

✿ STARTERS & APPETISERS

DAAL SOUP ✓	£2.50
Mildly spiced warm lentil soup served with fresh lemons	
CHICKEN/LAMB SAMOSA	£3.30
Triangular Indian pastry filled with chicken or lamb filling, deep fried	
VEGETABLE SAMOSA ✓	£3.20
Triangular Indian pastry filled with a vegetable filling, deep fried	
ONION BHAJI ✓	£3.30
Chopped onions seasoned with herbs & spices then formed into a ball and deep fried	
ALOO CHAT ✓	£3.10
Diced potatoes cooked with our chefs specially selected spices	
PRAWN COCKTAIL	£3.25
Prawns served with fresh salad and a special cocktail sauce	
SAG PRAWN	£3.95
Prawns simmered with spices then cooked with spinach	
PRAWN PURI	£3.95
Prawns cooked with a delicate blend of exquisite spices and served on a puri	
TANDOORI KING PRAWN	£6.95
Jumbo sized prawns marinated in a delicate blend of herbs and spices, grilled in the tandoor	
KING PRAWN BUTTERFLY	£5.95
King prawn without the shell marinated and coated with special herbs & spices, deep fried	
TANDOORI MACHLEE	£4.95
Fresh rainbow trout marinated in an exotic blend of herbs & spices, delicately barbequed in the tandoor	
SHAAMI KEBAB	£4.20
Minced Lamb patties made with garlic, ginger, onions, finely selected herbs & spices lightly fried.	
SHEEKH KEBAB	£4.20
Minced lamb meat mixed with onions, green chillies and an exotic blend of spices cooked on skewers in the clay oven	
CHICKEN/LAMB TIKKA	£4.20
Tender pieces of succulent chicken/lamb marinated with yoghurt and a blend of herbs & spices, barbequed in a clay oven	
FISH TIKKA	£4.20
Marinated pieces of fresh salmon barbequed in the clay oven	
TANDOORI CHICKEN	£4.15
On the bone chicken marinated in yoghurt and a delicate mix of herbs and spices, barbequed in the tandoor	
MIXED STARTER	£5.70
Consisting of chicken tikka, sheekh kebab and onion bhaji	

SPECIAL TIKKA DISHES

CHICKEN / LAMB TIKKA BHUNA (M)	£7.50
Succulent pieces of meat slow cooked in a rich onion and tomato sauce with finely selected ground spices and fresh green herbs	
CHICKEN / LAMB TIKKA CURRY (M)	£7.50
Chicken or lamb tikka cooked with our chefs own specially selected spices and fresh herbs	
CHICKEN / LAMB TIKKA DO-PIAZA (M)	£7.50
A dish cooked with chicken/lamb tikka, fried onion cubes, sliced green peppers, herbs & spices	
CHICKEN / LAMB TIKKA JALFREZI (H)	£7.50
Fresh green chillies, capsicum, onions, tomatoes, lemon juice and hot aromatic spices cooked with chicken or lamb tikka	
CHICKEN / LAMB TIKKA KARAHI (M)	£7.50
Tender pieces of chicken/lamb tikka cooked with an exquisite blend of herbs & spices, ground garlic and ginger, chopped onions, tomatoes and capsicum	
CHICKEN / LAMB TIKKA ROGAN JOSH (M)	£7.50
Chicken or lamb tikka cooked with medium hot spices and onions in a rich tomato sauce	
CHICKEN / LAMB TIKKA CHILLI MASALA (H)	£7.50
Diced pieces of tender chicken/lamb tikka cooked in a fiery hot sauce with fresh garlic, green chilli and herbs	
CHICKEN / LAMB TIKKA MADRAS (H)	£7.50
Cooked with the chefs own carefully selected hot spices, tomatoes and finished with chopped coriander.	
CHICKEN / LAMB TIKKA VINDALOO (H)	£7.50
Spicy curry prepared with tender pieces of chicken/lamb tikka, red chilli, fresh lemon juice and hot spices with well-tempered potatoes	

