



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

<b>MASALA PAPADUM</b>	3.45
onion tomato and cucumber   fresh coriander and sev	
<b>ALOO TIKKI x 2</b>	5.95
spiced potato patties   tamarind chutney	
<b>PUNJABI SAMOSA x 2</b>	6.45
spiced potato filling   tamarind chutney	
<b>VADA PAV / THE BOMDAY BURGER x 1</b>	3.95
mustard seeds and curry leaf   gram flour   dry red chilli chutney	
<b>CLASSIC PAV BHAJI</b>	8.95
mashed vegetables   tempered Indian spices   soft pav	
<b>KURKURI BHINDI</b>	7.45
crispy fried okra	
<b>HARA BHARA KEBAB x 3</b>	8.45
spinach, potato & peas   aromatic spices   mint chutney	

## CHAATS

<b>PAANI PURI</b>	7.95
black chickpea and potato   fresh coriander   tamarind water	
<b>PUNJABI SAMOSA CHAAT</b>	7.95
smashed samosa topped with crunchy savouries   yogurt   tamarind chutney.	
<b>KURKURI BHINDI CHAAT</b>	8.95
crispy fried okra   passion fruit chips	
<b>ALOO TIKKI CHAAT</b>	8.95
spiced potato patties   yogurt   tamarind chutney   pomegranate seeds	
<b>NAMAK PARA CHAAT</b>	8.95
yoghurt and tamarind   bikaneri sev	
<b>DAHI PURI CHAAT</b>	8.95
puffed puri   mashed potato   green chutney   sev	
<b>RAGDA PATTIES</b>	8.95
Potato patties   spicy & tangy chickpea/ peas   onion, chilli, yogurt   tamarind chutney	
<b>BHEL PURI</b>	7.95
puffed rice   mashed potato   green chutney   sev	
<b>INDO CHINESE</b>	
<b>VEG FRIED MOMO's x 5</b>	6.95
fried filo pastry stuffed with seasoned minced vegetables	
<b>CHILLI PANEER</b>	8.95
crispy fried cottage cheese cubes, tossed in a spicy chilli garlic sauce.	
<b>CHICKEN FRIED MOMO's x 5</b>	7.95
fried filo pastry stuffed with minced chicken	
<b>GOBI MANCHURIAN</b>	8.95
crispy fried cauliflower   onion, ginger, garlic, bell pepper, chilly & soya sauce	
<b>CHILLI CHICKEN</b>	9.95
crispy fried chicken, tossed in a spicy chilli garlic sauce.	

<b>VEG FRIED RICE</b>	8.95
<b>CHICKEN FRIED RICE</b>	9.95
<b>WOK FRIED NOODLES</b>	7.45   8.45
vegetables   Chicken	

## GRILLS

<b>NOOR MAHAL CHICKEN TIKKA x 3</b>	9.95
tender off-bone chicken   guntur chilli   yoghurt   pickled onion	
<b>AMRITSARI FISH x 4</b>	9.95
traditional Punjabi style battered fish	
<b>SEEKH KEBAB x 3</b>	8.95
tender minced lamb   aromatic spices   tandoor grilled	
<b>NAZAKAT PANEER TIKKA x 3</b>	8.45
cottage cheese   mustard oil   curry & coriander   chutney	
<b>GRILLED SOYA CHAAP x 4</b>	8.95
yoghurt and cheese   saffron   house blend spices	
<b>5 PEPPER JACKFRUIT</b>	9.45
house special   Tempered garlic and ginger   pink peppercorn	
<b>CHICKEN 65</b>	8.95
fried battered chicken   curry powder, yoghurt	
<b>PRAWN KOLIWADA x 4</b>	11.95
gram flour   in-house spices   crisp coriander	
<b>BROCCOLI SALAD</b>	9.45
avocado oil   dates   olives   green apple	
<b>ADD GRILL CHICKEN</b>	11.95
avocado oil   dates   olives   green apple	

