



JUNAHKI
জোনাকা
The Indian Restaurant

Starters

Mixed Kebab Karara - £11.00

N F D

Chicken, Lamb, Fish and Paneer Tikka.
(Serves 2)

Chicken/Lamb Tikka - £4.85 D

Grilled Chicken or lamb cooked in the Tandoor.

Nawabi Tikka £4.85 D

Chicken marinated overnight in fresh cream, cheese, yoghurt and exotic spices.

Hariyali Tikka - £4.85 🍴 D

Pieces of chicken breast marinated in yoghurt, mint, coriander and green chillies.

Sheek Kebab - £4.85 E

Minced lamb kebab.

Chicken or Lamb Chat - £4.95 G

Chicken or lamb cooked with Chat massala and ground spices, served on a puri.

Chott Poti - £4.95 🍴

Barbecued chicken with potatoes, peas and chick peas in a spicy hot and sour sauce.

Murgh Pakadey - £5.40 G

Sliced breast of chicken cooked in medium spices, spring onion, coriander and rolled in a puri.

Pankhai Lamb Chop - £6.15 D

Juicy lamb chops marinated in yoghurt, selected herbs and spices, then grilled in the tandoor.

Salmon Tikka - £6.15 F D

Salmon cubes marinated with turmeric powder, white pepper, caraway seeds and yoghurt.

Goan Fried Squid - £5.95 🍴 MS

Squid cooked with garlic, ginger, green chillies, curry leaves and ground spices.

Prawn Puri - £5.25 or G D C

King Prawn Puri - £6.15 G D C

Succulent prawns tossed briskly with shredded cucumber and tomatoes lightly spiced, served on puri bread.

Spicy King Prawn - £6.15

🍴 🍴 C D

Sauteed king prawns with garlic, lemon, cream and herbs in a spicy tomato sauce.

Kasturi Kebab - £4.40 V N G D

Medallions of fresh homemade cheese, fenugreek and cashew nuts, dusted with flour and pan griddled.

Aloo Paneer Chat or Quorn

Chat - £4.65 V G D

Potato and paneer or quorn cooked with chat massala and ground spices, served on a puri.

Vegan Chat - £5.25 VG G

Vegan pieces cooked with Chat massala and ground spices, served on a puri.

Samosa - £4.15 G

Meat or vegetables V.

Onion Bhaji - £3.95 V E

Allergies & Intolerances: Icon Guide

Hot: 🍴 Very Hot: 🍴🍴 Vegetarian: V • Vegan: VG (Option available ask server)

Nuts: N • Peanuts: P • Dairy: D • Soya: S • Mustard: M • Lupin: L • Eggs: E • Fish: F

Crustaceans: C • Molluscs: MS • Sesame Seeds: SS • Celery: CL • Sulphur Dioxide: SD

All our dishes are gluten free except the bread selection.

Chef's Recommendations

Railway Curry - £12.95 🍴 ND

Chicken or Lamb. A popular curry cooked with sauce made from cashew nut, coconut, and yoghurt with herbs and ground spices.

Tandoori Murgh Masala - £11.95 🍴 D

Boneless tandoori chicken cooked with mixed peppers in our chef's favourite tandoori mixed masala sauce.

Raja Jingha Molee - £12.95 CD

King prawns cooked in our Chef's special recipe.

Rushni Jinga - £12.95 CD

Whole slit king prawns cooked in a spicy garlic sauce with fresh coriander.

Pudhina Macchi Kadi - £13.95 FD

Salmon tikka cooked in a sauce made of fresh mint, tamarind and yoghurt a popular Bengal special.

Nawabi Kazana - £10.95 🍴 D

Breast of chicken roasted with delicate spices then cooked in South Indian style tomato and tamarind sauce.

Dum-Pukt - £10.95 🍴🍴 D

Boneless piece of spring lamb or chicken breast in a yoghurt gravy with very rich massala spices, dry red chillies and fresh coriander.

Bollywood Dreams

(Chicken or Lamb) - £10.95 D

In a rich massala of tomatoes, plum and mango.

