Jeet

Fine dining Indian restaurant

Serving the community with care and quality

jeet

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Welcome to jeet fine dining Indian restaurant.
jeet is the name of our experienced head chef's lovely little boy.
It also means winning, and we are totally committed to winning over our customer's taste buds by offering them quality food and excellent service.
Our dedicated hard-working chef with over 30 years experience has been producing authentic Indian cuisine with a number of award-winning restaurants. The Balaka in St. Andrews is one of them.
Here at jeet we only use the best and freshest of ingredients, locally sourced when possible to maintain the highest standard of our authentic Indian cuisine.

We hope you will enjoy dinning with us, and hope all the hard work of the whole jeet team from the kitchen to the front of house will enhance your experience. We are constantly working hard to ensure your complete satisfaction.
We would appreciate any comment or suggestion that you may have to make our service more enjoyable for you.

We accept all major debit and credit cards.
We look forward to seeing you again.

Mild
Medium
Hot
Super hot

Allergens

While all due care has been taken to ensure allergens are applied to the correct dishes, we would still like to request you to inform our allergen conscious order taker about your specific food allergens as an extra precaution.

(g) Gluten (e) Egg (f) fish (n) nuts (d) dairy (c) crustaceans

Appetisers

Pakora

Vegetable.....£4.95
Chicken(g).....£5.95
Mushroom(g).....£4.95
Mixed Pakora (g) £6.95
Fish(g)(f).....£6.95
Haggis(g).....£5.95
King Prawn(g)(c).....£7.95
Onion Bhazi(g).....£4.95

Puree(g)

Chicken.....£6.95
Prawn(c).....£7.95
King Prawn(c).....£8.95

Samosa(g)

Vegetable.....£4.95
Meat.....£5.95

Jeet favourite starter

Seek Kebab.....£6.95
Sami Kebab.....£6.95
Chicken Tikka(d).....£6.95
Garlic Chicken Tikka(d).....£6.95
Garlic Mushroom(d).....£5.95
Garlic Prawn(d)(c).....£7.95
Prawn Cocktail(c)(d)(e).....£7.95
Lentil Soup.....£5.95
Fish Forfar(g).....£7.95
A fillet of fresh sea bass marinated in lime juice, turmeric, mustard, ground coriander and cumin and then deep fried.
Mixed Platter(d).....£8.95

Bits & Pieces

Papadom.....£1.35
Onion Chutney(d).....£3.95
Mango Chutney.....£3.95
Mixed Pickle.....£3.95
Pickle Tray(for 2 people, then £1 per additional person).....£3.95
Chilli Pickle.....£3.95
Raita(d).....£3.95
Chips.....£4.95
Green Salad.....£4.95

Tandoori Selection

India's very own and unique style of cooking.
The process is based on careful marination of succulent pieces of chicken/lamb/prawn or king prawn. It's marinated overnight in home made yogurt, lemon juice, freshly crushed garlic, ginger, green chilli, turmeric and other tandoori spices and then cooked in a tandoor. Our all tandoori dishes are served with a portion of pilau rice, a medium hot sauce and a portion of, salad on the side, served in a sizzling dish.

(all tandoori dishes contain dairy apart from Seek Kebab)

Chicken Tikka.....£18.95
Lamb Tikka.....£19.95
Tandoori Chicken.....£18.95
Tandoori King Prawn(c).....£23.95
Tandoori Giant King Prawn (d)(c).....£26.95
Seek Kebab.....£19.95
Tandoori Mix(c)(d)(e)(g).....£24.95
Assortment of all the above: chicken tikka, lamb tikka, tandoori chicken, king prawn and seek kebab,with a portion of pilau rice and a plain naan bread.

Garlic Chicken Tikka.....£18.95
Slices of tender breast chicken marinated in yogurt with freshly crushed garlic and then carefully mixed with ginger, green chilli, turmeric, lemon juice and cooked in a tandoor.

Egyptian Kebab.....£18.95
Marinated cubes of succulent chicken breast with mixture of various tandoori spices cooked in a tandoor, garnished with roasted onion, green pepper and mushroom. Served in a sizzling dish.
tarians as well as non-vegetarians.

Turkish Kebab**.....£19.95**

Cubes of tender Scottish lamb marinated in yogurt and lime juice with garlic, ginger, turmeric, and other spices garnished with roasted onions, green pepper and mushrooms.

Malai Tikka Kebab**.....£18.95**

One of the tastiest dishes among our carefully designed tandoori selection. Succulent pieces of chicken marinated in yogurt and lime juice with garlic, ginger, green chilli, ground white pepper and home- made Malia (cream) and cooked in a tandoor.

