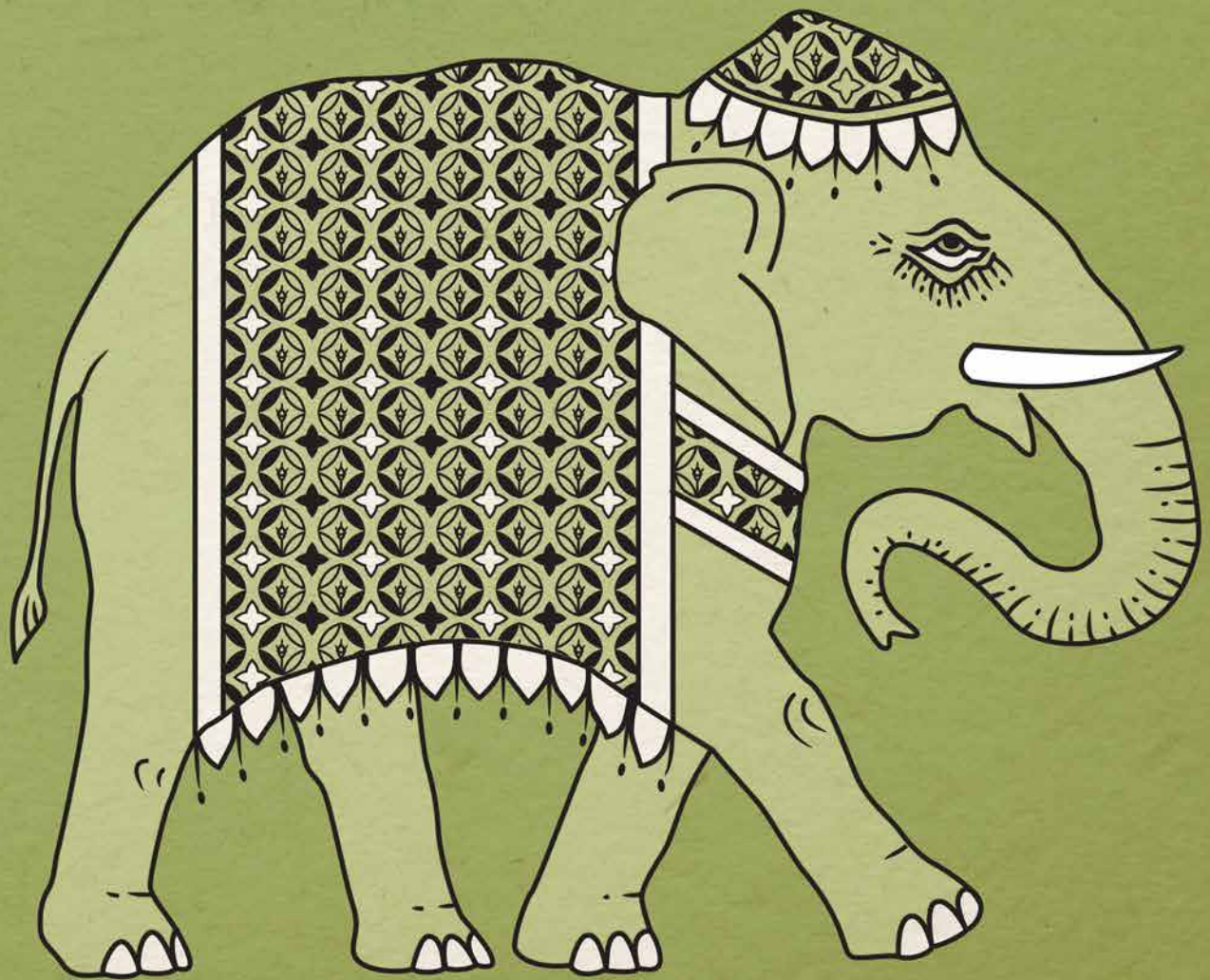



Voujon
— cafe —



Voujon Cafe source all meat and vegetables locally



Take Away & Delivery

Earlybird Menu €13.95pp
3 courses meal from 5pm to 7pm

Sunday Lunch Buffet €9.99pp
12pm to 2:30pm

Opening hours

7 days a week 5:00pm - 11:30pm

051 338675

**We offer a full catering service for all occasions and can
accommodate large reservations.**

Gift voucher available.



