



**JHOOM**  
GRILL, SPICE & ICE

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GOOD FOOD,  
GOOD PEOPLE,  
GOOD TIMES.

LIFE'S TOO SHORT FOR ANYTHING LESS



## STARTERS

### POPPADUMS

Freshly made served with dips Mint /Chilli/Mango/Onion

£1.95

### JHOOM PLATTER

Ultimate Combo of all traditional assortment grilled meats. Consisting of grilled lamb seekh kebab, chicken malai seekh kebab, chicken tikka, lamb chops, tandoori wings and succulent masala cod tikka, served on a grill with a bed of onions

1 Person £19.95

2 Person £29.95

3 Person £39.95

4 Person £49.95

### DELIGHT VEGGIE PLATTER

This exquisite platter features a medley of culinary delights, including succulent paneer tikka, flavourful aloo tikki, crispy veg pakora, savoury mixed vegetable samosa and juicy soya seekh kebab

1 Person £13.95

2 Person £22.95

3 Person £32.95

4 Person £40.95

## CHICKEN STARTERS

### CHICKEN SIXTY FIVE

Deep fried bite-sized pieces of chicken marinated in spices

£11.95

### DYNAMITE CHICKEN

Tender chicken pieces tossed in spices & seasoning, then deep-fried to create a flavour experience topped with Jhoom sauce,

£11.95

### JUICY MALAI BOTI

Tender chunks of marinated boneless chicken, infused with mixture of yogurt, cream, and spices, then grilled to perfection

£11.95

### BUFFALO WINGS

Chicken wings marinated in a blend of yogurt, spices, and tandoori masala, then cooked in a tandoori oven

£10.95

### BUTTER MALAI CHICKEN KEBAB

Tender minced chicken, meticulously blended with aromatic herbs, spices, and grated cheese, then delicately coated in a creamy butter sauce

£10.95

### CRISPY CHICKEN PAKORA

Pieces of chicken marinated in a spicy chickpea batter

£8.95

### CHICKEN RESHMI KEBAB

Spiced chicken combined with aromatic spices, fresh herbs, and lush vegetables, all enveloped in a velvety egg coating

£9.95

### CHICKEN SHAHI TIKKA

Tender chicken pieces delicately marinated in a luscious blend of yogurt and aromatic spices, then expertly grilled

£10.95

### KALEJI CHICKEN SHASHLIK

Pieces of fresh chicken liver marinated in a flavourful blend of spices and grilled to perfection

£10.95

## LAMB STARTERS

### JHOOM LAMB CHOPS

Marinated in a blend of aromatic spices, grilled to perfection

£14.95

### LAMB SWAAD

Tender lamb pieces cooked with onion, peppers, tomatoes & potatoes with cheese

£11.95

### SHAMI LAMB KEBAB

Flavourful patties made by combining minced lamb with split chickpeas and an array of aromatic herbs and spices

£10.95

### LAMB SEEKH KEBAB

Succulent lamb seasoned with traditional spices, grilled to perfection on skewers

£10.95

### NAWABI LAMB SAMOSA CHAAT

Lamb samosas served alongside chickpeas, onions, tangy tomatoes, imli chutney, yogurt, sev puri, and juicy pomegranate seeds

£11.95

### KEEMA LAMB SAMOSA

A delectable pastry filled with a delightful mixture of spiced lamb and potatoes

£8.95

## FISH STARTERS

### LAHORI MASALA COD

Succulent cod, steeped in Lahore's aromatic spices

£13.95

### GRILLED SALMON MAZZA

Perfectly grilled salmon, bathed in a luscious garlic butter glaze

£13.95

### DYNAMITE KING PRAWNS

Succulent king prawns bathed in a fiery dynamite sauce

£13.95

### BADSHAH COD PAKORA

Each golden bite reveals a succulent interior, perfectly seasoned

£13.95

### SAUCY KING PRAWN TIKKA

Coated in a tantalizing saucy tikka glaze

£13.95

### CHINGA SPICY BITES

Fiery king prawns in crispy batter dipped in chilli sarce

£12.95



## VEGETABLE STARTERS

### SOYA CHAAP KEBAB

*Soya chunks infused with aromatic herbs and spicy vegetables*

£9.95

### MOGO CHILLI CHIPS

*A fiery fusion of tangy mogo (cassava) and spicy chilli for an irresistible snack*

