

JEE-JA-JEE'S

Welcome to the Jee-Ja-Jee's, the Exclusive Indian Restaurant

“Jee-Ja-Jee’s” which means “Brother-In-Law” was created as a symbol of mutual respect between the Proprietor and Manager who are indeed brother-in-laws. Our motto is to become the No 1 choice by the customer and we aim to do this by offering authenticity and creativity. Your opinion counts at Jee-Ja-Jee’s and therefore we will endeavour to meet all our customer requirements.

We aim to provide comfortable surroundings, an efficient service, secure and ample car parking facilities and a high standard of quality and variety in our cuisine. We bring with us traditionalism yet recognise the need to move with the future.

Our menu boasts a wide range of vegetarian dishes not found in Indian restaurants before, as we recognise the need that both vegetarian and non vegetarian people are looking for a change. All our food will be made from freshly ground spices especially made for Jee-Ja-Jee’s. Freshness and cleanliness are a priority in our kitchens.

We are proud to boast the achievement in winning the Central Midlands Curry Chef of the year and finalist in the National Competition for the year 2000.

We hope you enjoy your meal with us and we look forward to your return. We very much welcome your feedback in person, post or e-mail.

The management reserve the right to refuse admission

Please mention any allergies to nuts, gluten and dairy products when ordering

APPETISERS

NON-VEGETARIAN

Served with Salad and Mint Sauce

Jee's Special soup	£3.95
Murgh Shorba	£3.95
<i>Spicy Chicken Soup</i>	
Meat Samosa	£3.50
Mix Platter	£5.50
¼ Tandoori Chicken	£4.95
Chicken Tikka	£4.95
Shahi Chicken Tikka	£4.95
Garlic Chicken Tikka	£4.95
Lamb Tikka	£5.50
Mixed Kebab	£5.50
Shami Kebab	£5.50
Reshmi Kebab	£5.50
Shish Kebab	£5.50
Nargis Kebab	£5.95
<i>(Please allow extra time for Nargis Kebab)</i>	
Botty Kebab	£5.50
Chicken Shashlick	£4.95
Chicken Chat	£4.95
Chicken Chat Puri	£4.95
Hot Meat puri	£5.50
Chicken Pakora	£4.95
Green Salad	£2.50

SEAFOOD

Served with Salad and Mint Sauce

Prawn Singhara	£5.50
Fish Pakora	£5.95
King Prawn Puri	£6.50
Prawn Puri	£5.95
King Prawn Butterfly	£6.50
Tandoori King Prawn	£6.50
Prawn Cocktail	£4.25

VEGETARIAN

Served with Salad and Mint Sauce

Shorba Malabar	£3.95
<i>Tomato and Coconut Soup</i>	
Dhall Surwa	£3.95
Chana Puri	£3.95
Vegetable Samosa	£3.50
Onion Bhajee	£3.95
Mushroom Bhajee	£3.75
Garlic Mushroom Puri	£4.25
Mixed Vegetable Puri	£4.25
Paneer Puri	£4.25
Mushroom Chat	£3.95
Aloo Tikki	£3.95
Vegetable Pakora	£3.95
Paneer Shashlick	£4.25

Plain Papadom	£0.70
Spicy Papadom	£0.80
Pickle Tray	£2.50

ENGLISH & CONTINENTAL DISHES

All dishes are served with salad and fries

Fried Scampi	£10.95
Full Roast Chicken	£12.95
½ Roast Chicken	£9.95
Prawn Omelette	£8.95
Chicken Omelette	£8.95
Cheese Omelette	£8.95
Chicken & Mush Omelette	£8.95

TANDOORI AND MASSALA KHAZANA

A Tandoor is an oven made from Indian clay. This simple artefact is used for many Things, such as baking bread and roasting lamb and chicken.

All tandoori dishes are first marinated in yoghurt together with a special blend of herbs and spices.

The tandoor is kept at a high temperature with charcoal which heats the walls. The heat that is radiated together with smouldering charcoal also lends the foods special flavour. A massala is gently cooked with a special tandoori sauce to give it a special rich flavour.

