



Voujon

— cafe —
Indian Restaurant

Take Away &
Home delivery
051 338 675
051 338 682

Authentic Indian cuisine prepared
using traditional methods



**Voujon
spice Box
€12.50**

Chicken nugget, chicken tender, chicken pakora, doner meat, chips, garlic dip or chilli dip and a can of drink

**Veg
spice Box
€10.50**

Veg pakora, veg somsam, garlic mushroom, onion bhaji, chips, garlic dip or chilli dip and a can of drink

www.voujontramore.ie



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Voujon Cafe



Vegetarian sides

All of the dishes are available as a side dish:
Side dish (6.00) Main dish (8.00)

- 55. **Saag Paneer (creamy sauce) (M)**
Spinach with paneer (Indian cottage cheese).
- 56. **Saag Aloo (M)**
Creamed spinach and potato with a tempering of garlic and cumin.
- 57. **Bombay Aloo (M)**
Spiced potatoes.
- 58. **Aloo Gobi (M)**
Potatoes and cauliflower.
- 59. **Saag Bhaji (M)**
Spinach with fresh garlic.
- 60. **Chana Saag (M)**
Chickpea and spinach.
- 61. **Chana Masala (M)**
Chickpeas in spicy sauce.
- 62. **Bhindi Bhaji (M)**
Cooked with fresh Okra
- 63. **Mushroom Bhaji (M)**
Mushroom cooked in medium spices.
- 64. **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)

- 65. Chicken or Lamb Tikka Biryani 10.00
- 66. Chicken or Lamb Biryani 10.50
- 67. Vegetable Biryani 9.50
- 68. Tiger Prawn Biryani 11.00
- 69. King Prawn Biryani 13.50

Basamti rice, the king of all rices

- 70. Steamed rice/pilau 2.50
- 71. Egg fried rice 3.50
- 72. Vegetable rice 3.50
- 73. Mushroom rice 3.50
- 74. Lemon rice 3.50
- 75. Coconut rice 3.50
- 76. Special fried rice 3.50
- 77. Fried rice 3.50
- 78. Chip 2.50

If you have any allergy to any of the ingredients listed below, please let our member of staff know and they will be able to assist you

- 1. Almond
- 2. Coconut
- 3. Gram Flour
- 4. Butter
- 5. Milk
- 6. Self-raising flour
- 7. Egg
- 8. Cornflower
- 9. Wheat flour
- 10. Golden crumb
- 11. Sesame seed
- 12. Pistachio nuts
- 13. Cottage cheese

Indian Bread from the clay oven

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

International Dishes

- 90. **Golden Chicken Goujon** 10.00
Sesame seed breaded strips of chicken breast served with home-made side salad, chips and dip.
- 91. **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.
- 92. **Chicken or Doner Kebab** 6.00
Served with Naan bread, side salad red onions, garlic mayo and kebab sauce.
- 93. **Chicken or Doner Meat & Chips** 6.00
Salad, red onions, garlic mayo and kebab sauce.
- 94. **Fish Finger** 6.50
Served with chips and dip.

Soft Drinks

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

Voujon Cafe source all meat and vegetables locally
Delivery charge €2

2, Turkey Road, Tramore, Co. Waterford, X91 Y732

Gift voucher available

Appetisers:

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| 1. Vegetable Platter (Suits 2 people)
Samosa, onion bhaji, vegetable pakora & garlic mushroom. | 8.50 |
| 2. Meat Platter (Suits 2 people)
Leg of chicken, lamb & chicken tikka, seekh kebab. | 9.50 |
| 3. Onion Bhaji
Onion fritters flavoured with coriander and cumin. | 3.00 |
| 4. Vegetable Pakora
Crispy fried seasonal vegetables coated with gram flour batter. | 3.00 |
| 5. Chicken Pakora
Tender chicken pieces in gram flour batter. | 4.00 |
| 6. Vegetable Samosa
Mildly spiced potato with a green pea filling, wrapped in pastry. | 3.00 |
| 7. Stuffed Mushrooms/Green Pepper
Stuffed with minced meat. | 5.00 |
| 8. Garlic Mushrooms
Fresh mushrooms marinated with lightly spiced gram flour. Deep fried with garlic sauce. | 3.00 |
| 9. Meat Samosa
Mildly spiced minced meat wrapped in pastry. | 3.00 |
| 10. Sheekh Kebab
Minced lamb with fresh coriander, onion and ginger on skewers. | 4.00 |
| 11. Tandoori Chicken
Spring chicken on the bone, marinated overnight in our own special spices and slow cooked in the Tandoori (clay oven). | 4.00 |
| 12. Chicken/Lamb Tikka
Tender juicy boneless chicken or lamb pieces marinated overnight in our own spices and cooked in the Tandoori (clay oven). | 4.00 |
| 13. Chicken Momo
Cooked with sliced chicken tikka & apricot. | 5.00 |
| 14. Devil's Tomato
Stuffed with chicken tikka. | 5.00 |
| 15. Paneer Tikka
Marinated paneer (Indian cottage cheese) cooked in clay oven. | 3.50 |
| 16. Prawn Cocktail
Fried tiger prawns in light gram flour. | 5.50 |
| 17. King Prawn butterfly
King prawns fried in batter. | 5.50 |

