



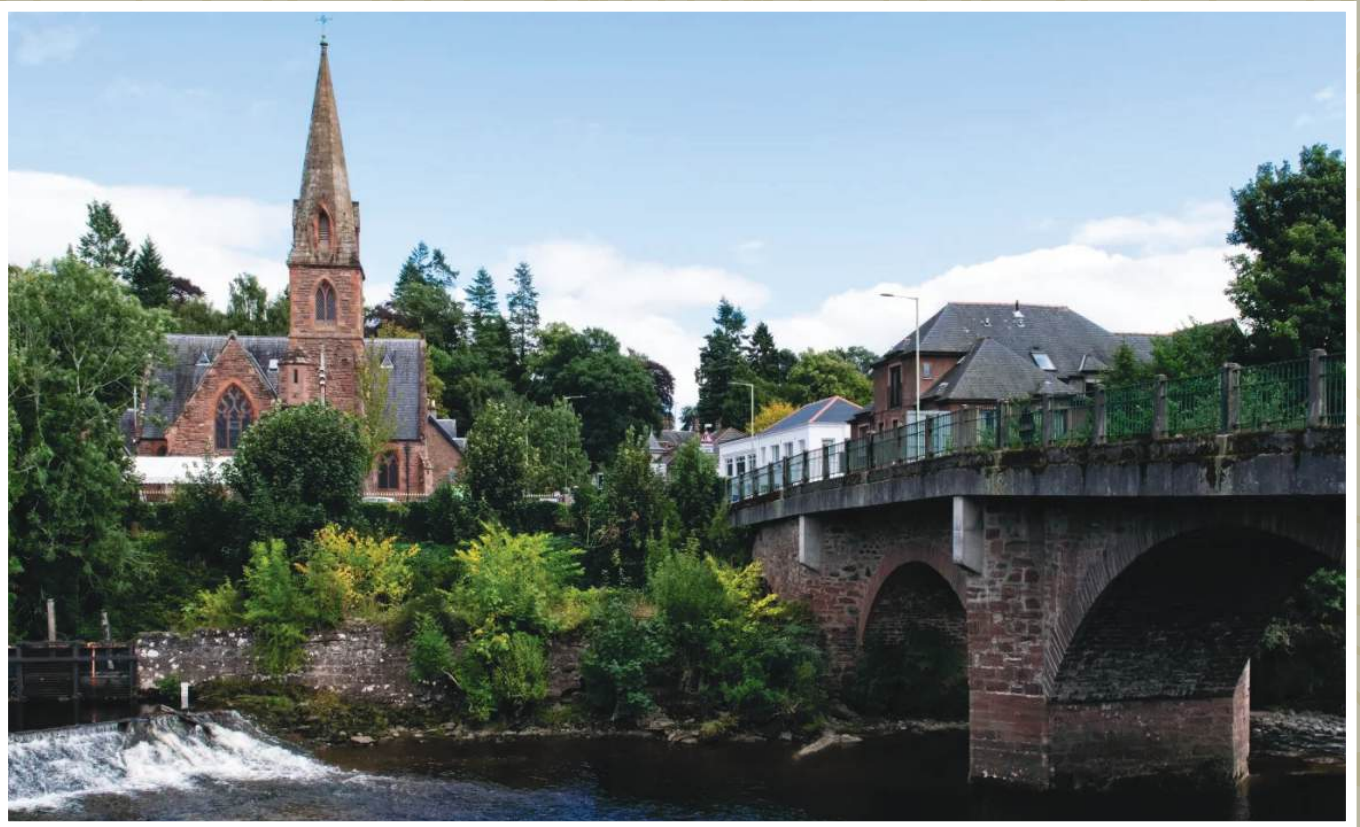
Jahangir

Balti &
Tandoori Restaurant

EST. 2025



A LA CARTE MENU



TEL: 01250 878 551

Please inform us of any allergies when placing your order.

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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.



