THE JEWEL IN THE CROWN
INDIAN RESTAURANT

HOUSE MENU

Your Menu is in line with the changes in legislation regarding Food Allergy Information.

Opening Hours
Lunch: 12pm – 2.30pm
Dinner: 5.30pm – 12am

14-16 Victoria Road, Swindon, Wiltshire.
SN1 3AL.

www.jewelinthecrown.co.uk
Tel: 01793 522687

All Items are priced in GBP
**STARTERS**

**Tandoori Starters** - Succulent fresh pieces of chicken/lamb/ Minced Lamb or King Prawn marinated with a combination of our house spices and yogurt prepared in our Tandoori Clay Oven, served with a combination of salad and our homemade mint sauce (D,S)

<table>
<thead>
<tr>
<th></th>
<th>Chicken Tikka</th>
<th>Lamb Tikka</th>
<th>Sheek Kebab</th>
<th>Tandoori Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>4.25</td>
<td>4.55</td>
<td>4.45</td>
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</table>

<table>
<thead>
<tr>
<th></th>
<th>Mixed Kebab</th>
<th>Lamb Chops</th>
<th>Salmon Tikka (C)</th>
<th>Tandoori King Prawn (C)</th>
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</thead>
<tbody>
<tr>
<td>Price</td>
<td>5.50</td>
<td>6.95</td>
<td>6.75</td>
<td>6.75</td>
</tr>
</tbody>
</table>

**Shami Kebab (S)** - Minced lamb marinated with our house spices and yogurt and lightly pan fried, served with a combination of salad and our homemade mint sauce  4.45

**Hera Chicken Wings (S)** – Succulent spiced chicken wings marinated in our special house sauce served with our in house dressing and salad 5.25

**Chicken Chat (S)** - Tender spiced pieces of breast chicken sautéed with aromatic spices along cucumber and tomatoes 5.25

**Jerra Chicken Tikka Chat (D,S)** - Marinated chicken sautéed with garam masala and chaat masala  5.65

**Chicken Pakora (W,S,E)** – Lightly spiced chicken pieces deep fried in batter for a crispy shell served with salad and our homemade tamarind and spicy mayonnaise  4.45

**Meat Somosa (W,S)** – Deliciously packed spiced lamb encased in a crispy puff pastry shell served with salad and our homemade tamarind sauce  3.50

**Puri Starters (C,E,W)** - Freshly cooked with aromatic spices enhanced with fresh coriander on a bed of lightly fried thin indian bread.

<table>
<thead>
<tr>
<th></th>
<th>Prawn</th>
<th>King Prawn</th>
<th>Tandoori King Prawn (S)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>5.75</td>
<td>6.25</td>
<td>6.95</td>
</tr>
</tbody>
</table>

**King Prawn Butterfly (C,E,W)** – Bay of Bengal King Prawn prepared with lightly spiced batter and deep fried served with our house salad and a combination of our homemade tamarind and chilli mayonnaise sauce  5.95

**Chilli fry Calamari (C,S,W)** – lightly seasoned seared with a mix of our homemade spices served with our house salad and our signature sauce  6.95

**Hara Scallops (C)** - pan seared scallops with our homemade green chutney  6.95

**Prawn Cocktail (C,D,E)** – Cooked and peeled North Atlantic Prawns combined with our cocktail sauce, house salad and lemon  4.25

**Mulligatawny Soup (P,S)** – Spicy soup made from an exciting combination of beef, rice and curry spices with a hint of mango chutney  3.50
# VEGETARIAN STARTERS

**Vegetable Somosa** *(W,S)* – Deliciously packed vegetables encased in a crispy puff pastry shell served with house salad and our homemade tamarind sauce  3.50

**Onion Bhaji** *(E,S)* – Spiced and crispy deep fried onions served with salad and our homemade tamarind sauce  3.50

**Vegetable Pakora** *(W,S,E)* – Lightly spiced broccoli and cauliflower pieces deep fried in batter for a crispy shell served with house salad and our homemade tamarind and spicy mayonnaise  3.75

