

CLASSIC CURRIES

CHICKEN	£12.5
CHICKEN TIKKA	£13.5
LAMB	£13.5
LAMB TIKKA	£14.5
PRAWN	£14.5
KING PRAWN	£18.5
VEGETABLE	£11.5
QUORN Vegan	£11.5

KORMA

Mild dish cooked in rich sauce of almonds, coconuts and fresh cream.

MADRAS / VINDALOO

Hot or very hot gravy curry cooked with spices and fresh herbs. Potatoes is added to the Vindaloo dish.

DHANSAK

Cooked with lentils and medium spiced sauce.

BHUNA

Finely chopped onion, peppers and tomatoes cooked in a medium spicy sauce.

ROGAN

Medium spiced cooked in butter and garnished with caramelised tomatoes.

TIKKA MASALA

Nation's most popular curry! Blend of tomato puree, fresh herbs and lightly spiced sauce cooked with yoghurt and fresh cream.

PASANDA

Derived from a meal served in the court of the Moghul Emperors. The word is a variation on the Urdu word 'Pasande' or favourite's one, which refers to the prime cut of meat traditionally used with. The dish is rich and creamy.

BALTI / KORAI / JALFREZI

Using fresh herbs and spices, then cooked with chopped onion, peppers and tomatoes. Balti dish cooked with tamarind sauce, Korai is lightly spiced and fresh green chillies used in Jalfrezi.

VEGETARIAN SIDES

The following dishes can also be made as:

