

# TAKE AWAY MENU

100% Pure Vegetarian

www.jeevansweets.co.uk



## - Starters -

<b>Samosa (2pc) V</b>	2.00
Freshly made crispy, classic Mixed Veg Samosas.	
<b>Spring Roll (2pc)</b>	2.00
A thin, crispy pastry filled with spiced minced paneer.	
<b>Pakora (3pc) V G</b>	2.00
A trio of potato, spinach and onion together to create this popular, crispy Indian Fritter.	
<b>Aloo Tikki (3pc) V</b>	2.00
Potato-cakes marinated with spices. Pressed to form India's most classic snack: the 'Tikki'.	
<b>Onion Bhaji (3pc) V G</b>	2.00
A net of spiced onion slices pressed in a crispy golden gram-flour batter.	
<b>Paneer Nuggets (2pc)</b>	2.00
A tantalizing combo of fresh paneer and mint formed together to create a unique sensation of flavour.	
<b>Dal Kachori V</b>	1.80 Each
Ground lentils infused with masala spices filled in a large crispy pastry.	
<b>Bread Pakora V</b>	2.00 Each
A crispy bread sandwich, filled with garlic, potatoes and spices - fried in a golden batter.	
<b>Chilli Pakora V G</b>	2.00 Each
Large Green Chillies freshly dissected and filled with a mash of spiced potatoes in a golden batter.	
<b>Paneer Pakora G</b>	2.00 Each
A succulent paneer & mint sandwich in a crispy golden batter	
<b>Dahi Vadda (2pc)</b>	2.50
Classic Punjabi Lentil Dumplings in sweet and Spicy yoghurt.	
<b>Gobhi Manchurian V</b>	7.99
A fusion of Indo-Chinese cuisine: pieces of marinated crispy cauliflower sautéed in a capsicum-onion sauce.	

## - Chaats -

Indian Street-Vendor Style

<b>Samosa Chaat V</b>	5.99
Samosas toppled with Chana Masala curry, flavored with various chutneys garnished with crunchy sev.	
<b>Aloo Tikki Chaat V</b>	5.99
Classic potato cutlet toppled with Chana Masala curry, flavored with various chutneys & garnished with crunchy sev.	
<b>Dal Kachori Chaat V</b>	5.99
Dal Kachori cut into pieces with Chana Masala curry, various chutneys garnished with crunchy sev.	
<b>Papdi Chaat</b>	5.99
Crunchy Papdi flakes garnished with diced potatoes topped with an array of Chutneys and yoghurt.	
<b>Bhalla Papdi Chaat</b>	6.99
The popular Punjabi Dahi Bhalla Combined with crunchy Papdi and tangy tamarind chutney.	
<b>Bhel-Puri V G</b>	5.99
Tangy tamarind sauce poured over spiced puffed rice forms the base of this light popular snack.	
<b>Pani-Puri Small Box 5.50   Large Box 9.99 V</b>	
Hollow crispy puris accompanied with spicy tamarind water.	

## - Rice -

<b>Boiled Rice</b>	2.50
<b>Jeera (Cumin Rice)</b>	3.50
<b>Pilau Rice</b>	3.50
<b>Mix Veg Rice</b>	4.50
<b>Mushroom Rice</b>	4.50
<b>Veg Biryani (With Curry Sauce)</b>	7.99

## - Mains -

<b>Punjabi Saag V G</b>	7.99
A combination of different leaves boiled to perfection. Note: Our Saag is made fresh - not from puree etc.	
<b>Mix Veg V G</b>	6.99
Mixed Vegetable curry available dry or as a gravy.	
<b>Vegetable Do Pyaza V G</b>	6.99
Mild Mixed Vegetable Curry Dish with sautéed onions	
<b>Vegetable Jalfrezi V G</b>	6.99
Semi-dry vibrant jalfrezi style flavoursome spicy vegetable dish	
<b>Palak Aloo V G</b>	6.99
North Indian dry Potato dish with pureed spinach	
<b>Chana V G</b>	6.50
Classic gravy dish made with white Kabuli chickpeas.	
<b>Bombay Aloo V G</b>	6.50
Spiced Masala Potatoes in a hot, thick gravy.	
<b>Jeera Aloo V G</b>	6.50
Dry Potato dish flavored with cumin seeds	
<b>Kadi Pakora G</b>	6.50
A yoghurt based curry that is combined with succulent Pakoras.	
<b>Aloo Gobhi V G</b>	6.99
Spiced Masala Potatoes and Cauliflower - a Punjabi specialty	
<b>Bhindi Masala V G</b>	7.99
Masala Gravy dish made with okra, onion, tomatoes & spices	
<b>Dhingri Mattar V G</b>	7.99
Combination of Mushrooms and fresh green peas, simmered in thick gravy	
<b>Baingan Aloo Masala V G</b>	7.99
Masala Gravy dish made with aubergine/eggplant and potatoes	
<b>Soya Kheema Bhurji V G</b>	7.99
Soya mince curry flavoured with garlic, ginger and spices.	
<b>Dal Makhani G</b>	6.99
Kidney Beans, black lentils, split chickpeas. and much more boiled into a soup garnished with cream and coriander. (Can be made Vegan)	
<b>Dal Tadka V G</b>	6.50
A thick golden soup, mixture of lentils.	
<b>Dal Palak V G</b>	6.99
A thick yellowish curry, mixture of lentils, chickpeas with spinach	
<b>Mushroom Jalfrezi V G</b>	7.99
Semi-dry vibrant jalfrezi style flavoursome spicy mushroom dish	
<b>Mushroom Stir Fry V G</b>	7.99
A stir-fry combination of mushrooms with a strong flavour of ginger & garlic	
<b>Gobhi Manchurian V</b>	7.99
A fusion of Indo-Chinese cuisine: pieces of marinated crispy cauliflower sautéed in a capsicum-onion sauce.	
<b>Vegetable Korma V G</b>	6.99
Coconut Flavour delicious Vegetable Korma in a mild creamy sauce	

