

## Starters

<b>Reshmi Kebab</b> <i>Lamb mince with onions, green chillies, herbs &amp; spices, made into a flat kebab and topped with a fried egg.</i>	<b>£2.50</b>
<b>Mix Kebab</b> <i>Marinated chicken and lamb tikka served with a lamb minced sheek kebab.</i>	<b>£2.95</b>
<b>Fish Kebab</b> <i>Tasty tuna cooked in medium spices then made into kebabs, served with fresh salad.</i>	<b>£2.50</b>
<b>Chicken or lamb Tikka</b> <i>Marinated in yoghurt and fresh aromatic spices, cooked in a clay oven.</i>	<b>£2.30</b>
<b>Goan Crabs or Mussels Puree</b> <i>Freshly cooked with garlic in medium herbs and spices served on a puree bread.</i>	<b>£3.50</b>
<b>Dohi Papdi Chats (v)</b> <i>Potatoe and chick peas served under a layer of home made yoghurt, spices and herbs.</i>	<b>£2.20</b>
<b>Lamb Chops</b> <i>Tender lamb chops marinated in very special spices cooked in Tandoori oven.</i>	<b>£2.50</b>
<b>Aloo Sag Kebab (v)</b> <i>Potatoes and spinach together with mixed spices and herbs made into flat kebabs.</i>	<b>£2.20</b>
<b>Sheek Kebab</b> <i>Mixed lamb in fresh herbs and grilled in clay oven.</i>	<b>£2.50</b>
<b>King Prawn Puree</b> <i>Large king prawn cooked in medium fresh spices served on a puree bread.</i>	<b>£3.50</b>
<b>Shami Kebab</b>	<b>£2.50</b>
<b>Onion Bhajee</b> <i>Fresh onion battered and deep fried in mild spices.</i>	<b>£1.95</b>
<b>Prawn Puree</b>	<b>£2.50</b>
<b>King Prawn Butterfly</b> <i>Large King Prawn cooked in medium fresh spices served on a puree bread.</i>	<b>£3.50</b>
<b>Tandoori Chicken</b> <i>Spring chicken marinated in herbs and spices cooked in a clay oven.</i>	<b>£2.30</b>
<b>Chicken or Lamb Chats</b>	<b>£2.30</b>
<b>Chot Poti (v)</b> <i>Potatoes and chick peas cooked in medium spices and fresh herbs, served with boiled egg.</i>	<b>£2.20</b>
<b>Prawn Cocktail</b> <i>Prawns in cocktail sauce and salad</i>	<b>£2.50</b>
<b>Vegetable Pokorah (v)</b>	<b>£1.95</b>
<b>Somosa (lamb or vegetable)</b>	<b>£1.95</b>
<b>Bombay Bash</b> <i>Serves 4 persons</i> <i>Selection of eight different mini starters including chicken, lamb, tiger prawns, vegetables and breads.</i>	<b>£17.95</b>

## Korahi Dishes

<b>Agni Korahi</b> <i>Chicken or lamb charcoal grilled, cooked in a Karahi with onions, garlic, ginger and fresh coriander flamed with brandy.</i>	<b>£7.50</b>
<b>Agni King Prawn</b>	<b>£8.95</b>
<b>Chciken or lamb Tikka Sag</b>	<b>£5.95</b>
<b>Chicken or lamb Tikka Karahi</b> <i>Diced chicken or lamb delicately spiced, garnished with fresh fried tomatoes and capsicum.</i>	<b>£5.95</b>
<b>Tandoori Lamb Chop Bhuna.</b>	<b>£6.95</b>

## Tandoori Specialities

<b>Tandoori chicken (half)</b> <i>Chicken on the bone marinated in special selection of tandoori massallas, cooked in the clay oven.</i>	<b>£4.95</b>
<b>Chicken or lamb Tikka</b>	<b>£4.95</b>
<b>Tandoori mixed grill</b>	<b>£8.95</b>
<b>Tandoori King Prawns</b> <i>Large King Prawns marinated and cooked in clay oven, served on a bed of mushrooms, and herbed onions.</i>	<b>£8.95</b>
<b>Shaslick</b> <i>(Chicken or lamb)</i>	<b>£6.95</b>
<b>Lamb Chop Peaza</b> <i>Spring lamb chops marinated in selected spices cooked in the clay oven then briskly fried with onions.</i>	<b>£6.95</b>
<b>Tandoori Fish</b> <i>Marinated rainbow trout cooked in tandoori oven.</i>	<b>£6.95</b>

