

## Side Dishes

<b>Tarkha Daal</b> Lentils & Garlic	<b>£5.50</b>	<b>Aloo Gobi</b> Potatoes & Cauliflower	<b>£5.50</b>
<b>Bombay Aloo</b> Spiced Potatoes	<b>£5.50</b>	<b>Bhindi Bhajee</b> Okra	<b>£5.50</b>
<b>Sag Aloo</b> Spinach & Potatoes	<b>£5.50</b>	<b>Begun Bortha</b> Aubergine	<b>£5.50</b>

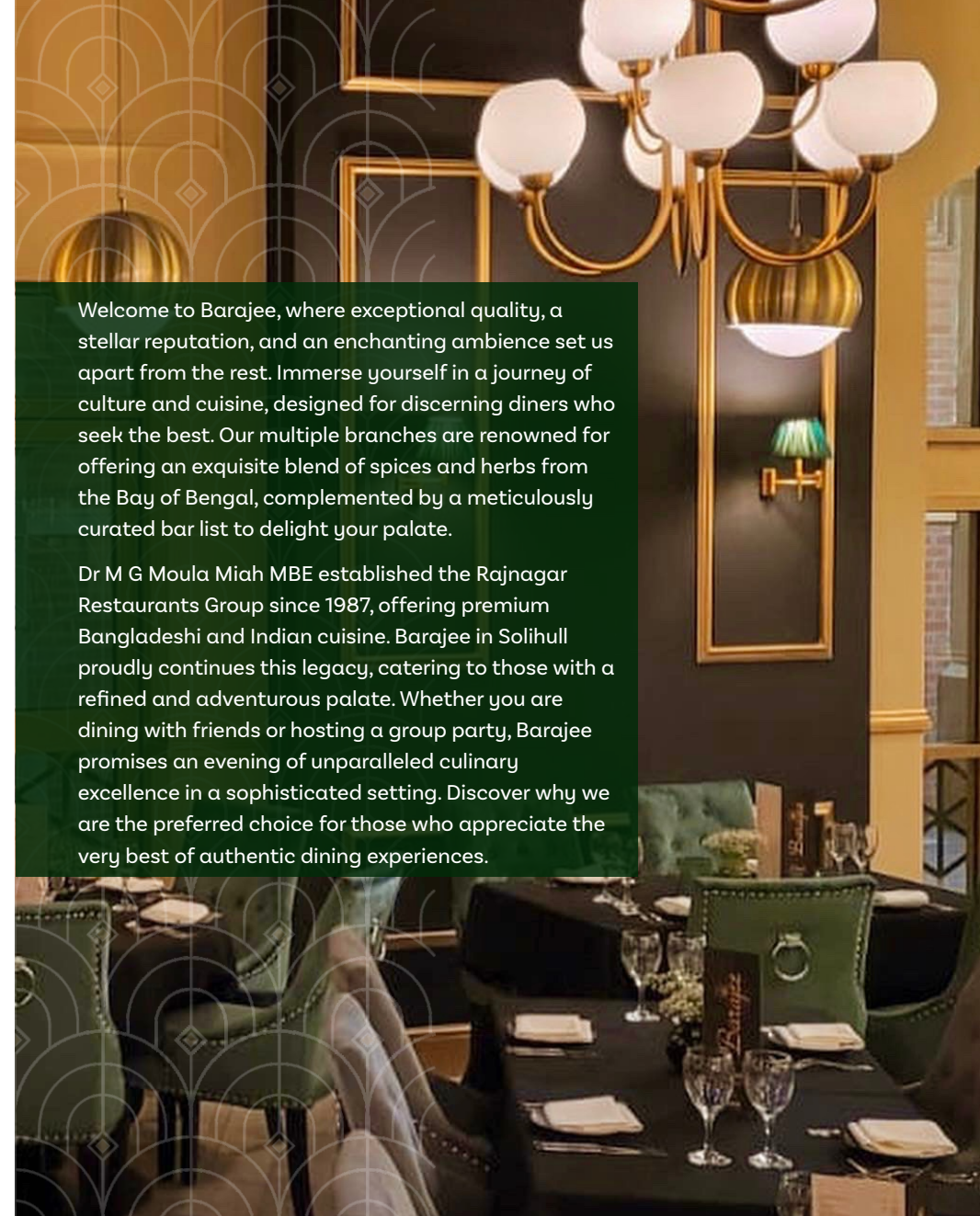
## Accompaniments

<b>Boiled Rice</b>	<b>£3.25</b>	<b>Raitha</b>	<b>£3.25</b>
<b>Pilau Rice</b>	<b>£3.75</b>	<b>Plain Naan</b>	<b>£3.50</b>
<b>Egg Fried Rice</b>	<b>£4.25</b>	<b>Garlic Naan</b>	<b>£3.95</b>
<b>Mushroom Rice</b>	<b>£4.25</b>	<b>Coriander Naan</b>	<b>£3.95</b>
<b>Chips</b>	<b>£3.25</b>	<b>Cheese Naan</b>	<b>£3.95</b>
<b>Masala Chips</b>	<b>£4.25</b>	<b>Peshwari Naan</b>	<b>£3.95</b>
<b>Papadom</b>	<b>£0.90</b>	<b>Keema Naan</b>	<b>£3.95</b>
<b>Spiced Papadom</b>	<b>£1.00</b>	<b>Paratha</b>	<b>£3.95</b>
<b>Chutneys &amp; Dips</b> Each	<b>£0.60</b>	<b>Tandoori Roti</b>	<b>£3.25</b>
Choice of mint sauce, mango chutney, pickle & chilli sauce.		<b>Chapati</b>	<b>£2.95</b>
		(+25p per additional naan topping)	

## Children's Menu

<b>Chicken Nuggets &amp; Chips</b>	<b>£7.95</b>
<b>Fish Fingers &amp; Chips</b>	<b>£7.95</b>
<b>Korma &amp; Boiled Rice</b> Chicken or Veg	<b>£8.95</b>

**Please note:** We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises.



Welcome to Barajee, where exceptional quality, a stellar reputation, and an enchanting ambience set us apart from the rest. Immerse yourself in a journey of culture and cuisine, designed for discerning diners who seek the best. Our multiple branches are renowned for offering an exquisite blend of spices and herbs from the Bay of Bengal, complemented by a meticulously curated bar list to delight your palate.

Dr M G Moula Miah MBE established the Rajnagar Restaurants Group since 1987, offering premium Bangladeshi and Indian cuisine. Barajee in Solihull proudly continues this legacy, catering to those with a refined and adventurous palate. Whether you are dining with friends or hosting a group party, Barajee promises an evening of unparalleled culinary excellence in a sophisticated setting. Discover why we are the preferred choice for those who appreciate the very best of authentic dining experiences.



