

## VEGETARIAN MAIN MEALS

<b>Deshi Paneer Masala</b>	<b>£8.95</b>
Succulent paneer pieces, cooked in our very own blend of spicy massalas, full of flavour. Spicy or hot.	
<b>Tandoori Butter Paneer</b>	<b>£8.95</b>
Paneer tikka pieces, cooked in lots of desi butter, with ground nuts and almonds, in a rich spiced sauce.	
<b>Dhall Makni</b>	<b>£7.95</b>
Three different types of lentils with spices and finest pure ghee with lots of garlic.	
<b>Paneer Tikka Masala N</b>	<b>£8.95</b>
Paneer cooked in tandoor then treated with the finest masala sauce.	
<b>Pul Gobi Adrak</b>	<b>£7.95</b>
Cauliflower florets in medium spices with ginger and mustard seeds.	
<b>Vegetable Jalfrazi</b>	<b>£7.95</b>
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	
<b>Chilli Aubergine N</b>	<b>£7.95</b>
Chilli and aubergine cooked in yoghurt, flavoured with cashew nuts	
<b>Biryani Vegetable or Mushroom N</b>	<b>£8.95</b>
Vegetable or mushroom treated together with pilau rice and aromatic spices, served with vegetable curry	
<b>Vegetable Doom N</b>	<b>£7.95</b>
Cooked with special massala sauce and mild herbs and spices	
<b>Motor Paneer Brinjal</b>	<b>£7.95</b>
Chick peas, cottage cheese and aubergine cooked with a tangy spiced tamarind sauce	

## SIDE DISHES

Served as accompaniments to main courses

**All Priced £4.25**

<b>Bhindi Bhajee</b> (Okra)
<b>Bombay Aloo</b> (Potatoes)
<b>Brinjal Bhajee</b> (Aubergine)
<b>Cauliflower Bhajee</b>
<b>Tarka Dhall</b> (Lentils with garlic)
<b>Mushroom Bhajee</b>
<b>Chana Masalla</b> (chick peas)
<b>Allo Gobi</b> (Potatoes and cauliflower)
<b>Niramish</b> (Bangladeshi style dry mixed vegetables)
<b>Sag Aloo</b> (Spinach and potato)
<b>Sag Paneer</b> (Spinach and Indian cheese)
<b>Vegetable Curry</b>
<b>Motor Paneer Brinjal</b> (Chick peas, cottage cheese and aubergine)

## RICE

<b>Pilau Rice</b>	<b>£2.25</b>
<b>Steamed White Rice</b>	<b>£2.25</b>
<b>Mushroom Pilau</b>	<b>£2.95</b>
<b>Vegetable Fried Rice</b>	<b>£2.95</b>
<b>Egg Rice</b>	<b>£2.95</b>
<b>Keema Pilau</b>	<b>£2.95</b>
<b>Lemon Rice</b>	<b>£2.95</b>
<b>Special Fried Rice N</b>	<b>£3.95</b>
<b>Chips</b>	<b>£2.20</b>



## BREADS & SUNDRIES

<b>Plain Naan</b>	<b>£1.95</b>
<b>Keema Naan</b>	<b>£2.80</b>
<b>Kulcha Naan</b>	<b>£2.80</b>
<b>Peshwari Naan N</b>	<b>£2.80</b>
<b>Garlic Naan</b>	<b>£2.80</b>
<b>Chilli &amp; Coriander Naan</b>	<b>£2.80</b>
<b>Paratha</b>	<b>£2.95</b>
(layered whole wheat bread available aloo or stuffed)	
<b>Tandoori Roti</b>	<b>£1.95</b>
(wheat bread which is baked on the wall of tandoor)	
<b>Chapati</b>	<b>£0.85</b>
<b>Plain Popadoms</b>	<b>£0.50</b>
<b>Spicy Popadoms</b>	<b>£0.50</b>
<b>Cucumber Raitha</b>	<b>£1.95</b>
<b>Mixed Raitha</b>	<b>£1.95</b>
<b>Pickles</b> (per set) (mango chutney, mint sauce and onion salad)	<b>£1.95</b>

## SET MEALS

### Set Meal for One Person

Tandoori Chicken, Chicken Bhuna,  
Vegetable Side, Pilau Rice and Popadom,  
Pickles & Salads  
**£14.95**

### Set Meal for Two Persons

Tandoori Chicken, Chicken Bhuna,  
Lamb Dopiazza, Vegetable Side,  
Pilau Rice and Popadoms, Pickles & Salads  
**£29.95**

