



# Takeaway Menu

Home Delivery Service Available  
Everyday



*Awarded Two Medallions by The Scottish Tourist Board  
for Good Food & Service*

*The Food & Drink Award • Good Food Guide (G.B.) • Masterchef U.K. Top 200  
The Association of High Class Food Establishments  
Masterchef (UK) Ltd Gold Award with 4 Stars*



*Member of Guild of Master Craftsmen*

**Tel: 01334 470 300**

# Appetizers

Garlic Prawns.....	£3.15	King Prawn Pakora.....	£4.75
Garlic Mushrooms.....	£2.60	Onion Bhaji.....	£2.85
Prawn Cocktail.....	£2.70	Mixed Starter with King Prawns (per head).....	£4.75
King Prawn with Spring Onions.....	£4.75	Shami Kebab.....	£3.25
Samosa (meat or vegetable).....	£2.75	Seek Kebab.....	£3.25
Prawn Puree.....	£3.75	Lamb Tikka.....	£3.25
Spicy Chicken Puree.....	£3.65	Chicken Tikka.....	£3.25
Mushroom Puree.....	£3.25	Garlic Chicken Tikka.....	£3.45
King Prawn Puree.....	£4.75	Tandoori Chatt Patt (chicken wings).....	£2.95
Vegetable Pakora.....	£2.75	Mixed Starter (per head).....	£3.75
Chicken Pakora.....	£3.25	Garlic King Prawns.....	£4.75
Fish Pakora.....	£3.25	Vegetable Mixed Pakora.....	£3.50
Paneer Pakora.....	£3.75	Mixed Kebab (chicken tikka, lamb tikka, seek kebab, king prawn)...	£4.25
Garlic Mushroom Pakora.....	£3.65	Popadoms (Plain or Spicy).....	£0.80

## Miscellaneous

Chips.....	£1.75
Plain or Spicy Popadoms.....	£0.80
Fried Mushroom.....	£1.85
Fried Onion.....	£1.05
Curry Sauce.....	£2.75
Curry Sauce & Chips.....	£3.75

## Chutneys

Mixed Pickle.....	£1.10
Lime Pickle.....	£1.10
Chilli Pickle.....	£1.10
Onion Chutney.....	£1.00
Mango Chutney.....	£1.15
Riata.....	£1.30

# Sundries

*The rice used in the Jahangir is pure Pakistani Bsmati - "King of Rice". (For the distinctive aroma and flavour)*

## Rice

Boiled Rice.....	£2.15
Saffron Rice (Pilao Rice).....	£2.25
Fried Rice.....	£2.25
Fried Rice with Peas.....	£2.50
Kabli Channa Pilao ( <i>chick peas</i> ).....	£2.50
Vegetable Fried Rice.....	£2.50
Mushroom Fried Rice.....	£2.50
Keema Fried Rice.....	£2.65
Egg & Mushroom Rice.....	£2.65

## Breads

Paratha.....	£2.25
Kheema Paratha (Minced Lamb).....	£2.50
Garlic Paratha.....	£2.50
Chilli Paratha.....	£2.50
Peshwari Puratha ( <i>sweet</i> ).....	£2.50
Alloo Paratha ( <i>potatoes</i> ).....	£2.50
Chapati.....	£0.85
Butter Chapati.....	£0.85
Chilli Chapati.....	£0.90
Garlic Chapati.....	£0.90

# Charcoal Tandoori *(Rice included)*

The Tandoor is a traditional style clay oven of the North West Frontier. All dishes are served with accompaniments of rice, crisp salad, and a special tandoori sauce of your desired strength.

