

Restaurant

Barajee

Indian Cuisine

Located on the first floor of The Merchant Stores, the restaurant overlooks Brindley Place, NIA, ICC & Symphony Hall, close to Hyatt Regency Hotel.

In the heart of Birmingham's vibrant Broad Street, Restaurant Barajee is a classical Indian restaurant designed with the discerning diner in mind.

Part of the Ragnajar International Restaurant Group, Restaurant Barajee offers a touch of class, luxury and opulence, liberally spiced with superbly creative menus offering superlative Indian cuisine, accompanied by the finest wines from around the world.

All this and with the finest panoramic canal view in town to whet your appetite.



MINIMUM CHARGE IS £9.95 PER HEAD.

Starters/Main Tandoori Sizzling Specialities

All served with salad & special sauces

STARTER

MAIN

Poultry

TANDOORI CHICKEN

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

MURGH CHATKI

Tender pieces of chicken marinated with garlic and other spices, grilled with capsicum, tomatoes and onions, garnished with chat masala.

MURGH TIKKA

Delicately flavoured chicken pieces marinated in yoghurt and mixed spices, roasted in a clay oven and garnished with chopped coriander.

MURGH KAZOO BORA

Minced chicken, mixed with aromatic herbs and mild spices, dipped in egg yolk and grilled like a burger.

MURGH MAKMAL

Pieces of chicken marinated with garlic, fresh herbs, soft cheese, cream and ground cumin then barbecued in a clay oven.

Seafood

MOSLA FISH

Succulent chunks of Coley fish immersed in an ajwain and ground masala. Delicately spiced and deep fried to a golden brown.

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.

PRAWN ON PURI

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

ANAROSI CHINGREE CORN

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

Lamb

LAMB TIKKA

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

MIX TARA

Selection of chicken, lamb tikka and sheek kebab in tandoori spices & roasted in the clay oven.

SHEEK KEBAB JAFRANI

The traditional skewer of finely minced lamb, barbecued in the tandoor and delicately flavoured with fresh coriander, mint, spring onion and garam masala.

SHOLA BOTI

Pieces of lamb on skewer, marinated in spices, roasted in tandoori with onions, capsicum and tomatoes, cooked until succulent.

STUFFED PEPPER

Whole green pepper, roasted in tandoor and filled with minced lamb and chestnuts.

GOST SINGARA

A favourite of all Indian connoisseurs! Deep fried savoury pastries with an array of delicious fillings of spicy minced lamb.

Vegetables

SHABZI SINGARA

A firm favourite, deep fried savoury pastries enhanced by an array of wonderful filling of spiced vegetables.

BEGUNI BAHAR

Baked aubergine with curd cheese, sesame seeds and tomato, served with Chef's special chutneys.

PIAZI

Crisp slices of onion, moulded into a sphere mesh, coated in a gram flour batter then deep fried until golden brown.

English

CHILLED MELON

PRAWN COCKTAIL

Main Course Dishes exclusive to Barajee.

Poultry

MURGH TIKKA BHUNA KORAHAI

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

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.

MURGH-E-CHILLI BAHAR

Marinated chicken cooked with fresh garlic, onions, capsicum, green herbs and tandoori spices and yoghurt dressing with green chillies, coriander and cream. Slightly hot.

JHALL MURGH

Chicken slices, marinated with tandoori spices and cooked with garam masala, cumin, mango chutney and green herbs, yoghurt and chillies. Slightly hot.

MURGH-E ACHARI

Marinated chicken cooked with onions, shatkora fruit, pickles and other aromatic herbs with a sweet and savoury blended special sauce.

MURGH ANARKOLI

Marinated off the bone tandoori chicken cooked with coconut, fruit cocktail, pineapple and Chef's own special spices.

MURGH-E- ADDRAK

Roasted chicken, marinated and cooked in a clay oven with spiced ginger and delicate herbs and spices to create a medium to mild taste.

CHICKEN TIKKA MASALA

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.

MURGH SHAHI KORMA

Chicken braised in yoghurt gravy, enriched with cashew nuts and redolent of cardmom, mace and rose water. Very mild.

Lamb

GOST-E LAZIZ LOHARI

Tender pieces of lamb tikka cooked with fresh garlic, tomatoes, spring onions, green peppers, herbs and spices. Served in a cast iron wok.

LAMB JALFREZI

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.

LAMB ROSHONI

Pieces of lamb mixed with kasuri methi spices and herbs, cooked with onions, tomatoes, jeera, garlic and coriander

LAMB ACHARI

Pieces of lamb tikka cooked with onions, satkora fruit, pickles and other herbs with a sweet and savoury blended special sauce.

