

Starters

1	Samosa (meat or vegetable) (2 pieces)	2.20
	triangular pastries stuffed with either meat or vegetable	
2	Onion Bhaji (2 pieces)	2.20
	onions coated in a spicy batter and fried	
3	Aloo Papdi Chaat	2.95
	indian salad of savoury, chick peas, potatoes in a refreshing tamarind and yogurt dressing with chopped onions and salad	
4	Aloo Tikki Chaat	2.95
	spiced potato patties relished in yogurt and a tangy sauce	
5	Paneer Tikka	2.95
	diced cottage cheese marinated in spices and cooked in the tandoor	
6	Prawn Puri	3.45
	prawn served with fried bread	
7	Prawn Butterfly	3.95
	a whole jumbo king prawn, split, flattened, dipped, seasoned with herbs	
8	Fish Pakora (Cod)	3.95
	cod pieces fried in a spicy batter	
9	Sheik Kebab	2.95
	a skewer of lamb meat cooked slowly in a tandoor	
10	Chicken / Lamb Tikka	2.75
	diced chicken / lamb pieces	main 4.50
11	Poppadom	0.50

Quick Snacks

12	Paneer Roll	2.95
	spicy cottage cheese pieces rolled in a naan with salad and chutney	
13	Chicken Tikka Roll	2.95
	spicy chicken pieces rolled in a naan with salad and chutney	
14	Kebab Roll	2.95
	kebab pieces rolled in a naan with salad and chutney	

House Specials (main)

15	Chicken/Lamb Tikka Masala	5.95/6.50
	succulent chicken pieces in a creamy tikka sauce	
16	Jeera Chicken	5.95
	chicken pieces cooked in capsicum seeds	
17	Murgh Pasanda	5.95
	marinated chicken simmered with coconut, sesame, poppy seeds and almonds	
18	Murgh Makhane	5.95
	a very creamy sauce with almonds and ginger	
19	Methi Malai Murgh	6.50
	chicken in a fragrant creamy gravy of methi, yogurt and spices	
20	Murgh Labahdar	6.50
	boneless chicken marinated in yogurt, char broiled and sauteed in herbs and spices	
21	Keema Aloo	6.50
	minced lamb in spices and diced potatoes	
22	Lamb Kofta	5.95
	succulent meat balls in a spicy tomato sauce	
23	Lamb Pasanda	5.95
	boneless lamb breast marinated in cream, cooked with sultanas, almonds and pistachios in a delicately flavoured creamy sauce	
24	Dumpukht Biryani Nawabi	9.95
	spice infused rice with tender lamb, chicken, and king prawn served with a special vegetable sauce	
25	Achari Gosht/Murgh	5.95
	lamb/chicken spice infused with a hint of garam masala and pickle	
26	Grilled Lamb Chop Masala	7.50
	lamb chops marinated cooked in the clay oven then cooked in spicy gravy	
27	King Prawn Nawabi	7.95
	king prawns cooked in tomato, ginger, mixed peppers and a hint of garlic	
28	Punjab Ki Mixed Sabji	4.95
	whole baby aubergines and okra cooked in a north indian style with ginger, garlic and onion	
29	Bindi/Karela Gosht Balti	5.95
	tender lamb with diced okra/bitter gourd, cooked in a spice infused gravy	

Tandoori Specials

30	Chicken Tikka Shashlik	5.50
	sliced chicken tikka pieces cooked over charcoal with onions, capsicum	
31	Prawn Tikka Shashlik	10.95
	jumbo prawns cooked over charcoal with onions & capsicums	
32	Lamb Tikka Shashlik	5.95
	diced lamb marinated, cooked over charcoal with onions, capsicum	
33	Tandoori Mixed Grill	7.95
	lamb chops, tandoori wings, chicken tikka and sheik kebab served on a sizzler, with naan	
34	Tandoori King Prawns	9.95
	jumbo prawns marinated overnight, then cooked over charcoal in the clay oven	
35	Tandoori Chicken	3.95
	spicy chicken in ginger and spices cooked in a tandoor	
36	Tandoori Wings (4 pieces)	3.95
	wings cooked in spices	
37	Lamb Chops (5 pieces)	5.95
	succulent chops - marinated in ginger and garlic and cooked in the tandoor	

Seafood Dishes (main)

38	Prawn Garlic Masala	7.50
	king prawns in a spicy sauce of fresh garlic, cloves, chillies, capsicum and cilantro (Indochinese)	
39	Malabhar Chameen Curry	7.50
	king prawn curry cooked in a claypot, with a fusion of coconut milk, onion, tomatoes and a new mango gravy	
40	Tilapia Fish Curry	5.95
	fish curry, of white fish	
41	Goan Fish Curry	6.50
	delicious fish curry cooked the goan way	
42	Fish Masala Karahi	6.50
	Spicy dish, consisting of Cod fillet, garnish fresh coriander	

Biryani Dishes (main)

Special Rice garnished with fresh spices, tomatoes and onions cooked in a sealed pot and served with special vegetable sauce

43	Vegetable	5.45
44	Prawn	5.95
45	King Prawn	7.95
46	Chicken	5.95
47	Lamb	6.50

can be prepared with chicken or lamb tikka for £1 extra

Vegetables (side)