Paneer Tikka Kebab**.....£17.95**

Pieces of fresh homemade paneer (Indian cheese) marinated in yogurt and lime juice with freshly crushed garlic, ginger, green chilli cooked in a tandoor, served in a sizzling dish. One of the most popular tandoori dishes, especially loved by vegetarians as well as non-vegetarians.

Fish Lovers Special

Our experienced chef very carefully designed some fish dishes, striving to satisfy the delicate taste buds of those who love fish and healthy living. Fresh Scottish Salmon/Sea bass/Haddock marinated overnight in home-made yogurt and lemon juice with freshly crushed garlic, ginger, green chilli, turmeric and other tandoori spices and then cooked in a tandoor and served with pilau rice on the side.

Tandoori Salmon**(d)(f).....£19.95**

Tandoori Seabass**(d)(f).....£19.95**

Tandoori Haddock**(d)(f).....£19.95**

Mas Bangla**(f).....£19.95**

One of the best curries from our chef''s recommendation. One piece of fresh Scottish salmon marinated in lime juice, turmeric, crushed garlic and mixture of other spices, fried in mustard oil and then put it into a medium hot sauce. (RICE NOT INCLUDED)

Sea Bass Bhuna**(f).....£19.95**

A fillet of sea bass marinated in lime juice turmeric and other spices, fried in mustard oil and then covered in a rich medium hot sauce cooked with green chilli, garlic, ginger and tomato.
(RICE NOT INCLUDED)

Chef's Recommendation

(Rices/Nan breads are not incuded)

Lamb Jalapani.....£16.95

Tender and lean pieces of lamb well marinated overnight in a variety of herbs and spices, cooked in a very special way with fresh garlic, ginger, green pepper, red pepper and spring onion, garnished with fresh coriander on the top.

Royal Chicken(d).....£15.95

Marinated chicken cooked with fresh garlic, ginger, chillies, coriander and other spices.
One of the most popular curries.

King Prawn Lanka(c)(d).....£19.95

Chef''s own recipe. Carefully selected large fresh water king prawns cooked in a mouth-watering thick and tangy sauce with coconut cream, freshly crushed green chilli, ginger, onion, coriander and a touch of fresh cream, garnished with fried fresh dry red chilli and garlic on the top.

King Prawn Garlic Chilli(d).....£19.95

King prawn with freshly crushed garlic, green chilli, ginger, spring onion and coriander.
Fairly spicy but the strength can be altered according to your taste buds.

Prawn Masala(d).....£15.95

Delicious fresh prawns cooked in a very special masala sauce with garlic, ginger, coriander and a combination of other Indian spices.

Green Herb Chicken(d).....£14.95

Slices of succulent chicken breast marinated in yogurt, cooked in a medium hot sauce with spring onion, coriander, garden mints, garlic, ginger, and touch of fresh cream.

Butter Chicken(Mild & buttery)(d).....£14.95

Marinated chicken/lamb cooked in very mild butter-based sauce with ground almond, desiccated coconut and other mild spices.

Chicken Garlic Chilli(d).....£14.95

Succulent pieces of marinated chicken tikka cooked in a medium to hot sauce with freshly crushed garlic, green chilli, ginger and onion, garnished with coriander.

Village Curry(d).....£14.95

Fancy something different! Chef's own recipe from his home village.

Spicy Chicken Tikka Masala(d).....£14.95

Succulent cubes of marinated chicken cooked in medium to hot masala sauce with freshly crushed garlic, green chilli, ginger, mixed pepper with a touch of fresh cream, garnished with bullet chilli.

Shahi Jeera Curry.....£14.95

Chef's own creation. If you love cumin, this is your curry. Succulent pieces of chicken or lamb.
Cooked in a medium hot sauce, with lots of cumin, garlic, ginger and coriander.

Special Kebab Bhuna.....£15.95

Seek kebab cooked in a delcious medium hot sauce with garlic, ginger, coriander and garam masala.

Chef's Special Meat Thali.....£23.95

A combination of different meat curries carefully selected by our experienced chef.
Served with chapati and a portion of Pilau rice.

Jeet Special Curry(d)(sour after taste).....£18.95

Specially created by carefully mixing of very tender Chicken tikka, king prawn, seek kebab cooked in a medium to hot sauce with chunk of onion, mixed pepper, crushed garlic, ginger and a touch of mango chutney to allow a tangy after taste.

House Specialities

(Rices/Nan breads are not incuded)

Chicken.....£14.95

Lamb.....£15.95

Prawn.....£15.95

King prawn.....£19.95

Vegetable.....£13.95

Kashmiri Chicken(Mild, Creamy & Fruity)(d)(n)

Tender chicken in a very mild and creamy sauce cooked with mango/pineapple, ground almonds and desiccated coconuts.