GOST-E JALALI

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

GOSTH GATA MASALA

Diced, deboned meat from 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

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

LAMB PISTA BADAMI

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

LAMB TIKKA MALAI

Lamb tikka simmered in a smooth, buttery, tomato gravy made with juices of the roasted meat and redolent of kasuri fenugreek. Mild and creamy.

Mixed Specials

CHINGRE MORICH MASALLAM

Marinated king prawns, cooked with onion, peppers, minced meat, spices & herbs, dressed with green chillies and coriander. Slightly hot.

MIX MADRAS AMRITSARI

Marinated king prawn, chicken and lamb cooked with onion, peppers, tomatoes, ginger & a special tandoori masala sauce. Fairly hot.

PASPURAN KORAHAI

Traditional mix dish with tandoori king prawn, chicken & lamb tikka, with onion, peppers, ginger & mixed spicy sauces. Served in cast iron wok.

Exotic Fish Dishes

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

JINGA RUPOSHI JALFRY

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

GOLDA CHINGRE LOHARI

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.

CHEF'S SPECIAL CHINGRE BARAJEE PLATTER

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

Whole marinated king prawns cooked in a rich, smooth and creamy masala sauce and garnished with crushed cashew nuts.

HALIBUT TAWAE (GRILLED)

Infused halibut with cayenne pepper, dill seeds, smothered with parsley and an olive oil dressing, served with a selection of vegetables.

MONK MACHARI

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.

HALIBUT REZALA

Fillet of halibut cooked with olive oil, garlic and fresh herbs, simmered in a fenugreek & tomato sauce with a dash of cream.

Served with a mound of steamed rice.

Vegetarian Dishes

MATAR PANIR MAKNI

Peas and Indian cheese. Mild and creamy.

VEGETABLE REZALA

Mixed seasonal vegetables. Medium spiced.

ALOO BEGUN BAHAR

Potatoes and aubergines. Medium spiced with sesame seeds.

VEGETABLE AMRI CHAR

Medium spiced with satkora pickle

PALAK PANIR ZAFRAN

Spinach and Indian cheese. Medium spiced with chat masala.

Traditional Dishes

Mushrooms or vegetables £1.00 extra

	CHI & LAMB PRAWN	TIKKA	KING PRAWN	VEG
MADRAS Fairly hot and sour taste.				
BHUNA Tomatoes & onion. Medium.				
DUPIAZA Cooked with diced onions and capsicums.				
SAGWALLA Medium spiced with fresh spinach.				
DANSAK Sweet & sour, hot with pineapple and lentils				
PATHIA Sweet & sour, hot with a tomato puree base.				
BALTI Infamous dish of medium spices served in a balti.				
KORAH Garlic, ginger and peppers, medium spiced.				

Biryani

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

- CHICKEN
- LAMB
- PRAWN
- KING PRAWN OR MIXED
- SABZI (VEG)
- CHICKEN OR LAMB TIKKA

Side Dishes

- SAG BHAJI
- SAG PANEER
- GOBI BHAJI
- BOMBAY ALOO
- TARKA DHALL
- CHANA PANIR
- BEGUN BORTA
- SAG ALOO
- MUSHROOM BHAJI
- BHINDI BHAJI
- ALOO GOBI
- NIRAMISH (VEG)

English Dishes

- CHICKEN OR SCAMPI WITH FRIES
- STEAK AND FRIES
- CHICKEN OR PRAWN SALAD
- OMELETTE (CHICKEN, PRAWN OR MUSHROOM)

Accompaniments

PLAIN RICE
PILAU RICE (BASMATI)
KEEMA PILAU RICE
VEGETABLE PILAU RICE
FRIED RICE
EGG FRIED RICE
MUSHROOM FRIED RICE
NAN BREAD
GARLIC NAN
KEEMA NAN
PESHWARI NAN
CHAPATI
TANDOORI ROTI
PARATHA
STUFFED VEGETABLE PARATHA
PAPADOM
SPICED PAPADOM
FRIES
RAITHA (mixed or plain yoghurt)
CHUTNEY AND PICKLES (per person)

Special Banqueting

Min 2 persons

Sabzi Banqueting (VEGETARIAN)

£14.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES PAPADOMS, CHUTNEY, PICKLES AND SAUCES

APPETISERS BEGUNI BAHAR, SHABZI SINGARA

MAIN COURSE MATAR PANIR MAKNI, VEGETABLE AMRI CHAR

SIDE DISHES ALOO PALAK, DALL MASALLA

ACCOMPANIMENTS AROMATIC BASMATI RICE, NAN BREAD

DESSERT ICE CREAM & COFFEE

Rupali Banqueting (NON VEGETARIAN)

£15.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES PAPADOMS, CHUTNEY, PICKLES AND SAUCES

