



### Vegetarian sides

All of the dishes are available as a side dish:

Side dish (4.50) Main dish (6.50)

- 58. Saag Paneer (M)  
Spinach with paneer (Indian cottage cheese).
- 59. Saag Aloo (M)  
Creamed spinach and potato with a tempering of garlic and cumin.
- 60. Bombay Aloo (M)  
Spiced potatoes.
- 61. Aloo Gobi (M)  
Potatoes and cauliflower.
- 62. Saag Bhaji (M)  
Spinach with fresh garlic.
- 63. Chana Saag (M)  
Chickpea and spinach.
- 64. Chana Masala (M)  
Chickpeas in spicy sauce.
- 65. Bhindi Bhaji (M)  
Cooked with fresh Okra
- 66. Mushroom Bhaji (M)  
Mushroom cooked in medium spices.
- 67. Dal Tarka (M)  
Two types of lentils, fresh coriander, ginger, garlic, cumin.

### Biryani 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. (Mild and Hot)

- 68. Chicken or Lamb Tikka Biryani 10.00
- 69. Chicken or Lamb Biryani 9.50
- 70. Vegetable Biryani 8.50
- 71. Tiger Prawn Biryani 11.00
- 72. King Prawn Biryani 11.95

### Basamti rice, the king of all rices

- 73. Steamed rice/pilau 2.00
- 74. Egg fried rice 3.00
- 75. Vegetable rice 3.00
- 76. Mushroom rice 3.00
- 77. Lemon rice 3.00
- 78. Coconut rice 3.00
- 79. Special fried rice 3.00
- 80. Fried rice 3.00
- 81. Chips 2.50

### Soft Drinks

- 82. Soft drink can 1.50  
Coke, Diet Coke, Fanta, 7Up.



### Indian Bread from the clay oven

- 83. Naan 2.00  
Traditional soft bread cooked in our clay oven.
- 84. Garlic Naan 3.00  
Soft bread topped with freshly blended garlic.
- 85. Peshwari Naan 3.00  
Soft bread with almonds, coconut powder and raisins.
- 86. Cheese Naan 3.00  
Soft bread topped with cheddar cheese.
- 87. Keema Naan 3.00  
Stuffed with minced lamb, tempered with spices and mixed herbs.
- 88. Onion Naan 3.00  
Stuffed with finely chopped onion tempered with spices and fresh coriander.
- 89. Chilli and Coriander Naan 3.00  
Traditional soft bread topped with fresh green chilli and coriander.
- 90. Chicken Tikka Naan 3.00  
Stuffed with chicken tikka.
- 91. Chilli and Cheese Naan 3.00  
Stuffed with chilli and cheese.
- 92. Chappati/ Roti 1.50  
Wholemeal bread cooked in tawa.
- 93. Paratha 3.00  
Extra light wheat bread, buttered and cooked in tawa.
- 94. Onion & Cumuber Raith 2.00

### International Dishes

- 95. Traditional Fish & Chips 10.00  
Fillet of cod deep fried in a light tempura batter served with homemade lime tartar sauce, mushy peas & chips.
- 96. Golden Chicken Goujon 9:50  
Sesame seed breaded strips of chicken breast served with home-made side salad, chips and dip.
- 97. Beef Burger 9:50  
8oz's of lean ground mince in a warm bap served with fine roasted pepper relish, Iceberg lettuce, tomato & onion. Served with chips and dip.
- 98. Voujon Chicken Burger 9:50  
Succulent chicken fillet lightly battered & seasoned. Served in a warm bap with sauce, crispy lettuce & tomatoes. Served with chips & dip.
- 99. Tiger King Prawn Salad 10.00  
Tiger prawns deep fried in a light tempura batter and served with tomatoes, red onions with a side of sweet chilli dip and naan bread.
- 100. Chicken or Doner Kebab 6.00  
Served with Naan bread, side salad red onions, garlic mayo and kebab sauce.
- 101. Chicken or Doner Meat & Chips 6.00  
Salad, red onions, garlic mayo and kebab sauce.

