

Est. 1997

Restaurant

Barajee

Birmingham

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@BARAJEEBIRMINGHAM



AWARD WINNING RESTAURANT

WOWs
2018-2023

BRITISH
Congress Awards

BOBS
2008-2017

STARTERS / MAIN COURSE TANDOORI SPECIALITIES (SERVED WITH SALAD & SPECIAL SAUCES)

POULTRY

Tandoori Chicken **5.95** **10.95**

Tender on-the-bone chicken marinated in delicate tandoori spices & herbs, yoghurt and barbequed in a clay oven.

Murgh Chatki **6.50** **12.95**

Tender chicken marinated with garlic, tandoori spices & grilled with capsicum, tomatoes and onion. Garnished with a sprinkle of chat masala.

Murgh Tikka **5.95** **11.95**

Tender chicken breast marinated in delicate tandoori spices & herbs, yoghurt and barbequed in a clay oven.

Chicken Pakora **6.50** **12.95**

Cubes of chicken marinated in a light crispy batter & deep fried.

SEAFOOD

Mosla Fish **5.95** **11.50**

Succulent chunks of coley fish immersed in fish masala. Liberally spiced, then deep-fried.

Samandar Si Salmon **7.95**

Fillet of Salmon marinated with light tandoori herbs, aromatic spices and cooked on a pan. Served with a fresh salad to garnish.

Golda Jhingara Lajawab **7.95** **15.95**

Whole, tail-on king prawns marinated in cumin, cardamom, fresh lemon juice, ginger and garlic. It is pierced in to a skewer and roasted in a clay oven with capsicum, tomato and onion.

Prawn on Puri **6.50**

Lightly spiced prawns served on a puri (pancake).

Anarosi Chingree Corn **7.95** **15.95**

Whole king prawns, marinated with tandoori spices, barbequed and garnished with spiced pineapple and corn, creating an exotic blend of flavours.

LAMB

Lamb Tikka **6.95** **13.95**

Pieces of lamb, marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped fresh coriander.

Mix Tara **7.50** **15.95**

Selection for one, consisting of a mix of tandoori flavours through chicken, lamb tikka and sheek kebab. (Main course is served with Tandoori king prawns and nan).

Sheek Kebab Jafrani **6.50**

Traditional skewer of finely minced lamb, delicately flavoured with herbs, seasoning and spices. Essences of fresh coriander, mint, spring onion and garam masala. Barbequed in tandoor.

Shola Boti **6.95**

Pieces of lamb cooked on a skewer marinated generously with spices, and cooked with onions, peppers and tomato.

Stuffed Pepper **5.95**

Whole green pepper, filled with minced lamb, cheese and herbs. Roasted in a tandoor to bring extraordinary aroma and divine flavours.

Gost Singara **5.25**

A favourite of the cuisine's connoisseurs! Deep fried savoury pastries filled with spiced minced lamb.

VEGETABLE (V)

Sabzi Singara **5.25**

A favourite of the cuisine's connoisseurs! Deep fried savoury pastries filled with spiced vegetable.

Beguni Bahar **6.95** **13.95**

Aubergine stuffed with curd cheese, sesame seeds, tomato chutney and baked till the flavours blend. Served with chef's special chutneys.

Piazi (Onion Bhajee) **5.25**

Crisp slices of onion, potato, herbs and spices moulded into a sphere. Coated with gram flour and deep fried until golden brown.

Panir Shashlik **6.95** **13.95**

Indian cottage cheese, diced and marinated in tandoori marinade. Roasted in a clay oven with capsicum, onion and tomatoes.

ALLERGY NOTICE:

We take extra care during preparation, however dishes may contain allergens. We therefore **cannot guarantee** our dishes are allergy-free. If you have any allergies or intolerances, please speak to management **BEFORE** ordering.



MAIN COURSE – SIGNATURE DISHES

POULTRY

Murgh Tikka Bhuna Korahi

13.95

A medium dish of marinated chicken cooked with garlic, onions, tomatoes, green peppers and mixed herbs and spices. Served in a cast iron wok.