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✿ FISH DISHES

TROUT BHUNA	£8.25
Diced pieces of trout cooked with garlic, chopped onions, fresh tomato and specially selected spices	
TROUT CURRY	£8.25
Trout prepared with the chef's own medium flavoured sauce	
TROUT MASALA (HOT)	£8.25
Cooked with chopped onions, tomatoes green chillies and green peppers	
TANDOORI TROUT	£8.90
Whole trout marinated with fresh herbs & spices then baked in the clay oven	
FISH BHUNA (MEDIUM)	£8.25
Salmon cooked in an aromatic sauce with green herbs, coriander and fresh lemon juice	
FISH JALFREZI (HOT)	£8.25
Salmon cooked with green chilli, garlic, green herbs, coriander and fresh lemon juice	
FISH KARAHI	£8.25
Pieces of salmon cooked with green capsicum, onions, tomatoes and coriander sauce	
FISH ROGAN	£8.25
Salmon cooked with a delicate blend of spices, onions and a rich tomato sauce	
FISH TIKKA	£8.90
Pieces of salmon marinated with a special sauce then barbequed in the clay oven	

✿ CHEF'S SPECIAL DISHES

NEW TANDOORI CHICKEN KHYBER	£7.95
On the bone half a tandoori chicken cooked with fresh coriander, tomatoes and green capsicum, finished with cucumber and lemon.	
NEW SHEIKH KEBAB BHUNA	£7.95
Lamb mincemeat mixed with herbs and spices skewered in the tandoor, then slowly cooked with fresh coriander, onions, tomato in a thick sauce.	
NEW NASEERI CHICKEN	£7.95
Succulent pieces of chicken breast cooked with a boiled egg and potatoes, in an medium spiced sauce composed of a delicate blend of herbs and spices	
NEW MACHLEE GARLIC MASALA	£7.95
Salmon marinated with fresh cultured yoghurt, garlic and ginger and fresh coriander and our chefs own blend of spices cooked with tomatoes in exquisitely spiced gravy.	
GARLIC CHICKEN/LAMB/PRAWN	£7.95
Chicken, lamb or prawns cooked in a rich sauce consisting with sliced garlic, tomatoes and an aromatic spice blend	
GINGER CHICKEN/LAMB	£7.95
Delicious tender chicken or lamb cooked in fried ginger, finely chopped onions and tomatoes, garnished with freshly chopped coriander	
CHICKEN/LAMB REZALA	£7.50
Chicken or lamb cooked in a medium spiced, dry thick sauce with tomatoes, garlic, onions and fresh cultured yoghurt	
LAL PURI	£7.95
Marinated pieces of chicken cooked in the clay oven then cooked with onions, garlic and our own house made chat masala.	
TANDOORI GARLIC KING PRAWN MASALA	£13.50
King sized prawns cooked with garlic, onions, sliced tomato, green peppers and a special tandoori spice	
SAG PANEER	£7.95
Finely cut spinach cooked with garlic, sliced onions, tomato and deliciously soft paneer.	
CHICKEN/LAMB ASSARI	£7.95
Chicken or lamb cooked in a tangy sauce flavoured with mixed pickle and fresh chopped garlic	
KUBLAI MURGI MASALUM	£7.95
Tender pieces of chicken tikka cooked with mincemeat and a boiled egg in tomatoes & exotic spices	
CHICKEN OSMAN	£7.95
Tender pieces of chicken cooked with garlic, fresh yoghurt, chopped onions and a specially imported dry chilli	
CHICKEN/LAMB or VEGETABLE PANEER	£7.95
Succulent pieces of meat or mixed vegetables cooked with garlic, sliced onions, tomato and delicious paneer	
CHICKEN/LAMB CHILLI MASALA	£7.20
Chicken/lamb cooked in a special blend of hot exotic spices, fresh herbs, onions, finely chopped green chillies and garnished with fresh coriander	
PABNA DELIGHT	£7.95
Mild to medium spiced chicken cooked with tomatoes, onions, green peppers, fresh coriander and an exotic blend of herbs & spices	
CHICKEN/LAMB/PRAWN KARAHI	£7.25
Tender pieces of chicken or lamb cooked with chopped onions, sliced ginger, green capsicums, tomato and fresh green herbs, served in an iron karahi.	
KING PRAWN KARAHI	£11.95
King Sized prawns cooked with chopped onions, sliced garlic and ginger, green capsicums, tomato and fresh herbs, served in an iron karahi.	