APPETISERS GOST SINGARA, CHICKEN TIKKA

MAIN COURSE CHICKEN KORAH, LAMB ROSHONI

SIDE DISHES MUSHROOM BHAJI

ACCOMPANIMENTS AROMATIC BASMATI RICE, NAN BREAD

COFFEE

Sonali Banqueting (NON VEGETARIAN)

£17.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES PAPADOMS, CHUTNEY, PICKLES AND SAUCES

APPETISERS LAMB CHATKI, MURGH MAKMAL

MAIN COURSE CHICKEN TIKKA MASALA, LAMB JALALI OR CHICKEN CHILLI BAHAR
(2 ITEMS ONLY)

SIDE DISHES BOMBAY ALOO

ACCOMPANIMENTS AROMATIC BASMATI RICE, NAN BREAD

COFFEE

Executive Banqueting (NON-VEGETARIAN)

£19.95 PER PERSON

A PORTION OF EVERY ITEM WILL BE SERVED

SAVOURIES PAPADOMS, CHUTNEY, PICKLES AND SAUCES

APPETISERS MURGH KAZOO BORA, SHEEK KEBAB JAFRANI, BEGUNI BAHAR

MAIN COURSE MURGH- E- ACHAREE, KING PRAWN KORAH, LAMB SHAHI KORMA
OR LAMB ROGAN (3 ITEMS ONLY)

SIDE DISHES SAG PANEER

ACCOMPANIMENTS AROMATICE BASMATI RICE, NAN BREAD

DESSERT KULFI & COFFEE

Bar List

Whisky

Teachers
Jameson Irish Whisky
Johnny Walker Black Label
Glenfiddich Malt
Chivas Regal
Chabs Royal Salute
(21 year old)

Cognac

Hennessey XO Brandy
(original)
Remy Martin
VSOP Cognac
Martell VS Cognac

Other Spirits

Jack Daniels
Southern Comfort
Smirnoff Vodka
Bacardi
Gordons Gin
Pernod
Rum
Canadian Club
Archers

Liqueurs

Tia Maria
Cointreau
Drambuie
Benedictine
Cherry Brandy
Grand Marnier
Creme de Menthe
Sambuca
Malibu
Baileys Irish Cream

Sherry

Bristol Cream (Sweet)
Bristol Mild (Medium)
Tio Pepe (Dry)

Aperitifs

Martini Dry (Dry, medium, sweet)
Cinzano Bianco Pot
Dubonnet Campari

Bottled Beer

Kingfisher Lager Draft

Budweiser
Becks
Holsten Pils
Cobra
Cider
Abbot Ale Bitter

Alcopop

Bacardi Breezer (Orange)

Minerals half pint glass

Tonic Water
Bitter Lemon
Ginger Ale
Lemonade
Pepsi/Diet Pepsi
Orange Squash
Soda Water
Lime/Blackcurrant Cordial
(measure)
Still or Sparkling
Mineral Water

(large bottle)
(small bottle)

Juices half pint glass

Orange Juice
Grapefruit Juice
Pineapple Juice
J20 Orange & Passionfruit, Bottle
J20 Apple & Mango, Bottle
Baby Bottle

WINE LIST

TASTE
GUIDE

CHAMPAGNE & SPARKLING WINE

- 1** DOM PERIGNON BRUT VINTAGE (France) **1**
Named after the famous 17th Century Benedictine Monk who has gone down in history as the person who “invented” Champagne. This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few others.
- 2** BOLLINGER BRUT SPECIAL (France) **1**
Made in classic Champagne style, it displays a wonderful biscuity nose which is endowed with hints of white fruit. The rich full bodied palate is perfectly balanced by fresh acidity and a soft delicate mousse.
- 3** MOET ET CHANDON BRUT NV (France) **1**
Still the best selling non-vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.
- 4** ASTI SPUMANTE MARTINI (Italy) **7**
A good alternative for those who find other fizz too dry. A soft, fresh and grapey fizz with a flowery nose and a medium, sweet refreshing finish.

WHITE WINE

- 5** CHABLIS VICTOR BERARD (France) **1**
Bone dry white wine that has a full steely palate. This highly popular wine is perfect with any fish dish. One of the classic wines of the world.
- 6** PINOT GRIGIO - FABIANO (Italy) **2**
A popular dry white wine, clean with good fruit and style that finishes well.
- 7** EL CAMPO SAUVIGNON BLANC (Chile)
Crisp, clean, very fruity Sauvignon with good structure throughout and a long, lingering finish.
- 8** JARRAH WOOD CHARDONNAY (Australia) **2**
Fresh and well balanced, this fruit-driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.
- 9** KLIPPENKOP CHENIN BLANC (South Africa) **2**
From the coastal region of the Cape Winelands, this Chenin Blanc is a fine, fruity, dry white wine. A perfect accompaniment to fish and poultry.
- 10** WADDLING DUCK SAUVIGNON BLANC (New Zealand) **1**
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavours.
- 11** OYSTER BAY SAUVIGNON BLANC (New Zealand) **1**
Pale green in colour with brilliant clarity. Oyster Bay Sauvignon Blanc is zesty and aromatic with lots of lively penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