Appetisers:

1. **Onion Bhaji** 3.50
Onion fritters flavoured with coriander and cumin.
2. **Vegetable Pakora** 4.00
Crispy fried seasonal vegetables coated with gram flour batter.
3. **Chicken Pakora** 5.00
Tender chicken pieces in gram flour batter.
4. **Prawn Cocktail** 6.50
Fried tiger prawns in light gram flour.
5. **Vegetable Samosa** 4.00
Mildly spiced potato with a green pea filling wrapped in pastry.
6. **Meat Samosa** 4.00
Mildly spiced minced meat wrapped in pastry.
7. **Sheekh Kebab** 5.00
Minced lamb with fresh coriander, onion, chillies and ginger on skewers.
8. **Tandoori chicken** 5.00
Spring chicken on the bone, marinated overnight in our own special spices and slow cooked in the Tandoori (clay oven).
9. **Chicken / Lamb Tikka** 5.00
Tender juicy boneless chicken or lamb pieces marinated overnight in our own spices and cooked in the Tandoori (clay oven).
10. **Vegetable Platter** 9.00
Suits 2 people.
11. **Meat platter** 11.00
Suits 2 people.
12. **King Prawn butterfly** 6.00
King prawns fried in batter.
13. **Garlic Mushrooms** 4.00
Fresh mushrooms marinated with lightly spiced gram flour. Deep fried with garlic sauce.
14. **Devil's Tomato** 5.00
Stuffed with chicken tikka
15. **Stuffed Mushrooms/ Green Pepper** 5.00
Stuffed with minced meat
16. **Crab Claws** 6.50
Marinated crab cooked in clay oven
17. **Chicken Momo** 5.00
Cooked with sliced chicken tikka & apricot
18. **Paneer Tikka** 5.00
Marinated paneer cooked in clay oven served with puri.

Main Courses

With the following dishes choose: **Chicken(10.50) Lamb (11.00) Beef (10.50) Vegetable(9.00) or Prawns (11.50)**

19. **Korma (VM)**
A delicious creamy sauce with ground almonds and coconut.
20. **Tikka Masala (VM)**
Cooked in the Tandoori and then simmered in creamy tomatoes and almond sauce.
21. **Madras (H)**
Piquant curry tempered with mustard seeds curry leaves, red chillies.
22. **Curry (M)**
A traditional hot spicy curry cooked with fresh ginger, tomato, herbs, golden fried onions and green chillies.
23. **Balti (M)**
Cooked with fresh ginger, tomato, herbs, green chillies and pepper.
24. **Jalfrezi (MH)**
Cooked with green and red peppers, tomatoes, onions and fresh coriander in a tasty curry sauce.
25. **Rogan Josh (M)**
Cooked with grilled onions, yoghurt, saffron, red and green peppers and tomato.
26. **Bhuna (M)**
Cooked with fresh ginger, onions, tomatoes, garlic and Indian spices.
27. **Dopiaza (M)**
Cooked in rich aromatic sauce with diced onions, ginger, coriander and spices.
28. **Pasanda (VM)**
Cooked in a mild creamy sauce with almonds, coconut powder and pistachio nuts.
29. **Naga (VH)**
Extra hot aromatic sauce with naga pickle, diced onions and tomato.
30. **Butter Chicken (VM)**
Tandoori chicken cooked in butter & cream sauce & crushed roasted nuts.
31. **Chicken Saag**
Cooked with garlic, onions, Indian spices, chicken and spinach.
32. **Chicken Dansak**
Cooked with lentils, sweet and sour.
33. **Chicken Pathia**
Sweet and sour dish cooked with tomato
34. **Chicken Vindaloo (VH)**
Cooked in extra hot spices
35. **Makani Chicken**
Cooked with chicken tikka and masala sauce and cheese
36. **Chicken Karahi**
Fresh onions, garlic, ginger and tomato with Karahi sauce.

