



## A La Carte Menu



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

The Food & Drink Award • Good Food Guide (GB) • Masterchef UK Top 200  
The Association of High Class Food Establishments  
Masterchef (UK) Ltd Gold Award with 4 Stars



Member of the Guild of Master Craftsmen

Please inform us of any allergies when placing your order.



In the year 1558, a young Prince was born to King Akbar, ruler of the Mogul Empire and a direct descendant of the great Jenghis Khan..... he was called Jahangir.

Legend tells that although married to the strong-minded Noor Jahan, he became involved in a star-crossed romance with a dancing girl called Anarkali.

Such was the Kings displeasure that he had her sentenced to death, but her mother, who had been a midwife at the birth of Jahangir, pleaded successfully for her life. Sentenced was altered to exile.

Jahangir's rule had a great impact on the destiny of his country, he signed a treaty with England in 1605 and this, in turn, led to the dominance of the East India Company throughout India.

Jahangir was succeeded in 1627 by his son Shah Jahan, he created the most romantic symbol of India to the world, in the memory of his loving wife, Mumtaz... The Taj Mahal.



# Jahangir

Balti &  
Tandoori Restaurant  
Est. 1998

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.

Please note  
There is an additional service charge of £10.00 per person unless a main dish is ordered.

Management reserve the right to refuse service to any person, at their discretion.

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 tell us.

If you prefer to put your complains in writing, please email Mr Ali at the address below

[info@jahangirstandrews.co.uk](mailto:info@jahangirstandrews.co.uk)

## RICE

Boiled Rice.....	£4.50
Pilau Rice .....	£4.75
Fried Rice.....	£4.95
Fried Rice with Peas .....	£5.50
Kabli Chana Fried Rice (Chickpeas) .....	£5.50
Mushroom Fried Rice.....	£5.50
Keema Fried Rice (Minced Lamb)....	£5.95
Egg & Mushroom Fried Rice.....	£5.50
Garlic Fried Rice .....	£5.50
Coconut Rice.....	£5.50
Jahangir Special Rice .....	£5.95
<small>(Peas, cashew nuts, sultanas, spring onion and mixed peppers)</small>	

## TANDOORI NAAN BREADS

Naan .....	£4.75
<small>Pakistani bread baked in the clay oven</small>	
Garlic Naan .....	£4.95
Chilli Naan .....	£4.95
Garlic & Chilli Naan.....	£4.95
Peshwari Naan (Sweet) .....	£5.75
<small>Sultanas, almonds, cashew nuts and cream</small>	
Keema Naan (Lamb Mince).....	£5.75
Aloo Naan (Potato).....	£5.50
Spicy Chicken Naan .....	£5.75

## BREAD

Paratha .....	£4.75
Keema Paratha (Minced Lamb) .....	£5.95
Garlic Paratha .....	£5.95
Chilli Paratha .....	£5.95
Peshwari Paratha (Sweet).....	£5.95
Aloo Paratha (Potato).....	£5.95
Chapati .....	£2.50
Butter Chapati .....	£2.95
Chilli Chapati .....	£2.95
Garlic Chapati .....	£2.95
Puri .....	£2.50

## CHIPS

Chips.....	£4.50
Peri Peri Chips .....	£4.95

Keema & Garlic Naan .....	£5.75
Cheese Naan.....	£4.95
Cheese & Garlic Naan.....	£4.95
Cheese & Onion Naan .....	£4.95
Garlic & Coriander Naan.....	£4.95
Tandoori Roti .....	£3.50
Tandoori Paratha .....	£4.50
<small>Flaky butter rich bread baked in tandoor</small>	
Lahori Kulcha with sesame seeds.....	£4.75

## POPPADOM & CHUTNEY

Poppadom (Plain) .....	£0.95
Poppadom (Spicy).....	£0.95
Onion Chutney.....	£1.50
Mango Chutney .....	£1.50
Raita .....	£2.95

Mixed Pickle .....	£1.50
Lime Pickle.....	£1.50
Chilli Pickle .....	£1.50
Pickle Tray <small>(onion, mango &amp; mixed pickle)</small> .....	£3.95

