

LUNCH

TWO COURSE £13.95

MONDAY TO SATURDAY 12PM TO 2.30PM



APPETIZERS

Murgh Tikka

The undisputed "king of kebabs" succulent breast of chicken, marinated in gram masala, lemon juice, ginger-garlic paste and natural yoghurt, skewered and then barbecued in the Tandoor to create a uniquely desirable smoky flavour.

Cooking method: Tandoor grill

Sheek Kebab

Minced lamb pungently spiced with garlic, ginger, mint, coriander and fresh green chillies grilled in Tandoor.

Onion Bhajee

Sliced onions gently spiced with coriander, cumin and turmeric, deep fried in vegetable oil

Vegetable Pakora

Aubergine, potato, cauliflower and onion pungently spiced with fresh coriander, green chilli and deep fried in vegetable oil

Chicken Pakora

Gently spiced chicken fritters

Khum Ki Seekh

Roasted kebabs of mushroom with nutmeg and cumin.

MAIN COURSE

The following dishes are served with pillau or steamed rice

Murghi Tikka Masala

Chicken tikka gently spiced, cooked in butter with ground almonds, tomatoes and cream.

Korma (Chicken/ lamb/ vegetable)

Delicately cooked in a coconut, almond cream sauce

Bhuna (Chicken/ lamb/ vegetable)

Gently spiced with fresh spring onion and tomato

Jal-Frezi traditional style (Chicken/ lamb/ vegetable)

Traditionally prepared, cooked with fresh green chillies, onions, tomatoes, fresh coriander and capsicum. Hot and tasty.

Tandoori Cray Fish (£5 extra)

Fresh water Bengali Cray fish, marinated and spiced, cooked gently in a clay oven

Madras (Chicken/ lamb/ vegetable) Fairly hot

INSTEAD OF RICE

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| NAN | £1.00 EXTRA |
| GARLIC NAN | £1.20 EXTRA |
| PESHWARI NAN | £1.30 EXTRA |
| KEMMA NAN | £1.30 EXTRA |

133 Lisburn Road
Belfast, BT9 7AG
Northern Ireland

T: 028 9038 1299

E: thejharna@hotmail.co.uk

W: www.jharnabelfast.com