MAIN £11 | SIDE £6.5

CHANA MASALA Chickpeas

SAG BHAJI Spinach

TARKA DAL Lentils with garlic and cumin seeds

SAG ALOO Spinach and potatoes

BAIGON BHAJI Aubergine

BINDI BHAJI Ladies fingers – okra

BOMBAY ALOO Spiced potatoes

MUSHROOM BHAJI

SAG PANEER Spinach and cheese

RICE & BREADS

BOILED RICE | £4

PILAU RICE | £4.5

OTHER RICES | £5 EACH

Coconut / Egg / Keema / Peas / Mushroom

PLAIN NAAN | £4.5

OTHER NAANS | £5.5 EACH

Cheese / Garlic / Keema / Peshwari

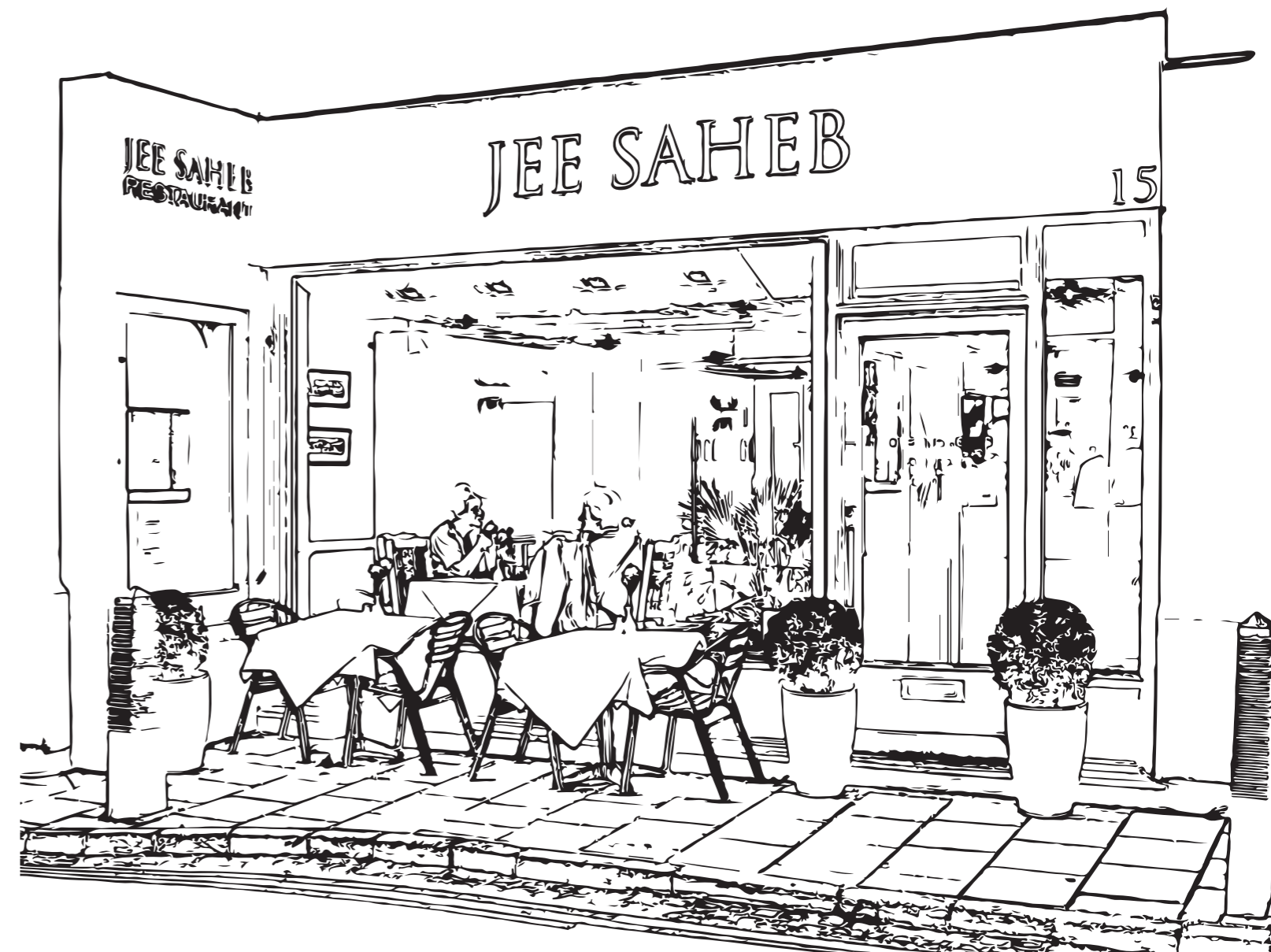
TANDOORI ROTI | £4.5

PARATHA | £4.5

CHAPATTI | £3.5

JEE SAHEB

RESTAURANT



NOTES

Our food is halal. If you have any food allergies, please let us know when ordering your meal. Should you find that your favourite dish doesn't appear on any of our menus, we will make every attempt to prepare it for you. Private party room available in the lower ground level – up to 24 people. We can cater for any special occasions, outdoor parties, etc. – please ask for further information. We do not accept cheques. 12.5% service charge will be added when dining in. All prices are inclusive of VAT. The management reserve the right to decline any of the offers on specific days of the year for example Valentines Day & New Years Eve.

MENU

PAPADOMS & CONDIMENTS

PAPADOM | £1 EACH

Plain/Masala

CONDIMENTS | £1 PER PERSON

Mint Yoghurt Sauce / Mango Chutney / Lime Pickle / Onion Salad

RAITHA | £3.5 EACH

Finely chopped Cucumber or Onion mixed with Yoghurt

STARTERS

CHOT POTI | £6.5

Bengali street food consists of potatoes, chickpeas, onion, tamarind sauce and boiled egg. It is spicy and sour in taste and served hot.

ONION BHAJI | £6.5

A savoury mix of onion and lentils fritters (3 pieces).

SAMOSA | £6.5

Vegetable or minced lamb savoury filled pastry (2 pieces).

SHEEK KEBAB | £8

Minced lamb mixed with various herbs and spices, skewered, then cooked in the tandoor (2 pieces).

MUSSELS | £9.5

Greenshell mussels cooked in a mild creamy sauce with fresh herbs and spices.

GOLGAPPA CHANA £8 | CHICKEN £9

A round or ball-shaped, hollow puri filled with a mixture of chana (chickpeas) or small diced chicken (5 pieces).

PATHIA PURI | CHICKEN £7.5

PRAWNS £8.5 | KING PRAWNS £9.5

Pathia Puri is a recipe of two halves: the chicken or prawns and the tangy, spicy and rich masala sauce – a combination of garlic, ginger, onion and served with puri bread.