Piazi Gosht Champ - £13.95 D

Juicy Lamb Chops marinated in pickle and yoghurt, cooked with onions and peppers a rare delicacy in medium spice.

Makhan Palak

(Chicken or Lamb) - £10.95 D

A colourful delicacy cooked with spinach leaves, mushrooms and green chillies.

Moglai Lamb Kari - £12.95 🍴 D

Supreme cut Leg of lamb cooked with mince meat in a chef's special bhoona spices.

Sharabi Piazi Gostaba - £10.95 D

Boneless pieces of spring lamb flavoured with cardamom and cloves, in yoghurt gravy.

Tandoori Ki Shaan - £13.95 🍴 D

Grilled chicken & lamb tikka, haryali tikka, nawabi tikka and tandoori chicken in a spicy masala sauce.

Gosht Tadka - £10.95 🍴 ND

Barbecued lamb cooked with ginger, garlic, red chillies, vinegar and ground spices.

Shola Murgh - £9.75 ND

Barbecued chicken lightly spiced with ginger and garlic and served in a medium spicy sauce.

Koh-E-Awadh - £13.95 🍴

Lamb shank given the traditional Lucknow treatment. Cooked with spicy bhoona masala.

Malmali Murgh - £9.75 N

Barbecued chicken cooked in garlic. Sliced onions, butter and cream.

Nilgiri Kadi - £9.75 🍴 D

Chicken or lamb cooked with garlic, ginger, lemon grass and exotic spices to create the Indian version of Thai green curry.

Hare Mirchi Massala 🍴🍴 D **(Chicken or Lamb) - £10.75**

A rare South Indian dish marinated in apple vinegar then cooked with whole red chillies. Cumin seeds, coriander seeds and selected ground spices.

Aloo Motter Paneer - £8.65 VD

Potatoes, peas, cottage cheese cooked with fenugreek, ground spices and cream.

Niramish - £8.65 V

Potato, aubergine and chick peas cooked in mustard and tomato sauce with green chilli to spice it up.

Aloo Chana Khumba - £8.65 VD

Mushrooms, potatoes, chickpeas and cottage cheese cooked with freshly ground spices, tangy mangoes and coriander chutney.

Paneer Mirchi

Massala - £8.65 🍴🍴 VD

A delicacy of Ghujrat. Cubes of cottage cheese tossed with grated ginger, green chillies, pickle and spices. Garnished with coriander.

Punjabi Paneer

Palak - £8.85 🍴 VD

Paneer tikka cooked with spinach and chillies.

Bagara Baigan - £8.65 V

Roasted aubergine cooked with mixed peppers in spicy tomato sauce.

Vegan Beluchi - £9.50 VG N

Vegan pieces cooked in a hot spicy sauce made with cashew nut and coconut.

house specials

Jhaal Tarkadi 🌶️🌶️

Made of various types of chilli and chefs hand picked herbs & spices. Madras to vindaloo hot.

Dhaba Jhool

A special road dish cooked with aubergine and peppers in a medium ground masala spice.

Goan Ka-di 🌶️

Cooked with sliced ginger, lemon zest and green chilli. Truly a Goan experience.

Shatkata Satrani D

Unique Bengal curries. Cooked with a paste made from Bangladeshi limes.

Kerala Mirchiwala 🌶️

Green chillies and garlic in coconut milk. A hot delicacy from Kerala.

Shahi Korma N D

Kashmiri delicacy, nutty Korma sauce flavoured with cardamom and saffron.

Jalfrezi 🌶️🌶️

Tossed with split green chillies, capsicum, onions and ground spices.

Dalwala Dhansak 🌶️

These dishes are cooked in a hot, sweet and sour sauce with lentils.

Korahi D

Tomatoes, peppers and shredded ginger with special blend of mild herbs.

Sagwala

Cooked with spinach & medium spice.

Kashmiri Rogon Josh D

Cooked in Kashmiri style massala with yoghurt and tomatoes.

