

Takeaway Menu

OPEN 7 DAYS A WEEK LUNCH 12 - 2PM **EVENING 5.30 - 12PM** LAST ORDERS AT 11.30PM

Tel: 01242 228 882 5 Rotunda Terrace, Montpellier Street

Cheltenham, Glos. GL50 1SW

www.indianvoojan.com

OPEN PUBLIC HOLIDAYS

STARTERS

MIXED PLATTER

MIX KEBAB

SHAMI KEBAB

ONION BHAJI

JHINGA PUREE

PRAWN PUREE

SALMON TIKKA

CHICKEN SALAD

with spices and shallow fried. CHICKEN PAKORAS

GOAN CRAB SALAD

JHINGA SHASHLIK

TANDOORI CHICKEN

TANDOORI MIX GRILL

MOLEE CHICKEN

in a creamy sauce - mild

BAHAR CHICKEN

BENGAL CHICKEN

in a thick sauce - fairly hot

HIMALAYAN LAMB

KUMBI CHICKEN

in a spicy sauce

CAFFRAEL CHICKEN

DRY COCONUT LAMB

METHI TIKKA BHUNA

KERALA JINGA

JINGA MOLEE

creamy sauce - mild

JINGA MANDARAJ

GOAN RED JINGA

butter sauce - mild JINGA MALABAR

SABJI MOLEE

coconut milk and red chillies

JINGA PANIR MALAI

SALMON KI SALAN

South Indian spices - mild

SABJI PIAZ MIRCHI

SABJI SAMBAR

CHANA PALAK PANIR

GARLIC BEGUN SABJI

CHICKEN BIRIYANI

and spices in a thick spicy sauce.

BALTI KING PRAWNS

BALTI LAMB SAGWALA

BALTI LEMON CHICKEN

BALTI CHICKEN OR BALTI LAMB

BALTI CHICKEN & MUSHROOM

SABJI BHAJEE Dry mixed vegetable.

SAG ALOO Spinach and potatoes.

Lentils sizzled with garlic.

SAG PONIR

PLAIN NAN

SAG BHAJEE Spinach cooked with garlic.

BALTI GARLIC CHICKEN OR LAMB TIKKA

herbs & spices in a thick spicy sauce.

JHINGA BIRIYANI (King Prawn)

SABJI BIRYANI (Mixed vegetables)

JALFRAZI (LAMB OR CHICKEN) (Fairly Hot)

JALFRAZI KING PRAWN (Fairly Hot)

KORMA (LAMB OR CHICKEN) (mild)

KING PRAWN KORMA (very mild)

Cooked with onion, green pepper, fresh green chillies, herbs

King prawn cooked with onion, green pepper, fresh chillies,

A very mild dish cooked with coconut, sultanas and fresh cream.

King size prawns cooked with coconut, sultanas and fresh cream.

LAMB BIRIYANI

a rich and tangy sauce - medium hot

JINGA ROSUN MIRCHI

red chilli sauce

and coconut sauce medium to spicy

CHETTINAD LAMB

PORIAL LAMB

medium

and red chillies - fairly hot UPPAKARI CHICKEN

GOAN CHICKEN

GARLIC LAMB

fairly hot

in herbs and spices

And special spices

and other spices, cooked in tandoor.

CHICKEN OR LAMB SHASHLIK

barbecued with onion, capsicum and tomatoes.

CHICKEN CHATT

with gram flour until golden brown.

VEGETABLE SAMOSA

wrapped in a crispy fried pastry.

A combination of chicken tikka, lamb tikka and sheek kebab. CHICKEN TIKKA Succulent boneless chicken marinated with yoghurt and various spices. SHEEK KEBAB Spiced Lamb minced moulded onto skewers and tandoored.

Spicy lamb minced deep fried with chillies and green herbs.

Marinated chicken with chatt masala and other spices.

Crisp onion moulded into sphere mesh then deep fried

Spiced vegetable flavoured with garam massala, and cumin

Salmon marinated with chef's special marinade flavoured

King prawns in a refreshing marinade of yoghurt, grilled

Chicken on the bone marinated with yoghurt, ginger, garlic

Succulent pieces of chicken or lamb tikka marinated with yoghurt

with tomato, onion and capsicum in the clay oven.

Onion bhaji, chicken tikka, sheek kebab and vegetable samosa.

£5.95 TANDOORI KING PRAWN Ajwain flavoured king prawns £5.95 King Prawn cooked in tamarind juice and other spices, served with puree.

£4.50

£3.75

£2.95

£2.95

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£4.50

£1.95 £2.50

£3.25

Crab meat mixed with light spices. £3.25 ALOO CHUTNEY CHATT Diced Potato mixed with yoghurt & tangy chutney massala. TANDOORI MAIN COURSE

tossed in balsamic vinegar, royal cumin and dredged with black pepper.

Prawns cooked in tamarind juice and other spices, served with puree.

Chicken fritters deep fried and served with tamarind and chilli sauce.

