

THE ARJEE BHAJEE

INDIAN KITCHEN AND TAKEAWAY

STARTERS

Non Vegetarian

ARJEE'S LAMB CHOPS (E) £7.5 Tender pieces of lamb prepared in fresh strung yogurt, house spices topped with pomegranate infused dressing	SAMOSAS (LAMB) (D) £5.5 Triangular shaped pastry generously filled with lean lamb mince infused with our house spices
CHICKEN PAKORA £5.5 Chicken pieces coated in medium spices, chickpea flour and mustard seeds	MURG CHAAT PURI (D) £6.5 Sliced chicken cooked in chaat massala, cherry tomatoes rolled into a puri bread
FISH PAKORA £6.5 Cod fish fillets coated in medium spices, rice flour and chickpea flour	TANDOORI CHICKEN (E) £5.5 Free range chicken marinated in yoghurt, mint, garlic, ginger and a mild blend of spices
SHEESH KEBAB £5.5 Succulent skewered minced lamb seasoned with our chef's special blend of fresh spices	JHINGA CHAAT PURI £7.5 Blue water king prawns pan cooked in shallots, mild awadi spices, cherry tomatoes and fresh coriander
CHICKEN TIKKA (E) £5.5 Tender pieces of chicken marinated in strung yoghurt, garlic, ginger, lemon juice and fresh coriander leaves cooked in our clay oven	NON-VEGGIE SHARING PLATTER (FOR TWO) (E, D) £12.95 Compromising of Chicken Tikka, Samosa (Lamb) and Sheesh Kebab

Popadoms & Chutneys

POPADOM (EACH) £0.90 Crispy, glossy and crackling	CHUTNEYS MIX (E) £4.5 Mint yogurt, onion salad, mango and cumin chutney
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EXTRAS

Rice

PILAU RICE (V) £3.95	COCONUT RICE (V) £4.5
STEAMED RICE (V) £3.5	SAAG RICE (V) £4.5
MUSHROOM RICE (V) £4.5	SPECIAL RICE (E) £4.5
VEGETABLE RICE (V) £4.5	KEEMA RICE £4.5

Breads

PLAIN NAAN (D, E) £3.5	GARLIC NAAN (D, E) £3.95
PESHWARI NAAN (D, E) £3.95	CHILLI NAAN (D, E) £3.95
KEEMA NAAN (D, E) £3.95	CORRIANDER NAAN (D, E) £3.95
VEGETABLE NAAN (D, E) £3.95	PARATHA (V) £3.95
CHEESE NAAN (D, E) £3.95	CHAPATI (V) £1.9

Chips & Fries

CHIPS (V) £3.5 Crispy deep fried british potatoes	JHALFREZI FRIES (V) £5.5 Spicy fries cooked in hot curry sauce topped with fresh bird's eye chillies
MASALA FRIES (V) £4.5 Our most popular side of fries, cooked in our own blend of special seasoning	KEEMA FRIES £6.9 Lean mince cooked in awadi spices, slapped on top of Masala Fries

Sides

SMALL £5.5 | LARGE £9.95

ALOO GOBI (V)	TARKA DAAL (V)	BOMBAY ALOO (V)
SAAG ALOO (V)	MUSHROOM BHAJI (V)	BHINDI BHAJI (V)
SAAG PANEER (E)	CHANA MASSALA (V)	JEERA ALOO (V)
	SAAG BHAJI (V)	

MAINS

Arjee's Favourites

CHICKEN TIKKA MASSALA (E, F) £11.95 The nations favourite dish	KEEMA MUTTAR £12.95 Lean mince lamb cooked with fresh garden peas in black pepper sauce
NAWABI MURG £12.95 Moghul spiced battered Chicken cooked in Arjee's most loved red curry sauce	MAHKAN MASSALA MURG (E) £13.95 Freshly toasted ground spices, three bold aromatics cooked in a cream sauce
DHABA MURG MURCH £12.95 Hot dish of chicken cooked in whole spices, green chillies and fresh garlic	MAKHANI MURG (E, F) £12.95 Chicken cooked in fresh cream, hand ground almonds, butter, coriander, and mild spices
THALI ALOO GHOST £13.95 Diced leg of lamb cooked in South Indian spices topped with fenugreek	JHINGA SHIMLA MURCH £15.95 Fresh water king prawns slow cooked in mustard seeds, curry leaves and hot garlic spice blend
ANARI CHOPS (E) £14.95 Tender lamb chops smoked in pomegranate sauce	MACHI KI SALAN £15.95 Salmon fillet pan fried and cooked in a rich flavoured Bengali sauce
MURGA ALOO JOHL (E) £12.95 Breast of chicken cooked in baby potatoes, hot kashmiri red chillies and strung yogurt	CHICKEN TIKKA/SHASHLIK (E) £12.95 Pieces of chicken cooked in the tandoor marinated in herb yoghurt
MURG DUM HANDI (E) £13.95 Spring chicken cooked in dry roasted spices, lean mince, and cherry tomatoes	MURGI CHILLI MASSALA (E) £12.95 Marinated chicken cooked with fresh ginger, garlic, green chillies and house spices
JUGALBANDI TANDOORI (MIXED PLATTER) (E) £15.95 Sizzling platter with a medley of chicken tikka, sheesh kebab, tandoori chicken, lamb chops	CHANNA GHOST £13.95 A wonderful feast of spiced Lamb cooked in richly flavoured soft chickpeas