POPPADOM & CHUTNEY

Poppadom (Plain)	0.95	Mixed Pickle	1.75
Onion Chutney	1.75	Lime Pickle	1.75
Mango Chutney	1.75	Chilli Pickle	1.75
Raita	2.95	Pickle Tray	4.50
		Onion, mango & mixed pickle	

APPETISERS

Vegetable Pakora	6.50	Mushroom Puri	6.95
Chicken Pakora	7.50	Spicy Chicken Puri	7.95
Mixed Pakora	7.50	Prawn Puri	8.50
Chicken pakora, veg pakora, onion bhaji & potato fritters		King Prawn Puri	12.50
Fish Pakora	7.95	Chicken Tikka	7.50
Haggis Pakora	7.95	Garlic Chicken Tikka	8.50
Onion Bhaji	6.50	Lamb Tikka	9.50
Veg Samosa (3pc)	6.95	Jahangir Special Chicken Tikka	7.95
Meat Samosa (3pc)	6.95	Garlic Jahangir SP Chicken Tikka	8.50
Garlic Mushrooms	7.50	Tandoori Lamb Chops	11.95
Spicy Garlic Mushrooms	7.50	Mixed Starter (Per head)	9.50
Garlic King Prawns	12.50	Chicken tikka, seekh kebab, veg pakora, chicken pakora, onion bhaji & potato fritters	
Garlic Achari King Prawns	12.50	Mixed Kebab (Served on sizzler)	13.95
Seekh Kebab	7.95	Chicken & lamb tikka, seekh kebab, Jahangir special tikka & king prawn	
Prawn Cocktail	6.95		

SOUPS

Tomato (Tin)	4.95	Daal (Red lentils)	4.95
		Homestyle & touch spicy	

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) A quarter tandoori chicken, seekh kebab, king prawn, chicken tikka and lamb tikka, accompanied by rice, salad and sauce.	25.95
Chicken Tikka Kebab Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven.	19.95
Garlic Chicken Tikka Kebab Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven, with extra garlic.	20.95
Lamb Tikka Kebab Succulent pieces of tender lamb, marinated in yoghurt with our special sauce, flavoured with fresh spices and cooked in the charcoal oven.	22.95
Chicken & Lamb Tikka Kebab Pieces of lamb and chicken tikka marinated in yoghurt with fresh spices and cooked in the charcoal oven.	22.95
Tandoori Lamb Chops 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.	21.95
1/2 Tandoori Chicken (on the bone) Half chicken, marinated in yoghurt and spices, then cooked in a charcoal oven.	20.95
Egyptian Kebab (Chicken Tikka) Tender pieces of chicken fillet, marinated in yoghurt, dry herbs, and cooked in a charcoal oven with mushrooms, onions and green peppers.	20.95
Turkish Kebab (Lamb Tikka) Shashlik - Tender cubes of lamb marinated in yoghurt, fresh ground spices, and cooked in a charcoal oven with mushrooms, onions and green peppers.	23.95
Jahangir Special Chicken Kebab (Add Extra Garlic for £1) Breast cubes of chicken, marinated in yoghurt, cooked in a charcoal oven with extra ginger, garlic, jeera powder and black pepper.	20.95
Jahangir Special Shahi Chicken Kebab 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.	21.95
Royal Meaty Platter Lamb Tikka, Lamb Chops, Seekh Kebab.	22.95

SEAFOOD SELECTION

(Pilau Rice Included)



Tandoori King Prawns (Add extra garlic for £1)	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.	
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.
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.

Please choose below meat to go with above sauce.

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

Please note: Jahangir special chicken tikka is different from normal chicken tikka

HOUSE SPECIALITIES

Chicken Tikka	15.95	King Prawn	21.95
Lamb	16.95	Vegetable	14.95
Chicken Tikka & Lamb	17.95	Chicken Tikka & Prawn	16.95
Prawn	16.95	Lamb & Prawn	17.95

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.

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) 17.95

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

HOMESTYLE CURRIES (Highly Recommended)

Lamb Curry (Med to Hot) (on the bone)	17.95
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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.