## Fish Selection

<b>Bowal Bhuna</b> <i>Bangladeshi fish cooked in medium spices, fresh herbs and coriander. This dish comes from the Sylhet region of Bangladesh.</i>	<b>£7.95</b>
<b>Rupchanda</b> <i>Taken from the Southeast region of Bangladesh (Cox's Bazar) well known for its second longest beach in the world. This dish is a favourite there, available in medium or very hot.</i>	<b>£7.95</b>
<b>Tandoori Fish</b> <i>Marinated rainbow trout cooked in Tandoori oven.</i>	<b>£6.95</b>
<b>Balti Fish Curry</b> <i>Halibut Steak cooked in our very own Balti style sauce, mixed spices and coriander.</i>	<b>£8.95</b>

## Old Favourites

*All curries in this section are available in either*

<i>Chicken</i>	<i>£3.95</i>	<i>Lamb</i>	<i>£3.95</i>
<i>Prawn</i>	<i>£4.95</i>	<i>King Prawn</i>	<i>£6.95</i>

*Chicken or Lamb Tikka £5.95*

<b>Curry</b> <i>A basic blend of Indian Herbs and Spices</i>
<b>Madras</b> <i>Fairly hot dish cooked in garlic, lemon juice and spices</i>
<b>Vindaloo</b> <i>A rich hot and sour taste extensively prepared with red chilli lemon juice and a touch of tomato puree</i>
<b>Phall</b> <i>Chilli and garlic all cooked together for the longest possible time for the maximum taste. Very very hot</i>
<b>Bhuna</b> <i>Cooked with onions, capsicum, tomatoes and delicately spiced, medium strength</i>
<b>Pathia</b> <i>A sour hot and sweet tasting dish extensively prepared with onions, tomatoes, a touch of garlic and selective spices</i>
<b>Dhansak</b> <i>Prepared with lentils, lemon juice and aromatic spices producing hot, sweet and sour taste</i>
<b>Dupiaza</b> <i>Chopped onions seasoned with fresh herbs and spices, tomatoes, peppers giving a medium strength</i>
<b>Rogan Josh</b> <i>Spiced with herbs, garnished with tomatoes and onions of a medium strength</i>

<b>Methi</b> <i>Cooked with lots of Methi Fenugreke leaves, medium spiced</i>
<b>Korma</b> <i>A very mildly spiced dish cooked in cream and butter</i>
<b>Kashmiri</b> <i>Prepared with banana, ground almonds and mild spices in a rich creamy sauce</i>
<b>Malayan</b> <i>Prepared with slices of pineapple, ground almonds, mild spices in a very rich and creamy sauce</i>

## Biryani

*Finest Basmati Rice treated together with the choice from below in pure butter ghee with medium spices, served with a Vegetable Curry or Turka Dall side, topped with a Bangladeshi Style Mix Salad.*

<i>Chicken</i>	<i>£5.95</i>	<i>Lamb</i>	<i>£5.95</i>
<i>King Prawns</i>	<i>£7.95</i>	<i>Prawns</i>	<i>£6.95</i>
<i>Chicken or Lamb Tikka</i>	<i>£6.95</i>	<i>Tandoori Lamb Chop</i>	<i>£6.95</i>

## Chefs Specials

<b>Chicken or Lamb Amdi</b> <i>Marinated chicken or lamb tikka cooked in tangy Indian pickle with sliced mango in fairly hot but very tasty sauce.</i>	<b>£6.95</b>
<b>Gost Pathwari</b> <i>Marinated Duck breast cooked firstly in tandoori oven and then combined with a very unique blend of spices and herbs served spicy or hot. Onions, peppers and tomatoes combination in the sauce.</i>	<b>£7.95</b>
<b>Chicken Chilli Massala</b> <i>Tandoori chicken on or off the bone freshly cooked in tandoori oven and then cooked with lamb, minced meat spiced with green chillies.</i>	<b>£6.95</b>
<b>Murgi Badam</b> <i>Marinated chicken breast cooked in Aromatic Spices with cashew nuts (badam) crème and its very own secret ingredient.</i>	<b>£6.95</b>
<b>Special King Prawn Nawabi</b> <i>Butterfly King Prawns pan fried in garlic, cooked in medium spices with selected mixed vegetables, tomato and coriander.</i>	<b>£8.95</b>
<b>Chicken or lamb Tikka Massala</b> <i>(The All time Favourite)</i>	<b>£6.95</b>
<b>Murgi Makhani</b> <i>Chicken kebab in aromatic spices and creamy sauce with a touch of yoghurt and a chunk of cheese.</i>	<b>£6.95</b>
<b>Lembuh Wallah</b> <i>Chicken breast of fillet or lamb tikka cooked in lots of fresh lemon and lime juices in a hot spicy zingy sauce.</i>	<b>£6.95</b>
<b>Chicken or Lamb Pasanda</b> <i>Pieces of lamb or chicken cooked in yoghurt, cream, ground almonds, fragrant spices and red wine.</i>	<b>£6.95</b>
<b>Special Sizzler Juiliette</b> <i>A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum, onions and flaming brandy.</i>	<b>£6.95</b>
<b>Jalfiazi</b> <i>Chicken or lamb in a thick curry sauce made with a variety of herbs and spices, onions and fresh green chilli extensively spiced, medium to hot.</i>	<b>£6.95</b>
<b>Khulnar King Prawn</b> <i>Large King Prawn barbecued in shell then delicately spiced with herbs in a thick Bangladeshi style sauce.</i>	<b>£8.95</b>

