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	£7.95	LAMB	£7.95
CHICKEN TIKKA (D) (M)	£8.95	LAMB TIKKA (D) (M)	£8.95
VEGETABLE	£6.95	KING PRAWN	£10.95
PRAWN (C)	£8.95	DUCK (D) (M)	£9.95

VEGETABLE SIDE DISHES

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

SAAG ALOO	£3.25	BOMBAY ALOO	£3.25
VEGETABLE CURRY	£3.25	VEGETABLE BHAJI	£3.25
SAAG BHAJI	£3.25	MUSHROOM BHAJI	£3.25
CAULIFLOWER BHAJI	£3.25	SAAG GOBI	£3.25
ALOO GOBI	£3.25	BINDI BHAJI	£3.25
BRINJAL BHAJI	£3.25	SAAG PANEER (D)	£3.25
MATTER PANEER (D)	£3.25	TARKA DHALL	£3.25
DHALL SAMBA	£3.25		

RICE SELECTION

RICE SELECTION			
PLAIN BOILED RICE	£2.50	BASMATI PILAU RICE	£2.75
SPECIAL FRIED RICE EGGS & PEAS	£2.95	MUSHROOM FRIED RICE	£2.95
VEGETABLE FRIED RICE	£2.95	EGG FRIED RICE (E)	£2.95
KEEMA FRIED RICE MINCED LAMB	£2.95	GARLIC FRIED RICE	£2.95
ONION FRIED RICE	£2.95	ONION & GARLIC FRIED RICE	£2.95
JEERA FRIED RICE CUMIN SEEDS	£2.95	LEMON FRIED RICE	£2.95
PESHWARI FRIED RICE SWEET RICE	£3.25	PINEAPPLE FRIED RICE	£3.25
NAAN BREAD (D) (G) (E)			
PLAIN NAAN	£2.50	VEGETABLE NAAN	£2.95

PLAIN NAAN	£2.50	VEGETABLE NAAN	£2.95
KEEMA NAAN MINCED LAMB	£2.95	GARLIC NAAN	£2.95
GARLIC & CHEESE NAAN	£2.95	PESHWARI NAAN (N) (SS) NUTS & RAISINS	£2.95
CHEESE NAAN	£2.95	CHILLI NAAN	£2.95
TOMATO NAAN	£2.95	CHICKEN TIKKA NAAN	£3.25
HONEY NAAN	£2.95	MUGLI NAAN (E) EGG	£2.95
NAAN BASKET SELECT 3 FROM ABOVE	£7.95		

ROTIS Cooked on a cast iron skille	et	SUNDRIES	
CHAPATTI	£1.25	CHIPS	£2.25
PLAIN PARATHA (D)	£2.50	MASSALA CHIPS	£2.95
STUFFED PARATHA (D) WITH VEGETABLE	£2.95	MIXED GREEN GARDEN SALAD	£2.50
LACCHA PARATHA (D)	£2.95	PUNJABI SALAD	£2.50
LAYERED BREAD-BUTTERY		PLAIN RAITHA (D)	£1.50
TANDOORI ROTI COOKED IN THE TANDOORI	£2.00	CUCUMBER RAITHA (D)	£2.00

(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

If you have a food allergy or intolerance (or someone you're ordering for has), please let the restaurant know. Do not order if you cannot get the allergy information you need. Some dishes may contain traces of nuts.



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

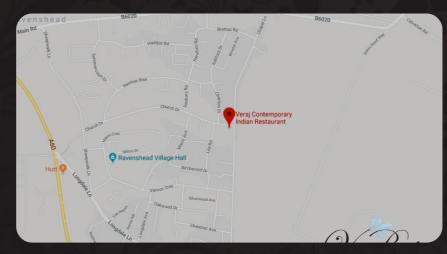
All our dishes are carefully chosen to offer only the finest exclusive dishes with superior, quality herbs & spices, coupled with fast, efficient service.

