



Juboraj
RESTAURANTS

Welcome to the Juboraj experience

The Juboraj restaurants enjoy the very enviable position of being at the pinnacle of Bangladeshi and Indian cuisine in South Wales today.

The place to be seen

Our reputation however, extends well beyond the boundaries of Wales; the Juboraj boasts a celebrity client list that any London restaurant would only be too pleased to hold. Just some of the glitterati that have indulged themselves in the Juboraj experience include John Major when he was Prime Minister, two of Europe's key political figures, Neil and Glenys Kinnock, and even rock legends Tom Jones and Eric Clapton. "We are constantly evolving to exceed our customers' expectations - people who demand and expect the very best." Ana Miah, Group Director

Five great venues to choose from

The Juboraj now boasts four quite different, but equally stylish, restaurants in Cardiff, and a fifth in Newport. Each restaurant has its own unique style - from the Raj-like opulence of Lakeside, to the Georgian splendour of Rhiwbina, from the laid-back informality of Mill Lane to the contemporary chic of Newport and the cafe style of the Juboraj Express, North Road. 'Undoubtedly, part of our continued success is due to the high quality of the food and wines we offer and also the attentive, but discreet, service for which the Juboraj is renowned.' Ana Miah - Group Director

Relax, enjoy & indulge

Whether you are looking for an unforgettable meal with friends and family or an intimate meal for two where you can relax in comfortable surroundings, you can be assured that your time spent at a Juboraj restaurant will be one of pure indulgences and one you will definitely want to enjoy time and time again.

Parties welcome

Whether you are celebrating a birthday, anniversary or just enjoying a night out with your friends and family, the Juboraj provide the perfect venues to enjoy exquisite food and drink in a relaxed and friendly environment. Our restaurants offer flexible booking options and each has a separate function room that can be exclusively hired for that special occasion. For the ultimate in private dining why not book the whole restaurant for your yourself and your guests. Please ring for availability.

Corporate entertainment

What better way to entertain your clients, or impress potential clients, than with a gastronomic night out at one of Wales' premier Indian restaurants where you can relax in the knowledge that the food and wine will meet, and even surpass, the most demanding client's expectations.

Indulge in the Experience . . .

Starters



Appetisers & Starters

Why not order a selection to share.

Aloo Chat (v)

Diced boiled potatoes served in a rich sauce with fresh coriander **£3.95**

Chicken Chat or Lamb Chatt

Diced chicken or lamb tikka in our special chatt massala sauce **£4.95**

Chicken Pakora

Golden, crispy parcels containing spiced chicken and vegetables **£4.95**

Chicken Tikka or Lamb Tikka

Tender pieces of marinated meat grilled on charcoal **£4.95**

Chilled Melon (v)

Honeydew melon balls garnished with a morello cherry ... **£3.25**

Dhungar Machli Tikka

Exotic Bengali fish cubes barbecued in the tandoor **£5.50**

Garlic Mushrooms (v)

Freshly cooked mushrooms in a butter and garlic sauce ... **£3.95**

Juboraj King Prawn

Large succulent king prawns cooked to our own special recipe **£6.95**

Kebab Platter – for 2 people to share

Sheek kebab and chicken & lamb tikka served on a hot platter with onions and green peppers **£8.50**

King Prawn Butterfly

Succulent king prawn, lightly spiced, coated in breadcrumbs and deep fried **£6.50**

King Prawn Puri

King prawns marinated and served in a rich sauce with a deep fried leavened bread **£6.50**

Lamb Passanda (n)

Thin fillets of lamb cooked with delicate Kashmiri spices in a cream and almond sauce **£5.25**

Machli Biran

Salmon steak delicately spiced & gently fried **£5.75**

Mixed Starter

A selection of onion bhajee, meat samosa & chicken pakora **£5.75**

Onion Bhajee (v)

Shredded onion patty with gram flour, cumin, coriander and green chilli deep fried and served with a slice of lemon and mint sauce **£3.95**