<b>Special Chicken Razala</b> <i>Marinated chicken tikka cooked in aromatic spices, yoghurt and cream (mild).</i>	<b>£6.95</b>
<b>Mixed Korahi</b> <i>Diced chicken and lamb tikka cooked together in a medium strength gravy, garnished with fried tomatoes, capsicum, onions and chick peas.</i>	<b>£6.95</b>
<b>Napal King Prawns</b> <i>Barbecued King Prawns delicately spiced with herbs, chopped tomatoes and capsicum, cashew nuts in a thick sauce.</i>	<b>£8.95</b>
<b>Murgh Tanger</b> <i>Hot sweet and sour onions and peppers lightly fried in mango and tamarind sauce.</i>	<b>£6.95</b>
<b>Tandoori King Prawn Massala</b> <i>Large King Prawns cooked in tandoori oven then taken to the pan were it is combined in our very own aromatic massala sauce (mild).</i>	<b>£8.95</b>
<b>Tandoori Butter Chicken</b> <i>Spring tandoori chicken, stripped of the bone, cooked with butter, almonds and sultanas in a rich spicy sauce. On or off the bone (very mild)</i>	<b>£6.95</b>

## Special Balti Selection

<b>Gost Ohmuri</b> <i>Tender lamb cooked with cardamon pods and bay leaves with roasted Indian potatoes in our very own Balti style. This dish has a spicy but mouth watering taste.</i>	<b>£6.95</b>
<b>Makrani Jingha</b> <i>King Prawns cooked in the Tandoori oven, then brought to the pan and combined with balti spices, herby aubergines and tomatoes, medium or hot.</i>	<b>£8.95</b>
<b>Goan Mussels Balti</b> <i>Fresh mussel cooked in Balti style with garlic, spiced with herbs.</i>	<b>£7.95</b>
<b>Balti Crab Madras Chilli</b>	<b>£7.95</b>
<b>Balti King Prawn Rogan</b>	<b>£8.95</b>
<b>Scampi Madras Balti</b>	<b>£7.95</b>
<b>Special Rajstani Balti</b> <i>Crab, Scampi, Prawn and King Prawn.</i>	<b>£8.95</b>
<b>Balti Tikka Madras</b> <i>Choice of chicken or lamb.</i>	<b>£6.95</b>
<b>Patan Balti</b> <i>Lamb cooked with fresh spinach leaves and capsicum.</i>	<b>£6.95</b>
<b>Balti Tikka Korma</b> <i>Available in chicken or lamb.</i>	<b>£6.95</b>
<b>Nubarathan Korma Balti</b>	<b>£5.95</b>
<b>Mixed Vegetables</b>	
<b>Balti Tikka Masalla</b> <i>Available in chicken or lamb.</i>	<b>£6.95</b>
<b>Shahensha Balti</b> <i>Chicken breast cooked with chick peas, fresh garlic and cooked ginger.</i>	<b>£6.95</b>
<b>Special Tandoori Balti</b> <i>Chicken or lamb.</i>	<b>£6.95</b>
<b>Gost El Laziz</b> <i>Lamb chops marinated and cooked in tandoori oven and then cooked in our very own Balti style with onions, peppers, tomatoes, garlic, ginger and coriander.</i>	<b>£6.95</b>
<b>Balti Tikka Rogan</b> <i>Choice of chicken or lamb.</i>	<b>£6.95</b>