**Aloo Chat** *(S)* - Potatoes sautéed with aromatic spices, cucumber and tomatoes  3.95

**Pumpkin Subji** *(S)* - Spicy pumpkin sautéed with aromatic spices served with our house salad  4.95

**Bhindi Pakora** *(W,S,E)* – Okra or lovingly known as ‘Lady fingers’ dipped in a spiced batter. Tasty morsels served with house salad and our homemade tamarind and spicy mayonnaise  4.75

**Tandoori Broccoli** *(S,D)* – Tandoori grilled broccoli & bell peppers marinated served with our homemade spicy mayonnaise  4.95

**Golden Gobi** *(S)* – lightly pan-fried spicy cauliflower florets served with our house chilli mayonnaise  4.95

**Aloo Matar** *(S,P)* – A combination of spicy potatoes and garden peas served with our house salad and homemade tamarind sauce  4.95

**Tandoori Paneer (vegetarian cheese)** *(D,S)* - Paneer marinated with a combination of our house spices and yogurt prepared in our Tandoori Clay Oven, served with a combination of salad and our homemade mint sauce  4.25

**Chilli Paneer** *(D,S)* - Paneer marinated with a combination of our house spices and served with our house salad salad and our homemade green chutney  4.95

**Chilli Chips** *(S)* - Chips marinated with a combination of our house spices and served with our house chilli mayonnaise  3.95

**Our Homemade Tomato Soup** *(S)*  
**Dal Soup (Lentils)** *(P)*  
**Fresh Melon**

3.50  
3.50  
3.50
TANDOORI MAIN DISHES

Marinated with fresh herbs and cooked on skewers on charcoal in a clay oven. These are mildly spiced, traditional Indian dishes - served with our house fresh green salad.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tandoori Chicken (Half) (D,S)</td>
<td>8.10</td>
</tr>
<tr>
<td>Chicken Tikka (D,S)</td>
<td>8.25</td>
</tr>
<tr>
<td>Tandoori King Prawn (C,D,S)</td>
<td>13.50</td>
</tr>
<tr>
<td>Tandoori Chicken (Full) (D,S)</td>
<td>14.95</td>
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<tr>
<td>Lamb Tikka (D,S)</td>
<td>8.55</td>
</tr>
<tr>
<td>Tandoori Mixed Grill (D,S)</td>
<td>13.95</td>
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</tbody>
</table>

Shashleek

Marinated chicken or lamb pieces cooked in Tandoori with tomatoes, onions and green peppers.

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Chicken (D,S)</td>
<td>8.90</td>
</tr>
<tr>
<td>Lamb (D,S)</td>
<td>9.20</td>
</tr>
<tr>
<td>½ Tandoori Duck (D,S)</td>
<td>11.50</td>
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</tbody>
</table>

Tandoori Tikka Massalla

Cooked with a specially blended in Tandoori sauce with fresh cream, herbs, coconut cream and almonds.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken (D,S,N)</td>
<td>8.30</td>
</tr>
<tr>
<td>King Prawn (C,D,N,S)</td>
<td>13.25</td>
</tr>
<tr>
<td>Lamb (D,S,N)</td>
<td>8.60</td>
</tr>
<tr>
<td>Paneer (D,S)</td>
<td>8.30</td>
</tr>
</tbody>
</table>

½ Tandoori Duck Massalla (D,S) | 14.50

Fresh duck cooked in our clay oven and then, specially prepared with our own unique Tandoori Massalla Sauce

Shahi Duck Bhuna Massalla (D,S) | 13.95

Half a Duck, marinated with Dry medium spices, and cooked in our tandoori clay oven and served with a medium spicy sauce.
Our Master Chef has created the following Dish for two or four persons:

**Duck Surprise**
A whole fresh, tender duckling prepared in a delightful way using our fresh and specially prepared spices. He has selected an exotic blend of natural ingredients, herbs and spices prepared on the premises, to which the duckling is added and gently marinated before they are cooked in our special clay oven, **served with Pilao Rice (D,N,S)**

Duck Surprise for two persons 24.50
Duck Surprise for four persons 40.00

**HOUSE SPECIALS (for Two Persons)**
Cooked with fresh vegetables and mildly spiced, Mughlai Special is garnished with green salad. Kashmiri Special is similarly cooked with mincemeat, **served with Pilao Rice. (D,N)**

