



Welcome to Jumeira Restaurant

Founded by the esteemed Tarak Ahmed, who brings over 30 years of distinguished experience in the restaurant industry, JR Group is synonymous with luxury dining and culinary excellence. Our portfolio showcases a refined blend of tradition and innovation, offering unparalleled dining experiences that appeal to the most sophisticated tastes.

Inspired by the ancient culinary traditions that have shaped Indian cuisine for over four millennia, Jumeira Restaurant stands as a beacon of flavour and sophistication. Under the visionary guidance of Tarak Ahmed, Jumeira rekindles the burning embers of its rich heritage, offering a dining experience that seamlessly marries the time-honoured artistry of Indian cooking with contemporary flair.

Our restaurant is a sanctuary where the senses are captivated by a rich infusion of spices, delicately balanced flavours, and a warm, inviting ambiance. Every dish at Jumeira is meticulously crafted to perfection, inviting you to savour the afterglow of classic gourmet cuisine. Step into Jumeira and allow the burning embers to rekindle your passion for the extraordinary tastes of India.



THANK YOU FOR VISITING JUMEIRA RESTAURANT

A handwritten signature in black ink, appearing to read "Tarak Ahmed".

TARAK AHMED
MANAGING DIRECTOR



A JR GROUP RESTAURANT

Starters

The Grand Entrance

lamb chop, paneer, king prawn, harialy chicken, kofta

£11.95

Special Seafood Platter

king prawn, salmon tikka, paper prawn, monk fish

£11.95

Mixed Starter 7.95

chicken tikka, lamb tikka, sheek kebab and onion bhajee

Lamb Chops 8.95

chargrilled and pan-fried with garlic and onions

Harialy Chicken 6.95

marinated with fresh green herbs and skewered in tandoori oven

Onion Bhajee 5.95

deep fried onion and lentil balls

Samosas 5.95

pastry filled with minced lamb or vegetables

Jaal Paneer 8.95

tandoori paneer sauteéd with onions and peppers in a sweet chilli sauce

Kofta 5.95

minced chicken coated in breadcrumbs

Pastry

cooked with fresh garlic and herbs and wrapped in a puree

Chicken 6.95 | Lamb 7.95

Sheek Kebab 6.95

minced lamb kebabs with fresh herbs and spices

Tandoori Chicken 6.95

marinated chicken on the bone cooked in a clay oven

Chicken Tikka 6.95

marinated chicken pieces off the bone cooked in a clay oven

Lamb Tikka 7.95

marinated lamb pieces off the bone cooked in a clay oven

Paneer Tikka 8.95

cubes of paneer cooked in a clay oven

Garlic King Prawns 8.95

king prawns pan fried with fresh garlic and onions

Tandoori King Prawns ... 8.95

king prawns marinated and cooked in a clay oven

Paper Prawns 7.95

large prawns wrapped in a thin pastry and fried crispy

Puree

cooked with fresh garlic and herbs, medium spiced, served on a puree bread

Prawn 8.95 | King Prawn 9.95

Butterfly King Prawn 7.95

king prawn lightly spiced, coated with breadcrumbs and deep fried

Garlic Mushroom 6.95

mushrooms panfried with fresh garlic and onions

Calamari Bahar 6.95

served with calamari in a light mild spiced sauce

Ajwani Salmon 8.95

served with salmon in a light mild spiced sauce

Goan Mussels 7.95

served with mussels in a special mild spiced goan sauce

Salmon Tikka 9.95

cubes of salmon cooked in a clay oven

Asparagus Bahar 7.95

asparagus served in a light mild sauce

Chaat

cooked with tamarind and chaat masala:

Vegetable	Chicken	Lamb	Paneer
5.95	7.95	8.95	8.95

Tandoori Dishes

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

Tandoori Mixed Grill	18.95
a selection of king prawns, lamb tikka, chicken tikka, tandoori chicken and sheek kebab	
Seafood Grill	18.95
served with king prawns, salmon and monkfish	
Lamb Chop Fry	16.95
Tandoori Chicken (half on-the-bone)	11.95
Tandoori King Prawn	16.95
Garlic King Prawns	16.95
Chicken Tikka	11.95
Lamb Tikka	12.95
Salmon Tikka	17.95
Paneer Tikka	13.95
Chicken Shashlik	12.95
Lamb Shashlik	13.95
King Prawn Shashlik	17.95
Salmon Shashlik	18.95
Paneer Shashlik	14.95
Vegetable Shashlik	11.95

