

## BIRIYANI

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

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| <b>CHICKEN OR LAMB BIRIYANI</b>                  | <b>£12.95/13.95</b> |
| <b>KING PRAWN BIRIYANI</b>                       | <b>£14.95</b>       |
| <b>VEGETABLE BIRIYANI</b>                        | <b>£12.95</b>       |
| <b>MIX BIRIYANI</b> with lamb, chicken and prawn | <b>£13.95</b>       |

## VEGETARIAN DISHES

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|---|--------------|
| <b>SABJI MOLEE</b>  | <b>£9.25</b> |
| Mixed vegetables marinated in yoghurt, spiced with coconut, almonds and green herbs in a creamy sauce |              |
| <b>SABJI PIAZ MIRCHI</b>  | <b>£9.25</b> |
| Fresh mixed vegetables cooked with onions, green chillies and fresh coriander in a thick sauce        |              |
| <b>CHANA PALAK PANIR</b>  | <b>£9.50</b> |
| Chick peas cooked with spinach and Indian cheese - sweet & rich                                       |              |
| <b>SABJI SAMBAR</b>   | <b>£9.75</b> |
| Fresh vegetables cooked with lentils in a hot and sour sauce  |              |
| <b>ALOO PALAK</b>   | <b>£9.25</b> |
| Potato and spinach cooked with garlic, ginger and fresh coriander                                     |              |
| <b>PANIR SABJI TIKKA MOSSALA</b>  | <b>£9.75</b> |
| Mild Indian cheese and vegetables marinated and cooked in special flavoured sauce                     |              |
| <b>GARLIC BEGUN SABJI</b>   | <b>£9.75</b> |
| Spiced aubergine cooked with mixed vegetables and fresh garlic  |              |

## 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.

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| <b>SABJI BHAJEE</b> Dry mixed vegetables   | <b>£4.95</b> |
| <b>SAG BHAJEE</b> Spinach cooked with garlic   | <b>£4.95</b> |
| <b>SAG ALOO</b> Spinach and potatoes   | <b>£4.95</b> |
| <b>BUMBAI ALOO</b> Slightly hot and spicy potatoes                                   | <b>£4.95</b> |
| <b>ALOO GOBI</b> Potato and cauliflower  | <b>£4.95</b> |
| <b>BEGUN BHAJEE</b> Gently spiced aubergine  | <b>£5.25</b> |
| <b>MUSHROOM BHAJEE</b> Dry spiced mushrooms  | <b>£4.95</b> |
| <b>TARKA DALL</b><br>Lentils sizzled with garlic                                     | <b>£4.95</b> |
| <b>BINDY BHAJEE</b><br>Gently spiced Okra / Ladies fingers                           | <b>£4.95</b> |
| <b>CHANNA MOSSALA</b><br>Gently spiced chickpeas                                     | <b>£4.95</b> |
| <b>SAG PONIR</b><br>Spinach with home made cottage cheese and coconut - sweet & rich | <b>£5.25</b> |
| <b>BROCCOLI BHAJEE</b><br>Fresh garlic gently spiced broccoli                        | <b>£4.95</b> |

## BALTI EXPERIENCE

|                               |                   |
|-------------------------------|-------------------|
| <b>BALTI CHICKEN OR LAMB</b>  | <b>£9.50/9.95</b> |
| <b>BALTI GARLIC CHICKEN</b>   | <b>£9.50</b>      |
| <b>BALTI LAMB SAGWALA</b>     | <b>£9.95</b>      |
| <b>CHICKEN &amp; MUSHROOM</b> | <b>£9.95</b>      |
| <b>BALTI KING PRAWNS</b>      | <b>£12.95</b>     |