Chicken Mughlai 16.95
Kashmiri Chicken 16.95

**NEW CHEF SPECIALTY**
Cooked to his own specially selected secret ingredients and can be tailored to your palate

Chilli Chicken Massalla (hot) (D,S) 8.95
Badami Chicken Massalla (mild) (D,N) 8.95
Makhini Chicken Massalla (D,N) 8.95
Lamb Bihari Massalla (D) 9.25
Niramish Massalla (vegetable dish) 7.95
Chicken Saffron Biryani (D,S) 9.25
CHEF’S RECOMMENDATION

KARAI DISHES
Pieces of Chicken or Lamb Tikka cooked with onions, green pepper and herbs. Served with Pilao Rice.

Chicken (D,S) 9.65  
Lamb (D,S) 9.95  
King Prawn (C,D,S) 13.50

JALFREZI DISHES
Chicken Tikka, Lamb Tikka or Tandoori King Prawn, cooked with fresh green chillies, fresh coriander and special herbs, served with Pilao Rice - a hot dish.

Chicken (D,S) 9.65  
Lamb (D,S) 9.95  
King Prawn (C,D,S) 13.50

PESHWARI DISHES
Chicken Tikka, Lamb Tikka or Tandoori King Prawn, cooked in a specially blended Tandoori sauce with green pepper and tomatoes and served in the traditional iron skillet. Served with Pilao Rice.

Chicken (D,N,S) 9.65  
Lamb (D,N,S) 9.95  
King Prawn (C,D,N,S) 13.50

CHEF’S VEGETARIAN SPECIALTIES

Sag Paneer (D) 8.50  
Spinach and paneer cooked with garlic and fresh herbs and spices

Matar Paneer (D,P) 8.50  
Peas and paneer cooked with garlic, ginger and fresh spices

Vegetable Thali (P,D) 8.95
**THE JEWEL IN THE CROWN**
**INDIAN RESTAURANT**

**BIRYANI DISHES**
*Cooked with saffron-coloured Basmati Rice and served with our Vegetable Curry.*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken (S) (D)</td>
<td>8.80</td>
</tr>
<tr>
<td>Prawn (C) (S) (D)</td>
<td>9.50</td>
</tr>
<tr>
<td>House Special (C) (S) (D)</td>
<td>10.50</td>
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<tr>
<td>Chicken Tikka (D,S)</td>
<td>9.40</td>
</tr>
<tr>
<td>Tandoori King Prawn (C,D,S)</td>
<td>12.50</td>
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<tr>
<td>Lamb (S) (D)</td>
<td>9.10</td>
</tr>
<tr>
<td>King Prawn (C) (S) (D)</td>
<td>11.70</td>
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<tr>
<td>House Special</td>
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**VEGETARIAN BIRYANI DISHES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mushroom (S) (D)</td>
<td>7.90</td>
</tr>
<tr>
<td>Paneer (pure veg cheese) (D,S)</td>
<td>8.75</td>
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<tr>
<td>Vegetable (S) (D)</td>
<td>7.90</td>
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</table>

**BALTI DISHES**
*The Balti dish gets its name from the special type of pan it is cooked in. Our chef has specially selected an exotic blend of natural ingredients, herbs and spices which are freshly ground and prepared on the premises, to which tender pieces of chicken or lamb, juicy king prawn or crispy vegetables are added and gently marinated before they are slowly cooked in the special Balti pan to produce a thick gravy.*

*The Balti dish can be served mild, medium or hot.*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken</td>
<td>7.60</td>
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<tr>
<td>Chicken Tikka (D,S)</td>
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<tr>
<td>Prawn (C)</td>
<td>8.60</td>
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<tr>
<td>Lamb</td>
<td>7.90</td>
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<tr>
<td>Lamb Tikka (D,S)</td>
<td>8.50</td>
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<tr>
<td>Vegetable</td>
<td>6.95</td>
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</table>
### GOURMEA GARLIC DISHES
*Dishes cooked with fresh garlic, herbs and spices in the traditional Balti – A medium spiced Dish*