✿ TANDOORI DISHES

The tandoor originates from Bukhara a place in Central Asia, however this style of cooking is originally from the North West of India. It is a deep clay charcoal burning oven which runs at a high temperature cooking the meat to perfection. All dishes are served with fresh salad and mint sauce.	
TANDOORI CHICKEN	£7.20
Half a chicken marinated in yoghurt, specially selected herbs and spices and baked in the tandoor	
CHICKEN / LAMB TIKKA	£7.20
Succulent pieces of diced chicken or lamb marinated in yoghurt with our own chefs specially selected herbs & spices baked in the tandoor	
CHICKEN / LAMB SHASHLIK	£8.50
Chicken or lamb marinated with yoghurt, our chefs own blend of herbs & spices then baked in the tandoor with tomatoes, green capsicum and onions	
SHEEKH KEBAB	£7.20
Spiced minced lamb mixed with fresh herbs & spices rolled into a sausage and barbequed in the clay oven	
TANDOORI MIXED GRILL	£11.90
Quarter tandoori chicken, chicken & lamb tikka and sheekh kebab	
TANDOORI KING PRAWN	£12.90
King prawn marinated with yoghurt and herbs then baked in the clay oven	

✿ MILD TRADITIONAL DISHES

CHICKEN/LAMB KORMA	£6.50
Chicken or lamb cooked with fresh cream, ground nuts, garnished with fresh cream and coconut	
CHICKEN/LAMB KASHMIR	£6.95
Tender pieces of chicken or lamb cooked with banana, fresh cream and a variety of ground nuts	
MOGHLAI LAMB/CHICKEN	£6.90
Chicken or lamb cooked in a creamy sauce made with fresh cream and juicy pineapple slices	
CHICKEN/LAMB PASSANDA	£6.90
Tender pieces of chicken cooked in fresh cultured yoghurt with a mix of nuts and sultanas, mild but packed with flavours	
SHAHI TURKA CHICKEN/LAMB	£6.95
Delicious pieces of chicken or lamb slow cooked in a mild & aromatic creamy sauce made with fenugreek (meethi) and fresh creamy yoghurt	
PRAWN KORMA	£7.20
Succulent prawns cooked with fresh cream and ground nuts, garnished with almonds and coconut	
KING PRAWN KORMA	£11.95
King sized prawns cooked with fresh cream and ground nuts, garnished with almonds and coconut	

✿ MEDIUM TRADITIONAL DISHES

CHICKEN/LAMB BHUNA	£6.50
Succulent pieces of meat cooked slowly with tomatoes, onions, finely selected ground spices and fresh green herbs	
CHICKEN/LAMB CURRY	£6.50
Chicken or lamb cooked with our chefs own special spice blend and herbs.	
CHICKEN/LAMB & MUSHROOM CURRY	£6.95
Chicken or lamb, sliced button mushrooms cooked with our chefs own specially selected spices and herbs.	
CHICKEN/LAMB DO-PIAZA	£6.50
Succulent pieces of chicken or lamb cooked with fried onion chunks, sliced green peppers, finely selected herbs & spices	
MALAYAN CHICKEN/LAMB	£6.95
Tender pieces of chicken or lamb cooked with juicy pineapple and fresh coriander	
CHICKEN/LAMB ROGAN JOSH	£6.50
Chicken or lamb cooked with medium hot exotic spices, sliced onions in a rich tomato gravy	
SAG CHICKEN/LAMB	£6.90
Finely prepared tempered spinach (sag) cooked with chicken or lamb alongside a unique blend of exotic spices	
PRAWN CURRY	£6.95
Prawns cooked in a medium spiced sauce with our chefs own specially selected spices & fresh coriander	
PRAWN BHUNA	£6.90
Delicious prawns cooked slowly with finely chopped tomatoes, onions, ground spices and fresh green herbs	
SAG PRAWN	£7.20
Finely prepared tempered spinach (sag) cooked with succulent prawns alongside a unique blend of exotic spices	
KING PRAWN BHUNA	£11.95
Jumbo king sized prawns slow cooked in a rich tomato and onion gravy with selected ground spices and fresh green herbs	
KING PRAWN CURRY	£11.95
Delicious king prawns cooked in a medium spiced sauce with our chefs own specially selected exotic spices & fresh coriander	



