

APPETISERS

NON VEGETARIAN STARTERS

Hara Masala Ka Tikka 🍗🍗🍗 4.25	Scallop Lababdar FG 6.15
Boneless chicken marinated with a blend of yoghurt and spices, coriander leaves, mint and green chillies and cooked to perfection in the tandoor	Garlic flavoured, scallop cooked with lababdar sauce and garnished with fresh coriander leaves and served with baby nan.
Chicken Chat & Puree 🍗G 4.25	Garlic Mussels F 5.25
Boneless chicken tikka deep fried and flavoured with curry leaves, green chillies and served on the thin bread	Mussels cooked in garlic sauce
Seekh Kebab Mulmali 🍗 4.25	King Prawn Puree 🍗F 5.95
Mince lamb kebab, lightly spiced, skewered and char-grilled in the tandoor.	King prawn cooked in a medium spiced sauce and served on thin bread
Seafood Platter (for two) 🍗FE 12.95	Goan Chilli King Prawn (On the shell) F🍗 5.95
Assortment of fish kebab, king prawn, scallop, and tilapia lightly spiced roasted in Tandoor served with fresh mint sauce.	Spicy and tangy king prawn, marinated in garlic, turmeric and lemon juice, cooked with Goan chilli.
Ajwani Salmon Tikka 🍗FD 5.45	Meat Samosa G 3.55
Boneless chunks of salmon char-grilled and flavoured with dried fenugreek.	Homemade spiced mincemeat stuffed in a pastry and deep fried
Crab Bunjni 🍗FDG 5.45	Lamb Ginger Jalapeno 🍗 4.25
Made with fresh crab, chopped onion, tomato & freshly ground spice. (From Andhra State - the home of world's hottest chillies)	Thin slices of marinated lamb with ginger and spice; Tempered in garlic cooked in tamarind and jalapeno sauce with fresh green and red pepper. Garnished with red onion ring.

VEGETARIAN STARTERS

Vegetable Samosa G 3.25	Paneer Ke Tikka 🍗D 4.25
Home made spiced vegetables stuffed in a pastry and deep fried	Slice pieces of cheese marinated with spice & herb cooked in charcoal Tandoor.
Onion Potato Bhaji E 3.25	Aloo Chat & Puree G £3.95
Juliennes of potatoes and onions blended with crushed whole red chillies., tempered with curry leaves and mustard seeds. (A variation of Sindhi fayre from the Sind desert)	Tossed in a deliciously tangy and spicy chat masala sauce made from a mix of herbs and served on fried Indian bread
Tandoori Gobi 🍗D 4.95	
Fresh cauliflower marinated with yoghurt and spices, baked in tandoor	

TANDOOR SE

Tandoori Mixed Platter 🍗DF 11.95	King Prawn Shaslik 🍗DF 12.95
Assortment of kebab, fish, lamb and chicken roasted in the tandoor and served with mint sauce.	King prawns skewered with aromatic vegetables in a marinade of ground aromatic spices, capsicums, red onions and tomatoes and char-grilled.
Tandoor Chicken 🍗D 7.45	Ponir Shaslik D £7.95
Half a tender chicken on the bone marinated with yoghurt and spices and cooked in the tandoor	Slice piece of cheese skewered with aromatic vegetables in a marinade of ground aromatic spices, capsicums, red onions and tomatoes and char-grilled.
Chicken or Lamb Shaslik 🍗D 9.95	Tandoori Sea Bass 🍗DF 12.95
Chicken or Lamb cooked with aromatic vegetables in a marinade of ground aromatic spices, capsicums, red onions and tomatoes and char-grilled	Sea Bass marinated with yoghurt & freshly ground spices & char-grilled.
Chicken or Lamb Tikka D 7.95 / 8.15	Salmon Tikka 🍗DF 9.95
Succulent boneless chicken or lamb marinated with yogurt and spice, slow cooked in charcoal tandoor, served with salad & mint sauce	Cubes of salmon marinated in traditional spcies with yoghurt and baked in the tanoor
Sheek Kebab (main) £8.25	
Mince lamb lightly spiced, skewered and char-grilled in the tandoor.	