Chef's Specials

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| 37. Voujon Special Balti | 11.50 |
| Cooked with sliced chicken Tikka, minced meat & boiled egg. | |
| 38. Chicken Delight | 11.50 |
| Cooked with marinated chicken, fresh ginger & rich spicy herbs. | |
| 39. Chicken/Lamb Pineapple | 11.50 |
| Cooked with Korma sauce & pineapple very tasty dish served with fresh pineapple. | |
| 40. Mixed Grill Special | 11.50 |
| Cooked with chicken tikka, lamb tikka, tandoori chicken and minced meat. | |
| 41. Voujon Special Biryani | 11.50 |
| Chicken, lamb, prawn, mushrooms and peas. | |
| 42. Shaki Kofta | 11.50 |
| Cooked with meat ball, baby corn and chick peas. | |
| 43. Voujon Chingri | 12.95 |
| Cooked with King Prawns, fresh herbs, ajowan seed and bay leaf. | |
| 44. Garlic Chilli Chicken (M) | 10.50 |
| Cooked in herbs and fried in garlic (our most popular dish). | |
| 45. Chicken Chilli Hasals (MH) | 10.50 |
| Cooked with fresh green chilli, Indian spices and flavoured with lemon. | |

From the Tandoori clay oven:

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| 46. Chicken or Lamb Tikka | 10.00 |
| Tender chicken or lamb pieces, marinated over night in our own blend of spices and slowly cooked in the tandoori oven. | |
| 47. Tandoori Chicken | 10.00 |
| Spring chicken Marinated over night in our own special spices and slowly cooked in the tandoori oven. | |
| 48. Sheekh Kebab | 10.00 |
| Minced lamb with fresh coriander, onions, chilli and ginger cooked in the tandoori oven. | |
| 49. Tandoori King Prawn | 12.95 |
| Marinated with special sauce and cooked in the tandoori oven. | |
| 50. Special Tandoori Mix | 12.95 |
| A mixed selection of tandoori chicken, chicken tikka, lamb tikka, sheesh kebab and tandoori king prawns. | |
| 51. Special Tandoori Seafood Mix | 12.95 |
| Marinated macrel, crab claws, tiger prawns, king prawn cooked in clay oven. | |
| 52. Chicken/ Lamb Shashlik | 10.95 |
| Marinated then cooked on skewers dipped in a spicy shashlik sauce. | |

Vegetarian sides

All of the dishes are available as a side dish: **Side dish (4.50) Main dish (6.50)**

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| 53. Chana Masala (M) | |
| Chickpeas in spicy sauce. | |
| 54. Dal Tarka (M) | |
| Two types of lentils, fresh coriander, ginger, garlic, cumin and fresh chilli. | |
| 55. Saag Paneer (M) | |
| Spinach with paneer (Indian cottage cheese). | |
| 56. Mushroom Bhaji | |
| Mushroom cooked in medium spices. | |
| 57. Saag Aloo (M) | |
| Creamed spinach and potato with a tempering of garlic and cumin. | |
| 58. Saag Bhaji | |
| Spinach with fresh garlic | |
| 59. Chana saag | |
| Chick Pea | |
| 60. Bombay Aloo | |
| Spiced potatoes | |
| 61. Aloo Gobi | |
| Potatoes and Cauliflower | |
| 62. Bhindi Bhaji | |
| Fresh aubergine | |

Biriyani from Southern India.

A traditional Indian dish where rice is cooked with meat or vegetables and fresh coriander, ginger, raisins and nuts. Served with Biriyani sauce or Riata.

