

STARTERS

VEGETABLE SAMOSA 8.5

Flaky pastry, filled with diced potatoes, peas and cumin seed, then fried golden brown. Two Samosas per portion.

PAKORAS 7.5

Fresh vegetables dipped in a spiced chick pea batter and finished in hot oil.

ONION BHAJI 8.

Onion rings dipped in a spiced chick pea batter and finished in hot oil. *Three Onion Bhajis per portion.*

POTATO FRIES 5.5

Hand cut fries for something different.

CHICKEN MOMO OR PANEER MOMO .. 15.

Momo is a type of steamed bun with a filling. Momo has become a traditional delicacy in Nepal and Tibet. *Five pieces per portion.*

PANEER ALOO TIKKI 12.

An interesting mixture of potatoes, home made Indian cottage cheese, onions and fresh coriander made into patties and finished in hot oil. A must for all vegetarians. *Six pieces per portion.*

PANEER PAKORAS 12.5

Home made Indian cottage cheese layered with spinach, then lightly dipped in a spiced chick pea batter and finished in hot oil. *Six pieces per portion.*

PANEER TIKKA SHASHLIK 17.5

Home made India cottage cheese marinated in yoghurt and spices, skewered with green pepper and onions and roasted in the tandoor. *Five pieces per portion.*

TANDOORI MUSHROOMS 15.5

Mushrooms dipped in a spicy garlic and yoghurt marinade and cooked in the tandoor. *Eight pieces per portion.*

TANDOORI PRAWNS 20.

Marinated prawns cooked in the tandoor. *Eight pieces per portion.*

CHOOZA TIKKA 13.

Fillets of chicken marinated in yoghurt and spices overnight, then skewered and cooked in the tandoor. *Three pieces per portion.*

MALAI TIKKA 13.

Fillets of chicken marinated in yoghurt, crushed cashews, white pepper, cheese, fresh ground spices, then cooked in the tandoor. *Three pieces per portion.*

ACHAARI TIKKA 13.

Fillets of chicken marinated overnight in Little India's own mix of yoghurt, mustard, fenugreek and onion seeds, then cooked in the tandoor. *Three pieces per portion.*

TANDOORI CHICKEN (FULL) 25.

TANDOORI CHICKEN (HALF) 15.

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in the tandoor.

AMRATSARI FISH 20.

Bites of fresh catch of the day is battered in gram flour, spices and deep fried until golden brown and crispy. The taste and flavour lies in the marination. *Six pieces per portion.*

SHISH KEBAB 18.

Minced lamb or chicken prepared using a mixture of ginger, garlic, green chillies, white pepper and cooked in the tandoor. *Five pieces per portion.*

BARRA KEBAB 21.5

Lamb chops dipped in a spicy marinade, skewered and cooked in the tandoor. *Four pieces per portion.*

MIXED VEGETABLE MANCHURIAN DRY 16.

Dumplings made of chopped mix vegetables deep fried and sautéed with garlic, onion, and vinegar and soya sauce. *Six pieces per portion.*



JUGNU'S LITTLE INDIA

RESTAURANT & BAR

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SIDES

POPPADOMS (4 PIECES) 2.

RAITA 5.

Yoghurt mixed with cucumber and ground spices.

MINT CHUTNEY 5.

Yoghurt mixed with mint, green chillies and spices.

KECHUMBER 5.

Diced onions, tomatoes, cucumber, coriander with a touch of lemon juice and spices.

BANANA AND COCONUT 5.

Sliced bananas sprinkled with desiccated coconut.

LITTLE INDIA CHILLY CHUTNEY 5.

For the daring!!!

MIXED VEGETABLE PICKLE 5.

Achar.

MANGO CHUTNEY 5.

PLAIN YOGHURT 5.

TAMARIND 5.

A sweet but tangy sauce, a perfect match for our vegetarian starters.

SIDE DISH PLATTER 15.

Raita, mint chutney, kachumber, banana and coconut, Little India chilli chutney and mango chutney served with 10 poppadoms.

LITTLE INDIA SALAD 9.

Onions, cucumber, cabbage and tomatoes with lemon juice and a special mix of spices.