Chicken Burma Korma(Mild, Creamy and fruity)(d)(n)

Tender chicken in a very mild and creamy sauce cooked with ground almonds, desiccated coconuts and decorated with a piece delicious fried fresh banana.

Pasanda(Mild, Creamy & Nutty)(d)(n)

Cooked in very mild and creamy sauce with ground almonds and cashews.

Jhalfrezi(d)

A very popular and famous curry cooked in a rich & spicy sauce with crushed green chilies, onions, green peppers, garnished with bullet chilli. Great for those who love a little kick!

Lemony Chicken(Lemony)

A delicious medium curry based on lemon juice, garlic ginger and a combination of various spices garnished with lots of chopped green chillies and fresh coriander.

Korai(d)

A delicious medium to hot curry, cooked with fresh garlic, chillies, ginger, mixed peppers, spring onions, garnished with fresh coriander and served in a sizzling hot Indian Korai (traditional Indian metal pot)

Balti(d)

A fairly spicy curry cooked with freshly crushed garlic, ginger, onion, green pepper garnished with fresh coriander, served in sizzling Korai (traditional Indian metal pot)

Chasni(Sweet & Sour)(d)

Well marinated in a variety of herbs and spices cooked in a thick sweet & sour sauce.

Karachi

A fairly spicy curry with a beautiful flavour of herbs and spices prepared with green pepper, red pepper, chillies, garlic, ginger and fresh coriander.

Afghani Gost(d)

Marinated tender lamb cooked in a medium hot sauce with chickpeas and other Indian spices.

Saag Gost

A medium strength delicious curry with fresh spinach and lean meat (Lamb). You can alter it with chicken or prawn according to your choice.

Achari Chicken(Sour)(d)

A delicious medium hot curry created by carefully mixing various types of mouth- watering pickles with garlic, ginger, spring onion and lime juice. It is famous for its extra ordinary flavour and aroma of mixed pickles.

Methi Gost/Lamb
A medium hot curry based on Methi (Fenugreek) cooked in a thick sauce with garlic, ginger, fresh coriander and spring onion. Famous for an extra aroma of Methi and its health benefit.

Keema Begun
Minced lamb and aubergine cooked in a thick sauce with cardamom, garlic, ginger and garam masala. Another very popular curry.

Traditional Curry
Rices/Nan breads are not included

Chicken.....£13.95 Lamb.....£14.95
Prawn.....£14.95 King Prawn.....£18.95
Vegetable.....£12.95

Bhuna
The most popular and everyday eaten curry in Indian subcontinent, cooked with fresh garlic, ginger, methi, tomato, coriander and other Indian spices.

Kurma*(Mild & Creamy)(c)(d)*
One of the most exotic dishes from the North India, cooked in a delicious creamy sauce with mild spices, desiccated coconut, ground almonds and sprinkle of cardamoms.

Pathia*(Hot, Sweet &Sour)*
Cooked with mango chutney, lemon juice, chili and mixture other spices which has a lovely combination of sweet, sour and hot after taste.

Dhanshak
Cooked in a thick sauce with red lentils, pineapple, freshly crushed garlic, ginger and other spices.

Dopiaza
'Dopiaz' means double onion which means it is an extra onion-based curry in a medium hot sauce with pepper, garlic, ginger and other spices. Onion lovers will simply love it.

Rogan Josh
An extra tomato-based curry, specially cooked in a medium hot sauce with freshly crushed garlic, ginger, cumin and combination of other spices.

Madras
People from Madras in South India love hot and spicy food that is where the name came from. It is a hot curry cooked with hot chilli powder, garlic, ginger, lemon juice and tomato paste.

Vindaloo
It is an exceedingly hot curry, specially designed for the braves who don't care for the next morning! Only can be complained about if it is not hot enough.

Tikka Masala Dishes
One of the most popular curries all over the world, cooked with marinated cubes of succulent chicken breast/tender lamb/ freshwater king prawn in mild and creamy sauce with desiccated coconut and ground almonds. All Tikka Masala dishes below are very mild and creamy and served on its own. (Contains dairy and nuts)

Chicken*(d)(n)*.....£14.95 Lamb*(d)(n)*.....£15.95
King prawn*(d)(n)*.....£19.95 Vegetable*(d)(n)*.....£13.95

Biryanis

A very popular dish with the aristocracy of Mughal origin which is mostly enjoyed on very special occasions, like weddings and other big celebrations in India, Bangladesh and Pakistan.
This popular dish is cooked with quality basmati rice, meat according to your choice, garlic, ginger and other herbs and spices, served with a delicious mixed vegetable sauce on the side.

