FISH SELECTION

Bowal Bhuna £9.95 Bangladeshi fish cooked in medium spices, with fresh herbs and coriander, This dish comes from the Sylhet region of Bangladesh	
Rupchanda £9.95 Taken from the southeast region of Bangladesh (Cox'sbazaar), well known for its longest sea beach in the wodd This dish is a favourite there, available in medium or very hot	
Baiti Fish Curry (N) £11.95 Halibut steak cooked in our very own baiti style sauce with mixed spices and coriander	

BIRYANI

Pilau rice treated together with lamb, chicken and prawns in butter with mild spices, served with vegetable curry
Chicken £7.20
Lamb
Lamb or Chicken Tikka£8.95
Prawn
King Prawn£11.95



VEGETARIAN MAIN DISHES

Lau Mirpuri. & Courgettes with mirpuri spices, med/spicy with fresh gadk, ginger, tomatoes and coriander	25.95
Daal Aloo Jera	25.95
Shai Kufta	25.95
Vegetable Jalfrazi.	25.95
Vegetable Pathia A hot sweet and sour dish extensively prepared with red chilli, onion, tomato and a touch of garlic	25.95
Sabsi Ki Saat. Vegetables with a special sour citrus fruit (satkora), spicy or very hot	25.95
Vegetable Chanari.	25.95

Customers please be aware that these foods may contain traces of ingredients that can cause allergic reactions. If you are allergic or have any food intolerance, kindly let us know when ordering.

BREADS AND SUNDRIES

Plain Naan£2.20 Keema Naan	
(Stuffed with minced meat)£2.85	
Kulcha Naan£2.85	
Peshwari Naan N£2.85	
Garlic Naan£2.85 Paratha	
(Layered whole wheat bread)£2.85	
Chapati£0.75	

Tandoori Roti	
(Crisp wheat flat bread)£1.95	
Chilli & Coriander Naan£2.85	
Plain Popadom£0.45	
Spicy Popadom£0.50	
Cucumber Raitha £1.95	
Mixed Raitha	
(Onion, cucumber and carrot)£1.95	
Pickles (perhead)£0.60	





SIDE DISHES

Served as an accompaniment to main courses

Bhindi Bhajee (Okra) £3.	.50
Bombay Aloo (Potatoes)£3.	.50
Brinjal Bhajee (Aubergine) .£3.	.50
Cauliflower Bhajee£3.	.50
Tarka Dali (LentUswithgadic) £3.	.50
Mushroom Bhajee £3.	.50

Chana Masala (Chickpeas) £3.50
AIOO Gobi (Potato & cauliflower) £3.50
Niramish (Drymixedveg)£3.50
Sag AIOO (Potato and spinach) £3.50
Sag Ponir (Spinach)£3.50

RI	CE
Mushroom Rice£2.85	Keema Rice£2.85
Steamed White Rice .£2.20	Lemon Rice£2.85
Pilau Rice (Basmati)£2.30	Special Fried Rice £2.85
Vegetable Fried Rice £2.85	Chips£1.50



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Broughs Finest Indian Restaurant & Takeaway



Indian Restaurant & Take Away FULLY LICENSED & AIR CONDITIONED



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Opening Times 7 days a week : 5.30pm - 11.00pm

> Vujon Exclusive Buffet All you can eat for £11.95 (Adult) £7.95 (under 13)

Sundays 5pm-10pm

TAKEAWAY MENU 39-41 Skillings Lane, Brough HU15 1BA www.voujonbrough.com

STARTERS

Mixed Kebab£4.20
Fish Kebab£3.50
Lamb/Chicken Tikka Marinatedinyoghurt& fresharomaticspices, cookedinaclayoven . £3.50
Sheek Kebab Minced lamb in fresh herbs and spices cooked in a clay oven £3.50
Lamb/Chicken Chat Sliced chicken or lamb in a tangy peppery sauce £3.50
Sarnosa Meator veg triangular shaped flaky pastry served with salad £2.50
OnIOn Bhajee Fresh onion battered and deep fried in mild spices
Kebab Roll £3.50 Lamb mince kebab cooked with specially selected spices in a clay oven, served wrapped in its own Indian bread
King Prawn Puri £4.50
Prawn Puri Prawn bhuna bedded on soft purl bread
King Prawn Butterfly £4.50
Large king prawn delicately spiced and deep fried, covered in golden breadcrumbs
1/4 Tandoori Chicken£3.50
Spring chicken marinated in herbs and spices, cooked in a clay oven
Reshmi Kebab£3.50
Lamb mince with onions, green chillies, herbs and spices made into a kebab and topped with fried rice
Podina Kebab£3.50
Chicken breast marinated in a selection of tandoori spices and lots of garden mint cooked together with onions, peppers and tomatoes
Chot Poti Potatoes and chick peas cooked in medium spices and fresh herbs with boiled egg £3.50
Chicken Pakorah. £3.50
Goan Crab Freshly cooked with garlic in medium herbs and spices, served on a puri £3.95
Bombay Bash Serves 4 Persons: CJhickenfTiger Prawns/Vegetable£19.95





TANDOORI SPECIALTIES

Tandoori Chicken mi£8.95
Lamb or Chicken Tikka£8.95
Tandoori Mixed Grill £9.95 Served with curry searce \$
Tandoori King Prawn£11.95
ShasUck (Chicken or Lamb)