“JUMP FOR JOY” HOUSE SPECIALITIES

Shahi Makhmali Raan ND 11.95	Lucknowi Lamb 8.45
Leg of lamb marinated overnight in spices and slow cooked. Served as slices topped with gravy. (From the wild North West Frontier)	Stir fried lamb, roasted in onions, pepper and fresh orange juice, cooked in carrot puree and fresh spinach with joy special sauce.
Nali Gosth (Lamb Shank) 🍗 11.95	Lal Maans 🍗🍗 8.45
Lamb shank, marinated with special spice, with onion & tomato gravy, cooked in a slow notion to gets its perfection. Garnished with ginger & coriander	Firey hot stew of tender lamb with Rajasthan chillies and spices.
Chicken or Lamb Tikka Masala ND 8.45	Duck Xacutie 🍗🍗 9.45
Chicken or Lamb cooked in oriental spices with almonds, cream and butter.	Supreme beast of barbury duck, with the full flavours of Indian traditional spices. Slow cooked with roasted Jabatri, Fenugreek, red crushed chilli, Cinnamon & Coconut to contribute its stunning flavour. Garnished with coriander leaves
Chicken or Lamb Pasanda ND 8.45	Chicken or Lamb Tikka Jalfrezi 🍗🍗 8.45
Rich and mild, cooked with almonds, nuts, cream, yoghurt & wine.	Cooked with green chillies, capsicums, methi leaves and tomatoes (Fair hot)
Chicken or Lamb Handi Laziz 🍗 8.45	Joy Special Garlic Chilli Chicken 🍗🍗E 8.45
Boneless chicken or lamb sauteed and simmered in a rich chicken or lamb stock made with mace, cardamom and saffron flavoured.	Thin slices of breast of chicken, fried in cholesterol free oil, cooked in garlic, tomato and ginger sauce, tempered with garlic and green chilli
Chicken Green Masala ND 8.45	Naga Chicken or Lamb Achari 🍗🍗🍗 8.45
A Goan chicken curry with fresh coriander, mint and coconut milk. (From Goa, idyllic international holiday resort)	Boneless chicken or lamb cooked with Naga pickle (perfunded and the most hottest chilli in the world) onions, tomato and green pepper.
Chicken Banarasi 🍗 8.45	Tamarind Chicken or Lamb 🍗D 8.45
Tender chicken cooked with pan fried onion, ginger, green pepper, chilli and tomato. Garnished with fresh coriander.	Marinated chicken or lamb tikka cooked with tamarind sauce (clinically proven the best weight lose ingredient) turmaric, garlic, spices and herbs
Chicken Mustard Curry 🍗M 8.45	Murgh Makhani ND 8.45
Boneless chicken cubes cooked with rich flavour of crushed mustard seeds, chop onions, tomato, green, chilli, and slice ginger. Served with fresh coriander.	Boneless chicken marinated with ginger, garlic, and yoghurt served with a creamy butter sauce
Lamb Banjara Uttaranchal 🍗🍗 8.45	Adraki Chicken or Lamb 🍗 8.45
Stir fried lamb, tomato, chilli and spices. A speciality of normatic Gypsy tribes of Uttaranchal in North India.	Chicken or lamb cooked with fresh ginger, capsicum, onion and tomatoes

JOY'S VEGETARIAN SPECIAL

Vegetable Korma ND 6.25	Paneer Tawa Panjabi 🍗🍗D 6.95
A delicately almond, cashew nuts and dry apricot flavoured vegetable korma, cooked in traditional Moghlai style	Paneer cooked in tawa (Iron Wok) with hot spicy sauce.
Motor Makhani Saag ND 6.25	Joy Special Beans 6.25
Green peas and fresh spinach cooked in low fat butter sauce, with onions, tomato sauce and spices, tempered with cumin seeds.	Fresh sliced beans cooked with onion and crushed mustard seed.
Paneer Tikka Butter Massalla ND 6.95	Vegetable Dansak 🍗 6.95
Slice cottage cheese with low fat cream and butter, cooked with coriander and tomato sauce	Sweet and sour, slightly hot, cooked with lentils and herbs
	Vegetable Masala ND 6.25
	Cooked in oriental spices with almonds, cream and butter.