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.

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

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 part 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

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.

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.

Lamb	16.95
Lamb & Prawn	17.95
Vegetable	14.95
King Prawn	21.95

Balti Pasanda (Mild to Med)

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

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)

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)

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

TRADITIONAL CURRIES

Chicken	14.95	Lamb	16.95
Chicken & Lamb	15.95	Lamb & Prawn	17.95
Prawn	15.95	Vegetable	13.95
Chicken & Prawn	16.95	King Prawn	20.95
Bhuna (Med) A thoroughly garnished dish with garlic, ginger, onion, mixed peppers and a few selected spices.		Rogan Josh (Med) Marinated in spicy yoghurt stir fried with garlic, curried onion, tomatoes, spring onion & peppers.	
Dupiaza (Med) A maximum quantity of diced onions, seasoned with a special collection of spices.		Pathia (Med to Hot) Slightly sweet and sour curry, cooked with mango chutney and lemon sauce.	
Korma (Mild) A delicate preparation of cream and spices, producing a very mild curry.		Madras A fairly hot curry.	
Dhansak (Med) Cooked with curried lentils and well seasoned with spices.		Vindaloo A very hot curry.	

HOUSE THALIS (Pilau Rice Included)

Our Thalís 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	King Prawn	23.95
Lamb	20.95	Seafood Biryani (Prawn, King Prawn & Fish)	20.95
Chicken & Lamb	20.95	Jahangir Special Biryani (Chicken, lamb, prawns & mushrooms cooked with special fried rice)	25.95
Chicken & Prawn	18.95		
Chicken Tikka	18.95	Vegetable	26.95

VEGETABLE SIDE DISHES

Side - 7.50

Main - 14.50

Kabli Chana (Chickpeas)

Aloo Ghobi (Cauliflower & Potatoes)

Saag Aloo (Spinach & Potatoes)

Tarka Daal (Red Lentils)

Bhindi Bhaji (Okra - Lady Fingers)

Mushroom Bhaji

Aubergine Bhaji

Cauliflower Bhaji

Mixed Vegetables

Daal Paneer

Saag Paneer

Matar Paneer

Side - 7.95

Main - 15.95

EUROPEAN CUISINE

All garnished with fresh salad and served with chips.

Dressed Haddock

15.95

Fried Scampi

15.95

Chicken Nuggets

15.95

Sirloin Steak Grilled

21.95

OMELETTES

All garnished with fresh salad and served with chips.

Chicken & Mushroom

15.95

Chicken

15.95

Cheese

15.95

Plain

15.95

RICE

Boiled Rice	4.50	Egg & Mushroom Fried Rice	5.50
Pilau Rice	4.75	Garlic Fried Rice	5.50
Fried Rice	4.95	Coconut Rice	5.50
Fried Rice with Peas	5.50	Jahangir Special Rice	5.95
Mushroom Fried Rice	5.50	Peas, cashew nuts, sultanas, spring onion and mixed peppers	

BREAD

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

TANDOORI NAAN BREADS

Naan Pakistani bread baked in the clay oven	4.75	Spicy Chicken Naan	5.75
Garlic Naan	4.95	Keema & Garlic Naan	5.75
Chilli Naan	4.95	Cheese Naan	4.95
Garlic & Chilli Naan	4.95	Cheese & Garlic Naan	4.95
Peshwari Naan (Sweet) Sultanas, almonds, cashew nuts and cream	5.75	Cheese & Onion Naan	4.95
Keema Naan (Lamb Mince)	5.75	Garlic & Coriander Naan	4.95
Aloo Naan (Potato)	5.50	Tandoori Roti	3.50
		Tandoori Paratha Flaky butter rich bread baked in tandoor	4.50

CHIPS

Chips	4.50	Peri Peri Chips	4.95
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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 have a food allergy or special dietary requirement, please inform a member of the staff or ask for more information.

We accept all major credit & debit cards!