MIXED PLATTERS

FOR 1 £7.5 | FOR 2 £15 | FOR 4 £30

Mixed platters consists of Chicken Tikka, Lamb Tikka, Sheek Kebab, Vegetable Samosa and Onion Bhaji.

(Piece of each item per person)

TANDOORI STARTERS & MAINS

Marinated with yoghurt, fresh herbs and spices and then grilled in the tandoor oven.

Served as starter size (S) or main (M).

CHICKEN TIKKA

£7.5 (S) | £14.5 (M)

LAMB TIKKA

£8 (S) | £15.5 (M)

AJWANI SALMON

£9.5 (S) | £18.5 (M)

MUTTON CHOPS

£8.5 (S) | £16.5 (M)

TANDOORI CHICKEN

Chicken on the bone.

£7.5 (S) | £14.5 (M)

KING PRAWNS

£19 (M)

TANDOORI MIXED GRILL

£18 (M)

Chicken Tikka, Lamb Tikka, Sheek Kebab and Tandoori Chicken.

SHASHLIKS

Cooked with caramalised onion, peppers and tomatoes.

CHICKEN £15.5 | LAMB £16.5

PANEER £14.5

SIGNATURE DISHES

CHICKEN HANDI LAZEEZ | £14.5

Boneless pieces of chicken sautéed and simmered in their own juice with aromatic chillies, cardamom, fresh herbs and spices. Created by the personal Chef of Nawab Asaf-ud-Daulat, father of Dum Pukth cuisine.

SAG & SALMON | £16.5

Scottish salmon, chargrilled in the tandoor oven with lemon juice, light spices and served on bed of spinach infused tangy sauce.

KOFTA CURRY | £16.5

Mince lamb meat balls cooked in medium spiced sauce.

KERELA KING PRAWN DANIA | £18.5

Native to Kerela, on the India's South-West coast. Coriander is used in abundance with delicate spices.

SYLHETI SATKORA

CHICKEN £14.5 | LAMB £15.5

From Sylhet region in Bangladesh. Cooked with satkora fruit (Bengali lemon) and our own blends of spices.

PUNJABI CHILLI PANEER | £14.5

Chilli Paneer is a famous Indo-Chinese dish. It has a hint of sweetness, sourness, and spicy kick.

SHAHJAHAN'S LAST STEW | £15.5

Boneless lamb pieces marinated in yoghurt, cardamom, and peach. Cooked to a mild to medium spice. This dish is inspired by the Parsees, who's Persian influence is instantly identified by the use of fruit.

MALABAR SEAFOOD CURRY | £22.5

A delicious creamy mixed seafood (telapia fillets, king prawns, salmon and greenshell mussels) curry cooked with coconut milk and full of chillies, coriander, and mustard seeds.

BADAMI

CHICKEN £14.5 | LAMB £15.5

As the name suggest is a rich chicken or lamb curry cooked with cashew nuts, pistachios, and almond paste. Almost sweet sauce that is flavorsome but not hot.

NALLI GOSTH | £19.5

Locally sourced slow braised Lamb Shank in an aromatic gravy, served with spiced mash potatoes and spinach.

MACHER JHOL | £16.5

A traditional Bengali spicy fish curry, seasoned with turmeric, garlic, onion, grated ginger and spices. Cooked with seabass.

BIRYANIS

Cooked with basmati rice, medium spiced and served with masala dal sauce on the side.

CHICKEN £15.5

CHICKEN TIKKA £17.5

LAMB £16.5

LAMB TIKKA £18.5

PRAWN £16.5

KING PRAWN £19.5

VEGETABLE £13.5

VEGETARIAN SPECIALITIES

DAHI BAIGON | £12.5

Aubergines cooked in a velvet smooth sauce consists of coconut, almond and yoghurt.

PANEER KORAI | £14.5

Popular North Indian dish, cooked with onion, peppers, tomatoes and light spices.

SABZI HARIYALI MASALA | £12.5

Seasonal vegetables cooked in a creamy medium to mild sauce with a hint of mint, coconut and spinach.