BALTI

Chicken Balti 🍗 8.45	King Prawn Balti 🍗F 11.95
Lamb Balti 🍗 8.45	Vegetable Balti 🍗 6.25

🍗 Medium 🍗🍗 Hot 🍗🍗🍗 Very Hot
 D - Dairy N - Nuts F - Fish M - Mustard G - Gluten E - Egg

POULTRY DISHES

Chicken Curry 🍗 7.45	Chicken Korma Asafjali ND 7.45
Cooked with spices and in a medium hot sauce. Garnished with coriander leaves.	A delicately almond, cashew nuts and dry apricot flavoured chicken korma, cooked in traditional Moghlai style. (From North India-designed to pamper the palates of Moghul Emperors)
Chicken Madras 🍗🍗 7.45	Chicken Rogan Josh 🍗 7.45
Vindaloo 🍗🍗🍗 7.45	Chicken with fried spices, chopped tomatoes and capsicums
Chicken Jalfrezi 🍗🍗 7.45	Chicken Bhuna 🍗 7.45
Cooked with green chillies, capsicums, methi leaves and tomatoes	Cooked in spices, flavoured with green herbs and served in a thick sauce.
Chicken Dansak 🍗 7.45	
Sweet & sour, slightly hot, cooked with lentil & herbs.	

LAMB DISHES (SPRING LAMB)

Lamb Curry 🍗 7.75	Lamb Jalfrezi 🍗🍗 7.75
Cooked with spices in a medium hot sauce.	Cooked with green chillies, capsicums, methi leaves and tomatoes (Fairly hot)
Lamb Madras 🍗🍗/ Vindaloo 🍗🍗🍗 7.75	Lamb Bhuna 🍗 7.75
Fairly or very hot.	Cooked in spices, flavoured with green herbs and served in a thick sauce.
Lamb Korma Asafjali ND 7.75	Lamb Rogan Josh 🍗 7.75
A delicately almond, cashew nuts and dry apricot flavoured lamb korma, cooked in traditional Moghlai style.	An immensely popular Kashmiri dish of lamb cooked with spices flavoured with dry ginger and saffron and garnished with tomatoes.
Lamb Dansak 🍗 7.75	
Slightly hot, sweet and sour curry with lentil & herbs.	

SEAFOOD (SPECIALITIES)

King Prawn Curry 🍗F 11.95	Garlic King Prawn N🍗DF 12.95
Cooked with spices in a medium hot sauce.	King prawn cooked with Onion and tomato with rich garlic sauce
King Prawn Sag 🍗F 11.95	Manglorian Fish Curry N🍗FE 9.95
Cooked with spinach, green herbs and spices	Fish simmered in a tangy curried sauce made with coconut & red chilli and ground spice. (From Mangalore - South Coast Port City)
King Prawn Jalfrezi (Fairly hot) 🍗🍗F 11.95	Mahi Kaliya NDF 9.95
King prawn cooked with green chillies, capsicum, tomatoes and methi leaves	Fish tikka with tossed almond flakes and fresh broccoli, cooked with black pepper, onion and dill sauce.
King Prawn Piri Piri 🍗🍗🍗F 12.95	Sumoodri Takatak 🍗FE 12.95
Marinated with spicy Goan piri piri masala and then pan fired	Mixture of seafood such as king prawn, scallop, crab, fish and mussels cooked with onion, tomatoes, garlic, chillies and spices.
King Prawn Delight NDF 12.95	Fish Chilli Karai 🍗🍗FE 9.95
King prawns in a marinade of yoghurt, ginger, garlic, broiled in a clay oven and mixed with our special Joy thick sauce.	Fish cooked with spring onion, tomatoes, green chilli and green peppers
King Prawn Bhuna 🍗F 11.95	Bengal Fish Curry 🍗FE 9.95
King prawns made with onions, tomatoes and green chillies, served semi dry	(Bengali traditional fish curry) fish fillet cooked with onion tomato and coriander sauce
Mala King Prawn NDF 12.95	Salmon Banarasi 🍗FD 9.95
King sized prawns, cooked with spices and special herbs, served with thick sauce.	Tender fish cooked with pan fried onion, ginger, green pepper, chilli & tomato. Garnished with fresh coriander.
Tandoori King Prawn Masala NFD 12.95	
King prawn cooked in oriental spices with almonds, cream and butter.	