Tandoori Mixed Grill Special £16.95

¼ Tandoori Chicken, Shish Kebab, Lamb Tikka, Chicken Tikka and King Prawn. Served with bhuna sauce, Pilau Rice and Nan.

Full Tandoori Chicken Special £19.95

Spring chicken marinated in yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Half Tandoori Chicken Special £14.95

Spring chicken marinated in yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Tandoori King Prawn Special £16.95

King Prawns marinated in yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Chicken Tikka Special £14.95

Boneless pieces of chicken marinated in yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Lamb Tikka Special £15.95

Lamb marinated in yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Garlic Chicken Tikka Special £14.95

Boneless pieces of chicken marinated in garlic, yoghurt, herbs and spices, then roasted in the tandoor. Served with bhuna sauce, Pilau Rice and Nan.

Tandoori Mixed Grill £13.95

Served with salad.

Full Tandoori Chicken £14.95

Served with salad.

Tandoori King Prawn £13.95

Served with salad.

½ Tandoori Chicken £9.95

Served with salad.

Chicken Tikka £9.95

Served with salad.

Lamb Tikka £10.95

Served with salad.

Garlic Chicken Tikka £9.95

Served with salad.

MASSALA DISHES

A mild dish consisting of ground almond, Coconut and special herbs and spices, served With Pilau Rice.

Tandoori Chicken Massala £11.95

Chicken Tikka Massala £11.95

Garlic Chicken Tikka Massala £11.95

Lamb Tikka Massala £12.95

Tandoori King Prawn Massala £13.95

JEE-JA-JEE'S CHEF'S SPECIALS

Chef's special Biryani £12.95

Flavoured basmati rice cooked with Chicken Tikka, Lamb and Prawns in medium spices, served with an omelette on top and vegetable curry as a side dish.

Badhshahi Chicken £15.95

Marinated chicken, highly spiced and cooked with mustard in a slightly hot sauce. Served with Pilau Rice and Nan in a sizzler.

Papta Ma Gosht £12.95

A Lamb and potato casserole style dish cooked with tomatoes, onions, garlic and ginger. Served with Pilau Rice.

Murgh Panjabi Massala £11.95

Spring Chicken cooked in tomatoes, spiced onions, ginger and garlic with special herbs and spices in a thick curry sauce. Served with Pilau Rice.

Chicken Tikka Rungpuri £11.95

Breast of spring chicken marinated in special herbs then roasted in the tandoor then cut into small pieces, cooked in a thick medium sauce. Served with Pilau Rice.

Garlic Chicken Rungpuri £11.95

Breast of spring chicken marinated in a garlic based sauce and special herbs then roasted in the tandoor then cut into small pieces, cooked in a thick medium sauce. Served with Pilau Rice.

Gulbahar Chicken £11.95

Special medium spiced chicken tikka and fresh mushrooms in a patia style sauce. Served with Pilau Rice.

Lamb Almashiki £12.95

Tender pieces of lamb in a special medium tomato based sauce with a touch of yogurt and ginger, garlic and fresh coriander. Served with Pilau Rice.

Achari Gosht £12.95

A medium spiced lamb dish cooked with an Indian pickle to create a slight citrus taste. Served with Pilau Rice.

Achari Murgh £11.95

A medium spiced chicken tikka dish cooked with an Indian pickle to create a slight citrus taste. Served with Pilau Rice.

Sylheti Lamb £12.95

A medium spiced lamb dish cooked with a special vegetable (Satkora) slightly similar to lime, creates a very distinctive aroma and flavour, very popular in Bangladesh. Served with Pilau Rice.

Chicken Tikka Kalia £11.95

Diced pieces of chicken tikka in a medium spiced thick sauce cooked with minced meat and potatoes. Served with Pilau Rice.

Lamb Tikka Kalia £12.95

Diced pieces of lamb tikka in a medium spiced thick sauce cooked with minced meat and potatoes. Served with Pilau Rice.

Labra £12.95

Mix meat consisting of a minced meat based sauce with diced lamb and chicken topped with an omelette. Served with Pilau Rice.

Butter Chicken £11.95

Marinated tandoori chicken cooked in butter and a hint of garlic with mild spices. Served with Pilau Rice.