Balti Dishes

Served in a uniquely prepared medium spiced balti sauce

Chicken	12.95
Chicken Tikka	13.95
Lamb	13.95
Lamb Tikka	14.95
Prawn	14.95
King Prawn	16.95
Paneer Tikka	14.95
Mixed Vegetable	11.95

Jumeira Selection

All the following dishes are available with:
Vegetable | Chicken | Lamb | Prawn | King Prawn | Paneer

Massala

served in a creamy sweet mild sauce

Chilli

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

Handi

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

Kashmiri Massala

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

Lazeez

served with caramelised onions in a medium spiced sauce

Lebu

served with shatkora lime in a medium spiced sauce

Kala

served with black lentils, shallots, lemongrass and fenugreek in a hot spiced sauce

Naga Mirchi

served with naga chillies in a hot spiced sauce

Passanda

served with cream and nuts in a sweet mild sauce

Pistachio

served with pistachio nuts in a sweet mild sauce

Saboj

served with fresh green herbs in a medium spiced sauce

Suka

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

Sweet Chilli

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

Rezzala

served with ginger and almonds in a fairly spiced hot sauce

Kara Massala

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

Makanwalla (Butter)

served with butter in a creamy lightly spiced medium sauce

Palong

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

Tarkan

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

Karahi

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

Vegetable	Chicken	Lamb	Prawn	King prawn	Paneer
11.95	12.95	13.95	14.95	15.95	13.95

Royal Lamb Massala (Lamb Shank).....17.95
served with baby potatoes in a medium spiced sauce

Spicy Lamb Chops17.95
served with baby potatoes in a fairly hot spiced sauce

The Tradition

All the following dishes are available with:

Vegetable | Chicken | Lamb | Chicken Tikka | Lamb Tikka
Prawn | King Prawn | Paneer

Bhuna

served with caramelised onions in a medium spiced sauce

Dansak

served with lentils in a fairly hot sweet & sour sauce

Dupiaza

served with caramelised onions and shallots in a medium spiced sauce

Garlic

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

Jalfrezi

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

Kurma

served with fresh cream in a sweet mild sauce

Madras

served in a fairly hot sauce

Pathia

served with onions in a fairly hot sweet & sour sauce

Rogan

served with fresh coriander and glazed tomatoes

Sag

served with fresh spinach and garlic in a medium spiced sauce

Vindaloo

served in a hot sauce

Vegetable
10.95

Chicken
11.95

Lamb
12.95

Chicken tikka
12.95

Lamb tikka
13.95

Prawn
13.95

King prawn
14.95

Paneer
12.95

Seafood Selection

Adrak Maas (Monkfish) 15.95
served with fresh herbs in a medium spiced sweet and sour sauce

Monkfish Lebu 15.95
served with monkfish fillets in a shatkora lime infused medium spiced sauce

Salmon Lajabab 15.95
served with cashew nuts in a creamy sweet mild sauce

Salmon Peri 15.95
served with a bhuna infused medium spiced sauce

Jumeira King Prawn 16.95
served with green peppers, onions, fresh garlic and ginger in a fairly hot soya sauce

King Prawn Maknee 16.95
served with cashew nuts in a sweet mild spiced sauce

Tilapia Biran 14.95
served with green chillies, shallots, lemongrass and fenugreek in a medium spiced sauce

Massala Monkfish 15.95
served with cashew nuts in a sweet mild sauce

Anjani Maas 15.95
served with king prawns, monkfish, and squid all cooked with fresh herbs, garlic and shallots in a medium cocktail sweet and sour sauce

Seafood Grill 18.95
served with king prawns, salmon and monkfish all cooked in a clay oven

Biryani Dishes

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

Special Mixed Biryani	17.95
served with a combination of chicken, lamb and prawns	
Chicken	14.95
Chicken Tikka	15.95
Lamb	15.95
Lamb Tikka	16.95
Prawn	16.95
King Prawn	17.95
Vegetable	13.95