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Chicken (D,S)</td>
<td>9.50</td>
<td>Lamb (S,D)</td>
<td>9.80</td>
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<tr>
<td>King Prawn (C,D,S)</td>
<td>12.50</td>
<td>Vegetable</td>
<td>8.10</td>
</tr>
<tr>
<td>Paneer (pure vegetarian cheese) (D,S)</td>
<td>8.95</td>
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### GOURMEA JERRA DISH
*Marinated in tandoori spices cooked with cumin – A medium spiced dish*

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<th>Item</th>
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<th>Price</th>
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</thead>
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<tr>
<td>Chicken (D,S)</td>
<td>9.50</td>
<td>Lamb (S,D)</td>
<td>9.80</td>
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<tr>
<td>King Prawn (C,D,S)</td>
<td>12.50</td>
<td>Vegetable</td>
<td>8.10</td>
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<tr>
<td>Paneer (pure vegetarian cheese) (D,S)</td>
<td>8.95</td>
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### GOAN REGIONAL DISHES
*Cooked in the traditional clay oven with homemade tamarind sauce, fresh chillies, garlic, fresh garden mint and our chefs special spices served in the traditional Balti – Medium to hot spiced dish*

<table>
<thead>
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<th>Item</th>
<th>Price</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Chicken (D,S)</td>
<td>9.50</td>
<td>Lamb (S,D)</td>
<td>9.80</td>
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<tr>
<td>King Prawn (C,D,S)</td>
<td>12.50</td>
<td>Vegetable</td>
<td>8.10</td>
</tr>
<tr>
<td>Paneer (pure vegetarian cheese) (D,S)</td>
<td>8.95</td>
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</table>

### ACHAR MASSALLA
*Dishes cooked with our chef’s selection of fresh spices and herbs with specially blended Indian Pickle. Served in the traditional Balti.- A medium spiced dish*

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<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken (D,S)</td>
<td>9.50</td>
<td>Lamb (S,D)</td>
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<tr>
<td>King Prawn (C,D,S)</td>
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<tr>
<td>Paneer (pure vegetarian cheese) (D,S)</td>
<td>8.95</td>
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</table>
**SHAHI DANSAK MASSALLA**

*Marinated with fresh herbs and cooked in a clay oven. Prepared with lentils, fresh herbs and spices and served in the traditional Balti – A sweet, sour and hot dish.* *(P)*

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<tbody>
<tr>
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<td>Prawn (C,D)</td>
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<td>Vegetable</td>
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<tr>
<td>Lamb (D,S)</td>
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<tr>
<td>King Prawn (C,D)</td>
<td>12.50</td>
</tr>
<tr>
<td>Paneer (D,S)</td>
<td>8.95</td>
</tr>
</tbody>
</table>

**SHAHI MADRAS MASSALLA**

*Marinated with fresh herbs and cooked in a clay oven. Served with a rich gravy with a lemon zest in the traditional Balti - medium to hot dish.*

<table>
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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken (D,S)</td>
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<tr>
<td>Prawn (C,D)</td>
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<tr>
<td>Lamb (D,S)</td>
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<tr>
<td>King Prawn (C,D)</td>
<td>12.50</td>
</tr>
<tr>
<td>Paneer (D,S)</td>
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</table>

**SHAHI DOPIAZA MASSALLA**

*Marinated with fresh herbs and cooked in a clay oven before being specially prepared with tomatoes and extra onions, served in the traditional Balti - medium.*

<table>
<thead>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken (D,S)</td>
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<tr>
<td>Prawn (C,D)</td>
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<tr>
<td>Lamb (D,S)</td>
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<tr>
<td>King Prawn (C,D)</td>
<td>12.50</td>
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<tr>
<td>Paneer (D,S)</td>
<td>8.95</td>
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</table>

**SHAHI BHUNA MASSALLA**

*Chicken, Lamb, Prawn or King Prawn marinated and cooked in a clay oven with fresh spices, onions and green peppers – A medium spiced dish, served in our traditional Balti.*

<table>
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<tbody>
<tr>
<td>Chicken (D,S)</td>
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<tr>
<td>King Prawn (C,D)</td>
<td>12.50</td>
</tr>
<tr>
<td>Paneer (pure vegetarian cheese) (D,S)</td>
<td>8.95</td>
</tr>
<tr>
<td>Lamb (D,S)</td>
<td>9.80</td>
</tr>
<tr>
<td>Vegetable</td>
<td>8.10</td>
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</table>
**THE JEWEL IN THE CROWN**  
**INDIAN RESTAURANT**

**SHAHI KURMA MASSALLA**  
*A very mild* dish marinated with fresh herbs, cooked in a clay oven and then finished with coconut cream, sultanas, almonds and fresh cream. Served in the traditional Balti.

