

Appetisers

Vegetable Starters

(Served with Salad & Mint Sauce)

VEGETABLE SAMOSA	1.95
ONION BHAJI	1.95
PANEER SHASHLIK	2.95
ALOO CHAAT	2.95
<i>(Diced potato mixed with fresh coriander, green chillies, tamarind sauce & chaat masala)</i>	
GARLIC MUSHROOM PURI	3.25
<i>(Mouth watering mushroom sauteed in fresh garlic, herbs & spices)</i>	
MALAGATWANY SOUP	3.25
<i>(The famous south Indian pottage simmered with lentils, light spices, fresh herbs, lemon & thickened)</i>	
VEGETABLE SINGHARA	3.25

Meat Starters

(Served with Salad & Mint Sauce)

TANDOORI CHICKEN	3.95
CHICKEN TIKKA	3.50
GARLIC CHICKEN TIKKA	3.75
<i>(Delicately marinated with garlic)</i>	
LAMB TIKKA	3.50
SHISH KEBAB	3.50
MIXED KEBAB	3.75
CHICKEN SHASHLIK	3.95
LAMB SHASHLIK	3.95
MEAT SAMOSA	1.95
TRIPTI BALTI PURI	4.95
<i>(Mini steak like pieces of lamb marinated with fried mashed onion, crushed chillies, selected herbs & spices & cooked in clay oven)</i>	
CHICKEN TIKKA CHAAT	4.95
<i>(Diced tender chicken marinated in lime juice, garlic, turmeric, chilli & selected spices stir fried, with fresh coriander, served with salad)</i>	

Seafood Starters

(Served with Salad & Mint Sauce)

KING PRAWN BUTTERFLY	4.50
<i>(Delicate spice whole king prawn covered in bread crumbs & deep fried)</i>	
KING PRAWN PURI	4.95
<i>(Prawn cooked in rich succulent spices & served with special puri)</i>	
TANDOORI KING PRAWN	4.95
<i>(Succulent prawns marinated in aromatic herbs & spices & cooked)</i>	
FISH SINGHARA	3.95
PRAWN SINGHARA	3.95



188 / 189 Horninglow Road, Anson Court, Burton Upon Tren, DE14 1NG

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Traditional Dishes

All your traditional main dishes can be made to your taste, (Chicken, Lamb, Prawn, King Prawn, Chicken Tikka, Lamb Tikka)

Saffrezi Dishes

The dishes are cooked with fresh garlic, onions, ginger, tomatoes, coriander, turmeric, green chillies & a selection of herbs & spices

Karahi Dishes

A Medium dish with a host of spices sauteed Karahly style in a rich tarka base with an abundance of capsicums & onions

Balti Dishes

Balti is a north Indian dish, originating from the north-west frontiers of Kashmir called Balustistan. These dishes are specially cooked with fresh garlic, onions, ginger, tomatoes, coriander & methi leaves

Makhani Dishes

Boneless roasted pieces of chicken, lamb or king prawns cooked in a mild creamy sauce using tomato, almond & saffron. Served with Rice

Tikka Masala Dishes

Chicken, Lamb or king prawn marinated in yoghurt with spices & herbs, gently cooked in a clay oven then tossed with ground almonds, pistachios, coconut, milk & fresh cream. This dish is regarded as a national dish

Garlic Chilli Dishes

Tender pieces of chicken, lamb, king prawn marinated in garlic sauce, delicately flavoured with ginger, green chillies & capsicum

Served with Rice

CHICKEN	7.95
CHICKEN TIKKA	8.25
KEEMA	7.95
LAMB	7.95
PRAWN	8.95
KING PRAWN	13.95
VEGETABLE	7.45
MUSHROOM	7.95



Traditional Dishes

All your traditional main dishes can be made to your taste, (Chicken, Lamb, Prawn, King Prawn, Chicken Tikka, Lamb Tikka)

Bhuna

(Highly flavoured dish full of spices, fairly dry, mild to medium in taste)

Rogan Josh

(Medium hot dish cooked with fresh green herbs & spices & finished with a rich tomato sauce)

Dupiaza

(an elegant dish cooked with whole spices fried onions, green pepper medium to taste)

Patia

(Teak a tangy sweet & sour patia, & a hint of garlic, and tasty chilli sauce for this slightly sweet, slightly spicy dish)