<b>TANDOORI MIXED GRILL</b> ..... £13.50 <i>A quarter tandoori chicken, seek kebab, king prawn, chicken tikka and lamb tikka, accompanied by rice, salad, sauce and freshly baked nan.</i>	<b>EGYPTIAN KEBAB</b> .....£9.95 <i>Tender pieces of chicken fillet, marinated in dry herbs with mushrooms, onions and green capsicums.</i>
<b>TANDOORI KING PRAWN</b> .....£12.50 <i>Jumbo king prawns, smothered in fresh garlic and herbs, then delicately grilled in our clay oven.</i>	<b>TURKISH KEBAB</b> .....£9.95 <i>Shishlic - Tender cubes of lamb marinated in fresh ground spices, with mushrooms, onions and capsicums.</i>
<b>CHICKEN TIKKA KEBAB</b> .....£8.95 <i>Boneless chunks of chicken, marinated in yoghurt and spices, then cooked in the clay oven.</i>	<b>JAHANGIR SPECIAL TIKKA KEBAB</b> .....£9.95 <i>One of our new kebabs, diced chicken tikka cooked in our charcoal oven with extra ginger, garlic, gira powder and black pepper.</i>
<b>LAMB TIKKA KEBAB</b> .....£8.95 <i>Succulent pieces of tender lamb, marinated in our special sauce, flavoured with fresh spices and cooked in the clay oven.</i>	<b>TANDOORI FISH</b> .....£9.95 <i>Succulent fresh haddock fillets marinated in Jahangir special tandoori spices then cooked on charcoal in the clay oven.</i>
<b>1/2 TANDOORI CHICKEN</b> .....£8.50 <i>Half chicken, marinated in yoghurt and spices, then cooked on charcoal in the tandoor (on the bone).</i>	<b>GARLIC CHICKEN TIKKA KEBAB</b> .....£9.95
<b>TANDOORI SEEK KEBAB</b> .....£8.50 <i>Minced lamb mixed with onions, herbs and Pakistani spices and grilled on charcoal.</i>	<b>CHICKEN &amp; LAMB TIKKA KEBAB</b> .....£9.95
	<b>SEAFOOD SIZZLER (King Prawn &amp; Fish)</b> .....£10.95

## Tandoori Nan Bread

Nan <i>(leavened Pakistani bread baked in the tandoor)</i> .....	£2.25
Garlic Nan.....	£2.50
Chilli Nan.....	£2.40
Peshwari Nan <i>(sultanas, almonds, cashew nuts and cream)</i> .....	£2.95
Keema Nan <i>(lamb mince)</i> .....	£2.95
Aloo Nan <i>(Potatoes)</i> .....	£2.85
Garlic & Chilli Nan.....	£2.65
Keema & Garlic Nan.....	£2.95
Cheese Nan.....	£2.45
Cheese and Garlic Nan.....	£2.55
Cheese and Onion Nan.....	£2.55
Banana Nan.....	£2.60
Tandoori Roti <i>(unleavened bread cooked in the tandoor)</i> .....	£0.95
Tandoori Paratha <i>(flaky butter rich bread baked in tandoor)</i> .....	£2.25

## Vegetable Side Dishes

**ALL DISHES £3.50**

Kabli Channa (chick peas)	Mixed Vegetables
Mushroom Bhaji	Cauliflower Bhaji
Tinda Bhaji	Dal
Tarka Dal	Sag Alloo
Bombay Alloo	Alloo Gobi
Vegetable Masala	Bhindi Bhaji
Aubergine Bhaji	Sag Paneer (£3.75)
Aubergine & Courgette	Aloo Matar Paneer (£3.75)

# Traditional Curry Selection

<b>CHICKEN</b> .....	£5.95	<b>LAMB</b> .....	£5.95
<b>CHICKEN &amp; LAMB</b> .....	£6.25	<b>KING PRAWN</b> .....	£9.50
<b>PRAWN</b> .....	£6.75	<b>VEGETABLE</b> .....	£5.25
<b>CHICKEN &amp; PRAWN</b> .....	£6.95	<b>LAMB &amp; PRAWN</b> .....	£6.95

## **BHUNA (MEDIUM)**

*A thoroughly garnished dish with garlic, ginger, onion, mixed peppers and a few selected spices.*

## **DUPIAZA (MEDIUM)**

*A maximum quantity of onions, seasoned with a special collection of spices.*

## **KURMA (MILD)**

*A delicate preparation of cream and spices, producing a very mild curry.*

## **DHANSAK (MEDIUM)**

*Cooked with curried lentils and well seasoned with spices.*

## **ROGAN JOSH (MEDIUM)**

*Specially prepared with pimentos and garlic, garnished with tomato.*

## **PATHIA (MEDIUM)**

*Slightly sweet and sour curry, cooked with mango chutney and lemon sauce.*

## **MADRAS**

*A fairly hot curry!*

## **VINDALOO**

*A very hot curry!*

# Kurma Specialities

ALL JAHANGIR Kurmas incorporate our specially prepared homemade cream sauce which gives them a slightly nutty, extra creamy texture and a distinctly unique flavour

