



R E S T A U R A N T M E N U

A U T H E N T I C B A N G L A D E S H I C U I S I N E

STARTERS

3.50	ONION BHAJI (V) A traditional mildly spiced starter, coated with chickpea batter, deep-fried to produce a light crispy aroma flavour, served with salad and mint dip	4.00	TANDOORI CHICKEN (¼) A mouth-watering chicken on the bone marinated with tandoori spice cooked with perfection in the clay oven
3.50	VEGETABLE SAMOSA (V) A triangle pastry filled with stuffed mixed vegetables, deep-fried served with seasonal salad and mint dip	5.10	TANDOORI LAMB CHOPS Succulent lamb cutlets marinated in tandoori spice and then cooked medium in our clay oven
3.50	PANEER SHASLICK (V) A light mild slightly sweet cooked with roasted onions, peppers, and tomatoes giving it a barbeque texture	4.95	JEERA SPECIAL A combination of fresh garlic, mixed spices with chicken & lamb tikka to give you a mouth watering flavour
3.95	CHICKEN CHAAT ON PURI Spicy chicken tikka marinated onion, green peppers, green chillies, tomatoes stir-fried with chaat spices to give an exotic taste served on a crispy puri	4.50	GARLIC MURG SIZZLER Chicken marinated with our secret recipe, cooked in our tandoor oven, topped with grated cheese
3.95	CHICKEN PAKORA Mildly spiced starter coated with chick pea batter, onions and herbs, deep-fried served with seasonal salad and mint dip	4.95	MIX PLATTER A tasty selection of appetisers including chicken tikka, kebab, chicken pakora, onion bhaji
5.95	KING PRAWN BUTTERFLY We select the finest prawns, wrapped in breadcrumbs and then deep-fried	4.50	FISH SHASHLICK One of the finest Bangladeshi fish cooked in a mild, slightly sweet marinated sauce with green peppers, tomatoes garnished with coriander in a barbeque consistency

CRISPY MURG
Fresh Fillet chicken,coated in a unique sauce, deep fired in a golden breadcrumb batter

SEA FOOD SPECIALS

FISH DOOPEJA
A traditional style curry cooked with herbs and spices,cooked with chopped onions, tomatoes, in a medium flavoured sauce

JEERA KING PRAWN SPECIAL
Braised with fresh garlic and ginger, chunky peppers, onions and aromatic spice, plated onto banana leaves. A true south indian experience

BADSHAHI KING PRAWN
We start by using the finest jumbo prawns marinated with a tangy sweet sauce, prepared with onions, peppers and a hint of garlic

FISH SPECIAL
Fresh fish pieces pan fried to retain the flavour then served in a spicy tomato gravy

CHEF SPECIALITIES

CHICKEN JALALI
This derby city council award-winning dish is cooked with tender pieces of breast chicken in a minty tangy flavour sauce with added spice giving it a mild-medium strength

CHICKEN MAKHANI
Finely cut chicken simmered in butter in a rich creamy tomato sauce garnished with grated cheese

LASOONI MURG
A dish with a creamy texture with a blend of garlic and garam masala spice, giving it a unique taste, topped up with grated cheese coating

MUGLAI CHICKEN
A exquisite indulgence of chicken, herbs, spices, garlic, onions tomatoes in a slightly dry think consistent sauce, garnished with finely sliced potatoes. Served with boiled egg

MIX BIRYANI
Preparation of Basmati rice, sultanas garnished with tomatoes with herbs and spices, a dish which is mild and one whois new to oriental cuisine, served with curry sauce

BENGAL GHOST
A lamb dish cooked with a difference, tender pieces of lamb marinated with a tomato base sauce, with onions, green peppers and with added green chillies giving it a tangy twist

LAMB PASSANDA
A mildly creamy curry with a hint of spice to get the taste bud tingling, cooked with sultanas and cashewnuts giving it added flavour

GARLIC CHILLI CHICKEN
A consistent hot Bangladeshi cuisine made similar to a bhuna style dish with added fresh garlic and the finest green chillies, a wonderful flavour but not for the faint hearted!

LAMB CEYLON **
Tender Lamb cooked similar to a Bhuna with a little difference, a little sweet and a little different with coconut and green beans

NAGA CHICKEN
A curry with more then a bite, finest Bangladeshi chillies blended together giving a blistering flavoursome dish, not for the faint hearted!





CHEF SPECIALITIES

- 8.95

LAMB MISHTI

A traditional lamb cooked curry with a twist, fresh pumpkin, onions, herbs and spices giving it a delicate sweetness to this curry
- 8.95

IMLI SIL SILA

A simple but elegant curry with a mixture of meats, including chicken tikka, tandoori chicken, lamb mince meat blended together with tamarind sauce, slices of paneer for good measure as well
- 8.95

CHICKEN SIZZLER

Marinated with mix spices, slightly dry with a thick sauce chopped onions, green peppers, cooked grilled style served on a sizzling cast iron dish
- 8.95

SHAHI CHICKEN

Braised in a mild thick creamy masala clings, a flavoursome but mild dish
- 8.95

BALTI MIX

A traditional balti curry with diced onions blended with herbs and spices with a combination of chicken tikka, lamb tikka and tandoori chicken a true national favourite



CHEF SPECIALITIES

- 8.95

CHICKEN CHILLI AMBARI

A true favourite with our customers, breast pieces of marinated chicken cooked in our clay oven then blended together with our home made chilli sauce, containing green peppers and chopped onions, a must try

8.95
- 8.95

CHICKEN TIKKI SHASLICK

A light mild slightly sweet cooked with roasted onions, peppers, and tomatoes giving it a barbeque texture