Chicken Jalfrezi

13.95

Marinated and roasted chicken braised in a slightly hot spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander. Served with spring onion and a dash of black cumin, dressed with green chilli and fresh coriander.

Murgh-e-chilli Bahar

13.95

Marinated chicken cooked with fresh garlic, onions, capsicum, green herbs and tandoori spices. Braised in a medium to hot sauce consisting of mixed spice, garam masala, yoghurt and a hint of cream to smoothen the flavours. Slightly hot.

Jhall Murgh

14.95

An award-winning dish. It is authentic, simple, yet explores the tastebuds with cohesion of flavours. Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney, green chilli and herbs. Slightly hot.

Murgh Anarkoli

13.95

Marinated, pulled tandoori chicken cooked with coconut, fruit cocktail and chef's special spices. An exotic curry.

Murgh-e Addrak

13.95

Roasted chicken in a clay oven is diced and cooked in a flavoursome sauce consisting primarily of spiced ginger hints, as well as garlic, fresh herbs and a dash of cream. Medium to mild spice.

Chicken Tikka Masala

14.95

The renowned chicken tikka masala takes an exciting twist at Barajee. Succulent chicken is braised in a smooth and creamy masala sauce, garnished with ground cashew nuts.

Murgh Shahi Korma

14.95

Chicken braised in yoghurt gravy, enriched with cashew nuts and cardamom, mace, rose water. Very mild and creamy.

Murgh Naga Tarkari

15.95

Naga is a Bangladeshi chilli, not only known for its heat, but also for its fragrance and taste. Succulent pieces of chicken into a thick sauce. A hint of Naga adds extremely well to this remarkable curry. Very hot.

LAMB

Lamb Laziz Lohari

14.95

Tender pieces of lamb tikka cooked with fresh garlic, tomato, spring onion, green pepper, herbs, and spices. Served in a cast iron wok.

Lamb Jalfrezi

14.95

Marinated and roasted lamb tikka braised in a slightly hot sauce of onion, capsicum, fresh green chillies, and coriander. Served with spring onion and a dash of black cumin, dressed with green chilli and fresh coriander.

Lamb Roshoni

14.95

Pieces of succulent lamb mixed with kasuri methi, spices and herbs. Cooked in onions, tomatoes, jeera, garlic, and coriander. Blended with roasted garlic, adding a delightful flavour.

Gost Achari

14.95

Pieces of lamb cooked with onion, satkora fruit (citrus), pickles and other herbs. It offers a sweet, and savoury blended special sauces.

Gost-e Jalali

14.95

Marinated and roasted slices of tender lamb tikka, cooked with garam masala, tandoori spices, yoghurt and jeera in to a thick sauce.

Gosth Gata Masala

14.95

Diced, deboned lamb off the leg of a spring lamb braised golden brown with ring onions, ginger, garlic, unground garam masala, prepared in a thick sauce.

Gost-e Narieli

14.95

Pieces of spring lamb tikka cooked with ground coconut, onion, capsicum, chilli, cumin and ground coriander as well as a blend of spice and herbs. Slightly hot.

Lamb Pista Badami

14.95

Succulent pieces of lamb simmered in a mild, creamy and rich sauce with cashew nuts. Garnished with pistachio nuts.

Lamb Shank

21.95

On the bone shank of lamb braised in a smooth, buttery, spiced tomato gravy. It is simmered in the juices of the roasted meat and redolent of kasuri fenugreek. Medium spiced, bhuna style sauce.

Lamb Naga Tarkari

16.95

Naga is a Bangladeshi chilli, not only known for its heat, but also for its fragrance and taste. Succulent pieces of chicken into a thick sauce. A hint of Naga adds extremely well to this remarkable curry. Very hot.

MAIN COURSE – EXCLUSIVE DISHES

DUCK DISHES

Duck Hariali 20.95

A slightly hot dish of succulent pieces of duck breast, touch of coconut, onions, tomato, capsicum, garlic and ginger with fresh green chilli into a special thick sauce. Served with special pilau rice.

