



On Arrival Enjoy Complimentary Popadom with Chutneys & Pickles Tray

APPETIZERS VEGETABLES

- PUNJABI SAMOSA (V)))** £5.95
Filo pastry stuffed with green peas, potatoes and spices wrapped in homemade flour and deep fried.
- PAPRI CHAAT (V))** £4.95
Crispy shells of pastry filled with a tangy mix of potatoes and chickpeas Topped with fruity tamarind, sweet yoghurt and gram flour vermicelli. Served Chilled.
- PANEER TIKKA (V))** £4.95
Chunks of paneer marinated in spices and grilled in the tandoor.
- ONION BHAJEE (V))** £3.75
Traditional golden fried onions rolled with gram flour, seasoned with distinct flavoured spices served with a tangy mint sauce.
- HARA BHARA KEBAB (V))** £4.95
Stir fried chick peas, spinach & potato with roasted Indian spices.
- ALOO TIKKI CHANNA CHAT (V)** £5.95
Aloo tikka in Punjabi chole with sweet yogurt and tamarind sauce.

APPETIZERS SEAFOOD

- AMRITSARI FISH))** £5.95
Chunks of white fillet marinated with ajwain seed and garlic, deep fried in gram flour battered.
- LAHSOONI JINGHA))** £7.95
King prawns marinated in a rich blend of garlic, cheese and yoghurt, Cooked in the clay oven served with fresh asparagus.
- TANDOORI SALMON))** £7.95
Cubes of salmon marinated with dill, fennel, ginger, honey and a hint of mustard, finished in the clay oven.

APPETIZERS

- CHICKEN PAKORA** £4.95
Chicken tikka deep fried in gram flour and cumin seeds.
- TANDOORI CHICKEN** £5.95
With bone baby chicken marinated with ginger, Garlic and yogurt in Indian spices.
- CHICKEN TIKKA)** £4.95
Tender pieces of spicy flamed grilled chicken breast, marinated in our very own recipe.

CHICKEN SEEKH KEBAB)) £4.95
Minced Chicken with cashew nuts, coriander, ginger, green chilli & spices.
Cooked in the tandoor until golden brown.

LAMB & MINT SEEKH KEBAB)) £5.95
Minced Lamb blended with fresh mint, coriander, ginger, green chilli and spices.
Cooked in the tandoor until golden.

ADARAKI LAMB CHOPS)) £5.95
Lamb chops marinated in a blend of yoghurt, ginger, garlic and spices,
char grilled in the tandoor, served on a sizzling platter.

APPETIZERS TO SHARE

MIX GRILL (FOR 1 PERSON) £7.15
1 chicken Seekh kebab, chicken tikka, onion bhajee.

JIYAAN SHARING PLATTER)) £11.50
A delicious assortment of chicken tikka, lamb & mint Seekh kebab,
onion bhajee & Paneer tikka served on a platter.

JIYAAN DELUXE COMBO PLATTER)) £16.95
Lamb chops, chicken tikka & tandoori prawns, lamb &
mint seekh kebabs, amritsari fish.

JIYAAN DELUXE VEGETARIAN PLATTER) £14.95
Tandoori paneer, aloo tikki, onion bhajis, vegetable samosa, hara bhara kebab.

MAIN COURSES VEGETARIAN OPTIONS

DAL TADKA (V)) £7.50
Yellow Lentils, tempered with oil, fresh garlic and brown onions.

DAL MAKHANI (V)) £7.50
Black lentils with fresh tomato puree marinated overnight, tempered in butter.

SAAG PANEER (V)) £7.95
Wilted spinach leaves cooked with home-made paneer and herbs.

PUNJABI CHANA MASALA (V) £7.95
Chick peas cooked in onions, tomatoes, fresh garlic and Punjabi spices.

VEGETABLE JALFREZI (V))) £7.50
Vegetables cooked in garlic and ginger with fried onions
finished in a medium curry sauce.

PANEER MAKHANI (V)) £7.95
Cubes of paneer cheese cooked in a rich creamy buttered tomato sauce
flavoured with dried fenugreek, ginger and honey.

SEAFOOD

GOAN FISH CURRY)) £10.95
Cubes of white fish cooked in kokum spiced sauce.

KING PRAWN GASSI) £15.95
Mangalorean style king prawns cooked with coconut milk and spices,
finished with mango & chopped ginger.

KING PRAWN BHUNA £15.95
King prawns cooked on a karahi with tomatoes, onions, chilli, garlic
and ginger with coriander.

CHICKEN

- CHICKEN KORMA)** £9.95
Tender cubes of chicken breast slow-simmered in a rich creamy sauce of cashew nut, yoghurt and aromatic spice, finished with cream.
- CHICKEN MAKHANI)** £9.95
Chicken tikka slow cooked in a subtle creamy buttered tomato and cashew nut sauce flavoured with dried fenugreek leaves, ginger and honey.
- CHICKEN TIKKA MASALA)** £9.95
Chicken tikka stir fried in a creamy onion and tomato sauce, flavoured with fragrant dried fenugreek leaves
- CHICKEN JALFREZI))** £9.95
Diced chicken with onion, tomato, peppers and crushed spices.
- KADHAI CHICKEN))** £10.95
Breast of chicken cooked in chopped onions, tomatoes, green chillies, peppers and spices, cooked in the Kadhai.
- MADRAS CHICKEN)))** £8.95
A spiced south Indian style curry, packed with tomato, coconut, tamarind and fresh coriander.
- CHICKEN PASANDA** £9.95
Chicken breast cooked in onion, tomato, coconut and red wine cream
- CHICKEN TAKA TAK** £10.95
Diced chicken tikka cooked in onions, tomatoes, peppers & cumin seeds.
- CHICKEN PATHIA** £8.95
Diced chicken cooked in a sweet & sour curry with fresh lime, brown sugars & curry leaves.
- CHICKEN DHANSAK** £8.95
Diced chicken cooked in a sweet & sour curry with lentils, fresh lime, brown sugars & curry leaves.