King Prawn Chingari £15.95

Four shell less marinated whole king prawns cooked in a medium spiced thick sauce with potatoes. Served with Pilau Rice.

Kabuli Chicken £11.95

Marinated chicken cooked with chick peas, tomatoes, special mixed herbs, garam massala, green chillies and garlic in a thick sauce. Served with Pilau Rice.

MAKHANI DISHES

*A dish consisting of butter, tomato puree, a hint of coconut and almonds cooked in mild spices and topped with cheese. Served with Pilau Rice. **Mild and sweet***

JALFREZI DISHES

*Tender pieces of meat or seafood marinated in tandoori sauce before cooked using fresh garlic, fresh coriander and green chillies with slightly hot spices. Served with Pilau Rice. **Medium or Hot***

BALTI DISHES

*Balti dishes are cooked with green chillies, tomatoes, garlic and ginger with a touch of coriander. Served with Pilau Rice. **Medium or Hot***

KARAHI DISHES

*Karahi dishes are cooked in a karahi (Metal Wok) with fresh ginger and garlic, onions, tomatoes and fenugreek leaves. Served with Pilau Rice. **Medium or Hot***

CHILLI DISHES

*Cooked in a karahi using garlic, onions, ginger and medium spices, topped with fresh green chillies. Served with Pilau Rice. **Hot***

JEERA DISHES

*Spicy pieces cooked with cumin seeds, onions, capsicums, tomatoes and fresh ginger in a richly spiced sauce. Served with Pilau Rice. **Medium or Hot***

Served as the following

Chicken	£11.95	Chicken Tikka	£11.95
Lamb	£12.95	Garlic Chicken Tikka	£11.95
Prawn	£11.95.	King Prawn	£13.50
Tandoori King Prawn	£13.95	Special Mixed Meat	£12.95

All these curries can be prepared with mushrooms with the cost of £1.00

TRADITIONAL FAVOURITES

*Korma, Kashmiri, Malayan, Plain Curry, Madras, Vindaloo, Phall, Dupiaza
Bhuna, Patia, Dhansak, Rogan Josh, Saag*

Chicken	£8.95	Prawn	£8.95
Chicken Tikka	£8.95	King Prawn	£11.95
Lamb	£9.95	Vegetable	£6.95
Keema	£8.95	Sauce	£3.50

JEE-JA-JEE'S VEGETABLE SPECIALS

Rajma Dopiazza £10.95
Kidney beans cooked with onions, red onions and onion tarka to give a special flavour, finished with tomatoes and green chillies. Served with Pilau Rice.

Navrattan Paneer Korma £10.95
Paneer (Indian Curd Cheese) cooked with ghee and coconut, onions, green peppers and mild spices with a touch of yoghurt, almonds and cream. Served with Pilau Rice.

Karahi Paneer £10.95
Paneer cooked in a karahi with ghee using tomato puree, green peppers, onions and fenugreek leaves. Garnished with garam massala and coriander in a slightly thick sauce. Served with Pilau Rice.

Paneer Balti £10.95
Paneer cooked in a medium spiced sauce with garam masala and tomatoes. Served with Pilau Rice.

Mushroom Karahi £10.95
Chopped mushrooms cooked in a karahi with ghee using tomato puree, green peppers and fenugreek leaves. Garnished with garam massala and coriander. Served with Pilau Rice.

Vegetable Karahi £10.95
Mixed vegetable cooked in a karahi with ghee using tomato puree, green peppers and fenugreek leaves. Garnished with garam massala and coriander. Served with Pilau Rice.

Vegetable Balti £10.95
Mixed vegetables cooked in a medium spiced sauce with garam masala and tomatoes. Served with Pilau Rice.

Vegetable Aflatoon £10.95
Mixed vegetables cooked together with kidney beans, paneer and chunky pieces of onions and capsicum in special medium spices. Topped with coriander leaves and onions. Served with Pilau Rice.

Paneer Shashlick £10.95
Paneer cooked with chunky pieces of onions and capsicum in a sweet and sour yoghurt based sauce, prepared with a selection of medium spices and herbs. Served sizzling with Pilau Rice.

Vegetable Panjabi Massala £10.95
Potato, cauliflower and kidney beans with fresh mushrooms cooked in a thick medium sauce, made with up to 8 different aromatic spices. Served with Pilau Rice.