## APPETISERS

Vegetable Pakora .....	£6.50
Chicken Pakora .....	£7.50
Mixed Pakora .....	£7.50
Fish Pakora .....	£7.95
Paneer Pakora .....	£7.95
Mushroom Pakora .....	£6.95
King Prawn Pakora .....	£12.50
Haggis Pakora .....	£7.95
Potato Fritters .....	£6.50
Onion Bhaji .....	£6.50
Samosa (Vegetable).....	£6.95
Samosa (Meat).....	£7.50
Garlic Mushrooms.....	£7.50
Spicy Garlic Mushrooms .....	£7.50
Garlic Prawns.....	£8.50
Spicy Garlic Prawns .....	£8.50
Garlic King Prawns .....	£12.50
Garlic Achari King Prawns .....	£12.50
Shami Kebab.....	£7.95
Seekh Kebab .....	£7.95

Prawn Cocktail.....	£6.95
Mushroom Puri .....	£6.95
Chana Puri <small>(Chickpeas)</small> .....	£6.95
Spicy Chicken Puri .....	£7.95
Chicken Tikka Puri .....	£8.50
Prawn Puri .....	£8.50
King Prawn Puri.....	£12.50
Chicken Tikka.....	£7.50
Garlic Chicken Tikka .....	£8.50
Lamb Tikka .....	£9.50
Tandoori Chatt Patt <small>(Chicken Wings)</small> .....	£7.50
Jahangir Special Chicken Tikka. .....	£7.95
Garlic Jahangir Sp Chicken Tikka.. .....	£8.50
Tandoori Lamb Chops .....	£11.95
Mixed Starter .....	(Per Head) £9.50
<small>(Chicken tikka, seekh kebab, veg pakora, chicken pakora, onion bhaji, potato fritters)</small>	
Mixed Starter with King Prawns .....	£12.50
Mixed Kebab .....	£13.95
<small>(Chicken &amp; lamb tikka, seekh kebab, Jahangir special tikka, king prawn)</small>	



## SOUPS

Cream of Chicken (Tin) .....	£4.95
Tomato (Tin).....	£4.95

Lentil (Tin).....	£4.95
<small>homestyle (med to hot) dal soup</small>	

## CHARCOAL TANDOORI (Pilau Rice included)

The Tandoor is a traditional style clay oven of the North West Frontier. All served with accompaniments of rice, salad and curry sauce of your choice, mild, medium or hot sauce. (Served on sizzler)

### Tandoori Mixed Grill (choice of; on the bone or off the bone) ..... £25.95

A quarter tandoori chicken, seekh kebab, king prawn, chicken tikka and lamb tikka, accompanied by rice, salad and sauce.

### Chicken Tikka Kebab ..... £19.95

Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven.

### Garlic Chicken Tikka Kebab ..... £20.95

Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven, with extra garlic.

### Lamb Tikka Kebab ..... £22.95

Succulent pieces of tender lamb, marinated in yoghurt with our special sauce, flavoured with fresh spices and cooked in the charcoal oven.

### Chicken & Lamb Tikka Kebab ..... £22.95

Pieces of lamb and chicken tikka marinated in yoghurt with fresh spices and cooked in the charcoal oven.

### Tandoori Lamb Chops ..... £21.95

Tender lamb chops marinated overnight in fresh yoghurt, ground coriander, ground mint, green chillies, cumin, mace, fenugreek powder and ginger & garlic paste, cooked in a charcoal oven.

### Tandoori Seekh Kebab..... £20.95

Minced lamb, mixed onions, herbs and Pakistani spices, cooked in a charcoal oven.

### 1/2 Tandoori Chicken (on the bone) ..... £20.95

Half chicken, marinated in yoghurt and spices, then cooked in a charcoal oven.

### Egyptian Kebab (Chicken Tikka)..... £20.95

Tender pieces of chicken fillet, marinated in yoghurt, dry herbs, and cooked in a charcoal oven with mushrooms, onions and green peppers.

### Turkish Kebab (Lamb Tikka) ..... £23.95

Shashlik - Tender cubes of lamb marinated in yoghurt, fresh ground spices, and cooked in a charcoal oven with mushrooms, onions and green peppers.

### Jahangir Special Chicken Kebab (Add Extra Garlic for £1)..... £20.95

Breast cubes of chicken, marinated in yoghurt, cooked in a charcoal oven with extra ginger, garlic, jeera powder and black pepper.

