Starters

MIXED PLATTER £9.95
Onion bhaji, chicken tikka, shish kebab and vegetable samosa

MIX KEBAB £9.95
A combination of chicken tikka, king prawn tikka and shish kebab

CHICKEN TIKKA £7.25
Succulent boneless chicken marinated with yoghurt and various spices

TANDOORI CHICKEN £7.50
1/4 chicken on the bone marinated with yoghurt, ginger, garlic and other spices cooked in tandoor

SHISH KEBAB £7.95
Spiced Lamb minced moulded onto skewers and tandoored

CHICKEN CHATT £7.95
Marinated chicken with chatt masala and other spices

ONION BHAJI £7.25
Crisp onion moulded into sphere mesh then deep fried with gram flour until golden brown

MEAT OR VEGETABLE SAMOSA £6.95
Spiced meat and vegetable flavoured with garam massala and cumin, wrapped in a crispy fried pastry

TANDOORI KING PRAWN £9.75
Marinated king prawns in yoghurt and tandoori spices

JHINGA PUREE £9.95
King Prawn cooked in tamarind juice and other spices, served with puree

PRAWN PUREE £8.50
Prawns cooked in tamarind juice and other spices, served with puree

SALMON TIKKA £9.95
Salmon marinated with chef's special marinade flavoured with spices and shallow fried

CHICKEN PAKORAS £7.75
Chicken fritters deep fried and served with tamarind and chilli sauce

GARLIC MUSHROOMS £7.25
Fried with fresh garlic and onion

Tandoori Main Course

CHICKEN SHASHLIK £14.25
Chicken tikka marinated with yoghurt and spices, barbecued with onion, capsicum and tomatoes

HALF TANDOORI CHICKEN £13.25
Chicken on the bone marinated with yoghurt, ginger, garlic and other spices, cooked in tandoor

CHICKEN TIKKA £12.95
Succulent boneless chicken marinated with yoghurt and tandoori spices

JHINGA SHASHLIK £16.50
King prawns in a refreshing marinade of yoghurt, grilled with tomato, onion and capsicum in the clay oven

TANDOORI MIX GRILL £16.50
Gathering of tandoori chicken, chicken and king prawn tikka and shish kebab

Special Seafood Dishes

KERALA JINGA £16.50
King prawns delicately spiced and cooked in a mustard and red chilli sauce

JINGA MOLEE £16.50
Fresh king prawns with coconut, almonds and green herbs in a creamy sauce - mild

JINGA MANDARAJ £16.50
King prawns cooked in a coconut and green chilli - madras hot

JINGA ROSUN MIRCHI £16.50
King prawns with garlic and green chillies in a thick sauce - fairly hot

GOAN RED JINGA £16.50
King prawns cooked in a hot spicy sauce made with tamarind, coconut milk and red chillies

JINGA PANIR MALAI £16.50
King prawns cooked with Indian cheese and honey in a creamy butter sauce - mild

JINGA MALABAR £16.50
King prawns cooked with fresh mint garlic, yogurt and butter in a rich and tangy sauce

SALMON KI SALAN £16.50
Salmon cooked with mushrooms in a coconut milk with South Indian spices - mild

Indian Voojan Chef Specialities

PATHILA RAJ £13.95/ £14.50
Strips of chicken or lamb with special herbs and spices including coriander, fresh mint, garlic, yoghurt and butter in a rich and tangy sauce. This is an exotic dish - fairly hot

SOUTH INDIAN MUSTARD & RED CHILLI CHICKEN £13.95
Barbecued pieces of chicken cooked with fresh garlic, mustard and chilli sauce. Served with crispy red chillies - fairly hot

MOLEE CHICKEN £13.95
Marinated chicken mildly spiced with coconut, almonds and herbs in a creamy sauce - mild

BEGUM BAHAR £14.25
Marinated chicken cooked with fresh garlic, South Indian chillies, ginger and coriander. Combined with spiced mince meat, mushroom, aubergine and a touch of masala spices (medium)

BENGAL CHICKEN £13.95
Chicken cooked with green peppers, green chillies and onions in a thick sauce - fairly hot

HIMALAYAN LAMB £14.50
Lamb cooked in South Indian spices with tomato, onion and mushrooms in a thick sauce - medium