## SUNDRIES

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| <b>BOILED RICE</b>   | <b>£3.50</b> |
| <b>PILAU RICE</b>  | <b>£3.95</b> |
| <b>MUSHROOM RICE</b>   | <b>£4.25</b> |
| <b>VEGETABLE RICE</b> Pilau rice fried with mixed vegetables | <b>£4.50</b> |
| <b>KEEMA RICE</b> Pilau rice fried with minced lamb          | <b>£4.95</b> |
| <b>EGG FRIED RICE</b> Pilau rice fried with egg and onion    | <b>£4.25</b> |
| <b>PLAIN NAN</b>   | <b>£3.50</b> |
| <b>KEEMA NAN</b> Spiced minced lamb                          | <b>£4.25</b> |
| <b>GARLIC NAN</b>  | <b>£3.95</b> |
| <b>VEGETABLE NAN</b>   | <b>£4.25</b> |
| <b>PESHWARI NAN</b> With nuts and sultanas                   | <b>£4.25</b> |
| <b>GARLIC CHEESE NAN</b>                                     | <b>£4.95</b> |
| <b>PLAIN PORATHA</b> Crispy leaven bread                     | <b>£3.95</b> |
| <b>CHAPATI</b> Thin leaven bread                             | <b>£2.25</b> |
| <b>PUREE</b> Thin fired leaven bread                         | <b>£2.25</b> |
| <b>RAITHA MIX</b> Yoghurt with tomato, onion and cucumber    | <b>£2.95</b> |
| <b>CHIPS</b>   | <b>£3.75</b> |



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 are allergic to anything please let us know.

Please contact us if you require more information.

# Indian Voojan RESTAURANT

Established 2008

## TAKEAWAY MENU

OPEN 7 DAYS A WEEK

Monday - Sunday 5pm - 11.30pm  
(INCLUDING PUBLIC HOLIDAYS)

**Tel: 01242 228 882**

5 Rotunda Terrace, Montpellier Street  
Cheltenham, GL50 1SW

[www.indianvoojan.co.uk](http://www.indianvoojan.co.uk)

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## STARTERS

|  |                   |
|--|-------------------|
| <b>PLAIN PAPADAM</b>   | <b>£0.95</b>      |
| <b>CHUTNEY &amp; PICKLES (EACH)</b>  | <b>£0.95</b>      |
| (Mango chutney, mint sauce, lime pickle, onion salad)  |                   |
| <b>MIXED PLATTER</b>   | <b>£7.50</b>      |
| Onion bhaji, chicken tikka, shish kebab and vegetable samosa                                       |                   |
| <b>MIX KEBAB</b>   | <b>£7.95</b>      |
| A combination of chicken tikka, king prawn tikka and shish kebab                                   |                   |
| <b>CHICKEN TIKKA</b>   | <b>£5.50</b>      |
| Succulent boneless chicken marinated with yoghurt and various spices                               |                   |
| <b>SHISH KEBAB</b>   | <b>£5.75</b>      |
| Spiced Lamb minced moulded onto skewers and tandoored  |                   |
| <b>CHICKEN CHATT</b>   | <b>£5.95</b>      |
| Marinated chicken with chatt masala and other spices   |                   |
| <b>ONION BHAJI</b>   | <b>£5.25</b>      |
| Crisp onion moulded into sphere mesh then deep fried with gram flour until golden brown            |                   |
| <b>MEAT OR VEGETABLE SAMOSA</b>  | <b>£5.25/4.95</b> |
| Spiced meat and vegetable flavoured with garam massala and cumin, wrapped in a crispy fried pastry |                   |
| <b>TANDOORI KING PRAWN</b>   | <b>£7.95</b>      |
| Marinated king prawns in yoghurt and tandoori spices   |                   |
| <b>JHINGA PUREE</b>  | <b>£7.95</b>      |
| King Prawn cooked in tamarind juice and other spices, served with puree                            |                   |
| <b>PRAWN PUREE</b>   | <b>£6.50</b>      |
| Prawns cooked in tamarind juice and other spices, served with puree                                |                   |
| <b>SALMON TIKKA</b>  | <b>£8.75</b>      |
| Salmon marinated with chef's special marinade flavoured with spices and shallow fried              |                   |
| <b>CHICKEN PAKORAS</b>   | <b>£5.50</b>      |
| Chicken fritters deep fried and served with tamarind and chilli sauce                              |                   |
| <b>GARLIC MUSHROOMS</b> Fried with fresh garlic and onion  | <b>£4.95</b>      |

## TANDOORI MAIN COURSE

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|---|---------------|
| <b>CHICKEN SHASHLIK</b>   | <b>£11.95</b> |
| Chicken marinated with yoghurt and spices, barbecued with onion, capsicum and tomatoes                    |               |
| <b>HALF TANDOORI CHICKEN</b>  | <b>£9.95</b>  |
| Chicken on the bone marinated with yoghurt, ginger, garlic and other spices, cooked in tandoor            |               |
| <b>CHICKEN TIKKA</b>  | <b>£9.50</b>  |
| Succulent boneless chicken marinated with yoghurt and tandoori spices                                     |               |
| <b>JHINGA SHASHLIK</b>  | <b>£14.50</b> |
| King prawns in a refreshing marinade of yoghurt, grilled with tomato, onion and capsicum in the clay oven |               |
| <b>TANDOORI MIX GRILL</b>   | <b>£12.50</b> |
| Gathering of tandoori chicken, chicken tikka, king prawn tikka and shish kebab                            |               |