✿ HOT TRADITIONAL DISHES

CHICKEN/LAMB PATHIA	£6.90
Pieces of boneless chicken or lamb extensively cooked in a sweet & sour sauce with tomatoes and a touch of garlic (Fairly hot)	
CEYLON CHICKEN/LAMB	£6.90
Tender chicken or lamb cooked in our chef's special sweet & sour sauce, lemon juice and finished with a dash of coconut (Fairly hot)	
CHICKEN/LAMB or PRAWN MADRAS	£6.50
Succulent chicken, lamb or prawns cooked with chefs own finely selected aromatic herbs & hot spices, tomatoes, finely chopped garlic and ginger, finished with chopped coriander	
CHICKEN/LAMB or PRAWN VINDALOO	£6.70
Spicy curry prepared with tender pieces of chicken/lamb, potatoes, red chilli, lemon juice and fiery hot spices	
CHICKEN/LAMB JALFREZI	£6.90
Chicken or lamb cooked with fresh green chillies, peppers, onions, tomatoes, lemon juice and hot aromatic special spices	
KING PRAWN MADRAS	£11.95
King sized prawns cooked with the chefs own finely selected aromatic herbs & hot spices, tomatoes, chopped garlic and ginger, finished with chopped coriander	
KING PRAWN VINDALOO	£12.20
Delicious king sized prawns cooked in an extremely hot sauce prepared with red chillies, potatoes, lemon juice and very hot spices	
KING PRAWN JALFREZI	£12.20
King Prawn cooked with fresh green chillies, peppers, onions, tomatoes, lemon juice and hot aromatic spices.	

✿ PARSİ SPECIALITIES

The origins of these dishes are from Parsi, the followers of Zoroastrianism. They fled to India from Persia in the 10th century AD due to persecution. Their most notable contributions have been Dhansak dishes which combine elements of both Persian and Gujarati cuisine. These have a sweet and sour taste with a lentil base

VEGETABLE DHANSAK	£6.50
CHICKEN / LAMB DHANSAK	£6.90
PRAWN DHANSAK	£7.20
KING PRAWN DHANSAK	£12.70

✿ MOGHUL TANDOORI SPECIALITIES

TANDOORI CHICKEN MASALA	£7.95
On the bone chicken cooked with a perfect combination of spices in a rich creamy sauce with ground nuts and coconut.	
CHICKEN/ LAMB TIKKA MASALA	£7.95
Succulent pieces of boneless chicken or lamb cooked in the clay oven in a rich creamy sauce with ground almonds and coconut.	
TANDOORI KING PRAWN MASALA	£12.50
King sized prawns cooked in a clay oven with a creamy sauce and special blend of ground nuts	
HONEY CHICKEN/LAMB	£7.50
Marinated pieces of chicken or lamb cooked with mild spices in a special honey sauce, topped with fresh cream	
BUTTER CHICKEN/LAMB	£7.50
Tender pieces of meat cooked in a unique blend of mild spices, fresh cream in our chefs own exquisite butter sauce.	

✿ BALTI DISHES

This dish originates from South India. The Popular exotic dish is made with a special unique blend of herbs and spices, capsicums, coriander, fresh tomatoes, turmeric and onions, which is then served in a balti dish. (Sag or mushrooms can be added to any of these dishes for an extra twenty pence)

CHICKEN/LAMB BALTI	£6.50
CHICKEN/LAMB JALFREZI BALTI	£7.00
CHICKEN/LAMB TIKKA BALTI	£7.30
CHICKEN/LAMB TIKKA JALFREZI BALTI	£7.80
SPECIAL MIX CHICKEN LAMB & PRAWN BALTI	£8.50
PRAWN BALTI	£7.50
PRAWN JALFREZI BALTI	£7.95
KING PRAWN BALTI	£12.00
KING PRAWN JALFREZI BALTI	£12.50
TANDOORI KING PRAWN BALTI	£12.50
VEGETABLE BALTI	£5.95
VEGETABLE JALFREZI BALTI	£6.50

✿ BIRYANI DISHES

Finest long grain basmati rice cooked with tender chunks of meat or a medley of vegetables in an authentic spice mix, garnished with fresh tomato, lemon and cucumber. All our biryanis are served with a medium strength vegetable curry.

