



EARLY EVENING MENU

£13.50 PER PERSON

5.30pm - 7.00pm MON-FRI & SUN All Evening

Choose 1 Starter & 1 Main Course.

All main courses are served with Pelaw Rice, Nan Bread to share



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STARTER

CHICKEN CHAT MASALA

Spiced Hot, Sweet and Sour Chicken, Served with Puree and Salad.

VEGETABLE CHOPS (V)

Spiced dumplings made of peas, carrots and beetroot, fried until crispy and served with chilli-garlic sauce.

DAKSHIN FRIED FISH

South Indian spice marinated fresh water fish crispy fried

CHICKEN 65

Traditional recipe made with chicken, coated in a flour batter spiced with crushed black pepper & fried curry leaves.

TULSI SEEKH

Lamb mince kabab chopped green chilli, ginger and basil

CHICKEN THREE WAYS

Classic Chicken tikka cooked in three different ways

LAMB TWO WAYS

Ginger minced lamb skewer and lamb tikka served with salad and sauces.

PANNER TIKKA (V)

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

MURGH PAKORA

Chicken in an authentic batter and served with spicy chilli sauce

VEGETABLE PAOKORA (V)

Crisp nuggets of vegetables, onions and crushed coriander seeds



MAIN COURSE

CHICKEN TIKKA JALFREZI

Pieces of tikka spring chicken, cooked in a special sauce with capsicum, onion and tomatoes, medium to hot spiced, served on a sizzler

ZAAL JHOOL MURGH

Breast of chicken cooked in a spicy sauce - very hot. A traditional Bengal curry.

CHICKEN TIKKA MASALA

Special tikka chicken barbecued in tandoor, then cooked with fresh yoghurt and a mixture of medium spices giving a unique taste and rich flavour

CHOOZA KHAS MAKHANI

Tender pieces of char-grilled spring chicken tikka in a creamy fenugreek flavoured tomato sauce.

LAMB HARA MASALA

Tender lamb from Kent in a fresh, fragrant green masala sauce made with fresh coriander, mint, and green chillies and flavoured with fenugreek, lime and pomegranate seeds.

RAILWAY LAMB CURRY

Lamb cooked with potatoes flavoured with Garam masala and black pepper

PANEER MASALA

Paneer dices in a rich nutty, tomato and creamy gravy, flavoured with fenugreek and garam masala.

ACHARI BAINGAN (V)

Baby aubergine, tossed in piquant sauce flavoured with panchporan (five spices) and mixed pickle.

KERALA FISH CURRY

Tilapia fish steaks simmered in a light and spiced stew of coconut and onions, flavoured with curry leaves and black pepper.

TARKARI HANDI (V)

Seasonal vegetables with peppers, cumin and crushed peppercorns