Vegetarian Dishes

Sabjiyaan Maknee	11.95
served with cashew nuts in a sweet mild sauce	
Sabjiyaan Makanwalla	11.95
served with fresh cream and butter in a sweet mild sauce	
Sabjiyaan Saboj	11.95
served with fresh green herbs in a medium spiced sauce	
Sabjiyaan Karahi	11.95
served with caramelised onions, capsicums and shallots in a medium spiced sauce	
Sabjiyaan Rezzala	11.95
served with ginger and almonds in a fairly spiced hot sauce	
Sabjiyaan Tarkan	11.95
served with grilled onions, tomatoes, peppers, lemongrass and fresh herbs	
Sabjiyaan Shashlik	11.95
served with tomatoes, onions and capsicums, straight out of the clay oven	
Paneer Shashlik	14.95
served with tomatoes, onions and capsicums, straight out of the clay oven	

Chef's Special

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)

Set Menu

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

26.95

Vegetable Side Dishes

All vegetable dishes are available as main courses at £10.95

Mixed Vegetable Curry	6.95
served with vegetables in a medium spiced sauce	
Asparagus Bhajee	6.95
served with asparagus in a medium spiced base	
Aloo Channa	6.95
served with potatoes and chickpeas in a medium spiced base	
Bangon Bhajee	6.95
served with spiced aubergines and herbs in a medium spiced base	
Bindi Bhajee	6.95
served with okra and fresh herbs in a in a medium spiced base	
Bombay Aloo	6.95
served with potatoes and cumin seeds in a medium spiced base	
Broccoli Bhajee	6.95
served with broccoli in a medium spiced base	
Cauliflower Bhajee	6.95
served with cauliflower in a medium spiced base	
Channa Palak	6.95
served with chickpeas and fresh spinach in a medium spiced base	
Channa Massala	6.95
served with chickpeas and fresh herbs in a medium spiced base	
Dhal Maknee	6.95
served with lentils in a fairly hot spiced sauce	
Moto Paneer	7.95
served with homemade cheese, fresh cream and peas in a sweet mild base	
Mushroom Bhajee	6.95
served with mushrooms and fresh herbs in a medium spiced base	
Niramish	6.95
served with stir fried vegetables in a medium spiced base	
Sag Aloo	6.95
served with fresh spinach, potatoes and a touch of garlic in a medium spiced base	
Sag Bhajee	6.95
served with fresh spinach, onions and a touch of garlic in a medium spiced base	
Sag Dhal	6.95
served with fresh spinach, lentils and fried garlic in a medium spiced sauce	
Sag Mushrooms	6.95
served with fresh spinach, mushrooms and fried garlic	
Sag Paneer	7.95
served with fresh spinach, homemade cheese and fresh cream in a sweet mild base	
Kala Dhal	6.95
served with black lentils in a fairly hot spiced sauce	
Tarka Dhal	6.95
served with lentils and fresh garlic in a medium spiced sauce	

Rice

Special Fried Rice.....	5.95
Chilli Rice	5.95
Coconut Rice.....	5.95
Garlic Rice	5.95
Keema Rice	5.95
Mushroom Fried Rice.....	5.95
Vegetable Rice	5.95
Lemon Rice	4.95
Onion Rice	4.95
Peas Rice	4.95
Sag Rice	4.95
Pilau Rice.....	3.95
Plain Rice.....	3.50

Bread

Plain Naan	3.50
Keema Naan.....	4.50
Peshwari Naan.....	4.50
Chilli Naan.....	4.50
Sag Naan.....	4.50
Cheese Naan.....	4.50
Garlic Naan	4.50
Garlic & Cheese Naan	5.95
Vegetable Naan.....	4.50
Plain Paratha.....	4.50
Stuffed Paratha	4.95
Chapati	2.50
Tandoori Roti.....	3.50

Sundries

Popadom (Plain or Spicy)	1.00
Chutney	1.00 (each) 3.50 (selection)
Choose from: mint sauce, mango chutney, mixed pickle & onion salad	
Raitha	3.50
Cucumber or onion	

White Wines

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	19.95		

NEW ZEALAND

Sileni Sauvignon

tangy grapefruit flavors with a zingy finish and an impeccable balance

Glass	125ml 5.95	175ml 6.95	250ml 7.95
Bottle	21.95		

ITALY

Pinot Grigio, La Scala

a dry, refreshing wine from the Veneto region

Glass	125ml 5.95	175ml 6.95	250ml 7.95
Bottle	24.95		

FRANCE

Sancerre, Domaine St. Pierre	27.95
good fruit and full of sauvignon flavour	

Mâcon Lugny, Les Genièvres, Louis Latour	23.95
a full fleshed chardonnay from the Mâconnais	