<b>CHICKEN TIKKA</b> .....	£6.75	<b>KING PRAWN</b> .....	£9.75
<b>LAMB TIKKA</b> .....	£6.75	<b>VEGETABLE</b> .....	£6.25
<b>CHICKEN AND LAMB TIKKA</b> .....	£6.95	<b>CHICKEN AND PRAWN</b> .....	£7.50
<b>PRAWN</b> .....	£7.25	<b>LAMB AND PRAWN</b> .....	£7.50

## **GURKHA KURMA**

*Barbecued pieces cooked with fresh cream, mixed fruit and light spices, giving a distinctly rich, creamy sauce.*

## **PUNJABI KURMA**

*An excellent Punjabi dish, mild to medium flavour with a pleasant Sweet & Sour taste in a creamy sauce, served with fried banana and whole cashew nuts.*

## **BURMA TIKKA KURMA**

*A tasty dish made with fresh cream, coconut cream, fried bananas and ground cashew nuts.*

## **MALAYAN KURMA**

*Special kurma prepared with fresh cream, coconut, mangoes and ground nuts.*

## **KASHMIRI TIKKA KURMA**

*A delicious mild strength, with fresh cream, peppers whole cashew nuts and pineapple.*

## **RESHMI KORMA**

*A creamy dish made with fresh cream, coconut cream, banana and chopped fresh tomatoes.*

## **JAHANGIR SPECIALITY KURMA**

*Special kurma prepared with fresh cream, creamed coconut, dry mixed fruit, nuts and raisens. Sweet and creamy with a nutty taste.*

# Balti Cuisine

Balti dishes originate from the northern most part of Pakistan. The Balti style of cooking differs from the traditional curries in that they are slowly stir-fried in clay pans, producing a drier, **slightly hotter**, homestyle flavour.

<b>CHICKEN TIKKA</b> .....	£6.25	<b>KING PRAWN</b> .....	£9.95
<b>LAMB TIKKA</b> .....	£6.25	<b>VEGETABLE</b> .....	£6.25
<b>CHICKEN AND LAMB TIKKA</b> .....	£6.95	<b>CHICKEN AND PRAWN</b> .....	£7.50
<b>PRAWN</b> .....	£7.25	<b>LAMB AND PRAWN</b> .....	£7.50

## BALTI

Cooked in our chef's special Balti spices, this dish has a beautiful delicate flavour and is probably the most popular of all the Balti dishes.

## BALTI CHILLI MASALA

Hot and spicy Balti dish. The aroma from the fresh chillies is truly mouth watering.

## BALTI GARAM MASALA

Cooked with garlic butter, black cumin and a blend of exotic spices giving an exquisite medium to hot flavour

## SWEET AND SOUR BALTI

An unusual combination of sweet and sour flavour with a creamy texture makes this dish 'one to taste!'

## KHYBER BALTI

Cooked with peppers, crushed chillies, balti spice and garnished with fresh tomato and green chilli.

## TAJ MAHAL BALTI

Medium to hot dish cooked with fresh garlic, ginger and mushrooms.

## BALTI PASANDA

A touch of garlic, ginger, yoghurt, cream, coriander and fresh green chillies. This is a medium to hot curry with whole cashew nuts.

## BALTI TIKKA MASALA

A traditional balti dish. This is the Jahangir's version of the UK. 's most popular curry dish. This is medium to hot curry with onion and mixed peppers.

## BALTI WITH LENTILS

This is a similar dish to Dhansaak and is made with balti spices. This is a medium to hot curry.

## BALTI SAG (CHICKEN OR LAMB).....

£7.25  
This combination of spinach with savory spices, creates a typically authentic dish from the region of the Punjab.

## BALTI FISH.....

£7.95  
Boneless fillet of fish is marinated and cooked in balti spices, then served in a sauce cooked with aromatic spices and Yoghurt giving a superbly authentic flavoured fish dish.

## MAHARAJA SEAFOOD BALTI.....

£9.95  
This balti adaptation of an old favourite cooked with king prawn, prawns and fish to be tasted to believe.

## House Thalis

Our Thalis offer delightful little portions of a connoisseurs selection of four most popular main courses — Bhuna, Kurma, Tikka Masala and Punjabi Masala, enabling you to discover the intricacies of our cuisine. Accompanied with Rice, Chapati and Onion Chutney.

