

Restaurant

Baraje

Classical Indian Cuisine
Fully Licensed & Air Conditioned

TAKEAWAY MENU

20% OFF ALL ORDERS

COLLECTION AND DELIVERY
ORDER YOUR TAKEAWAY, 7 DAYS A
WEEK

0121 643 6700 / 6699

DELIVERY CHARGE AT £1 – PER – MILE UP TO 4 MILES

Allergy Notice



CRUSTACEAN
CRUSTÁCEOS



SESAME
SÉSAMO



NUTS
FRUTOS DE
CÁSCARA



GLUTEN
GLUTEN



EGG
HUEVO



FISH
PESCADO



SHELLFISH
MOLUSCOS



MUSTARD
MOSTAZA



CELERY
APIO



PEANUTS
CACAHUETES



MILK
LÁCTEOS



SULPHITE
SULFITO



SOYA
SOJA



LUPINS
ALTRAMUZES

Whilst we aim to take extra care during preparation, our ingredients and dishes may contain traces of the above allergens that may affect you adversely. We cannot guarantee that dishes are allergy-free. **IF YOU ARE ALLERGEN INTOLERANT, PLEASE CONTACT US DIRECTLY TO ENQUIRE BEFORE ORDERING AND WE CAN ASSIST YOU**



SEE Allergy Notice

Starters / Main Tandoori Specialities

All served with salad & special sauces

poultry

	STARTER	MAIN
1. TANDOORI CHICKEN Tender chicken marinated in delicate spices and barbecued in a clay oven.	4.50	22. 9.50
2. MURGH CHATKI Tender pieces of chicken marinated with garlic and other spices, grilled with capsicum, tomatoes and onions, garnished with chat masala.	4.95	23. 9.95
3. MURGH TIKKA Delicately flavoured chicken pieces marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander.	4.50	24. 9.50
4. CHICKEN PAKORA Pieces of chicken lightly spiced, coated in batter & deep fried.	4.95	25. 9.95

seafood

5. MOSLA FISH Succulent chunks of coley fish immersed in an ajwain and ground masala. Delicately spiced and deep fried to golden brown.	4.95	26. 9.95
6. SAMANDAR SI SALMON Barbequed salmon steak marinated with light herbs, aromatic spices with green salad.	5.95	
7. GOLDA JHINGARA LAJAWAB Whole king prawns marinated in mace, cardamom, lemon juice, ginger and garlic then cooked in a clay oven with capsicum, tomatoes and onion.	6.25	27.14.95
8. PRAWN ON PURI Slightly spiced prawns, onions, tomatoes and herbs served on a pancake.	4.95	
9. ANAROSI CHINGREE CORN Whole king prawns, marinated with tandoori spices, barbecued and garnished with pineapple corn, creating an extraordinary play of aroma.	6.25	28.14.95

lamb

10. LAMB TIKKA Pieces of lamb, marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander.	5.50	29.10.95
11. MIX TARA Selection of chicken, lamb tikka and sheek kebab in tandoori spices and roasted in the clay oven. (Served with Nan)	5.95	30.14.95
12. SHEEK KEBAB JAFRANI The traditional skewer of finely minced lamb, barbecued in the tandoori and delicately flavoured with fresh coriander, mint, spring onion and garam masala.	4.95	
13. SHOLA BOTI Pieces of lamb on skewer, marinated in spices, roasted in tandoori with onions, capsicum and tomatoes, cooked until succulent.	5.95	
14. STUFFED PEPPER Whole green pepper, roasted in tandoor and filled with minced lamb and chestnuts.	4.50	
15. GOSH SINGARA A favourite of all Indian connoisseurs! Deep fried savoury pastries with an array of delicious fillings of spicy minced lamb.	3.95	

vegetables

16. SHABZI SINGARA A firm favourite, deep fried savoury pastries enhanced by an array of wonderful filling of spiced vegetables.	3.75	
17. BEGUNI BAHAR Baked aubergine with curd cheese, sesame seeds and tomato, served with chef's special chutneys.	4.95	31. 9.95
18. PIAZI Crisp slices of onion, moulded into a sphere mesh, coated in a gram flour batter then deep fried until golden brown.	3.75	
19. PANIR SHASHLIK	4.50	32. 9.95

