



Vijay's

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# VIRASAT

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Indian Cuisine

Celebrating 10 years of Vijay's Virasat. Built on three generations of tradition and powered by our community.

We're proud to keep serving authentic Indian food — today, tomorrow, and for as long as we can.

Spanning three generations, Vijay's story started small, catering to the ever-present vegetarian community. Serving take-away foods at Vijay's sweet mart, this extended to Vijay's chawalla, offering Indian street foods with traditional flavours.

Today we arrive at Vijay's Virasat, continuing the journey from years of collaboration and adaption, retaining our respect and passion for creating exquisite vegetarian dishes, whilst welcoming sumptuous non-vegetarian delights to our menu.

We want to reap the rewards of times long gone with a rapturous experience that will stay with you.

Phone: 020 8554 4662 Website: [vijaysvirasat.com](http://vijaysvirasat.com)

Let us share our legacy together - our Virasat



#VIJAYSVIRASAT

# Appetizers

## Vegetarian

**VEGETABLE SAMOSA (2) £5.50**

Punjabi Vegetable Samosa – Deep fried crust and a Savory spiced potato filling

**PAPRI CHAAT £8.50**

A North Indian cold street food consisting of crispy fried wafers topped with potato, chickpeas, onions, yoghurt & chutneys.

**CRISPY BHAJIA £7.95**

A Indo Africa snack made of deep fried potato slices coated in a spiced chickpea flour and served with a spicy tomato chutney.

**CRISPY BHINDI £10.50**

Crispy crunchy okra coated in a spiced batter

**GARLIC MARI MOGO (DRY) £8.95**

A Indo African snack made from Cassava boiled, fried and tossed in black pepper and a garlic paste

**MASALA MOGO £9.50**

Indo African inspired cassava dish with boiled, fried mogo tossed in a spicy sauce with peppers & onions.

**LASANIYA BHAJIA £9.95**

A Gujarati favourite deep fried baby potato fritter stuffed with a dry chilli & garlic paste served with a chutney.

**GARLIC MUSHROOM £9.95**

Indo Chinese style crispy fried battered mushroom tossed in our garlic soy sauce.

**CRISPY CHILLI CORN £10.95**

Coated Baby Corn, fried & tossed in our Indo-Chinese sauce with onions & peppers.

**VEGETABLE MANCHURIAN £9.95**

Indo Chinese style vegetable balls tossed in our rich Manchurian sauce.

**SOYA CHILLI PANEER £11.95**

Indo Chinese style paneer tossed in a garlic and soy sauce with onions & peppers.

**CHILLI PANEER £11.95**

North Indian favourite, Indian cottage cheese fried and tossed in garlic & chilli sauce with peppers & onions.

**PANEER TIKKA SHASHLIK £12.95**

North Indian dish, paneer pieces marinated in a spice yoghurt and cooked in a clay oven to perfection.

**TANDOORI BROCCOLI £11.50**

North Indian inspired broccoli, marinated in a creamy cheese and spices and cooked in a clay oven.

## Non - Vegetarian

**LAMB SAMOSA (2) £5.95**

Deep fried pastry filled with spiced minced lamb & peas

**CHICKEN LOLLIPOP £10.50**

Indo-Chinese fusion dish of fried chicken drumsticks tossed in a hot garlic sauce.

**CHICKEN 1965 £10.50**

Deep fried coated chicken tossed in a flavourful tempered spices & curry leaves. Recipe since 1965, Chennai

**JEERA CHICKEN £10.50**

Pieces of chicken cooked delicately with cumin and pepper

**GARLIC CHILLI CHICKEN £10.50**

Indo-Chinese style chicken strips coated, deep fried and tossed in a chilli garlic sauce with peppers.

**MASALA FRIED FISH £10.95**

Tilapia fish coated in a Indian spiced batter and deep fried to perfection.

**SOYA CHILLI PRAWNS £15.95**

Deep fried Prawns tossed in a Indo-Chinese sauce.

## THE TANDOOR

A ancient practice using clay ovens and cooking in temperature of above 350 degree. All Tandoor items served with a side salad

**TANDOORI MURGH TIKKA £11.95**

Pieces of boneless chicken marinated with a red spiced yoghurt.

**TANDOORI MURGH £11.95**

Half spring chicken marinated with a spiced yoghurt.

**MURGH TIKKA HARIYALI £11.95**

Pieces of boneless chicken marinated with a green mint, coriander & chilli yoghurt.

