

TRADITIONAL BALTI DISHES

Balti dishes are made from our chef's own unique recipes, with a mixture of fresh herbs & spices. Can be made mild, medium or hot to suit your taste.

KORMA BALTI (D) (N) (MILD)	BHUNA BALTI (MEDIUM)
DHANSAK BALTI (FAIRLY HOT)	ROGON BALTI (MEDIUM)
MASSALA BALTI (MEDIUM)	PATHIA BALTI (FAIRLY HOT)
DUPIAZA BALTI (MEDIUM)	JALFREZI BALTI (MEDIUM)
SAAG BALTI (MEDIUM)	

OPTIONS TO CHOOSE FROM

CHICKEN	£8.50	LAMB	£9.50
CHICKEN TIKKA (D) (M)	£8.95	LAMB TIKKA (D) (M)	£9.95
VEGETABLE	£7.25	KING PRAWN	£14.50
PRAWN (C)	£9.50	DUCK (D) (M)	£12.95

VEGETABLE SIDE DISHES

Side dishes to compliment your meal, or can be ordered as a vegetarian main meal

SAAG ALOO	£3.95	BOMBAY ALOO	£3.95
VEGETABLE	£3.95	VEGETABLE BHAJI	£3.95
SAAG BHAJI	£3.95	MUSHROOM BHAJI	£3.95
CAULIFLOWER BHAJI	£3.95	SAAG GOBI	£3.95
ALOO GOBI	£3.95	BINDI BHAJI	£3.95
BRINJAL BHAJI	£3.95	SAAG PANEER (D)	£3.95
MATTER PANEER (D)	£3.95	TARJA DHALL	£3.95
DHALL SAMBA	£3.95		

RICE SELECTION

PLAIN BOILED RICE	£2.95	BASMATI PILAU RICE	£3.25
SPECIAL FRIED RICE EGGS & PEAS	£3.25	MUSHROOM FRIED RICE	£3.50
VEGETABLE FRIED RICE	£3.25	EGG FRIED RICE (E)	£3.50
KEEMA FRIED RICE MINCED LAMB	£3.25	GARLIC FRIED RICE	£3.25
ONION FRIED RICE	£3.25	ONION & GARLIC FRIED RICE	£3.25
JEERA FRIED RICE CUMIN SEEDS	£3.25	LEMON FRIED RICE	£3.25
PESHWARI FRIED RICE SWEET RICE	£3.50	PINEAPPLE FRIED RICE	£3.50

NAAN BREAD (D) (G) (E)

PLAIN NAAN	£2.95	VEGETABLE NAAN	£3.25
KEEMA NAAN MINCED LAMB	£3.25	GARLIC NAAN	£3.25
GARLIC & CHEESE NAAN	£3.25	PESHWARI NAAN (N) (SS) NUTS & RAISINS	£3.50
CHEESE NAAN	£3.25	CHILLI NAAN	£3.25
TOMATO NAAN	£3.25	CHICKEN TIKKA NAAN	£3.50
HONEY NAAN	£3.50	MUGLI NAAN (E) EGG	£3.50
NAAN BASKET	£8.50		
SELECT 3 FROM ABOVE			

ROTIS | Cooked on a cast iron skillet

CHAPATTI	£1.50	CHIPS	£3.50
PLAIN PARATHA (D)	£2.95	MASSALA CHIPS	£3.75
STUFFED PARATHA (D) WITH VEGETABLE	£3.25	MIXED GREEN GARDEN SALAD	£2.50
LACCHA PARATHA (D) LAYERED BREAD-BUTTERY	£3.25	PUNJABI SALAD	£2.50
TANDOORI ROTI COOKED IN THE TANDOORI	£2.50	PLAIN RAITHA (D)	£2.00
PUREE DEEP FRIED BREAD	£1.00	PINEAPPLE RAITHA (D)	£2.00
		CUCUMBER RAITHA (D)	£2.00

SUNDRIES

(D) - DAIRY (N) - NUTS (E) - EGGS (G) - GLUTEN (M) - MUSTARD (F) - FISH (C) - CRUSTACEANS (SS) - SESAME SEEDS (MO) - MOLLUSCS (S) - SOYBEANS (PN) - PEANUTS (L) - LUPIN (CE) - CELERY (SD) - SULPHUR DIOXIDE/SULPHITES

PLEASE NOTE

Please advise us if you suffer from any food allergies or have any special dietary requirements. Some dishes may contain traces of nuts. If there is a dish you may like that is not listed on the menu, please enquire and we will be happy to prepare it for you.



A warm welcome from Ve Raj—home of contemporary Indian cuisine.

