### WE WELCOME YOU TO JUMEIRA

Jumeira, which means "burning embers", is at the glowing heart of the Vale of Kent, and renowned for the warmest of hospitality and guest style service.

Nominated by an ever growing family of regular diners as one of the 15 Best UK Restaurants in the Curry Life Magazine Awards, Jumeira is recognised in the south east as the outright winner of 'Best Restaurant in Kent'.

#### A "FULL HOUSE" FOR EXCELLENCE

FROM ACROSS THE HOME COUNTIES AND BEYOND COME MANY IN SEARCH OF A RICH GOURMET EXPERIENCE, AND WHO WILL DISCOVER JUMEIRA CLASSIC CUISINE OR TANTALISING NEW RECIPES TO EXCITE THEIR SENSES. NATURALLY, A REPUTATION FOR SERVING A COMPLETELY SATISFYING DINING JOURNEY ATTRACTS A REGULAR FULL HOUSE.

#### **AUTHENTIC DINING EXPERIENCE**

OVER FOUR THOUSAND YEARS, INDIAN KNOWLEDGE AND MASTERY OF FOOD PREPARATION HAS SKILFULLY BLENDED THE CAREFULLY CHOSEN AROMATIC INGREDIENTS. TODAY, CONTEMPORARY DISHES ARE STILL STYLISHLY SHAPED BY A DELICATE INFUSION OF SENSUOUS SPICES AND THRILLING TASTE FLAVOURS.

WITHIN A GENTLY LIT INTERIOR BATHED IN CALM, RELAXING TONES OF ENIGMATIC BLUES AND VIVID INDIGO, THE BURNING EMBERS OF JUMEIRA CONTINUE TO WARM THE MIND, BODY AND SOUL OF ALL WHO SEEK AN AUTHENTIC INDIAN DINING EXPERIENCE.

THANK YOU FOR VISITING JUMEIRA.



TARIQ AHMED Managing director



**Allergy Awareness** - Some of our dishes may contain nuts or dairy products. If you suffer from any allergies, please enquire when ordering for full details.



#### 1. The Grand Entrance 9.95

lamb chops, duck tikka, tandoori king prawns, nazakat chicken, and kofta

Vegetable Chicken Lamb

6.95

7.95

5.95

#### 

#### 2. Special Seafood Platter 9.95

a combination of paper prawns, mussels, sizzling garlic king prawns and calamari (*Minimum 2 guests*)

3. MIXED STARTER	16. GARLIC KING PRAWNS 7.95 king prawns pan fried with fresh garlic and onions
4. LAMB CHOPS	17. TANDOORI KING PRAWNS7.95 king playsons marinated and cooked
5. NAZAKAT CHICKEN	in a clay oven  18. PAPER PRAWNS
6. ONION BHAJEE4.95 deep fried onion and lentil balls	19. PUREE
7. SAMOSAS4.95 pastry filled with minced lamb or vegetables	cooked with fresh garlic and herbs, medium spiced, served on a puree bread
8. MIRCHI PANEER 4.95	Prawn 7.95   King Prawn 8.95
whole chillies stuffed with cheese	20. BUTTERFLY KING PRAWN . 6.95
9. KOFTA5.95 minced chicken coated in breadcrumbs	with breadcrumbs and deep fried
10. DUCK TIKKA	21. BUTTERFLY FRITTERS5.95 prawns lightly spiced, coated with breadcrumbs and deep fried
11. SHEEK KEBAB	22. SALMON OR SALMON PANEER TIKKA
12. TANDOORI CHICKEN5.95 marinated chicken on the bone	paneer cooked in the clay oven 23. CALAMARI BAHAR
cooked in a clay oven 13. CHICKEN TIKKA5.95	served with calamari in a light mild
marinated chicken pieces off the bone cooked in a clay oven	24. AJWANI SALMON7.95
14. LAMB TIKKA6.95 marinated lamb pieces off the bone	served with salmon in a light mild spiced sauce
cooked in a clay oven	25. GOAN MUSSELS
15. CHAAT	served with mussels in a special mild spiced goan sauce
masala, available with:	PO INVESTOR

Duck

8.95

# Tandoori Dishes

# All these dishes are marinated and cooked in a clay oven over charcoal and are served dry. Shashlik dishes come with tomatoes, onions and peppers.