Duck Nawabi 20.95

A delightful north Indian speciality made with tender duck pieces, cooked in a creamy and mild sauce consisting of onion, yoghurt and garam masala. Decorated with net omelette & fried onion, served with Sylheti rice.

MIXED SPECIALS

Chingre Morich Masallam 18.95

Marinated king prawns, cooked with onion, peppers, minced meat, spices and herbs. Dressed with green chilli and fresh coriander. Slightly hot dish.

Mix Madras Amritsari 18.95

Marinated king prawn, chicken and lamb cooked in a madras blend of spices with pepper, tomato and onions, with a dash of tandoori masala sauce. Fairly hot.

Paspuran Korahi 18.95

Traditional mixed protein dish with tandoori king prawn, chicken tikka, lamb tikka with onion, peppers, ginger and garlic in a karahi style curry. Served in a cast iron wok.

EXOTIC FISH DISHES

One of the few restaurants in the Midlands to serve Bangladeshi style fish dishes. Please allow extra time for preparation of these special dishes.

Jinga Ruposhi Jalfry 18.85

Fried king prawn cooked with garlic, ginger, onion, peppers, and tomatoes.

Golda Chingre Lohari 18.95

Exquisite Bengali country fare of marinated whole tandoori king prawns. Braised in a spicy masala sauce of garlic, ginger, onion, tomatoes, with a tempering of crushed coriander seeds and crispy red chillies.

Chef's Special Chingre Barajee Platter 21.95

Whole king prawns in shell with green peppers, fried onions, and aromatic spices, complemented by the chef's own delicious sauce, served on a platter. A dish not to be missed.

Jinga Masala Dewani 18.95

Marinated King prawns cooked in a rich, creamy masala sauce and garnished with crushed cashew nuts.

Monk Machari 21.95

Healthy portions of monk fish cooked in olive oil, with garlic and bay leaves, simmered in slightly spiced tomato brut, served with a mould of pilau rice.

Salmon Bahar Tarkari 18.95

Filletts of salmon cooked in a Bengali style bahar sauce.

Samandar Si Salmon 16.95

Barbequed salmon steak marinated with light herbs, aromatic spices, and green salad.

VEGETARIAN DISHES

Matar Panir Makhni	11.95
Peas and Indian Cheese, Mild and Creamy	
Vegetable Rezala	11.95
Mixed seasonal vegetables, medium spiced.	
Aloo Begun Bahar	11.95
Potatoes and Aubergines, medium spiced with sesame seeds.	
Vegetable Amri Char	11.95
Medium spiced with satkora (citrus) pickle.	
Palak Panir Zafran	11.95
Spinach and Indian cheese, medium spiced with chat masala.	

TRADITIONAL CURRY DISHES

Curry

Medium sauce

Madras

Fairly hot and slight sour flavour

Bhuna

Tomatoes and Onions, medium

Dupiaza

Cooked with diced onions and capsicum in sauce

Sagwalla

Medium spiced with fresh spinach

Dhansak

Sweet and sour, hot with pineapple and lentiles.

Pathia

Sweet sour and slightly hot dish with tomato puree base.

Balti

Famous dish of Birmingham – medium spiced curry served in a Balti dish

Korahi

Garlic, giner and peppers. Medium.

Vindaloo

Very hot curry with chillies.

Chicken	12.95	Tikka	13.95
Lamb	13.95	King Prawn	17.95
Prawn	12.95	Vegetable	10.95

BIRYANI (Basmati rice cooked with green herbs, spices and served with vegetable curry)

Chicken	14.95
Lamb	15.95
Vegetable	12.95
Chicken Tikka / Lamb Tikka	15.95
Prawn	14.95
King Prawn	18.95

SIDE DISHES

Sag Bhaji	6.50
Sag Panir	6.50
Gobi Bhaji	6.50
Bombay Aloo	6.50
Tarka Dhall	6.50
Chana Panir	6.50
Begun Borta	6.50
Sag Aloo	6.50
Mushroom Bhaji	6.50
Bhindi Bhaji	6.50
Aloo Gobi	6.50
Niramish (Veg)	6.50