Dhansak

(This dish is cooked in a specially prepared sweet & sour sauce with lentils, a delicacy which originated from ancient Persia)

Sagwala

(A traditional medium hot dish cooked with fresh spinach, green herbs, fairly dry)

Madras

(A well spiced classic dish cooked in a tomato based sauce, fairly hot taste)

Served Without Rice

CHICKEN	4.95
CHICKEN TIKKA	5.65
LAMB	5.75
KEEMA (MINCED LAMB)	4.95
PRAWN	6.95
KING PRAWN	8.95
VEGETABLE	4.75
MUSHROOM	4.95

Free Delivery

Opening Hours: Sunday - Saturday 5.30pm - 11.30pm Last Delivery Order 11.00pm

Jee-Ja-Jee's

Award Winning Chef Specials

All Special Dishes are served with Rice

Rajma Do-Piaza (V)

7.95

Kidney Beans cooked with Spring Onions, Red Onions and Onion Tarka to give a special flavour and finished with Green Chillies and special Spices

Navarattan Paneer Korma (V)

7.95

This dish originates from Moghul emperor called Akbar. Paneer (Indian Curd) cooked with Ghee in a Karahi, stir fried with Garlic, Onions and special Spices with a touch of Yoghurt and Cream, garnished with chopped Coriander

Chicken Tikka Rungpuri

8.95

Tender pieces of diced Chicken, marinated in Tandoori Sauce before being cooked in the Tandoor using fresh Garlic, Coriander leaves, Chopped Onions and other authentic special Spices (This dish is the winner of numerous awards for the Restaurant)

Lamb Almashiki

8.95

A traditional Punjabi home style dish, cooked with fresh Ginger, Onions and Tomatoes, a taste that will leave you well and truly satisfied

Maranjee Gosht

8.95

Diced Lamb cooked in Red Wine with Mushrooms, Onions and Capsicums

Papta Ma Gosht

7.95

A Lamb and Potatoes Casserole made with Tomato, Onions, Garlic, Ginger and Red Chillies

Butter Chicken

8.95

Marinated Tandoori Chicken using Butter, Garlic and special Spices

Chilli Chicken

7.95

Breast of Chicken pieces cooked in a Karahi using Garlic, Onions, Ginger, Tomatoes, Spices, Green Chillies, Coriander and Mango Chutney

Garlic Bahare

8.95

This dish uses Chicken which is first marinated in Tandoori spices & yoghurt then cooked in a clay oven. This dish is prepared using freshly chopped garlic, tomato, ghee & finely diced onions providing this dish with a distinctive taste & aroma.

Coriander Chicken

8.25

This is a more traditional Bhuna style dish. Bhuna which means fry. This dish consists of fresh Coriander, Onions, diced Tomatoes & Chillies. Only the freshest ingredients are used to prepare this dish

Rajastani Chicken

9.95

This delicious Chicken dish originates from Kholapur which is in southern India. This is cooked with an abundance of Green Chilli to provide heat due to the fact that the people from Kholapur like hot dishes. Topped with fresh, finely chopped Coriander

Murgh Apricot Surprise

8.95

Marinated Chicken cooked using Apricots & cream to provide a mild creamy taste

Achari Murg

8.95

Boneless chicken cooked with pickled herbs & spices for a Punjabi tangy taste

Karahi Paneer (V)

7.95

Paneer (Indian Curd) Chopped and cooked in Karahi with Ghee using Tomato Puree, Green Peppers, Tandoori Masala & dried Fenugreek Leaves. Garnished with Garram Masala & Coriander Leaves

Daal Makhani Special (V)

7.95

Mild dish consisting of Butter, Tomato Puree, hint of Coconut and special Herbs & Spices

Jeera Chicken

8.95

Spices Pieces of Chicken cooked with Cumin Seeds, Onions, Capsicums, tomatoes & Fresh Ginger with a richly spiced Sauce

Special Vegetable Curry (V)

8.95

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

Murgh Punjabi Masala

8.25

Spring Chicken cooked in Tomatoes, spiced Onions, Ginger, Garlic, special Herbs & Green Peppers in a thick Curry Sauce

Keema Mattar

8.25

Keema cooked with Tandoori Spices & Garram Masala. This dish uses fresh minced Lamb, fresh Garden Peas, Green Chillies & Green Peppers. This Dish is best served medium-hot to take advantage of Spiced used to create this dish