Mains

CHICKEN £11.95 | LAMB £12.95 | PRAWNS £14.95 | KING PRAWNS £15.95

BHUNA North Indian favourite dish cooked in cherry tomatoes	KARAKI Rich dish cooked in own spices together with ginger, garlic and coriander
SAAG Tempered spinach cooked in five spices and fresh coriander	ACHARI Glazed tangy mustard pickle cooked in a medium spice
DANSAK Hot, sweet and sour lentils sauce cooked with fenugreek	VINDALOO HOT!
JHALFREZI Cooked with onions, capsicum, fresh chillies in a thick sauce	MADRAS Kind of hot!
BALTI House balti spices cooked down to a thick paste sauce	KORMA (E, F) Mild and aromatic dish braised in a creamy almond sauce
DOPIAZA Medium spices cooked with an abundance of onions	PATHIA Parsi cooked hot, sweet and sour sauce in chillies and tamarind
ROGAN Traditional medium spice blend cooked with fresh tomatoes	CEYLON A blend of coconut, tomatoes, fenugreek, and lemon juice served with chillies

Biryanis

Fluffed basmati rice cooked in a mixture of cumin, turmeric, coriander, and chefs house spices. Served complete with a traditional biriyani sauce

VEGETABLE (V) £10.9	KING PRAWNS £15.95
CHICKEN £12.95	ARJEE'S SPECIAL BIRYANI £16.50 We have broken from tradition to bring you a distinct dish created using the finest blend of herbs/spices combined with Chicken, Lamb & Prawns
LAMB £13.95	

Kids

CHICKEN TIKKA, CHIPS AND SALAD (E) £7.95	ARJEE'S 'ONION BHAJI' CHIPS AND SALAD £7.95
VEGETABLE SAMOSA, CHIPS AND SALAD £7.95	FISH FINGERS, CHIPS AND BEANS OR PEAS (D) £7.95
SHEESH KEBAB, CHIPS AND SALAD £7.95	CHICKEN NUGGETS, CHIPS AND BEANS OR PEAS (D) £7.95

VEGETARIAN & VEGAN

WWW.THEARJEEBHAJEE.COM | 01173637768

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STARTERS

ARJEE'S 'ONION' BHAJEE (V) £4.95 Crispy marinated onion moulded into a ball then deep-fried until golden brown	VEGGIE PAKORA (V) £4.95 Thinly sliced vegetable fritters cooked in a chickpea batter, shallow fried until golden brown
Gobi PAKORA (V) £4.95 Cauliflower florets cooked in massala batter, cumin, coriander, and chilli	SAMOSAS (VEGGIE) (V) £4.95 Triangular shaped pastry generously filled with vegetables infused with our house spices
SUBZI CHAAT PURI (V) £4.5 Mixed veggies rolled into a puri bread, topped with fresh coriander	KARIYALI BORTHA (G) £4.95 Spinach and mashed potato patties topped with cheese
PYAAJ GOOTHEE (V) £4.95 Shallow fried massala chaat onion rings seasoned with our house spices	PANNEER TIKKA (G) £5.5 Cubed Indian cheese tossed in house spices, capsicum and red onion
ALOO CHAAT (V) £4.95 Delicately cooked potatoes tossed in chaat seasoning and masala blend	VEGGIE SHARING PLATTER (FOR TWO) (V) £10.95 Comprising of Arjee's "onion" bhajee, samosa and aloo chaat

MAINS

NIRAMISH (V) £9.95 East Bengal spices infused with aubergine, cauliflower and peas	CHANNA PALAK MASSALA £9.95 Kabuli soft chickpeas slow cooked in tempered spinach and ground spices
MASSALA DAL (V) £9.95 Yellow lentils tempered with mixed masala and mustard seeds	VEGGIE MASSALA (F) (G) £9.95 A medley of seasoned veggies cooked in massala spices, almond and cream
VEGGIE KORMA (F) (G) £9.95 The pinnacle of all veggie curries	MUSHROOM SAMBAR (V) £9.95 Exotic mushroom delicacy cooked with green onions and flavoured with spices
ALOO BEGUN SALAN (V) £9.95 Baby potatoes and aubergine cooked in medium spiced herbs	KARAI ALOO PALAK (V) £9.95 South Asian dry spices rubbed into baby potatoes, cooked in a lightly balanced spinach sauce
DHABA PANEER MASSALA (V) £9.95 Marinated Indian cheese served in a medium spiced gravy	SUBZI MADRASS (V) £9.95 The staple of all hot veggie curries loaded with spices, onion, ginger and smoked garlic
ROGAN SUBZI (V) £9.95 Seasonal vegetables combined with awadi spices	SAAG KI KUM (V) £9.95 Tempered spinach and mushrooms cooked with a bed of onions and peppers
Gobi ALOO JHALFREZI (V) £9.95 Cauliflower and baby potatoes cooked in hot sauce	

DRINKS

PEPSI - 330ml £2.50	LIPTON ICE TEA PEACH - 330ml £2.50
PEPSI MAX - 330ml £2.50	LIPTON ICE TEA LEMON - 330ml £2.50
R WHITES LEMONADE - 330ml £2.50	TANGO ORANGE - 330ml £2.50
AQUA LIBRA STILL WATER - 330ml £1.90	

FOOD ALLERGY? ASK BEFORE YOU EAT...

All our food is freshly prepared and cooked to order. If you have allergies, please inform a member of staff who will be able to advise you on all ingredients used. We advise that the food we prepare may contain or have come in to contact with peanuts, tree nuts, soybeans, milk, eggs, gluten/wheat, shellfish, or fish. If you have any dietary requirements, we ask that you consider our allergens information before placing your order.

You can find this on www.TheArjeeBhajee.com

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