Chicken Thali.....	£9.95
Lamb Thali.....	£9.95
King Prawn Thali.....	£12.95
Seafood Thali.....	£10.95
Vegetable Thali.....	£9.50
Chicken and Lamb Thali.....	£10.50

## Biryanies

A royal dish of Moghul origin. The dishes are cooked with Basmati fried rice and accompanied with vegetable curry and crisp salad.

Chicken.....	£7.95
Lamb.....	£7.95
Chicken & Lamb.....	£8.25
Prawn.....	£8.50
Chicken & Prawn.....	£8.95
King Prawn.....	£9.95
Vegetable.....	£6.50
Chicken Tikka or Lamb Tikka.....	£8.95
Lamb & Prawn.....	£8.95

## Seafood Biryani

Prawn, King Prawn & Fish

£12.95

## Jahangir Special Biiyanz

Chicken, lamb, prawns and mushrooms, cooked with special fried rice and tomato with omelette garnish

£11.95

# Specialities of the House

<b>CHICKEN TIKKA</b> .....	£7.25	<b>KING PRAWN</b> .....	£9.95
<b>LAMB TIKKA</b> .....	£7.25	<b>VEGETABLE</b> .....	£6.50
<b>CHICKEN AND LAMB TIKKA</b> .....	£7.50	<b>CHICKEN AND PRAWN</b> .....	£7.95
<b>PRAWN</b> .....	£7.75	<b>LAMB AND PRAWN</b> .....	£7.95

## **KADIE (KARAHI) (MED TO HOT)**

*Traditional Afghani dish cooked with fresh tomato, green chillies, garlic, ginger, fresh coriander and spring onion.*

## **PUNJABI MASALA (MED)**

*Cooked with tandoori sauce delicately flavoured with punjabi herbs, spices and mixed peppers.*

## **RUSTAM GARLIC CHILLI BUTTER (HOT)**

*Hot dish with barbecued tikka with extra ginger, crushed green chillies and mixed Indian spices.*

## **TIKKA MASALA (MED)**

*Marinated pieces of tikka barbecued in a clay oven and cooked in yoghurt with special masala sauce. This is a medium dish.*

## **PASANDA (MILD)**

*Cubes of tikka cooked with fresh cream, whole cashew nuts and almond powder.*

## **SHAHI TIKKA BHUNA (MED)**

*Tikka cooked with spring onions, peppers, fresh coriander, garlic and ginger. Very popular dish, highly recommended.*

## **JAIPURI (MED)**

*Blended with subtle touches of our fresh Punjabi spices, cooked with fresh mushrooms, onions and capsicums, served with vegetable curry sauce of desired strength.*

## **MANTER JANTER (MED)**

### **(CHICKEN & PRAWN)**

*Pieces of tikka cooked in a specially prepared sauce with mushrooms, green peppers and pineapple, flavoured with warm spices. An excellent medium to slightly hot dish.*

## **MASALENDAR (MED to HOT)**

*Cooked tandoori style and blended into a slightly tangy sauce with freshly grounded pure Punjabi spices.*

## **ACHARI TIKKA (MED to HOT - TANGY)**

*Barbecued pieces of tikka cooked with ground pickle, carefully brushed with other spices. Slightly hot, with spicy chilli and coriander.*

## **PATHAN GOST (MED)**

*Medium curry Bhuma style sauce with lamb, chick peas, coriander, green chillies and tomatoes. (Recommended), can be ordered with chicken.*

## **NAWABI GARAM MASALA (MED TO HOT)**

*Cooked with a blend of warm spices giving an excellent dish of medium to hot strength, with black pepper and a touch of garlic butter.*

## **CHASNI (MILD)**

*A tangy sauce, sour and cream, cooked with mild spices and a wedge of lemon.*

## **CHILLI MASALA (HOT)**

*Delicate flavoured herbs and spices, green chillies and coriander make this fabulously tasty dish.*

## **JALFREZI (MED TO HOT)**

*A medium to hot dish cooked with spring onion, peppers, fresh coriander, garlic, ginger and fresh yoghurt.*

