



Jumeira

SPICE

PLATINUM MENU

£24.95
Per Person

On Arrival

Poppadoms and Pickle Tray

Starters

Jumeirah Meat Platter

A combination of grilled king prawns, seekh kebab, lamb chops, chicken boti and fish tikka

OR

Jumeirah Vegetarian Platter

A combination of paneer tikka, onion bhaji, vegetable pakora and vegetable samosa

Main Course - Choose from one of the following dishes

Meat & Poultry

Karahi Tiger King Prawn

The biggest king prawns around, cooked with fresh spices and herbs with our Jumeirah special balti paste, garnished with fresh coriander

Balti Chicken Tikka Keema

Marinated pieces of chicken breast and minced lamb grilled and cooked with fresh spices and herbs with our jumeirah special balti paste

Karahi Lamb Sookah Bhuna

A spicy lamb dish cooked with onions, tomatoes and peppers in a rich sauce, garnished with coriander

Karahi Murgh Tikka Makhani

Marinated pieces of chicken breast grilled and cooked with fresh cream and pistachio, almonds, tomatoes and spices

Karahi Liver Special

Chicken liver cooked in a special sauce, green chillies, tomatoes, Jumeirah's special herbs and spices, sprinkled with fresh coriander

Karahi Lamb Chops Handi

Fresh lamb chops cooked with Jumeirah's special sauce with tomatoes, garlic, ginger and spices

Vegetarian

Karahi Palak Paneer

Paneer (cheese) cooked with fresh spinach fried garlic, tomatoes and spices

Karahi Aloo Gobi

Potatoes and fresh cauliflower, cooked with onions, tomatoes and spices

Karahi Dall

Yellow split chickpeas cooked with tomatoes, garlic and mixture of spices garnished with fresh coriander

Sabzi Biryani

A complete meal prepared with onion, garlic, cardamom, chillies, fresh yoghurt with sultanas, pilau rice and sweet saffron rice served with our Jumeirah Punjabi raita and hot curry sauce, garnished to finish with a slice of egg.

Sundries

Pilau rice, tandoori nan & a garlic & coriander nan

Drinks (one drink per person)

Glass of House wine (175ml) OR ½ Pint of Lager

One Soft drink (Coke/Orange Juice/Lemonade)

Jumaira

SPICE

SILVER MENU

£19.95
Per Person

On Arrival
Poppodoms & Pickles

Starters

Meat Platter

Chicken boti, lamb seekh, fish massala and chicken wings

OR

Vegetarian Platter

Onion bhaji, vegetable samosa, aloo tikka and mushroom pakora

Main Course - Choose from one of the following dishes

Meat & Poultry

Desi Chicken Tikka Masalla

Chicken breast marinated in yoghurt, herbs and spices, cooked in a clay oven and then finally pot roasted with ginger, garlic, onions, and tomatoes with a sprinkling of coriander. This is a very popular Punjabi dish.

Keema Matter Karahi

Minced lamb cooked with onion, garlic, ginger, tomatoes, peas, spices and herbs and garnished with fresh coriander

Chicken Tikka Masalla

(Mild dish) United Kingdoms best and most popular dish cooked with our own special tandoori sauce, almond powder & fresh cream

Lamb Paneer Karahi

Succulent pieces of lamb cooked in medium spices with paneer

Jumeirah Special Karahi

Lamb, chicken, king prawns, peas, sweetcorn, chana and dhall in a very rich sauce, neatly spiced with so many different flavours

Handi (chicken or lamb)

A very traditional Kashmiri dish cooked with onions, peppers, tomatoes and a unique blend of spices giving it a spicy, authentic taste

Vegetarian

Karahi Milli Julli Sabzi

Seasonal Indian vegetables cooked with onion, garlic, ginger and garnished with coriander

Karahi Aloo Palak Sabzi

Potatoes and fresh spinach, cooked with garlic, tomatoes and spices

Karahi Aloo Palak Mushroom

Potatoes, mushroom and fresh spinach, cooked with garlic, tomatoes and spices

Karahi Mutter Paneer

Paneer (cheese) cooked with fresh peas, fried garlic, tomatoes and spinach

Sundries

Garlic naan, tandoori naan & pilau rice