ENGLISH DISHES

Chicken with Fries	12.95
Scampi with Fries	12.95
Steak (Beef) with Fries	22.95

ACCOMPANIMENTS

Plain Rice	3.95
Pilau Rice (Basmati)	4.25
Keema Pilau Rice	5.50
Vegetable Pilau Rice	4.50
Fried Rice	4.50
Egg Fried Rice	4.50
Mushroom Fried Rice	4.50
Nan Bread	3.50
Garlic Nan	3.95
Keema Nan	4.50
Peshwari Nan	3.95
Cheese Nan	4.50
Cheese, Garlic & Coriander Nan	4.50
Chapati	2.95
Tandoori Roti	3.50
Paratha	3.95
Stuffed Vegetable Paratha	4.95
Papadom	1.00
Spiced Papadom	1.00
Fries	3.50
Raitha (Mixed or Plain)	2.95
Chutney and Pickles (per person)	0.80

Special Banqueting

MINIMUM 2 PERSONS

Please notify of allergies and intolerances prior to ordering

A popular set of options for corporate parties, large groups and pre-booked events.

SABZI BANQUETING (VEGETARIAN)

20.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES: PAPADOMS WITH CHUTNEY AND
PICKLES

STARTERS: BEGUNI BAHAR, SABZI SINGARA

MAIN COURSE: MATAR PANIR MAKHNI,
VEGETABLE AMRI CHAR

SIDE DISHES: ALOO PALAK, DAL MASALLA

ACCOMPANIMENTS: AROMATIC BASMATI RICE,
PLAIN NAN

COFFEE

RUPALI BANQUETING

21.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES: PAPADOMS WITH CHUTNEY AND
PICKLES

STARTERS: GOST SINGARA, CHICKEN TIKKA

MAIN COURSE: CHICKEN KARAHI, LAMB
ROSHONI

SIDE DISHES: MUSHROOM BHAJI

ACCOMPANIMENTS: AROMATIC BASMATI RICE,
PLAIN NAN

COFFEE

Wines & Beverages

CHAMPAGNE AND SPARKLING

1. Moet et Chandon Brut NV France 84.95

Best seller of non-vintage champagnes in the UK. Classic blend of notes, hinting at green apples and citrus fruits.

2. Bollinger Brut Special France 89.95

Made in class champagne style. Displays biscuity notes which is endowed with hints of white fruit. Rich full bodied palate is perfectly balanced by fresh acidity and a soft delicate mousse.

3. Prosecco Brut Italy 24.95

Elegant sparkling wine of great quality with a fine mousse

4. Moet et Chandon Rose NV France 24.95

Elegant sparkling wine of great quality with a fine mousse

HOUSE WINES

	175ml	250ml	Bottle
5. Los Pastos, Sauvignon Blanc (Chile)	4.95	5.95	18.95

Straw coloured, delightful intrest bouquet, dry yet soft full bodied and well balanced.

6. Los Pastos, Cabernet Sauvignon (Chile)	4.95	5.95	18.95
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Characterful red wine with distinctive structure, refined and rich bouquet and palate, as a result of its ageing in oak barrels.

ROSE WINE

7. Pacific Heights Zinfandel Blush Rose (California), 3	4.95	5.95	18.95
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Fresh notes of raspberry and strawberries. Juicy yet elegant. Refreshing aromas of strawberry, watermelon, and a hint of fresh mint scents.

WHITE WINE

8. Alain Mecon, Chardonnay (France), 2 20.95

Clear pale-yellow colour. Inviting aromas of apple, citrus, white nut with floral, vanilla, and mineral notes

9. Cape 312, Chenin Blanc (South Africa), 2 21.95

Brilliant lemon green in colour, fresh citrus and lime aromas, as well as nuances of exotic kiwi flavours

10. Fortaleza Del Rey Sauvignon 26.95

Fresh, fruity aromas of apples and pears, crisp and fruity with well-balanced creamy texture.

