



Welcome to Jamuna...

Since opening in 1992, this family run business continues to specialise in Tandoori Cuisine and Traditional Indian dishes. It is quality all around at Jamuna which explains the restaurant's longevity. The mix of first-class service, seriously good food and the cosy setting has won Jamuna many friends.

Jamuna provides a classic combination of indisputable knowledge, unique experience and tradition. Jamuna offers you a sophisticated fine dining experience with effortlessly charming staff, discreet service and tantalising food that few can compete with. Jamuna cooks your meals to the highest standard, ensuring it will tickle your taste buds to give you our unique experience. We would like to ensure you come back for more by taking the short journey up the stairs into our restaurant to indulge in the fine Indian cuisine.

We would like to hear your comments and suggestions as we value our customer's opinions. Let us know what you think about Jamuna after you visit or if you have any enquires please email us at info@jamuna-cuisine.com

We hope you have a lovely meal.

Jamuna Management

Please note during our busy times, your meals may take longer to arrive as each and every dish is cooked fresh after the order is placed to give you the true traditional Indian taste.

- 1) Minimum dinner- One main dish and one sundries per person, all prices include VAT.*
- 2) All discounts and offers must be mentioned before you place your order.*
- 3) 10% service charge will be added.*
- 4) We reserve the right to refuse customers without reason.*
- 5) If you wish to leave the premises for a break, please do leave a credit card or something of value behind the bar as a security for your return.*
- 6) Jamuna is not responsible for any lost or damaged items left in the cloakroom.*
- 7) Cheque accepted as a form of payment only when offered with a bankers card.*

Open Daily 12 Noon - 2.30pm

Sun - Thurs 6.00pm - 11.30pm

Fri - Sat 6.00pm - 12.30pm



HORS-D'OEUVRES

(Starters)

DALL SOUP £2.75 (Lentils)	SHEEK KEBAB £3.85 (Minced lamb pungently spiced barbecued in the tandoori)
SAMOSA £2.75 (Triangular Pasty stuffed with vegetables)	TANDOORI FISH £5.25 (Marinated Trout fish gently spiced barbecued in the tandoori)
ONION BHAJI £2.75 (Sliced onion in a spicy batter, deep fried)	LAMB/CHICKEN TIKKA £3.85 (Diced lamb, marinated, gently spiced barbecued in the tandoori)
TANDOORI CHICKEN £3.70 (Spring chicken marinated in spicy yoghurt barbecued in the tandoori)	KING PRAWN KEBAB £7.45 (Giant prawns marinated with spices barbecued in the tandoori)
TIKKA GARLIC & MUSHROOM £4.50 (Marinated chicken or lamb tikka cooked in a clay oven then fried with garlic mushrooms)	PRAWN COCKTAIL £4.60
MIX KEBAB £4.95 (Selection of Tandoori mix)	KING PRAWN BUTTERFLY £7.45 (Spiced king prawn covered in breadcrumbs and deep fried)
PRAWN PUREE £4.75 (Lightly spiced prawn curry wrapped chapati roll)	FISH KAFILA £4.95 (Light spiced crispy Cod Fish with chef's special rich creamy sauce on top)

STARTER FOR TWO TO SHARE

MIXED SHASHLIK £9.50 (Chicken and lamb grilled with onions, capsicum, tomatoes with fried mushrooms on top served with salads and mint sauce)	MIXED CHAT £9.50 (Chicken and lamb tikka mixed with capsicum, tomatoes, drops of lemon zest & spiced with chat massala in a thick sauce, served with salad and mint sauce)
---	--

SET MEALS

A - MILD
£18.95 PER PERSON

<p>SHEEK KEBAB CHICKEN TIKKA NAN & SALAD</p> <p>AFGHAN CHICKEN LAMB PASANDA BROCCOLI BHAJI PULAO RICE</p> <p>DESSERT (KULFI) COFFEE</p>
--

B - STRENGTH TO SUIT YOUR PALATE
£19.95 PER PERSON

<p>TANDOORI CHICKEN LAMB TIKKA NAN AND SALAD</p> <p>SAGWALA CHICKEN RUGHON JOSH (LAMB) JAMUNA CAULIFLOWER PULAO RICE</p> <p>DESSERT (KULFI) COFFEE</p>

C - VEGETARIAN
£14.75 PER PERSON

<p>SAMOSA ONION BHAJI SALAD</p> <p>PALAK BAADAMI (SPINACH) MIXED VEGETABLE CURRY MUSHROOM BHAJI PULAO RICE RAITA</p> <p>DESSERT (KULFI) COFFEE</p>
--

TANDOORI DISHES

Served with salad and mint sauce

The tandoori is a clay built oven, fired by charcoal, all dishes below are marinated in yoghurt with delicate herbs and spices, barbecued on skewers.