26. TANDOORI MIXED GRILLa selection of king prawns, lamb tikka, chicken tikka, tandoori cl kebab	
27. TANDOORI CHICKEN (HALF ON-THE-BONE)	10.95
28. CHICKEN TIKKA	10.95
29. LAMB TIKKA	11.95
30. LAMB CHOP FRY	15.95
31. SHASHLIK CHICKEN	11.95
32. SHASHLIK LAMB	12.95
33. DUCK TIKKA	15.95
34. DUCK SHASHLIK	16.95
35. SEAFOOD GRILLserved with king prawns, salmon and monkfish	17.95
36. SALMON TIKKA	15.95
37. GARLIC KING PRAWNS	15.95
38. Shashlik King Prawn	16.95
39. TANDOORI KING PRAWN	
40. VEGETABLE SHASHLIK	
41. Paneer Shashlik	11.95

# BALTI DISHES

#### Served in a uniquely prepared medium spiced balti sauce

42. CHICKEN	11.95
43. CHICKEN TIKKA	12.95
44. LAMB	12.95
45. LAMB TIKKA	13.95
46. DUCK TIKKA	15.95
47. Prawn	13.95
48. KING PRAWN	15.95
49. MIXED VEGETABLE	10.95

# JUMEIRA SELECTION

#### All the following dishes are available with:

#### Vegetable | Chicken | Lamb | Prawn | King Prawn | Duck

50. TIKKA MASSALA served in a creamy sweet mild sauce

51. CHILLI

served with green chillies, shallots, lemongrass and fenugreek in a hot spiced sauce

52. HANDI

served with lemongrass, green peppers and spring onions in a medium spiced sauce

53. KASHMIRI MASSALA

served with tropical fruits and cream in a sweet spiced masala sauce

54. LAZEEZ

served with caramelised onions in a medium spiced sauce

55. LEBU

served with shatkora lime in a medium spiced sauce

56. MISHTI LAUW

served with sweet pumpkin in a fairly hot spiced sauce

57. Naga Mirchi

served with naga chillies in a hot spiced sauce

58. PASSANDA

served with cream and nuts in a sweet mild sauce

59. PISTACHIO

served with pistachio nuts in a sweet mild sauce

60. SABOI

served with fresh green herbs in a medium spiced sauce

61 SUKA

served with tamarind and mushroom in a medium spiced sweet and sour sauce

62. SWEET CHILLI

served with spring onions and fenugreek in a medium spiced sweet chilli sauce

63. TIKKA REZZALA

served with ginger and almonds in a fairly spiced hot sauce

64. KARA MASSALA

served with ginger, green peppers, and onions in a medium spiced sauce

65. MAKANWALLA (BUTTER)

served with butter in a creamy lightly spiced medium sauce

66. PALONG

served with spring onions, shallot, garlic and lemongrass in a fairly hot spiced sauce

67. TARKAN

served with grilled onions, tomatoes, peppers, lemongrass and fresh herbs in a fairly hot spiced sauce

68. KARAHI

served with caramelised onions, capsicums and shallots in a medium spiced sauce

Vegetable	Chicken	Lamb	Prawn	King prawn	Duck
10.95	11.95	12.95	13.95	14.95	14.95

69. ROYAL LAMB MASSALA (LAMB SHANKS)	.16.95
served with baby potatoes in a medium spiced sauce	

### THE TRADITION

#### All the following dishes are available with:

Vegetable | Chicken | Lamb | Chicken Tikka | Lamb Tikka Prawn | King Prawn | Duck

#### 71. BHUNA

served with caramelised onions in a medium spiced sauce

#### 72. DANSAK

served with lentils in a fairly hot sweet & sour sauce

#### 73. DUPIAZA

served with caramelised onions and shallots in a medium spiced sauce

#### 74. GARLIC

served with garlic and fresh ground herbs in a medium spiced sauce

#### 75. JALFREZI

served with fresh green chillies and spring onions in a hot sauce

#### 76. KURMA

served with fresh cream in a sweet mild sauce

#### 77. MADRAS

served in a fairly hot sauce

#### 78. PATHIA

served with onions in a fairly hot sweet & sour sauce

#### 79. ROGAN

served with fresh coriander and glazed tomatoes

#### 80. SAG

served with fresh spinach and garlic in a medium spiced sauce

#### 81. VINDALOO

served in a hot sauce

Vegetable 9.95	Chicken 10.95	Lamb 11.95	Chicken tikka 11.95	Lamb tikka 12.95
	Prawn			
	12.95	13.95	13.95	

