium ground spices

Achari Murgh - £10.95 | Archari Lamb - £11.95

A very tasty dish with home mixed pickle giving the dish a zingy taste that is full of flavour with medium spices



TANDOORI SPECIALITIES

*All Tandoori dishes are served in a sizzling hot plate bedded with fried onions
Served with a mixed leaf salad, honey & mustard, sweet chilli sauce and mango chutney*

Viraj Mixed Grill - £16.95

*The ultimate tandoori experience! A mixture of chicken & lamb tikka, tandoori chicken, tandoori king prawn, sheek kebab
and paneer tikka pieces*

Naga Grill - £15.95

Sizzling hot fiery dish served with chicken tikka and tandoori king prawns in a fried naga marinade

Tandoori Chicken - £9.95

*Half a Chicken on the bone marinated in tandoori sauce with ginger & garlic paste with chef's selection of herbs and spices
with a combination of yoghurt*

Chicken Tikka Main £10.95 | Lamb Tikka Main - £11.95

Tender pieces of boneless chicken or lamb marinated, cooked in the famous clay oven and fried in a pan with sliced onions

Tandoori King Prawn Main - £15.95

Jumbo tiger prawns delicately marinated, cooked in the famous clay oven and fried in a pan with sliced onions

Tandoori Lamb Chops - £14.95

Tender lamb chops marinated, cooked in the famous clay oven and fried in a pan with sliced onions

Chicken Shashlik £10.95 | Lamb Shashlik £11.95 | Tandoori King Prawn Shashlick £14.95

Chicken / lamb / king prawns marinated, cooked in the famous clay oven and fried in a pan with tomatoes, peppers and onion

TRADITIONAL MAINS

Chicken £9.95 | **Chicken Tikka** £10.45

Lamb £10.95 | **Lamb Tikka** £11.95

Prawn £10.95 | **King Prawn** £14.95 | **Vegetable** £8.95 | **Paneer Tikka** £9.95

Mixed – Chicken, Lamb and Prawn £14.95

Curry

Traditional Indian chicken curry mild to medium with ground spices, onion, ginger and garlic

Kurma

Mild sweet curry cooked with coconut, ground nut mix in a fresh cream and yoghurt sauce

Malayan

Mild curry cooked with coconut, ground nut mix, fresh cream and yoghurt with fresh pieces of banana and pineapple chunks in a rich sauce.

Pasanda

Mild spicy curry with fresh spices, coconut, ground nut mix, fresh cream and mint yoghurt

Sri Lanka

A medium hot curry cooked with variety of spices, coconut, ground nut mix, fresh cream, yoghurt and green beans.

Bhuna

A mild to medium dish cooked with onions, ginger, garlic, peppers cooked in a rich sauce.

Rogan Josh

A mild to medium dish cooked with onions, ginger, garlic and peppers layered with fresh chopped tomato bhaji

Korai

A medium hot curry with chunks of peppers, onions and mixture of authentic spices in a desi style sauce

Dansak

A medium to hot curry with lentils and pineapple, cooked with ginger, garlic and onions



TRADITIONAL MAINS

Dupiaza

A medium hot curry with braised onions cooked in a bhuna style sauce

Jalfrezi

A medium to hot curry cooked with onions, ginger, garlic and peppers with fresh green chillies

Balti

A medium hot curry with chefs Balti paste giving it a nice pickled flavour in a bhuna style sauce

Pathia

A medium hot curry cooked with onions, ginger, garlic with freshly squeezed lemon juice giving it a nice tangy taste of India

Palak

A medium spiced curry with spinach cooked in a rich bhuna sauce with fresh coriander

Naga

A hot curry cooked with peppers, chilli, onions and garlic with fresh coriander with the famous Naga chilli sauce

Madras

A hot curry with rich flavours of Indian spices in a smooth sauce full of flavour

Vindaloo

An extremely hot curry with potatoes cooked with several hottest spices of India

Biryani

Indian stir-fried rice cooked with mixture of spices and served also with a vegetable curry sauce on the side

Chicken £10.45 | **Chicken Tikka** £10.95

Lamb £11.95 | **Lamb Tikka** £12.45

Prawn £11.95 | **King Prawn** £14.95

Mixed (Chicken, Lamb Prawn) £12.95

Mixed Vegetable £9.95 | **Paneer Tikka** 10.45



VEGETABLE SIDES

- Bombay Potatoes - £3.45**
- Sag Aloo - £3.95**
- Sag Paneer - £3.95**
- Tarka Dhal - £3.45**
- Bindhi Bhaji (Okra) - £3.95**
- Mushroom Bhaji - £3.95**
- Brinjal Bhaji (Aubergine) - £3.95**
- Mottor Paneer (Garden peas and cheese) - £3.95**
- Any Curry Sauce - £4.95**

RICE

- Pilau Rice - £3.45**
- Boiled Rice - £3.25**
- Special Pilau (egg & garden peas) - £3.95**
- Mushroom Pilau - £3.95**
- Vegetable Pilau - £3.95**
- Peas Pillau - £3.95**
- Keema Pilau - £3.95**
- Garlic Rice - £3.95**
- Onion Rice - £3.95**
- Egg Rice - £3.95**
- Lemon Rice - £3.95**
- Coconut Rice - £3.95**
- Chilli Rice - £3.95**

BREAD

Plain Naan - £2.95

Garlic Naan - £3.25

Cheese Naan - £3.25

Keema Naan - £3.25

Peshwari Naan – £3.25

Chicken Tikka Naan - £3.45

Cheese and Garlic Naan - £3.45

Onion, Cheese and Chilli Naan - £3.95

Special Naan (*Chilli, Chicken Tikka, Onion & Cheese*)- £3.95

Plain Parota - £2.95

Vegetable Parota – £3.25

Tandoori Roti – £2.95

Chapati - £1.20

Puri - £1.20

SUNDRIES

Poppadoms - £0.70

Spicy Poppadom - £0.70

Chips - £2.95

Massalla Chips - £3.25

Mixed Green Leaf Salad - £3.95

Raitha (*live set yoghurt*) - £3.45 (*Cucumber, Plain or Onion*)

Assorted chutney tray £2.50/£0.70

Mint Sauce, Mango Chutney, Mixed Pickle, Onion Chutney