OPENING HOURS

5.30PM - 11.00PM

EVERYDAY, INCLUDING BANK HOLIDAYS

Sherwood Rangers Chapel Lane, Ravenshead Nottinghamshire, NG15 9DH











TAKE AWAY MENU

FREE HOME DELIVERY

ON ALL ORDERS OVER £20 WITHIN A 4 MILE RADIUS

10% DISCOUNT

ON ALL TAKE-AWAY ORDERS OVER £15 COLLECTION ONLY

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verajrestaurant.com

APPETISERS

APPETISERS	
PLAIN PAPPADUM (D)	£0.70
SPICY PAPPADUM	£0.70
ROASTED PAPPADUM (G)	£0.70
HOME MADE CHUTNEY TRAY (5 Items) (D) (M) (S)	£2.25
LIME PICKLE (M)	£0.50
CHILLI PICKLE (M)	£0.50
CHEF'S SIGNATURE STARTERS	
PUDINILAMBCHOPS(D)(M)LambChopsmarinatedinaBengalisaucewithahintoffreshmint	£4.75
MODHU-KA-ESSA (C) (SS) honey sweet tiger prawns grilled in tandoori oven	£5.95
$APNA\ PLATTER\ (D)\ (E)\ (F)\ (M)\ (for\ 2\ people)\ mixture\ of\ chicken\ tikka,\ lamb\ tikka,\ lamb\ chops,$ sheek kebab and onion bhaji	£10.95
TALI SEA BASS (F) marinated with a mixture of aromatic herbs & spices, dry fried	£5.50
$\label{lipta} LIPTA\ SHEEK\ KEBAB\ (D)\ (M)\ Delicately\ spiced\ lamb\ \&\ chicken\ mince\ wrapped\ in\ a\ thin\ bread\ served\ on\ a\ bed\ of\ asparagus\ with\ cheese\ sauce$	£4.95
CRISPY RAN (S) crispy chicken nibblets in hot & sour garlic sauce	£4.50
SCALLOPS KADAK (MO) (S) deep fried scallops marinated in tamarind served with chilli sauce	£5.50
$DUA\ SALMON\ (D)\ (F)\ (M)\ Smoked\ salmon\ fillets\ marinated\ in\ herbs\ \&\ spices\ with\ a\ hint\ of\ mustard\ grilled\ in\ tandoori\ oven$	£5.50
eq:angular mussels marinated in white wine served on lemon & white grape sauce	£5.95
LAHSURI HANS (D) crispy duck in lemon, garlic & crushed red chilli sauce	£4.95
ANGASI MAACHTIKKA (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	£4.25
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	£4.95
GHOST GUCHCHA BAJULLA (D) (S) grilled tandoori lamb cooked in sweet & sour sauce with a hint of garlic & tamarind	£4.50
MURGHA GUCHCHA BAJULLA (D) (S) grilled tandoori chicken cooked in sweet & sour sauce with a hint of garlic & tamarind	£4.25
CLASSIC STARTERS	
NON-VEGETARIAN & SEAFOODS	
MEAT OR CHICKEN SAMOSA (G) (S) (2 pieces) crispy pastry stuffed with meat or chicken	£3.25
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	£4.50
CHICKEN OR MEAT CHAAT ON PUREE cooked in a spicy sour chaat masala, served as above	£4.50
CHICKEN TIKKA (D) (M)	£3.75
LAMB TIKKA (D) (M)	£4.25
TANDOORI CHICKEN (D) (M)	£3.75
SHEEK KEBAB (E) (2 pieces) spice lamb minced grilled in tandoori oven	£4.25
MIX KEBAB (D) (E) (M) chicken tikka, lamb tikka, kebabs and onion bhaji	£4.95
KING PRAWN BUTTERFLY (E) (C) coated with breadcrumbs, deep fried	£5.50
KING PRAWN PUREE (C) cooked with medium spiced bhuna style sauce on deep fried puree	£5.50
PRAWN COCKTAIL (C) (D) (E) in cocktail sauce garnished with salad	£4.25
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 pakera spicy batter	£4.95
KHAZANA PETTIE (E) fried potato petties served on a bed of chick peas and lentil sauce	£4.75
TANDOORI PANEER TIKKA (D) (M) marinated Indian cottage cheese cooked in tandoori oven	£4.75
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	£3.95
ALOO IAA CI IAAT baby potato mannateu in ganic, ginger & chaat powder served on puree	23.93

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	£7.50
CHICKEN TIKKA premium fillet of chicken breast	£7.50
LAMB TIKKA premium fillet of lamb	£8.25
TANDOORI KING PRAWNS (C)	£11.95
$\label{eq:mixed-gradient} \mbox{MIXED GRILL}(E)(C) \ combination of chicken tikka, tandoori chicken, sheek kebab, lamb \ chops \& king \ prawns$	£11.95
CHICKENSHASHLIKchickengrilledwithlargepiecesofcaps ocumonions, to matoes&sweetpotato	£8.95
${\sf GOSHTSHASHLIK} lamb {\it grilled} with {\it large pieces of capsicum onions, to matoes \&sweet potato}$	£9.50
DUCKSHASHLIKduckgrilledwithlargepiecesofcap sicumonions, to matoes&sweetpotato	£10.50
TANDOORI VENISON tandoori spice with a hint of red wine	£11.95
${\sf SAMUNDARISHASHLIK} combination of charge illed {\sf fish} served on a bed of {\sf grilled} vegetables$	£9.95

