

STARTERS

- POPPDUMS REGULAR/SPICY (EACH).....£1.00**
- PICKLE TRAY.....£2.50**
Selection of homemade dips consisting of Mango, Mint yogurt, Onion salad, and Lime pickle.
- VEGETABLE PANJABI SAMOSA (2 PIECES)...£4.95**
Flaky pastry cones filled with potatoes & vegetables
- ONION BHAJI (3 PIECES)£4.50**
Famous Indian snack: deep fried gram flour & onion dumplings
- SAMOSA CHAT.....£4.95**
Panjabi Samosa with Chana Chat
- FISH AMRISTSARI£5.50**
Indian-style batter fried fish caraway infused
- MURG MALAI TIKKA (D)£5.50**
Chicken marinated in garlic, hung yogurt and Cheese cooked in day oven and served with salad
- PRAWN PURI.....£ 6.00**
Deep-fried bread (puri) with seasoned prawns, a fragrant Indian delight
- CHICKEN CHAT.....£ 6.00**
Chicken Tikka cooked with Chat Masala and served on puri
- VEGETABLE MIXED PLATTER (2 PERSONS)..£9.55**
Range of starters including 2 Onion Bhaji, 2 Samosas, Chana Chat and 2 Square Paneer Tikka
- ON-VEG MIXED PLATTER (D) (2 PERSONS).....£14.95**
A flavorful combine on of sheek kebab, lamb chop, chicken Tikka, and tandoori chicken, served with salad and mint sauce

TRADITIONAL INDIAN CURRIES

Choose your sauce with Chicken/Lamb/Prawns/Veg/Paneer.

VEGETABLE £9.50, PANEER £9.50, CHICKEN TIKKA £10.50, LAMB £10.50, KING PRAWNS £12.95.

- ROGAN JOSH.....£10.25**
Kashmiri dish cooked with chillies and spices in rich tomato gravy.
- CHICKEN TIKKA MASALA (D).....£10.25**
Rich tomato and creamy sauce all-time favorite.
- KORMA (D).....£9.50**
Mild curries with coconut cream and freshly ground spices.
- SAAG£10.95**
Sauce made of spinach and tomatoes.
- KARAH£10.95**
Sauce made with onion peppers and tomatoes crunchy veg.
- KHUSHBOO (D).....£9.95**
Bhoona style sauce with mint and curry leaves.
- PASANDA (D).....£9.50**
Creamy curry sauce with almond flakes.
- BHOONA.....£9.50**
Onion and tomato medium curry cooked in ghee.
- DHANSAK.....£9.50**
Sweet, hot and sour curry made with lentils.
- MADRAS.....£9.95**
South India curry red and vibrant spicy garnished with fried curry leaves.
- VINDALOO.....£9.50**
Popular goan style spicy curry with red hot chillies and a blend of spices.
- JALFREZI.....£9.95**
Hot curry with red onion mixed peppers and nigella seeds.
- PATIA.....£9.95**
Sweet hot and sour onion tomato based curry.
- BALTI.....£9.95**
Caramelized onions, slow cooked tomatoes, green herbs, diced onions and pepper, with our chef's special paste

SET MEAL

SET MEAL FOR 2 PERSONS£40.00

STARTERS	MAIN	RICE/NAAN
2 popodoms	Chicken Bhoona	1 Zafrani Pilau
pickle tray	Lamb Jalfrezi	Rice
Bhaji		1 Naan
Sheek Kebab	SIDE	
	Sag Aloo	

SOFT DRINKS

- ANY SOFT DRINKS.....£2.95**
Pepsi/DietPepsi/7UP/Fanta orange/Apple/Mango/ Pine-appleJuice, Still/Sparkling Water/Tonic Water.
- MANGO LACCHI/SALTED LACCHI.....£3.50**

CHEF'S SPECIAL

- GARLIC CHILLI CHICKEN.....£9.95**
Bhoona style curry with garlic and chillies.
- BUTTER CHICKEN MASALA (D) (N)£9.95**
Chicken tikka cooked in rich tomato and butter scented with kasoori methi.
- RAJASTHANI LAMB CURRY£9.95**
Inspired by the royal kitchen of Rajasthan an aromatic lamb curry.
- GOAN PRAWN CURRY.....£12.95**
King Prawns cooked in tomato and onion and coconut cream.
- BANGLA FISH CURRY.....£12.95**
A fish curry from our chef's hometown called Mocher jol in the native language. A runny home style Fish curry.
- NAWABI LAMB SHANK£14.95**
Slow-cooked lamb shank in bhuna style curry.
- GOAN FISH CURRY£13.95**
- SHASHLIKS**
Indian skewers cooked with onions and peppers give a great flavor.
- CHICKEN SHASLIK (D).....£12.95**
- PANEER SHASLIK (D).....£12.95**
- KING PRAWN SHASHLIK (D).....£16.00**



JUBO RAJ
Authentic Indian

NEW ITEMS

MASALA DOSA.....£7.99
made from rice, lentils, urad dal, chana dal, fenugreek, puffed rice, toor dal and dry red chilli, and served with potato curry, chutneys, and sambar

CHICKEN DUMPLINGS.....£5.50
It is a soup that consists of a chicken cooked in water, with the resulting chicken broth being used to cook the dumplings by boiling.