## Vegetarian Main Meals

Vegetable Jalfrazi	£4.10
<i>Special selection of vegetables in a thick curry sauce made with a variety of herbs and spices, onions and fresh green chilli extensively spiced, medium, spicy or very hot.</i>	
Chilli Aubergine	£4.10
<i>Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts.</i>	
Biryani Vegetable or Mushroom	£4.10
<i>Vegetable or mushroom treated together with pilau rice and aromatic spices, served with vegetable curry.</i>	
Aloo or Vegetable Doom	£4.10
<i>Cooked with special masalla sauce and mild herbs and spices.</i>	
Vegetable Pathia	£4.10
<i>A hot sweet and sour dish extensively prepared with red chilli, onion, tomato and a touch of garlic.</i>	
Motor Paneer Brinjal	£4.95
<i>Chick Peas, cottage cheese and aubergine cooked with a tangy spiced tamarind sauce.</i>	
Sylheti Vegetables	£4.95
<i>A wild assortment of vegetables cooked in fresh herbs and spices, medium hot.</i>	
Sabsi Ki Saat	£4.95
<i>Vegetables with a special sour citrus fruit (saatkora) spicy or very hot.</i>	
Vegetable Chanari	£4.95
<i>Vegetables cooked with chick peas, sultanas and cashew nuts in mild massalas.</i>	

## Side Dishes

*Served as accompaniments to main courses*

Bhindi Bajee	£2.25
<i>(Okra)</i>	
Brinjal Bhajee	£2.25
<i>(aubergine)</i>	
Cauliflower Bhajee	£2.25
Mushroom Bhajee	£2.25
Vegetable Bhajee	£2.25
Tarka Dhall	£2.25
<i>(lentils with garlic, tomato and a pure ghee mix)</i>	
Dhall Masalla	£2.25
<i>(lentils with aromatic spices)</i>	
Chana Masalla	£2.25
<i>(chick peas)</i>	
Bombay Potatoes	£2.25
<i>(The all time favourite)</i>	
Allo Gobi	£2.25
<i>(potatoes and cauliflower)</i>	
Niramish	£2.25
<i>(Bangladeshi style dry mixed vegetables)</i>	
Sag Aloo	£2.25
<i>(spinach and potato)</i>	
Sag Ponier	£2.25
<i>(spinach and Indian cheese)</i>	
Motor Ponir Brinjal	£2.25
<i>(Chick peas, cottage cheese and aubergine)</i>	
Aloo Bangan	£2.25
<i>(potatoes and aubergine in aromatic spices)</i>	

## Rice

Steamed white rice	£1.50
<i>(plain)</i>	
Brown rice	£1.60
Pilau rice	£1.70
<i>(finest Indian basmati)</i>	
Mushroom Pilau	£1.95
Vegetable Pilau	£1.95
Keema Pilau	£1.95
<i>(spice lamb mince)</i>	
Aloo Pilau	£1.95
Lemon Rice	£1.95
Special Fried Rice	£1.95
Egg Rice	£1.95

## Breads & Sundries

Plain Naan	£1.50
Garlic Nann	£1.80
Keema Naan	£1.80
Peshwari Naan	£1.80
Kulcha Nann	£1.80
Stuffed Naan	£1.80
Paratha	£1.80
<i>(layered whole wheat bread available aloo or stuffed)</i>	
Tandoori Roti	£1.50
<i>(wheat bread which is baked on the wall of tandoori)</i>	
Chapati	£0.75
Plain Popadoms	£0.45
Spicy Popadoms	£0.50
Pickles <i>(per person)</i>	£0.60
Cucumber Raitha	£1.50
Mixed Raitha	£1.50
Chips	£1.50
Green Salad	£1.50

## Set Meals

Set Meal for One person	£9.95
<i>Tandoori chicken, chicken bhuna, vegetable side, pilau rice and popadom.</i>	
Set meal for two persons	£19.95
<i>Tandoori chicken, chicken bhuna, lamb dupiaza, vegetable side, pilau rice and popadoms.</i>	
Set meal for three persons	£29.95
<i>Tandoori chicken, chicken bhuna, lamb dupiaza, prawn rogan, vegetable side, pilau rice and popadoms.</i>	
Set meal for four persons	£39.95
<i>Tandoori chicken, chicken bhuna, lamb dupiaza, prawn rogan, king prawn sag, vegetable side, pilau rice and popadoms.</i>	

# Ve Raj

Contemporary Indian Cuisine  
Restaurant, Bar & Takeaway.

Shipton Lane, Shiptonthorpe, York, YO43 3PL.

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### Opening Hours

Mon-Thu 5.30pm-11.30pm, Fri & Sat 5.30pm-Midnight  
Sunday 12noon - 10.00pm

# Takeaway Menu

SPECIAL OFFER EVERY SUNDAY ALL DAY BUFFET £9.95

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