(Medium, Mild, Hot)

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| 63. Chicken or Lamb Tikka Biriyani | 10.50 |
| 64. Chicken or Lamb Biriyani | 10.00 |
| 65. Vegetable Biriyani | 9.00 |
| 66. Tiger Prawn Biriyani | 11.50 |
| 67. King Prawn Biriyani | 12.95 |

Basanti rice, the king of all rice's

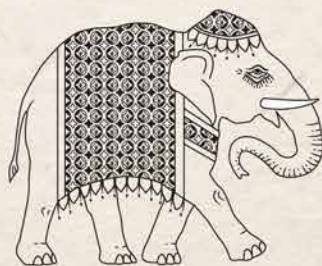
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| 68. Steamed rice/pilau | 2.00 |
| 69. Egg fried rice | 3.00 |
| 70. Vegetable rice | 3.00 |
| 71. Mushroom rice | 3.00 |
| 72. Lemon Rice | 3.00 |
| 73. Coconut rice | 3.00 |
| 74. Special Fried Rice | 3.50 |
| 75. Fried Rice | 2.50 |
| 76. Chips | 2.50 |

Indian Bread from the clay oven

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| 77. Naan (G)
Traditional soft bread cooked in our clay oven. | 2.00 |
| 78. Garlic Naan
Soft bread topped with freshly chopped garlic. | 3.00 |
| 79. Peshwari Nann
Soft bread with almonds, coconut powder and raisins. | 3.00 |
| 80. Cheese Naan
Soft bread topped with cheddar cheese. | 3.00 |
| 81. Keema Naan
Stuffed with minced lamb, tempered with spices and mixed herbs. | 3.00 |
| 82. Onion Naan
Stuffed with finely chopped onion tempered with spices and fresh coriander. | 3.00 |
| 83. Chilli and Coriander Naan
Traditional soft bread topped with fresh green chilli and coriander. | 3.00 |
| 84. Chicken Tikka Naan
Stuffed with chicken tikka | 4.00 |
| 85. Chilli and Cheese Naan | 3.00 |
| 86. Chappati/ Roti (G)
Whole meal bread cooked in Tawa. | 3.00 |
| 87. Parantha
Extra light wheat bread, buttered and cooked in Tawa. | 3.00 |

European Dishes

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| 88. Traditional Fish & Chips
Fillet of cod deep fried in a light tempura batter server with homemade lime tartar sauce, mushy peas & chips. | 11.50 |
| 89. Golden Chicken Goujon
Sesame seed breaded strips of chicken breast served with home made side salad, chips and dip. | 10.50 |
| 90. Beef Burger
8oz's of lean ground mince in a warm bap served with fine roasted pepper relish, iceberg lettuce, tomato & onion. Served with chip, side salad and melted mozzarella (optional). | 10.50 |
| 91. Voujon Chicken Burger
Succulent chicken fillet lightly battered & seasoned. Served in a warm bap with sauce, crispy lettuce & tomato. Accompanied with chips & side salad. | 10.50 |
| 92. Tiger King Prawn Salad
Tiger prawns deep fried in a light tempura batter and served on a bed of mixed leaves, roasted sunflower seeds, tomatoes, sweet corn, red onions with a side of sweet chilli dip and naan bread. | 11.50 |
| 93. Sirloin Steak
Served with chips, side salad & pepper sauce. | 14.50 |



Voujon Cafe source all meat and vegetables locally

Set Menu for 4 - €65

Stater

**Voujon Special stater for 4
Mixed meat or mixed vegetables**

Main

**Chicken Pineapple
Chicken Tikka Masala
Garlic Chilli Chicken
Chicken Or Lamb Balti**

Rice

**Mushroom Rice
Special Fried Rice**

Naan

Naan + Peshwari Naan

Dessert

**Mango Kulfi
Tea or Coffee**

Set Menu for 2 - €30

Stater

**Voujon Special stater for 2
Mixed meat or mixed vegetables**

Main

**Chicken Korma
Chicken Or Lamb Curry**

Rice

Egg Fried Rice

Naan

Naan or Chips

Tea or Coffee

Opening hours

051 338675

7 Days a week

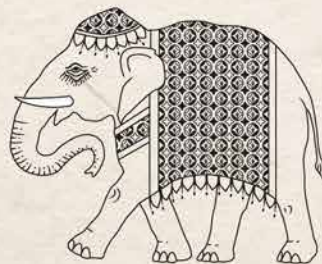
5:00pm - 11:30pm

Saturday Lunch

12:00pm - 2:30pm

Sunday Buffet

12:00pm - 2:30pm Lunch



Voujon
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Thank you for choosing
Voujon Cafe
See you soon!

