

EARLY BIRD

ABSORB | DELICIOUSNESS | INTRICATE | BALANCED | TEXTURES | FLAVOURS

The Jharna
133 Lisburn Road
Belfast, BT9 7AG
Northern Ireland

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OPENING TIMES

Mon - Sat:
Lunch 12noon - 2.30pm
Dinner 5.30pm - 11.30pm

Sunday: 1.00pm - 11.00pm
Open all day



J H A R N A

EARLY BIRD

TWO COURSE

£14.95
PER PERSON

MONDAY-SATURDAY
5.30 PM TO 7.00PM

INSTEAD OF RICE

Naan	1.00 Extra
Galic Naan	1.20 Extra
Peshwari Naan	1.30 Extra
Keemna Naan	1.30 Extra

FOOD ALLERGIES AND INTOLERANCES

Please be advised that food prepared at Jharna may contain the following:
Cereal containing gluten, peanuts, nits, milk, soya, mustard, eggs, fish, crustaceans, sesame seeds, celery, sulphur dioxide.
Traces of nuts can be found.

APPETIZERS

Chicken Pakora

Gently spiced chicken fritters

Prawn & Chilli Cake

Warm water tiger prawns, ginger, garlic, scallions, fresh coriander stem and gingerly seeds, minced and fused on crunchy croutons.

Khum Ki Seekh

Roasted kebabs of mushroom with nutmeg and cumin

Murgh Chaat

Barbecued chicken tossed on a pan with tangy, sweet sauce and served on a fried pancake

Aloo Chatt

Potato finely chopped and delicately spiced with chatt masala, chili, touch of garam masala, onion and coriander served on fried pancake.

MAIN COURSE

The following dishes are served with pillau or steamed rice

Tandoori Cray Fish [£5 Extra]

Fresh water Bengali crayfish, marinated and spiced, cooked gently over a charcoal flame

Chettinad Chicken

Dry red hot chilli, roasted coriander seeds, tamarind paste, chopped onion, garlic, ginger, tomato, chopped fresh coriander

Korma [Chicken/lamb/vegetable]

Delicately cooked in a coconut, almond and cream sauce

Biriyani [Chicken/lamb/vegetable]

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

Rogan Josh [Chicken/lamb/vegetable]

Marinated in a blend of spices carefully selected by our chef, cooked with chopped onions and tomatoes

Murghi Tikka Masala

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

Any of the above dishes with prawn £5 extra

ADD

Ice Cream	£2.50 extra
Dessert	£3.00 extra