

GOOD FOOD, GOOD PEOPLE, GOOD TIMES.

LIFE'S TOO SHORT FOR ANYTHING LESS

STARTERS

POPPADUMS £1.95

FRESHLY MADE, SERVED WITH DIPS: MINT, CHILLI, MANGO & ONION

JHOOM PLATTER FOR 1 £19.95 FOR 2 £29.95 FOR 3 £39.95 FOR 4 £49.95

ULTIMATE COMBO OF ALL TRADITIONAL ASSORTMENTS: GRILLED MEATS INCLUDING LAMB SEEKH KEBAB, CHICKEN SEEKH KEBAB, CHICKEN TIKKA, LAMB CHOPS, TANDOORI WINGS, AND SUCCULENT MASALA COD TIKKA, SERVED ON A BED OF ONIONS

VEGGIE PLATTER FOR1 £13.95 FOR2 £22.95 FOR3 £32.95 FOR4 £40.95

THIS EXQUISITE PLATTER FEATURES A MEDLEY OF CULINARY DELIGHTS, INCLUDING SUCCULENT PANEER TIKKA, ALOO TIKKI, CRISPY VEG PAKORA, SAVOURY MIXED VEGETABLE SAMOSA

CHICKEN STARTERS

CHICKEN SIXTY FIVE £11.95

CRISPY, BITE-SIZED CHICKEN PIECES, MARINATED IN A BLEND OF BOLD SPICES AND DEEP-FRIED TO PERFECTION

DYNAMITE CHICKEN £11.95

JUICY CHICKEN TOSSED IN FIERY SPICES AND SEASONINGS, DEEP-FRIED, AND TOPPED WITH OUR SIGNATURE JHOOM SAUCE

CHICKEN SEEKH KEBAB £10.95

SUCCULENT MINCED CHICKEN, SEASONED WITH TRADITIONAL SPICES AND GRILLED ON SKEWERS FOR A SMOKY FLAVOUR

BUFFALO WINGS £10.95

TENDER CHICKEN WINGS MARINATED IN YOGHURT, TANDOORI SPICES, AND MASALA, THEN SLOW-COOKED IN THE TANDOOR

CRISPY CHICKEN PAKORA £8.95

CHICKEN PIECES COATED IN A SPICY CHICKPEA BATTER AND FRIED UNTIL GOLDEN AND CRISP

CHICKEN RESHMI KEBAB £9.95

SPICED MINCED CHICKEN MIXED WITH FRESH HERBS, WRAPPED AROUND A SOFT-BOILED EGG, AND COOKED TO TENDER PERFECTION

CHICKEN SHAHI TIKKA £10.95

DELICATELY MARINATED CHICKEN IN A RICH YOGHURT AND SPICE MIX, GRILLED FOR A TENDER, FLAVOURFUL BITE

LAMB STARTERS

JHOOM LAMB CHOPS (3 CHOPS) £14.95

AUTHENTIC LAMB CHOPS MARINATED IN A BLEND OF SPICES, THEN EXPERTLY GRILLED

LAMB TIKKA £14.95

TENDER PIECES OF LAMB MARINATED IN AROMATIC SPICED YOGHURT, GRILLED TO PERFECTION IN THE TANDOOR

LAMB SEEKH KEBAB £10.95

TENDER LAMB, SEASONED WITH TRADITIONAL SPICES AND GRILLED ON SKEWERS FOR A SMOKY FLAVOUR

LAMB SAMOSA CHAAT £11.95

CRISPY LAMB SAMOSAS SERVED WITH CHICKPEAS, ONIONS, TANGY TOMATOES, IMLI CHUTNEY, YOGHURT, SEV PURI, AND POMEGRANATE SEEDS