## **SAG PANEER (MED)**

*Freshly spiced spinach cooked with curd and home made soft cheese.*

## **NENTARA (MILD)**

*A tasty dish marinated in a special sauce and cooked slowly with fresh herbs and spices (mild & creamy).*

## **CHEFS SPECIAL CURRY (MED)**

*Prepared in a bhuna sauce with lamb, chicken, prawn, mushroom tomato and spring onion.*

## **MIRCHI KORMA (MILD to MEDIUM)**

*Excellent mild to medium dish with fresh cream, coconut cream and crushed red chillies.*

## **KEEMA HOMESTYLE (MED to HOT)**

*Mince & Aubergines / Mince & Potatoes / Mince & Peas.*

# European Cuisine

All European dishes are garnished with fresh salad and served with chips or roast potatoes.

<b>SIRLOIN STEAK</b> (Grilled).....	£9.50
<b>STEAK DIANE</b> .(Cooked in a mushroom, pepper,brandy azid cream sauce).....	£9.95
<b>CHILLI STEAK</b> (Cooked in a hot pepper & chilli sauce).....	£9.95
<b>OMELETTE</b>	
Chicken and mushroom.....	£5.95
Prawn.....	£6.25
Cheese.....	£5.50
Chicken.....	£5.95
Chicken and Prawns.....	£6.50
<b>DRESSED HADDOCK</b> .....	£5.75
<b>FRIED SCAMPL</b> .....	£7.50
<b>HALF ROAST CHICKEN</b> .....	£7.50
<b>CHICKEN NUGGETS</b> .....	£7.50

## Set Meals

### A - Jahangir Original Meal For Two

(King Prawn - Extra £3.00 per Main Meal)

#### STARTERS

2 Popadoms & Onion Chutney  
Vegetable Pakora

or

Tandoor Chatt Patt (*Chicken Wings*)  
(served with Salad & Sauce)

#### MAINS

Madras, Bhuna, Korma, Pathia, Dhansak  
2 Rice & Nan Bread

**£15.95**

Choice of any One starter and Two main dishes per order.  
Main dishes served only with Chicken, Lamb, Veg or Prawns

### C - House Speciality Meal For Two

(King Prawn - Extra £3.00 per Main Meal)

#### STARTERS

2 Popadoms & Onion Chutney  
Vegetable Pakora

or

Chicken Pakora  
(served with Salad & Sauce)

#### MAINS

Jalfrezi, Chasni, Tikka Masala, Shahi Bhuna,  
Chilli Masala, Kashmiri Tikka Kurma  
2 Rice  
Nan Bread or Garlic Nan Bread

**£17.95**

Choice of any One starter and Two main dishes per order.  
Main dishes served only with Chicken, Lamb, Veg or Prawns

### B - Balti Meal For Two

(King Prawn - Extra £3.00 per Main Meal)

2 Popadoms & Onion Chutney

#### STARTERS

Vegetable Pakora

or

Onion Bhaji  
(served with Salad & Sauce)

#### MAINS

Balti/Khyber Balti, Balti Pasanda, Balti Garam Masala,  
Taj Mahal Balti  
2 Rice & Nan Bread

**£16.95**

Choice of any One starter and Two main dishes per order.  
Main dishes served only with Chicken, Lamb, Veg or Prawns

### D - Jahangir Party Special

(King Prawn - Extra £3.00 per Main Meal)

#### STARTERS

6 Popadoms  
Onion Chutney & Mango Chutney  
Chicken Pakora  
Vegetable Pakora  
(served with Salad & Sauce)

#### MAINS

Choice of any 4 curries from the menu  
(except Tandoori and King Prawn dishes)  
4 Rice  
1 Nan Bread & 1 Garlic Nan Bread  
1 Complimentary Bottle of House Wine (red or white)

**£42.95**

Main dishes served only with Chicken, Lamb, Veg or Prawns



We welcome our patrons suggestions to improve upon the already efficient service provided and any complaint, however small, will be promptly dealt with by the management.

*Some of these dishes contain nuts.*

If you enjoy the experience of the Jahangir, please tell your friends but if something displeases you, please tell us.

We endeavour to provide individual dishes and excellent service. If you feel that we haven't achieved this, please inform us immediately.

If you prefer to put your complaints in writing, please write to Mr Ali at the address below:

**JAHANGIR TANDOORI RESTAURANT**  
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ST. ANDREWS  
KY16 9QD

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