



A SUBTLE TASTE OF INDIA

The word 'Vijon' is derived from the ancient civilised language of India - Sanskrit which means gourmet dinner is commonly used in many Indian languages.

India is a vast country with a great variation in climate and terrain. Each of its many regions boasts its own special style and flavour of cooking, just as each has its own - quite different - language and customs. For example, in Kashmir, which lies to the North, it will be mild and saffron will feature in the preparation. In Uttar Pradesh, which includes the foothills of the Himalayas, it will be simple with a subtle, delicate taste. In Delhi and Haryana it will be made in the exotic Mogul style - rich and creamy. In the South of India, in Tamil Nadu, the same dish will become spicy and aromatic, for this is the major spices growing area. However the whole country shares a common appreciation of the subtle spices and seasoning which makes Indian food so distinctive.

After carefully selecting special dishes from every region of India for our Main Menu, our Master Chef can also present you with different regional variations. In this way Vijon Restaurant will enable you to sample the richly varied cuisine of India to the full.

Above all, I would like you to enjoy your visit to Vijon and assure you that your comfort and culinary satisfaction are of utmost importance to myself and my staff.

Respectfully

Matab Miah



SHURUWAD - STARTERS

BOTTI TIKKA <i>Cubes of lamb marinated in yoghurt, green chilli, fennel seeds and mix spices and cooked in Tandoor clay oven.</i>	£5.90
ANGARI MURG TIKKA <i>Boneless Chicken breast cooked in clay oven, marinated in yogurt, chilli, and garlic and seasoned with herb and home-made spices.</i>	£5.90
SALMON KALI MIRCH <i>Fresh salmon marinated in English mustard, honey, cream cheese and black pepper, pot roasted.</i>	£5.90
GRILLED SCALLOP <i>Spiced with mixed peppercorns, fennel and star anise, served on an orange and grape salad.</i>	£6.90
LAHORI SEEKH KEBAB <i>Char grilled shoulder of lamb, finely ground with root spices, enveloped in red onion, sweet peppers and mint.</i>	£5.90
KATHI KEBAB <i>Diced tender roast lamb, tossed with onions and tomatoes, well spiced, served in butter chapati.</i>	£5.90
BALUCHI LAMB CHOPS <i>Tandoori grilled Lamb chops with a traditional recipe in a ginger flavour. A dish from Northern region of India.</i>	£7.90
BORO CHINGRI BHUNA <i>Bay of Bengal fished tiger prawns, tossed in garlic, ginger and shallots, delicately spiced with lime zest.</i>	£7.90
CHICKEN CHAT MASALA <i>Spiced Hot, Sweet and Sour Chicken, Server with Puree and Salad.</i>	£5.90
MIX TANDOOR PLATTER (2 person) <i>Pieces of Chicken Tikka, Lamb Tikka, Lamb Chops, King Prawn, from Tandoor Grill oven accompanied with Pakura and mix Salad.</i>	£14.90
KHATTEY JHEENGEY <i>Tiger prawns, marinated in chilli, lemongrass, kaffir lime, garlic and honey batter - tandoor cooked.</i>	£7.90
ACHARI PANEER <i>Cubes of Indian cheese, marinated with yoghurt and mixed pickle, slowly cooked in the tandoori oven.</i>	£4.90

All prices are inclusive of VAT.