english

20. CHILLED MELON (when available)	4.50	
21. PRAWN COCKTAIL	4.50	

SEE Allergy Notice

Main Course

Dishes exclusive to Barajee

poultry

- 33. MURGH TIKKA BHUNA KORAH** 10.95
A medium dish of marinated chicken cooked with garlic, onions, tomatoes, green peppers and mixed herbs and spices, served in a cast iron wok.
- 34. CHICKEN JALFREZI** 10.95
Marinated and roasted chicken in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves, served with spring onions and a dash of black cumin dressing with green chillies and coriander.
- 35. MURGH-E-CHILLI BAHAR** 10.95
Marinated chicken cooked with fresh garlic, onions, capsicum, green herbs and tandoori spices and yoghurt dressing with green chillies, coriander and cream. Slightly hot.
- 36. JHALL MURGH** 10.95
Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney and green herbs, yoghurt and chillies. Slightly hot.
- 37. MURGH-E ACHARI** 10.95
Marinated chicken cooked with onions, shatkora fruit, pickles and other aromatic herbs with a sweet and savoury blended special sauce.
- 38. MURGH ANARKOLI** 10.95
Marinated off the bone tandoori chicken cooked with coconut, fruit cocktail, pineapple and chef's own special spices.
- 39. MURGH-E ADDRAK** 10.95
Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste.
- 40. CHICKEN TIKKA MASALA** 11.95
An exciting twist to the ever popular chicken tikka. We present our own exclusive recipe of succulent chicken in a smooth and creamy masala sauce garnished with ground cashew nuts.
- 41. MURGH SHAHI KORMA** 11.95
Chicken braised in yoghurt gravy, enriched with cashew nuts and redolent of cardamom, mace and rose water. Very mild.
- 42. CHICKEN NAGA TARKARI** 11.95
Succulent pieces of chicken cooked with onions, tomatoes and garam masala blended with a special Narga sauce.

lamb

- 43. LAMB LAZIZ LOHARI** 11.95
Tender pieces of lamb tikka cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok.
- 44. LAMB JALFREZI** 11.95
Marinated and roasted lamb tikka in a spicy sauce of onion, capsicum, fresh ginger, green chillies and coriander leaves. Served with spring onion and a dash of black cumin dressing with green chilli and coriander.
- 45. LAMB ROSHONI** 11.95
Pieces of lamb mixed with kasuri methi spices and herbs, cooked with onions, tomatoes, jeera, garlic and coriander.
- 46. GOST ACHARI** 11.95
Pieces of lamb cooked with onions, satkora fruit, pickles and other herbs with a sweet and savoury blended special sauce.
- 47. GOST-E JALALI** 11.95
Marinated and roasted slices of tender lamb tikka cooked with garam masala, tandoori spices, yoghurt and jeera in a thick sauce.
- 48. GOSTH GATA MASALA** 11.95
Diced, de-boned lamb from the leg of a spring lamb braised golden brown with ring onions, ginger, garlic, unground garam masala prepared in a thick sauce.
- 49. GOST-E NARIELI** 11.95
Pieces of spring lamb tikka cooked with ground coconut, onion, capsicum, chillies, cumin and ground coriander and other herbs and spices. Slightly hot.
- 50. LAMB PISTA BADAMI** 11.95
Succulent pieces of lamb simmered in a mild, rich and creamy sauce with ground cashew nuts, garnished with pistachio nuts.
- 51. LAMB SHANK** 15.95
Lamb tikka simmered in a smooth, buttery, tomato gravy made with juices of the roasted meat and redolent of kasuri fenugreek. Mild and creamy.
- 52. LAMB NAGA TARKARI** 12.95
Succulent pieces of lamb cooked with onions, tomatoes and garam masala blended with a special Narga sauce.

SEE Allergy Notice

Duck Dishes

- 53. DUCK HARIALI** 15.95
A slightly hot dish cooked with succulent pieces of duck breast, a touch of coconut, onions, tomato, capsicum, garlic, ginger and fresh green chilli in a special thick sauce. Served with special pilau rice.
- 54. DUCK NAWABI** 15.95
A delightful North Indian Speciality with tender duck pieces cooked in a creamy and mild sauce consisting of onion, yoghurt and garam masala sauce. Decorated with a net omelette and topped with fried onion. Served with sylheti rice.

mixed specials

- 55. CHINGRE MORICH MASALLAM** 15.95
Marinated king prawns, cooked with onion, peppers, minced meat, spices and herbs, dressed with green chillies and coriander. Slightly hot.
- 56. MIX MADRAS AMRITSARI** 16.95
Marinated king prawn, chicken and lamb cooked with onion, peppers, tomatoes, ginger and a special tandoori masala sauce. Fairly hot.
- 57. PASPURAN KORAH** 14.95
Traditional mix dish with tandoori king prawn, chicken and lamb tikka, with onion, peppers, ginger and mixed spicy sauces. Served in cast iron wok.

exotic fish Dishes

One of the few restaurant in the Midlands to serve Bangladeshi style fish dishes. Extra waiting time should be allowed for these dishes.

