



Jee-Ja-Jee's

Appetisers

served on a platter

ONION BHAJI

Rich golden clusters of onion and hot spices bound in crisp batter

VEGETABLE SINGARA

Mixed vegetables, bound in batter and then fried

CHICKEN TIKKA

Chicken marinated then cooked in a clay oven, the combination of charcoal and mixed spices in marinade gives the food a distinctively 'Barbecued Flavour'

SHISH KEBAB

These are made in minced lamb, the equivalent of burgers served with a spicy sauce

SPRING ROLLS

Assorted vegetables wrapped in filo pastry, deep fried golden brown

Main Course

(Choice of)

CHICKEN TIKKA RUNGURI

Tender pieces of diced Chicken, marinated in Tandoori Sauce before being cooked in the Tandoor using fresh Garlic, Corriander Leaves, chopped Onions and other authentic special spices (this dish is the winner of numerous awards for the Restaurant)

LAMB ALMASHIKI

A Traditional punjabi home style dish, cooked with fresh ginger, onions & tomatoes,
A Taste that will leave you well and truly satisfied

JEE-JA-JEE'S SPECIAL VEGETABLE CURRY

As Hot as you like, a sauce of mild to medium consistency from a wide range of oriental spices giving a rich flavour, peas, potatoes, carrots, onions, aubergine

NAVARATHAN PANEER KORMA

Paneer (Indian Cheese) chopped & cooked in Karahi with ghee using tomato puree, green pepper, and tandoori massala and dried fenugreek leaves, garnished with garam massala and coriander leaves

BOMBAY POTATOES (SIDE)

Diced Potatoes pan fired with onions and medium spices

CHICKEN TIKKA MASSALA

A dish that needs no explanation!

Accompaniments

SPECIAL PILLAU RICE

Basmati is considered to be the king of rice and as such, it is reserved for special occasions or particular dishes

NAAN BREAD

Made with flour, like most Indian breads, it is best eaten warm from the tandoor, preparing Indian breads involves three processes; Mixing, kneading & resting. This last stage is important in softening the dough and making it more elastic

CHEESE & GARLIC BREAD

Made the same way as above, but adding cheese & garlic

Desserts

(Choice of)

KULFI

Indian Ice Cream, Kulfi is creamy and delicious, Kulfi moulds have a distinctive cone like shape

ICE CREAM

Vanilla Ice Cream
OR

COFFEE

The pleasure of a good Coffee lingers - Served with Belgian Mint