



Fully Licensed

# TAKEAWAY MENU

*We offer lovers of fine Pakistani cuisine a rare experience indeed...*



*Fast home delivery service available everyday (Delivery charge applicable)*

# 01334 470 300

116a South Street, St Andrews KY16 9QD

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

*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.*



**2 Course Lunch | 3 Course Lunch**

1 2.00pm to 2.30pm

EVERY DAY EXCEPT SUN

Open 5pm till late for evening meals

**3 Course Pre Theatre Meal Every Day (Except Sat)**

from 5pm - 7pm

## WELCOME

St Andrews, God's gift to golf, and the Jahangir, our gift to you, may, at first, seem an unlikely partnership. But first appearances are certainly deceptive in this case. We may not be able to match the Auld Grey Toon's unique atmosphere or it's hallowed tradition but yet, we share much in common.

For starters, a commitment to excellence and first class service. And in our delicious food - as with the golf quality, variety and character.

- St Andrews and the Jahangir a winning team in every respect!



We offer a good selection of Pakistani, Punjabi, Bangladesh and North Indian Tandoori dishes: Every dish prepared has its own distinctive flavour and aroma which does not come from any curry powder but from spices which have to be prepared dail for each individual dish.

**We request any complaints should be brought to our immediate attention.**

# POPPADOM & CHUTNEY

Poppadom (Plain)	0.95	Mixed Pickle	1.60
Onion Chutney (Spiced onion)	1.60	Lime Pickle	1.60
Mango Chutney	1.60	Chilli Pickle	1.60
Raita	2.60	Pickle Tray	3.95
		Onion, mango & mixed pickle	

## APPETISERS

Vegetable Pakora	5.50	Garlic King Prawns	10.95
Chicken Pakora	6.50	Garlic Achari King Prawns	11.95
Mixed Pakora	6.50	Seekh Kebab	7.50
Fish Pakora	7.50	Chicken Tikka Puri	7.50
Paneer Pakora	7.50	Spicy Chicken Puri	6.95
Mushroom Pakora	5.95	Prawn Puri	7.95
King Prawn Pakora	10.95	King Prawn Puri	11.95
Haggis Pakora	7.50	Chicken Tikka	6.95
Potato Fritters	5.50	Garlic Chicken Tikka	7.95
Onion Bhaji	5.50	Tandoori Chatt Patt (Chicken Wings)	6.50
Samosa (Vegetable) (3pc)	5.95	Jahangir Special Chicken Tikka	7.50
Samosa (Meat) (3pc)	6.50	Garlic Jahangir SP Chicken Tikka	7.95
Garlic Mushrooms	6.95	Tandoori Lamb Chops	9.95
Spicy Garlic Mushrooms	6.95	Mixed Starter (Per Head)	7.50
Garlic Prawns	7.50	Chicken tikka, seekh kebab, veg pakora, chicken pakora, onion bhaji & potato fritters	
Spicy Garlic Prawns	7.50	Mixed Kebab (Served on sizzler)	12.95
Prawn Cocktail	6.50	Chicken & lamb tikka, seekh kebab, Jahangir special tikka & king prawn	

## MISCELLANEOUS

Chips	3.95	Curry Sauce (Large)	5.95
Peri Peri Chips	4.50	Korma Sauce (Small)	5.95
Curry Sauce & Chips	4.95	Korma Sauce (Large)	6.95
Curry Sauce, Chips & Cheese	5.95	Tikka Masala Sauce (Small)	5.95
Korma Sauce, Chips & Cheese	6.95	Tikka Masala Sauce (Large)	6.95
Tikka Mas Sauce, Chips & Cheese	6.95	Madras Sauce (Small)	5.95
Curry Sauce (Small)	4.95	Madras Sauce (Large)	6.95

# 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.

**Tandoori Mixed Grill (Choice of; on the bone or off the bone)** 18.95

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

**Chicken Tikka Kebab** 14.95

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

**Garlic Chicken Tikka Kebab** 15.95

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

**Lamb Tikka Kebab** 16.95

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** 16.95

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

**Tandoori Lamb Chops** 16.95

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 Kabab** 14.95

Minced lamb, mixed onions, herb & Pakistani spices, cooked in a charcoal oven.

**1/2 Tandoori Chicken (On the bone)** 15.95

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

**Egyptian Kebab (Chicken Tikka)** 15.95

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)** 16.95

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)** 15.95

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

**Jahangir Special Shahi Chicken Kebab** 16.95

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** 17.95

Lamb tikka, Lamb chops, Seekh kebab.