Chicken or Lamb - £8.85

Chicken or Lamb Tikka - £9.15 D

Prawns - £9.15 C

King Prawns - £12.75 C

Tandoori King Prawns - £14.50 C

Fish (Tilapia) - £12.75 F

Quorn - £8.50 V

Paneer Tikka - £8.50 D

Vegan Pieces - £9.15 VG

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Tikka Massala N D

Cooked in a rich tomato and onion gravy with tandoori massala.

Passanda N D

Sauce with ground almonds and coconut

Makhani D

Blended with rich fenugreek, tomato gravy, fresh cream.

Kasuri Murgh N D

Cooked with some of the finest Indian spices to produce full flavoured, aromatic mango massala.

Modhu Curry N D

Punjab style butter curry with honey and fresh cream. Full of aromatic flavour.

Chicken/Lamb Tikka - £9.15

Hariyali/Nawabi Tikka - £9.40

Salmon Tikka - £14.75 F

Tandoori King Prawn - £14.75 C

Paneer Tikka - £8.95

Quorn - £8.95 V D

punjab balti

Chicken or Lamb - £9.85 D

Chicken/Lamb Tikka - £10.40 D

King Prawns - £12.50 D C

Prawns - £10.25 D C

Sabji (Vegetable) - £9.25 V D

Fish (Tilapia) - £12.50 F

Quorn - £9.25 V D

Paneer Tikka & Spinach - £9.25 D

Chicken & Mushroom - £10.95 D

Vegan Pieces - £10.40 VG

traditional cuisine

Curry - Madras 🌶️🌶️ - Vindaloo 🌶️🌶️🌶️ - Bhoona - Rogon - Dupiaza - Ceylon 🌶️ - Pathia 🌶️

Chicken or Lamb - £8.65

Chicken or Lamb Tikka - £8.95 D

Prawns - £8.95 C

King Prawns - £12.25 C

Fish (Tilapia) - £12.25 F

Quorn - £8.40 V

Paneer Tikka - £8.40 D

Vegan Pieces - £8.95 VG

tandoori वेिशेस

These dishes are served with mint yoghurt chutney and leafy salad.

Nawabi Tikka - £8.85 D

Tender pieces of chicken marinated overnight in fresh cream, cheese, yoghurt and spices. Barbecued in the Tandoor.

Malai Jhinga - £12.75 D C

King prawns marinated in fenugreek, spiced yoghurt with cheese and grilled in the Tandoor.

Hariyali Tikka - £8.85 🍴 D

Pieces of chicken breast marinated in yoghurt, mint, coriander and green chilli.

Chicken/Lamb Tikka - £8.40 D

Marinated overnight in yoghurt and Tandoori massala.

Tandoori Chicken - £8.40 D

Half of spring chicken marinated in spiced yoghurt and grilled in the Tandoor.

Tandoori Mix Grill - £13.95 D C

Mixed grill of marinated chicken and lamb kebab and king prawns.

Chicken Shashlik - £9.75 D

Marinated chicken cooked on a skewer with onions, tomatoes and peppers.

Mixed Shashlik - £13.95 D F

Chicken, lamb and fish on a skewer with onions, tomatoes and peppers.

Salmon Kebab - £12.75 D F

A Tasty Kebab of salmon chunks marinated in mint, spiced yoghurt then grilled with red peppers and onions.

Tandoori Lamb Chop - £13.95 D

Paneer Shashlik - £8.95 D

biryani

Cooked together with rice and spices, garnished with crispy browned onions accompanied by curry sauce.

Chicken or Lamb - £9.75

Chicken/Lamb Tikka - £10.40 D

King Prawns - £13.95 C

Prawns - £10.40 C

Sabji (Vegetable) - £9.15 V

Fish (Tilapia) - £13.95 F

Quorn - £9.15 V

Vegan Pieces - £10.40 VG

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Jhinga Balchao - £11.50 C D

Crunchy king prawns cooked in a typical Goan massala, with capsicum, onions and tomatoes.

Kerala Prawn Curry - £11.50 C D

King prawns marinated in coconut milk and then simmered in a black peppercorn gravy.

Jhinga Silchari - £11.50 C D

King prawns cooked with green chillies and ground spices in coconut milk.