## SPECIAL SEAFOOD DISHES

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| <b>KERALA JINGA</b>  | <b>£13.95</b> |
| King prawns delicately spiced and cooked in a mustard and red chilli sauce       |               |
| <b>JINGA MOLEE</b>   | <b>£13.95</b> |
| Fresh king prawns with coconut, almonds and green herbs in a creamy sauce - mild |               |

|   |               |
|---|---------------|
| <b>JINGA MANDARAJ</b> madras hot  | <b>£13.95</b> |
| King prawns cooked in a coconut and green chilli  |               |
| <b>JINGA ROSUN MIRCHI</b> fairly hot King   | <b>£13.95</b> |
| prawns with garlic and green chillies in a thick sauce                                    |               |
| <b>GOAN RED JINGA</b>   | <b>£13.95</b> |
| King prawns cooked in a hot spicy sauce made with tamarind, coconut milk and red chillies |               |
| <b>JINGA PANIR MALAI</b> mild   | <b>£13.95</b> |
| King prawns cooked with Indian cheese and honey in a creamy butter sauce                  |               |
| <b>JINGA MALABAR</b>  | <b>£13.95</b> |
| King prawns cooked with fresh mint garlic, yogurt and butter in a rich and tangy sauce    |               |
| <b>SALMON KI SALAN</b> mild   | <b>£14.25</b> |
| Salmon cooked with mushrooms in a coconut milk with South Indian spices                   |               |

## INDIAN VOOJAN CHEF SPECIALITIES

|  |                    |
|--|--------------------|
| <b>PATHILA RAJ</b>   | <b>£9.95/10.95</b> |
| 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 |                    |
| <b>SOUTH INDIAN MUSTARD &amp; RED CHILLI CHICKEN</b>   | <b>£9.95</b>       |
| Barbecued pieces of chicken cooked with fresh garlic, mustard and chilli sauce. Served with crispy red chillies - fairly hot   |                    |
| <b>MOLEE CHICKEN</b> mild  | <b>£9.95</b>       |
| Marinated chicken mildly spiced with coconut, almonds and herbs in a creamy sauce  |                    |
| <b>BEGUM BAHAR</b> medium or hot   | <b>£10.95</b>      |
| 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         |                    |
| <b>BENGAL CHICKEN</b> fairly hot   | <b>£9.95</b>       |
| Chicken cooked with green peppers, green chillies and onions in a thick sauce  |                    |
| <b>HIMALAYAN LAMB</b> medium   | <b>£10.95</b>      |
| Lamb cooked in South Indian spices with tomato, onion & mushrooms in a thick sauce   |                    |
| <b>KUMBI CHICKEN</b> medium  | <b>£9.95</b>       |
| Chicken cooked in South Indian spices with tomato, onion and mushrooms in a thick sauce  |                    |
| <b>CHETTINAD LAMB</b>  | <b>£10.95</b>      |
| Lamb cooked with red chillies, tamarind and black pepper in a hot spicy sauce  |                    |
| <b>UPPAKARI CHICKEN</b> medium to spicy  | <b>£9.95</b>       |
| Chicken cooked in South Indian spices with fresh ginger and coconut sauce  |                    |
| <b>TANDOORI GARLIC CHILLI CHICKEN</b> fairly hot   | <b>£9.95</b>       |
| Tandoori chicken pieces cooked with fresh garlic & green chillies, with yogurt sauce   |                    |
| <b>SAGOTI CHICKEN TIKKA</b> medium   | <b>£9.95</b>       |
| Spiced chicken tikka cooked with ginger, mustard and spinach   |                    |
| <b>METHI TIKKA BHUNA</b>   | <b>£9.95</b>       |
| Baked chicken cooked with methi leaves, capsicum, tomato, herbs and spices   |                    |
| <b>REZELA (CHICKEN TIKKA OR LAMB)</b> hot and tangy  | <b>£9.95/10.95</b> |
| Tikka in a sauce made with fresh green chillies, coconut and fresh garlic  |                    |
| <b>SHAKTORA (CHICKEN TIKKA OR LAMB)</b> medium   | <b>£9.95/10.95</b> |
| Chicken or lamb with fresh garlic, ginger, with Indian lime in a thick sauce   |                    |