# SEAFOOD SELECTION (Pilau Rice Included)

**Tandoori King Prawns (Add extra garlic for £1)** 18.95

Jumbo king prawns, smothered in fresh garlic and herbs, then delicately cooked in our clay oven.

**Tandoori Salmon** 17.50

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** 16.50

Succulent fresh fish fillet marinated in Jahangir special tandoori spices then cooked under the grill.

**Royal Fish** 17.50

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)** 16.50

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)** 17.95

# HOUSE SPECIALITIES

Chicken Tikka .....	11.95
Lamb .....	12.95
Chicken Tikka & Lamb .....	12.95
Chicken Tikka & Prawn .....	11.95

## 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, cream with a touch of garlic, ginger and mango chutney.

## Shahi Tikka Bhuna (Med)

Cooked with spring onions, pepper, fresh coriander, garlic and ginger.

## 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.

## 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.

Prawn .....	11.95
King Prawn .....	17.95
Vegetable .....	10.95
Lamb & Prawn .....	12.95

## 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.

## 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.

## Saag Paneer (Med)

Freshly spiced spinach cooked with curd and homemade soft cheese.

## Chefs Special Curry (Med)

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

10.95

# HOMESTYLE CURRIES (Highly Recommended)

## Chicken Curry (Med to Hot)

(on the bone)

11.95

## Lamb Curry (Med to Hot)

(on the bone)

13.95

## Keema Curry (Med to Hot)

can be done with the following:

12.50

Lamb Mince & Beas

Lamb Mince & Potato

Lamb Mince, Beas & Potato



# TRADITIONAL CURRIES

Chicken .....	9.95
Chicken & Lamb .....	10.95
Prawn .....	10.95
Chicken & Prawn .....	10.95

## 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 .....	10.95
Lamb & Prawn .....	11.50
Vegetable .....	8.95
King Prawn .....	16.95

## 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.

# 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 .....	11.95
Chicken Tikka & Lamb .....	12.95
Prawn .....	12.95
Chicken Tikka & Prawn .....	12.95

## 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 & 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 and 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.

Lamb .....	12.95
Lamb & Prawn .....	12.95
Vegetable .....	10.95
King Prawn .....	17.95

## Balti Pasanda (Mild to Med)

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

## Balti with Lentils (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)

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) 12.95

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

# 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.

## Faisalabadi Garlic Tikka (Hot)

Cooked with garlic puree, garlic flakes, green and red crushed chillies, spring onions & special Bhuna sauce.

## 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 .....	12.95
Jahangir Special Chicken Tikka & Lamb .....	13.95
Jahangir Special Chicken Tikka & Prawn .....	13.50
Lamb .....	13.95
Prawn .....	13.50
Vegetable .....	11.95
Lamb & Prawn .....	13.95
King Prawn .....	17.95



# 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 .....	11.95
Lamb .....	12.95
Chicken Tikka & Lamb .....	12.95
Prawn .....	12.95

King Prawn .....	17.95
Vegetable .....	10.95
Chicken Tikka & Prawn .....	12.95
Lamb & Prawn .....	12.95

## 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 & 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.

## 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.

# VEGETABLE SIDE DISHES

Kabli Chana (Chickpeas)

Bombay Aloo (Potatoes)

Aloo Ghobi (Cauliflower & Potatoes)

Saag Aloo (Spinach & Potatoes)

Tarka Daal (Red Lentils)

Bhindi Bhaji (Okra - Lady Fingers)

Daal Paneer

Saag Paneer

Matar Paneer

Aloo Matar Paneer

Mushroom Bhaji

Aubergine Bhaji

Cauliflower Bhaji

Mixed Vegetables

Saag Bhaji

Side - 6.95

Main - 11.95

Side - 7.95

Main - 12.95

## 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	18.95	Vegetable Thali	17.95
Lamb Thali	19.95	Chicken & Lamb Thali	19.95
Seafood Thali	21.95	King Prawn Thali	22.95

## 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	13.95	Chicken Tikka	14.95
Lamb	14.95	King Prawn	17.95
Chicken & Lamb	14.95	Vegetable Biryani	11.95
Chicken & Prawn	13.95	Seafood Biryani (Prawn, King Prawn & Fish)	15.50



# EUROPEAN CUISINE

All garnished with fresh salad and served with chips.