<table>
<thead>
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<th>Dish</th>
<th>Price</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>9.50</td>
<td>Lamb</td>
<td>9.80</td>
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<tr>
<td>Prawn</td>
<td>10.50</td>
<td>King Prawn</td>
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<tr>
<td>Vegetable</td>
<td>8.10</td>
<td>Paneer</td>
<td>8.95</td>
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**SHAHI MALAYAN MASSALLA**  
*A mild* dish marinated and cooked in a clay oven and garnished with fresh cream, pineapple, almonds, sultanas and fresh cream, served in the traditional Balti.

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Chicken</td>
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<td>Lamb</td>
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<tr>
<td>Prawn</td>
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<tr>
<td>Vegetable</td>
<td>8.10</td>
<td>Paneer</td>
<td>8.95</td>
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</table>

**SHAHI METHI DISHES**  
*A Spicy and medium* dish created with a mix of fennel leaves and special herbs prepared with thick gravy sauce.

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<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>9.50</td>
<td>Lamb (S,D)</td>
<td>9.80</td>
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<tr>
<td>King Prawn</td>
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</tr>
<tr>
<td>Paneer</td>
<td>8.95</td>
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**SHAHI SAG DISHES**  
*A medium* spiced dish marinated and prepared in our tandoori clay oven and cooked in our speciality Balti with spinach.

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<thead>
<tr>
<th>Dish</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken</td>
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<td>Lamb (S,D)</td>
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<tr>
<td>King Prawn</td>
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<tr>
<td>Paneer</td>
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## CURRY DISHES

### Medium

<table>
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<tbody>
<tr>
<td>Chicken</td>
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<tr>
<td>Chicken Tikka (D,S)</td>
<td>7.70</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.40</td>
</tr>
<tr>
<td>Lamb Tikka (D,S)</td>
<td>8.00</td>
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</tbody>
</table>

**Kurma**

*Very mild, cooked with fresh cream, coconut cream & special spices.*

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<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (D)(N)</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C,D)(N)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb (D)(N)</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C,D)(N)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

**Malayan**

*Mild and cooked with fresh cream & pineapple.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (D)(N)</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C,D)(N)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb (D)(N)</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C,D)(N)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

**Bhuna**

*Medium, dry-cooked with fresh spices, onions & green pepper.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

**Madras**

*Hot, cooked with rich gravy.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

**Ceylon**

*Fairly hot, cooked with coconut cream, served with rich gravy. (N)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (D)</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C,D)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb (D)</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C,D)</td>
<td>9.90</td>
</tr>
</tbody>
</table>
THE JEWEL IN THE CROWN
INDIAN RESTAURANT

Vindaloo

*Very hot with potatoes.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

Dopiaza

*Medium, dry-cooked with tomatoes and extra onions.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

Rogan-josh

*Medium, dry base, garnished with onions and extra tomatoes.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

Dansak

*Sweet, sour and fairly hot with lentils.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (P)</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (P) (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb (P)</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (P) (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>

Pasanda

*A mild curry with a deliciously nutty and creamy sauce.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (D,N,S)</td>
<td>7.50</td>
</tr>
<tr>
<td>Lamb (D,N,S)</td>
<td>7.80</td>
</tr>
</tbody>
</table>

Patia

*Sweet, sour and slightly hot, with extra tomato puree.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>7.20</td>
</tr>
<tr>
<td>Prawn (C)</td>
<td>8.20</td>
</tr>
<tr>
<td>Lamb</td>
<td>7.50</td>
</tr>
<tr>
<td>King Prawn (C)</td>
<td>9.90</td>
</tr>
</tbody>
</table>
**VEGETABLE SIDE DISHES**