Mushroom Balti £10.95
Chopped mushrooms cooked in a medium spiced sauce, garam masala and tomatoes. Served with Pilau Rice.

BIRIANI DISHES

Flavoured basmati rice in spices, served with a vegetable curry.

Chicken	£10.95
Chicken Tikka	£10.95
Lamb	£11.95
Lamb Tikka	£12.95
Prawn	£10.95
King Prawn	£12.95
Keema	£10.95
Vegetable	£9.95
Mix Meat (Chicken Tikka, Lamb Tikka and Sheek Kebab)	£12.95

ACCOMPANIMENTS

Nan	£2.50
Family Nan	£3.90
Stuffed Nan	£2.70
Peshwari Nan	£2.70
Garlic & Tomato Nan	£2.80
Keema Nan	£2.80
Keema & Cheese Nan	£2.80
Cheese Nan	£2.70
Cheese & Chilli Nan	£2.80
Cheese & Garlic Nan	£2.80
Chicken Tikka Nan	£2.70
Chilli Nan	£2.70
Garlic Nan	£2.70
Paratha	£2.80
Stuffed Paratha	£2.80
Keema Paratha	£2.80
Cheese Paratha	£2.80
Special Paratha	£4.50
Aloo Paratha	£2.80
Chapati	£1.50
Tandoori Roti	£2.50
Chips	£1.90
Dahi	£1.50
Fried Mushrooms	£2.50
Raitha	£1.95

Cucumber, Tomato or mixed

VEGETABLE SIDE DISHES

	Full	Half
Mushroom Bhaji	£6.95	£4.50
Aubergine Bhaji	£6.95	£4.50
Bhindi Bhaji	£6.95	£4.50
Bombay Potatoes	£6.95	£4.50
Cauliflower Bhaji	£6.95	£4.50
Aloo Gobi	£6.95	£4.50
Mixed Vegetable Bhaji	£6.95	£4.50
Muttar Paneer	£6.95	£4.50
Sag Bhaji	£6.95	£4.50
Sag Aloo	£6.95	£4.50
Tarka Dhall	£6.95	£4.50
Sag Paneer	£6.95	£4.50
Chana Bhaji	£6.95	£4.50
Aloo Chana	£6.95	£4.50

RICE DISHES

Plain Basmati Rice	£2.65
Pilau Rice	£2.75
Fried Rice	£2.95
Vegetable Pilau	£2.95
Peas Pilau	£2.95
Lemon Pilau	£2.95
Coconut Rice	£2.95
Garlic Rice	£2.95
Onion Rice	£2.95
Mushroom Pilau	£2.95
Egg Fried Rice	£2.95
Keema Rice	£3.25
Special Rice	£3.50

Egg, Prawns and Mushrooms

DESSERTS

A wide selection of desserts, teas and coffees are available. Please ask a member of staff for the dessert menu.
All prices include VAT.

Please mention any allergies to nuts, gluten and dairy products when ordering.

DRINKS LIST

BOTTLED LAGERS

<i>Budweiser</i>	300ml	£2.95
<i>Becks</i>	275ml	£2.95
<i>Newcastle Brown</i>	550ml	£3.95
<i>King Cobra (7.5% ABV)</i>	750ml	£8.95
<i>Cobra (non-alcoholic)</i>	330ml	£2.95

DRAUGHT LAGER

	Half Pint	Pint
<i>Cobra (4.3%)</i>	£2.00	£3.70
<i>Mongoose (5.0%)</i>	£2.00	£3.70

SPIRITS

(25ml)

<i>Vodka</i>	£3.25
<i>Gordon's Gin</i>	£3.25
<i>Bacardi</i>	£3.25
<i>Pimms</i>	£3.25
<i>Malibu</i>	£3.25
<i>Archers</i>	£3.25
<i>Martini (Dry, Sweet & Rosa)</i>	£3.25
<i>Cinzano</i>	£3.25
<i>Courvoisier</i>	£3.25
<i>Martel Brandy</i>	£3.25
<i>Jack Daniels</i>	£3.25
<i>The Famous Grouse</i>	£3.25
<i>Glenfiddich</i>	£3.25
<i>Jameson</i>	£3.25
<i>Southern Comfort</i>	£3.25
<i>Bells</i>	£3.25
<i>With mixers</i>	£3.50