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

<b>BRIGHTON BUTTER CHICKEN</b>	13.95
slow-cooked chicken tikka   creamy tomato fondue	
<b>DHABA MURGH</b>	13.95
marinated chicken   infused roast garlic   pickled chilli	
<b>DHABA LAMB</b>	15.95
marinated lamb   infused roast garlic   pickled chilli	
<b>KOLAPURI LAMB</b>	15.95
succulent lamb   kolhapuri spices	
<b>RAJASTHANI LAAL MAAS</b>	16.95
lamb with roasted chilli   mustard oil   garam masala	
<b>GOAN FISH</b>	15.95
tilapia   coconut   tamarind   kokum sauce	
<b>MALABAR PRAWN CURRY</b>	17.95
prawn   creamy coconut   Malabar spices	

## VEG CURRIES

<b>MALAI KOFTA</b>	11.95
potato, vegetable & apricot croquette   tomato kaffir lime curry	
<b>SABZIYAN DE MILONI</b>	10.95
mixed veg & paneer   tomato cashew sauce   fresh coriander	
<b>PANEER BUTTER MASALA</b>	12.95
cottage cheese   cashew & tomato	
<b>PUNJABI CHOLE</b>	9.95
authentic north Indian chickpeas   in-house spices   fresh coriander	
<b>JAMUN DAL GHARANA</b>	11.95
black lentils   cooked overnight   cream   butter	
<b>DAL TADKA</b>	9.95
garlic tempered yellow lentils	
<b>DHANIYA JEERA ALOO HARA PYAZ</b>	9.95
stir-fried potato   cumin seeds   chaat masala & fresh coriander	

## BIRYANI

<b>CHICKEN DUM BIRYANI</b>	12.95
flavoured rice   fresh mint   cucumber and cumin raita	
<b>SUBZ BIRYANI (VEG)</b>	11.95
flavoured rice   sandalwood powder   burani raita	

## BREADS | RICE

<b>NAAN</b>	3.45   3.95
plain   butter	
<b>GARLIC NAAN</b>	3.95
<b>AMRITSARI KULCHA</b>	4.95
potato mashed   chopped onion and chilli   carom seed	
<b>STEAMED BASMATI RICE</b>	3.45
<b>ALOO PARATHA</b>	4.45

## DESSERT

<b>JAMUN JAMUN</b>	5.95
homemade khoya   saffron and rose water	
<b>JAMUN WITH ICECREAM</b>	7.95
homemade khoya   saffron and rose water   vanilla	
<b>KULFI STICK x 1</b>	4.50
malai   Pistachio   mango	
<b>TIRAMISHU TRIFLE WITH LITCHI RABDI</b>	7.95
<b>CHOICE OF ICE CREAM</b>	6.95
vanilla     chocolate   ferrero Rocher	

## VEGAN DESSERT

<b>JAMUN BHOG</b>	7.95
cashew nut   pistachio   date   mango	

## JAMUN KIDS

<b>BATTERED CHICKEN NUGGETS</b>	6.95
served with dip mayonnaise	
<b>WOK FRIED NOODLES</b>	7.45   8.45
vegetables   Chicken	
<b>FRENCH FRIES</b>	5.45
served with dip tomato ketchup	

## VEGAN

<b>VADA PAV / THE BOMDAY BURGER x 1</b>	3.95
mustard seeds and curry leaf   gram flour   dry red chilli chutney	
<b>PANI PURI</b>	7.95
chickpea and potato   fresh coriander   tamarind water	
<b>BHEL PURI</b>	7.95
puffed rice   mashed potato   green chutney   sev	
<b>HARA BHARA KEBAB x 3</b>	8.45
spinach, potato & peas   aromatic spices   mint chutney	
<b>5 PEPPER JACKFRUITS</b>	9.45
house special   tempered garlic and ginger   pink peppercorn	
<b>DHANIYA JEERA ALOO HARA</b>	9.95
stir-fried potato   cumin seeds   flavoured with chaat masala & fresh coriander	
<b>KADAI KHUMB</b>	10.95
mushroom & bell pepper   tomato onion sauce   kadai masala	
<b>PUNJABI CHOLE</b>	9.95
authentic north Indian chickpeas   in-house spices   fresh coriander	
<b>BROCCOLI SALAD</b>	9.45
avocado oil   dates   olives   pomegranate	

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