Chablis, J. Moreau & Fils	25.95
unoaked chardonnay uniquely fresh and crisp	

URUGUAY

Gimenez Mendez Chardonnay	22.95
tropical and balanced	

SOUTH AFRICA

Azania Chenin Blanc	20.95
delicious mouthfilling fruit with a fresh and appetising character	

Sparkling Wine & Rose

Pinot Grigio Blush, La Scala

fresh and dry, crammed with summer fruit flavours

Glass	125ml 5.95	175ml 6.95	250ml 7.95
Bottle	24.95		

Sancerre Rosé, Domaine St. Pierre	27.95
bright in tone, fresh and incisive in style, with colour from Pinot Noir	

Prosecco, Extra Dry, Daldin – Italy

Dry, juicy and light, soft, delicate and deliciously creamy

Bottle	24.95
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Bottle 200ml	8.95
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Red Wines

House Wine – J. Moreau et Fils

fruity dry French red

Glass	125ml 4.95	175ml 5.95	250ml 6.95
Bottle	19.95		

 CHILE

Viña Gracia Merlot

full flavoured and elegant with soft fruit and good structure

Glass	125ml 5.95	175ml 6.95	250ml 7.95
Bottle	24.95		

 ARGENTINA

Lagrima Malbec

notes of vanilla and chocolate with fresh fruit flavours, soft tannins and good balance

Glass	125ml 5.95	175ml 6.95	250ml 7.95
Bottle	24.95		

 FRANCE

St. Emilion - Bordeaux 24.95

a mellow, full-flavoured wine with a smooth finish

Châteauneuf du Pape, Pierre Amadieu 34.95

a most attractive Beaujolais Cru, fruity, round and refreshing

 ITALY

Chianti Classico, I Grotti 22.95

smooth, well balanced and soft with vibrant cherry fruit

 SPAIN

Rioja Crianza, Bodegas Muriel 22.95

a smooth wine with pleasant vanilla oak characteristics

 SOUTH AFRICA

Azania Pinotage 21.95

full-bodied and round with generous plum and mulberry flavours

Champagne

House Champagne	Price On Request
Bollinger Non Vintage	Price On Request
Laurent Perrier Rose	Price On Request
Dom Perignon	Price On Request

Soft Drinks




Coca Cola	2.95
Regular Or Diet	
Lemonade	2.95
Soda Water	2.95
Mineral Water Bottle	4.50
Still Or Sparkling	
Juice	3.50
Apple, Mango, Orange, Pineapple	
J20	2.95
Apple & Mango, Orange & Passion Fruit	
Mango Lassi	4.95
Assorted Mixer	2.95

Beers & Cider



King Cobra 5.2%	
750ml Bottle	12.95
Cobra 4.8%	
660ml Bottle.....	6.50
330ml Bottle	3.95
Kingfisher 4.5%	
650ml Bottle.....	6.50
330ml.....	3.95
Bangla 4.8%	
660ml Bottle.....	6.50
Magners 4.5%	
568ml Bottle.....	5.50
Non Alcoholic Beer	
330ml Bottle	3.95

Sherry & Port



Bristol Cream (Sweet)	3.50
Special Reserve Port	3.50

Brandy

Hennessy X O 40%.....	14.95
Remy Martin 40%.....	4.50
Courvoisier 40%.....	3.95
Martell 40%.....	3.95
Grand Armagnac 40%.....	3.95

Vodka

Grey Goose 40%	4.50
Smirnoff 37.5%.....	3.95

Rum

Morgan Spice 35%	3.95
Morgan Dark 40%.....	3.95
Morgan White 37.5%.....	3.95

Spirits

Malibu 21%.....	3.95
Archers 18%	3.95
Barcardi 37.5%	3.95
Baileys 17%.....	3.95

Whiskey

Johnnie Walker 40%	3.95	Bells 40%	3.95
Jack Daniels 40%.....	3.95	Southern Comfort 35%...	3.95
Jameson Irish 40%	3.95		

Gin

Bombay	Roku Gin 43%	4.50
Sapphire Gin 40%	Blackberry Gin 43%.....	4.50
Bombay London	Blood Orange Gin 43% .	4.50
Dry Gin 37.5%.....	Parma Violet Gin 43% ...	4.50
Gordon's Gin 37.5%	Pink Grapefruit Gin 43%	4.50
Gordon's	Rhubarb &	
Pink Gin 37.5%	Ginger Gin 43%	4.50
Hendricks Gin 43%		