KEEMA LAMB SAMOSA £8.95

A FLAKY PASTRY FILLED WITH SPICED LAMB AND POTATOES, FRIED TO GOLDEN PERFECTION

FISH STARTERS

LAHORI MASALA COD £13.95

SUCCULENT COD MARINATED IN LAHORE'S AROMATIC BLEND OF SPICES

DYNAMITE KING PRAWNS £13.95

JUICY KING PRAWNS COATED IN A FIERY DYNAMITE SAUCE

BADSHAH COD PAKORA £13.95

CRISPY ON THE OUTSIDE, REVEALING PERFECTLY SEASONED, TENDER COD INSIDE

FISH CAKE £10.95

FLAKY COD COMBINED WITH FRESH HERBS AND SUBTLE SEASONING, SERVED WITH A ZESTY CHILLI AND MANGO SALSA

VEGETABLE STARTERS

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SALADS

JHOOM MAIN COURSE

CHICKEN GARLIC LEMON £14.95

TENDER CHICKEN PIECES IMMERSED IN A FRAGRANT GARLIC AND LEMON INFUSION

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 AROMATIC HERBS

TARKA 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

HANDI SOOKA BHUNA CHICKEN £14.95

CHICKEN COOKED IN ONIONS WITH A FLAVOURFUL DRY SAUCE

MASALA CHICKEN TIKKA £14.95 ROASTED MARINATED CHICKEN WITH A BLEND OF AROMATIC SPICES

DAAL MAASH (V) £11.95

CREAMY URAD DAL SLOW-COOKED WITH SPICES, GARLIC, AND FRESH CORIANDER

MUMBAI ALOO JHEERA (V) £11.95

A DELIGHTFUL BLEND OF TENDER POTATOES COOKED WITH AROMATIC CUMIN SEEDS

BUTTER PANEER MASALA (V) £11.95

INDULGE IN THE RICHNESS OF PANEER CUBES BATHED IN A CREAMY, BUTTER-BASED SAUCE

DOUBLE TARKA DAAL (V) £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

TARKA LAMB SAAG £15.95

LAMB, SLOW-COOKED TO PERFECTION, MIXED WITH FRESH SPINACH

SHAHI LAMB £15.95 TENDER LAMB PIECES & ARRAY OF SPICES

GINGER LAMB CHANNA £15.95 LAMB INFUSED WITH GINGER, COMPLEMENTED BY THE EARTHY RICHNESS OF CHICKPEAS

LAJAWAB LAMB £15.95 TENDER CUTS OF LAMB SKILLFULLY PREPARED IN A RICH SAUCE

LAMB SOOKA BHUNA £15.95 SUCCULENT LAMB COOKED WITH ONIONS AND TOMATOES IN A FLAVOURFUL SAUCE

SWAAD KEEMA MUTTAR £15.95

MINCED LAMB INFUSED WITH GREEN PEAS AND AROMATIC HERBS

BAMISHAL LAMB JALFREZI £15.95 MARINATED LAMB COOKED WITH CAPSICUM, ONIONS, AND HERBS

CHICKEN TIKKA KEEMA £15.95 CHICKEN TIKKA & LAMB MINCE COOKED IN FLAVOURFUL TARKA

SABZI MIX JALFREZI (V) £11.95

WHERE AN ASSORTMENT OF VIBRANT VEGETABLES CAPSICUM, ONIONS STIR-FRIED IN A MEDLEY OF AROMATIC SPICES

MAZZA CHANA BUTTER [V] £11.95

HEARTY CHICKPEAS MINGLED WITH A VELVETY BUTTERY SAUCE

ALOO OR PANEER PALAK [V] £11.95

ALOO/PANEER FEATURING POTATOES OR PANEER IN A FRAGRANT SPINACH DISH, IMMERSED IN AROMATIC HERBS AND SPICES

BADSHAH COD HANDI £16.95

DELICATE COD, COOKED IN A TANTALISING MASALA SAUCE, EXPERTLY PREPARED

KING PRAWN CHILLI GARLIC £15.95 SUCCULENT KING PRAWNS EXPERTLY COOKED IN AN INTRIGUING BLEND OF FIERY CHILLI AND AROMATIC GARLIC

EK DUM CHAKAS SALMON £16.95

EACH BITE UNFOLDS A BURST OF EXQUISITE FLAVOURS, WITH SALMON METICULOUSLY PREPARED TO PERFECTION

VINTAGE CURRYS

DESI KARAHI

T-BONE £38.95

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-DUNE £38.95





MASALA CHIPS £5.95 CHILLI CHIPS £5.95 PEPPERCORN £2.95 CHIMCHURRI £2.95 JHOOM FIRE FUSION £3.95

TANDOORI BREADS

TANDOORI ROTI £3.45

CHAPATI & BUTTER CHAPATI £2.45

PLAIN NAAN £3.95

GARLIC NAAN £4.95

CHEESE CHILLI NAAN £5.95

CORIANDER NAAN £4.95

KEEMA NAAN £5.95

KULCHA NAAN £4.95

PESHWARI NAAN £4.95

PARATHA £3.95

ALOO PARATHA £4.95

JHOOM NAAN £5.95