KUMBI CHICKEN £13.95
Chicken cooked in South Indian spices with tomato, onion and mushrooms in a thick sauce - medium

CHETTINAD LAMB £14.50
Lamb cooked with red crushed chillies, tamarind and black pepper in a hot and spicy sauce

UPPAKARI CHICKEN £13.95
Chicken cooked in South Indian spices with fresh ginger, coconut sauce and cream - medium to spicy

TANDOORI GARLIC CHILLI CHICKEN £13.95
Tandoori chicken pieces cooked with fresh garlic & green chillies, with yogurt sauce - fairly hot +

SAGOTI CHICKEN TIKKA £13.95
Spiced chicken tikka cooked with ginger, mustard and spinach - medium

METHI TIKKA BHUNA £13.95
Baked chicken cooked with methi leaves, capsicum, tomato, herbs and spices

SHAKTORA £13.95/ £14.50
Chicken tikka or lamb with fresh garlic, ginger, with Indian lime in a thick sauce - medium

GARLIC LAMB £14.50
Lamb cooked with fresh garlic and green chillies in a thick sauce - fairly hot

CAFFRAEL CHICKEN £13.95
Chicken cooked with black pepper, mustard and red chillies in a spicy sauce

Mild Curry

KORMA CHICKEN OR LAMB £13.50/£13.95
A very mild dish cooked with coconut, sultanas and fresh cream. Sweet and rich.

KING PRAWN KORMA £16.25
King prawns cooked with coconut, sultanas and fresh cream. Very mild, sweet and rich.

CHICKEN TIKKA MOSSALA £13.95
Diced chicken tikka marinated in yogurt with delicate herbs and spices, cooked in a specially flavoured sauce with coconut and cream. Sweet and rich.

PASSANDA CHICKEN/LAMB £13.95/ £14.50
A rich yet mild dish cooked with almonds, coconut and fresh cream in a specially flavoured sauce.
Sweet and rich.

TANDOORI MIXED MOSSALA £14.75
Selected pieces of chicken, lamb and prawns marinated in yoghurt with delicate herbs and spices then cooked in a specially flavoured sauce with coconut and fresh cream.
Sweet and rich.

TANDOORI KING PRAWN MOSSALA £16.25
King prawns marinated in yoghurt with special herbs and spices barbecued on skewers in the Tandoor. Finished in a coconut and fresh cream sauce.
Sweet and rich.

Medium Curry

BHUNA CHICKEN OR LAMB £13.50/£14.25
Cooked with tomato, green pepper and a variety of herbs and spices

CHICKEN TIKKA BHUNA £13.95
Diced barbecued chicken with tomato, green pepper and various spices in a thick sauce

BHUNA CHINGRI £13.95
Prawns cooked with tomato, green pepper and a variety of herbs and spices in a thick

KING PRAWN BHUNA £16.25
King prawns cooked with tomato, green paper and a variety of herbs and spices in a thick sauce

ROGON JOSH CHICKEN/LAMB £13.50/£14.25
Chicken or lamb cooked with tomato and cashew nuts with a blend of green herbs in a flavoursome sauce

Hot Curry

MADRAS CHICKEN OR LAMB £13.50/£14.25
A fairly hot dish

KING PRAWN MADRAS £16.25
A fairly hot dish

PATHIA CHICKEN OR LAMB £13.50/£14.25
A fairly hot Persian style recipe of barbecued chicken or lamb pieces cooked in a hot sweet and sour sauce

VINDALOO CHICKEN OR LAMB £13.50/£14.25
A very hot dish

KING PRAWN VINDALOO £16.25
A very hot dish

JALFRAZI CHICKEN OR LAMB £13.50/£14.25
A fairly hot dish cooked with onion, green pepper, fresh green chillies, herbs and spices in a thick spicy sauce

KING PRAWN JALFRAZI £16.25
A fairly hot dish of king prawn cooked with onion, green pepper, fresh chillies, herbs and spices in a thick spicy sauce

DHANSAK CHICKEN OR LAMB £13.50/£14.25
A fairly hot Persian style recipe cooked with lentils in a hot, sweet and sour sauce

KING PRAWN DHANSAK £16.25
A fairly hot Persian style recipe cooked with lentils in a hot, sweet and sour sauce