## - Hot Kathi Wraps -

Our exclusive 'Kathi' Wraps - mouthwatering, hot wraps served with Salads and Chutneys

<b>Paneer Kathi Wrap</b>	7.99
<b>Mix Veg Kathi Wrap V</b>	6.99

## - Drinks -

<b>Canned Cold Drinks</b>	1.25
<b>Bottled Mineral Water</b>	1.00
<b>Sweet Lassi</b>	3.50
<b>Salty Lassi</b>	3.50
<b>Mango Lassi</b>	4.50
<b>Mango Milkshake</b>	4.50
<b>Stawberry Milkshake</b>	4.50
<b>Chocolate Milkshake</b>	4.50
<b>Masala Chai</b>	2.50

## - Paneers -

All our Paneer is made freshly onsite from British Farm Milk

<b>Mattar Paneer G</b>	7.99
Peas and small pieces of Paneer in a tomato gravy.	
<b>Palak Paneer G</b>	7.99
A Spinach Puree with small pieces of Paneer spiced to perfection.	
<b>Chilli Paneer G</b>	7.99
Mixed peppers sliced with chunky pieces of Paneer in a spicy sauce.	
<b>Paneer Butter Masala G</b>	7.99
A creamy Paneer curry - chunks of paneer in a popular masala gravy.	
<b>Paneer Jalfrezi G</b>	7.99
Semi-dry vibrant jalfrezi style flavoursome paneer dish	
<b>Paneer Korma G</b>	7.99
Coconut Flavour Paneer Korma in a mild Creamy Sauce	
<b>Paneer Bhuna G</b>	7.99
Dry, Paneer specialty with onion and spices in a spicy sauce	
<b>Kadahi Paneer G</b>	7.99
Vibrant paneer cooked Paneer with peppers and fresh tomatoes in aromatic masalas.	
<b>Paneer Do Pyaza G</b>	7.99
Mild Paneer curry with Sautéed onion and tomato gravy	
<b>Shahi Paneer G</b>	7.99
A rich, royal (Shahi) Paneer curry made from a gravy of cashew nuts and onions - a hint of sweetness can be found in this	
<b>Paneer Manchurian</b>	7.99
A fusion of Indo-Chinese cuisine - our popular paneer/mint nuggets sautéed in a capsicum-onion sauce.	

## - Breads -

<b>Roti (2pc) V</b>	1.50
Classic Tava Chappati	
<b>Bhatura (2pc) V</b>	2.50
Golden, fluffy thick fried bread	
<b>Puri (2pc) V</b>	1.80
Fried and lightly salted chappati bread	
<b>Makki Roti (2pc) V G</b>	3.50
Punjabi specialty, yellow cornflour chapatti.	

## - Parathas -

<b>Tava Paratha V</b>	2.25
Crispy, square plain Paratha	
<b>Laccha Paratha V</b>	2.25
Crispy layered round plain Paratha.	
<b>Aloo/Gobhi/Mooli V</b>	2.99
Stuffed Paratha with either Potato/Cauliflower/Radish	
<b>Paneer Paratha</b>	3.50
Paratha stuffed with our homemade fresh Paneer.	
<b>Mixed Raita G</b>	3.50

## - Meals -

<b>Chana Bhatura V</b>	7.99
(2pc Bhatura Bread & Chana)	
<b>Chana Puri V</b>	7.99
(3pc Puri and Chickpea Curry)	
<b>Puri &amp; Aloo Sabzee V</b>	7.99
(3Pc Puri and Potato Curry)	
<b>Halwa Puri</b>	7.99
Sooji Halwa, chana masala and 3 puris	
<b>Daily Tiffin</b>	9.99
(Daily Tiffin Menu: 1 Dal, 1 curry, rice & 2 rotis) *Tiffin-Box is required for this deal	
<b>Daal &amp; Rice Meal V G</b>	6.50

ORDER OVER THE PHONE CALL: 0117 951 7688