VEGETABLE DUMPLINGS.....£5.50
It is a soup that consists of a vegetable cooked in water, with the resulting vegetable broth being used to cook the dumplings by boiling.

CRUNCHY PANEER.....£5.50
A product made from milk, it is used in several forms such as chunks, bhurji, fried, sauteed, barbequed, grilled.

SALTED PRAWNS.....£7.50
prawns were coated with a cornstarch-salt mixture and then sautéed quickly on high heat with the aromatics until cooked.

RICES

- STEAMED RICE.....£2.95**
Basmati boiled rice.
- ZAFRANI PULAO RICE.....£3.10**
Rice cooked with whole spices.
- GARLIC RICE.....£3.50**
Rice cooked with garlic flakes.
- COCONUT RICE.....£3.50**
Rice cooked with desiccated coconut.
- MUSHROOM RICE£3.50**
Button mushrooms and rice preparation.
- EGG FRIED RICE.....£3.50**
Rice cooked with fried egg.
- KEEMA RICE.....£3.50**
Fragmented basmati rice with spiced minced meat.
- MIXED VEGETABLE RICE.....£4.50**
Indian Selected spiced.
- CHINESE EGG FRIED RICE LARGE.....£6.50**
Green peas with soy sauce and aromatic rice.
- CHICKEN CHINESE FRIED RICE LARGE.....£6.50**
Cook with Chicken then soy sauce & selected spice.

TANDOORI GRILL

- CHICKEN TIKKA (D).....£5.50**
Chicken tikka marinated with yogurt & Indian spices cooked in a skewer in tandoori.
- ACHARI PANEER TIKKA (D)£5.50**
Paneer cheese marinated in Indian pickle and spices.
- SHISH KEBABS£5.50**
Lamb mince with herbs and onion cooked in a skewer to resemble sausage.
- LAMB CHOPS.....£7.95**
Tandoor masala marinated lamb chops.
- TANDOORI CHICKEN (D).....£9.95**
Chicken on the bone cooked in tandoori marination Served with yogurt dip.
- MIXED GRILL (D)£12.95**
Selection of shish kebabs, lamb chop, chicken tikka, Tandoori chicken with salad.

DUM BIRYANIS

- An aromatic rice preparation with various choices served with potato curry.
- CHICKEN DUM BIRYANI.....£11.95**
- LAMB DUM BIRYANI.....£12.95**
- PRAWN DUM BIRYANI.....£12.95**
- VEGETABLE DUM BIRYANI.....£10.95**
- PANEER DUM BIRYANI.....£10.95**

SIDE DISHES

- SAAG ALOO£4.95**
Diced potato cooked in spinach.
- BOMBAY ALOO£4.50**
Potatoes in traditional spices.
- ALOO GOBI.....£5.50**
Cauliflower and Potato in traditional spices.
- GOBI BHAJI.....£5.50**
Cauliflower and tomato and Indian aromatic spices.
- MIXED VEGETABLE BHAJI.....£4.95**
Selected spices.
- CHOLE MASALA.....£4.50**
Chick peas with onions and spices.
- TADKA DAAL£4.50**
Lentils tempered with cumin and mustard seeds staple part of Indian meal.
- DAAL MAKHANI (D)£4.95**
Black lentils slow cooked with butter and cream.
- BHINDI BHAJI.....£5.50**
Okra cooked in traditional spices and tomato.
- AUBERGINE BHAJI.....£5.50**
Eggplant in tomato and onions and spices.

NAN BREADS

- PLAIN NAAN.....£2.75**
- PESHWARI NAAN.....£2.95**
Sweetish naan bread filled with coconut.
- CHEESE NAAN.....£2.95**
Naan bread filled with cheese.
- CHEESE AND CHILLI NAAN.....£2.95**
Naan bread filled with cheese and chillies.
- GARLIC NAAN.....£2.95**
Naan bread topped with chopped garlic.
- KEEMA NAAN£3.10**
Naan bread filled with minced lamb.
- CHIPS£2.95**
- TANDOORI ROTI.....£2.75**

INDIAN STREET FOOD

- GOBI MANCHURIAN.....£5.50**
Cauliflower with soy sauce and selected spices.
- CRISPY PANEER.....£5.50**
Cheese with soya sauce, cube onions, red and green peppers.
- SALT & PEPPER PRAWN.....£7.50**

WINE LIST

- 175 ml.....£4.95**
- 250 ml.....£5.95**
- BOTTLE.....£19.00**

White, Sauvignon blanc, Pinot Grigio, RED, Merlot, Shiraz, ROSE, White Zinfandel.