11. Sentina, Pinot Grigio (Italy), 3 22.95

A nice pinot grigio that is soft, fruity with delicate flavours

12. Aotearoa, Sauvignon Blanc (New Zealand), 1 24.95

Crisp, dry and an exemplary choice of wine of this category from this rather well-known company

13. Chablis 'Domaine Grand Roche' (France), 1 34.95

Clean fruit with balanced acidity and a dry, crisp finish. Typical fresh, mineral notes on nose and palate

Barajee's wine selection is delicately chosen with the discerning diner in mind, in conjunction with our menu where a myriad of flavours is explored. These are wines of premium and exclusive quality to accompany your dining experience at this restaurant. We hope that these wines pair well with your courses of meals.

RED WINES

14. Auction House, Shiraz, France, C

A nice red wine which displays a bright red colour with black cherry notes and good mouth feel

22.95

15. Sentina, Merlot, Italy, B

A rich palate which is well rounded with soft tannins providing a lingering fruit driven finish

22.95

16. Alain Mecon, Cabernet Sauvignon, France, C

Well-rounded wine, soft, rich with ripe flavours. Smooth, full bodied and warming finish

26.95

17. The Gavel, Shiraz, Australia, C

Australia's most popular grape varietal. Full bodied, with high alcohol. Vibrant berry and plum on nose and palate.

26.95

18. Chianti, (Italy), C

Clear, ruby-red colour, with deeply fruited bouquet of cherries and fresh red fruit entwined with spicy, peppery notes.

24.95

19. Para Dos, Malbec, Argentina, C

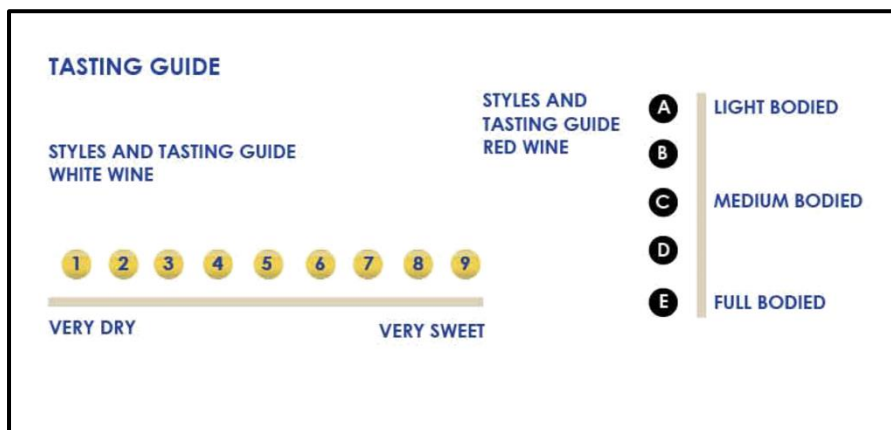
Ripe berry fruit nose with some herbal tones. Sweet fruit notes and juicy tannins

26.95

20. El Coto, Rioja, Spain, D

Lots of red berry, plum, violet and mineral flavours with hints of banana.

32.95



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BAR LIST

WHISKY

TEACHERS	3.95
JAMESON IRISH	4.25
JOHNNIE WALKER	4.50
BLACK LABEL	
GLENFIDDICH MALT	4.50
CHIVAS REGAL	5.50

COGNAC

HENNESSY XO BRANDY	11.95
REMY MARTIN	5.50
VSOP COGNAC	
MARTELL VS COGNAC	4.50

OTHER SPIRITS

JACK DANIELS	4.50
SOUTHERN COMFORT	4.50
VODKA SMIRNOFF	4.50
VODKA GREY GOOSE	6.50
BACARDI	4.50
RUM	4.50
ARCHERS	4.50

LIQUEURS

TIA MARIA	4.75
COINTREAU	4.75
DRAMBUIE	4.75
SAMBUCA	4.75
TEQUILA	4.75
GRAND MARINER	4.75
DISARONNO (AMARETTO)	4.75
MALIBU	4.75
BAILEYS IRISH CREAM	4.75