### Jahangir Shahi Chicken Kebab ..... £21.95

Breast cubes of chicken, marinated in yoghurt with extra ginger, garlic, cumin powder and black pepper with onions, mushrooms and peppers cooked in a charcoal oven.

### Royal Meaty Platter..... £22.95

Lamb Tikka, Lamb Chops, Seekh Kebab.

## VEGETABLE SIDE DISHES

SIDE £7.50

MAIN £14.50

Kabli Chana (chickpeas)

Bombay Aloo (potatoes)

Aloo Ghobi (cauliflower & potatoes)

Saag Aloo (spinach & potatoes)

Tarka Daal (red lentils)

Bhindi Bhaji (okra) (lady fingers)

Vegetable Masala

Mushroom Bhaji

Aubergine Bhaji

Cauliflower Bhaji

Mixed Vegetables

Saag Bhaji

Daal Paneer

Saag Paneer

Matar Paneer

Aloo Matar Paneer

SIDE £7.95

MAIN £15.95

## EUROPEAN CUISINE

All garnished with fresh salad and served with chips.

Sirloin Steak Grilled .....£24.95

Steak Diane (cooked in a mushroom, pepper, brandy & cream sauce).....£26.95

Dressed Haddock .....£15.95

Fried Scampi.....£15.95

Chicken Nuggets .....£15.95

Green Salad .....£4.95

## OMELETTES

All garnished with fresh salad and served with chips.

Chicken & Mushroom .....£15.95

Chicken .....£15.95

Chicken & Prawns.....£15.95

Cheese .....£15.95

Plain .....£15.95

## TRADITIONAL CURRIES

Chicken .....	£14.95
Chicken & Lamb .....	£15.95
Prawn .....	£15.95
Chicken & Prawn .....	£16.95

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

**Dupiaza (Med)**  
A maximum quantity of diced onions, seasoned with a special collection of spices.

**Korma (Mild)**  
A delicate preparation of cream and spices, producing a very mild curry.

**Dhansak (Med)**  
Cooked with curried lentils and well seasoned with spices.

Lamb.....	£16.95
Lamb & Prawn.....	£17.95
Vegetable.....	£13.95
King Prawn.....	£20.95

**Rogan Josh (Med)**  
Marinated in spicy yoghurt stir fried with garlic, curried onion, tomatoes, spring onion & peppers.

**Pathia (Med to Hot)**  
Slightly sweet and sour curry, cooked with mango chutney and lemon sauce.

**South Indian Mint Sp. Bhuna (Med to hot)**  
Fresh ginger, garlic, fresh mint leaves onions, peppers & special Bhuna sauce.

**Madras**  
A fairly hot curry.

**Vindaloo**  
A very hot curry.

## HOUSE THALIS (Pilau Rice included)

Our Thalīs 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.

Chicken Thali.....	£22.95	Vegetable Thali .....	£20.95
Lamb Thali .....	£25.95	Chicken & Lamb Thali .....	£25.95
Seafood Thali.....	£26.95	King Prawn Thali .....	£26.95

## BIRYANIS

A royal dish of Moghul origin, cooked with Basmati fried rice, with a touch of fresh mint, onions, peppers, peas and yoghurt and accompanied with a vegetable curry cooked to a strength suitable for you, Mild, Medium or Hot and fresh salad.

Chicken .....	£17.95	Seafood Biryani .....	£21.95
Lamb .....	£20.95	(Prawn, King Prawn & Fish)	
Chicken & Lamb.....	£20.95	Jahangir Special Biryani.....	£21.95
King Prawn .....	£23.95	(Chicken, lamb, prawns & mushrooms	
Chicken & Prawn .....	£18.95	cooked with special fried rice)	
Chicken Tikka.....	£18.95	Vegetable .....	£15.95

## SEAFOOD SELECTION (Pilau Rice included)

**Tandoori King Prawns (Add Extra Garlic for £1 Extra).....** £27.95  
Jumbo king prawns, smothered in fresh garlic and herbs, then delicately cooked in our clay oven.

**Tandoori Salmon .....** £22.95  
Mouth-watering fillets of Scottish pink salmon bathed in a rich marinade of Ajwain ginger, lemon juice and a trace of mustard oil, then cooked under the grill.

