JIANTENS	
CHICKEN CHAT Lightly spiced, cooked with chat massala & served on puree brea	ad 4.5 (
ALOO CHAT (Potato)	4.45
TANDOORI CHICKEN	4.50
Spring chicken marinated in mild spices and herbs and grilled in the tandoori oven	
TANDOORI KING PRAWN	5.95
King prawn marinated in special spices and herbs, grilled in the clay oven	
	4.75
Pieces of boneless spring chicken or lamb lightly spiced and grilled in the clay oven	
ACHARI CHICKEN TIKKA	4.75
Lightly spiced chicken with sweet & sour tamarind sauce. SALMON TIKKA Salmon fillet marinated in herbs & spices. Grilled in a charcoal oven	C OF
PANEER TIKKA Chunks of paneer marinated in spices & grilled in a tandoori oven	
SHEEK KEBAB Minced meat marinated in herbs, mildly spiced and grilled in the clay oven	4.50
	E 7E
SHAMEE KEBAB Pan fried minced meat burger blanched with coriander, onions, fresh spices & herb:	5.75
SAMOSA (Meat or vegetable)	3.50
Crisp, fried pastry, stuffed with fresh vegetable or minced meat	5,50
ONION BHAJEE Sliced onions, mixed with egg and flour, deep fried in oil	3.50
PRAWN COCKTAIL	4.25
PRAWN PUREE Lightly spiced prawns served on homemade bread	4.75
KING PRAWN PUREE	6.50
KING PRAWN BUTTERFLY Deep fried King Prawn in a crispy breadcrumb coating	
KING PRAWN 65 Originating from Chennai, India	7.95
Spicy pieces of king prawn in a special batter with a spicy sauce.	7.55
KING PRAWN SUKA Lightly spiced king prawn with sour sauce	5.95
MIXED STARTER Chicken Tikka, Lamb Tikka, Onion bhajee, Vegetable Samos	
CHICKEN PAKORA Pieces of boneless chicken fried in a spicy batter.	6.50
LAMB CHOP Lamb chops marinated in herbs and spices, grilled in a charcoal oven.	5.95
CHICKEN 65 Originating from Chennai, India	6.50
Spicy pieces of chicken in a special batter with a spicy sauce.	0.50
TANDOORI/GRILLS DISHES	
Tandoori is an original Indian dish, cooked in a clay oven over a charcoal grill. Tandoori dishes aremarinated in special herbs and mild spices.	
TANDOORI CHICKEN(HALF)	8.50
CHICKEN TIKKA	7.50
LAMB TIKKA	8.50
	8.95
CHICKEN SHASLIK Char-grilled with onions, tomatoes and green peppers	
LAMB SHASLIK Char-grilled with onions, tomatoes and green peppers	9.50
KING PRAWN SHASLIK	12.95
TANDOORI KING PRAWN	11.95
TANDOORI MIX GRILL Includes chicken tikka, meat tikka, tandoori chicken sheek kebab & lamb kebab.tomatoes and green pepper.	13.50
LAMB CHOPS Lamb chops marinated in herbs and spices.	13.95
PANEER TIKKA Chunks of Paneer (Cheese) marinated in herbs and spices	13.95
TANDOORI SEABASS Whole Seabass fillet marinated in herbs and spices.	12.95