# SEAFOOD SELECTION

82. ADRAK MAAS (MONKFISH)	.95
served with fresh herbs in a medium spiced sweet and sour sauce	
83. MONKFISH LEBU14.	95
served with monkfish fillets in a shatkora lime infused medium spiced sauc	
84. SALMON LAJABAB14.	95
served with cashew nuts in a creamy sweet mild sauce	
85. SALMON PERI	95
served with a bhuna infused medium spiced sauce	
86. Jumeira King Prawn	95
served with green peppers, onions, fresh garlic and ginger in a fairly hot	
soya sauce	
87. KING PRAWN MAKNEE	.95
served with cashew nuts in a sweet mild spiced sauce	
88. TILAPIA BIRAN	.95
served with green chillies, shallots, lemongrass and fenugreek in a medium	
spiced sauce	
89. MASSALA MONKFISH14.	.95
served with cashew nuts in a sweet mild sauce	
90. Anjani Maas	.95
served with king prawns, monkfish, and squid all cooked with fresh herb garlic and shallots in a medium cocktail sweet and sour sauce	
91. SEAFOOD GRILL	.95

## BIRYANI DISHES

# These dishes are prepared with rice and accompanied by a vegetable curry on the side

16.95
13.95
14.95
14.95
15.95
15.95
16.95
12.95

# VEGETARIAN DISHES

	463H *
100. SABJIYAAN MAKNEEserved with cashew nuts in a sweet mild sauce	.10.95
101. SABJIYAAN MAKANWALLAserved with fresh cream and butter in a sweet mild sauce	.10.95
102. SABJIYAAN SABOJserved with fresh green herbs in a medium spiced sauce	.10.95
103. SABJIYAAN KARAHIserved with caramelised onions, capsicums and shallots in a medium spiced	.10.95 sauce
104. SABJIYAAN REZZALAserved with ginger and almonds in a fairly spiced hot sauce	.10.95
105. SABJIYAAN TARKANserved with grilled onions, tomatoes, peppers, lemongrass and fresh he	.10.95 erbs
106. SABJIYAAN OR PANEER SHASHLIKserved with tomatoes, onions and capsicums, straight out of the clay over	



#### SET MENU

Served with a starter, main dish, side dish, rice and naan bread

24.95 PER PERSON



### CHEE'S SDECT

Prepared and slow cooked with fresh ground spices and herbs to bring a true authentic flavour.

24 hour notice is required

KURZI LAMB 99.95

(Whole leg serves four guests)

A Night To Remember

Join us for our special Tuesday Banquet Night

4 Course Meal | 5PM - 10:30PM

£19.95 Per Person

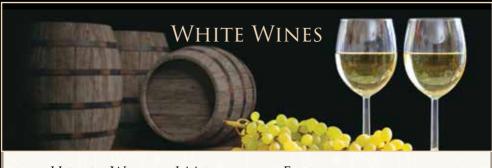
# Jumeira Gift Vouchers

Why not give a unique gift to someone special and let them experience Jumeira's exquisite flavours.