Very Hot (VH) Hot (H) Mild (M)  
Very Mild (VM) Sour (S)



# Voujon

— cafe —

## Indian Restaurant

### Take Away & Home delivery

051 338675

051 338682



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

Couples Rate  
**€49.95**  
3 course meal & bottle of wine

Open  
7 Days a week  
4:30pm - 11:30pm

Early Bird Menu  
**€13.95 pp**  
3 course meal from 5-7pm

Take Away Couples Rate  
**€30**  
3 course meal

Voujon Cafe source all meat and vegetables locally

Delivery charge €2

2, Turkey Road, Tramore, Co. Waterford



## Appetisers:

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| 1. <b>Vegetable Platter</b> (Suits 2 people)   | 8:50 |
| Samosa, onion bhaji, vegetable pakora & garlic mushroom.   |      |
| 2. <b>Meat Platter</b> (Suits 2 people)  | 9:50 |
| Leg of chicken, lamb & chicken tikka, seekh kebab and meat samosa.   |      |
| 3. <b>Onion Bhaji</b>  | 3.00 |
| Onion fritters flavoured with coriander and cumin.   |      |
| 4. <b>Vegetable Pakora</b>   | 3.00 |
| Crispy fried seasonal vegetables coated with gram flour batter.  |      |
| 5. <b>Chicken Pakora</b>   | 4.00 |
| Tender chicken pieces in gram flour batter.  |      |
| 6. <b>Vegetable Samosa</b>   | 3.00 |
| Mildly spiced potato with a green pea filling, wrapped in pastry.  |      |
| 7. <b>Stuffed Mushrooms/Green Pepper</b>   | 3.00 |
| Stuffed with minced meat.  |      |
| 8. <b>Garlic Mushrooms</b>   | 3.00 |
| Fresh mushrooms marinated with lightly spiced gram flour. Deep fried with garlic sauce.                                    |      |
| 9. <b>Meat Samosa</b>  | 3.00 |
| Mildly spiced minced meat wrapped in pastry.   |      |
| 10. <b>Sheekh Kebab</b>  | 4.00 |
| Minced lamb with fresh coriander, onion and ginger on skewers.   |      |
| 11. <b>Tandoori Chicken</b>  | 4.00 |
| Spring chicken on the bone, marinated overnight in our own special spices and slow cooked in the Tandoori (clay oven).     |      |
| 12. <b>Chicken/Lamb Tikka</b>  | 4.00 |
| Tender juicy boneless chicken or lamb pieces marinated overnight in our own spices and cooked in the Tandoori (clay oven). |      |
| 13. <b>Chicken Momo</b>  | 4.00 |
| Cooked with sliced chicken tikka & apricot.  |      |
| 14. <b>Devil's Tomato</b>  | 4.00 |
| Stuffed with chicken tikka.  |      |
| 15. <b>Crab Claws</b>  | 5.50 |
| Marinated crab cooked in clay oven.  |      |
| 16. <b>Paneer Tikka</b>  | 3.50 |
| Marinated paneer (Indian cottage cheese) cooked in clay oven.  |      |
| 17. <b>Prawn Cocktail</b>  | 5.50 |
| Fried tiger prawns in light gram flour.  |      |
| 18. <b>King Prawn butterfly</b>  | 5.50 |
| King prawns fried in batter.   |      |

## Extras

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| 19. <b>Mango Chutney</b>                   | 50   |
| 20. <b>Mixed Pickle ( Hot &amp; Spice)</b> | 1.00 |
| 21. <b>Poppadom</b>                        | 50   |



## Main Courses

With the following dishes choose: **Chicken(9.50) Lamb (10.00) Beef (9.50) Vegetable(8.50) or Prawns (11.00)**