KHAS KHANA - MAIN COURSES

MURGHI - POULTRY DISHES

ZAAL JHOOL MURGH <i>Breast of chicken cooked in a spicy sauce - very hot. A traditional Bengal curry.</i>	£9.90
MURGH PALAK METHI <i>Tender morsels of chicken fillets cooked with fresh fenugreek and spinach.</i>	£11.90
CHICKEN CHETTINAD <i>Chicken Fillet breast with shallots, tomatoes, garlic, ginger and a special blend of chettinad spices.</i>	£10.90
CHICKEN TIKKA MASALA <i>Special tikka chicken barbecued in tandoor, then cooked with fresh yoghurt and a mixture of medium spices giving a unique taste and rich flavour.</i>	£11.90
GOSHTABA DHANIWALA <i>Chicken supreme with green chillies, coriander and fresh ground spices, giving an excellent aromatic flavour.</i>	£10.90
MURGH TIKKA JALFREZI <i>Pieces of tikka spring chicken, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced, served on a sizzler.</i>	£11.90
CHICKEN CHADNI BADAMI <i>Chicken supreme, stuffed with spiced chicken mince, pistachio nut, raisins, simmered cardamom-scented almond and yoghurt gravy.</i>	£11.90
CHICKEN TIKKA BHUNA <i>Authentic household dish, chicken tikka cooked with Romantic spices, peppers, tomatoes and garlic, garnished with Coriander to a medium to hot dish.</i>	£11.90
PHEASANT TARKARI <i>Boneless pheasants cooked with a mild, spicy sauce to give a delicate subtle taste. This dish originated from Pondicherry, a region of India influenced by French culinary.</i>	£14.90

An extensive collection of fine wines and champagne are available to complement our superb cuisine.

For parties of 25+ the use of our private room is available with our compliments.

All prices are inclusive of VAT.



KHAS KHANA - MAIN COURSES

SALLAN-E-GOSHT - MEAT DISHES

GOSHTABA LAMB <i>Spring lamb cooked with freshly roasted ground spices with green chilli and fresh coriander, giving it an aromatic flavour.</i>	£10.90
KHAZANA DAL-E-GOSHT <i>Diced lamb cooked with lentils and medium spiced with sweet and sour: from the house of dhansak.</i>	£10.90
ZAAL - JHOLL LAMB <i>Tender lamb cooked in a spicy sauce - very hot traditional Bengali style.</i>	£9.90
SAAG GOSHT <i>Spring lamb cooked with fresh spinach, herbs and spices, flavoured with fenugreek, ginger and fresh coriander.</i>	£11.90
GOSHT SALLI JARDALOO <i>Classic Parsee dish of tender spring lamb cooked with apricots, herbs and spices, topped with crisp straw potatoes.</i>	£11.90
LAL MANS <i>For those with guts of steel, a Rajasthani speciality of spring lamb, cooked with hot red chilli and smoked with cloves.</i>	£12.90
BHUNA GOSHT ADRAKI <i>Boneless pieces of lamb tossed in an aromatic sauce of browned onions with tomatoes, ginger and ground spices.</i>	£11.90
LUCKNOWI GOSHT HALEEM <i>From the house of Nawabs of Lucknow, spring lamb cooked in a satin smooth gravy of almond, cardamom and yoghurt, accentuated with saffron.</i>	£12.90
HOME STYLE LAMB CURRY <i>House speciality of spring lamb cooked with baby potatoes and softened with coconut milk, tempered with curry leaves and black mustard seeds.</i>	£10.90
BEEF PISTA MILAN <i>Top Side Beef cooked with a special blend of mild spices and pistachio nuts.</i>	£12.90
BEEF KASHMIRI ROGAN JOSH <i>Medium hot tender Beef cooked with tomato, green peppers and garlic. Garnished in a special tomato and onions sauce.</i>	£12.90

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KHAS KHANA - MAIN COURSES

SAMUNDER - SEAFOOD DISHES

KING PRAWN REZELA £12.90
King Prawn cooked with yogurt, cream and special rezalla spices to a medium hot dishes garnished with fresh red chillies.

BENGAL FISH CURRY £9.90
Tilapia fish cooked Bengal style with fresh spices. A dish from the region of Bay of Bengal.

CHINGHRI BHOONA £9.90
Prawns cooked with tomato and capsicum, medium spiced, served in a special thick sauce.

SALLON-E-MACH £15.90
Monk fish cooked with medium to hot flavoured spices, in Delhi style.

TANDOORI BORO CHINGRIS £16.90
King prawns (lobster-like) marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad.

VEGETARIAN MAINS

SAMBAL £9.90
Fresh mixed vegetables, medium spiced Bhoona curry from Kashmir.

MALAI KOFTA £10.90
Creamy paneer kofta, stuffed with a delicate blend of clotted cream, pistachios, green chillies, simmered in flavoursome and full-bodied tomato gravy, brought to a pleasing pungency with fennel and fengugreek.