Please ask your waiter for more information

# FRESH VEGETABLE SIDE DISHES

All vegetable dishes are availa	able as main courses at £9.95
107. MIXED VEGETABLE CURRY	5.95
served with vegetables in a medium s 108. ALOO GOBI	
served with potato and cauliflower in	a medium spiced base
109. ALOO LAUWserved with baby potatoes and sweet	
110. BANGON BHAJEE	5.95
served with spiced aubergines and he 111. BINDI BHAJEE	
served with okra and fresh herbs in a	n a medium spiced base
112. BOMBAY ALOOserved with potatoes and cumin seeds	
113. CAULIFLOWER BHAJEE	5.95
served with cauliflowers in a medium 114. CHANNA PALAK	1. · · · · · · · · · · · · · · · · · · ·
served with chickpeas and fresh spina	ch in a medium spiced base
115. CHANA MASSALAserved with chickpeas and fresh herbs	
116. COURGETTE BHAIEE	5.95
served with sliced courgette and fresh	herbs in a medium spiced base
117. DALL MASSALAserved with lentils in a fairly hot spice	3.93 d sauce
118. MOTO PANEER	6.95
served with homemade cheese, fresh and the served with homemade cheese with home and the served with	
served with mushrooms and fresh her	os in a medium spiced base
120. NIRAMISHserved with stir fried vegetables in a i	
121. SAG ALOO	5.95
served with fresh spinach, potatoes and a 122. SAG BHAJEE	
served with fresh spinach, onions and a t	ouch of garlic in a medium spiced base
123. SAG DHAL	5.95
served with tresh spinach, lentils and tr	ied garlic in a medium spiced sauce
124. SAG MUSHROOMS	ied garlic in a medium spiced sauce
124. SAG MUSHROOMSspinach cooked with mushrooms and	ied garlic in a medium spiced sauce 5.95 ried garlic
124. SAG MUSHROOMS	ied garlic in a medium spiced sauce
124. SAG MUSHROOMSspinach cooked with mushrooms and fine 125. SAG PANEERserved with fresh spinach, homemade che 126. TARKA DALL	ied garlic in a medium spiced sauce
124. SAG MUSHROOMSspinach cooked with mushrooms and finest. SAG PANEERserved with fresh spinach, homemade chemical spinach.	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and to 125. SAG PANEERserved with fresh spinach, homemade chestach. TARKA DALLserved with lentils and fresh garlic in	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and to 125. SAG PANEERserved with fresh spinach, homemade chestach. TARKA DALLserved with lentils and fresh garlic in	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and to 125. SAG PANEERserved with fresh spinach, homemade che 126. TARKA DALLserved with lentils and fresh garlic in	ied garlic in a medium spiced sauce
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spinach cooked with mushrooms and to 125. SAG PANEER	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and to spinach cooked with mushrooms and to served with fresh spinach, homemade che to the served with lentils and fresh garlic in RICE, BREAD RICE  127. SPECIAL FRIED RICE 4.95 128. CHILLI RICE 4.95 129. COCONUT RICE 4.95	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and to spinach cooked with mushrooms and to served with fresh spinach, homemade che to the total cooked with fresh spinach, homemade che to the total cooked with lentils and fresh garlic in the served with lentils and fresh garlic in the RICE, BREAD RICE A.95  127. SPECIAL FRIED RICE 4.95  128. CHILLI RICE 4.95  129. COCONUT RICE 4.95  130. GARLIC RICE 4.95	SUNDRIES   SPEAD   S
spinach cooked with mushrooms and to 125. SAG PANEER	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and spinach cooked with spinach, homemade chester cooked with spinach, homemade chester cooked with lentils and fresh garlic in cooked with spinach cooked with mushroom tresh garlic in cooked with mushroom spinach, homemade chester cooked with mushroom spinach, homemade chester cooked with mushroom spinach, homemade chester cooked with fresh garlic in cooked with lentils and fresh garl	ied garlic in a medium spiced sauce
spinach cooked with mushrooms and spinach cooked with spinach, homemade chester cooked with spinach, homemade chester cooked with lentils and fresh garlic in cooked with mushroom triple cooked with mushroom spinach, and spinach cooked with mushroom spinach, and spinach cooked with mushroom spinach, and spinach cooked with mushroom spinach, and spinach, a	Sunda   Section   Sectio
spinach cooked with mushrooms and spinach cooked with spinach, homemade chester cooked with spinach, homemade chester cooked	Sunda   Section   Sectio
124. SAG MUSHROOMS  spinach cooked with mushrooms and 125. SAG PANEER  served with fresh spinach, homemade che 126. TARKA DALL  served with lentils and fresh garlic in  RICE, BREAD  RICE  127. SPECIAL FRIED RICE	Sunda   Specific   See and fresh cream in a sweet mild base   See and fresh cream in a sweet mild base   See a medium spiced sauce   See a m
124. SAG MUSHROOMS  spinach cooked with mushrooms and to spinach cooked with mushrooms and to served with fresh spinach, homemade che to the total served with lentils and fresh garlic in to the served with lentils and fresh garlic in to the served with lentils and fresh garlic in the s	See and fresh cream in a sweet mild base   5.95
124. SAG MUSHROOMS spinach cooked with mushrooms and to spinach cooked with mushrooms and to served with fresh spinach, homemade che to the total cooked with lentils and fresh garlic in the served w	See and fresh cream in a sweet mild base   5.95
124. SAG MUSHROOMS spinach cooked with mushrooms and to spinach cooked with mushrooms and to served with fresh spinach, homemade che to the total cooked with lentils and fresh garlic in the served w	See and fresh cream in a sweet mild base   5.95
124. SAG MUSHROOMS  spinach cooked with mushrooms and 125. SAG PANEER  served with fresh spinach, homemade che 126. TARKA DALL  served with lentils and fresh garlic in  RICE, BREAD  RICE  127. SPECIAL FRIED RICE	See and fresh cream in a sweet mild base   S.95
124. SAG MUSHROOMS  spinach cooked with mushrooms and to spinach cooked with mushrooms and to spinach the spinach, homemade che to the served with fresh spinach, homemade che to the served with lentils and fresh garlic in to the served with lentils and fresh garlic in the served with l	See and fresh cream in a sweet mild base   S.95
124. SAG MUSHROOMS  spinach cooked with mushrooms and 125. SAG PANEER  served with fresh spinach, homemade che 126. TARKA DALL  served with lentils and fresh garlic in  RICE, BREAD  RICE  127. SPECIAL FRIED RICE	See and fresh cream in a sweet mild base   5.95



