



**EARLY EVENING MENU  
(TESTER MENU)**

**£12.90 PER PERSON  
(5.30pm - 7.00pm) MON-FRI**

**Vujon Restaurant**  
29 Queen St, Quayside, Newcastle upon Tyne  
NE1 3UG  
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Phone: 0191 221 0601



Located on Newcastle's historic and lively quayside and one of the city's longest established restaurants, Vujon takes pride in creating high quality, contemporary Indian cuisine.

Our chefs create a rich variety of authentic, classic Indian cuisine and imaginative contemporary dishes. Cooked and presented to the highest standards, we offer a variety of carefully selected meat, fish and vegetarian menus. Our ingredients are seasonal and fresh and locally sourced wherever possible, and food is freshly prepared to order.

Guests can indulge in our sumptuous dishes from every region of India where the special style and flavour of regional cooking is at the heart of our kitchen. From the rich and creamy dishes such as korma and biryanis, or the spicy and aromatic curries and tandoori dishes, each is full of flavour and cooked to perfection.

Our award winning restaurant has received many regional and national accolades, including the British Curry Awards – Best in the North and Most Innovative Restaurant in the North.

'Vujon' comes from the Sanskrit word 'BHOJON' which means a gourmet dinner and we aim to offer guests an exceptional dining experience in our welcoming, elegant surroundings, located over two floors.

Whether lunch or dinner for two, private dining or business events, our attentive and courteous team look forward to welcoming you to enjoy the Vujon gourmet experience. To dine in comfort and style and enjoy our outstanding food and hospitality, call 0191 221 0601 for further information or visit the restaurant.

## STARTERS

### DAKSHIN FRIED FISH

*South Indian spice marinated fresh water fish crispy fried*

### SABZI PAOKORA (V)

*Crisp nuggets of vegetables, onions and crushed coriander seeds*

### CHICKEN THREE WAYS

*Classic Chicken tikka cooked in three different ways*

### TULSI SEEKH

*Lamb mince kabab chopped green chilli, ginger and basil*

### MURGH PAKORA

*Chicken in an authentic batter and served with spicy chilli sauce*

### PAPDI CHAAT

*Chickpeas, wheat crisps, yoghurt, blueberries and tamarind chutney*

### TANGDI KABAB

*Tandoori chicken drumsticks with a rustic Dhaba' spice marinad*

### PANNER TIKKA(V)

*Cottage cheese, ginger, garlic, yogurt and cooked in tandoori oven*

## MAINS

### KADHAI MURGH –

*Chicken tossed with red onion, mixed peppers and 'kadhai' spices*

### LAMB HARA MASALA

*Tender lamb in a fresh, fragrant green masala sauce flavoured with and pomegranate seeds and black pepper.*

### MURGH KA MOKUL

*Pieces of chicken, cooked with the traditional spices, in a deeply flavourful gravy of yoghurt, green chilli and almond paste*

### RAILWAY MUTTON CURRY

*Mutton cooked with potatoes flavoured with Garam masala*

### SMOKED AUBERGINE (V)

*Tandoor-smoked aubergine pulp with ginger & burnt chilli*

### TARKARI HANDI (V)

*Seasonal vegetables with peppers, cumin and crushed peppercorns*

*Choose 1 Starter and 1 Main course.*

*Main course will be accompanied*

*with Rice or Nan bread*

*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.*