Tikka Masala Dishes Rice is not included.

Chicken tikka masala(d)(n).....£10.95
Lamb tikka masala(d)(n).....£11.95
King prawn tikka masala(d)(n).....£16.95
Vegetable tikka masala(d)(n).....£9.95

Biryanis

A very festive popular dish with the aristocracy of Mughal origin which is mostly enjoyed in very special occasion like wedding 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.....£13.95
Lamb Biryani £14.95
Prawn Biryani(c).....£14.95
King Prawn Biryani(c).....£16.95
Vegetable Biryani.....£12.95

Jeet Special Biryani (d)(c).....£15.95
House special recipe, cooked with very specially selected aromatic basmati rice, marinated pieces of succulent chicken, tender lamb, fresh prawn and combination of other special spices and herbs.

Dishes from the European side of the globe

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

Grilled Sirloin Steak.....£18.95
Fried scampi(c).....£10.95
Chicken nuggets.....£10.95
Plain Omelette(e).....£10.95
Chicken/Mushroom: Omelette(e).....£11.95

Thai menu

Our experienced chef never forgot those who love Thai cuisine.

Starter:

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

Mains

Thai chilli chicken(medium).....£12.95
A very popular Thai curry cooked with a mixture of traditional Thai sauces, chillis, ginger and spring onions

Chicken with cashew nut(medium)(n).....£12.95
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(medium to hot)(d).....£12.95
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).....£12.95
Slices of juicy chicken cooked in a special Thai medium hot sauce with baby aubergine, 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 sauce, egg and tomato, garnished with cucumber.

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).....£7.95
Spinach and cubes of Indian cheese(Paneer)

Saag aloo.....£6.95
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).....£7.95
Sautéed baby potato scrambled in egg with herbs and spices.

Aloo matar paneer(d).....£7.95
Baby potato, peas and home-made Indian cheese cooked in delicious dry sauce.

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

Mushroom bhazi.....£6.95
Fresh mushroom 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.

Vegetable Thali(g) £18.95
Selection of different vegetables served in an Indian Thali (big plate) with chapati and portion of boiled/saffron rice.

Unleavened Indian Bread(Naan)

(All the naan breads contain gluten, dairy and egg.)

Plain naan.....£3.95
Garlic naan.....£4.95
Peshawari naan(n).....£5.95
Cheese naan.....£5.95
Keema naan.....£5.95

Paratha(g)
Plain paratha.....£4.95
Garlic paratha.....£4.95

Chapati(g)
Plain chapati.....£2.95
Butter chapati(d)(g).....£2.95
Tandoori roti(d)(g) £3.25

Boiled rice.....£3.95
Pure saffron rice(d).....£4.25
Onion Fried rice(d).....£4.25
Vegetable fried rice (d).....£4.95
Mushroom fried rice (d).....£4.95
Lemon rice (d).....£4.25
Coconut rice (d).....£4.95
Garlic rice (d).....£4.95
Keema fried rice (d).....£5.95
Egg fried rice (d).....£5.95

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

Jeet

Fine Dining Indian Restaurant

Take Away Menu

111 - 115 Castle St, Forfar DD8 3AH

Serving the community with care and quality

Welcome to jeet fine dining Indian restaurant. Jeet means winning. We are committed to winning over our customer's taste buds by offering them quality food and excellent service. We only use the best and freshest of ingredients, locally sourced when possible to maintain the highest standard of our authentic Indian cuisine.

Opening Hours

Tuesday to Sunday
16:30 to 22:00
Monday Closed

Telephone

01307 466951

email: info@jeetindiancuisine.com
website: https://jeetindiancuisine.com

Please review us on Tripadvisor or Google

Home delivery available

During our busiest periods, carry out meals and deliveries may not be available.

Appetisers

Pakora

Vegetable.....£4.95
Chicken.....£5.95
Mushroom.....£4.95
Mixed Pakora £5.95
Fish.....£5.95
Haggis.....£4.95
King Prawn.....£6.95
Onion Bhazi.....£4.95

Puree(g)

Chicken.....£5.95
Prawn.....£6.95
King Prawn.....£7.95

Samosa(g)

Vegetable.....£4.95
Meat.....£5.95

Jeet favourite starter

Seek Kebab.....£5.95
Sami Kebab.....£5.95
Chicken Tikka(d).....£5.95
Garlic Chicken Tikka(d).....£5.95
Garlic Mushroom(d).....£5.95
Garlic Prawn(d)(c).....£5.95
Prawn Cocktail(c)(d)(e).....£5.95
Lentil Soup.....£4.95
Mixed Platter(d).....£6.95