KADAI

This is a North West Frontier style of cooking using chopped ingredients and coarsely crushed spices and prepared cuts of meat, seafood or vegetables. A heavy wok type utensil, the “Kadai” is used to stir fry food.		All Biryani dishes cooked with Basmati Rice and served with Raitha or Vegetable Curry	
Kadai Lamb 🍗🍗 8.45	Chicken / Lamb Biryani 9.95	Chicken Tikka Biryani 10.95	King Prawn Biryani F 12.95
Kadai Chicken 🍗🍗 8.45	Vegetable Biryani 8.95	Joy Special Biryani FE 12.95	Mixture of king prawns., fish, scallop, crab & mussels.
Kadai King Prawn 🍗🍗F 11.95			
Kadai Paneer 🍗🍗D 7.25			

VEGETABLES

All vegetable dishes can be served as a main course for £6.25 each

Mushroom bhaji 	4.35
<i>Mushroom cooked with tomato, tempered with black cumin seeds</i>	
Badal Jaam ND 	4.35
<i>An exotic and colourful aubergine delicacy topped with coriander and yoghurt</i>	
Achhari Subzi 	4.35
<i>Seasonal fresh vegetable combination, cooked with panch Phoran</i>	
Bindi Bhaji 	4.35
<i>Fresh Okra cooked home style with onions, herbs and spices and served dry.</i>	
Sarson Phalli Aloo 	4.35
<i>Fine green beans and potatoes sauteed with mustard seeds and chilli flakes.</i>	
Sag Aloo	4.35
<i>Potato cooked with spinach and special herbs.</i>	
Sag Dal Spinach with lentils	4.35
Aloo Gobi 	4.35
<i>Cauliflower and potato in spices and special herbs.</i>	
Sag Paneer Spinach and cheese D	4.35
Motor Paneer Peas and cheese ND	4.35
Amchuri Gobi 	4.35
<i>Fried cauliflower florets tossed with ginger, onions and dry mango powder.</i>	
Bombay Aloo	4.35
<i>Sliced potatoes cooked with onions and spices tempered with onion seed., served dry.</i>	
Sag Bhaji	4.35
<i>Fresh spinach cooked home style with garlic, onion and herbs.</i>	
Chana Masala 	4.35
<i>White chickpeas cooked to perfection tempered with cumin seeds and blended with onions and tomato.</i>	
Dal Masala Tempered yellow lentil	4.35
Vegetable Curry	4.35
<i>Several fresh vegetables cooked together in spices and herbs to our own special recipe</i>	
Chana Sag 	4.35
<i>Chick peas cooked with spinach and tempered with garlic and onion</i>	

