



Nibbles

Poppadums

Plain Fried or Roasted Black Pepper

Masala Peanuts Mix / with Cheese

Crispy fried peanuts tossed with fine chopped onions, chilli, lemon & cilantro / with cheese

Soups

Soup of the day

Ask for chefs home made special

Starter – Chicken

Lollipop Chicken

Crispy Chicken niblets in lightly spiced ginger batter and lightly fried

Murgh Malai Kebab (Sizzler 2 Persons)

Chicken breast marinated in a creamy yoghurt marinade of cardamom, cashew nut, cheese, mace, coriander leaves - Flashed grilled

Joshila Chicken Tikka

Chicken breast rubbed in tandoori masala's, cracked black pepper, ginger, garlic and finished in our tandoor

Ginger Chicken

Chicken juliennes tossed with spring onions, ginger and our hot sauce

Atomic Crispy Wings

Crispy fried Chicken winglets flash fried in a fiery hot and sour sauce

Crispy Fried Chilly Chicken

Chicken juliennes crispy fried and toasted with garlic, chilli, soya sauce and spring onions to create a crispy lite bite

Pepper Chicken

Chicken breast pan-fried with Chinese spices and tri colour peppers

Hakka Chilli Chicken

Chicken breast sautéed, in a spicy chilli sauce with onions and peppers

Angari Murgh Tikka (Sizzler 2 Persons)

Chicken breast seasoned with hot Indian spices, cooked in our tandoor and served on a bed of sautéed onions

Samosa's

Spiced minced chicken or lamb stuffed and deep-fried in to a triangle shape filo

Starter – Lamb

Masala Lamb Chops (Adraki)

Lamb Chops marinated in our Kashmiri chilli and ginger masala

Kashmiri Seekh Kebab

Double minced lamb marinated with Kashmir chilli, cheese and home made spices and finished in our clay oven

Crispy Fried Chilly Chicken / Lamb

Chicken or Lamb juliennes crispy fried and toasted with garlic, chilli, soya sauce and spring onions to create a crispy lite bite

Special Mixed Grill (Sizzler)

Chicken tikka, joshila tikka, seekh kebab, masala lamb chops and baby naan served on a bed of sautéed onions

Starter - Seafood

Black Pepper Fish

Whole Tilapia fillet pan-fried to flaky perfection with chopped chilly garlic and cracked black pepper

Macchi Amritsari

Whole Tilapia fillet rubbed in garlic, herbs and pomegranate - fried

Hot Garlic Prawns

King size prawns, flash fried and tossed in a tangy garlic and Kashmir chilli sauce finished with spring onions

Sesame Chilli Prawns

King size prawns, flash fried with a fusion of chilli oil, ginger and tossed with sesame seeds

Mussels Hara Masala main course option available

Mussels pan tossed in garlic, chilli, curry leaves, coconut milk and lemongrass

Starter - Vegetarian

Onion Bhajiya's

Deep fried dumplings, finely sliced onions bound with gram flour and caraway seeds

Methi Gota

Chopped and spiced fenugreek leaves bound with gram flour and lightly fried

Crispy Fried Potato Fingers

Crispy fried fries coated with corn flour, chilli seasoning, and coriander

Chilli Mogo / Plain Mogo

Cassava chips fried and coated in a tangy red chilli sauce or plain with a slice of lemon

Hakka Chilli Paneer / Mushrooms

Lightly battered, sautéed with peppers and onions and tossed in our indo-Chinese spicy soy sauce

Hot Garlic Paneer / Mushrooms Stir-fried with slivered onions, green chillies and flavoured with a hot garlic and soy indo-Chinese sauce

Samosa's

Spiced potatoes, green peas, corn niblets and flavoured coriander seeds stuffed in to a triangle shape filo

Main Course

Chicken in a Pot (Kenya Style, Kuku Paka - On the bone)

Chicken on the bone slow cooked home style with a thin and spicy gravy and served in the pot it was cooked in

Bhuna Masala

Chicken / Lamb / Fish / King Prawn

Cooked with a thick spiced tomato masala, bursting with Indian spices

Jangli Masala

Chicken / Lamb / Fish / King Prawn

Juliennes of ginger with onions and tomatoes to form a deep zesty traditional Indian offering

Hyderabadi Keema

Hyderabad's favourite, slow cooked minced lamb, sautéed with peas garlic, chillies, ginger juliennes, and flavoured with fresh mint leaf

King Prawn Moilee

Sautéed curry leaves, mustard seed and Indian spices cooked in coconut milk in a traditional Kerala style

Chicken Tikka Labradar Masala

Barbecued chicken breast simmered in rich tomato sauce with cashew nuts and fenugreek leaves to create a twisted chip off the old block

Vegetarian

Milli Julli Sabzi

Melange' of vegetables cooked in freshly hand chopped spinach and home ground spices

Chana / Rajma Masala

Chick Peas / Red kidney beans beautifully cooked with a sauce cooked with spices from the northern region of India

Makkai Palak Mushrooms

Chopped spinach, corn niblets and whole button mushrooms beautifully cooked with Indian herbs and spices

Kadai Mushrooms

Fresh mushrooms Cooked with kadai sauce juliennes ginger, chopped tomatoes and onions, juliennes pepper

Masala Egg Curry

Boiled eggs cooked with masala sauce and fresh grated coconut

Aloo Baingan Saag

Cubes of potatoes and aubergine tempered with mustard seeds and curry leaves, tossed with spinach leaves, tomatoes, garlic, ginger

Paneer Mutter / Methi / Palak

Paneer morsels in sweet green peas, fenugreek or spinach with fresh tomato creamy sauce and garnished with cream and coriander leaves

Paneer Makhanwala

Toasted paneer with a creamy cashew nut masala finished with fenugreek leaves

Bhindi Aloo Masala

Okra sautéed with potatoes in onion, garlic and red chilli flakes garnished with coriander

Vegetable Manchurian

Minced vegetables deep fried dumplings cooked in our special indo-chinese garlic and soy sauce – perfect with fried rice

Bombay Aloo / Gobi Aloo / Dhania Aloo

Diced potatoes tossed in cumin seeds, ginger and garlic with your choice of plain, cauliflower or coriander additions

Biryani

Biryani - Vegetable / Chicken / Lamb

Sautéed in Indian herbs and spices, cooked with royal basmati rice and flavoured with fresh mint leaves, and served with raita

Dal

Tadka Dal

Lentils tempered with garlic, cumin seeds, and green chillies

Makhani Dal

Black lentils and red kidney beans cooked in clarified butter with ginger and green chillies - a north Indian delicacy

Bread

Naan

Garlic Naan

Chilli Naan

Cheese and Chilli Naan

Peshwari Naan

Keema Naan

Tandoori Roti

Laccha Paratha

Rice

Steamed Basmati Rice

Jeera Basmati Rice

Chilli & Garlic Rice

Fried Rice

Egg Fried Rice

Desert

Mini Saffron Jamoons

Cardamom flavoured sponge balls drenched in light sugar syrup infused with saffron and rose water

Thanda Garam

A combination of hot jamoons with pistachio kulfi, a perfect match made in heaven

Cardamom Shrikand

Chilled exotic yoghurt infused with ground cardamom and saffron, garnished with pistachios and almonds

Kulfi / Ice Cream

A reduced milk Indian ice cream or traditional ice creams: Vanilla, Chocolate or Strawberry

Some of our food contains traces of nuts. We strive to avoid genetically modified or artificial ingredients. If you have any particular dietary requirements, please discuss these with our waiting staff. Service charge not included

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