



Jahangir

Balti &
Tandoori Restaurant

EST. 2025



Fully Licensed

TAKEAWAY MENU

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



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

TEL: 01250 878 551

4 Wellmeadow, Blairgowrie PH10 6ND

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	1.50
Onion Chutney (Spiced onion)	1.50	Lime Pickle	1.50
Mango Chutney	1.50	Chilli Pickle	1.50
Raita	2.50	Pickle Tray	3.95
		Onion, mango & mixed pickle	

APPETISERS

Vegetable Pakora	4.50	Chicken Tikka Puri	5.95
Chicken Pakora	4.95	Spicy Chicken Puri	5.50
Mixed Pakora	5.50	King Prawn Puri	9.95
King Prawn Pakora	9.95	Chicken Tikka	5.95
Haggis Pakora	5.95	Garlic Chicken Tikka	6.50
Onion Bhaji	4.50	Lamb Tikka	7.95
Samosa (Vegetable) (3pc)	4.50	Jahangir Special Chicken Tikka	5.95
Samosa (Meat) (3pc)	4.95	Garlic Jahangir SP Chicken Tikka	6.50
Garlic Mushrooms	4.95	Tandoori Lamb Chops (3 pc)	8.95
Spicy Garlic Mushrooms	5.50	Mixed Starter (Per head)	5.95
Garlic King Prawns	9.95	Chicken tikka, seekh kebab, veg pakora, chicken pakora, onion bhaji & potato fritters	
Garlic Achari King Prawns	9.95	Mixed Kebab	10.95
Seekh Kebab	6.50	Chicken & lamb tikka, seekh kebab, Jahangir special tikka & king prawn	

MISCELLANEOUS

Chips	3.50	Curry Sauce (Large)	5.95
Peri Peri Chips	3.95	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)	16.95
A quarter tandoori chicken, seekh kebab, king prawn, chicken tikka and lamb tikka, accompanied by rice, salad and sauce.	
Chicken Tikka Kebab	12.95
Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven.	
Garlic Chicken Tikka Kebab	13.95
Boneless chunks of chicken, marinated in fresh garlic, yoghurt and spices, then cooked in the charcoal oven, with extra garlic.	
Lamb Tikka Kebab	14.95
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	14.95
Pieces of lamb and chicken tikka marinated in yoghurt with fresh spices and cooked in the charcoal oven.	
Tandoori Lamb Chops	15.95
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	13.95
Minced lamb, mixed onions, herb & Pakistani spices, cooked in a charcoal oven.	
1/2 Tandoori Chicken (On the bone)	13.95
Half chicken, marinated in yoghurt and spices, then cooked in a charcoal oven.	
Egyptian Kebab (Chicken Tikka)	13.95
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)	15.95
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)	13.95
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	14.95
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	15.95
Lamb tikka, Lamb chops, Seekh kebab.	

SEAFOOD SELECTION

(Pilau Rice Included)

Tandoori King Prawns (Add extra garlic for £1)	17.95
Jumbo king prawns, smothered in fresh garlic and herbs, then delicately cooked in our clay oven.	
Tandoori Fish	14.95
Succulent fresh fish fillet marinated in Jahangir special tandoori spices then cooked under the grill.	
Seafood Sizzler (King prawn & fish)	16.95

HOUSE SPECIALITIES



Chicken Tikka	9.95
Lamb	11.95
Chicken Tikka & Lamb	11.95
Chicken Tikka & Prawn	11.95

Prawn	10.95
King Prawn	15.95
Vegetable	8.95

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.

Achhari 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)

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)	12.95
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Keema Curry (Med to Hot) can be done with the following:	11.50
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Lamb Mince & Peas
Lamb Mince & Potato
Lamb Mince, Peas & Potato

TRADITIONAL CURRIES

Chicken	8.95
Lamb	9.95
Chicken & Lamb	9.95
Chicken & Prawn	9.95

Prawn	9.95
King Prawn	15.95
Vegetable	7.95

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.

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.

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	9.95
Lamb	11.95
Chicken Tikka & Lamb	11.95
Chicken Tikka & Prawn	11.95

Prawn	11.95
King Prawn	15.95
Vegetable	8.95

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.

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) 11.95

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) 13.95

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	10.95
Jahangir Special Chicken Tikka & Lamb	12.95
Jahangir Special Chicken Tikka & Prawn	11.95
Lamb	12.95
King Prawn	15.95
Vegetable	9.95

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	9.95	Prawn	10.95
Lamb	11.95	King Prawn	15.95
Chicken Tikka & Lamb	11.95	Vegetable	8.95
Chicken Tikka & Prawn	11.95		

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.

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

Side - 5.50

Main - 10.95

Kabli Chana (Chickpeas)

Bombay Aloo (Potatoes)

Aloo Ghobi (Cauliflower & Potatoes)

Saag Aloo (Spinach & Potatoes)

Tarka Daal (Red Lentils)

Bhindi Bhaji (Okra - Lady Fingers)

Vegetable Masala

Mushroom Bhaji

Aubergine Bhaji

Cauliflower Bhaji

Mixed Vegetables

Saag Bhaji

Daal Paneer

Saag Paneer

Matar Paneer

Aloo Matar Paneer

Side - 6.50

Main - 11.95

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

16.95

Lamb Thali

17.95

Chicken & Lamb Thali

16.95

Vegetable Thali

15.95

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

11.95

Lamb

12.95

Chicken & Lamb

13.95

Chicken & Prawn

12.50

Chicken Tikka

13.95

King Prawn

16.50

Vegetable Biryani

10.50

Seafood Biryani

13.50

(Prawn, King Prawn & Fish)

EUROPEAN CUISINE

All garnished with fresh salad and served with chips.