**Vegetable Tray** *(two vegetable side dishes of your choice & lentil curry) (P)* 8.50

**SIDE DISHES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Vegetable Curry</td>
<td>3.95</td>
</tr>
<tr>
<td>Mushroom Bhajee</td>
<td></td>
</tr>
<tr>
<td>Sag Bhajee <em>(Spinach)</em></td>
<td></td>
</tr>
<tr>
<td>Cauliflower Bhajee</td>
<td></td>
</tr>
<tr>
<td>Bhindi Bhajee <em>(Okra)</em></td>
<td></td>
</tr>
<tr>
<td>Channa Massalla <em>(Chick Peas) (P)</em></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetable Bhajee</td>
<td></td>
</tr>
<tr>
<td>Bombay Potato</td>
<td></td>
</tr>
<tr>
<td>Sag Aloo <em>(Spinach &amp; Potato)</em></td>
<td></td>
</tr>
<tr>
<td>Aloo Gobi <em>(Cauliflower)</em></td>
<td></td>
</tr>
<tr>
<td>Brinjal Bhajee <em>(Aubergines)</em></td>
<td></td>
</tr>
<tr>
<td>Tarka Dal <em>(Lentils) (P)</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curry Sauce</td>
<td>3.95</td>
</tr>
<tr>
<td>Fried Mushrooms</td>
<td>3.10</td>
</tr>
<tr>
<td>Cucumber Raita <em>(D)</em></td>
<td>2.50</td>
</tr>
</tbody>
</table>

**SUNDRIES**

*As all our food is made fresh to order do ask us if you would like any other types of Rice or Naan and our Award-winning chefs will do their utmost to cater for you*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain Rice</td>
<td>2.60</td>
</tr>
<tr>
<td>Fried Rice</td>
<td>2.70</td>
</tr>
<tr>
<td>Vegetable Fried Rice <em>(S,D)</em></td>
<td>3.50</td>
</tr>
<tr>
<td>Pilao Rice *(S,D)</td>
<td>2.70</td>
</tr>
<tr>
<td>Mushroom Rice *(S,D)</td>
<td>3.50</td>
</tr>
<tr>
<td>Special Fried Rice *(E,D,S)</td>
<td>3.75</td>
</tr>
<tr>
<td>Plain Naan <em>(W,D)</em></td>
<td>2.75</td>
</tr>
<tr>
<td>Table Naan <em>(W,D)</em></td>
<td>5.95</td>
</tr>
<tr>
<td>Peshawari Naan <em>(W,N,D)</em></td>
<td>2.95</td>
</tr>
<tr>
<td>Kulcha Naan *(Veg) <em>(W,D)</em></td>
<td>2.95</td>
</tr>
<tr>
<td>Medium Naan <em>(W,D)</em></td>
<td>3.95</td>
</tr>
<tr>
<td>Garlic Naan <em>(W,D)</em></td>
<td>2.95</td>
</tr>
<tr>
<td>Keema Naan <em>(W,S,D)</em></td>
<td>2.95</td>
</tr>
<tr>
<td>Cheese Naan <em>(W,D)</em></td>
<td>2.95</td>
</tr>
<tr>
<td>Tandoori Roti <em>(W)</em></td>
<td>2.75</td>
</tr>
<tr>
<td>Stuffed Paratha *(W) *(D)</td>
<td>2.95</td>
</tr>
<tr>
<td>Chapati <em>(W)</em></td>
<td>1.10</td>
</tr>
<tr>
<td>Paratha *(W) *(D)</td>
<td>2.75</td>
</tr>
<tr>
<td>Puri <em>(W)</em></td>
<td>1.10</td>
</tr>
<tr>
<td>Chips</td>
<td>2.50</td>
</tr>
<tr>
<td>Popadom <em>(W)</em></td>
<td>0.90</td>
</tr>
<tr>
<td>Masalla Popadom *(Spiced) <em>(W)</em></td>
<td>0.90</td>
</tr>
<tr>
<td>Bombay Duck</td>
<td>0.90</td>
</tr>
<tr>
<td>Pickles *(S) *(D)</td>
<td>0.50</td>
</tr>
</tbody>
</table>
## ENGLISH DISHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Steak with Chips, Peas, Tomatoes and Mushrooms</td>
<td>15.50</td>
</tr>
<tr>
<td>Chicken Nuggets with Chips and Peas <em>(S,D,W)</em></td>
<td>8.95</td>
</tr>
<tr>
<td>Prawn Salad <em>(C)</em></td>
<td>8.95</td>
</tr>
<tr>
<td>Plain Omelette with Chips and Peas <em>(E,D)</em></td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Omelette (Chicken, Prawn, Cheese) with Chips and Peas (C,D,E)</strong></td>
<td>8.25</td>
</tr>
</tbody>
</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hazelnut Crunch <em>(D,N)</em></td>
<td>4.60</td>
</tr>
<tr>
<td>Truffito <em>(D,N)</em></td>
<td>4.60</td>
</tr>
<tr>
<td>Baby Pineapple <em>(D)</em></td>
<td>4.85</td>
</tr>
<tr>
<td>Copa Mango <em>(D,N)</em></td>
<td>4.75</td>
</tr>
<tr>
<td>Midnight Mint <em>(D)</em></td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Fantastica <em>(D,N)</em></strong></td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Orange/Lemon Delight</strong></td>
<td>3.95</td>
</tr>
<tr>
<td>Mocha Coffee <em>(D)</em></td>
<td>4.75</td>
</tr>
<tr>
<td>Coconut Supreme <em>(D,N)</em></td>
<td>4.00</td>
</tr>
<tr>
<td>Kulfı <em>(D,N)</em></td>
<td>3.95</td>
</tr>
<tr>
<td><strong>Vanilla Ice-Cream <em>(D)</em></strong></td>
<td>3.50</td>
</tr>
<tr>
<td><strong>Fresh Mango (Seasonal)</strong></td>
<td>5.25</td>
</tr>
<tr>
<td>Lychee</td>
<td>4.50</td>
</tr>
<tr>
<td>Indian Fruit Salad</td>
<td>4.95</td>
</tr>
<tr>
<td>Mango Melba <em>(D)</em></td>
<td>4.75</td>
</tr>
<tr>
<td>Gulab Jaman <em>(D,W,N)</em></td>
<td>4.75</td>
</tr>
<tr>
<td>Jalebı <em>(D,W,S,E)</em></td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Banana/Pineapple Fritter</strong>(D,W,E,S)</td>
<td>4.95</td>
</tr>
</tbody>
</table>