**MURGH MALAI TIKKA £11.95**

Pieces of boneless chicken marinated with a garlic, ginger & cardamon cream.

**SEEKH KEBAB £11.95**

Spiced minced lamb shaped onto a skewer slowly cooked to perfection.

**KHYBARI LAMB CHOPS (3) £11.95**

Baby lamb chops marinated in a spiced yoghurt, ginger & garlic paste cooked in high heat.

**SHAHI JHINGA £16.95**

King prawns marinated in our Indian spiced yoghurt

**TANDOORI MIXED GRILL £25.95**

A combination of chicken and lamb items from above.

# Mains

## Vegetarian Dishes

<b>CHANA MASALA</b>	<b>£11.50</b>
Whole white chickpeas cooked in a homemade tomato gravy	
<b>BOMBAY ALOO</b>	<b>£11.50</b>
Fresh potato cooked in a spiced curry sauce	
<b>BAIGAN BAHAR</b>	<b>£11.50</b>
Baby aubergine cooked with mixed peppers	
<b>BHINDI BAHAR</b>	<b>£11.50</b>
Fresh okra cooked in onion, chilli and tomato	
<b>METHI CORN</b>	<b>£11.50</b>
Sweetcorn cooked with fenugreek and spices	
<b>ALOO WITH A CHOICE OF ONE VEGETABLE</b>	<b>£11.50</b>
Cauliflower/ aubergine/ spinach/ mushroom	
<b>DHAL TARKA</b>	<b>£11.50</b>
Lentils tempered with garlic and cumin and whole chillies	
<b>RAJASTHANI TARKA DHAL</b> 🌸	<b>£11.50</b>
Traditional Rajasthani yellow dhal	
<b>DHAL MAKHANI</b>	<b>£11.50</b>
Traditional Punjabi black lentils	
<b>PANEER MALAI MAKHANI</b>	<b>£11.95</b>
Cheese cooked in a rich creamy butter sauce	
<b>PANEER TIKKA MASALA</b>	<b>£11.95</b>
Indian cheese cooked in a tandoor, tossed into a masala gravy with onion and pepper	
<b>PALAK PANEER</b>	<b>£11.95</b>
Indian cheese cooked in a spinach puree with aromatic herbs	
<b>MAKMALI KOFTA</b> 🌸	<b>£11.95</b>
Indian cheese balls cooked in a rich tomato gravy	
<b>KOFTA LA JAWAB</b> 🌸	<b>£11.95</b>
Cottage cheese balls cooked in rich makhani sauce	
<b>SUKHI SABJI</b>	<b>£11.50</b>
A Punjabi favourite, dry mixed vegetable curry	
<b>EGG CURRY</b>	<b>£12.95</b>
Delicately boiled eggs simmered in a spicy tomato & onion gravy	

## Chicken Dishes

<b>KARAHI MURGH</b>	<b>£12.95</b>
Chicken marinated in spices cooked with onions and mixed peppers served in a tomato and onion gravy	
<b>METHI MURGH</b>	<b>£12.95</b>
Tender pieces of chicken cooked in fresh fenugreek with herbs and spices	
<b>MURGH MADRAS</b>	<b>£12.95</b>
Boneless chicken tempered with mustard, curry leaves and red chilli. A South Indian speciality	

<b>MURGH MAKHANI</b>	<b>£12.95</b>
Chicken tikka simmered in a medium spiced creamy tomato sauce	
<b>MURGH TIKKA MASALA</b>	<b>£12.95</b>
Boneless chicken from clay oven cooked with Indian spices	
<b>MURGH CHETTINAD</b>	<b>£12.95</b>
Boneless chicken cooked with ground black pepper, coconut, chopped onions and curry leaves	
<b>NAGA MURGH</b>	<b>£12.95</b>
Boneless chicken cooked in naga chilli	
<b>MURGH TIKKA LABABDAR</b> 🌸	<b>£14.95</b>
Boneless chicken cooked in a tandoor, served in a rich onion and tomato sauce	
<b>DESI MURGH</b> 🌸	<b>£14.95</b>
Chicken on the bone cooked in a traditional Indian gravy	
<b>VIRASAT CHICKEN PUKT</b>	<b>£22.95</b>
Chefs special chicken curry slowly cooked to perfection	

