

SUNDAY SPECIALS

TWO COURSE £18.95

Sundays, 1:00 PM TO 5.00PM



APPETIZERS

Murgh Tikka

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

Sheek Kebab

Minced lamb pungently spiced with garlic, ginger, mint, coriander and fresh green chills 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

MAIN COURSE

The following dishes are served with pillau or steamed rice

Korma (chicken/lamb/vegetable)

Delicately cooked in a coconut, almond cream sauce

Bhuna (chicken/lamb/vegetable)

Gently spiced with fresh spring onion and tomato

Chicken Tikka Masala

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

Jal-frezi Traditional style, (chicken/lamb/vegetable)

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

Vegetable Makkhanwala

Assorted seasonal vegetables, tropical preserved fruit, dry fruit and nuts, gently cooked in a tomato butter cream sauce drizzled with beurre fenugreek.

Biriyani (chicken / lamb / vegetable)

Basmati rice stir fried together with lamb, saffron and mild oriental spices (served with vegetable curry)

Any of the above dishes with prawn £5 extra

INSTEAD OF RICE

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

ADD

Ice Cream	£2.50 extra
Dessert	£3.00 extra

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