CHEF'S RECOMMENDATIONS

BHUJON SPECIAL Pieces of Chicken Marinated in Selected Spices, Grilled Then Cooked in a Special Medium Spiced Sauce. SPECIAL MANCHURIAN Chicken/Lamb Cooked with fresh garlic in a fairly hot sweet sauce. SHATKORA CHICKEN/LAMB Chicken or Lamb cooked with the sour bitter flavour of the shatkora, a type of citrus fruit grown in Bangladesh. MANGO CHICKEN Prepared With Mango, in a Special Creamy Sauce. BHUJON SPECIAL BIRIANI Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna. RAJASTANI LAAL MAAS (Chicken / Lamb) Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs. BHUJON SPECIAL CHICKEN	
Cooked with fresh garlic in a fairly hot sweet sauce. SHATKORA CHICKEN/LAMB Chicken or Lamb cooked with the sour bitter flavour of the shatkora, a type of citrus fruit grown in Bangladesh. MANGO CHICKEN Prepared With Mango, in a Special Creamy Sauce. BHUJON SPECIAL BIRIANI Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna. RAJASTANI LAAL MAAS (Chicken / Lamb) Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	11.95
Chicken or Lamb cooked with the sour bitter flavour of the shatkora, a type of citrus fruit grown in Bangladesh. MANGO CHICKEN Prepared With Mango, in a Special Creamy Sauce. BHUJON SPECIAL BIRIANI Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna. RAJASTANI LAAL MAAS (Chicken / Lamb) Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	12.95
BHUJON SPECIAL BIRIANI Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna. RAJASTANI LAAL MAAS (Chicken / Lamb) Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	12.95
Tandoori Chicken Stripped Off the Bone, Prepared With Rice, Mixed Spices and Green Chillies. Accompanied With a Keema Bhuna. RAJASTANI LAAL MAAS (Chicken / Lamb) Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	11.95
Lamb With Aromatic Spices, Ginger, Garlic, Green Chillies, Yoghurt and Chopped Tomato. Fairly Hot. BHUJON SPECIAL KING PRAWN Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	13.95
Shelled King Prawns in Chef's Special Sauce, Medium Ground Spices and Herbs.	12.95
	15.95
DUILION CDECIVI CHICKEN	
Strips Chicken with Chef's Special Sauce, Medium Ground Spices and Herbs	10.95

BHUJON SPECIAL CHICKEN Strips Chicken with Chef's Special Sauce, Medium Ground Spices and Herbs	10.95
HOUSE SPECIAL	
CHICKEN TIKKA MASSALA	9.95
CHICKEN MAKHANI (known as Butter Chicken)	8.75
CHICKEN CHILLI MASSALA	.75
CHICKEN TIKKA JALFREZI	8.95
CHICKEN TIKKA REZALA (in minced lamb sauce)	9.50
MEAT THALI	14.95
Consists of tandoori chicken, sheek kebab, meat bhuna, vegetable curry, raita, pilau ric	ce and nan
VEGETABLE THALI	12.95
Consists of vegetable curry, sag aloo, onion bhajee, tarka dall, raita, pilau rice ar	ıd nan
MURGH MUSSALLAM Char grilled chicken in a rich minced lamb sauce with exotic herbs and spices with spiced boiled egg	11.95
CHICKEN CAPASILA Spring chicken delicately prepared with fresh spices chopped onions, capsicum and cashew nuts in thick creamy sauce	9.45
CHICKEN MOHANIWALA Mild curry dish with fresh spinach & a creamy cheese sa	uce 9.50
AGRAR CHICKEN A contemporary medium spiced dish with onions, tomatoes, capsicum & a measure of flaming sambuca	11.95
MODHU CHICKEN This mouth-watering dish is prepared with nuts, raisins, ground almonds and sultanas, in a mild creamy sauce then lavished with	9.50 honey
BHUJON KING PRAWN	12.95
Whole king prawns with herbs in a medium spiced thick sauce	
KING PRAWN DELIGHT	12.95
King prawns cooked with very mild spices & rich cream sauce	
KING PRAWN SIZZLING	12.95
Cooked with spinach, green chilli, garlic, onions and capsicum	42.05
DUCK KORAI Pieces of duck fillets cooked with selected spices and served in korai.	13.95
CHILLI LAMB SHANK	14.95
Marinated in herbs for over 48 hours, cooked with chillies and	14.33

pepper in a fairly hot sauce with chick peas. (Fairly Hot)

TRADITIONAL DISHES

CURRY (medium)

MADRAS A fairly hot curry dish with onion gravy and ground spices.

PASSANDA

VINDALOO A very hot curry cooked with onion gravy, ground spices and potato.

BHUNA A medium curry cooked with onions, peppers and ground spices.

DUPIAZA

A medium curry cooked with lots of cubed onions, peppers and ground spices.

Pathia Curry is a rich, sweet, hot and sour Indian curry which is full of flavour.

KORMA A mild curry cooked with cream, ground almond and coconut.

SAG Cooked with spinach and ground spices.

ROGON A medium curry cooked with lots of tomatoes and ground spices.

BOMBAY (with boiled egg)

KARANGA (mild) With sliced mango korai

GARLIC

A hot and spicy curry flavoured with lots of garlic, fresh green chilies and coriander.