*Please inform us of any food allergies as we cannot accept responsibility without being informed

Exotic Tandoori Dishes

Succulent sizzling & definitely hot favourite of ours. These dishes are marinated with exotic spices, skewered & barbecued to perfection in a tandoori. Served with seasonal salads

FULL TANDOORI CHICKEN	10.95
HALF TANDOORI CHICKEN	7.95
CHICKEN TIKKA	6.95
LAMB TIKKA	6.95
TANDOORI KING PRAWN	12.95
SHASHLIK/ PANEER	7.95

Tandoori Khazana

All dishes are served with Curry Sauce, Pillau Rice & Nan

TANDOORI MIXED GRILL	13.95
FULL TANDOORI CHICKEN SPECIAL	13.95
HALF TANDOORI CHICKEN SPECIAL	8.95
TANDOORI KING PRAWN SPECIAL	14.95
CHICKEN TIKKA SPECIAL	8.95
LAMB TIKKA SPECIAL	8.95
(Seasonal Vegetable)	
GARLIC CHICKEN TIKKA SPECIAL	8.95

Biryani Dishes

These dishes are cooked with basmati rice, green chillies, herbs, spices & saffron. Garnished with onions, tomato & lemons. Served with vegetable sauce. Biryani may be mixed to suit individual preferences. Other varieties of this dish can be made according to taste.

CHICKEN BIRYANI	8.95
CHICKEN/LAMB TIKKA BIRYANI	8.95
LAMB BIRYANI	8.95
PRAWN BIRYANI	9.95
KING PRAWN BIRYANI	12.95
VEGETABLE BIRYANI	6.95
(Seasonal Vegetables)	
JEE JA JEE'S SPECIAL BIRYANI	10.95

English Dishes

(All Dishes are Served with French Fries & Salad)

FRIED SCAMPI	7.95	RUMP STEAK	12.95
1/2 ROAST CHICKEN	5.95	SIRLOIN STEAK	12.95
FULL ROAST CHICKEN	9.95	FRIED MUSHROOM	1.75
CHICKEN OMELETTE	6.95	FRIED ONIONS	1.75
CHEESE OMELETTE	6.95	PRAWN SALAD	6.95
SPANISH OMELETTE	6.95	GREEN SALAD	1.75
CK & M'ROOM OMELETTE	6.95	CHIPS	1.50
FILLET STEAK	12.95	FISH FINGERS	3.25
		NUGGETS	3.95

Sundries

Rice Dishes

BOILED RICE	1.50
PILLAU RICE	1.95
FRIED RICE	2.25
MUSHROOM RICE	2.25
VEGETABLE RICE	2.25
EGG FRIED RICE	2.25
KEEMA RICE (MINCED LAMB)	2.45
JEE JA JEE'S SPECIAL RICE	2.95
LEMON RICE (CONTAINS NUTS)	2.45
COCONUT RICE (CONTAINS NUTS)	2.45
GARLIC FRIED RICE	2.45

Vegetable Side Dishes

(Any combination can be made to suit your taste)

SAAG ALOO	3.25
ALOO GOBI	3.25
SAAG BHAJI	3.25
BHINDI BHAJI	3.25
BRINJAL BHAJI	3.25
MUSHROOM BHAJI	3.25
TARKA DAHL	3.25
CHANA MASALA	3.25
BOMBAY ALOO	3.25
MASALA DAHL	3.25
SAAG PANEER	3.25
CAULIFLOWER BHAJI	3.25

Bread Selection

PLAIN NAN	1.60
PESHWARI NAN	1.75
KEEMA NAN	1.90
GARLIC NAN	1.75
KULCHA NAN	1.75
CHEESE NAN	1.75
GARLIC TOMATO NAN	1.75
CHEESE & CHILLI NAN	1.75
STUFFED NAN (Vegetarian)	2.00
JEE JA JEE'S SPECIAL NAN	3.50
PARATHA (Butter Fried Flat Bread)	2.00
STUFFED PARATHA (Vegetable)	2.00
JEE JA JEE'S SPECIAL PARATHA	4.50
TANDOORI ROTI	1.25
(Whole wheat bread cooked in Tandoori)	
CHAPATI	1.10
(Whole wheat bread cooked on a Skillet)	
PURI (Light Pancake)	0.80

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