Dressed Haddock	11.95
Fried Scampi	12.95
Chicken Nuggets	11.95
Green Salad	5.95

## RICE

Boiled Rice	3.75	Mushroom Fried Rice	4.95
Pilau Rice	3.95	Garlic Fried Rice	4.95
Fried Rice	4.25	Coconut Rice	4.95
Fried Rice with Peas	4.95	Jahangir Special Rice	5.95
Chana Fried Rice (Chickpeas)	4.95	Peas, cashew nuts, sultanas, spring onion and mixed peppers	

## BREAD

Paratha	4.50	Chapati	1.95
Garlic Paratha	4.95	Butter Chapati	2.25
Chilli Paratha	4.95	Chilli Chapati	2.50
Peshwari Paratha (Sweet)	5.95	Garlic Chapati	2.50
Aloo Paratha (Potato)	5.95	Puri	2.75

## TANDOORI NAAN BREADS

Naan	3.75	Cheese Naan	4.95
Pakistani bread baked in the clay oven		Cheese & Garlic Naan	4.95
Garlic Naan	4.25	Cheese & Onion Naan	4.95
Chilli Naan	4.75	Aloo Naan (Potato)	4.95
Garlic & Chilli Naan	4.75	Garlic & Coriander Naan	4.75
Peshwari Naan (Sweet)	4.95	Tandoori Roti	2.95
Sultanas, almonds, cashew nuts and cream		Tandoori Paratha	4.50
Keema Naan (Lamb Mince)	4.95	Flaky butter rich bread baked in tandoor	
Keema & Garlic Naan	4.95		
Spicy Chicken Naan	4.95		

# SET MEAL DEALS!

## **JAHANGIR ORIGINAL** Meal A - For Two

2 Poppadoms & Onion Chutney  
Served with

### **1 STARTER & 2 MAINS FROM BELOW**

#### **Starters**

Vegetable Pakora, Potato Fritters  
or Tandoori Chatt Patt (Chicken Wings)  
or Onion Bhaji (Served with Salad & Sauce)

#### **Mains**

**Choose Meat - Chicken, Lamb or Vegetable**

Curry, Madras, Bhuna, Korma, Pathia or  
Dhansak, 2 Pilau Rice & Plain Naan

**£29.95**

## **BALTI SPECIAL** Meal B - For Two

2 Poppadoms & Onion Chutney  
Served with

### **1 STARTER & 2 MAINS FROM BELOW**

#### **Starters**

Vegetable Pakora, Potato Fritters or  
Tandoori Chatt Patt (Chicken Wings)  
or Onion Bhaji or Chicken Parkora  
(Served with Salad & Sauce)

#### **Mains**

**Choose Meat - Chicken, Lamb or Vegetable**

Balti, Khyber Balti, Balti Passanda,  
Balti Chilli Masala or Sweet & Sour Balti,  
2 Pilau Rice & Plain or Garlic Naan

**£32.95**

## **HOUSE SPECIAL** Meal C - For Two

2 Poppadoms & Onion Chutney  
Served with

### **1 STARTER & 2 MAINS FROM BELOW**

#### **Starters**

Vegetable Pakora, Potato Fritters or  
Tandoori Chatt Patt (Chicken Wings)  
or Onion Bhaji or Chicken Parkora  
(Served with Salad & Sauce)

#### **Mains**

**Choose Meat - Chicken, Lamb or Vegetable**

Jalfrezi, Chasni, Lahori Special Tikka  
Tikka Masala, Shahi, Bhuna, Chilli Masala or  
Tikka Korma, 2 Pilau Rice, Plain or Garlic Naan

**£34.95**

## **PARTY SPECIAL** Meal D

4 Poppadoms & Onion Chutney  
& Mango Chutney Served with

### **2 STARTERS & 4 MAINS**

#### **Starters**

Vegetable Pakora & Chicken Pakora  
(Served with Salad & Sauce)

#### **Mains**

**Choose Meat - Chicken, Lamb or Vegetable**

Choice of any 4 curries from the menu  
(Excludes Tandoori & King Prawn Dishes)  
4 Pilau Rice & Plain & Garlic Naan

**£59.95**



***Many famous celebrities have dined in Jahangir over the years, namely...***

*Gary Lineker, Lee Westwood, Andrew Neil, Kevin Keegan, Sandy Lyle, Steve Rider, Hazel Irvine, Luke Donald, Matthew Pinsent, Steve Redgrave, Alan Brazil, Iain Poulter, Adam Scott, Geoff Ogilvy, Paul McGinley, Ken Doherty, Stephen Hendry, Darren Clarke, Vijay Singh, Hunter Mahan, Graham Mcdowell, Walter Smith, Tom Lehman, Jonathan Edward, Alan Hansen ... and many more.*



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.

116a South Street, St Andrews KY16 9QD  
[info@jahangirstandrews.co.uk](mailto:info@jahangirstandrews.co.uk)  
[www.jahangirstandrews.co.uk](http://www.jahangirstandrews.co.uk)

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