ONION SALAD 5.

CHICKEN 65 17.

Boneless chicken pieces marinated deep fried and sautéed with garlic, ginger, chillies, curry leaves and spring onions. *Five pieces per portion.*

CHILLI CHICKEN OR PANEER 17.

Boneless marinated diced chicken or paneer pieces deep fried and sautéed with garlic, onion, capsicum, vinegar and soya sauce. *Six pieces per portion.*

TANDOORI PLATTER FOR TWO 30.

Consists of chooza tikka, malai tikka, achaari tikka and barra kebab. A delightful array of tandoori kebabs.

MIXED PLATTER FOR TWO 27.

Consists of vegetable samosa, onion bhaji, barra kebab and tandoori chicken. Specially recommended by Little India.

VEGETARIAN PLATTER FOR TWO 23.

Consists of vegetable samosa, pakoras, onion bhaji, paneer pakoras and paneer aloo tikki. A must for all vegetarians.

BREADS

NAAN / BUTTER NAAN 4 / 4.5

Leavened bread made of refined flour baked in the tandoor.

GARLIC NAAN / GARLIC BUTTER 4.5 / 5.

Leavened bread sprinkled with crushed garlic, baked in the tandoor.

KEEMA NAAN 6.5

Naan with a stuffing of spiced lamb mince.

ONION KULCHA 5.

Naan with a stuffing of onions and spices.

CHEESE & CHILLI NAAN 6.

Leavened bread with a stuffing of cheese, sprinkled with chopped chillies and baked in the tandoor.

CHEESE NAAN 5.5

Leavened bread with a stuffing of cheese, and baked in the tandoor.

CHEESE & GARLIC KULCHA 6.

Naan sprinkled with crushed garlic, stuffed with cheese and spices.

PANEER GARLIC KULCHA 6.

Naan sprinkled with crushed garlic, stuffed with home made Indian cottage cheese and spices.

KASHMIRI NAAN 6.

Naan topped with nuts and sultanas.

TANDOORI ROTI / BUTTER ROTI...4. / 4.5

Unleavened wholemeal flour bread baked in the tandoor.

LACHA PARANTHA 5.

Unleavened wholemeal flour bread layered with lashings of ghee. Baked in the tandoor.

ALOO PARANTHA 5.5

Unleavened wholemeal flour bread stuffed with potatoes, onions and spices.

DELICIOUS AUTHENTIC STREET FOOD

ALOO CHAAT per plate 12.

A tangy and spicy mix of potato cubes, diced cucumber, tomato and onion seasoned with cumin powder and chaat masala.

RAJ KACHORI per plate 12.

The classic street food treat that makes your mouth water. Raj kachori basket filled with papri, muth dhal, bhallas, yoghurt and chutneys.

PANI PURI five pieces 12.

Also called golgappa, is a common street snack. Hollow puri, fried crisp and filled with a mixture of flavoured water (pani), tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

BHEL PURI per plate 12.

Very popular Bombay street food. It is made out of puffed rice, tossed with potatoes, onions, masalas and chutneys.

PAPRI CHAAT per plate 12.

Fried dough wafers known as papri, boiled chick peas, boiled potatoes, yoghurt and tamarind chutney and topped with chaat masala.

SAMOSA CHAAT per plate 12.

Samosa served with chickpeas, onions, spices and chutneys.

DAHI BHALLA per plate 12.

Popular snack. lentil dumplings dunked in a creamy whipped yoghurt topped with spicy and sweet chutneys.

CHOLE BHATURE per plate 17.

Most popular punjabi snack. made with white chickpeas and bhatura is fried leavened bread.

RICE

BASMATI RICE 5.5

Plain, steamed basmati rice.

JEERA RICE 7.5

Basmati rice cooked with cumin seeds.

KASHMIRI PULAO 8.

Basmati rice mixed with cashews, almonds, sultanas and desiccated coconut.

PEAS PULAO 8.

Basmati rice cooked with sautéed peas, onions and spices.



The recipes we use have come from the kitchen of my mother **Premjit Kaur Gill**. She has trained every one of Jugnus Little India's head chefs in her own kitchen in Chandigarh.

