

SIGNATURE DISHES

(DESI STYLE)

Lamb Bhoona Gosht 🌶️🌶️

£9.90

a delicious dish that's an old favourite. Slightly spicy curry with a touch of green peppers and garnished with ginger sticks

Kofta Potato Curry 🌶️🌶️

£9.90

Grilled meatballs that are popular in the, middle east and the Indian subcontinent. They are made with ground meat, fragrant spices and herbs

Desi Style (chicken or lamb) 🌶️🌶️

£9.90

A Punjabi favourite!. Selected traditional Indian spices are added to a rich hot sauce a rich is then finished with green chillies

Keema Mutter 🌶️

£9.90

Spicy mince done with peas, fresh ginger, garlic & topped with green chillies

Garlic Chilli Prawn 🌶️🌶️

£9.90

cooked with fresh ginger, garlic & hot bullet chillies, hot mix peppers, prepared with pepper sauce

JUGNI VEGETARIAN CURRIES

Tarka Daal

£7.20

A lentil dish with fried onions spread on top adding richness and aroma

Aloo Gobi Bhoona

£7.20

Potatoes & cauliflower in a bhoona sauce

Shahi Paneer

£7.20

Paneer also known as cottage cheese cooked in the tandoor then added to a woke with onions and Peppers in a creamy sauce

Saag Aloo 🍲

£7.20

A Combination Of Potatoes And Chopped Spinach Cooked In Our Own Blend Of Spices

Saag Paneer 🍲

£7.20

Leaf based dish with our own paneer (cottage cheese) A true punjabi favourite

Vegan Curry 🌱

£7.20

Spiced marinated in tofu cooked with vegan oil with medium sauce, chillies can be added on request

Muttar Paneer

£7.20

A famous north Indian dish cooked with peas & paneer (cottage cheese)

Dhal Makhani

£7.20

Fresh tomato, Urad daal, & kidney bean butter curry

Garlic Chilli Paneer

£7.20

Capsicums, onion, fresh garlic & chilli flakes

Kabli Potato Masala

£7.20

Chick peas cooked fresh ginger & garlic tarka & chana masala

Karahi Paneer 🌶️ recommended

£7.20

cooked fresh ginger, garlic paste, bell peppers, onions & fresh chillies (for those who like it hot) ON THE MENU

Palak Paneer 🌶️ recommended

£7.20

cooked fresh ginger, garlic paste, mild spinach with Indian cottage cheese

SIDES

Saffron Rice

£3.00

Cooked with cardamon seeds, saffron, cinnamon and our own bay leaf

Boiled Rice

£3.00

Aromatic basmati rice

Jugni Special Rice

£4.00

A spicy style pilau rice flavoured with cumin, green chillies & onions

Zeera & Peas Rice 🌶️

£4.00

roasted cumin seeds with garden peas

Chapati

£1.30

Wafer thin bread cooked slowly on the large tava (hotplate)

Special Chapati buttered

£1.80

Tandoori Chapati

£1.50

Made from whole wheet flour and cooked to perfection in th tandoor

Paratha

£3.00

Thin layer unleavened bread cooked on the tava until crispy & flaky

Vegetable Paratha

£3.50

Garlic Paratha

£3.50

Nan Bread

£3.00

Unleavened bread cooked evenly to perfection in the tandoor

Pashwari Nan 🍲

£4.00

sweet nan stuffed with coconut powder and ground cashew nuts

Garlic Nan

£3.50

Select herbs mixed in garlic butter then glazed over the nan

Cheese Nan

£4.20

Garlic Cheese Nan

£4.50

Chilli Nan 🌶️

£3.80

Nan cooked with ground green chillies giving it extra bite

Keema Nan

£4.00

Nan stuffed with lamb mince

Garlic & Coriander Nan

£3.80

Garlic & Chilli Nan 🌶️

£3.80

Special Salad

£3.00

Mixed leaf, mixed peppers, tomatoes, cucumber, red onion & lemon

KEBABS

Served with sauce & salad separate

regular (pitta)

large (nan)

Seekh Kebab

£5.90

£7.90

BBQ Chicken Kebab

£6.50

£7.50

Chicken Tikka Kebab

£5.90

£6.90

Mix Kebab

£9.90

(chicken & seekh kebab)