Katta Mirchi Jhinga - £11.50 🍴 C D

King prawns cooked with lemon zest, dry red chilli and bay leaves in ground spices and coconut milk. Pure Goan.

Goan Fish Curry - £12.95 F D

A famous Goan recipe. Chunky pieces of Cod cooked in coconut milk, spices and herbs.

Fish Jhal Fry - £11.50 🍴 F

Fillet of Tilapia tossed with onions, peppers and green chillies in popular Bengal spices.

Kerala Fish Curry - £11.50 F D

Tilapia marinated with turmeric and yoghurt then gently cooked in a spicy sauce with mustard seeds, curry leaves and coconut milk.

Spicy Prawn - £12.95 C D

Whole king prawn, onion, peppers & garlic cooked in spicy tomato sauce with cream.

platters

All served with pilau rice and plain nan.

Murgh Tiranga - £14.50 D

Diced chicken lined with onions, tomatoes, capsicum and mushrooms, cooked over a griddle and coated with a yellow barbecue sauce.

Dum-Pukt Korahi - £15.75 🍴 D

Lamb with onions, peppers cooked in yoghurt gravy with rich massala spices, dry red chillies and fresh coriander.

Sabji Dumpak - £12.75 V D

Mixed vegetables cooked in a tangy sauce made from mangoes with ground spices and coriander.

thali

Vegetarian Thali V D - £13.95

Non Veg Thali D - £15.95

Vegan Thali VG - £15.95

Seafood Thali D C F - £17.95

Vegetarian Sides

Any of the below sides can be prepared as a **main dish** for £8.25

Baighan Bharta - £4.50 🌶️ D

Aubergines roasted in the Tandoor, mashed and cooked with chopped onions, cumin seeds, chillies, tomatoes and peas.

Vegetable Dumpukt - £4.50 🌶️ D

Mixed vegetable cooked with yoghurt and spiced tandoori massala.

Sabji Makhani - £4.50 D

Mixed vegetables with tomato, fenugreek gravy and single cream.

Sag Chana Massala - £4.25 D

Spinach, Chickpeas & green chillies in a spicy massala sauce.

Pindi Chana - £4.25 D

Chick peas cooked with chat massala and red chillies.

Gobhi Ka Milon - £4.25 🌶️

Broccoli and cauliflower cooked with onions, chillies, ginger and curry leaves.

Daal Makhani - £4.25 D

Yellow lentils cooked with fresh cream and chillies.

Paneer Sagwala - £4.25 D

Spinach with cheese.

Aloo Chana Balti - £4.50 D

Mix Vegetable Bhaji - £4.25

Mushroom Bahji - £4.25

Bindi Baji (Okra) - £4.25

Sag Bahji - £4.25

Bombay Potatoes - £4.25 D

Sag Aloo - £4.25 D

Aloo Gobi - £4.25

Motter Paneer - £4.25 D

Tadka Daal - £4.25

Cauliflower Bhaji - £4.25

Garlic Mushroom - £4.25 D

Onion Bhaji - £3.50 V E

Vegetable Tray - £11.95 D

Choice of any three from the vegetarian sides.

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rice

Plain Rice - £2.60

Pilau Rice (Cumin) - £2.75

Mushroom Rice - £2.95

Coconut Rice - £2.95

Chana Rice - £2.95

Special Rice - £2.95 E

Lemon Rice - £2.95

Keema Rice - £3.50

Chilli Rice - £2.95

Vegetable Rice - £2.95

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**Papadom served with
Condiments - £1.50 (pp)**

Plain Papadom - £0.80

Massala Papadom - £0.80

Raitha - £3.50

Yoghurt with cucumber and herbs.

Mix Salad - £4.50

bread

Plain Nan - £2.60 G

Garlic Nan - £2.95 G

Peshwari Nan - £2.95 N D G

Keema Nan - £3.50 G

Junahki Nan £3.50 G

Dates, plum and green chillies.

Vegetable Nan - £2.95 G

Cheese Kulcha - £3.25 G

Plain Paratha - £2.60 G

Tandoori Roti - £2.60 G

Tawa Paratha - £3.50 G

Stuffed with vegetables or potato.

Chapathi - £2.10 G