KORAHI DISHES

Agni Korahi £8.95 Chicken, lamb or prawns charcoal grilled, cooked in a karahi with onions, garlic, ginger and fresh coriander
Agni King Prawn£11.95
Tikka Sag£7.95
Korahi Chicken or Lamb £7.95 Diced chicken or lamb delicately spiced garnished with fresh fried tomatoes and capsicum

CHEF'S SPECIALS

Akbari Murghi Masala £8.50 Marinated chicken tikka cooked with the finest masala sauce, select tandoori spices and topped with a special fragrant cream sauce £8.50
Murgh Podina Chutney £8.50 Marinated chicken tikka cooked with fresh mind and medium spices with exotic chutney £8.50
Ghust Katta Masala (N). £8.50 Diced lamb cooked with an exotic blend of dry masalas. bts of spice in this one
TafftOOn (Chicken or Lamb). £8.50 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
Chicken/Lamb Amdi £8.50 Marinated chicken or lamb tikka cooked with tangy Indian pickle and sliced mango in a fairly hot but very tasty sauce
Gost Pathwari £8.50 Marinated duck breast cooked firstly in the tandoori oven and then combined with a very unique blend of spices and herbs, served spicy or hot. Onions, peppers and tomatoes create the sauce
Murgi Badam (N) £8.50 Marinated chicken breast cooked in aromatic spices with cashew nuts (badam) cream and its very own secret ingredient
Lembuh Wallah. Chicken breast or fillet of lamb tikka cooked with lots of fresh lemon and lime juices in a hot spicy zingy sauce
Chicken Chilli Masala £8.50 Tandoori chicken on or off the bone freshly cooked in the tandoori oven and then cooked with lamb and minced mear spiced with green chillies
Murghi Makhani. Chicken kebab in an aromatic and spiced creamy sauce with a touch of yoghurt
د.£8.50 Chicken/Lamb Tikka Masala (۱)
Pasanda (N) £8.50 Pieces of lamb or chicken cocked in yoghurt, cream, ground almonds, fragrant spices and red wine
Mixed Korai £8.50 Diced chicken and lamb tikka cooked in a medium strength gravy, garnished with fried tomatoes, capsicum, onions and chickpeas
Special Chicken Razala (N) £8.50 Marinated chicken tikka with a blend of aromatic spices, yoghurt and cream (mild)
Napal King Prawn £11.95 Barbecued king prawn delicately spiced with herbs, chopped tornatoes, capsicum and cashew nuts in a thick sauce
Tandoori King Prawn Masala (N)£11.95
Special Sizzler Juliette £8.50 A labulous selection from our very own tandoori chicken or lamb, marinated in fresh herbs and spices with capsicum, onions and flaming brandy
Jalfrazi £8.50 Chicken or lamb in a rich curry sauce made with a variety of herbs and spices, onion and fresh green chilli used extensively (medium hot)
Khulnar King Prawn £11.95 Large king prawns barbecued in their shell, then delicately spiced with herbs in a thick Bangladeshi style sauce \$11.95
Tandoori Butter Chicken £8.50 Grilled chicken cooked with butter, almonds, sultanas and a rich creamy, spicy sauce (very mild) £8.50

SPECIAL BALTI DISHES

Makrani Jingha £12.95 Largeking prawns cooked in the tandoori oven, then brought to the pan and combined with baiti spices, herbs aubergine and potatoes, medium or hot.
Gost Ohmori £8.95 Tender lamb cooked with cardamom pods and bay leaves with roasted Indian potatoes in our very own baiti style. This dishhas a spicy but mouth watering taste.
Hariyali Murgh £8.95 Marinated chicken cooked in baiti spices with lemon-grass, ginger and spinach giving this dish the name hariyali for its distinctive colour.
Baiti Crab Madras Chilli £9.95
Baiti King Prawn Rogan£12.95
Special Rajstani Baiti£12.95
Baiti Tikka Madras Шепогьты) £8.95
Patan Baiti Lamb cooked with fresh spinach leaves and capsicum
Baiti Tikka Korma (N) £8.95
Nubarathan Korma Baiti (M Mixed vegetables
Baiti Tikka Masala (N)
$Shahensha \ Baiti \ {\it Chicken breast cooked with chickpeas, fresh garlic and ginger} \dots . \ \pounds 8.95$
Special Tandoori w (ChickenorLamb)

CURRY SELECTION

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Chicken£5.95		
Lamb£6.20		
Lamb or Chicken Tikka£8.20		
Prawn£7.95		
King Prawn£9.95		
CURRY	A basic blend of Indian herbs and spices	
MADRAS	Fairly hot dish, cooked 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	
BHUNA	A medium strength dish cooked with onions and tomatoes with delicate spices	
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 tastes	
DUPIAZA	Chopped onions seasoned with fresh herbs and spices, tomatoes and peppers giving a medium strength dish	
ROGAN JOSH Spices with herbs and garnished with tomatoes and onions of a medium strength		
KORMA (N)	A very mild dish with fresh cream and butter	
KASHMIRI (N)	Prepared with ground almond and mildly spiced in a rich creamy sauce	
MALAYAN (N)	Prepared with cubes of pineapple and ground almonds in a very rich andcreamy sauce	

ALLERGY SIGNS