## Lamb Dishes

<b>LAMB KARAHI</b>	<b>£15.95</b>
Chunks of lamb cooked with onions and mixed peppers	
<b>LAMB ROGAN-JOSH</b>	<b>£15.95</b>
Chunks of lamb cooked medium hot with tomatoes and spices	
<b>LAMB MADRAS</b>	<b>£15.95</b>
Boneless lamb cooked in a traditional South Indian curry	
<b>LAMB KORMA</b>	<b>£15.95</b>
Succulent pieces of lamb cooked in a creamy korma sauce	
<b>SAAG GOSHT</b>	<b>£15.95</b>
Succulent pieces of lamb cooked with fresh spinach	
<b>LAMB KEEMA WITH PEAS</b>	<b>£15.95</b>
Minced lamb cooked with ginger, coriander and green peas	
<b>LAMB PEPPER FRY</b>	<b>£15.95</b>
Chunks of lamb cooked with black pepper, tomato and green chillies	
<b>VIRASAT LAMB PUKT</b> 🌸	<b>£24.95</b>
Chef Special lamb curry cooked delicately	

# SIDES

## Sea food

**KONKONI FISH MASALA** £14.95  
Colli fish cooked in a coconut cream, flavoured with konkoni masala

**NAGA KING PRAWN** £16.95  
Highly spiced king prawns cooked in naga chilli sauce

## Biryani

Aromatic basmati rice infused with flavour and served with raita

**VEGETABLE BIRYANI** £11.95  
Basmati rice cooked with vegetables and traditional spices

**MURGH BIRYANI** £13.95  
Basmati rice cooked with pieces of chicken & aromatic spices

**MURGH TIKKA BIRYANI** £14.95  
Chicken tikka cooked with aromatic spiced basmati rice

**GOSHT BIRYANI** £15.95  
Tender cubes of lamb cooked with authentic spiced basmati rice

## Rice

**STEAMED RICE** £3.95

**JEERA RICE** £4.25

**ZAFRANI PILAU RICE** £4.50

**MUSHROOM RICE** £5.95

**VEG SCHEZWAN RICE** £6.95

**EGG FRIED RICE** £7.95

**SPECIAL FRIED RICE** £8.50  
Shredded chicken, egg and prawns fried with fine basmati rice

## Naans

**PLAIN NAAN** £2.50

**BUTTER NAAN** £2.95

**CHILLI NAAN** £3.50

**GARLIC NAAN** £3.50

**CHILLI & GARLIC NAAN** £3.95

**PESHWARI NAAN** £4.25

**KEEMA NAAN** £4.25

**TANDOORI ROTI** £2.50

**BHATURA (1)** £2.50

**LACHA PARATHA** £4.25

**PURI (2)** £3.50

## Sides

**PAPADOM (1) Plain / Roasted** £1.95

**MASALA PAPADOM (1)** £2.95  
Crispy fried plain papadom garnished with chopped onion, tomato and coriander

**PUNJABI SALAD** £5.50  
Slices of tomato, cucumber, carrot, onion, radish and whole green chillies

**ONION WITH FRIED CHILLI** £3.95  
Onion rings and fried green chilli with fresh lemon and mixed pickle

**PLAIN YOGHURT** £3.50

**RAITA (PLAIN / CUCUMBER)** £3.75  
Yoghurt with salt and crushed cumin

**MIXED PICKLE** £0.95

**CHUTNEY** £0.95  
(MINT / MANGO / CHOPPED ONION / SPICY / TAMARIND)

**SLICED ONIONS** £1.25

## Information

ALLERGY DIETARY REQUIREMENTS - PLEASE INFORM US OF ANY FOOD ALLERGIES AND OTHER DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. WE WILL DO OUR BEST TO MEET ANY SPECIAL REQUEST. WHILST WE TAKE CARE TO REMOVE ANY SMALL BONES OR SHELLS FROM OUR DISHES, THERE IS A SMALL CHANCE THAT SOME MAY REMAIN.

### OPENING TIMES

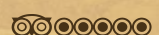
Monday - Sunday 6pm to 11pm  
Weekend Lunch Buffet 12pm to 4pm

2 Greengate Parade, Horns Road, Ilford,  
Essex, IG2 6BE

10% off collection orders over £20  
(Collection Only)

We deliver free up to 3 miles,  
minimum order of £30

[www.vijaysvirasat.com](http://www.vijaysvirasat.com)  
0208 554 4662



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