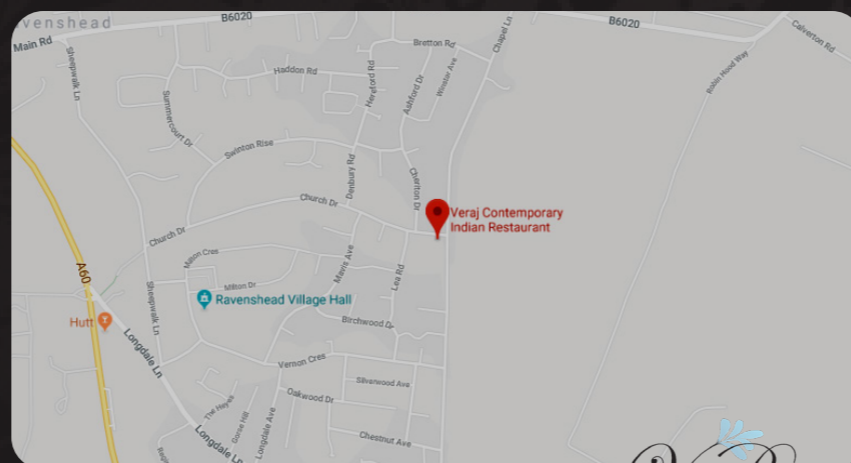
All our dishes are carefully chosen to offer only the finest exclusive dishes with superior, quality herbs & spices, coupled with fast, efficient service.

OPENING HOURS

5PM - 10PM

EVERYDAY, INCLUDING BANK HOLIDAYS

Sherwood Rangers
Chapel Lane, Ravenshead
Nottinghamshire,
NG15 9DH



TAKE AWAY MENU

HOME DELIVERY

ON ALL ORDERS OVER £20 WITHIN A 4 MILE RADIUS

TELEPHONE

01623 797024
01623 792513



verajrestaurant.com

APPETISERS

PLAIN PAPPADUM (D)	£0.80
SPICY PAPPADUM	£0.80
ROASTED PAPPADUM (G)	£0.80
HOME MADE CHUTNEY TRAY (5 Items) (D) (M) (S)	£2.50
LIME PICKLE (M)	£0.95
CHILLI PICKLE (M)	£0.95

CHEF'S SIGNATURE STARTERS

PUDINI LAMB CHOPS (D) (M) Lamb Chops marinated in a Bengali sauce with a hint of fresh mint	£4.95
MODHU-KA-ESSA (C) (SS) honey sweet tiger prawns grilled in tandoori oven	£7.50
APNA PLATTER (D) (E) (F) (M) (for 2 people) mixture of chicken tikka, lamb tikka, lamb chops, sheek kebab and onion bhaji	£12.50
TALI SEA BASS (F) marinated with a mixture of aromatic herbs & spices, dry fried	£5.25
LIPTA SHEEK KEBAB (D) (M) Delicately spiced lamb & chicken mince wrapped in a thin bread served on a bed of asparagus with cheese sauce	£5.50
CRISPY RAN (S) crispy chicken nibbles in hot & sour garlic sauce	£4.75
SCALLOPS KADAK (MO) (S) deep fried scallops marinated in tamarind served with chilli sauce	£6.95
DUA SALMON (D) (F) (M) Smoked salmon fillets marinated in herbs & spices with a hint of mustard grilled in tandoori oven	£6.50
ANGURI MUSSELS (MO) (D) (M) day fresh mussels marinated in white wine served on lemon & white grape sauce	£7.50
LAHSURI HANS (D) crispy duck in lemon, garlic & crushed red chilli sauce	£5.50
ANGASI MAACH TIKKA (D) (M) marinated fresh fish in chef's unique sauce skewered & grilled in tandoori oven	£4.95
LANHSUNI MURGI TIKKA (D) (M) chicken breast marinated and flavoured with creamy garlic sauce	£4.95
TANDOORI MAACH TIKKA (D) (F) marinated white fish fillets spiced with chef's unique spice	£4.95
DUCK GUCHCHA BAJULLA (D) (S) grilled tandoori duck cooked in sweet & sour sauce with a hint of garlic & tamarind	£5.50
GHOST GUCHCHA BAJULLA (D) (S) grilled tandoori lamb cooked in sweet & sour sauce with a hint of garlic & tamarind	£4.95
MURGHA GUCHCHA BAJULLA (D) (S) grilled tandoori chicken cooked in sweet & sour sauce with a hint of garlic & tamarind	£4.95