£9.95

### PANEER MALAI

*Soft cheese immersed in a creamy, flavourful sauce*

£10.95

### PANNER MUSHROOM PAKORA

*Soft cheese and mushrooms delicately enveloped in a spicy crispy batter*

£9.95

### NAWABI SAMOSA CHAAT

*Crispy samosas on tangy chaat, topped with yogurt, chutneys, and sev*

£11.95

### ALOO TIKKI CHANA

*Spiced potato patties served with flavourful chickpea curry, topped with crunchy sev puri*

£10.95

### ALOO PAKORA

*Sliced potatoes in a spiced chickpea flour batter and then deep-fried*

£8.95

### PANI PURI

*Crispy hollow puris filled with masala, chickpeas, potatoes and onions*

£9.95

### VEGETABLE SAMOSA

*Crispy pastry shells filled with a delectable mixture of flavourful mixed vegetables*

£8.95

## SALADS

### ALL SEASONS SALAD £12.95

*A blend of watercress, rocket, shredded white cabbage, and grated carrots, served on a bed of hummas, topped with almond flakes, juicy pomegranate seeds, and crisp croutons*

### ENDIVE SALAD MIX £12.95

*Mix of endive, rocket, and green apple, with Stilton cheese and bursts of sweetness from red and green grapes, the earthy crunch of walnuts, and the satisfying texture of croutons. Dressed in a velvety blue cheese dressing and finished with a balsamic glaze*

### NOURISH BOWL £12.95

*A wholesome blend of mixed leaf greens, succulent tomatoes, crisp cucumber, and zesty red onions, all delicately tossed in a delectable honey and mustard dressing, with the satisfying crunch of croutons, avocado, and the indulgent touch of a perfectly soft-boiled egg*

### HOUSE SALAD £9.95

*A vibrant mix of fresh greens, cucumber, tomato, and red onion, artfully dressed in a balsamic glaze. Enjoy a touch of boldness with green chillies, and enhance the zest with lemon wedges on the side*

### DESI SALAD £7.95

*Featuring a medley of crisp cucumber, juicy tomatoes, and red onions, perfectly finished with a refreshing dressing of lemon, chillies, and coriander*

## SPECIALS

### LUXURIOUS GOLD LAMB

*Embark on a journey of unparalleled luxury with our exclusive gold-roasted lamb, requiring reservation with 24-hour notice. Each succulent bite unveils a symphony of flavors, meticulously marinated for 24 hours to attain unrivaled richness and tenderness. Accompanied by fragrant rice and potatoes, elevate your dining experience with this prestigious dish, available by advance reservation only, ensuring an unforgettable culinary escapade.*



## JHOOM MAIN COURSE

### CHICKEN GARLIC LEMON

£14.95

*Featuring chicken pieces immersed in garlic & lemon*

### CHICKEN MALAI MAZZA

£14.95

*Succulent chicken pieces infused in spicy creamy sauce*

### JALFRAZI CHICKEN LAZZIZ

£14.95

*Marinated chicken cooked with capsicum, onions and herbs*

### TARCA CHICKEN METHI SAAG

£14.95

*Juicy chicken cooked to perfection, with spinach and fenugreek*

### CHILLI CHICKEN GINGER

£14.95

*Chicken pieces stir-fried to perfection in a fiery chilli and ginger sauce*

### MAST BUTTER CHICKEN

£14.95

*Tender chicken pieces simmered in a luscious buttery gravy*

### MASALA KALEJI CHICKEN

£14.95

*Chicken liver cooked with a blend of spices and herbs*

### HANDI SOOKA BHUNA CHICKEN

£14.95

*Chicken cooked in onions and flavourful dry sauce*

### MASALA CHICKEN TIKKA

£14.95

*Roasted marinated chicken with a blend of aromatic spices*

### MAKHANI DAAL

£11.95

*Lentils which are slow-cooked to perfection and luxuriously bathed in a rich, velvety sauce*

### MUMBAI ALOO JHEERA

£11.95

*A delightful blend of tender potatoes cooked with aromatic cumin seeds*

### BUTTER PANEER MASALA

£11.95

*Indulge in the richness of paneer cubes which are bathed in a creamy butter-based sauce*

### DOUBLE TARCA DALL

£11.95

*A comforting blend of lentils cooked to perfection, infused with a double dose of aromatic spices for a rich and flavourful dish*