SHERRY

BRISTOL CREAM	3.95
TIO PEPER – DRY	3.95

GINS

GORDONS	
LONDON DRY GIN	4.25
GORDONS PINK	4.75
BOMBAY SAPPHIRE	4.75
WHITLEY NEIL	
FLAVOURS	4.75

Pink Grapefruit / Rhubarb & Ginger
/ Blackberry / Raspberry /
Blood Orange

APERTIFS

Martini	4.50
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DRAUGHT BEER

COBRA LAGER	
Pint	5.75
Half Pint	4.50

BOTTLED BEER

COBRA	4.50
BUDWEISER	4.50
KOPPERBERG	
(MIX FRUIT)	4.95
CIDER	4.95
ABBOTT ALE BITTER	4.95
PERONI	4.50

MINERALS

	SMALL	HALF PINT
TONIC WATER	1.95	3.75
SLIMLINE		
TONIC	1.95	3.75
GINGER ALE	1.95	3.75
COKE	2.50	
DIET COKE	2.50	
PEPSI		3.75
DIET PEPSI		3.75
SODA	1.95	3.75
LEMONADE	2.50	3.75
LIME CORDIAL		3.75
ORANGE CORDIAL		3.75
BLACKCURRANT		
CORDIAL		3.75

CORDIAL SHOT 0.50

SMALL MIXER	1.95
LARGE MIXER	2.50

PINT OF MINERAL	4.75
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Pepsi /Diet Pepsi /Lemonade / Soda

WATER

STILL – 750ML	4.25
SPARKLING – 750ML	4.25

JUICES

ORANGE JUICE	3.75
TOMATO JUICE	3.75
PINEAPPLE JUICE	3.75
J20 APPLE&MANGO	3.95
J20 ORANGE&PASSION FRUIT	3.95
MANGO LASSI JUG	14.95

Restaurant **Barajee**

Birmingham

FOLLOW US ON FACEBOOK AND INSTAGRAM

@BARAJEEBIRMINGHAM

BARAJEE HAS BEEN ESTABLISHED FOR OVER 20 YEARS IN THE HEART OF BIRMINGHAM'S VIBRANT BROAD STREET AND IS A DINING DESTINATION FOR DISCERNING DINERS FROM ACROSS THE GLOBE. ENJOY AUTHENTIC, EXQUISITE DISHES FROM SOUTH ASIA, ALONGSIDE A DELICATELY CHOSEN PREMIUM WINE LIST - TOUR THE WORLD OF FLAVOURS AT RESTAURANT BARAJEE, AND BOAST YOUR EXPERIENCE OF SPICE CULTURE TO YOUR FAMILY AND FRIENDS.

SHARE YOUR EXPERIENCE #BARAJEE

265 BROAD STREET
BIRMINGHAM
B1 2DS

TEL: 0121 643 6700 / 6699

INFO@RESTAURANTBARAJEE.COM

MINIMUM CHARGE PER HEAD £12.00

MANAGEMENT RESERVE THE RIGHT TO REFUSE ENTRY



AWARD WINNING RESTAURANT

SONALI BANQUETING

22.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES: PAPADOMS WITH CHUTNEY AND
PICKLES

STARTERS: LAMB CHATKI, CHICKEN PAKORA

MAIN COURSE: CHICKEN TIKKA MASALA, LAMB
JALAI

SIDE DISHES: BOMBAY ALOO

ACCOMPANIMENTS: AROMATIC BASMATI RICE,
PLAIN NAN

COFFEE

EXECUTIVE BANQUETING

24.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES: PAPADOMS WITH CHUTNEY AND
PICKLES

STARTERS: MURGH TIKKA, SHEEK KEBAB
JAFRANI

MAIN COURSE: MURGH ACHARI, KING PRAWN
KARAH, LAMB ROGAN JOSH

SIDE DISHES: SAG PANEER

ACCOMPANIMENTS: AROMATIC BASMATI RICE,
PLAIN NAN

COFFEE & KULFI DESSERT