Chicken Biryani.....£16.95 **Lamb Biryani.....£17.95**
Prawn Biryani.....£16.95 **King Prawn Biryani.....£19.95**
Vegetable Biryani.....£15.95

Jeet Special Biryani(d)(c).....£16.95
House special recipe, cooked with very specially selected aromatic basmati rice, marinated pieces of succulent chicken, tender lamb, fresh prawn and a combination of other special spices and herbs.

Greens

Vegetable side dishes

Niramish.....£6.95
Mixed fresh vegetable stir fried with garlic, onion and other herbs.

Saag Bhazi.....£6.95
Stir fried spinach with garlic & onion.

Saag Paneer Malai(d).....£8.95
Spinach and cubes of Indian cheese (Paneer)

Saag Aloo.....£6.95
Lightly fried fresh spinach and baby potato with garlic, onion and other herbs.

Cauliflower Bhazi.....£6.95
Stir fried fresh cauliflower with onion, garlic and other herbs.

Aloo Gobi.....£6.95
Sautéed baby potato and fresh cauliflower with garlic, onion and other herbs.

Bombay Potato(e).....£8.95
Sautéed baby potato and scrambled in egg with herbs and spices.

Aloo Motor Paneer(d).....£8.95
Baby Potato, peas and home-made Indian cheese cooked in a delicious dry sauce.

Bhindi Bhazi.....£6.95
Stir fried Okra with garlic, onion and herbs.

Mushroom Bhazi.....£6.95
Fresh mushrooms stir fried in oil with garlic, onion and other spices.

Chana Bhazi.....£6.95
Chickpeas cooked in a delicious dry sauce.

Tarka Daal.....£6.95
Lentils simmered in vegetable ghee and fresh garlic.

VegetableThali(g).....£21.95
A selection of different vegetables served in an Indian Thali (big plate) with mixed vegetable, bhindi bhazi, mushroom bhazi, Tarka dal, raita, chapati and portion of boiled/saffron rice.

Thai Menu

Our experienced chef hasn't forgotten those who love Thai cuisine.

Starter

Spring Roll(g).....£5.95
Mixed vegetable, stuffed in a roll shaped pastry and deep fried.

Prawn Roll(g).....£6.95
Specially selected prawns, wrapped in a roll shaped pastry and deep fried.

Mains

Thai Chilli Chicken.....£15.95
A very popular Thai curry cooked with mixture of traditional Thai sauces, chili, ginger and spring onions.

Chicken with Cashew Nuts(n).....£15.95
Slices of succulent chicken cooked in medium hot Thai sauce with fresh garlic, ginger, chilli and extra amount of quality cashew nuts.

Thai Chicken Red Curry(d).....£16.95
A medium to hot Thai curry cooked with coconut milk, Thai chillies paste, lemon leaf, and sprinkle of aromatic lemon grass.

Thai Chicken Green Curry(d).....£16.95
Slices of juicy chicken cooked in a special Thai medium, hot sauce with baby aubergines, chilli paste, coconut milk, lemon leaf and fresh lemon grass.

Thai Fried Rice(e).....£5.95
Quality basmati rice fried in vegetable oil with Soy saucy, egg and tomato, garnished with cucumber.

European Dishes

All the European dishes are served with French fries (Chips) and fresh green salad.

Grilled Sirloin Steak.....£21.95
Fried Scampi(c).....£12.95
Chicken Maryland(g).....£15.95
Plain Omelette(e).....£12.95
Chicken/Mushroom Omelette(e).....£13.95
Chicken Nuggets.....£12.95

Rice:

Boiled Rice.....£4.50
Pilau Rice(d).....£4.95
Onion Fried Rice(d).....£4.95
Vegetable Fried Rice(d).....£5.95
Mushroom Fried Rice(d).....£5.95
Lemon Rice(d).....£5.95
Coconut Rice(d).....£5.95
Garlic Rice(d).....£5.95
Keema Fried Rice(d).....£6.95
Egg Fried Rice(d).....£6.95

Unleavened Indian Bread(Nan)

All the nan breads contain gluten, dairy and egg.

Plain Nan £4.95
Peshawari Nan(n).....£5.95
Keema Nan.....£6.95
Garlic Nan.....£5.95
Cheese Nan.....£5.95
Vegetable Stuffed Nan.....£5.95

Paratha(g)

Plain Paratha.....£5.95
Garlic Paratha.....£5.95

Chapati(g)

Plain Chapati.....£3.50
Butter Chapati.....£3.50
Tandoori Roti.....£3.50

We look forward to seeing you again.



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