## HOT DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filter Coffee</td>
<td>1.95</td>
</tr>
<tr>
<td>Tea</td>
<td>1.95</td>
</tr>
<tr>
<td>Cream Coffee <em>(D)</em></td>
<td>2.50</td>
</tr>
<tr>
<td>Chai *(Indian Tea) <em>(D)</em></td>
<td>3.50</td>
</tr>
<tr>
<td>Gaelic Coffee <em>(D)</em></td>
<td>3.50</td>
</tr>
<tr>
<td>Calypso Coffee <em>(D)</em></td>
<td>3.50</td>
</tr>
<tr>
<td>Russian Coffee <em>(D)</em></td>
<td>3.50</td>
</tr>
<tr>
<td>French Coffee <em>(D)</em></td>
<td>3.50</td>
</tr>
</tbody>
</table>
**Food Allergy Key**

<table>
<thead>
<tr>
<th>Code</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>(C)</td>
<td>Crustaceans (for example prawns, crab and lobster)</td>
</tr>
<tr>
<td>(E)</td>
<td>Eggs</td>
</tr>
<tr>
<td>(D)</td>
<td>Dairy Products (Milk, Yoghurt)</td>
</tr>
<tr>
<td>(N)</td>
<td>Nuts (namely almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, Pistachio nuts, cashew, macadamia nuts or Queensland nuts)</td>
</tr>
<tr>
<td>(P)</td>
<td>Pulses (Lentils, Peas)</td>
</tr>
<tr>
<td>(S)</td>
<td>Sulphites (preservatives used in some foods and drinks)</td>
</tr>
<tr>
<td>(W)</td>
<td>Cereals containing gluten (such as wheat, (including spelt and khorasan), rye, barley and oats and their hybridised strains)</td>
</tr>
</tbody>
</table>

ENJOY YOUR EXPERIENCE AT
THE JEWEL IN THE CROWN RESTAURANT

THANK YOU