## Book Your BIRTHDAY | PARTIES | GROUPS CELEBRATIONS AT BARAJEE SOLIHULL

Barajee is highly rated for group dinners, whether you're celebrating a special moment, or if it's a long-awaited friends reunion! Reserve your group table today in advance and let us know if you have any special requirements!

Free table décor and Celebration Dessert for the guest of honour when you celebrate birthday / anniversary - must make reservation in advance!



## Diner's Banquet Available Sunday, Monday and Tuesday

Exclusive Three Course Bengal Dining At Exceptional Value!

Includes a selection from Starters, Main Courses, Accompaniments (Any) and Complimentary Coffee with refreshing Mint Chocolates.

**AN EXCLUSIVE OFFER FOR DINING IN ONLY!**

T&C's Apply: Extras may incur additional charges. Seafood and game dishes incur additional £4 per item. Not available on special calendar days and Bank Holidays.

**£13.95** per head



### Allergens & Intolerances

If you have a food allergy or intolerance or an allergy/intolerance related query. Please inform a member of staff before ordering and they will be happy to advise.

The 14 allergens are below:



RESERVE OR ORDER ONLINE  
[www.barajeesolihull.com](http://www.barajeesolihull.com)

# Barajee

BOUTIQUE BAR DINING SOLIHULL

## Takeaway Offer

**15% DISCOUNT** on Collection Orders

## HOME DELIVERY AVAILABLE

Free Delivery up to 2 miles £1.50 per mile thereafter

BOOK A TABLE OR ORDER TAKEAWAY

**0121 744 8088 / 0121 744 5055**

[www.barajeesolihull.com](http://www.barajeesolihull.com)



@barajeesolihull

9-11 Main Street . Dickens Heath . Solihull . B90 1UB

## Appetisers

### Meats

**Murgh Tikka** £5.25

Diced breast of chicken roasted in the clay oven with tandoori spices.