## MILD CURRY SPECIALITES

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| <b>KORMA CHICKEN OR LAMB</b>   | <b>£9.50/9.95</b> |
| A very mild dish cooked with coconut, sultanas and fresh cream   |                   |
| <b>KING PRAWN KORMA</b>  | <b>£12.95</b>     |
| King prawns cooked with coconut, sultanas and fresh cream - very mild  |                   |
| <b>CHICKEN TIKKA MOSSALA</b>   | <b>£9.95</b>      |
| Diced chicken tikka marinated in yogurt with delicate herbs and spices, cooked in a specially flavoured sauce with coconut and cream                                     |                   |
| <b>PASSANDA CHICKEN OR LAMB</b>  | <b>£9.95</b>      |
| A rich yet mild dish cooked with almonds, coconut and fresh cream in a specially flavoured sauce   |                   |
| <b>TANDOORI MIXED MOSSALA</b>  | <b>£10.95</b>     |
| 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. |                   |
| <b>TANDOORI KING PRAWN MOSSALA</b>   | <b>£13.95</b>     |
| King prawns marinated in yoghurt with special herbs and spices barbecued on skewers in the Tandoor. Finished in a coconut and fresh cream sauce                          |                   |

## MEDIUM CURRY SPECIALITIES

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| <b>BHUNA CHICKEN OR LAMB</b>   | <b>£9.50/9.95</b> |
| Cooked with tomato, green paper and a variety of herbs and spices                            |                   |
| <b>CHICKEN TIKKA BHUNA</b>   | <b>£9.95</b>      |
| Diced barbecued chicken with tomato, green pepper and various spices in a thick sauce        |                   |
| <b>BHUNA CHINGRI</b>   | <b>£9.95</b>      |
| Prawns cooked with tomato, green paper and a variety of herbs and spices in a thick sauce    |                   |
| <b>KING PRAWN BHUNA</b>  | <b>£12.95</b>     |
| King prawns cooked with tomato, green paper and a variety of herbs & spices in a thick sauce |                   |
| <b>ROGON JOSH CHICKEN OR LAMB</b>  | <b>£9.50/9.95</b> |
| Cooked with tomato and cashew nuts with a blend of green herbs in a flavoursome sauce        |                   |

## HOT CURRY SPECIALITIES

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|---|-------------------|
| <b>MADRAS CHICKEN OR LAMB</b> A fairly hot dish   | <b>£9.50/9.95</b> |
| <b>KING PRAWN MADRAS</b> A fairly hot dish  | <b>£12.95</b>     |
| <b>PATHIA CHICKEN OR LAMB</b> A fairly hot dish   | <b>£9.50/9.95</b> |
| Persian style recipe of barbecued chicken or lamb pieces cooked in a hot sweet & sour sauce             |                   |
| <b>VINDALOO CHICKEN OR LAMB</b> A very hot dish   | <b>£9.50/9.95</b> |
| <b>KING PRAWN VINDALOO</b> A very hot dish  | <b>£12.95</b>     |
| <b>JALFRAZI CHICKEN OR LAMB</b> A fairly hot dish   | <b>£9.50/9.95</b> |
| Cooked with onion, green pepper, fresh green chillies, herbs and spices in a thick spicy sauce          |                   |
| <b>KING PRAWN JALFRAZI</b> A fairly hot dish  | <b>£12.95</b>     |
| Cooked with onion, green pepper, fresh chillies, herbs & spices in a thick spicy sauce                  |                   |
| <b>DHANSAK CHICKEN OR LAMB</b> A fairly hot dish  | <b>£9.50/9.95</b> |
| Persian style recipe cooked with lentils in a hot, sweet and sour sauce                                 |                   |
| <b>KING PRAWN DHANSAK</b> A fairly hot dish   | <b>£12.95</b>     |
| Persian style recipe cooked with lentils in a hot, sweet and sour sauce                                 |                   |
| <b>NAGA CHICKEN OR LAMB</b> Hot dish  | <b>£9.50/9.95</b> |
| Famous Bangladeshi chili. Hot dish cooked with garlic and fresh coriander in a special flavoured sauce. |                   |