Extras

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| 18. Mango Chutney | 50 |
| 19. Mixed Pickle (Hot & Spice) | 1.00 |
| 20. Poppadom | 50 |

Main Courses

With the following dishes choose: **Chicken(10.00)**
Lamb(10.99) **Vegetable(9.99)** or **Prawns (11.00)**

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| 21. Korma (creamy sauce) (VM)
A delicious creamy sauce with ground almonds and coconut. |
| 22. Tikka Masala (creamy sauce) (VM)
Cooked in the Tandoori and then simmered in creamy tomatoes, almond and coconut sauce. |
| 23. Butter Chicken (creamy sauce) (VM)
Chicken tikka cooked in butter & cream, almond and coconut sauce. |
| 24. Pasanda (creamy sauce) (VM)
Cooked in a mild creamy sauce with almonds, coconut powder, pistachio nuts and fruit cocktail. |
| 25. Shajahan (creamy sauce) (VM)
Specially prepared with plum tomatoes, cream, butter, almond powder, fried cashew nuts and decorated with a slice of mango. |
| 26. Curry (M)
A traditional spicy curry cooked with fresh ginger, tomatoes and herbs. |
| 27. Madras (H)
Piquant curry tempered with mustard seeds, curry leaves, red chillies. |
| 28. Vindaloo (VH)
Cooked in extra hot spices. |
| 29. Naga (VH)
Extra hot aromatic sauce with naga pickle, diced onions and tomatoes. |
| 30. Jalfrezi (MH)
Cooked with green and red peppers, tomatoes, onions and fresh coriander in a tasty curry sauce. |
| 31. Balti (M)
Cooked with fresh ginger, tomatoes, herbs, pepper and special balti sauce. |
| 32. Rogan Josh (M)
Cooked with grilled onions, yoghurt, red and green peppers and tomatoes. |
| 33. Bhuna (M)
Cooked with fresh ginger, onions, tomatoes, garlic and Indian spices. |
| 34. Dopiaza (M)
Cooked in rich aromatic sauce with diced onions, ginger, coriander and spices. |
| 35. Saag (M)
Cooked with garlic, onions, Indian spices, chicken and spinach. |
| 36. Dansak (S)
Cooked with lentils, sweet and sour sauce. |
| 37. Pathia (M)
Sweet and sour sauce cooked with tomatoes. |
| 38. Makani (creamy sauce) (M)
Cooked with chicken tikka and masala sauce and cheese. |
| 39. Karahi (M)
Fresh onions, garlic, ginger and tomatoes with karahi sauce. |

Chef's Specials

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| 40. Voujon Special Balti (M)
Cooked with sliced chicken tikka, minced meat & boiled egg. | 11.00 |
| 41. Chicken Delight (M)
Cooked with marinated chicken, fresh ginger & rich spicy herbs. | 11.00 |
| 42. Chicken/Lamb Pineapple(creamy sauce)(VM)
Cooked with korma sauce & pineapple very tasty dish served with fresh pineapple. | 11.50 |
| 43. Mixed Grill Special (M)
Cooked with chicken tikka, lamb tikka, tandoori chicken and minced meat. | 11.00 |
| 44. Voujon Special Biryani (M)
Chicken, lamb, prawn, mushrooms, peas and fried egg. | 11.00 |
| 45. Voujon Chingri (M)
Cooked with king prawns, fresh herbs, ajowan seed and bay leaf. | 13.50 |
| 46. Garlic Chilli Chicken (MH)
Cooked in herbs and fried in garlic. (Our most popular dish) | 11.00 |
| 47. Chicken Chilli Hasals (MH)
Cooked with fresh green chilli, Indian spices and flavoured with lemon. | 11.00 |
| 48. Shatkora (M)(S)
Sliced chicken or lamb tikka cooked with shatkora. (Bangladeshi wild citrus fruit) | 11.50 |

Tandoori Clay Oven: dry dishes

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| 49. Chicken or Lamb Tikka
Tender chicken or lamb pieces, marinated overnight in our own blend of spices and slowly cooked in the tandoori oven. | 9.70 |
| 50. Tandoori Chicken
Spring chicken, marinated overnight in our own special spices and slowly cooked in the tandoori oven. | 9.70 |
| 51. Sheekh Kebab
Minced lamb with fresh coriander, onions, chilli and ginger cooked in the tandoori oven. | 9.50 |
| 52. Tandoori King Prawn
Marinated with special sauce and cooked in the tandoori oven. | 13.50 |
| 53. Special Tandoori Mix
A mixed selection of tandoori chicken, chicken tikka, lamb tikka, sheesh kebab and tandoori king prawns. | 12.50 |
| 54. Chicken/ Lamb Shashlik
Marinated then cooked on skewers dipped in a spicy shashlik sauce. | 11.50 |

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