Sat Sri Akal, Welcome, Kia Ora.

MAINS

CHICKEN / LAMB.....20. / 23.
PRAWN VINDALOO25.5

A hot dish, made world famous by the chefs of Goa. It has a Portuguese influence. It is cooked with vinegar, capsicum and whole spices. Peas Pulao is a real compliment to this dish.

MURG MUMTAZ (BUTTER CHICKEN)21.5

A world famous Indian delicacy. Also known as butter chicken. Half cooked the tandoori way and finished the curry way, with crushed cashews, cream and spices.

MANGO CHICKEN21.

Due to popular demand Little India has created its own unique recipe for mango chicken. Succulent chicken cooked in the tandoor and finished in our mouthwatering fragrant mango sauce.

KADAI CHICKEN22.

KADAI LAMB24.5

KADAI PRAWNS25.5

This mouth watering dish is cooked with crushed tomatoes, onions, cream and fresh coriander. It has a thick gravy and goes really well with one of our tandoori breads.

BHUNA CHICKEN21.5

Boneless spring chicken cooked with ginger, garlic, fresh coriander, capsicum, onions and spices.

BHUNA GOSHT.....24.5

Diced lamb cooked with ginger, garlic, onions and spices.

CHICKEN MADRAS20.

LAMB MADRAS23.

A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic and spices. Vegetable Pulao is a real compliment with this dish.

CHICKEN SAAGWALA22.

LAMB SAAGWALA.....24.5

PRAWN SAAGWALA.....25.5

An abundance of spinach, cooked with tomatoes, ginger, garlic and spices.

LAMB KORMA.....23.5

CHICKEN KORMA.....21.5

Traditionally a mild dish cooked in a creamy sauce made of almond paste, cream and spices. Kashmiri Pulao is a real compliment with this dish.

ROGAN JOSH.....23.

The master chefs of the Royal Mughal kitchens boasted about perfecting this dish. Lean lamb or chicken cooked with roasted and crushed spices.

MUGLAI CHICKEN.....23.

Roasted chicken cooked on the bone with a cashew sauce and onion, tomato and ground spices. This dish is enjoyed with basmati rice and tandoori naan.

CHICKEN / LAMB TIKKA MASALA ..22 / 23.5

An internationally renowned dish. Boneless chicken cooked in a secret recipe of yoghurt, cream and spices.

CHICKEN JHALFREZEE.....22.

LAMB JHALFREZEE.....24.5

PRAWN JHALFREZEE.....25.5

Jhalfrezee was one of the supreme dishes created during the days of the Raj. "Jhal" is hot and "frezee" is stir fried. Cooked with red capsicum, coconut milk, tomatoes, spring onions and spices.



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BENGALI FISH.....24.5

A popular East Indian fish dish. Cooked with ginger, garlic, onions, tomatoes and freshly ground spices.

FISH MALABARI24.5

PRAWN MALABARI.....25.5

A Bombay speciality. Cooked with coconut, capsicum, tomatoes, cream and an assortment of spices.

ACHAARI CHICKEN.....22.

ACHAARI LAMB.....24.5

Cooked with mustard oil, ginger, garlic, onion seeds, fenugreek seeds and spices. Intense in Indian pickle flavours, normally served hot.

CHICKEN BIRYANI.....24.

LAMB BIRYANI.....26.

HYDRABADI BIRYANI.....26.

PRAWN BIRYANI.....28.

Basmati rice cooked with chicken, lamb or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

CHICKEN CHETTINAD24.5

A speciality of Tamil Nadu. Chicken on the bone is cooked with red chilli, garlic, aniseed, cumin seeds, black pepper, cloves, cinnamon, turmeric, tomato, onion and coconut.

HANDI GOAT CURRY26.5

This dish is one of our favourite red meat delicacies cooked on the bone with crushed whole coriander seeds, bay leaves, cinnamon, chopped onion, garlic, ginger, tomatoes and finished with a little yoghurt, garam masala and red chillies

CHICKEN SALAD.....17.

LAMB SALAD.....18.

Tender strips of tandoori chicken or lamb tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.

CHICKEN NOODLES/SCHEZUAN.....19.

