

Est 1987



# Barajeεε

BOUTIQUE BAR DINING

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SOLIHULL

# SMALL PLATES

## MEATS

<b>Murgh Tikka</b> <i>Diced breast of Chicken roasted in a clay oven with tandoori spices.</i>	<b>£5.75</b>
<b>Sheek Kebab</b> <i>Finely minced meat, barbequed on a skewer with flavoursome Tandoori spices.</i>	<b>£6.25</b>
<b>Lamb Tikka</b> <i>Pieces of Lamb, marinated in Tandoori spices and roasted in a Tandoori oven.</i>	<b>£6.25</b>
<b>Tandoori Chicken</b> <i>1/4 Chicken marinated in delicate spices and barbequed in a Tandoori oven.</i>	<b>£5.75</b>
<b>Haryali Tikka</b> <i>Chicken breasts marinated in the blended mixture of mint leaves, coriander leaves, curd along with a blend of flavoursome spices.</i>	<b>£5.75</b>
<b>Lamb Chops</b> <i>Marinated chops, with Barajee inspired spices and marinated in yoghurt and cooked in a tandoori oven.</i>	<b>£7.50</b>
<b>Mix Tara</b> <i>A selection of starters for 1, consisting of Chicken Tikka Lamb Tikka and Sheek Kebab.</i>	<b>£7.25</b>

## SABZI

<b>Begun Bahar</b> <i>Baked aubergine slices with curd cheese, sesame seeds and a House special tomato brut, producing exquisite flavours in combinations.</i>	<b>£5.75</b>
<b>Paneer Ki Shashlik</b> <i>Indian cottage cheese, marinated with Tandoori masala and roasted with peppers and onions in a Tandoor.</i>	<b>£5.75</b>
<b>Sabzi Singara</b> <i>Bengali style vegetable spring rolls &amp; lamb.</i>	<b>£4.95</b>
<b>Piazi</b> <i>Crisp slices of onion, moulded into a sphere mesh and coated in gram flour. Deep fried until Golden Brown.</i>	<b>£4.95</b>
<b>Dall Bora</b> <i>Also known as lentil fritters, a batter from lentils, onions, chillies and spices and deep fried until golden brown and crunchy.</i>	<b>£4.95</b>
<b>Chana Chat</b> <i>A tangy and flavourful chickpea salad.</i>	<b>£4.95</b>

## SEA

<b>Samandar Si Salmon</b> <i>Barbecued salmon steak marinated with light herbs, aromatic spices with green salad.</i>	<b>£7.50</b>
<b>Golda Jhingara</b> <i>Whole king prawns marinated in mace, cardamom, lemon juice, ginger and garlic, cooked in a clay oven with capsicum, tomatoes and onion.</i>	<b>£7.50</b>
<b>Prawn on Puree</b> <i>Slightly spiced prawns, onions, tomatoes and herbs served on a pancake.</i>	<b>£6.50</b>
<b>Anaroshi Chingre Corn</b> <i>Whole king prawns marinated with tandoori spices, barbecued and garnished with pineapple corn creating an extraordinary play of aroma.</i>	<b>£7.95</b>

# MAIN COURSES

## GRILLED

<b>Five Spiced Seabass</b> <i>Seabass brushed in selected spice and herbs and grilled, served with lightly buttered broccoli and asparagus.</i>	<b>£17.50</b>
<b>Five Spiced Salmon</b> <i>Salmon brushed in selected spice and herbs and grilled, served with buttered broccoli and asparagus.</i>	<b>£17.50</b>
<b>Sirloin Steak</b> <i>(Choice of side included)</i>	<b>£18.95</b>
<b>Tandoori Chicken (M)</b> <i>Tender chicken marinated in delicate spices and barbequed in clay oven.</i>	<b>£11.95</b>
<b>Lamb Tikka (M)</b> <i>Pieces of lamb, marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander.</i>	<b>£12.95</b>
<b>Murgh Tikka (M)</b> <i>Diced breast of Chicken roasted in clay oven with tandoori spices. Served with sauces and salad.</i>	<b>£11.95</b>
<b>Mix Platter (M)</b> <i>A platter that consists of Chicken tikka, Lamb tikka, Fish tikka and Sheek Kebab. Complimented with a Naan bread, salad and sauces.</i>	<b>£15.50</b>
<b>Jhinga Shashlik (M)</b> <i>Tandoori King Prawn marinated with aromatic spices and roasted with tomatoes and onions, served with salad and special sauces.</i>	<b>£14.95</b>

