TANDOORI SPECIALITIES N

£12.95

All Tandoori dishes served with fresh salad and yoghurt mint dressing

Tandoori Duck

in the tandoori.	
Lamb Chops	£13.95
Marinated in finest tandoori spices cooked in the clay oven.	
Tandoori Chicken (half)	£9.95
Chicken or Lamb Tikka	£9.95
Tandoori Mixed Grill (served with curry sauce)	£13.95
Tandoori King Prawns	£14.95
Shaslick (Chicken or lamb)	£11.95

BIRYANI N

Finest Basmati rice treated together with the choice from below in pure butter ghee with medium spices, served with a Vegetable Curry or Turka Dall side, topped with a Bangladeshi Style Mix Salad

Chicken	£11.95
Lamb	£12.95
Prawns	£11.95
King Prawns	£13.95
Chicken or Lamb Tikka	£11.95

OLD FAVOURITES

All curries in this section are available in either

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Chicken	£8.95	
Vegetarian	£7.95	
Lamb	£9.95	
Prawn	£9.95	
King Prawn	£11.95	
Chicken or Lamb Tikka	£9.95	

Curry

Basic blend of Indian herbs and spices

Madras

Fairly hot dish cooked in garlic, lemon juice and spices

Vindaloo

A rich hot and sour taste extensively prepared with red chilli, lemon juice and a touch of tomato puree

Phall

Chilli and garlic all cooked together for the longest possible time for the maximum taste. Very, very hot.

Bhuna

Cooked with onions, capsicum, tomatoes and delicately spiced, medium strength

Pathia

A sour hot and sweet tasting dish extensively prepared with onions, tomatoes, a touch of garlic and selective spices

Dhansak

Prepared with lentils, lemon juice and aromatic spices producing hot, sweet and sour taste

Dupiaza

Chopped onions seasoned with fresh herbs and spices, tomatoes, peppers giving a medium strength

Rogan Josh

Spiced with herbs, garnished with tomatoes and onions of a medium strength

Methi

Cooked with fenugreek leaves, medium spicy.

Korma O

A very mildly spiced dish cooked in cream and butter

Kashmiri 0

Prepared with banana, ground nut mixture, almonds and mild spices in a rich creamy sauce

Malayan 0

Prepared with slices of pineapple, ground nut mixture & almonds in mild spices in a very rich and creamy sauce

KORAHI DISHES

Agni Korahi Chicken or lamb charcoal grilled, cooked in a Korahi with onions, garlic, ginger and fresh coriander flamed with brandy.	£10.95
Agni King Prawn	£14.95
Chicken or Lamb Tikka Sag	£10.95
Chicken or Lamb Tikka Korahi Diced chicken or lamb delicately spiced, garnished with fresh fried tomatoes and capsicum	£10.95
Mixed Korahi Diced chicken and lamb tikka cooked together in a medium streng gravy, garnished with fried tomatoes, capsicum, onions and chick p	
Keema Matter Spiced minced meat cooked in an assortment of spices with garde	£8.95 n peas.
Kas Keema Spiced minced meat cooked with Indian potatoes	£8.95