LAMB

- LAMB PASANDA** £10.95
Fresh lamb cooked in onion, tomato, coconut and red wine cream
- LAMB SAAG** £9.95
Diced British lamb cooked with spinach, ginger, tomato and garlic.
Fresh lamb cooked with onion, tomato and methi Indian spices.
- LAMB ROGAN JOSH))** £10.95
Diced lamb slowly cooked with red onions, tomatoes and a mix of delicate spices and herbs to create a medium curry.
- LAMB JALFREZI))** £10.95
Diced lamb with onion, tomato, peppers and crushed spices.
- AWADHI KEEMA MUTTER))** £10.95
Minced lamb cooked with a secret blend of spices, peppers, yoghurt and tomatoes.
- LAMB PATHIA** £9.95
Diced British Lamb cooked in a sweet & sour curry with fresh lime, brown sugars & curry leaves.
- LAMB DHANSAK** £10.95
Diced British Lamb cooked in a sweet & sour curry with lentils, fresh lime, brown sugars & curry leaves.

TANDOORI MAIN

Each dish is served with curry sauce.

CHICKEN TIKKA SHASHLIK MAIN	£10.95
Marinated chicken breast served with fresh onion and peppers cooked in tandoor.	
TANDOORI CHICKEN MAIN	£10.95
With bone baby chicken marinated with ginger, Garlic and yogurt in Indian spices.	
PANEER TIKKA SASHLIK MAIN	£10.95
Sliced cottage cheese marinated in garam masala and fenugreek leaves.	
TANDOORI SALMON STEAK MAIN	£15.95
Cubes of salmon marinated with dill, fennel, ginger, garlic honey and a hint of mustard, served with fresh salad	

BALTI DISHES

Popular dish combining herbs, spices, onions, tomatoes & fresh coriander

PRAWN BALTI)	£10.95
CHICKEN BALTI)	£9.95
LAMB BALTI)	£10.95
TANDOORI MIXED BALTI))	£13.95
(Chicken, Lamb & Prawn Tikka)	

BIRYANI

Aromatic basmati rice garnished with saffron, individually baked under its own steam.
Served with fresh vegetable curry sauce.

VEGETABLE)	£11.95
LAMB)	£12.95
CHICKEN)	£11.95

VEGETABLE SIDE DISHES

CURRY SAUCE DIP	£2.15
STEAK CHIPS	£2.95
BOMBAY ALOO	£4.95
Potatoes lightly fried in red chilli, cumin, fresh herbs & spices	
DAL MAKHANI	£4.95
Black lentils with fresh tomato puree marinated overnight	
DAL TADKA	£4.95
Yellow lentils, tempered with oil, fresh garlic and brown onions	
SAAG ALOO	£4.95
POPPADOMS & CHUTNEYS	£1.75
GREEN SALAD	£2.95
RAITA	£2.95

RICE

STEAMED RICE	£2.95
Steamed aromatic basmati rice.	
PULAO RICE	£3.20
Aromatic basmati rice cooked with brown onion & spices.	
MUSHROOM RICE	£3.50
Aromatic basmati rice cooked with sliced mushrooms and spices.	
EGG FRIED RICE	£3.50
GARLIC CHILLI RICE	£3.50

BREADS

TANDOORI ROTI	£2.50
Un-leavened whole-wheat bread, baked in a tandoor.	
PLAIN NAAN	£2.95
Leavened tandoor baked bread made from refined flour.	
GARLIC NAAN	£3.50
KULCHA - served Aloo or Pudina	£3.95
Naan stuffed with spiced potato mixture or with mint.	
PESHAWARI NAAN	£3.95
A sweet naan with a stuffing of nuts, coconut and sultanas.	
GARLIC, CHEESE & CORIANDER NAAN	£3.95
KEEMA NAAN (Minced Lamb)	£3.95

DESSERTS

GULAB JAMUN	£3.95
An exotic fried dumpling of reduced milk, soaked in rose flavoured syrup.	
GAJAR KA HALWA (CARROT PUDDING)	£4.95
Fresh carrot cooked in milk, butter, sugar & green cardamom powder.	
KULFI	£3.95
Traditional Indian ice cream (coconut, pistachio, malai, mango).	
CHOICE OF ICE-CREAMS	£3.95
Vanilla, chocolate, strawberry.	
EXOTIC FRESH FRUIT SALAD	£3.95
A selection of seasonable fresh fruit.	
THANDA GARAM	£4.95
A classic combination of Gulab Jamun with vanilla ice cream	