PANEER BADAL JAM £10.90
Cottage cheese and aubergine steak coated with spices and herbs, grilled and served with smooth tomato and cashew nut sauce.

GOURMET DINNER

SET MEAL - £30.00 per head
(minimum of four persons)

CHEF RECOMMENDED
Mixture of starters and a variety of main courses supported with rice, vegetable and nan bread.
Desserts and coffee included.



SIDE DISHES

CHATRHI £3.90
Fresh mushroom moistly cooked with medium spices and onions.

ALOO GOBI £3.90
Stir fry of cauliflower florets and potatoes in medium spices.

BOMBAY ALOO £3.50
Baby potatoes tossed in tangy onion and garlic masala.

TAJA BHINDI £3.90
Tender okra, stir fried with herbs and spices.

SAAG PANEER £4.90
Spinach and cottage cheese, cooked with spices and herbs.

BEGUN £4.90
Aubergine cooked with special spices. Hot sweet and sour, a unique dish.

SUBZ MELONI £4.90
Melange of seasonal vegetables tossed with crushed coriander and chillies.

ALOO POSTO £3.90
Potato cooked with Poppy seeds and fine green chillies to a medium spice dry dish.

NIRAMISH £4.90
Delicately spice fresh vegetables which are in a sesaon.

DALL OF THE DAY £3.50
Massor, Mung, Chuna or Khaser.

CUCUMBER RAITA £2.50
Garlic scented cucumber yoghurt.

RICE & BREAD - CHAWAL AND ROOTI

PULAO OF THE DAY £3.90
Basmati rice cooked with fresh vegetables and herbs, cauliflower, mushroom, onions or beans.

SADE CHAWAL £2.50
Plain boiled long grain rice.

CHAWAL EKHAS £2.90
Finest grown plain basmati rice.

FINEST BROWN BASMATI RICE £2.90

PLAIN NAN £2.90 **GARLIC NAN** £3.50
KEEMA NAN £3.90 **PESHWARI NAN** £3.90

TANDOORI ROTI £2.90
Wholemeal bread baked in the tandoor.

ONION KULCHER £3.50
Nan filled with chopped and spiced onions with fresh coriander.

CHEESE KULCHER £3.50
Grated cheddar and coriander filled nan bread.

MUGLAI PARATHA £3.90
Leavened wholemeal bread stuffed with vegetables and topped with egg and coriander. Pan fried in butter.

PAPADOMS with Chutney Tray £1.00
Different flavours.



SOMETHING SPECIAL ...

CONTEMPORARY

DUCK SALAN £14.90
Seven spice flavoured barbary duck breast, marinated overnight in a clove scented citrus juice, oven-cooked and served with a sweet and sour apricot chutney.

VENISON JAIPUR STYLE £15.90
Clove scented venison fillet, pan seared, served with a spicy tomato and chilli jam.

CHILLI HOT SEA BASS GOAN STYLE £14.90
Marinated in garlic, lemon rind and fresh herbs, pan cooked, served on garlic and pak choi.

MALABARI SALMON £15.90
A speciality of Kerala, black pepper, sautéed onion, clove and lemon-marinated salmon fillet, pan fried, served with a tangy Malabar coconut curry.

PATRANI MACHHI £15.90
Fillet of cod, marinated in ginger, garlic, coconut and fresh herbs, wrapped in banana leaf, pan-grilled, served with lemon rice.

LAMB SHANK ROGAN JOSH £16.90
Exotic Kashmiri speciality; lamb shank braised slowly in Kashmiri chilli-infused broth, flavoured with fennel and ginger powder, served with saffron pulao and caramelized shallots.

HYDERABADI GOSTH BIRYANI £15.90
Tender lamb boti, marinated overnight in green cardamom, clove, rose-water and spiced yoghurt, which is slow (dum) cooked, with layered saffron-hued long grain basmati rice, served with salan sauce.

At Vujon we believe every guest deserves to enjoy freshly made food.
If you or any of your guests have any allergy or dietary restrictions please inform our staffs and chef will be happy to accommodate your needs.



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A LA CARTE
MENU