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| 22. <b>Korma (VM)</b>   |  |
| A delicious creamy sauce with ground almonds and coconut.   |  |
| 23. <b>Tikka Masala (VM)</b>  |  |
| Cooked in the Tandoori and then simmered in creamy tomatoes and almond sauce.   |  |
| 24. <b>Butter Chicken (VM)</b>  |  |
| Tandoori chicken cooked in butter & cream sauce & crushed roasted nuts.   |  |
| 25. <b>Pasanda (VM)</b>   |  |
| Cooked in a mild creamy sauce with almonds, coconut powder, pistachio nuts and fruit cocktail.                              |  |
| 26. <b>Shajahan (VM)</b>  |  |
| Specially prepared with plum tomatoes, cream, butter, almond powder, fried cashew nuts and decorated with a slice of mango. |  |
| 27. <b>Curry (M)</b>  |  |
| A traditional spicy curry cooked with fresh ginger, tomatoes and herbs.   |  |
| 28. <b>Madras (H)</b>   |  |
| Piquant curry tempered with mustard seeds, curry leaves, red chillies.  |  |
| 29. <b>Vindaloo (VH)</b>  |  |
| Cooked in extra hot spices.   |  |
| 30. <b>Naga (VH)</b>  |  |
| Extra hot aromatic sauce with naga pickle, diced onions and tomatoes.   |  |
| 31. <b>Jalfrezi (MH)</b>  |  |
| Cooked with green and red peppers, tomatoes, onions and fresh coriander in a tasty curry sauce.                             |  |
| 32. <b>Balti (M)</b>  |  |
| Cooked with fresh ginger, tomatoes, herbs, pepper and special balti sauce.  |  |
| 33. <b>Rogan Josh (M)</b>   |  |
| Cooked with grilled onions, yoghurt, red and green peppers and tomatoes.  |  |
| 34. <b>Bhuna (M)</b>  |  |
| Cooked with fresh ginger, onions, tomatoes, garlic and Indian spices.   |  |
| 35. <b>Dopiaza (M)</b>  |  |
| Cooked in rich aromatic sauce with diced onions, ginger, coriander and spices.  |  |
| 36. <b>Saag (M)</b>   |  |
| Cooked with garlic, onions, Indian spices, chicken and spinach.   |  |
| 37. <b>Dansak (S)</b>   |  |
| Cooked with lentils, sweet and sour sauce.  |  |
| 38. <b>Pathia (M)</b>   |  |
| Sweet and sour sauce cooked with tomatoes.  |  |
| 39. <b>Makani (M)</b>   |  |
| Cooked with chicken tikka and masala sauce and cheese.  |  |
| 40. <b>Karahi (M)</b>   |  |
| Fresh onions, garlic, ginger and tomatoes with karahi sauce.  |  |



## Chef's Specials

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| 41. <b>Voujon Special Balti (M)</b>  | 10.50 |
| Cooked with sliced chicken tikka, minced meat & boiled egg.                        |       |
| 42. <b>Chicken Delight (M)</b>   | 10.50 |
| Cooked with marinated chicken, fresh ginger & rich spicy herbs.                    |       |
| 43. <b>Chicken/Lamb Pineapple (VM)</b>   | 10.50 |
| Cooked with korma sauce & pineapple very tasty dish served with fresh pineapple.   |       |
| 44. <b>Mixed Grill Special (M)</b>   | 10.50 |
| Cooked with chicken tikka, lamb tikka, tandoori chicken and minced meat.           |       |
| 45. <b>Voujon Special Biryani (M)</b>  | 10.50 |
| Chicken, lamb, prawn, mushrooms, peas and fried egg.                               |       |
| 46. <b>Shahi Kofta (M)</b>   | 10.50 |
| Cooked with meat balls, baby corn and chickpeas.                                   |       |
| 47. <b>Voujon Chingri (M)</b>  | 11.95 |
| Cooked with king prawns, fresh herbs, ajowan seed and bay leaf.                    |       |
| 48. <b>Garlic Chilli Chicken (MH)</b>  | 9.50  |
| Cooked in herbs and fried in garlic. (Our most popular dish)                       |       |
| 49. <b>Chicken Chilli Hasals (MH)</b>  | 9.50  |
| Cooked with fresh green chilli, Indian spices and flavoured with lemon.            |       |
| 50. <b>Shatkora (M)(S)</b>   | 10.50 |
| Sliced chicken or lamb tikka cooked with shatkora. (Bangladeshi wild citrus fruit) |       |

## Tandoori Clay Oven: dry dishes

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|---|-------|
| 51. <b>Chicken or Lamb Tikka</b>  | 9.50  |
| Tender chicken or lamb pieces, marinated overnight in our own blend of spices and slowly cooked in the tandoori oven. |       |
| 52. <b>Tandoori Chicken</b>   | 9.50  |
| Spring chicken, marinated overnight in our own special spices and slowly cooked in the tandoori oven.                 |       |
| 53. <b>Sheekh Kebab</b>   | 9.50  |
| Minced lamb with fresh coriander, onions, chilli and ginger cooked in the tandoori oven.                              |       |
| 54. <b>Tandoori King Prawn</b>  | 11.95 |
| Marinated with special sauce and cooked in the tandoori oven.   |       |
| 55. <b>Special Tandoori Mix</b>   | 11.50 |
| A mixed selection of tandoori chicken, chicken tikka, lamb tikka, sheesh kebab and tandoori king prawns.              |       |
| 56. <b>Special Tandoori Seafood Mix</b>   | 11.95 |
| Marinated mackerel, crab claws, tiger prawns, king prawns cooked in clay oven.  |       |
| 57. <b>Chicken/ Lamb Shashlik</b>   | 10.00 |
| Marinated then cooked on skewers dipped in a spicy shashlik sauce.  |       |