- 58. JINGA RUPOSHI JALFRY** 15.95
Fried king prawn cooked with garlic, ginger, onion, peppers and tomatoes.
- 59. GOLDA CHINGRE LOHARI** 15.95
Exquisite Bengali country fare of marinated whole tandoori king prawn, braised in a spicy masala sauce of garlic, ginger, onion, tomatoes, with a tempering of crushed coriander seeds and crispy red chillies.
- 60. CHEF'S SPECIAL CHINGRE BARAJEE PLATTER** 17.95
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!
- 61. JINGA MASALA DEWANI** 16.95
Whole marinated king prawns cooked in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts.
- 62. GRILLED HALIBUT TAWAE** 17.95
Infused halibut with cayenne pepper, dill seeds, smothered with parsley and an olive oil dressing, served with a selection of vegetables.
- 63. MONK MACHARI** 17.95
Healthy portions of monkfish cooked in olive oil, with garlic and bay leaves, simmered in a slightly spiced tomato brut, served with a mound of pilau rice.
- 64. HALIBUT REZALA** 17.95
Fillet of halibut cooked with olive oil, garlic and fresh herbs, simmered in a fenugreek and tomato sauce with a dash of cream. Served with a mound of steamed rice.
- 65. SAMANDAR SI SALMON** 13.95
Barbecued salmon steak marinated with light herbs, aromatic spices and green salad.

vegetarian Dishes

66. MATAR PANIR MAKNI	8.95
Peas and Indian cheese. Mild and creamy.	
67. VEGETABLE REZALA	8.95
Mixed seasonal vegetables. Medium spiced.	
68. ALOO BEGUN BAHAR	8.95
Potatoes and aubergines. Medium spiced with sesame seeds.	
69. VEGETABLE AMRI CHAR	8.95
Medium spiced with satkora pickle.	
70. PALAK PANIR ZAFRAN	8.95
Spinach and Indian cheese. Medium spiced with chat masala.	

traditional Dishes

Mushroom or Vegetables £1.00 extra

	CHICKEN / PRAWN	LAMB	TIKKA	KING PRAWN	VEG
CURRY	71. 9.95	72. 10.95	73. 10.95	74. 13.95	75. 8.50
Medium Curry					
MADRAS	76. 9.95	77. 10.95	78. 10.95	79. 13.95	80. 8.50
Fairly hot and sour taste.					
BHUNA	81. 9.95	82. 10.95	83. 10.95	84. 13.95	85. 8.50
Tomatoes and onion. Medium.					
DUPIAZA	86. 9.95	87. 10.95	88. 10.95	89. 13.95	90. 8.50
Cooked with diced onions and capsicums.					
SAGWALLA	91. 9.95	92. 10.95	93. 10.95	94. 13.95	95. 8.50
Medium spiced with fresh spinach.					
DANSAK	96. 9.95	97. 10.95	98. 10.95	99. 13.95	100. 8.50
Sweet and sour, hot with pineapple and lentils.					
PATHIA	101. 9.95	102. 10.95	103. 10.95	104. 13.95	105. 8.50
Sweet and sour, hot with a tomato puree base.					
BALTI	106. 9.95	107. 10.95	108. 10.95	109. 13.95	110. 8.50
Famous dish of medium spices served in a balti.					
KORAH	111. 9.95	112. 10.95	113. 10.95	114. 13.95	115. 8.50
Garlic, ginger and peppers, medium spiced.					
VINDALOO	116. 9.95	117. 10.95	118. 10.95	119. 13.95	120. 8.50
Very hot curry cooked with plenty of chilli					

biryani

Basmati rice cooked with green herbs in a special blend of spices and served with vegetable curry.

121. CHICKEN	11.95
122. LAMB	12.95
123. PRAWN	11.95
124. KING PRAWN OR MIXED	15.95
125. SABZI (VEG)	10.95
126. CHICKEN TIKKA	12.95
127. LAMB TIKKA	13.95
128. MIXED	15.95

side Dishes

129. SAG BHAJI	4.50
130. SAG PANIR	4.50
131. GOBI BHAJI	4.50
132. BOMBAY ALOO	4.50
133. TARKA DHALL	4.50
134. CHANA PANIR	4.50
135. BEGUN BORTA	4.50
136. SAG ALOO	4.50
137. MUSHROOM BHAJI	4.50
138. BHINDI BHAJI	4.50
139. ALOO GOBI	4.50
140. NIRAMISH (VEG)	4.50

english Dishes

141. CHICKEN OR SCAMPI WITH FRIES	10.25
142. STEAK AND FRIES	15.95
143. CHICKEN OR PRAWN SALAD	10.25
144. OMELETTE (Chicken, prawn or mushroom)	10.25

accompaniments

145. PLAIN RICE	3.50
146. PILAU RICE (BASMATI)	3.75
147. KEEMA PILAU RICE	4.25
148. VEGETABLE PILAU RICE	4.25
149. FRIED RICE	3.95
150. EGG FRIED RICE	4.25
151. MUSHROOM FRIED RICE	4.25
152. NAN BREAD	2.95
153. GARLIC NAN	3.50
154. KEEMA NAN	3.50
155. PESHWARI NAN	3.50
156. CHEESE NAN	3.50
157. CHEESE, GARLIC & CORIANDER NAN	3.75
158. CHAPATI	1.95
159. TANDOORI ROTI	2.75
160. PARATHA	3.25
161. STUFFED VEGETABLE PARATHA	3.75
162. PAPADOM	0.90
163. SPICED PAPADOM	1.00
164. FRIES	2.95
165. RAITHA (Mixed or plain yoghurt)	2.50
166. CHUTNEY AND PICKLES (Per person)	0.50