CHEF'S SIGNATURE DISHES

CHE S SIGNATURE DISTIES	
SYLHETI DESI cooked with 17 different spices, onion based dish infused with ginger, garlic and fresh coriander	Chicken £8.95
and fresh conlander	Lamb £9.95
HANS KASHMIRI (D) (N) grilled duck breast cooked with red apple $\&$ saffron in chef's sweet coconut sauce	£10.95
$\label{eq:murghi} MURGHI\ HYDRABADI\ (D)\ (N)\ (M)\ chicken\ breast\ filled\ with\ aromatic\ spice\ finely\ flavoured\ with\ almond\ \&\ coconut$	£8.95
BEGAM-E-BAHAR(D)(E)(M)chickenpreparedinpanjabistyleonionandtomatocreamysauce	£8.95
$CHOZA\ AAM\ SALAN\ (D)\ (N)\ stuffed\ chicken\ breast\ seasoned\ with\ blend\ of\ herbs\ \&\ spice\ in\ a\ creamy\ mango\ sauce$	£9.95
MAACHLITORKARI~(D)~marinated~cod~fillet~pan~fried~served~on~onion~&~coconut~sauce	£10.95
$LASSANI\ KHUMBI\ (D)\ (N)\ rabbit\ marinated\ over\ night\ with\ exotic\ herbs\ \&\ spices\ cooked\ in\ chef's\ unique\ sauce\ with\ a\ touch\ of\ honey$	£10.95
LALMASS(D)tender lamb consists of yoghurt&ginger flavouredwitharomatic spice&hintofbengalipaprika	£9.95
LAMB SHANK a delicious dish in apna masala sauce with a hint of garlic, ginger fresh coriander	£10.95
PIAZI MUSSELS (MO) (D) mussels cooked in hari bhari creamy sauce with spinach, ginger & spring onions	£10.95
eq:GOLDA NARIYUL (D) freshwater king prawns cooked in diced coconut, coconut milk, sweet red chilli, lemon grass & curry leaf sauce	£12.95
$PUNJABI\ DHABA\ MURGHA\ (D)\ (M)\ chicken\ fillets\ marinated\ with\ fresh\ plum\ tomato,$ 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	£12.95
SATRAGILOBSTER~(C)~(D)~(N)~fresh~lobster~tossed~in~a~mouth~watering~apna~sauce~with~hint~of~lime~&~turmeric	£22.95
$\label{lem:JALPARIMASSALA} \textbf{(D) (N) fresh fish cooked in unique homemade sauce \& apna bengalive getable}$	£10.95
DUARISALMON(D)(F)(M)(S)marinatedsalmoncookedinsouthindiansaucewithahintofmustardandleeks	£11.95

RASHANI DUM (D) (N)	(M) slowly cooked with aron	natic spices in garlic flavoure	d sauce	
LAKINOWI (D) (M) with sheek kebab cooked with lalabder sauce garnished with pineapple & capsicum				
EMMLI WALA (D) (M) (N	N) marinated tikka cooked w	ith onion, tomato & garlic in	tamarind garlic sauce	
OPTIONS FROM THE FOLLOWING				
FOR THE 3 DISHES ABOVE				
CHICKEN	£8.95	DUCK	£10.95	
LAMB	£9.95	KING PRAWN	£11.95	

CHEF'S SIGNATURE VEGETARIAN DISHES

SUBZITARKARI (D) a combination of mixed organic vegetables cooked with chef's special medium sauce	£7.25
PANEER TIKKA SPECIAL (D) (M) grilled veegtarble & indian cottage cheese cooked in a tomato mild creamy sauce	£7.95
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)	£11.95
TANDOORI CHICKEN MASSALA	£7.95
CHICKEN TIKKA MASSALA	£7.95
LAMB TIKKA MASSALA	£8.95
VEGETABLE MASSALA	£7.25
HOUSE SPECIAL MASSALA mixture of chicken tikka, lamb tikka & sheek kebab	£10.95

CHEF'S SPECIALITIES

KING PRAWN SHOBJI ON SHELL (MEDIUM +) (C) (D) (N) bhuna style dish, combination of king prawn & mixed vegetables with selected herbs & spices

JALFREZI (MEDIUM +) (D) (M) stir fried dish with red and green peppers, onion & green chilli, popular dish

 $MANCHURIAN \ (MEDIUM +) \ (D) \ (M) \ (S) \ strong \ pungent \ spices, finely \ chopped \ onion, peppers, green \ chilli \ \& \ coriander$

 $KHORI\ (MEDIUM)\ (D)\ (M)\ slightly\ spicy\ dish, with\ lightly\ cooked\ onion\ \&\ green\ peppers\ to\ give\ a\ crunchy\ flavour,\ in\ our\ special\ khori\ sauce$

 $PASANDA\ (MILD)\ (D)\ (N)\ (M)\ mild\ creamy\ curry, with\ almond,\ coconut\ \&\ yoghurt,\ topped\ with\ nuts\ and\ sultanas$

OPTIONS FROM THE FOLLOWING

CHICKEN TIKKA (D) (M) £8.25 LAMB TIKKA (D) (M) £8.95

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

nerbs & spices, served with vegetable carry sauce			
	CHICKEN BIRIYANI	£8.95	
	LAMB BIRIYANI	£9.95	
	KING PRAWN BIRIYANI (C)	£11.95	
	VEGETABLE BIRIYANI	£8.25	
	HOUSESPECIALBIRIYANI(E)mixtureofchicken, lamb&prawntoppedwithaplainomelette	£11.95	

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) 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)	PHALL (EXTREMELY HOT)

OPTIONS FROM THE FOLLOWING

CHICKEN	£6.50	KING PRAWN (C)	£10.95
MEAT	£7.50	PRAWN (C)	£7.50
CHICKEN TIKKA (D) (M)	£7.95	VEGETABLE	£7.50
LAMB TIKKA (D) (M)	£8.95	KEEMA	£7.50
		DUCK (D) (M)	£9.95