### LAMB BUTTER CURRY

£15.95

*Lamb pieces are gracefully enveloped in a velvety, buttery sauce*

### TARCA LAMB SAAG

£15.95

*Lamb, slow-cooked to perfection, mingles with the spinach*

### SHAHI LAMB & LAMB KEEMA

£15.95

*Tender lamb pieces & lamb mince blended with black pepper & array of spices*

### GINGER LAMB CHANNA

£15.95

*Lamb infused with the invigorating warmth of ginger, complemented by the earthy richness of chickpeas*

### LAJAWAB LAMB

£15.95

*Tender cuts of lamb skilfully prepared in a rich sauce, offering a delightful blend of flavours*

### LAMB SOOKA BHUNA

£15.95

*Sooka bhuna a dish where succulent lamb is cooked with onions, tomatoes in a flavourful sauce*

### SWAAD KEEMA MUTTAR

£15.95

*Minced lamb infused with green peas and herbs*

### BAMISHAL LAMB JALFREZI

£15.95

*Marinated chicken cooked with capsicum, onions and herbs*

### CHICKEN TIKKA KEEMA

£15.95

*Chicken tikka & lamb mince cooked in flavourful tarka*

### SABZI MIX JALFREZI

£11.95

*Where an assortment of vibrant vegetables capsicum, onions stir-fried in a medley of aromatic spices*

### MAZZA CHANA BUTTER

£11.95

*Hearty chickpeas mingled with a velvety buttery sauce*

### SOYA CHAAP BHUNA

£11.95

*Tender chunks of soya made with tomatoes, onions aromatic whole spices in a delectable gravy*

### ALOO PALAK/PALAK PANEER

£11.95

*Aloo/paneer featuring potatoes spinach or paneer spinach both immersed in an aromatic herbs and spices*

### BADSHAH COD HANDI

*Delicate cod, cooked in a tantalising masala sauce expertly prepared*

£16.95

### KING PRAWN CHILLI GARLIC

*Succulent king prawns are expertly cooked in a intriguing blend of fiery chili and aromatic garlic*

£15.95

### EK DUM CHAKAS SALMON

*Each bite unfolds a burst of exquisite flavours, where salmon is meticulously prepared to perfection*

£16.95



## VINTAGE CURRYS

CURRY | ACHARI | KORMA  
MADRAS | DOPIAZA

CHICKEN	£14.95
LAMB	£15.95
VEGETABLE	£13.95

*Vintage curries carry the aroma of tradition, the warmth of memories, and the spice of history, blending flavours that transcend time*

## DESI KARAHI (1KG)

LAMB ON THE BONE £48.95

*Meat is left attached to the bone for a hearty and flavoursome experience. Slow-cooked to perfection*

CHICKEN ON THE BONE £39.95

*This dish ensures a juicy and tender sensation, allowing you to relish the full depth of flavour that comes from cooking chicken on the bone*

CHICKEN TIKKA MAKHANI KARAHİ £45.95

*Marinated chicken tikka meets a velvety makhani sauce all expertly prepared in a traditional karahi*

BADSHAH COD £49.95

*This culinary creation promises a delightful blend of aromatic spices and succulent cod, creating a dish that celebrates the artistry of karahi cooking*

## WORLD MENU

TRADITIONAL COD & CHIPS £25.95

*With a side of tartar sauce and our Inhouse curry sauce*

SALMON BUTTER GARLIC £25.95

*Paired perfectly with golden and crispy chips*

CHICKEN SHASHLIK £23.95

*Tender chunks of marinated boneless chicken*

MANCHURIAN CHICKEN £14.95 LAMB £15.95

*Tomato-based with onions, tomatoes, green chillies in spicy gravy*

SMASH BEEF BURGER £16.95

*A premium beef patty. The juicy beef mingles with fried onions and the creamy richness of melted Monterey Jack cheese*

JHOOM CHOPS £28.95

*Served with chips coleslaw and chimmichurri*

PANFRIED SEA BASS £24.95

*Accompanied by a bed of vibrant pea puree, oven-roasted potatoes, broccoli, and a tomato and chilli dressing*

FULL DEGI MURGE CHICKEN £38.95

*With side of fragrant rice, chips, fresh salad, and chutney*

SZECHUAN CHICKEN £14.95 LAMB £15.95

*Stir-fried in chilli peppers, garlic, ginger, onions and soya sauce*

CHICKEN BURGER £14.95

*Succulent chicken fillet, delicately coated in lemon thyme*

*All our burgers are presented on a perfectly grilled brioche bun, accompanied by crisp lettuce and our signature in-house burger sauce. Each burger includes a side of golden-brown chips, refreshing coleslaw, and delectable onion rings to complete your dining experience*