Bits & pieces

Papadom.....£1.05
Onion Chutney(d).....£2.55
Mango Chutney.....£2.55
Mixed Pickle.....£2.55
Chilli Pickle.....£2.55
Raita(d).....£3.25
Chips.....£4.25
Green Salad.....£3.95

Tandoori Dishes

*(All our Tandoori Dishes are served with a portion of pilau rice, sauce and salad on the side - **contains dairy**).*

Chicken Tikka(d).....£14.95
Lamb Tikka(d).....£17.95
Tandoori Chicken (d).....£15.95
Tandoori King Prawn (d)(c).....£19.95
Tandoori Giant King Prawn (d)(c).....£23.95
Seek Kebab.....£17.95
Tandoori Mixed Grill(c)(d)(e)(g).....£20.95
(chicken tikka, lamb tikka, Tandoori chicken, king prawn and seek kebab, served with a portion of pilau rice, a plain nan bread, sauce and salad on the side).

Garlic Chicken Tikka(d).....£15.95

Egyptian Kebab(d).....£15.95
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.

Turkish Kebab(d).....£17.95
Cubes of tender scotch 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(d).....£15.95
One of the tastiest dishes among our carefully designed tandoori selection. Succulent pieces of chicken cube 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(d).....£15.95

Fish lovers special

Tandoori Salmon(d)(f).....£15.95
Tandoori Seabass (d)(f).....£15.95
Tandoori Haddock (d)(f).....£15.95

Mas Bangla(Medium)(f).....£15.95
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.

Sea bass bhuna(f).....£15.95
One 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.

Chef's recommendation

(Rices/Nan breads are not incuded)

Lamb jalapani(Medium to hot).....£13.95
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).....£12.95
Marinated chicken cooked with fresh garlic, ginger, chillies, coriander and other spices. One of the most popular curries.

Special Kebab Bhuna(d).....£15.95
Seek kebab cooked in a delcious medium hot sauce with garlic, ginger, coriander and garam masala.

King prawn lanka(Medium to hot)(c)(d).....£16.95
Chef's own recipe. Carefully selected fresh water large 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(Medium to hot)(d).....£16.95
King prawn with freshly crushed garlic, green chilli, ginger, spring onion and coriander. Fairly spicy but strength can be altered according to your taste buds.

Shahi Jeera Curry(d).....£11.95
Chef's own creation. If you love cumin, this is your curry - With chicken

VillageCurry(d).....£11.95
Fancy something different! Chef's own recipe from his home village - With chicken

Green herb chicken.....£11.95
Butter chicken(d).....£11.95
Chicken garlic chilli(d).....£11.95
Chef's Special Meat Thali(d)(g).....£20.95
A combination of different meat curries carefully selected by our experienced chef. Served with chapati and a portion of Pilau rice.

Spicy chicken tikka masala(d).....£11.95
Succulent cubes of marinated chicken cooked in medium to hot masala sauce with freshly crushed garlic, green chilli, ginger, mixed pepper with a careful touch of fresh cream, garnished with bullet chilli.

Jeet special curry(d).....£13.95
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.....£10.95
Lamb.....£11.95
Prawn.....£11.95
King prawn.....£16.95
Vegetable.....£9.95
Kashmiri chicken(Mild, creamy & fruity)(d)(n)
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)
Jhalfrezi(Fairly spicy)(d)
Lemony chicken(Lemony, medium) 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(Medium to hot)(d)
Balti(Medium to hot)(d)
Chasni(Sweet & Sour)(d)
Karachi(Medium to hot)
Afghani Gost(Medium)(d): Marinated tender lamb cooked in a medium hot sauce with chickpeas and other Indian spices.
Saag gost(Medium)
Achari chicken(Medium hot & 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(Medium) A medium hot curry based on Methi (Fenugreek).

Traditional curry

(Rices/Nan breads are not incuded)

Chicken.....£9.95
Lamb.....£10.95
Prawn.....£10.95
King prawn.....£16.95
Vegetable.....£9.95
Bhuna(Medium)
Kurma Mild & Creamy)(c)(d)
Pathia(Sweet, Sour & hot)
Dhanshak(Below medium)
Dopiaza(Medium)
Rogan Josh(Medium)
Madras(Hot)
Vindaloo(Super-hot)

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