**Tandoori Fish .....** £20.95  
Succulent fresh fish fillet marinated in Jahangir special tandoori spices then cooked under the grill.

**Royal Fish .....** £22.95  
The Scottish salmon fillet is marinated in lemon juice, tumeric, Ajwain, green chilli and other spices then fried quickly in mustard oil, cooked with garlic, onion, tomato and aubergine, cooked under the grill.

**Nawabi Machi (Fish) .....** £20.95  
Fresh fish, marinated in garlic, ginger, green chilli paste, fresh lemon juice, Ajwain, cooked with tomato, green peppers, spring onion and coriander cooked under the grill.

**Seafood Sizzler (King Prawn & Fish) .....** £23.95

## JAHANGIR SPECIAL TIKKA CURRIES (Highly recommended)

**North Indian Garlic Chilli (Hot)**  
This dish is very famous in North India. Cooked with extra garlic and ginger, garlic flakes, crushed green chillies and other North Indian Spices. This is a Madras Hot curry.

**Matka Chilli Bhuna (Hot)**  
Traditional Punjabi dish, cooked with fresh tomato, green chillies, garlic, ginger, coriander, spring onion, diced peppers and onions.

**Lahori Special Tikka (Med to Hot)**  
Jahangir special tikka cooked in Greek style yoghurt, touch of cream and spring onions with coarse black pepper to give a unique taste of Lahore (Recommended)

**Faisalabadi Garlic Tikka (Hot)**  
Cooked with garlic puree, garlic flakes, green and red crushed chillies, spring onions & special Bhuna sauce. (Recommended)

**Village Tikka Curry (Med to Hot)**  
Chunks of mushrooms, peppers, onions, crushed chillies, crushed black peppers, tangy warm spice.

**Keema Murgh (Med to Hot)**  
Cooked with Jahangir special tikka and lamb mince.

**Please choose below meat to go with above sauce.**

Jahangir Special Chicken Tikka.....	£16.95
Jahangir Special Chicken Tikka & Lamb.....	£17.95
Jahangir Special Chicken Tikka & Prawn .....	£17.95
Lamb.....	£17.95
Lamb & Prawn .....	£18.95
Prawn .....	£16.95
King Prawn .....	£21.95
Vegetable .....	£14.95

## HOUSE SPECIALITIES

Chicken Tikka.....	£15.95
Lamb.....	£16.95
Chicken Tikka & Lamb .....	£17.95
Prawn .....	£16.95

### Kadie (Karahi) (Med to Hot)

Traditional North Pakistan dish cooked in a Kadie using fresh tomato, spring onion, green chillies, garlic, ginger and fresh coriander.

### Punjabi Masala (Med)

Cooked in tandoori sauce delicately flavoured with Punjabi herbs, mixed peppers and spices.

### Tikka Masala (Med)

Marinated and barbecued in a clay oven and cooked in yoghurt with special masala sauce.

### Malai Tikka Masala (Mild to Med)

Cooked in fresh, rich, homemade cream with a touch of garlic, ginger and mango chutney.

### Shahi Tikka Bhuna (Med)

Cooked with spring onions, pepper, fresh coriander, garlic and ginger. **(Recommended)**

### Jaipuri (Med)

Blended with subtle touches of our fresh Punjabi spices, cooked with fresh mushrooms, onions and peppers, served with a veg curry sauce.

### Achari Tikka (Med to Hot-Tangy)

Barbecued pieces of tikka cooked with ground pickle, brushed with other spices slightly hot, with spicy chilli, coriander and spring onion. **(Recommended)**

### 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 & garlic flakes.

### Chasni (Mild)

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

### Nentara (Mild & Creamy)

A tasty dish cooked with fresh cream, almond powder and coconut, with fresh herbs & spices.

### Butter Chicken (Mild)

One of the best known Indian dishes. A classic, prepared with pieces of chicken slowly cooked in the tandoor and then braised in a smooth buttery sauce, with a touch of cream.

### Pasanda (Mild)

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

King Prawn.....	£21.95
Vegetable .....	£14.95
Chicken Tikka & Prawn.....	£16.95
Lamb & Prawn.....	£17.95

### Chilli Masala (Hot)

Delicate flavoured herbs & spices, crushed red & green chillies & coriander make this a tasty dish.