## STEAKS

RIBEYE £32.95

*Savour the unparalleled tenderness of our Angus ribeye, dry-aged for 28 days, meticulously grass-fed and boasting exquisite marbling for an indulgent dining experience*

SIRLOIN £32.95

*Indulge in the exquisite tenderness of our Angus sirloin, dry-aged for 28 days, grass-fed to perfection, with delicate marbling ensuring a sublime dining experience*

T-BONE £38.95

*Flavourful cut of beef with a T-shaped bone, known for its tenderness and rich flavour when grilled*

CHICKEN £23.95

*Juicy grilled chicken breast served with savoury sauces, grilled vegetables, and your choice of side*

PEPPER STEAK £29.95

*Tender beef slices stir-fried to perfection with crisp bell peppers and onions, infused with a robust black pepper sauce, delivering a harmonious blend of savory and peppery notes*

CELERIAC £22.95

*Savour our expertly seared celeriac steak, bursting with savoury flavours, a delightful vegetarian experience*

*All steaks served with grilled tomatoes, watercress, parsley butter and chips. All with a choice of one side and one in house sauce*

## SIDES

MUSHROOM GRATIN | MAC & CHEESE

## SAUCES

PEPPER CORN | CHIMICHURRI | BORDENALISE  
LEMON THYME VIOLETTE | COLESLAW  
JHOOM FIRE FUSION



## BIRYANI

### CHICKEN BIRYANI £15.95

Juicy chicken marinated in a blend of spices, layered with aromatic basmati rice, and slow-cooked to perfection

### LAMB BIRYANI £16.95

Succulent lamb pieces cooked with fragrant basmati rice and aromatic spices, offering a rich and flavourful culinary experience

### CHICKEN TIKKA BIRYANI £15.95

Tender chicken tikka pieces layered with fragrant basmati rice and spices, delivering a fusion of flavors in every bite

### SABZE BIRYANI £13.95

Aromatic basmati rice cooked with assorted vegetables and flavourful spices, creating a delicious vegetarian delight

### LAMB CHICKEN TIKKA BIRYANI £17.95

A sumptuous blend of tender lamb, succulent chicken tikka, fragrant basmati rice and aromatic spices, creating a mouthwatering fusion of flavours that satisfies every palate

All biryani served with riata

## RICE

### BOILED RICE £4.95

Fluffy, steamed white rice cooked to perfection

### PILAU RICE £5.95

Fragrant basmati rice with aromatic spices, a flavorful side dish

### ONION FRIED RICE £5.95

A savoury blend of fluffy rice, crispy onions, and subtle spices

### EGG FRIED RICE £6.95

Fluffy rice with scrambled eggs and savoury flavours

### MUSHROOM FRIED RICE £6.95

Flavourful rice stir-fried with savoury mushrooms

### VEGETABLE FRIED RICE £5.95

Flavourful rice with fresh veggies

## SIDES

### CHIPS £4.95

### MAC & CHEESE £4.95

### MUSHROOM ONION GRATING £4.95

### COLESLAW £2.95

### LEMON THYME VOLUTE £2.95

### MASALA CHIPS £5.95

### PEPPERCORN £2.95

### CHIMCHURRI £2.95

### BORDELAISE £2.95

### JHOOM FIRE FUSION £3.95

## TANDOORI BREADS

### TANDOORI ROTI £3.45

Traditional flatbread baked in a tandoor oven

### CHAPATI & BUTTER CHAPATI £2.45

Traditional flatbread, plain or with butter

### PLAIN NAAN £3.95

Soft bread from the tandoor

### GARLIC NAAN £4.95

Tandoor bread infused with aromatic garlic

### CHEESE CHILLI NAAN £5.95

Tandoor bread stuffed with melted cheese and spicy chilli

### CORIANDER NAAN £4.95

Tandoor bread infused with fragrant coriander leaves

### KEEMA NAAN £5.95

Tandoor bread filled with spiced minced meat

### KULCHA NAAN £4.95

Fluffy tandoor bread with savoury fillings

### PESHWARI NAAN £4.95

Tandoor bread filled with coconut, raisins, and honey

### PARATHA £3.95

Buttery and flaky flatbread, cooked to golden perfection

### ALOO PARATHA £4.95

Spiced mashed potato-stuffed flatbread

### JHOOM NAAN £5.95

Tandoor bread with garlic, cheese, chilli, and fresh coriander