Piccatas of chicken, assorted bell peppers, tomatoes and onions,

INDIAN VOOJAN CHEF SPECIALITIES

marinated chicken mildly spiced with coconut, almonds and herbs

chicken and minced lamb, delicately blended and cooked

chicken cooked with chillies and coconut sauce - very hot

lamb cooked in South Indian spices with tomato, onion

chicken cooked in South Indian spices with tomato, onion

chicken cooked with black pepper; mustard and red chillies

lamb cooked in South Indian spices with fresh ginger

chicken cooked in South Indian spices with fresh ginger

lamb cooked in South Indian spices with mustard

and mushrooms in a thick sauce - medium

and mushrooms in a thick sauce - medium

chicken cooked with green peppers, green chillies and onions

lamb cooked with fresh garlic and green chillies in a thick sauce

Gathering of tandoori chicken, chicken tikka, lamb and sheek kebab.

and coconut sauce - medium to spicy £6.95 TANDOORI GARLIC CHILLI CHICKEN Tandoori chicken pieces cooked with fresh garlic & green chillies, with yogurt sauce - fairly hot SAGOTI CHICKEN TIKKA £6.95

spiced chicken tikka cooked with ginger; mustard and spinach -

baked chicken cooked with methi leaves, capsicum, tomato,

lamb cooked with red chillies, tamarind and black pepper in a hot spicy

herbs and spices £6.95 PANIRTIKKA BAHAR baked chicken cooked with almonds, cream and Indian cheese rich and mild £6.95 MURGHI JAIPURI chicken cooked with cream and butter - mild REZELA CHICKEN TIKKA OR LAMB £6.95 tikka in a sauce made with fresh green chillies, coconut and fresh garlic - hot and tangy CHICKEN TIKKA MOSSALA £6.50 diced chicken tikka marinated in yogurt with delicate herbs and spices, cooked in a specially flavoured sauce £6.50 LAMB PASSANDA diced lamb cooked with yoghurt and coconut - v.mild £6.95 TANDOORI MIXED MOSSALA chicken tikka, lamb tikka and prawns marinated in yogurt with delicate spices and cooked in a specially flavoured sauce JINGA TIKKA MOSSALA £11.95 king prawns marinated and cooked on skewers over charcoal and served in a specially flavoured sauce with cream SPECIAL SEAFOOD DISHES £11.50 KURLEACHI BALLACHOW crab meat cooked with fresh garlic, onion and green herbs in a thick sauce - medium £11.50

king prawns delicately spiced and cooked in a mustard and

fresh king prawns with coconut, almonds and green herbs in a

king prawns cooked in a hot spicy sauce made with tamarind,

king prawns cooked with Indian cheese and honey in a creamy

king prawns cooked with fresh mint, garlic, yoghurt and butter in

Fresh mixed vegetables marinated in yoghurt and mildly spiced with coconut, almonds and green herbs in a creamy sauce - mild.

Mixed fresh vegetables cooked with onions, green chillies

Chick peas cooked with spinach and Indian cheese - mild.

and fresh coriander in a thick sauce - fairly hot.

VEGETARIAN DISHES

Fresh vegetables cooked with lentils in a hot and sour sauce - fairly hot.

salmon cooked with mushrooms in a coconut milk with

king prawns cooked in a coconut and green chilli sauce - medium

king prawns with garlic and green chillies in a thick sauce - fairly hot

CHEERI PACHADI - mild Spinach with coconut sauce and a touch of lemon juice and cream ALOO PALAK - medium Potato and spinach cooked with garlic, ginger and fresh coriander. AVIAL Mixed vegetables with yoghurt and coconut sauce. PANIR SABJI TIKKA MOSSALA Mild Indian cheese and vegetables marinated and cooked in special flavoured sauce. TAMBODA

Special potato curry with lemon juice and tamarind sauce.

Spiced aubergine cooked with mixed vegetables and fresh garlic.

BIRIYANI

CURRY DISHES

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

ROGAN JOSH (LAMB OR CHICKEN) Cooked with tomatoes & cashew nuts with a blend of green herbs & spices in a flavour-some sauce. DHANSAK (LAMB OR CHICKEN) (Fairly Hot) Cooked with lentils in a hot, sweet and sour Persian style recipe. KING PRAWN DHANSAK Cooked with lentils in a hot, sweet and sour Persian style recipe.

BALTI EXPERIENCE

VEGETARIAN 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.

SUNDRIES **BOILED RICE** PILAU RICE MUSHROOM RICE VEGATABLE RICE Pilau rice fried with mixed vegetables. £3.25

KEEMA RICE Pilau rice fried with minced lamb

KEEMA NAN Spiced minced lamb.

EGG FRIED RICE Pilau rice fried with egg & onion.

1 COURSE £6.95 2 COURSES £8.95 3 COURSES £9.95

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The management reserve the right to refuse customers. Please note that we do not accept payment by cheque.

BUMBAI ALOO Slightly hot and spicy potatoes. ALOO GOBI Potato and cauliflower. BEGUN BHAJEE Gently spiced aubergine. MUSHROOM BHAJEE Dry spiced mushrooms. DALL ROSHUN / TARKA DALL

BINDY BHAJEE Gently spiced Okra / Ladies finger.

CHANNA MOSSALA Gently spiced chickpeas.

Spinach with home made cottage cheese and coconut.

The Dishes Below Are Moderately Spiced Unless Indicated

"Posh spice comes to town" "This is not your average Indian Restaurant" FOOD ****

SERVICE ****

GARLIC NAN £2.50 KULTCHA NAN Vegetable or onion. £2.50 £2.50 PESHWARI NAN With nuts and sultanas. PLAIN PORATHA Crispy leaven bread. £2.25 £1.50 CHAPATI thin leaven bread. PUREE Thin fired leaven bread. £1.50 PLAIN PAPADAM 60p CHUTNEY & PICKLES per person 60p £1.50 RAITHA Yoghurt with tomato, onion and cucumber. VOOJAN LUNCH SPECIAL