CLASSIC STARTERS

NON-VEGETARIAN & SEAFOODS

MEAT OR CHICKEN SAMOSA (G) (S) (2 pieces) crispy pastry stuffed with meat or chicken	£3.50
HOT MEAT OR CHICKEN tender meat or chicken cooked with onion, red and green capsicum in a hot spicy sauce, with fresh green chilli served on puree, deep fried chapatti bread	£4.95
CHICKEN OR MEAT CHAAT ON PUREE cooked in a spicy sour chaat masala, served as above	£4.95
CHICKEN TIKKA (D) (M)	£4.25
LAMB TIKKA (D) (M)	£4.95
TANDOORI CHICKEN (D) (M)	£4.25
SHEEK KEBAB (E) (2 pieces) spice lamb minced grilled in tandoori oven	£4.50
MIX KEBAB (D) (E) (M) chicken tikka, lamb tikka, kebabs and onion bhaji	£5.25
KING PRAWN BUTTERFLY (E) (C) coated with breadcrumbs, deep fried	£5.95
KING PRAWN PUREE (C) cooked with medium spiced bhuna style sauce on deep fried puree	£5.95
PRAWN COCKTAIL (C) (D) (E) in cocktail sauce garnished with salad	£3.95

VEGETARIAN STARTERS

ONION BHAJI (E)	£3.50
VEGETABLE SAMOSA (G) (S) (2 pieces) vegetable stuffed in pastry, deep fried	£3.25
OALAK MIXED PLATTER selection of mixed vegetable in pakora spicy batter	£4.50
KHAZANA PETTIE (E) fried potato petties served on a bed of chick peas and lentil sauce	£5.50
TANDOORI PANEER TIKKA (D) (M) marinated Indian cottage cheese cooked in tandoori oven	£4.95
KERELA BRINJUL deep-fried aubergine cooked with onion, sweet & sour sauce	£4.50
ALOO KA CHAAT baby potato marinated in garlic, ginger & chaat powder served on puree	£4.25

TANDOORI GRILLS (D) (M) (E)* (C)*

Tandoori grills are prepared by marinating the meat for six to eight hours using only the finest herbs & spices. Cooked by grilling on skewers in the tandoori oven, served with fresh salad & mint sauce.

TANDOORI CHICKEN on the bone chicken	£8.95
CHICKEN TIKKA premium fillet of chicken breast	£8.50
LAMB TIKKA premium fillet of lamb	£10.95
TANDOORI KING PRAWNS (C)	£14.50
MIXED GRILL (E) (C) combination of chicken tikka, tandoori chicken, sheek kebab, lamb chops & king prawns	£12.95
CHICKEN SHASHLIK chicken grilled with large pieces of capsicum onions, tomatoes & sweet potato	£9.50
GOSHT SHASHLIK lamb grilled with large pieces of capsicum onions, tomatoes & sweet potato	£11.50
DUCK SHASHLIK duck grilled with large pieces of capsicum onions, tomatoes & sweet potato	£12.95
TANDOORI VENISON tandoori spice with a hint of red wine	£12.95
SAMUNDARI SHASHLIK combination of chargrilled fish served on a bed of grilled vegetables	£10.95

CHEF'S SIGNATURE DISHES

SYLHETI DESI cooked with 17 different spices, onion based dish infused with ginger, garlic and fresh coriander	Chicken £9.95	Lamb £11.50
HANS KASHMIRI (D) (N) grilled duck breast cooked with red apple & saffron in chef's sweet coconut sauce	£12.50	
MURGHI HYDRABADI (D) (N) (M) chicken breast filled with aromatic spice finely flavoured with almond & coconut	£9.95	
BEGAM-E-BAHAR (D) (E) (M) chicken prepared in panjabi style onion and tomato creamy sauce	£9.95	
CHOZA AAM SALAN (D) (N) stuffed chicken breast seasoned with blend of herbs & spice in a creamy mango sauce	£10.95	
MAACHLI TORKARI (D) marinated cod fillet pan fried served on onion & coconut sauce	£9.95	
LASSANI KHUMBI (D) (N) rabbit marinated over night with exotic herbs & spices cooked in chef's unique sauce with a touch of honey	£12.50	
LAL MASS (D) tender lamb consists of yoghurt & ginger flavoured with aromatic spice & hint of bengali paprika	£12.50	
LAMB SHANK a delicious dish in apna masala sauce with a hint of garlic, ginger fresh coriander	£14.50	
PLAZI MUSSELS (MO) (D) mussels cooked in hari bhari creamy sauce with spinach, ginger & spring onions	£12.95	
GOLDANARIYUL (D) freshwater king prawns cooked in diced coconut, coconut milk, sweet red chilli, lemon grass & curry leaf sauce	£14.50	
PUNJABI DHABA MURGHA (D) (M) chicken fillets marinated with fresh plum tomato, onion & ginger paste cooked in punjabi spiced sauce	£8.95	
OCEAN KHAZANA (D) mixture of scallops & shallots cooked in chef's special spices sauce with a hint of garlic	£14.50	
SATRAGI LOBSTER (C) (D) (N) fresh lobster tossed in a mouth watering apna sauce with hint of lime & turmeric	£22.95	
JALPARI MASSALA (D) (N) fresh fish cooked in unique homemade sauce & apna bengali vegetable	£9.95	
DUARI SALMON (D) (F) (M) (S) marinated salmon cooked in south indian sauce with a hint of mustard and leeks	£12.95	