**Lamb Tikka** £5.75

Pieces of lamb, marinated in tandoori spices and roasted in a tandoori oven.

**Tandoori Chicken** £5.25

¼ chicken marinated in delicate spices and barbecued in a tandoori oven.

**Haryali Tikka** £5.25

Chicken breasts marinated in a blended mixture of mint leaves, coriander leaves and curd along with a blend of flavoursome spices.

**Sheek Kebab** £5.75

Finely minced meat, barbecued on a skewer with flavoursome tandoori spices.



**Lamb Chops** £6.95

Marinated chops with Barajee inspired spices and marinated in yoghurt and cooked in a tandoori oven.

**Mix Tara** £6.95

A selection of starters for 1, consisting of chicken tikka, lamb tikka and sheek kebab.

**Chicken Pakora** £5.75

### Sabzi (Veg)

**Dall Bora** £4.75

Also known as lentil fritters, a batter from lentils, onions, chillies and spices, deep fried until golden brown and crunchy.

**Chana Chat** £4.85

A tangy and flavourful chickpea salad.

**Begun Bahar** £5.75

Baked aubergine slices with curd cheese, sesame seeds and a House special tomato brut, producing exquisite flavours in combinations.

**Paneer Ki Shashlik** £5.75

Indian cottage cheese, marinated with tandoori masala and roasted with peppers and onions in the tandoor.

**Sabzi Singara** £4.75

Bengali style vegetable spring rolls.

**Piazza (Onion Bhajee)** £4.95

Crisp slices of onion, moulded into a sphere mesh and coated in gram flour. Deep fried until golden brown.

### Sea

**Samandar Si Salmon** £7.50

Barbecued salmon marinated with light herbs, aromatic spices and accompanied with green salad.

**Golda Jhingara** £7.50

Whole king prawns marinated in mace, cardmom, lemon juice, ginger and garlic, cooked in a clay oven with capsicum, tomatoes and onions.

**Prawn on Puree** £5.75

Slightly spiced prawns, onions, tomatoes and herbs served on a pancake.

**Anaroshi Chingri Corn** £7.50

Whole king prawns marinated with tandoori spices, barbecued and garnished with pineapple, corn creating an extraordinary play of aromas.

## Barajee Signatures

### Murgh (Chicken)

**Jhall Murgh** £10.50

Strips of chicken tikka marinated with tandoori spices and cooked with garam masala, cumin, mango chutney, a touch of yoghurt with a hint of chilli. Slightly hot.

**Chicken Tikka Masala** £10.50

Chunks of chicken tikka cooked with ground almonds, ground coconut and simmered to a rich, creamy sauce.

**Murgh Chilli Bahar** £10.50

Strips of chicken tikka cooked in fresh garlic, bay leaves, onion and a signature yoghurt sauce. Garnished with green chilli, green peppers and a dash of heavy cream to embrace the spices together. Slightly hot.

**Addrak Murgh** £10.50

A very traditional Bengali dish consisting of chicken tikka, garlic, ginger, curry leaf and garnished with fresh ginger and delicate herbs and spices to create a medium-to-mild taste.



**Achari Murgh** £10.50

Chicken tikka cooked in a sauce with bay leaves, herbs, and infused with a very well-known Bangladeshi citrus fruit, Shatkora. A medium sweet-savoury blended special sauce.

**Haryali Murgh** £10.50

Green strips of Haryali Tikka cooked in a flavoursome blended sauce of coriander, curry leaves, mint and herbs.

**Murgh Naga Tarkari** £10.50

Succulent pieces of chicken tikka cooked with onions, tomatoes and garam masala blended with special herbs and spices, with a Bangladeshi chilli, Naga (a very hot chilli).

**Chicken Jalfrezi** £10.50

Strips of marinated chicken cooked with peppers, chunky tomato, onions & sliced chilli.

### Gost (Meat)

**Gost Pista Badami** £11.50

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

**Gost Roshoni** £11.50

Gost Roshoni is an exemplary dish cooked with succulent chunks of meat in a medium spice with roasted garlic. Garnished with finely sliced fresh garlic with a beautiful aroma.