RICE AND BREAD

Plain Rice	2.85
<i>Steamed long grain Basmati Rice</i>	
Pilau Rice Saffron Flavoured rice. D	3.15
Mushroom Rice D	3.75
<i>Rice cooked with mushrooms</i>	
Lemon Rice M	3.75
<i>Fluffy Basmati Rice tossed with chopped herbs, cashew nuts and a hint of fresh lemon juice.</i>	
Special Fried Rice E	3.75
<i>Rice cooked with egg and peas.</i>	
Keema Rice	3.75
<i>Minced lamb cooked with rice</i>	
Garlic Rice Cooked with fresh garlic	3.75
Nan Bread baked in a clay oven DEG	2.45
Peshwari Nan DEG	2.95
<i>Nan stuffed with desiccated coconut & dry fruits.</i>	
Garlic Nan Stuffed with fresh garlic DG	2.95
Keema Nan Stuffed with mince lamb. DG	2.95
Chilli & Cheese Nan  DG	2.95
<i>Nan stuffed with fresh green chilli and Indian home made cheese</i>	
Paneer Nan DGE	2.95
<i>Nan stuffed with Paneer Indian home made cheese.</i>	
Chapati G	2.25
Roti Whole wheat bread. G	2.45
Paratha G	2.75
<i>Plain multi-layered fine flour bread</i>	
Aloo Paratha G	2.95
<i>Stuffed with special potatoes.</i>	
Mixed Raita D	2.45
<i>Savoury yoghurt mixed with chopped tomatoes and onions</i>	
Cucumber Raita D	2.45
<i>Savoury yoghurt mixed with cucumber</i>	
Green Salad	2.95
<i>Fresh vegetable cut in slices and served chilled.</i>	
Papadums	0.75
<i>Very fine lentil wafers, plain or spicy.</i>	
Mango Chutney / Mix Pickle / Mint Sauce D / Onion Salad Each	0.75
Chips	2.55

OUTDOOR CATERING

We cater for all types of occasion.
Celebration . Birthday . Anniversary

Joy's Executive chef Mr. Sohan Lal Badoni have brought together the delicious flavours of gastronomic tour of any exotic range of cuisine's across India's fabulous culinary regions, with some great British favourites.

TAKEAWAY MENU

In order to encourage healthy eating we do not use artificial colours or preservative. The food is prepared using minimal oil and this may sometimes lead to lack of glaze normally accorded by plentiful fat usage. Some dishes contain nuts and guests allergic to nuts are requested to enquire beforehand.

TRY OUR UNIQUE SUNDAY BUFFET!

It's true our Sunday buffet attracts a full house!

There are reasons. Unlimited helping make it more a banquet than buffet and the menu changes every Sunday so that over a month you can enjoy Punjabi, South Indian, Rajasthani and Lucknow cuisines. A grand gastronomic tour of India

1ST SUNDAY Punjabi Dishes

Punjabi food is earthy., Creamy kormas, pasanda and manknis are perfectly matched with nans, parathas and roti.

3RD SUNDAY Rajasthani Dishes

Rajasthani cuisine boasts a royal heritage, once created by court chefs to pamper the palates of Rajput warrior princes and Mogul emperors.

2ND SUNDAY South Indian Dishes

South Indian food is coconut based, hot, spicy, matured in vinegar and garlic and as exotic as its coastal home lands of Goa, Kerala and Tamil Nadu.

4TH SUNDAY Lucknowi Dishes

Lucknowi food is famous for its 'Dum Pukht' food cooked in its own juices. It was once a street cuisine appropriated, then refined by Avadhi Nawabs.

~~~ BOOK IN ADVANCE. BON APPETIT. TIME : 12 NOON - 2.30PM ~~~

**ADULT: £12.95 CHILD: £5.95 Including Dessert**

Seating for 100 ~ Private . Conferences . Product Launches  
Presentation Seating 12-50 / Buffet Receptions for 150-200  
Outside Catering 20-200



Home Style Indian Cuisine



All prices include VAT. All major credit cards accepted.  
Any dish not listed in the menu, please do not hesitate to ask the management and we will be happy to prepare it for you if possible.

Languatec Printing & Wedding Service: 020 7247 8897



# JOY INDIAN CUISINE

**Free Bottle of Beer**  
on order of £25 or more on collection only

**Free Home Delivery**  
on order of £15 or over  
From 5.30pm to 10.45pm



OPENING HOURS: Lunch: 12 noon to 2.30pm  
Dinner:  
Sunday to Thursday : 6.00pm to 11.30pm  
Friday & Saturday : 6.00pm to Midnight

For delivery or to reserve your table please call

**020 8390 3988 | 020 8390 2727**

Scan to order online



Order Online : [www.joysurbiton.co.uk](http://www.joysurbiton.co.uk)

37 Brighton Road, Surbiton, Surrey KT6 5LR  
email: [info@joysurbiton.co.uk](mailto:info@joysurbiton.co.uk)