VEGETABLE BIRYANI	£8.20
MUSHROOM BIRYANI	£7.50
CHICKEN / LAMB BIRYANI	£9.20
CHICKEN / LAMB TIKKA BIRYANI	£9.50
CHICKEN / LAMB TIKKA & MUSHROOM BIRYANI	£9.70
PRAWN BIRYANI	£9.30
PRAWN & MUSHROOM BIRYANI	£9.50
KING PRAWN BIRYANI	£13.50
KING PRAWN & MUSHROOM BIRYANI	£13.70
PERSIAN CHICKEN BIRYANI	£9.50
With sultana's, pineapple & topped with an omelette	

✿ VEGETABLE DISHES

MUSHROOM CURRY	£6.20
Mushrooms prepared with the chef's own flavoured sauce (mild, medium or hot)	
VEGETABLE KORMA	£6.20
A mix of seasonal vegetables cooked in a creamy sauce, garnished with almonds & coconut	
VEGETABLE ROGAN JOSH	£6.20
Vegetables simmered in a rich tomato and onion gravy with fresh green herbs and house spices	
VEGETABLE MADRAS	£6.20
Medley of vegetables cooked in a blend of fairly hot spices with fresh tomato and finished with chopped coriander	
VEGETABLE VINDALOO	£6.20
Mix of vegetables cooked with fresh coriander and a tantalising mix of hot spices	

OPENING HOURS

Sunday - Thursday
6pm - 11pm

Friday & Saturday
6pm - 12am

Sunday - Thursday
12 noon - 2pm
(Prior booking only)

✿ VEGETABLE SIDE DISHES

BHINDI BHAJI	£3.40
Okra laced with a tangy melange of cumin, meethi and mustard seeds, cooked with onion and tomato masala, with a dash of lime.	
BOMBAY POTATO	£3.40
Slow cooked potatoes, cooked in a sauce consisting of tomatoes, nigella seeds and herbs cooked with an authentic spice mix	
BRINJAL BHAJI	£3.40
Aubergine cooked with fresh tomato and chef own special curry sauce	
GOBI BHAJI	£3.40
Florets of cauliflower stir-fried with a delicate blend of spices with dry masala	
ALOO GOBI	£3.40
Cauliflower florets and potatoes stir-fried with nigella seeds and dry masala	
CHANA MASALA	£3.40
Chick peas cooked in a spicy sauce with fresh tomato	
DAAL MASALA	£3.40
Lentils cooked in a dry thick sauce with a mix of herbs and spices.	
DOM ALOO	£3.40
Tempered potatoes slow cooked in yoghurt and a home-made spice mix	
MIXED VEGETABLE BHAJI	£3.40
Mild mix vegetable curry cooked with masala sauce made with house spices	
MUSHROOM BHAJI	£3.40
Mushrooms tossed with coriander in exquisitely spiced gravy	
SAG BHAJI	£3.40
Spinach cooked with garlic and ginger and fresh chopped coriander.	
TARKA DAAL	£3.40
Yellow lentils tempered with fried garlic, onions and a dash of ginger topped with coriander	
SAG PANEER	£3.40
Cottage cheese cooked with spinach, onions, and chopped coriander with the chefs own special spice.	
MATOR PANEER	£3.40
Cubes of fresh Cottage cheese with peas, simmered and softened in a tomato gravy	

✿ RICE

PLAIN RICE	£2.50	PILAU RICE	£2.60
MUSHROOM RICE	£3.50	VEGETABLE RICE	£3.50
KEEMA RICE	£3.50	LEMON RICE	£3.50
KASHMIRI RICE	£3.50	SPCL FRIED RICE	£3.50

✿ NAAN

NAAN	£2.20	KEEMA NAAN	£2.70
PESHWARI NAAN	£2.70	VEGETABLE NAAN	£2.70
CHILLI NAAN	£2.70	GARLIC NAAN	£2.70
CHAPATI	£1.40	PARATHA	£2.70
VEGETABLE STUFFED PARATHA			£2.80