



JAMUN, named after the exquisite Indian fruit renowned for its sweet and tangy taste, symbolizes@ the essence of our restaurant a harmonious blend of cultures, flavours, and traditions from around the globe. Our mission is simple: To take you on a thrilling gastronomic expedition where boundaries are shattered, and traditional recipes are reimagined to create a truly unforgettable dining experience

INDIAN STREET FOOD

MASALA PAPADUM onion tomato and cucumber fresh coriander and sev	3.45
ALOO TIKKI x 3 spiced potato patties tamarind chutney	5.95
PUNJABI SAMOSA x 2 spiced potato filling tamarind chutney	5.95
VADA PAV / THE BOMDAY BURGER x 1 mustard seeds and curry leaf gram flour dry red chilli chutney	3.95
BOMDAY GRILLED SANDWICH mustard Mumbai's most famous street food snack, a layered sandwich filled with cheese, vegies and chutney	6.95
CLASSIC PAV BHAJI mashed vegetables tempered Indian spices soft pav	7.95
KURKURI BHINDI crispy fried okra	5.95
CRUNCHY BEETROOT FINGER x 4 beetroot minced pepper corn stuffed cherry peppe	7.45

CHAATS

PAANI PURI black chickpea and potato fresh coriander tamarind water	6.95
PUNJABI SAMOSA CHAAT smashed samosa topped with crunchy savouries yogurt tamarind chutney.	7.95
KURKURI BHINDI CHAAT crispy fried okra passion fruit chips	7.45
ALOO TIKKI CHAAT spiced potato patties yogurt tamarind chutney pomegranate seeds	7.95
NAMAK PARA CHAAT yoghurt and tamarind bikaneri sev	6.45
DAHI PURI CHAAT puffed puri mashed potato green chutney sev	6.45
RAGDA PATTIES Potato patties spicy & tangy chickpea/ peas onion, chilli, yogurt tamarind chutney	6.95
BHEL PURI puffed rice mashed potato green chutney sev	6.45

INDO CHINESE

VEG FRIED MOMO's x 5 fried filo pastry stuffed with seasoned minced vegetables	5.95
CHILLI PANEER crispy fried cottage cheese cubes, tossed in a spicy chilli garlic sauce.	6.95
CHICKEN FRIED MOMO's x 5 fried filo pastry stuffed with minced chicken	6.95
GOBI MANCHURIAN crispy fried cauliflower onion, ginger, garlic, bell pepper, chilly & soya sauce	7.95
CHILLI CHICKEN crispy fried chicken, tossed in a spicy chilli garlic sauce.	7.95

VEG FRIED RICE	7.95
CHICKEN FRIED RICE	8.95
WOK FRIED NOODLES vegetables Chicken	6.50 / 7.50

GRILLS

NOOR MAHAL CHICKEN TIKKA x 3 tender off-bone chicken guntur chilli yoghurt pickled onion	8.95
AMRITSARI FISH x 4 traditional Punjabi style battered fish	8.95
SEEKH KEBAB x 3 tender minced lamb aromatic spices tandoor grilled	7.95
NAZAKAT PANEER TIKKA x 3 cottage cheese mustard oil curry & coriander chutney	7.45
GRILLED SOYA CHAAP x 4 yoghurt and cheese saffron house blend spices	7.45
5 PEPPER JACKFRUIT house special Tempered garlic and ginger pink peppercorn	8.45
CHICKEN 65 fried battered chicken curry powder, yoghurt	8.95
PRAWN KOLIWADA x 4 gram flour in-house spices crisp coriander	11.95
BROCCOLI SALAD avocado oil dates olives green apple	7.45
ADD GRILL CHICKEN avocado oil dates olives green apple	9.45

Dear Guests,

Our restaurant menu contains gluten, dairy, and nuts. If you have any food allergies, please inform our staff before placing your order. We will do our best to accommodate your dietary needs and ensure a safe dining experience for you. Thank you for your understanding.

NON-VEG CURRIES

BRIGHTON BUTTER CHICKEN	12.95
slow-cooked chicken tikka creamy tomato fondue	
DHABA MURGH	12.95
marinated chicken infused roast garlic pickled chilli	
DHABA LAMB	14.95
marinated lamb infused roast garlic pickled chilli	
KOLAPURI LAMB	14.95
succulent lamb kolhapuri spices	
GOAN FISH	15.95
tilapia coconut tamarind kokum sauce	
MALABAR PRAWN CURRY	16.95
prawn creamy coconut Malabar spices	

VEG CURRIES

MALAI KOFTA (V)	11.95
potato, vegetable & apricot croquette tomato kaffir lime curry	
SABZIYAN DE MILONI (V)	10.95
mixed veg & paneer tomato cashew sauce fresh coriander	
PANEER BUTTER MASALA (V)	11.95
cottage cheese cashew & tomato	
PUNJABI CHOLE (V)	8.95
authentic north Indian chickpeas in-house spices fresh coriander	
JAMUN DAL GHARANA (V)	11.95
black lentils cooked overnight cream butter	
DAL TADKA (V)	8.95
garlic tempered yellow lentils	
DHANIYA JEERA ALOO HARA PYAZ (V)	7.95
stir-fried potato cumin seeds chaat masala & fresh coriander	

BIRYANI

CHICKEN DUM BIRYANI	12.95
flavoured rice fresh mint cucumber and cumin raita	
SUBZ BIRYANI	10.95
flavoured rice sandalwood powder burani raita	

BREADS | RICE

NAAN	3.45
plain butter	
GARLIC NAAN	3.95
AMRITSARI KULCHA	4.95
potato mashed chopped onion and chilli carom seed	
STEAM BASMATI RICE	2.95
ALOO PARATHA	3.95

DESSERT

JAMUN JAMUN	4.95
homemade khoya saffron and rose water	
JAMUN WITH ICECREAM	5.95
homemade khoya saffron and rose water vanilla	
KULFI STICKx1	4.50
malai Pistachio Mango	
TIRAMISHU	6.95
malai Pistachio Mango	
CHOICE OF ICE CREAM.	5.95
vanilla chocolate ferrero Rocher	

VEGAN DESSERT

JAMUN BHOG.	6.95
cashew nut pistachio date mango	

JAMUN KIDS

BATTERED CHICKEN NUGGETS	5.95
served with dip mayonnaise	
WOK FRIED NOODLES	6.50
vegetables Chicken	
FRENCH FRIES	5.50
served with dip tomato ketchup	

VEGAN

CLASSIC VADA PAV	6.95
mustard seeds and curry leaf gram flour dry red chilli chutney	
PANI PURI	6.95
chickpea and potato fresh coriander tamarind water	
CRUNCHY BEETROOT FINGER	7.50
beetroot minced pepper corn stuffed cherry pepper	
5 PEPPER JACKFRUITS	8.50
house special tempered garlic and ginger pink peppercorn	
DHANIYA JEERA ALOO HARA	7.95
stir-fried potato cumin seeds flavoured with chaat masala & fresh coriander	
KADAI KHUMB	7.95
mushroom & bell pepper tomato onion sauce kadai masala	
PUNJABI CHOLE	7.95
authentic north Indian chickpeas in-house spices fresh coriander	
BROCCOLI SALAD	7.50
avocado oil dates olives pomegranate	
ADD GRILLED SOYA CHAP	8.50
avocado oil dates olives pomegranate	

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