Egg noodles sautéed with chicken, capsicum, vinegar, soya sauce and pepper.

VEGETARIAN

VEGAN MENU AVAILABLE

Just ask for separate menu

ALOO GOBI.....18.

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

GANGA JAMUNA SUBZI.....18.5

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

**ALOO BAINGAN
OR BARTHA SEASONAL**.....19.5

Sautéed eggplant and potato cooked with ginger, garlic, onions and tomatoes finished with freshly ground spices.

MALAI KOFTA.....19.5

Home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

ALOO MATTAR17.5

Peas and potatoes cooked with tomatoes, spices and herbs.

PALAK PANEER.....19.5

Cubes of home made Indian cottage cheese cooked with spinach and spices.

SHAHI PANEER.....19.5

Home made Indian cottage cheese cut in cubes and cooked with cream, tomatoes and crushed almonds.

DAAL MAKHANI17.

Black lentils and kidney beans cooked with ghee and spices.

TARKA DAAL16.

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes and turmeric.

BOMBAY ALOO15.

Diced potatoes cooked with cumin seeds and spices. This is a dry dish.

AMRITSARI CHOLE17.5

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

VEGETARIAN BIRYANI22.

Basmati rice cooked with mixed seasonal vegetables. Infused with freshly ground spices and garnished with coriander. A delicious wholesome meal served with raita, mixed pickle and poppadoms.

PUNJABI BHINDI MASALA19.5

Lady fingers (Okra) made with onions, tomatoes, green chilli, coriander and spices

PANNER TIKKA MASALA.....19.5

Homemade cottage cheese cooked in a secret recipe of yogurt, cream and spices.

KADAI PANEER / MUSHROOM19.5

Homemade cottage cheese or mushrooms cooked with crushed tomatoes, capsicum, onions, cream and fresh coriander.

BUTTER PANEER.....19.5

Homemade cottage cheese cooked with crushed cashews, cream and spices.

PANEER SALAD17.

Tender strips of tandoori paneer tossed with lettuce, tomatoes, cucumber and red onions dressed with lemon juice, chaat masala and chopped coriander served with mint chutney.

PLAIN DOSA13.

MASALA DOSA.....15.

Dosa is a fermented crepe made from rice batter and white lentils. It is a staple dish in South India.

VEGETABLE NOODLES/SCHEZUAN17.

Noodles sautéed with garlic, onion, capsicum, carrots, vinegar, soya sauce.

DESSERTS

KULFI.....10.

Specially made, flavours change

GULAB JAMUN6.

Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

ICECREAMS.....6.

French Vanilla, Chocolate. A selection of Indian sweets available from our Mithai counter

BANQUETS

MAHARAJA KHANA42.

per person (minimum two people or more)

STARTERS: Vegetable samosa, onion bhaji, barra kebab and tandoori chicken.

MAINS: Murg mumtaaz, lamb vindaloo or madras, ganga jamuna subzi served with basmati rice and naan.

MAHARAJA VEGETARIAN KHANA.....37.

per person (minimum two people or more)

STARTERS: Vegetable samosa, pakora, onion bhaji, and paneer pakora.

MAINS: Malai kofta, palak paneer, amritsari chole or daal makhani served with basmati rice and naan.

JUGNUS LITTLE INDIA BANQUET.....50.

per person (minimum four people or more)

STARTERS: Poppadoms and side dish platter, followed by the mixed platter.

MAINS: Choice of four mains served with basmati rice and naan bread.

DESSERT: Choice of dessert from the dessert menu.

ENQUIRE ABOUT
OUR VEGAN MENU

LUNCH MENU

LUNCH SIZE OF ANY MAIN DISH FOR ONLY
VEGETARIAN 14.90 MEAT 17.90

Lunch special includes naan bread or tandoori roti and rice (Seafood 21.00)

THALIS

A traditional lunch Thali containing two dishes of chef's choice served with basmati rice, salad, pickle, raita and a bread or roti.

VEGETARIAN THALI.....19.

Two Vegetarian dishes

NON VEGETARIAN THALI.....21.

One Non Vegetarian and one Vegetarian dish