Chefs Specials

Succulent tikka pieces, cooked in our very own blend of spic massalas, full of flavour. Spicy or hot.	У	Tandoo oven a
Jal Jool Available in Chicken or Lamb The actual meaning of this dish is 'Hot Sauce'. Created using	£9.95	green o
several different types of chilli, dried, pickled and fresh. Roun about the Madras level but can definitely be increased up to Vindaloo level. A must for those who like spicy food.	I C	Butter spices Chick
Lembuh Wallah Available in Chicken or Lamb Chicken breast or fillet of lamb tikka cooked in lots of fresh lemon and lime juices in a hot spicy zingy sauce	£9.95	The Al
Taftoon Available in Chicken or Lamb A real Bangladeshi treat for those who like spicy food prepa using naga chilli which only grows in Bangladesh and has a ve unique taste and scent.		Pieces nut mi Speci A fabu
Akbari Murgi Massala N Marinated chicken tikka cooked with finest massala sauce se tandoori spices, topped with a special fragrant cream sauce.	£9.95 lect	lamb m and fla Khuli
Tawa Gost Available in Chicken or Lamb Shredded chicken or lamb cooked with exotic spices and fresh chilli. Spicy to hot.	£9.95	Large I with he Speci
	14.95	Marina yoghur
Butterfly king prawns cooked with fresh whole green beans, garlic, chilli and lots of herbs. This is a real treat from the Sylhet region of Bangladesh		Nepa Barbec
	111.95	tomato
Marinated duck breast cooked in the tandoori oven then treated with the finest massala sauce. A real change for thos who are used to the original		Murg Hot sw and tar
Murgh Chom Chom N	£9.95	Tand Large l
Succulent chicken tikka pieces with coconut, ground nut mixture, almonds, lychees & Caribbean rum. A mild mouth watering taste fusion.		where Tand
Chicken or Lamb Amdi Marinated chicken or lamb tikka cooked in tangy Indian pick with sliced mango in fairly hot but very tasty sauce.		Spring butter spicy s
Chicken or Lamb Jaifrezi Chicken or lamb in a thick curry sauce made with a variety of herbs and spices, onions, peppers & fresh green chillies. Extensively spiced. Medium, spicy or very hot.	£9.95	Chicke with a
		Marina then co served
Special Balti Selection N		in the
Includes plain naan bread or roti		
Aflatoon Available in Chicken or Lamb Exploding with flavour this dish is a combination of both tan & balti spices. Medium heat but lots of spicy flavour.	10.95 doori	
		Balti
Gost Ohmori Tender lamb cooked with cardamom pods and bay leaves wi roasted Indian potatoes in our very own Balti style. This dish	110.95 th	Halibut mixed
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Shahensha Balti Available in Chicken or Lamb

Chicken cooked with chick peas, fresh garlic & cooked ginger

Special Tandoori Balti Available in Chicken or Lamb £10.95

Deshi Massala Available in Chicken or Lamb

Chicken Chilli Massala

Tandoori chicken on or off the bone freshly cooked in tandoori byen and then cooked with lamb minced meat, spiced with treen chillies.

Special King Prawn Nawabi £14.95
Butterfly king prawns pan fried in garlic, cooked in medium spices with selected mixed vegetables, tomato and coriander.

Chicken or Lamb Tikka Massala 8 £9.95

The All Time Favourite

Chicken or Lamb Pasanda N
Pieces of lamb or chicken cooked in yoghurt, cream, ground nut mixture, almonds, fragrant spices and red wine.

Special Sizzier Juliette Available in Chicken or Lamb £9.95
A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum, onions and flaming brandy.

Khulnar King Prawn
Large king prawn barbecued in a shell then delicately spiced with herbs in a thick Bangladeshi style sauce.

Special Chicken Rezala N

Marinated chicken tikka cooked in aromatic spices, yoghurt and cream (mild).

Mepal King Prawns N

Barbecued king prawns delicately spiced with herbs, chopped

tomatoes and capsicum, cashew nuts in a thick sauce.

Hot sweet and sour onions and peppers lightly fried in mango and tamarind sauce with chicken breast pieces

Large king prawns cooked in tandoori oven then taken to the pan where it is combined in our very own aromatic massala sauce (mild)

Tandoori Butter Chicken N £9.95

Spring tandoori chicken stripped on the bone cooked with butter ground nut mixture, almonds and sultanas in a rich spicy sauce. On or off the bone (very mild)

Murghi Makhani N
Chicken kebab covered in aromatic spice and creamy sauce with a touch of yoghurt and cheese.

with a touch of yoghurt and cheese. '

Marinated Duck breast cooked firstly in tandoori oven and then combined with a very unique blend of spices and herbs served spicy or hot. Onions peppers and tomatoes combination in the sauce

Fish Selection

Balti Fish Curry
Halibut steak cooked in our very own Balti style sauce,
mixed spices and coriander

Deshi Bowal
Bangladeshi shark fish steak cooked in mouth
watering Bangladeshi spices and fresh herbs

Nilgiri Machley
Pangash fish fillet cooked in a mouth-watering spice concoction, vine tomatoes, garlic & fresh coriander.

upchanda £14.95

£9.95

Taken from the Southeast region of Bangladesh (Cox's Bazaar) well known for its second longest beach in the world.

This dish is a favourite there, available in medium or very hot.