Dressed Haddock	10.95
Fried Scampi	11.95
Chicken Nuggets	10.95

RICE

Boiled Rice	3.25	Keema Fried Rice (Minced lamb)	4.50
Pilau Rice	3.50	Egg & Mushroom Fried Rice	4.50
Fried Rice	3.75	Garlic Fried Rice	4.50
Fried Rice with Peas	3.95	Coconut Rice	3.50
Kabli Chana Fried Rice (Chick peas)	3.95	Jahangir Special Rice	4.95
Mushroom Fried Rice	3.95	Peas, cashew nuts, sultanas, spring onion and mixed peppers	

BREAD

Paratha	3.75	Keema Paratha (Lamb Mince)	4.95
Garlic Paratha	3.95	Chapati	1.50
Peshwari Paratha (Sweet)	4.95	Butter Chapati	1.60
Aloo Paratha (Potato)	4.95	Garlic Chapati	1.75

TANDOORI NAAN BREADS

Naan	3.50	Spicy Chicken Naan	4.75
Pakistani bread baked in the clay oven		Cheese Naan	3.95
Garlic Naan	3.95	Cheese & Garlic Naan	4.50
Chilli Naan	3.95	Cheese & Onion Naan	4.50
Garlic & Chilli Naan	3.95	Garlic & Coriander Naan	4.50
Peshwari Naan (Sweet)	4.25	Tandoori Roti	2.95
Sultanas, almonds, cashew nuts and cream		Tandoori Paratha	3.95
Keema Naan (Lamb Mince)	4.50	Flaky butter rich bread baked in tandoor	
Keema & Garlic Naan	4.50		

SET MEAL DEALS!

NEW MEAL DEAL

Meal A - **For One**

2 Poppadoms & Onion Chutney
Served with

**1 STARTER & 1 MAIN
FROM BELOW**

Starters

Vegetable Pakora or Potato Fritters
or Onion Bhaji

Mains

Choose Meat - Chicken, Lamb or Vegetable

Madras, Bhuna, Korma or Pathia
Pilau Rice & Plain Naan

£14.95

JAHANGIR ORIGINAL

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 (Served with Salad & Sauce)

Mains

Choose Meat - Chicken, Lamb or Vegetable

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

£23.95

BALTI & 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

Khyber Balti, Sweet & Sour Balti, Jalfrezi,
Chasni, Lahori Special, Tikka Masala,
Shahi Tikka Bhuna or Chilli Masala
2 Pilau Rice & Plain or Garlic Naan

£29.95

PARTY SPECIAL Meal D - **For Four**

4 Poppadoms & Onion Chutney
& Mango Chutney
Served with

2 STARTER & 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

£49.95

This menu
is for **sit-in**
only!

PRE THEATRE MENU

3 COURSES - £19.95

Service from
5-7pm
every day
except
Saturday

APPETISERS

Mixed Starter consisting of: Vegetable Pakora, Potato Fritter, Onion Bhaji, Chicken Pakora, Tandoori Chat Patt (**Chicken Wings**)
(ALL THE ABOVE STARTERS COME INDIVIDUALLY)

Can also be served in a Vegetarian Option
(Please tell us if you are vegetarian)

MAIN COURSE

Upgrade garlic Naan for £1.50,
any other Naan for £2.50

All Lamb & Prawn dishes
£2.50 extra

Choose one dish per person from either Chicken, Vegetable, Prawn, Lamb or King Prawn (**Supp £8 per dish**)

Served with Rice each and plain Nan Bread between **2 people**

Korma (Mild)

A delicate preparation of cream and spices, producing a very mild curry.

Bhuna (Medium)

A thoroughly garnished dish with garlic, ginger, onion, mixed peppers and a few selected spices.

Tikka Masala (Medium)

Marinated pieces of tikka barbecued in a clay oven and cooked in yoghurt with special masala sauce.

Khyber Balti

Cooked in a charcoal oven with peppers, crushed chillies, balti spice and garnished with fresh tomato and green chillies.

Lahori Special Tikka (Medium To Hot)

Jahangir special tikka cooked in Greek style yoghurt, touch of cream and spring onions with course black pepper to give a unique taste of Lahore. (Recommended)

Shahi Tikka Bhuna (Medium)

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

Achari Tikka (Medium To Hot)

Barbecued pieces of tikka cooked with ground pickle, brushed with other spices, slightly hot, with spicy chilli, coriander and spring onion.

Madras (A Fairly Hot Curry)

Chasni (Mild)

A tangy sauce, sour and cream, cooked with mild spices and a wedge of lemon.

Butter Chicken (Mild)

One of the best known Indian dishes. A classic, prepared with the finest pieces of chicken slowly cooked in the tandoor and then braised in a smooth buttery sauce, flavoured with fenugreek and a touch of cream.

Rustam Garlic Chilli Butter (Hot)

Hot dish with barbecued tikka with extra ginger, garlic butter, crushed green chillies and spices.

Biryani

A royal dish of Moghul origin. The dishes are cooked with Basmati fried rice and accompanied with vegetable curry.

Chicken Tikka Kebab (£5 Supplement)

Boneless chunks of chicken, marinated in yoghurt and spices, then cooked in the clay oven.

Jahangir Special Chicken Tikka Kebab (£6 Supplement)

One of our new kebabs, diced chicken cooked in a charcoal oven with extra ginger, garlic, jeera powder and black pepper.

Or dressed haddock or chicken nuggets or fried scampi

Served with Chips and Salad

DESSERT

Tea or Coffee or Ice Cream or Gulab Jamon (**Indian Sweet in Syrup**)

Please advise us of any allergies.



We accept all major credit & debit cards!



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DESIGN
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