### Set Meal for Three Persons

Tandoori Chicken, Chicken Bhuna,  
Lamb Dopiazza, Chicken Balti Tikka Masalla,  
Vegetable Side, Pilau Rice and Popadoms,  
Pickles & Salads  
**£44.95**

### Set Meal for Four Persons

Tandoori Chicken, Chicken Bhuna,  
Lamb Dopiazza, Chicken Balti Tikka Masalla  
King Prawn Sag, Vegetable Side,  
Pilau Rice and Popadoms, Pickles & Salads  
**£59.00**

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

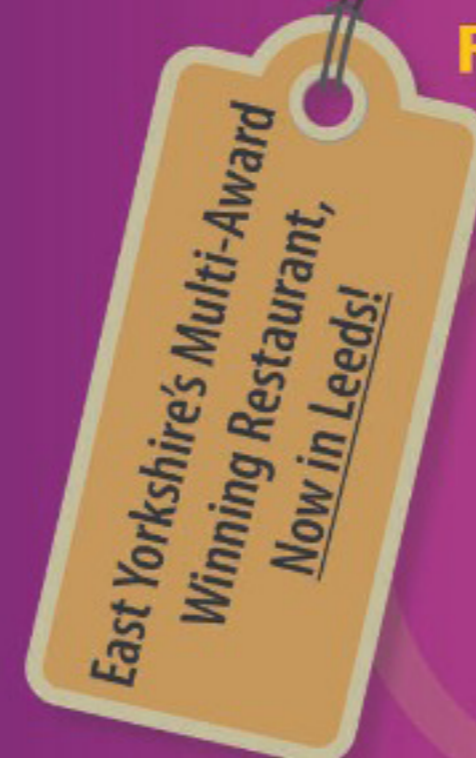
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## Finest Contemporary Indian Cuisine

# Voujon

**Restaurant Quality Takeaway Food**

**FULLY LICENSED & AIR CONDITIONED**



**www.voujonrestaurant.com**

**Takeaway Menu**



**Delivery Service Available**

Minimum Order £15.00. Charges Apply.

**10% Student Discount**

(Valid ID Required / Dining-in Only)

**Opening Times**

**Monday - Saturday: 5.30pm - 11.30pm**

**Sunday: 5.30pm - 11.00pm**

**T: 0113 226 1422**

**128, Otley Road, Leeds, LS16 5JX**

Secure Parking & Free Wifi





## STARTERS

<b>Mix Kebab</b> Marinated chicken and lamb tikka served with a lamb minced sheek kebab	<b>£5.50</b>
<b>Chicken Tukri</b> Marinated chicken tikka cooked in the tandoori oven then brought to the pan and cooked in a special chilli sauce	<b>£4.95</b>
<b>Podina Kebab</b> Chicken breast marinated in a selection of tandoori spices and lots of garden mint cooked together with onions, peppers and tomatoes.	<b>£4.95</b>
<b>Fish Kebab</b> Tasty tuna cooked in medium spices then made into kebabs, served with fresh salad	<b>£4.95</b>
<b>Chicken or Lamb Tikka</b> Marinated in yoghurt and fresh aromatic spices, cooked in a clay oven	<b>£4.95</b>
<b>Liver Tikka</b> Tender Chicken liver marinated in tandoori spices cooked in the tandoori oven.	<b>£4.95</b>
<b>Goan Crabs Puree</b> Freshly cooked with garlic in medium herbs and spices served on a puree bread	<b>£6.95</b>
<b>Lamb Chops</b> Tender lamb chops marinated in very special spices cooked in Tandoori oven	<b>£5.95</b>
<b>Sheek Kebab</b> Mixed lamb in fresh herbs and grilled in clay oven	<b>£4.95</b>
<b>King Prawn Puree</b> Large king prawns cooked in medium fresh spices served on a puree bread	<b>£6.50</b>
<b>Shami Kebab</b>	<b>£4.95</b>
<b>Chicken or Lamb Chats</b>	<b>£4.95</b>
<b>Somosa</b> (meat or vegetable)	<b>£3.50</b>
<b>Onion Bhajee</b> (v)	<b>£3.50</b>
Fresh onion battered and deep fried in mild spices	
<b>Prawn Puree</b>	<b>£5.50</b>
<b>King Prawn Butterfly</b> Large king prawns delicately spiced and deep fried in golden bread crumbs	<b>£6.50</b>
<b>¼ Tandoori Chicken</b> Spring chicken marinated in herbs and spices cooked in a clay oven	<b>£4.95</b>
<b>Chot Poti</b> (v) <b>N</b> Potatoes and chick peas cooked in medium spices and fresh herbs, served with boiled egg	<b>£4.95</b>
<b>Bombay Bash</b> <b>N</b> Serves 4 persons - Selection of eight different mini starters including chicken, lamb, tiger prawns, vegetables and breads	<b>£24.95</b>