Tandoori dishes are ideal for diet conscious people

TANDOORI CHICKEN £7.40 (2 pieces of boned chicken)	TANDOORI PLATTER £14.50 (Selection of tandoori chicken, chicken tikka, sheek kebab, lamb tikka, nan and pulao rice)
CHICKEN TIKKA £8.70 (Diced boneless chicken)	TANDOORI FISH £9.75 (Trout Fish)
CHICKEN SHASLIK £9.50 (With tomato, mushrooms and capsicum)	SHEEK KEBAB £8.95
LAMB TIKKA £8.70 (Lamb pieces)	KING PRAWN KEBAB £14.50

MILD STRENGTH CURRY DISHES

(Rice not included)

KORMA - CHICKEN/LAMB/PRAWN £7.95	MUGHOL - CHICKEN/LAMB £8.25 (Cooked with pineapple and sultanas in a sauce)
AFGHAN - CHICKEN/LAMB/PRAWN £8.25 (Cooked with coconut powder, bananas, pineapple and sultanas)	KING PRAWN KORMA £14.50 (A creamy dish with coconut and nuts)
PASANDA - CHICKEN/LAMB £8.95 (Almond flavoured sauce enriched with cream, yoghurt and tropical mixed nuts)	

MEDIUM STRENGTH CURRY DISHES

(Rice is not included)

ROGAN JOSH £7.95 <i>(Lamb cooked with cashew nuts)</i>	KING PRAWN BHUNA £14.50 <i>(A curry dish with King Prawn cooked in a thick sauce)</i>
BHUNA - CHICKEN/LAMB/PRAWN £7.95 <i>(Cooked with tomato, green pepper, in a thick sauce)</i>	BENGAL - CHICKEN/LAMB/PRAWN £7.95 <i>(A tasty dish cooked with egg and tomato in a sauce)</i>
TIKKA KORAI - CHICKEN/LAMB £8.95 <i>(Marinated chicken or lamb, served sizzling hot from the pan)</i>	TIKKA MADHURI £9.95 <i>(Marinated chicken cooked with okra with a touch of lime juice and chef's special sauce) (Touch of chilli flakes)</i>
SAGWALA - CHICKEN/LAMB/PRAWN £7.95 <i>(Cooked with spinach and spices)</i>	FISH MASSALA £7.95 <i>(Cod Fish cooked with green peppers, tomato & fresh coriander in a thick tasty sauce)</i>
SHAHI TIKKA JERA - CHICKEN/LAMB £9.75 <i>(Marinated chicken or lamb cooked with herbs & cumin seed)</i>	BHUNA CHICKEN TIKKA £9.50 <i>(A curry dish with chicken tikka cooked in a thick tasty sauce)</i>
CHICKEN OR LAMB TIKKA MASSALA £9.75 <i>(Cooked in a rich creamy almond sauce)</i>	METHI DOPIAZA - CHICKEN/LAMB/PRAWN £7.90 <i>(A delicious dish cooked with various spices, herbs and 'fenugreek' with chopped raw onions)</i>
TANDOORI KING PRAWN MASSALA £15.25	TIKKA LAZIZ - CHICKEN/LAMB £9.95 <i>(A specially prepared dish with minced lamb, green peppers, tomato & herbs)</i>

HOT STRENGTH CURRY DISHES

(Rice is not included)

MADRASI - CHICKEN/LAMB/PRAWN £7.90 <i>(fairly hot)</i>	TIKKA JHALFREZI - CHICKEN/LAMB £9.95 <i>(A spicy hot dish enlivened with fresh chilli, tomato and green peppers)</i>
DANSAK - CHICKEN/LAMB/PRAWN £8.25 <i>(fairly hot, sweet and sour, cooked in lentils)</i>	VINDALOO - CHICKEN/LAMB/PRAWN £8.25 <i>(Cooked with potatoes) (very hot)</i>
XACUTTI - CHICKEN/LAMB £8.95 <i>(A Goanese speciality cooked with raw peanuts, egg yolk, red chillies and grated coconut) (very very hot)</i>	PHATIA - CHICKEN/LAMB/PRAWN £8.25 <i>(Mouth watering dish cooked with Lentils and Tomatoes) (hot & sour)</i>
CYLON - CHICKEN/LAMB/PRAWN £8.25 <i>(Cooked with coconut) (fairly hot)</i>	FISH JHALFREZI £7.95 <i>(A spicy hot Cod Fish dish enlivened with fresh chilli, tomato and green peppers)</i>

BIRYANI DISHES

(Rice dishes)

CHICKEN/LAMB/PRAWN BIRYANI £9.75 <i>(Delicately cooked with pulao rice and served with a vegetable curry) (Nuts and sultanas)</i>	CHICKEN/LAMB TIKKA BIRYANI £12.75 <i>(Nuts and sultanas)</i>
KING PRAWN BIRYANI £15.25 <i>(Nuts and sultana)</i>	SULTAN PURI PULAO £14.75 <i>(Spiced rice with lamb and cashew nuts, served with lamb curry) (Nuts and sultana & mixed dried fruits)</i>