**Gost – e – Narieli** £11.50

Pieces of spring meat, cooked with ground coconut, onion, capsicum, chillies, cumin, ground coriander and other herbs and spices. Slightly hot.

**Gost Lazaiz Lohari** £11.50

Tender pieces of meat cooked with paspuran, fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok. Medium spiced.

**Gost – e – Jalali** £11.50

Marinated and roasted slices of tender meat, cooked with garam masala, tandoori spices, yoghurt and cumin in a thick sauce. Slightly hot.

## Main Courses

### Grilled

**Five Spiced Seabass** £15.50

Seabass brushed in selected spices and herbs then grilled and served with lightly buttered broccoli and asparagus.

**Five Spiced Salmon** £15.50

Salmon brushed in selected spices and herbs then grilled and served with lightly buttered broccoli and asparagus.

**Sirloin Steak & Chips** £16.50

Served with peas & mushrooms.

**Tandoori Chicken** £10.95

Tender chicken marinated in delicate spices and barbecued in clay oven.

**Lamb Tikka** £11.95

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

**Murgh Tikka** £10.95

Diced breast of chicken roasted in the clay oven with tandoori spices. Served with sauces and salad.

**Mix Platter** £14.50

A platter that consists of chicken tikka, lamb tikka, fish tikka and sheek kebab. Complimented with a naan bread, salad and sauces.

**Jhinga Shashlik** £14.95

Tandoori king prawns marinated with aromatic spices and roasted with tomatoes and onions, served with salad and special sauces.

## Exclusive Meats

(Only Available when Dining In)

**Duck Narieli** £14.95

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.

**Duck Nawabi** £14.95

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.

**Beef Khala Bhuna** £12.95

Khala bhuna is a famous dark, tender dish native to Bangladesh and prepared with pieces of beef & traditional spices.



**Lamb Chop Tawai** £14.95

Grilled lamb chops tossed in a tawa with coriander leaves, curry leaves and sauteed onions.

**Venison Squash** £17.95

Panfried venison steak served with spinach, lightly spiced squash and sweet potato.

## Biryani

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

**Murgh (Chicken)** £10.95

**Gosht (Meat)** £11.95

**Sabzi (Vegetable)** £9.95

**King Prawn** £15.95

## Sea Specials

(Only Available when Dining In)

**Panfried Cod and Curried Mussels** £19.95

Mussels cooked in an aromatic and creamy sauce as a base for a lightly spiced fillet of cod fish.

**Salmon Masala Dewani** £17.50

Fillet of salmon cooked in the oven in a rich, smooth, creamy masala sauce then garnished with crushed cashew nuts.



**Jhinga Chingri Jalfry** £17.50

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

**Seabass Bahar Tarkari** £17.50

Lightly spiced seabass fillets cooked in chef's special sauce with a hint of garlic.

## Vegetable

**Matar Panir Makhni** £9.50

Mild and creamy.

**Aloo Begun Bahar** £9.50

Potatoes & aubergines. Medium spiced with sesame seeds.

**Vegetable Amrichar** £9.50

Medium spiced with satkora pickle.

**Palak Panir Zafran** £9.50

Spinach and Indian cheese. Medium spiced with chat masala.

**Vegetable Rezala** £9.50

Medium spiced.

## Traditional

**Gost (Meat)** £10.95

**Murgh (Chicken)** £9.95

**Prawn** £9.95

**Tikka** £10.50

**Sabzi (Vegetable)** £8.95

**King Prawn** £14.75

**Choose From:**

**Korma**

Very mild with pureed onions, ground almond, ground coconut & fresh cream.

**Saag**

Medium spiced with spinach.

**Bhuna**

Medium spiced sauce enriched with onions and capsicum.

**Rogan**

Medium spiced sauce layered with sauteed onions and tomatoes.

**Madras**

Sour and fairly hot, smooth sauce.

**Vindaloo**

Very spicy dish served with a slice of potato.

**Pathia**

A sweet and sour dish, consisting of a slightly hot tomato-based sauce.

**Dhansak**

A sweet and sour dish which is enriched with lentils and pineapple, in a slightly hot sauce.

**Balti**

Infamous dish of the Birmingham curry scene. Medium spiced sauce consisting of balti spices. Medium.

**Karahi**

Garlic, onion, tomato and peppers infused sauce cooked in a cast iron wok. Medium.