## TANDOORI SPECIALITIES N

All Tandoori dishes served with fresh salad and yoghurt mint dressing

<b>Tandoori Duck</b> Tender duck breast marinated in exotic tandoori spices cooked in the tandoori.	<b>£12.95</b>
<b>Lamb Chops</b> Marinated in finest tandoori spices cooked in the clay oven.	<b>£12.95</b>
<b>Tandoori Chicken</b> (half)	<b>£9.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£9.95</b>
<b>Tandoori Mixed Grill</b> (served with curry sauce)	<b>£12.95</b>
<b>Tandoori King Prawns</b>	<b>£13.95</b>
<b>Shaslick</b> (Chicken or lamb)	<b>£10.95</b>

## 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

<b>Chicken</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£11.95</b>
<b>Prawns</b>	<b>£11.95</b>
<b>King Prawns</b>	<b>£13.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£10.95</b>

## OLD FAVOURITES

All curries in this section are available in either

<b>Chicken</b>	<b>£7.95</b>
<b>Vegetarian</b>	<b>£6.95</b>
<b>Lamb</b>	<b>£8.95</b>
<b>Prawn</b>	<b>£8.95</b>
<b>King Prawn</b>	<b>£10.95</b>
<b>Chicken or Lamb Tikka</b>	<b>£8.95</b>

### 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 N

A very mildly spiced dish cooked in cream and butter

### Kashmiri N

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

### Malayan N

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

## KORAHI DISHES

<b>Agni Korahi</b> Chicken or lamb charcoal grilled, cooked in a Korahi with onions, garlic, ginger and fresh coriander flamed with brandy.	<b>£9.95</b>
<b>Agni King Prawn</b>	<b>£13.95</b>
<b>Chicken or Lamb Tikka Sag</b>	<b>£9.95</b>
<b>Chicken or Lamb Tikka Korahi</b> Diced chicken or lamb delicately spiced, garnished with fresh fried tomatoes and capsicum	<b>£9.95</b>
<b>Mixed Korahi</b> Diced chicken and lamb tikka cooked together in a medium strength gravy, garnished with fried tomatoes, capsicum, onions and chick peas.	<b>£9.95</b>
<b>Keema Matter</b> Spiced minced meat cooked in an assortment of spices with garden peas.	<b>£7.95</b>
<b>Kas Keema</b> Spiced minced meat cooked with Indian potatoes	<b>£7.95</b>