FISH Chattak
Pangash fish fillet marinated and cooked in dry chat
massala, lots of zingy spicy flavours in this one.

ALLERGY NOTICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

N = Contains Nuts
Some of our sauces and pastes contain Nuts.

VEGETARIAN MAINS

Deshi Paneer Masala	£9.95
ucculent paneer pieces, cooked in our very own blend	of spicy massalas,
Ill of flavour Spicy or hot	

Tandoori Butter Paneer \$\ \$\ £9.95\$

Paneer tikka pieces, cooked in lots of desi butter, with ground nuts and almonds, in a rich spiced sauce.

Dhall Makni \$\ \$8.95\$

Dhall MakniThree different types of lentils with spices and finest pure ghee with lots of garlic.

Paneer Tikka Masala (1)
Paneer cooked in tandoor then treated with the finest masala sauce.

Pul Gobi Adrak
Cauliflower florets in medium spices with ginger and mustard seeds.

Vegetable lalfrazi
£8.95

Vegetable Jalfrazi
Special selection of vegetables in a thick curry sauce made with a variety of herbs and spices, onions and fresh green chilli, extensively spiced, medium, spicy or very hot

Chilli Aubergine Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts

Biryani Vegetable or Mushroom Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts

E9.95

Vegetable or mushroom treated together with pilau rice and aromatic spices, served with vegetable curry

Chick peas, cottage cheese and aubergine cooked with a tangy spiced tamarind sauce

Sylheti Vegetables
A wild assortment of vegetables cooked in fresh herbs
and spices, medium hot

VEGETARIAN SIDES

£8.95

Served as accompaniments to main courses

Side £4.50 Main £7.95

Bhindi Bhajee (Okra)
Bombay Aloo (Potatoes)

Brinjal Bhajee (Aubergine)

Cauliflower Bhajee

Tarka Dhall (Lentils with garlic)

Mushroom Bhajee

Chana Masalla (chick peas)

Allo Gobi (Potatoes and cauliflower)

Niramish (Bangladeshi style dry mixed vegetables)

Sag Aloo (Spinach and potato)

Sag Paneer (Spinach and Indian cheese)

Vegetable Curry

Motor Paneer Brinjal (Chick peas, cottage cheese and aubergine)

RICE

Pilau Rice	£2.50
Steamed White Rice	£2.50
Mushroom Pilau	£2.95
Vegetable Fried Rice	£2.95
Egg Rice	£2.95
Keema Pilau	£2.95
Lemon Rice	£2.95
Special Fried Rice	£3.95
Chips	£2.50





BREADS & SUNDRIES

£1.95
£2.80
£2.80
£2.80
£2.80
£2.80
£2.95
£1.95
£0.85
£0.60
£0.60
£1.95
£1.95
£1.95

SET MEALS

Set Meal for One Person

Tandoori Chicken, Chicken Bhuna,
Vegetable Side, Pilau Rice and Popadom,
Pickles & Salads
£15.95

Set Meal for Two Persons

Tandoori Chicken, Chicken Bhuna,
Lamb Dopiaza, Vegetable Side,
Pilau Rice and Popadoms, Pickles & Salads
£31.95

Set Meal for Three Persons

Tandoori Chicken, Chicken Bhuna,
Lamb Dopiaza, Chicken Balti Tikka Masalla,
Vegetable Side, Pilau Rice and Popadoms,
Pickles & Salads
£47.95

Set Meal for Four Persons

Tandoori Chicken, Chicken Bhuna,
Lamb Dopiaza, Chicken Balti Tikka Masalla
King Prawn Sag, Vegetable Side,
Pilau Rice and Popadoms, Pickles & Salads
£63.95

The management reserves the right to refuse service.

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide

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Finest Contemporary Indian Cuisine

Poujon

Restaurant Quality Takeaway Food

FULLY LICENSED & AIR CONDITIONED



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Winner of Tripadvisor Travellers' Choice Award







www.voujonrestaurant.com

Takeaway Menu









Delivery Service Available
Minimum Order £15.00. Charges Apply.

15% Student Discount

(Valid ID Required / Dining-in Only)

Opening Times

Monday - Saturday: 5.30pm - 11.30pm Sunday: 5.30pm - 11.00pm

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