EUROPEAN

served with chips & salad

Sirloin Steak

£13.90

Battered Haddock

£7.50

Scampi & Chips

£7.50

Chicken Nuggets

£6.50

KIDS MENU £4.90

comes with fruit shoot

Chicken Pakora & Chips


Cheeseburger & Chips

Chicken Burger & Chips

Chicken Nuggets & Chips

Fish Fingers & Chips

Chicken Popcorn & Chips



BUFFET MENU FOR COLLECTION & DELIVERY

WE CATER FOR PARTIES FOR ANY OCCASION

Poppadoms (20pcs)

£17.95

Spiced Onions (tray)

£11.95

Chips (tray)

£14.95

Vegetable Pakora (50pcs)

£19.95

Chicken Pakora (50pcs)

£25.95

Chicken Chaat (20pcs)

£21.95

Chicken Tikka (20pcs)

£25.95

Chicken Curry (6-7 people)

£25.95

Chicken Korma (6-7 people)

£27.95

Chicken Tikka Masala (6-7 people)

£28.95

Chicken Tikka Chasni (6-7 people)

£28.95

South Indian Garlic Chilli (6-7 people)

£28.95

Mixed Vegetable Bhoona (6-7 people)

£28.95

Saffron Rice

£17.95

Boiled Rice

£16.95

Nan Bread (25 slices)

£11.95

Salad Tray

£9.00

Cheese Pizza (32 slices) (extra topping £4)

£21.95

Chicken Nuggets (40pcs)

£15.00

Samosa (veg / mince) (25 slices)

£14.95

Spring Rolls (veg/mince) (25 slices)

£14.95

GRILLED BURGERS

our burgers are served on Brioche bun, with chips, salad & mayonnaise (Peri Peri chips £1.20extra)

Regular

Double

Chicken Burger

£4.90

£5.90

Cheese Burger

£5.40

£6.40

Peri Peri Chicken Burger

£5.50

£6.90

Hot Mexican Burger

£5.90

£6.90

Beef, jalapenos & cheese

Fresh Lamb Mince Burger

£5.90

Sky Scraper Burger

£6.90

Beef patte, peri peri fillet & onion rings & mayonnaise

Buffalo Chicken Burger

£5.90

Southern fried chicken, fried onions, cheese, salad & buffalo sauce

Extra Cheese Slice

£0.80



JUGNI



“Leaves your taste buds wanting more”

INDIAN RESTAURANT

TAKEAWAY MENU

Tel: 01555 535300

Collection & Home Deliveries

Open 7 Days

Sunday - Thursday: .3.30pm to 10.30pm

Friday & Saturday: 3.30pm - 11.00pm

Delivery Starts from: 4.00pm

ORDER ONLINE

www.jugniindianrestaurant.uk

205 High Street, Newarthil

Motherwell, ML1 5HR





Although all due care is taken with your order, your meal may contain Some of these ingredients.

Please inform duty manager of any allergies before ordering

🦀 Crustaceans

🐟 Fish

🥛 Milk

🧄 Mustard

🥜 Peanuts

🌱 Soya


🥜 Nuts

Hot 🌶️

Very Hot 🌶️🌶️

Extremely Hot 🌶️🌶️🌶️

Vegetarian 🌱



PAKORAS

Chef's selection of pakoras, doper in our specially, seasoned batter and lightly fried until crisp

	regular	large
Vegetable Pakora	£4.00	£6.00
Chicken Pakora <i>(breast)</i>	£5.90	£7.90
Mushroom Pakora	£4.00	£6.50
Mix Pakora	£5.90	£7.90
<i>Chicken, vegetable & mushroom</i>		
Fish Pakora 🐟	£6.00	£7.90
Onion Bhaji <i>(3pcs)</i>	£4.00	£5.00
Onion Rings	£4.00	£5.00

JUGNI PLATTER	£9.20
<i>Mixture of chicken, vegetable & mushroom pakora accompanied with chicken chaat and onion bhaji. A great way to sample a selection of starters</i>	
VARIETY BOX	£11.50
<i>Mixed,pakora, chicken chaat, chicken tikka & seekh kebab</i>	