Main Vegetable Dishes 1.00 extra

49	Shahi Paneer	3.50
	a creamy hot sauce with crushed almonds with cottage cheese	
50	Peshwari Chana	2.95
	a dry chick pea dish with cardamom, onion and chillies	
51	Vegetable Karahi	2.95
	mixed vegetables stir fried in spices	
52	Chana Masala	2.95
	a chick pea dish marinated in spices	
53	Saag Aloo	2.95
	fresh spinach and potato curry	
54	Bombay Aloo	2.75
	a spicy potato curry	
55	Gobi Aloo	2.95
	a spicy cauliflower and potato curry	
56	Tarka Daal	2.75
	a lentil curry with ginger, onion and spices	
57	Saag Paneer	2.95
	cottage cheese pieces mixed in fresh spinach and spices	
58	Bindi Ki Sabji	2.75
	okra and spices mixed together with ginger	
59	Brinjal Bhaji	2.75
	aubergine mixed together with spices and cooked with ginger	
60	Corn Paneer Balchoo	2.95
	a goan style baby corn and cottage cheese dish with a sweet and sour sauce	
61	Palak Chole	2.95
	a lightly spiced and truly authentic punjabi dish made with spinach and chick peas	
62	Lahsooni Tinda	2.95
	a creative garlic based dish with Indian Baby Pumpkin and an array of spice	
63	Mushroom Bhaji	2.75
	mushroom and spices mixed together and tossed in ginger and onions	
64	Mutter Mushroom	2.95
	mushroom and green peas mixed together with a selection of spices and onion gravy	
65	Makhani Daal	2.95
	the nations favourite lentil delicacy of whole cured, tomato and garlic, simmered overnight on the tandoor enriched with cream and served	
66	Karela Ki Sabji	2.75
	traditional Punjabi style butter gourd curry	
67	Masala Mirch Aloo	2.95
	spiced infused potato and chilli curry with capsicums	
68	Mutter Paneer	2.95
	punjabi style cottage cheese curry with peas	
69	Aloo Brinjal Dopiaza	2.95
	potato and brinjal in a thick onion gravy	
70	Dum Ki Arbi	2.95
	colcassia cooked in a sealed pot	

Rice Dishes

71	Plain	1.75
72	Coconut and Pineapple	2.25
73	Mushroom Pilau	2.25
74	Special Fried	2.50
75	Pilau	1.95
76	Lemon	2.25

Breads

77	Keema Naan	1.95
78	Naan or Roti	1.20
79	Garlic or Chilli Naan	1.75
80	Peshwari Naan	1.95
81	Plain Parathi	1.50
82	Punjabi Aloo/Gobi Paratha	2.50

Extra

83	Mango Chutney	0.70
84	Tamarind Sauce	0.70
85	Mint Sauce	0.70
86	Mixed Salad Seasonal	1.50
87	Mixed Raita	1.75



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Offers

15% Discount on collections on orders over £12 or free delivery on orders over £10 within a 2 mile radius

£5 Lunch Deal
any type of chicken/lamb/veg curry of the menu add rice or pilau and veg samosa

20% Off Menu 12 to 4pm Daily
Minimum Order £10

Free bottle of coke, poppadoms mango chutney with orders over £20 (not available on set menu)

137a Southampton Way,
Camberwell
London SE5 7EW
020 7703 3761
www.jjcaters.co.uk

Opening Times
Mon to Thurs: 12 Noon to 11pm
Friday: 12 Noon to 12pm
Saturday: 4pm to 12pm
Sunday: 5pm to 11pm

Desserts

109	Kulfi	2.50
	Indian ice cream flavours mango, cardamon or pistachio	
110	Gulab Jammans	2.50
	fried semolina balls drowned in syrup	
111	Ras Malai	2.50
	sweet cottage cheese drowned in a sweet milk	
112	Häagen Dazs / Ben&Jerry	
	small	2.99
	large	5.99

Set Menu Options

Set Menu A (For 2 Persons) 20.95
Poppadoms (2), Onion Bhajee (2), Meat Samosa (2), Chicken Tikka Masala, Lamb Jalfrezi, Saag Aloo, Pilau Rice, Garlic Naan

Set Menu B (For 2 Persons) 23.95
Fish Pakora, Chicken Tikka (Small), Bhuna Gosht, Chicken Dhansak, Vegetable Karahi, Mushroom Rice, Naan (2)

Traditional Dishes

88	Korma	Very Mild	3.25	4.50	5.95	5.45	7.50
89	Curry	Medium	2.95	3.95	5.65	5.45	6.95
90	Bhuna	Medium	3.25	4.50	5.95	5.45	7.50
91	Saag	Medium	3.25	4.50	5.95	5.45	7.50
92	Karahi	Medium	3.25	4.50	5.95	5.45	7.50
93	Balti	Medium	3.25	4.50	5.95	5.45	7.50
94	Dopaza	Medium with onions	3.25	4.50	5.95	5.45	7.50
95	Rogan	Medium, tomatoes	3.25	4.50	5.95	5.45	7.50
96	Madras	Hot	3.25	4.50	5.95	5.45	7.50
97	Jalfrezi	Hot chilli	3.25	4.50	5.95	5.45	7.50
98	Dhansak	Hot, sweet/sour Lentils	3.25	4.50	5.95	5.45	7.50
99	Vindaloo	Very Hot	3.25	4.50	5.95	5.45	7.50

dishes can be prepared with chicken/lamb/tikka for £1 extra

As featured in the best of Southwark website

Cigarettes

107	Benson	7.00
108	Marlboro	7.00

Others available on request

Wines and Beers

103	Chardonnay, Chile 75cl	7.95
104	Merlot, Chile 75cl	7.95
105	Cobra Beer 66cl	3.50
106	Kingfisher 66cl	3.50

Drinks

100	Coke 1.5 Litre	1.80
101	Sprite or Fanta 2 Litre	2.00
102	Hildon 1 Litre Still / Sparkling	1.80

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