### Rustam Garlic Chilli Butter (Hot)

Hot dish with barbecued tikka with extra ginger, garlic butter, garlic flakes, crushed red & green chillies and spices. **(Recommended)**

### Masaledar (Med to Hot)

Cooked tandoori style and blended into a sweet & sour sauce with freshly ground Punjabi spices.

### Jalfrezi (Med to Hot)

Cooked with spring onion, peppers, fresh coriander, garlic, ginger and fresh yoghurt.

### Manter Janter (Med)

Pieces of tikka cooked in a specially prepared sauce with mushrooms, green peppers and onions, flavoured with warm spices.

### Pathan Gosht (Med)

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

### Saag Paneer (Med)

Freshly spiced spinach cooked with curd and homemade soft cheese.

### Chefs Special Curry (Med) ..... £17.95

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

## HOMESTYLE CURRIES

**(highly recommended)**

### Chicken Curry (Med to Hot)

**(on the bone)..... £15.95**

### Lamb Curry (Med to Hot) ..... £17.95

**(on the bone)**

### Keema Curry (Med to Hot)..... £16.95

**can be done with the following:**

Lamb Mince & Peas  
Lamb Mince & Potato  
Lamb Mince, Peas & Potato

## KORMA CURRIES

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

Chicken Tikka.....	£15.95
Lamb.....	£16.95
Chicken Tikka & Lamb .....	£17.95
Prawn .....	£16.95

### Burma Tikka Korma

A tasty dish made with fresh cream, coconut cream, fresh bananas and almond powder.

### Kashmiri Tikka Korma

A delicious dish of mild strength, with fresh cream, peppers, cashew nuts and pineapple.

### Gurkha Korma

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

### Malayan Korma

Special korma prepared with fresh cream, coconut, mango and ground nuts. cream.

King Prawn.....	£21.95
Vegetable .....	£14.95
Chicken Tikka & Prawn.....	£16.95
Lamb & Prawn.....	£17.95

### Reshmi Fruity Korma

A creamy dish made with fresh cream, coconut cream, banana, mango and pineapple.

### Punjabi Korma

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

### Jahangir Tropical Korma

Special korma prepared with fresh cream, creamed coconut, dried tropical fruits, nuts and raisins. Sweet and creamy with a nutty taste.

### Mirchi Korma (Mild to Med)

Excellent dish with fresh cream, coconut cream and crushed red chillies.

## BALTI CURRIES

Balti dishes originated from the northern port 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.

Chicken Tikka.....	£15.95
Chicken Tikka & Lamb .....	£17.95
Prawn .....	£16.95
Chicken Tikka & Prawn .....	£16.95

Lamb.....	£16.95
Lamb & Prawn.....	£17.95
Vegetable .....	£14.95
King Prawn.....	£21.95

### Balti (Med to Hot)

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

### Balti Chilli Masala (Hot)

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

### Khyber Balti (Med to Hot)

Cooked in a charcoal oven with peppers, crushed chillies, balti spice and garnished with fresh tomato and green chillies.

### Balti Garam Masala (Med to Hot)

Cooked with garlic butter, garlic flakes, cumin & a blend of exotic spices giving an exquisite flavour.

### Sweet & Sour Balti (Med)

An unusual combination of sweet & sour flavour with a creamy texture makes this dish one to taste.

### Taj Mahal Balti (Med to Hot)

Cooked with fresh garlic, ginger and mushrooms.

### Balti Pasanda (Mild to Med)

A touch of garlic, ginger, cream, crushed red & green chillies with whole cashew nuts.

### Balti Tikka Masala (Med to Hot)

This is the Jahangir's version of the UK's most popular curry dish with onion and mixed peppers.

### Balti with Lentis (Med to Hot)

This is a similar dish to Dhansak and is made with Balti spices.

### Balti Saag (Med to Hot)

Tender meat cooked with spinach savoury spices, creates a typically authentic dish from Punjab.

### Balti Fish (Med to Hot) ..... £17.95

Fillet is marinated and cooked in Balti spices, then served in a sauce cooked with aromatic spices, yoghurt giving an authentic flavoured fish dish.

### Maharaja Seafood Balti (Med to Hot) £18.95

This was a favourite dish of the Maharajas, cooked with king prawn, prawns and fish. Taste it to believe it!!