

# 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	£12.95
Prawn	£12.95
Lamb	£12.95
Vegetables	£11.95
Viraaj Special Biryani	£14.95

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

# Vegetable Dishes

The following are available as a:  
Side Dish £6.50  
Main Dish £9.50

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  
Party Catering - Private Dining

Award winning  
Restaurant

# Rice

Boiled Rice	£2.95
Pilau Rice	£2.95
Onion Rice	£3.70
Coriander Rice	£3.70
Egg Rice	£3.70
Mushroom Rice	£3.70
Ghee Rice	£3.70
Sultanas and Indian butter	
Keema Rice	£3.70
Minced meat	
Coconut Rice	£3.70
Lemon Rice	£3.70
Viraaj Rice	£3.95
Stir fried with peas, mushrooms and egg	

# Bread

Plain Nan	£2.95
Peshwari Nan	£3.70
Coconut and sultana	
Keema Nan	£3.70
Minced meat	
Garlic Nan	£3.70
Viraaj Nan	£3.95
Minced meat, garlic and coriander	
Kulcha Nan	£3.95
Chilli, garlic and coriander	
Cheese & Onion Nan	£3.70
Tandoori Roti	£1.95
Chapatti	£1.70
Paratha	£3.60
Stuffed Paratha	£3.95
Stuffed with mixed vegetables	
Puri	£1.60
Fried flaky pastry	

# Sundries

Popadoms	£0.85
Spicy or Plain	
Pickle Tray	£2.95
Mint sauce, onion salad, carrot chutney, tamarind & mango chutney	
Dahi Raitha	£1.60
Plain or cucumber mix	
Chips	£3.20
Mango / Lime Pickle	£0.90

# 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) £59.95
Leg of lamb, cooked in special masalam sauce. Topped with roast potatoes, grilled onions and peppers. Flavoured with yoghurt.	
Chicken Masalam	(for two) £49.95
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	£11.95
Chicken Omelette	£11.95
Fried Chicken Tikka	£11.95
Plain or Vegetable Omelette	£10.95
Children's Option	£9.95

### 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](http://www.viraaj.co.uk)

10% discount on collection orders over £10



Follow us on facebook:  
[facebook.com/viraajrestaurant](https://facebook.com/viraajrestaurant)

Scan the QR code to download Takeaway Menu



# Starters

Vegetable Somosa ●	£3.70	
Onion Bhaji	£3.70	
Onion roundlets lightly spiced with onions, gram flour and lentils		
Seekh Kebabs	£4.95	
Minced lamb cooked in tandoor		
Lamb Chops	£5.50	
Marinated in spices, cooked in tandoor		
Cod Platter	£5.50	
Charcoaled fish served with grilled onions and green peppers		
Rashmi Kebabs	£4.95	
Grilled minced lamb wrapped in omelette		
1/4 Tandoori Chicken on the Bone	£4.95	
Marinated chicken grilled in the tandoor		
Mixed Starter ●	£5.50	
Triple selection of seekh kebab, onion bhaji and somosa		
Tandoori Platter	£5.50	
Chicken tikka, lamb tikka & seekh kebab with grilled onions and peppers		
Ponir Shaslik	£4.95	
Marinated Indian cheese, bell peppers & tomatoes		
Aloo Chop	£4.70	
Mashed potatoes, egg brushed, shallow fried in spices		
Prawn Puri ●	£5.50	
Cooked in creamy mild spices served with flaky pastry		
Chicken Kalijee ● 🍋🍋🍋	£5.20	
Sliced chicken liver, stir fried with onions, peppers and chilli. Served with flaky pastry		
Viraaj Vegetable Special (for Two) ●	£9.95	
Vegetable somosa, onion bhaji, ponir pakora, aloo chop		
Viraaj Special Tandoor (for Two)	£11.95	
Chicken tikka, lamb tikka, seekh kebab, lamb chops with onion and capsicum		
Viraaj Seafood (for Two)	£13.50	
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	£4.95	Fish £5.50
Ponir (Indian cheese)	£4.70	
Chat Puri ●		
Cooked in medium spices with fresh herbs. Served with a flaky pastry.		
Available with:		
Chicken	£4.95	Garlic Mushroom £4.70
King Prawn	£5.50	