HOUSE WHITE WINE

- 12** CHARDONNAY VIN DE PAYS PATRIARCHE (France) (WHITE) **1**
Bright yellow in colour, the nose is fresh with hints of yellow and citrus fruits underlined with vanilla notes.
- 13** MERLOT VIN DE PAYS PATRIARCHE (France) (RED) **B**
Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.
- 12** SYRAH ROSE VIN DE PAYS PATRIARCHE (France) (ROSE) **4**
This delicious Syrah Rose has only been allowed a short maceration on the skins after crushing, to extract just the right amount of colour. This wine has been cool-fermented in stainless steel tanks and bottled early to capture all the summer fruit flavours.

HOUSE WINE BY THE GLASS

WINE LIST

TASTE
GUIDE

RED WINES

- 15 **FLEURIE PATRIARCHE PERS ET FILS (France)** **B**
Ripe, slightly smokey, with plentiful red fruit flavours. Ideally this should be enjoyed with food
- 16 **BARON D'ARIGNAC RED (France)** **A**
From the South of France, this delicious blend of Carignan and Grenache produces a supple light, yet rounded wine, with hints of blackcurrant fruit which can be enjoyed with a number of dishes
- 17 **CHIANTI DOC BOTTER (Italy)** **C**
Easy drinking with ripe berry aromas and rich cherry flavours on the palate...stunning.
- 18 **CAMPO VIEJO RESERVA (Spain)** **C**
This wine has ripe, succulent mellow fruit, tremendous length and a silky smoothness that can only be achieved by the lengthy maturation in oak.
- 19 **EL CAMPO MERLOT (Chile)** **C**
This is pure unoaked Merlot. It has brilliant yet deep colour with a ripe, fruity aroma. The palate is soft, medium bodied and smooth with light tannins.
- 20 **NIEL JOUBERT PINOTAGE (South Africa)** **D**
Medium to full bodied and silky textured wine with oodles of soft dark fruits and finely balanced tannins, juicy plum and mulberry flavours.
A classic example of this South Africa's own varietal
- 21 **JARRAH WOOD SHIRAZ (Australia)** **C**
This classic Australian Shiraz is packed with ripe cherry and raspberry flavours
- 22 **GOLD COUNTRY CABERNET SAUVIGNON (California)** **C**
This medium to full bodied red wine is ideal with roast meats and cheese.

ROSE WINE

- 23 **PINK ELEPHANT (Portugal)** **2**
Portugal's new Rose, this wine has been developed by 12 of the wine trade's expert tasters to match the perfect Rose with spicy foods.
- 24 **WHITE ROSE ZINFANDEL ROSE (California)** **5**
A delicious medium sweet Rose made from Zinfandel grapes grown in the Lodi region east of San Francisco. This wine is only allowed a short maceration on the skins to impart the beautiful salmon-pink colour, an then cool fermented to retain freshness.

TASTING GUIDE

Styles and
tasting guide
WHITE WINE



Very Dry

Very Sweet

Styles and
tasting guide
RED WINE

- A** Light bodied
B
C Medium bodied
D
E Full bodied



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OPEN 7 DAYS A WEEK INCLUDING BANK HOLIDAYS: 5PM TILL LATE

ALL MAJOR CREDIT CARDS ACCEPTED.
CHEQUES MUST BE ACCOMPANIED BY A VALID BANKERS CARD.

ALL PRICES INCLUSIVE OF VAT. SERVICE CHARGE NOT INCLUDED.

ANNIVERSARY AND BIRTHDAY CELEBRATION PARTIES
FREE SURPRISE GIFT AND DESSERT FOR THE GUEST OF HONOUR FROM
THE MANAGEMENT IF BOOKED AND CONFIRMED IN ADVANCE.

THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMITTANCE.

THE MANAGEMENT IS NOT RESPONSIBLE FOR THE LOSS OR DAMAGE TO
PERSONAL PROPERTY WHILST ON THE PREMISES.

MINIMUM CHARGE IS £9.95 PER HEAD.

The Landing Stage Ltd.
Trading as Restaurant Barajee
Registered Office: Old Bank Chambers, 582-586 Kingsbury Road
Erdington, Birmingham, B24 9ND
Registered in England No: 4402063
MANAGING DIRECTOR: DR. M. G. MOULA MIAH