VEGETARIAN DISHES

CHUKA SABJI DAL £6.95 <i>(A balance of chilli, lime juice and lentils with tomato finish cooked with vegetables in a samba style sauce)</i>	VEGETABLE MASSALA £6.75 <i>(Specially prepared vegetables in a sauce)</i>
VEGETABLE BIRYANI £9.70 <i>(Fresh vegetable and pulao rice fried, served with a vegetable sauce) (Nuts and sultanas)</i>	NAVRATAN PULAO £12.95 <i>(A nutty-fruity spiced rice dish, served with a Dal Samba) (Mixed dried fruits)</i>
VEGETARIAN PLATTER £11.25 <i>(Potato and cauliflower curry, mushroom bhaji, Dal, Raita, chapati and pulao rice served on a special plate)</i>	

OWNERS CHOICE VEGETABLES

(Specially seasoned and deep fried)

PER DISH - £4.25

JAMUNA CAULIFLOWER
JAMUNA BROCCOLI
JAMUNA AUBERGINE

SIDE DISHES (BHAJI) - fresh vegetables

(Side dishes are highly recommended, mildly spiced, dry stirfry)

AS SIDE DISH £4.15

AS MAIN £6.95

CHANA MASSALA	SAG ALOO
MUSHROOM	MIXED VEGETABLES
CAULIFLOWER	BINDI (okra)
BOMBAY POTATOES	DAL (lentils)
BROCCOLI & BLACK EYE BEANS	RED CABBAGE & POTATO
BANGAN (aubergine)	
PALAK BADAMI (spinach with butter beans)	

SUNDRIES

NAN (Leavened bread baked in tandoori) £2.40	PULAO RICE (Specially cooked basmati rice) £3.10
KULCHANAN (Stuffed vegetables, baked in tandoori) £2.75	RICE (Patna - boiled) £2.40
GARLIC NAN (Baked in tandoori) £2.75	SPECIAL RICE (Nuts & Sultana) £3.85
KEEMA NAN (Stuffed with minced lamb, baked in tandoori) £2.75	MUSHROOM RICE £3.85
PESHWARI NAN (Stuffed with nuts) £2.75	PAPADOM (Plain) £0.80
CHEESE NAN £2.75	PAPADOM (Spiced) £0.80
CHAPATI (Dry thin wheat flour bread) £1.75	PICKLES (Per person) £0.70
PARATA (Layered bread, fried in clarified butter) £2.70	RAITA (Yoghurt with cucumber, tomato, onion) £1.90



CHEF'S SPECIAL

- KING PRAWN MADHURI** £15.75
Succulent pieces of Cox Bazar's king prawn out of shell and okra cooked in fenugreek, fresh drops of lime juice with chilli flakes.
- TANDOORI MIRCH CHILLI** £10.75
Marinated tandoori chicken off the bone, cooked with fresh green chillies, spring onion and lime juice. In a thick sauce, garnished with chickpeas and cucumber green salad, a very fresh tasting dish (fairly hot)
- ZAFRANI KING PRAWN** £15.75
King prawns in shell and aubergine cooked with mint, yoghurt and sweet chillies in a thick sauce (Sweet & slightly hot)
- GARLIC CHILLI REZALLA - CHICKEN/LAMB/PRAWN** -..... £8.95
Medium to hot sauce dish mixed in fresh yoghurt and garnished with ghee-fried garlic and birdseye chillies
- SILSILA CHICKEN** £9.95
Marinated chicken dressed with chef's special rich creamy sauce, served with lightly spiced potatoes and saffron rice (mild)
- NAGA CHICKEN/LAMB/PRAWN** £8.95
Hot, spicy mouth watering dish, cooked with Naga Chilis seeds and aromatic spices (fairly hot)
- AKBARI MASSALA** £12.75
(Half chicken cooked in a specially prepared creamed sauce enlivened with minced meat)
- BA-DHANIA - CHICKEN/LAMB/PRAWN** £7.95
(Cooked with butter beans, fresh coriander and cream)

BALTI SPECIAL

The following dishes are specially prepared with mouthwatering sauce consisting of rare spices and herbs

- BALTI SIZZLER SPECIAL - (Tandoori Mix)** £9.95
Various items from the tandoor cooked in the chef's special sauce
- BALTI HASINA SPECIAL - LAMB** £8.75
Chunks of lamb grilled with capsicum tomatoes and onions, then placed in a thick curry sauce
- BALTI CHILLI MASALA - CHICKEN/LAMB/PRAWN - (HOT)** £8.75
A fairly hot dish cooked with special spices and herbs with fresh green chillies
- BALTI KEEMA PEAS** £8.75
Minced lamb cooked with peas in a thick sauce
- BALTI BAHAR** £15.95
King prawn with vegetables
- BALTI CHAAT MASSALA** £8.95
A chicken dish cooked with cucumber and a special blend of spices and herbs
- BALTI SOBJI** £6.95
Mixed vegetables
- BALTI - CHICKEN/LAMB/PRAWN** £7.95
Specially cooked in lots of sauce