## Chefs Specials

<b>Deshi Massala</b> Available in Chicken or Lamb Succulent tikka pieces, cooked in our very own blend of spicy massalas, full of flavour. Spicy or hot.	<b>£8.95</b>	<b>Chicken Chilli Massala</b> Tandoori chicken on or off the bone freshly cooked in tandoori oven and then cooked with lamb minced meat, spiced with green chillies.	<b>£8.95</b>
<b>Jal Jool</b> Available in Chicken or Lamb The actual meaning of this dish is 'Hot Sauce'. Created using several different types of chilli, dried, pickled and fresh. Round about the Madras level but can definitely be increased up to Vindaloo level. A must for those who like spicy food.	<b>£8.95</b>	<b>Special King Prawn Nawabi</b> Butterfly king prawns pan fried in garlic, cooked in medium spices with selected mixed vegetables, tomato and coriander.	<b>£13.95</b>
<b>Lembuh Wallah</b> 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	<b>£8.95</b>	<b>Chicken or Lamb Tikka Massala</b> <b>N</b> The All Time Favourite	<b>£8.95</b>
<b>Taftoon</b> Available in Chicken or Lamb A real Bangladeshi treat for those who like spicy food prepared using naga chilli which only grows in Bangladesh and has a very unique taste and scent.	<b>£8.95</b>	<b>Chicken or Lamb Pasanda</b> <b>N</b> Pieces of lamb or chicken cooked in yoghurt, cream, ground nut mixture, almonds, fragrant spices and red wine.	<b>£8.95</b>
<b>Akbari Murgi Massala</b> <b>N</b> Marinated chicken tikka cooked with finest massala sauce select tandoori spices, topped with a special fragrant cream sauce.	<b>£8.95</b>	<b>Special Sizzler Juliette</b> Available in Chicken or Lamb A fabulous selection from our very own tandoori chicken or lamb marinated in fresh herbs and spices with capsicum, onions and flaming brandy.	<b>£8.95</b>
<b>Tawa Gost</b> Available in Chicken or Lamb Shredded chicken or lamb cooked with exotic spices and fresh chilli. Spicy to hot.	<b>£8.95</b>	<b>Khulnar King Prawn</b> Large king prawn barbecued in a shell then delicately spiced with herbs in a thick Bangladeshi style sauce.	<b>£13.95</b>
<b>King Prawn Jalwa</b> 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	<b>£13.95</b>	<b>Special Chicken Rezala</b> <b>N</b> Marinated chicken tikka cooked in aromatic spices, yoghurt and cream (mild).	<b>£8.95</b>
<b>Tandoori Duck Massala</b> <b>N</b> Marinated duck breast cooked in the tandoori oven then treated with the finest massala sauce. A real change for those who are used to the original	<b>£10.95</b>	<b>Nepal King Prawns</b> <b>N</b> Barbecued king prawns delicately spiced with herbs, chopped tomatoes and capsicum, cashew nuts in a thick sauce.	<b>£13.95</b>
<b>Murgh Chom Chom</b> <b>N</b> Succulent chicken tikka pieces with coconut, ground nut mixture, almonds, lychees & Caribbean rum. A mild mouth watering taste fusion.	<b>£8.95</b>	<b>Murgh Tanger</b> Hot sweet and sour onions and peppers lightly fried in mango and tamarind sauce with chicken breast pieces	<b>£8.95</b>
<b>Chicken or Lamb Amdi</b> Marinated chicken or lamb tikka cooked in tangy Indian pickle with sliced mango in fairly hot but very tasty sauce.	<b>£8.95</b>	<b>Tandoori King Prawn Massala</b> <b>N</b> Large king prawns cooked in tandoori oven then taken to the pan where it is combined in our very own aromatic massala sauce (mild)	<b>£13.95</b>
<b>Chicken or Lamb Jalfrezi</b> 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.	<b>£8.95</b>	<b>Tandoori Butter Chicken</b> <b>N</b> 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)	<b>£8.95</b>

## Special Balti Selection N

Includes plain naan bread or roti

<b>Aflatoon</b> Available in Chicken or Lamb Exploding with flavour this dish is a combination of both tandoori & balti spices. Medium heat but lots of spicy flavour.	<b>£9.95</b>	<b>Balti Fish Curry</b> Halibut steak cooked in our very own Balti style sauce, mixed spices and coriander	<b>£14.95</b>
<b>Gost Ohmori</b> Tender lamb cooked with cardamom pods and bay leaves with roasted Indian potatoes in our very own Balti style. This dish has a spicy but mouth-watering taste.	<b>£9.95</b>	<b>Deshi Bowal</b> Bangladeshi shark fish steak cooked in mouth watering Bangladeshi spices and fresh herbs	<b>£11.95</b>
<b>Makrani Jhinga</b> Large king prawns cooked in tandoori oven, then brought to the pan and combined with balti spices, herbs aubergines and potatoes, medium or hot.	<b>£13.95</b>	<b>Nilgiri Machley</b> Pangash fish fillet cooked in a mouth-watering spice concoction, vine tomatoes, garlic & fresh coriander.	<b>£8.95</b>
<b>Balti Tikka Vindaloo</b> A modern twist on a classic vindaloo, with extensive balti flavours	<b>£9.95</b>	<b>Rupchanda</b> 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.	<b>£13.95</b>
<b>Balti Crab Madras Chilli</b>	<b>£13.95</b>	<b>Fish Chattak</b> Pangash fish fillet marinated and cooked in dry chat massala, lots of zingy spicy flavours in this one.	<b>£8.95</b>
<b>Balti King Prawn Rogan</b>	<b>£13.95</b>		
<b>Special Rajstani Balti</b> Crab, Scampi, Prawn and King Prawn	<b>£13.95</b>		
<b>Balti Tikka Madras</b> Available in Chicken or Lamb	<b>£9.95</b>		
<b>Patan Balti</b> Lamb cooked with fresh spinach leaves and capsicum	<b>£9.95</b>		
<b>Balti Tikka Korma</b>	<b>£9.95</b>		
<b>Nubarathan Korma Balti</b>	<b>£8.95</b>		
<b>Balti Tikka Masalla</b> Available in Chicken or Lamb	<b>£9.95</b>		
<b>Shahensha Balti</b> Available in Chicken or Lamb Chicken cooked with chick peas, fresh garlic & cooked ginger	<b>£9.95</b>		
<b>Special Tandoori Balti</b>	<b>£9.95</b>		

## 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.