SAMOSA'S

Crispy triangle filled pastry accompanied with chick peas in bhoona sauce

Vegetable Samosa <i>(2pcs)</i>	£4.90
Mince Samosa <i>(2pcs)</i>	£4.90

POPPADOMS & DIPS

Poppadoms <i>(2)</i>	£2.00
Spiced Onions	£2.00
Mango Chutney	£2.00
Mix Pickle <i>(traditional)</i>	£1.50
Spiced Yoghurt <i>(raita)</i>	£2.50
Chutney Tray	£6.50
<i>4 poppadoms, spiced onions, mango chutney, Mixed pickle</i>	
Spicy Mushrooms	£5.00
Creamy Garlic Mushrooms	£5.00

POORIS

Unleavened, lightly fried Indian bread with a filling of your choice and a tangy sweet & sour sauce

Prawns Poori	£5.00
Chicken Poori	£5.00
Mushrooms Poori <i>(garlic cream or spicy)</i>	£5.00
Channa Poori <i>(chickpeas)</i>	£5.00

TANDOORI STARTERS

SERVED WITH SALAD & SAUCE		
ADD CHIPS £2.00 EXTRA		
	regular	large
Chicken Chaat Starter	£5.00	£6.00
Chicken Tikka Starter	£6.00	
Lamb Tikka Starter	£7.00	
Mix Tikka Starter	£7.00	
<i>(chicken & lamb tikka)</i>		
Lamb Chops Starter	£7.00	
Tandoori Chicken Legs <i>(2pcs)</i>		£7.90

SPECIALITY SAUCES

ADD RICE OR CHIPS £2.00 EXTRA IN SAME CONTAINER	
Curry Sauce	£4.90
Korma Sauce	£5.20
Bhoona Sauce	£5.20
Chasni Sauce	£5.20
Masala Sauce	£5.20
Karahi Sauce	£5.20
Jaipuri Sauce	£5.20
South Indian Garlic Chilli Sauce	£5.20

SAUCES 80p

Garlic Mayo, Pink Mild, Kebab Chilli, BBQ, Peri Peri, Mint Yoghurt
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TANDOORI SPECIALITIES CLAY OVEN

Meats cooked evenly to perfection on skewers in a red hot clay oven. The following are served with saffron Rice, salad and medium curry sauce or a sauce of your choice can be made (£2.00 surcharge)

Chicken Tikka Main Meal	£10.90
<i>Boneless chicken cubes marinated in special spices and grilled on skewers</i>	
Tandoori Lamb Tikka Main Meal	£11.90
<i>Lamb fillet pieces marinated in special spices and grilled on skewers</i>	
Mixed Tikka Main Meal	£12.50
<i>chicken and lamb tikka</i>	
Chicken Tandoori Main Meal	£11.90
<i>2 chicken legs. chicken tikka, marinated with chef's special spices</i>	
Seekh Kebab Main Meal	£10.90
<i>Minced meat (lamb & chicken) with onions, spices and herbs, cooked on skewers and served with a light bread</i>	
Hot Garlic Tikka Main Meal	£12.90
<i>Cooked with fresh garlic butter & fresh green chillies</i>	
Special Chicken Tikka Main Meal	£12.50
<i>Chicken tikka pieces served with green peppers, onions & mushrooms</i>	
Lamb Chops Main Meal	£13.50
<i>Steepped overnight in middle eastern blend of spices with ginger & garlic, finished over open charcoals</i>	
King Prawn Sizzler Meal 🍷	£13.90
<i>Marinated king prawns</i>	
Tandoori Mix Grill	£16.90
<i>2 chicken legs, 3 chicken tikka 1 seekh kebab and 2 lamb chops. also served with a plain nan bread</i>	



SOFT DRINKS

330ML Cans	£1.20
500ML Bottles	£1.80
Large Bottles	£2.90

BIRYANIS

Cooked with ginger, garlic, fenugreek and cumin seeds in a wok, saffron rice is then introduced and the two are combined to create a stir fry dish. served with medium curry sauce

Chicken Biryani <i>(breast)</i>	£9.50
Chicken Tikka Biryani	£9.90
Tender Lamb Biryani	£10.90
Mince & Peas Biryani	£10.50
King Prawn Biryani	£12.90
Mixed Vegetable Biryani	£8.90
Special Biryani <i>(chicken, lamb, prawn)</i>	£10.50