NAGA CHICKEN OR LAMB £13.50/£14.25
Famous Bangladeshi chilli. Hot dish cooked with garlic and fresh coriander in a special flavoured sauce

Vegetarian Dishes

SABJI MOLEE £12.95
Mixed vegetables marinated in yoghurt, spiced with coconut, almonds and green herbs in a creamy sauce with sweet flavour

SABJI PIAZ MIRCHI £12.95
Fresh mixed vegetables cooked with onions, green chillies and fresh coriander in a thick sauce

CHANA PALAK PANIR £12.95
Chick peas cooked with spinach and Indian cheese - sweet

SABJI SAMBAR £12.95
Fresh vegetables cooked with lentils in a hot and sour sauce

ALOO PALAK £12.75
Potato and spinach cooked with garlic, ginger and fresh coriander

PANIR SABJI TIKKA MOSSALA £13.25
Mild Indian cheese and vegetables marinated and cooked in special flavoured sauce. Sweet and rich

GARLIC BEGUN SABJI £13.25
Spiced aubergine cooked with mixed vegetables and fresh garlic

Biriyani

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

CHICKEN BIRIYANI	**£15.50**
LAMB BIRIYANI	**£16.50**
KING PRAWN BIRIYANI	**£16.95**
VEGETABLE BIRYANI	**£14.95**
MIX BIRYANI	**£16.75**
with lamb, chicken and prawn	

Balti Experience

BALTI CHICKEN OR LAMB	**£13.50/£14.25**
BALTI GARLIC CHICKEN	**£13.50**
BALTI CHICKEN & MUSHROOM	**£13.95**
BALTI LAMB SAGWALA	**£13.95**
BALTI KING PRAWNS	**£16.25**

Vegetable Side Dishes

BHAJEE is a term used to describe a dish which is cooked dry or semi-dry. According to gastronomy a good main dish accompanied by a good side dish can both enhance the flavour of your main dish and your appetite.

SAG BHAJEE Spinach cooked with garlic	**£7.25**
SAG ALOO Spinach and potatoes	**7.25**
BUMBAI ALOO Slightly hot and spicy potatoes	**£7.25**
ALOO GOBI Potato and cauliflower	**£7.25**
BEGUN BHAJEE Gently spiced aubergine	**£7.25**
MUSHROOM BHAJEE Dry spiced mushrooms	**£7.25**
TARKA DALL Lentils sizzled with garlic	**£7.25**
BINDY BHAJEE Gently spiced Okra / Ladies fingers	**£7.25**
CHANNA MOSSALA Gently spiced chickpeas	**£7.25**
BROCCOLI BHAJEE Fresh garlic gently spiced broccoli	**£7.25**
SAG PONIR Spinach with home made cottage cheese and coconut Rich and sweet taste.	**£7.50**

Sundries

BOILED RICE	**£4.35**
PILAU RICE	**£4.65**
MUSHROOM RICE	**£5.45**
VEGETABLE RICE Pilau rice fried with mixed vegetables	**£5.75**
KEEMA RICE Pilau rice fried with minced lamb	**£5.85**
EGG FRIED RICE Pilau rice fried with egg and onion	**£5.85**
PLAIN NAN	**£4.35**
KEEMA NAN Spiced minced lamb	**£4.85**
GARLIC NAN	**£4.75**
VEGETABLE NAN	**£4.95**
PESHWARI NAN With nuts and sultanas	**£4.95**
GARLIC CHEESE NAN	**£5.95**
PLAIN PORATHA Crispy leaven bread	**£4.60**
CHAPATI Thin leaven bread	**£3.25**
PUREE Thin fired leaven bread	**£3.25**
MIX RAITHA Yoghurt with tomato, onion and cucumber	**£3.35**
CHIPS	**£4.95**
PLAIN PAPADAM	**£1.05**
CHUTNEY & PICKLES (per person)	**£1.15**

If there is a dish you require that is not on our menu, please do not hesitate to ask and we will do our very best to prepare it for you.
Because of the nature of our business some of our products may have come into contact with allergens. If you or anyone in your party is allergic to anything, please let members of our team know.
VAT at 20% is included on all prices.
Discretionary gratuity is added to the bill.

Indian Voojan
RESTAURANT
Takeaway
Est 2008

Indian Voojan
RESTAURANT

A LA CARTE MENU