8.95
- 8.95

CHICKEN TIKKA MASALA

A true nation favourite created with cream and coconut with specially selected herbs and spices, creating a mild creamy dish

8.95
- 8.95

CHICKEN REZALA

Oven cooked tandoori chicken off the bone pieces, cooked with blend of spices, chopped onions, green peppers tomatoes with fresh green chillies giving this dish a taste bite

8.95
- 8.95

CHEF SPECIAL

The best the chef has to offer, a delicious combination of chicken, lamb, prawns and mushrooms cooked with medium spices in a bhuna sauce

8.95
- 8.95

EK TA ALOO**

Fresh chicken filets, lamb mince and aloo marinated in authentic spicy ingredients, a little spicy, but worth a try

8.95
- 8.95

TARKA FEAST

A Lentil base curry giving it a tangy twist, chicken cooked dish a mild with a hint of lemon juice

8.95
- 8.95

DESI LAMB

Freshly made lamb chops cooked in our clay oven is then cooked in a bhuna style curry, added spice and tossed in with aloo to give it a desi finish

8.95
- 8.95

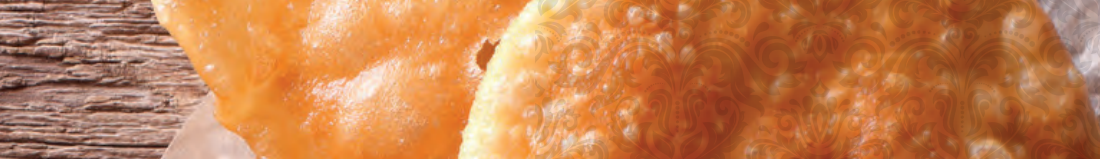
MURGI MASALA

Lamb mince, off the bone tandoori chicken cooked desi style, giving it a real authentic taste

8.95



KEY: D – Dairy, M – Mustard, SE – Sesame seeds, S – Seafood, C – Crustaceans, V –Vegetarian, VG – Vegan, G – Gluten, N – Nuts *Medium **Hot ***Very hot



TRADITIONAL CLASSICS

PLAIN CURRY* MADRAS** VINDALOO*** These dishes speak for themselves, a classic eastern Indian dish known world wide, cooked to various strength Vindaloo best known as a extremely fiery taste	
JALFREZI** Traditional firm favourite, cooked with chopped diced onions, a hint of masalas flavour sauce, but don't let that fool you, with the added fresh green chillies gives the dish a real bite.	7.50
KARAHI* A mixture of all spices, chopped onions, tomatoes, green pepper, cucumber garlic all blended together giving off an exotic aroma flavour.	7.95 8.95 7.50 7.10
BHUNA* A combination of spices fried together with capsicum, tomatoes, onions with the subtle aroma of coriander leaves, cooked medium try with a consistent dry thick sauce.	7.85 7.85 8.85
DUPIAZA* A method of preparation similar to bhuna but using a large quantity of chopped onions mixed with herbs and spices	
ROGAN JOSH** A dish similar to madras strength but main characteristics is the tomato texture giving it a rich spicy flavour	

BALTI** The use of exotic flavour chopped onions, tomatoes are used to create a traditional flavoursome dish	
DANSANK* A lental base curry with the use of pineapple and lemon juice to give you a tangy twist to the dish	
Chicken	
Chicken Tikka	
Lamb	
Prawn	
Vegetable	
TANDOORI DISHES	
Chicken Tikka	
Tandoori Chicken ½	
Lamb Tikka	
Tandoori Mix	
Tandoori King Prawn	
All tandoori dishes are cooked to perfection by our specialised chefs using the finest tandoori spices, fresh cream, yoghurt cooked in our famous clay oven garnished with lemon and herbs	

VEGETABLE SIDE DISHES

4.00	MIXED VEGETABLE BHAJI
4.00	SPINACH BHAJI
4.00	BHINDI BHAJI
4.00	CAULIFLOWER BHAI
4.30	SAAG ALOO
4.00	BOMBAY ALOO
4.00	ALOO GOBI
3.70	TARKA DAL
4.00	MUSHROOM BHAJI
4.30	SAAG PANEER
4.30	CHANA PANEER
4.30	ALOO PANEER
3.50	BHUNA CURRY SAUCE

SUNDRIES

2.50	TANDOORI ROTI	1.50	FRIED MUSHROOM OR ONION
3.20	PARATHA	1.50	CUCUMBER OR ONION RAITHA
3.50	STUFF PARATHA	0.80	POPPADOMS
1.90	CHIPS	0.90	SPICY POPPADOMS
1.75	CHAPATTI	1.00	PICKLE TRAY

RICE

2.50	PLAIN BOILED RICE	3.30	MIXED VEGETABLE PILAU RICE
2.70	PILAU RICE	3.30	MUSHROOM PILAU RICE
3.00	FRIED RICE	3.60	KEEMA RICE
3.30	PEAS PILAU RICE	3.30	PANEER RICE
3.30	EGG FRIED RICE	3.80	SPECIAL FRIED RICE

NAN BREADS

2.70	NAN	2.70	CHEESE & ONION NAN
3.60	KEEMA NAN	3.60	CHEESE & TOMATO NAN
3.20	GARLIC NAN	3.20	SPECIAL NAN
3.30	PESHWARI NAN (SWEET)	3.30	CHEESE NAN
3.30	STUFFED NAN (VEG)	3.30	ANY NAN ON REQUEST
3.30	CHEESE & GARLIC NAN		

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JEERA
RESTAURANT

RESTAURANT MENU

AUTHENTIC BANGLADESHI CUISINE