# EXCLUSIVE MEATS

<b>Duck Narieli</b> <i>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.</i>	<b>£14.95</b>
<b>Duck Nawabi</b> <i>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.</i>	<b>£14.95</b>
<b>Venison Squash</b> <i>Panfried Venison steak served with spinach, lightly spiced squash and sweet potato.</i>	<b>£17.95</b>
<b>Beef Khala Bhuna</b> <i>Kala Bhuna is a famous dark and tender dish native to Bangladesh prepared with pieces of beef and traditional spices, with hints of garam masala, garlic and caramelised onions.</i>	<b>£13.95</b>
<b>Lamb Chop Tawai</b> <i>Grilled Lamb chops tossed in a tawa with coriander leaves, curry leaves and sautéed onions.</i>	<b>£15.50</b>

# BIRYANI

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

<b>Murgh</b>	<b>£12.95</b>
<b>Gost</b>	<b>£13.95</b>
<b>Sabzi</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£16.95</b>

# SEA SPECIALS

<b>Panfried Cod &amp; Curried Mussels</b> <i>Mussels cooked in an aromatic and creamy sauce, as a base for a lightly spiced fillet of Cod fish.</i>	<b>£19.95</b>
<b>Salmon Masala Dewani</b> <i>Fillet of Salmon cooked in oven in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts.</i>	<b>£17.50</b>
<b>Jhinga Chingre Jalfry</b> <i>Fried king prawn cooked with garlic, ginger, onion, peppers and tomatoes.</i>	<b>£17.50</b>
<b>Seabass Bahar Tarkari</b> <i>Lightly spiced salmon fillets cooked in Chef's special sauce with a hint of garlic.</i>	<b>£17.50</b>
<b>Crab - e - Bhuna</b> <i>Succulent crab meat cooked in a special Bhuna sauce.</i>	<b>£17.95</b>

# VEGETABLE

<b>Matar Panir Makhni</b> <i>Mild and creamy.</i>	<b>£10.95</b>
<b>Aloo Begun Bahar</b> (Vegan on Request) <i>Potatoes and aubergines. Medium spiced with sesame seeds.</i>	<b>£10.95</b>
<b>Vegetable Amrichar</b> (Vegan on Request) <i>Medium spiced with Satkora pickle.</i>	<b>£10.95</b>
<b>Palak Panir Zafran</b> <i>Spinach and Indian cheese. Medium spiced with chat masala.</i>	<b>£10.95</b>
<b>Vegetable Rezala</b> (Vegan on Request) <i>Medium spiced.</i>	<b>£10.95</b>

# TRADITIONAL MAINS

<b>Gost</b>	<b>£11.95</b>
<b>Murgh</b>	<b>£10.95</b>
<b>Prawn</b>	<b>£10.95</b>
<b>Sabzi</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£14.95</b>
<b>Tikka</b>	<b>£11.95</b>

## Choose From:

<b>Achari</b> <i>Onions, Satkora fruits, pickles with a sweet and savoury blended special sauce.</i>
<b>Dhansak</b> <i>Hot sweet and sour, with pineapple and lentils.</i>
<b>Madras</b> <i>Fairly hot and sour taste.</i>
<b>Karahi</b> <i>Garlic, onion and peppers, medium spiced.</i>
<b>Korma</b> <i>Yoghurt gravy, coconut cream, cardamom mace and rose water. Very mild.</i>
<b>Balti</b> <i>Infamous dish with medium spices, served in a Balti.</i>
<b>Pathia</b> <i>Hot sweet and sour, with a tomato puree base.</i>
<b>Saag</b> <i>Medium spiced with fresh spinach.</i>
<b>Rogan</b> <i>With cashew nuts, garnished with tomatoes.</i>
<b>Bhuna</b> <i>Medium, thick sauce.</i>