156. HOUSE WINE – J.MOREAU ET FILS dry French white wine with pleasant fruity bouquet GLASS (125ML) 4.95 (175ML) 5.95 (250ML) 6.95 BOTTLE
■ FRANCE
157. MUSCADET DE SÈVRE ET MAINE
158. SANCERRE, DOMAINE ST. PIERRE
159. MÂCON LUGNY, LES GENIÈVRES, LOUIS LATOUR 21.95 a full fleshed chardonnay from the Mâconnais
160. CHABLIS, J. MOREAU & FILS
Private Chicago I. Const.
a dry, refreshing wine from the Veneto region GLASS (125ML) 5.95 (175ML) 6.95 (250ML) 7.95 BOTTLE
GERMANY  162. DRY RIESLING
■ URUGUAY  163. GIMENEZ MENDEZ CHARDONNAY
AUSTRALIA  164. SUM SAUVIGNON
SOUTH AFRICA
165. AZANIA CHENIN BLANC
MEW ZEALAND
166. NAPARA SPRINGS SAUVIGNON BLANC
SPARKLING WINE & ROSE
167. PINOT GRIGIO BLUSH, LA SCALA fresh and dry, crammed with summer fruit flavours GLASS (125ML) 5.95 (175ML) 6.95 (250ML) 7.95 BOTTLE
168. SANCERRE ROSÉ, DOMAINE ST. PIERRE
169. PROSECCO, EXTRA DRY, DALDIN - ITALY Dry, juicy and light, soft, delicate and deliciously creamy
BOTTLE



AND DESCRIPTION OF THE PERSON	1		
170. HOUSE WINE - MORE	AU		
fruity dry French red			
GLASS (125ML) 4.95			
BOTTLE		16.95	
	FRANCE		
171. CABERNET SAUVIGNON,			
Nice ripe fruit with good structure an			
172. ST. EMILION - BORDE a mellow, full-flavoured wine with	AUX n a smooth finish	22.95	
173. CHÂTEAUNEUF DU PA a most attractive Beaujolais Cru, fru		EU34.95	
	■ ITALY		
174. CHIANTI CLASSICO, I	GROTTI	20.95	
smooth, well balanced and soft w	ith vibrant cherry fruit		
	SPAIN		
		20.05	
175. RIOJA CRIANZA, BOD a smooth wine with pleasant vani		20.95	
	na vak enaratiensnes		
<b>≥</b> SO	UTH AFRICA		
176. AZANIA PINOTAGE	*W.#///*	19.95	
full-bodied and round with gener			
•	CHILE		
177. VIÑA GRACIA MERLO	T		
full flavoured and elegant with soft	fruit and good structure		
GLASS (125ML) 5.95			
BOTTLE		22.95	
• A	RGENTINA		
178. LAGRIMA MALBEC			
notes of vanilla and chocolate wit	th fresh fruit flavours,		
soft tannins and good balance GLASS (125ML) 5.95	(175MI) 6.95	(250MI) 795	
BOTTLE			
	= W = / H/// = .		
	AUSTRALIA		
179. THE SUM SHIRAZ		22.95	
Full-bodied with plummy fruit and			
NE NE	EW ZEALAND		
180. PINOT NOIR RAPAUR	a Springs	23.95	
Dark cherry, plum and redcurrant notes			
	URUGUAY		
181. GIMENEZ TANNAT The flagship grape from Uruguay	and the premium produ	24.95	
The nayship grape from oraguay and the premium producer			

