



Jahangir

Balti & Tandoori Restaurant
Est. 1998



3 Course Pre Theatre Menu



Awarded Two Medallions by
The Scottish Tourist Board for Good Food & Service

The Food & Drink Award • Good Food Guide (GB) • Masterchef UK Top 200
The Association of High Class Food Establishments
Masterchef (UK) Ltd Gold Award with 4 Stars



Member of the Guild of Master Craftsmen

Please inform us of any allergies when placing your order.

3 COURSES - £19.95

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.



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)

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



MAIN COURSE

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-TANGY)

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 advice us of any allergies.