# BARAJEE SIGNATURES

## MURGH

<b>Jhall Murgh</b> <i>Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney, green herbs, yoghurt and chillies. Slightly Hot.</i>	<b>£11.95</b>
<b>Chicken Tikka Masala</b> <i>An exciting twist to the ever popular chicken tikka. We present our own exclusive recipe of succulent chicken in a smooth &amp; creamy masala sauce, garnished with crushed cashew nuts.</i>	<b>£11.95</b>
<b>Murgh Chilli Bahar</b> <i>Marianated chicken cooked with fresh garlic, onion and yoghurt dressing with green chillies, coriander and cream. Slightly Hot.</i>	<b>£11.95</b>
<b>Addrak Murgh</b> <i>Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste.</i>	<b>£11.95</b>
<b>Achari Murgh</b> <i>Marinated chicken, cooked with onions, satkora fruits, pickles and other aromatic herbs with a sweet and savoury blended special sauce.</i>	<b>£11.95</b>
<b>Haryali Murgh</b> <i>Green strips of Haryali Tikka cooked in a flavoursome blended sauce of coriander, curry leaves, mint and herbs.</i>	<b>£11.95</b>
<b>Murgh Naga Tarkari</b> <i>Succulent pieces of chicken cooked with onions, tomatoes and garam masala blended with a special Naga sauce.</i>	<b>£11.95</b>

## GOST

<b>Gost Pista Badami</b> <i>Succulent pieces of lamb, simmered in a mild, rich and creamy sauce with ground cashew nuts, garnished with pistachio nuts.</i>	<b>£12.95</b>
<b>Gost Roshoni</b> <i>Pieces of lamb cooked with medium spices and garnished with aromatic sliced garlic.</i>	<b>£12.95</b>
<b>Gost - e - Narieli</b> <i>Pieces of spring lamb, cooked with ground coconut, onion, capsicum, chillies, cumin, ground coriander and other herbs &amp; spices. Slightly Hot.</i>	<b>£12.95</b>
<b>Gost Laziz Lohari</b> <i>Tender pieces of lamb cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok.</i>	<b>£12.95</b>
<b>Gost - e - Jalali</b> <i>Marinated and roasted slices of tender lamb, cooked with garam masala, tandoori spices, yoghurt and jeera in a thick sauce.</i>	<b>£12.95</b>

# KIDS 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> <i>(Chicken or Veg)</i>	<b>£8.95</b>

"ANY REQUESTED DISHES?  
OUR CHEFS CAN COOK YOUR FAVOURITES!"

# SIDE DISHES

<b>Tarkha Daal</b> <i>Lentil &amp; Garlic</i>	<b>£5.50</b>
<b>Bombay Aloo</b> <i>Potatoes</i>	<b>£5.50</b>
<b>Sag Aloo</b> <i>Spinach &amp; Potatoes</i>	<b>£5.50</b>
<b>Aloo Gobi</b> <i>Potatoes &amp; Cauliflower</i>	<b>£5.50</b>
<b>Bhindi Bhajee</b> <i>Okra</i>	<b>£5.50</b>
<b>Begun Bortha</b> <i>Aubergine</i>	<b>£5.50</b>

# ACCOMPANIMENTS

<b>Boiled Rice</b>	<b>£3.95</b>
<b>Pilau Rice</b>	<b>£4.25</b>
<b>Egg Fried Rice</b>	<b>£4.75</b>
<b>Mushroom Rice</b>	<b>£4.75</b>
<b>Plain Naan</b>	<b>£3.50</b>
<b>Naan with Topping</b> <i>(Choose from: Keema, Cheese or Garlic) (+ 25p per additional option)</i>	<b>£3.95</b>
<b>Paratha</b>	<b>£3.50</b>
<b>Chips</b>	<b>£3.25</b>
<b>Masala Chips</b>	<b>£3.75</b>
<b>Tandoori Roti</b>	<b>£3.25</b>
<b>Papadam</b>	<b>£0.90</b>
<b>Spiced Papadam</b>	<b>£1.00</b>
<b>Chutney &amp; Dips</b> (+ £0.50pp)	<b>£0.60</b>
<b>Raitha</b>	<b>£2.95</b>



## ALLERGENS



14 Allergens: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you have a food allergy or intolerance or an allergy/intolerance related query. Please inform a member of staff before ordering

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.

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