CIDERS

<i>Strongbow</i>	275ml	£2.95
<i>Magners</i>	330ml	£2.95

SHERRY'S

(50ml)

<i>Port</i>	£3.25
<i>Tio Pepe (Dry Sherry)</i>	£3.25

LIQUERS

(25ml)

<i>Bailey's</i>	£3.25
<i>Tia Maria</i>	£3.25
<i>Drambuie</i>	£3.25
<i>Cointreau</i>	£3.25
<i>Sambuca</i>	£3.25
<i>Grand Marnier</i>	£3.25
<i>Ameretto Disaronno</i>	£3.25
<i>Benedictine D.O.M</i>	£3.25

SOFT DRINKS

<i>J20 Orange & Passion Fruit</i>	£2.95
<i>J20 Apple & Mango</i>	£2.95
<i>Orange Juice</i>	£1.90
<i>Pineapple Juice</i>	£1.90
<i>Coke</i>	£1.90
<i>Diet Coke</i>	£1.90
<i>Lemonade</i>	£1.90
<i>Ginger Ale</i>	£1.90
<i>Sparkling Mineral Water</i>	£1.90
<i>Still Mineral Water</i>	£1.90
<i>Tonic Water</i>	£1.90
<i>Slimline Tonic Water</i>	£1.90
<i>Soda Water</i>	£1.90
<i>Pint of the above soft drinks</i>	£3.00
<i>Bottle Sparkling Water</i>	£3.50
<i>Bottle Still Water</i>	£3.50

INDIAN DRINKS

(Traditional Indian Yoghurt Drink)

<i>Sweet Lassi</i>	£2.95
<i>Salty Lassi</i>	£2.95
<i>Mango Lassi</i>	£2.95

WINE LIST

RED WINE

House Wine per glass (250 ml) £4.25

(France)

A soft, full bodied and fruity red wine, beautifully balanced with good length of flavour.

Long Acre Shiraz (Australia) £15.95

Rich fruits on the nose, including plums and red berries, which carry through onto the palate, with a good ripe tannin structure, friendly and approachable.

Malbec (Argentina) £15.95

Well balanced with lush fruit flavours, along with vibrant acidity. Stays pure with suave toast, mineral and spice notes on the fruit-filled finish.

Chianti (Italy) £15.95

This wine has an intense colour, a fruity aroma of cherries and a round, velvety body. Enjoy with meals or solo.

Concho Toro Merlot (Chile) £15.95

Produced in the areas of the Chilean central valley, it is smooth, elegant, round and full bodied, enjoy with red or white meats.

Rioja (Spain) £16.95

Matured for extra smoothness. Complements red and cooked meat dishes, especially roast lamb and lamb chops, poultry with spicy sauces, and mild cheeses.

WINE LIST

WHITE WINES

House Wine per glass (250ml) £4.25
(France)

*An attractive pale gold coloured white wine with fresh lemony aromas
Balancing acidity and a good clean finish
Dry or Medium*

Rosé by the glass (250ml) £4.25

Yaranda Sauvignon Blanc (Australia) £15.95
A easy to drink wine, drink with shell fish, fresh and crisp.

Chablis (France) £22.95
*A fruity and light wine, pleasant to drink on its own or with spicy foods,
white meats and seafood.*

Pinot Grigio (Italy) £15.95
*Straw yellow in colour with slight tinges of gold,
this Pinot Grigio reveals a delicate and pleasing bouquet
with floral and fruity scents. Crisp and fresh on the palate. Highly versatile.*

Rosé £15.95
*A supple, fruity and light Rosé that is easy to drink, this is the ideal wine for
simple and rustic meals among friends.
Drink with Delicatessen, poultry, white meat and Shellfish.*

Pier 42 Chardonnay (Australia) £15.95
*Pier 42 offers a new dimension in terms of wine discovery. Creamy, buttery and
nutty, full mouth watering Chardonnay.*

CHAMPAGNE AND SPARKLING

Moet & Chandon Brut

£42.95