RASHANI DUM (D) (N) (M) slowly cooked with aromatic spices in garlic flavoured sauce			
LAKINOWI (D) (M) with sheek kebab cooked with lalabder sauce garnished with pineapple & capsicum			
EMMLI WALA (D) (M) (N) marinated tikka cooked with onion, tomato & garlic in tamarind garlic sauce			
OPTIONS FROM THE FOLLOWING FOR THE 3 DISHES ABOVE			
CHICKEN	£8.95	DUCK	£10.95
LAMB	£10.95	KING PRAWN	£14.50

CHEF'S SIGNATURE VEGETARIAN DISHES

SUBZI TARKARI (D) a combination of mixed organic vegetables cooked with chef's special medium sauce	£6.95
PANEER TIKKA SPECIAL (D) (M) grilled veegtarble & indian cottage cheese cooked in a tomato mild creamy sauce	£8.50
PALAKE CHANA cooked with spinach & chick pea in medium massala sauce	£6.95

MASSALA DISHES (D) (C)* (N) (M)

Massala dishes are made from chef's unique herbs & sauces, with plum tomatoes, almond, coconut, yoghurt & fresh cream

TANDOORI KING PRAWN MASSALA (C)	£14.50
TANDOORI CHICKEN MASSALA	£9.50
CHICKEN TIKKA MASSALA	£9.50
LAMB TIKKA MASSALA	£11.50
VEGETABLE MASSALA	£8.95
HOUSE SPECIAL MASSALA mixture of chicken tikka, lamb tikka & sheek kebab	£12.50

CHEF'S SPECIALITIES

KING PRAWN SHOBI ON SHELL (MEDIUM +) (C) (D) (N) bhuna style dish, combination of king prawn & mixed vegetables with selected herbs & spices	£14.50
JALFREZI (MEDIUM +) (D) (M) stir fried dish with red and green peppers, onion & green chilli, popular dish	
MAN' CHURIAN (MEDIUM +) (D) (M) (S) strong pungent spices, finely chopped onion, peppers, green chilli & coriander	
KHORI (MEDIUM) (D) (M) slightly spicy dish, with lightly cooked onion & green peppers to give a crunchy flavour, in our special khori sauce	
PASANDA (MILD) (D) (N) (M) mild creamy curry, with almond, coconut & yoghurt, topped with nuts and sultanas	

OPTIONS FROM THE FOLLOWING

CHICKEN TIKKA (D) (M)	£9.50	LAMB TIKKA (D) (M)	£10.95
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STIR FRY BIRIYANI DISHES

All our biriyani dishes are made from top quality tilda basmati rice, it is a dry based dish, cooked with aromatic herbs & spices, served with vegetable curry sauce

CHICKEN BIRIYANI	£9.95
LAMB BIRIYANI	£11.95
KING PRAWN BIRIYANI (C)	£14.50
VEGETABLE BIRIYANI	£8.95
HOUSE SPECIAL BIRIYANI (E) mixture of chicken, lamb & prawn topped with a plain omelette	£12.95

TRADITIONAL CURRY DISHES

METHI (MEDIUM) moist & spicy bhuna style curry with fenugreek herbs	DHANSAK (FAIRLY HOT) sour curry with lentils, pineapple & plenty of fried garlic
BHUNA (MEDIUM) moist sauce seasoned with onion, tomato & peppers	PATHIA (FAIRLY HOT) sweet & sour, topped with onion, peppers & tomato
ROGON JOSH (MEDIUM) Aromatic herbs & spices dressed with fried garlic	CEYLON (FAIRLY HOT) with aromatic herbs & spices with coconut
DUPIAZA (MEDIUM) Cooked with chunks of onion & red and green pepper	MADRAS (HOT) hot & tangy seasoned with herbs & spices
SAAG (MEDIUM) Spiced & moist curry with spinach	VINDALOO (VERY HOT) rich sauce with potatoes
CURRY (MEDIUM) traditional saucy curry	PHALL (EXTREMELY HOT) prepared in a thick chilli sauce
MALAYA (MEDIUM) saucy curry with pineapple	KORMA (VERY MILD) (D) creamy sauce with almond, coconut & fresh cream. Very mild & sweet.

OPTIONS FROM THE FOLLOWING

CHICKEN	£8.50	KING PRAWN (C)	£12.50
MEAT	£9.50	PRAWN (C)	£9.50
CHICKEN TIKKA (D) (M)	£9.50	VEGETABLE	£7.95
LAMB TIKKA (D) (M)	£10.50	KEEMA	£8.50
		DUCK (D) (M)	£10.50