ACHARI

DANSAK A sweet, sour and hot dish cooked with lentils.

These dishes can be prepared as follows:

CHICKEN	7.75	PRAWN	8.25
CHICKEN TIKKA	7.95	KING PRAWN	9.95
LAMB	8.50		

FISH

SALMON SHASHLICK Salmon marinated with herbs and spices, garnished with onions.	12.95
SALMON TIKKA Salmon fillet marinated in herbs and spices	13.95
SEABASS Sea bass grilled in the tandoori, cooked with cherry tomatoes and garlic sauce.	12.95
MONK FISH Spicy cubes of fish stir fried with green chillies, onions, green peppers, garlic, ginger and chaat masala.	14.95
KARAHI FISH Fish from bay of bengal cooked in a fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.	10.95
FISH BHUNA Fillets of tilapia fish cooked in a thick fairly hot bhuna sauce with vegetables and special herbs and spices.	11.95
FISH DUPIAZA Fillets of bass/pangash fish cooked in a thick fairly hot	10.95

bhuna sauce with vegetables and special herbs and spices.

BIRYANI DISHES

A dish originating from the Mughal court of India. Prepared from basmati rice sauteed with fresh onions, capsicum, spices & herbs and served with a vegetable curry.

CHICKEN OR LAMB BIRYANI	8.95 / 9.45
CHICKEN OR LAMB TIKKA BIRYANI	9.45 / 9.95
PRAWN BIRYANI	10.95
KING PRAWN BIRYANI	11.95
SPECIAL MIX BIRYANI (Chicken, lamb & prawns)	11.95
VEGETABLE BIRYANI	7.95

VEGETABLE SIDE DISHES

VEGETABLE CURRY	3.95
BOMBAY ALOO (Potato)	3.95
GOBI BHAJEE (Cauliflower)	3.95
SAG BHAJEE (Spinach)	3.95
TARKA DALL (Lentils)	3.95
MUSHROOM BHAJEE	3.95
ALOO GOBI (Potato & cauliflower)	3.95
BINDI BHAJEE (Okra)	3.95
BRINJAL BHAJEE (Aubergine)	3.95
SAG ALOO (Spinach & potato)	3.95
CHANA MASSALA (Chickpeas)	3.95
SAG PONIR (Spinach & cheese)	3.95
SAG DALL (Spinach & lentils)	3.95

RICE

PATNA RICE (Boiled)	2.99
PILAU RICE	3.50
VEGETABLE RICE	3.50
MUSHROOM RICE	3.95
EGG RICE	3.50
COCONUT RICE	3.95
KASHMIRI RICE (Fruity)	3.95
SPECIAL RICE (Peas and egg)	4.25
KEEMA RICE (Minced lamb)	4.50

BREAD

PLAIN NAN	2.95
PESHWARI NAN (SWEET)	3.50
KEEMA NAN (MINCED MEAT)	3.75
GARLIC NAN	3.50
CHILLI & CHEESE NAN	3.95
PARATHA	2.95
STUFFED PARATHA	3.75
CHAPATI	2.45
PUREE	2.75

CURRY ACCOMPANIMENTS

PAPADOM	0.95
CHIPS	2.50
RAITA	1.95
CHUTNEY & PICKLES (Each)	0.85

DRINKS

CAN OF DRINKS	£1.50
BOTTLE OF DRINKS	£3.50
WATER	£1.20

PRIIVATE PARITES CATERED FOR 110 SEATING CAPACITY

Food Allergy -

Most of our dishes contain garlic, onions, peppers, vegetable oil & curry powder some dishes may contain these 14 allergens as follows. If you have any food allergies or special dietary requirement, please inform us before placing your order























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20% OFF ON COLLECTION ORDER

Delivery orders must be over £15. Over £30 free cobra beer.

Minimum order of £25 for Latchingdon & Mayland

Opening Hours

We are open 6 days a week incluging bank holidays (Tuesday Closed) Monday - Wednesday: 5.30pm - 10.30pm Friday - Saturday: 5.30pm - 11.00pm | Sunday: 5.00pm - 10.00pm

01621 852 564 / 851 494

24 Mill Road, Maldon, Essex CM9 5HZ











We accept cash payment. All major credit/debit cards accepted.

** if there is a dish not on the menu, please ask as we
may able to prepare it for you

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