Soft Drinks	BEERS AND CIDER
182. COCA COLA2.95	KING COBRA 5.2%
Regular or Diet  183. LEMONADE2.95	192. 750ML BOTTLE12.95
184. SODA WATER2.95 MINERAL WATER Still or Sparkling	COBRA 4.8% 193. 660ML BOTTLE
185. BOTTLE	KINGFISHER 4.5% 195. 660ML BOTTLE
Orange & Passion Fruit, Apple & Mango	BANGLA 4.8%
188. LASSI	197. 660ML BOTTLE
189. ASSORTED MIXER 2.50	TIGER 4.8% 198. 660ML BOTTLE 6.50
SHERRY AND PORT	Magners 4.5%
190. BRISTOL CREAM	199. 568ML BOTTLE 5.50
(SWEET)	NON ALCOHOLIC COBRA
PORT 3.50	200. 330ML BOTTLE3.95
WHISKEY  201. JOHNNIE WALKER 40%3.95 BLACK LABEL 202. JACK DANIELS 40%3.95 203. JAMESON IRISH 40%3.95 204. BELLS 40%3.95 205. SOUTHERN COMFORT 35% 3.95	207. REMY MARTIN 40% 4.50 208. COURVOISIER 40%3.95 209. MARTELL 40%3.95
VODKA  211. GREY GOOSE 40%	RUM  213. MORGAN SPICE 35%3.95  214. MORGAN DARK 40%3.95  215. MORGAN WHITE 37.5%3.95
SPI	RITS
	218. BARCARDI 37.5%3.95
	219. BAILEYS 17%
OTHER SPIRIT	S & LIQUEURS
G	IN
WHITLEY NEILL HANDCRAFTED GIN	HENDRICKS
220. PINK GRAPEFRUIT GIN 43% 4.50 221. Rhubarb & Ginger Gin 43%4.50	226. HENDRICKS GIN 43% 4.50  GORDANS GIN
221. RHOBARB & GINGER GIN 43%4.50  222. PARMA VIOLET GIN 43% 4.50	227. Special dry london gin 37.5% 4.50
223. BLOOD ORANGE GIN 43% 4.50	228. Premium pink gin 37.5% 4.50
224. BLACKBERRY GIN 43%	BOMBAY GIN 229. BOMBAY SAPPHIRE GIN 40%
225. ROKU GIN 43%	230. BOMBAY LONDON DRY GIN 37.5%.4.50
СНАМ	PAGNE
232. BOLLINGER NON VINTAGE 233. Laurent Perrier Rose	PRICE ON REQUEST PRICE ON REQUEST PRICE ON REQUEST PRICE ON REQUEST



# COCKTAILS

235. DIRTY MARTINI	5
236. MOJITO	5
Additional juices	)
237. COSMOPOLITAN	5
Grey Goose, Cointreau, Fresh Lime Juice, topped with Cranberry Juice	
238. DAIQUIRI	5
White Rum, Sugar, Mix of Citrus	
239. MIMOSA	5
Prosecco, Orange Juice	
240. BLUE LAGOON	5
241. SEX ON THE BEACH	5
242. CLASSIC MARGARITA	5
243. BAILEYS ESPRESSO MARTINI	5
244. ESPRESSO MARTINI	5
245. WHITE RUSSIAN12.95	5
Absolut, Coffee Liqueur, Double Cream	
MOCKTAILS	
246. VIRGIN COLADA	5
Pineapple Juice, Coconut Milk, Fresh Lime Juice	
VIRGIN MOJITO	5
MANGO/PASSION FRUIT/STRAWBERRY	
Fresh Lime Juice, Brown Sugar, Fresh Mint, Lime, Choice of Flavour	
Additional juices	)
BLUE SEA BREEZE 8.95	5
Blue Curacao, Fresh Lime, Lemon, Orange	
247. VIRGIN MARGARITA7.95	5
Fresh Lime Juice, Fresh Lemon Juice, Fresh Orange Juice, Sugar Syrup, Pickle Juice, Tonic Water to top	
248. PASSION FRUIT MARTINI	5
Passion Fruit Puree, Fresh Lime Juice, Apple Juice	



# Staplehurst | Cranbrook | Wadhurst

THANK YOU FOR VISITING US.