# Chef's Specials House Specials

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

Dhall Gust 🍋🍋🍋	£11.95	
Tender lamb cooked with mixed lentils, garlic, ginger, onion seeds, chillies, fresh herbs and tomatoes		
Gust Satkora 🍋🍋🍋	£11.95	
Tender lamb cooked with Bengal bitter lemon, chillies, onion, capsicum and specially selected spices.		
Chicken Sakuti 🍋🍋	£10.95	
A sweet and saucy dish cooked with brown sugar, garlic, ginger and coriander		
Chicken Bengal Naga 🍋🍋🍋	£10.95	
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		
Sylheti Labra 🍋🍋🍋	£15.50	
Chicken, lamb and tiger prawns with garlic, ginger, mushrooms, chillies & selected spices		
Murgh Bahar 🍋🍋🍋	£11.95	
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		
Sag Murgh 🍋🍋🍋	£10.95	
Chicken cooked with spinach, garlic, coriander, green peppers, chillies and tomatoes		
Lamb Chef's Pathila 🍋🍋🍋	£11.95	
Cooked with selected herbs & spices, mint, coriander, bullet chillies, garlic & yoghurt in a tangy sauce		
Lamb Katta Massalla 🍋🍋🍋	£11.95	
Cooked with fresh garlic, ginger, green chillies, bell peppers, stirred with yoghurt and fresh coriander with selected herbs & spices.		
Chicken Jaal Ginger 🍋🍋🍋	£10.95	
Cooked with finely chopped ginger, green chillies, bell peppers, stirred with yoghurt and fresh coriander with selected herbs and spices		
Chicken Kali Mirch 🍋🍋🍋🍋	£10.95	
Cooked with fresh garlic & ginger along with spring onions, crushed dried chillies and yoghurt		
Tandoori Nihari 🍋🍋🍋🍋	£12.50	
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 £15.95
Lamb	£11.95	Vegetable £10.50
Jalfrezi Dishes 🍋🍋🍋		
A hot and spicy dish cooked with jalapeno peppers, onions, fresh green chillies and coriander, creating tantalising heat.		
Chicken	£10.95	King Prawn £15.95
Lamb	£11.95	Vegetable £10.50
Achari Dishes 🍋🍋		
Cooked with onions, green peppers, coriander and fresh garlic pickle, a mouth watering tangy flavoured dish		
Chicken	£10.95	King Prawn £15.95
Lamb	£11.95	Vegetable £10.50
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 £15.95
Lamb	£11.95	Keema £10.50 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 £15.95
Lamb	£11.95	Vegetable £10.50
Karai Dishes 🍋🍋🍋		
Cooked with grilled onions, garlic, ginger, tomatoes and green peppers		
Chicken	£10.95	King Prawn £15.95
Lamb	£11.95	Vegetable £10.50
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 £15.95
Lamb	£11.95	Vegetable £10.50

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

# Tandoori Sizzler Seafood Dishes

½ Tandoori Chicken	£10.50	
On the bone		
Shashlic (Chicken or Lamb)	£10.95	
Grilled in the tandoor with onions, green peppers and tomatoes		
Tandoori Mixed Grill	£14.50	
Tandoori chicken, chicken tikka, lamb tikka, seekh kebab and tandoori king prawns		
Sizzler (Chicken or Lamb)	£10.95	
Sliced chicken or lamb, cooked in the tandoor and then stir fried with onions, mushrooms, potatoes and garlic		
Lamb Chops	£10.95	
Marinated and charcoaled with onions, tomatoes and green peppers		
Cod Tandoori	£14.50	
Marinated cod grilled in the tandoor with onions, bell peppers & tomatoes		
Bengal Chingri	£14.50	
Sizzler		
Bengal tiger prawns atir fried in light spices with onion, peppers, garlic and steamed baby potatoes		
Talapia Sag Aloo 🍋🍋🍋	£14.50	
Talapia fish, fried with spinach, potatoes and green chillies		
Balti Fish 🍋🍋🍋	£14.50	
Pan fried with onions, tomatoes, green peppers and a special balti sauce		
Grilled Pangash 🍋🍋🍋	£14.50	
Marinated with spices, then pan fried with fresh chopped tomatoes, spring onions, green chillies and coriander		
King Prawn	£15.95	
Ada Roshon 🍋🍋🍋		
Tiger king prawns cooked with pureed garlic, ginger, yoghurt, spring onions & green chillies		
King Prawn	£15.95	
Minty Dhansak 🍋🍋🍋		
A lentil based dish with a combination of spices, garden mint, coriander and green chillies		
Fish Jalfry 🍋🍋🍋	£14.50	
Cooked with jalapeno peppers, onions, mixed herbs, fresh chillies and a touch of lime. In a spicy sauce		
Tandoori King	£15.95	
Prawn Chilli 🍋🍋🍋		
Marinated king prawns cooked in the tandoor then flash fried with onions, tomatoes, garlic, ginger and fresh green chillies		

Dopiazza 🍋🍋			Korma 🍋🍋		
Medium. The dish is cooked with a lot of fresh onion, coriander and capsicum in a medium sauce.			Mild cooked with cream, coconut and mild spices creating a creamy textured dish		
Bhuna 🍋🍋			Kashmir 🍋🍋		
Medium, This dish is thoroughly cooked with garlic, tomatoes and selected spices.			Cooked with fresh bananas, a very saucy dish		
Dhansak 🍋🍋			Methi 🍋🍋		
A combination of spices, pineapple, garlic and lentils producing a sweet and sour spicy taste			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 coriander		
			Madras 🍋🍋🍋		
			Fairly hot saucy dish		
			Ceylon 🍋🍋🍋		
			Fairly hot saucy dish cooked with coconut		
			Podina 🍋🍋		
			Medium dish cooked with garden mint, selected herbs and spices		

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