TRADITIONAL CURRIES

Chicken <i>(breast)</i>	£7.90
Chicken Tikka	£8.50
Tender Lamb	£9.00
Paneer 🌱 <i>(Indian cottage cheese)</i>	£7.90
Vegetable 🌱	£7.50
Prawns	£8.50
King Prawn	£12.90
Curry	
<i>A medium sauce with fresh Indian herbs added</i>	
Bhoona	
<i>Tomato & spring onions, blended together in s rich, thick sauce. A true classic</i>	
Dhansac	
<i>Combining elements of Persian and Gujarati cuisine, this curry is created using lentils and spices</i>	
Do- Piaza	
<i>Medium spiced curry prepared in a tomato based sauce and cooked with diced onions</i>	
Madras	
<i>A hot dish prepared with fenugreek and cayenne peppers to set your taste buds alight</i>	
Vindaloo	
<i>Highly Spiced! Originating from Goa. Abundance amount of chillies in a rich sauce</i>	
Patia	
<i>A thick sauce with sweet mango chutney introduced to create a truly sweet & sour experience</i>	

KORMAS

Korma
Kashmiri Korma
<i>mixed fruit & creamy sauce</i>
Mughlai Korma
<i>a rich creamy sauce topped with almond flakes</i>
Ceyolenese
<i>a creamy dish with coconut milk</i>
Chilli Korma
<i>with green chilli for that extra bite</i>

MAIN COURSES MEDIUM & HOT PALATE

available with:

Vegetable 🌱	£7.50	Chicken Tikka	£8.50	Paneer 🌱	£7.90
Chicken <i>(breast)</i>	£7.90	Lamb	£9.00	<i>(Indian cottage cheese)</i>	
		<i>(tender lamb slow cooked)</i>		Prawns	£8.50
		King Prawn	£12.90		

Karahi

A stir fry style dish made with diced green peppers and onions, green chilli can be added on request for that extra bite. (50p surcharge)

Jaipuri

A rich sauce with onions, green peppers and fresh mushrooms. A touch of coriander is then added to finish this favourite

Saag 🍲

A delicious combination of slowly cooked lamb chunks in an aromatic spinach sauce creating a distinctive flavour

Nentara 🌶️

A rich sauce with finely sliced onions and a pinch of fenugreek and other Indian herbs

Balti 🌶️

A rich sauce created by combining garlic, onions, turmeric and garam masala, yoghurt is then added to leave a smooth taste

Karela 🌶️

Cooked in a medium spiced sauce with a touch of coconut cream which create a hint of sweetness with a touch of green chilli

Achari 🌶️

A full flavoured dish made with chillies, diced onions, tomatoes and fenugreek

Rogan Josh

Cooked with peeled tomatoes, chopped garlic and light herbs which give it a distinct aroma

Tandoori Masala 🌶️

Prepared with a rich tandoori sauce with a hint of paprika, this dish id finished off with a touch of yoghurt leaving a smooth finish

Jalandhari (Chef's Speciality) 🌶️

A spicy delicacy for the hotter palate. a thick sauce featuring green chillies and completed with a touch of fenugreek

Tava 🌶️🌶️ Jugni Special

A Jugni Special. Cooked on a flat griddle pan with garlic, ginger, caramelised onions, peppers and green chillies creating a richly flavoured, slightly spicy dish

Zalfrezi 🌶️🌶️

This curry is between madras & vindaloo. An abundance of green and red chillies with black pepper are used to create this dish

South Indian Garlic Chilli 🌶️🌶️

Indian spices infused with citric lemon and lime, cooked with ginger in a medium sauce

Royal Chilli Chicken 🌶️

Fresh chicken cooked with cabbage, grilled peppers, chillies, special sauce & coriander (medium to hot strength)

Chasni 🍷

Creamy, sweet & sour sauce with ground cashew nuts and fresh herbs

Makhani 🍷

A famous butter chicken, smooth tomato based sauce with cream added and finished off with a light sprinkle of cashew nuts

Tikka Masala 🍷

Tikka pieces cooked in a mild and creamy sauce with cashew nuts and diced green peppers added to give volume

Garlic Butter Masala 🍷

Creamy, Tangy & spiced tomato made with fresh garlic butter

Pasanda 🍷

Derived from a meal served in a court of the Mughal emperors, this dish combines cashew nut powder and selected spices to create a truly unique dish

Malaidar

A mild dish cooked with spinach puree, fresh garlic, ginger paste with a flourish of fresh cream

Lamb Railway

Diced Scottish lamb simmered in tomato base sauce, baby potatoes, curry leaves and coconut milk