Prawn Cocktail

Juicy prawns in our special cocktail sauce **£4.25**

Prawn Puri

Tender prawns served in a rich sauce with a deep fried leavened bread **£5.50**

Samosa (v)

Triangular pastry containing lightly spiced meat or vegetable filling **£3.95**

Shabzee Puri (v)

Mixed vegetables served in a rich sauce with a deep fried leavened bread **£4.30**

Shami Kebab

Delicately spiced minced lamb patties griddle fried with an omelette on top **£4.50**

Sheek Kebab

Marinated minced lamb with herbs and spices shaped into small sausages and cooked in the tandoor **£4.50**

Main course



Juboraj Specialities

Chicken Kholapuri

Hot and spicy chicken dish prepared with turmeric, cumin, coriander and green chillies **£10.95**

Chicken or Lamb Balti

Prepared tikka style and cooked with fresh garlic and ginger **£10.50**

Chicken or Lamb Tikka Massala (n)

Tender marinated pieces of chicken or lamb cooked over flaming charcoal. Served with a mild creamy sauce ... **£9.95**

Citrus Lamb

Lamb cutlets marinated with native Benagli citrus fruit, crushed garlic and ginger, prepared to a medium spicy recipe **£10.95**

Coriander Chicken

Chicken fillets cooked with fresh ground coriander and a touch of exotic spices **£9.95**

Jamdhani Haash

Whole breast of tender duckling gently cooked in light spices, honey and lime juice for an exquisite taste ... **£10.95**

Jhinga Zafrani

Tiger prawns premarinated in subtle spices barbecued in the tandoor all served on a mild creamy sauce **£11.95**

Karahi Duck

Tender pieces of duck barbecued and tossed in medium spices with onions, tomatoes and green peppers **£12.95**

King Prawn Balti

King sized prawns cooked in the traditional balti style **£12.95**

Lamb Passanda (n)

Sliced lamb cooked in yoghurt, mild spices, mixed ground nuts and fresh cream **£9.95**

Makhani Chicken

Slices of chicken cooked in a rich butter, spices and cream sauce **£9.95**

Murgi Massala (n)

Pieces of tandoori chicken cooked with minced meat and served in a thick spicy sauce **£10.95**

Tenga Murgh

Bhoona style chicken and mushroom dish with olives and juicy tomatoes to produce a distinct medium strength dish **£10.95**

Jaipuri Chicken

A spicy chicken dish cooked with herbs and fresh green chillies **£9.95**

Keema Aloo Peas Bhoona

A medium hot dish of finely minced lamb cooked with peas and potatoes **£8.95**

Treasures from the Tandoor

Tandoori is an original Indian dish cooked in a clay oven above charcoal heat. Tandoori dishes are marinated in special herbs and spices and are accompanied by a green side salad.

Chicken or Lamb Tikka

Succulent diced chicken or lamb marinated in a selection of spices and barbecued in a charcoal oven **£9.75**

Chicken or Lamb Shashlick

Pieces of marinated chicken or lamb cooked in the clay oven with green peppers, onions and tomatoes, served with a mild sauce **£10.95**

Mixed Tandoori

Tandoori chicken, lamb tikka, tandoori king prawns, sheek kebab served with a mild sauce **£15.50**

Tandoori Chicken

Half a spring chicken, marinated in yoghurt and spices, gently roasted in a charcoal oven **£9.50**

Tandoori King Prawns

King prawns delicately spiced and cooked in a clay oven **£15.50**

Tandoori Lamb Chops

Spicy lamb chops grilled in a clay oven **£9.75**

Tandoori Trout

A whole rainbow trout marinated in tandoori spices and cooked in a clay oven, served with fried onions **£9.75**

Traditional Dishes

Chicken, lamb or prawns available for all Traditional Dishes

Bhoona

This medium dish is produced from a special blend of spices fried together to produce a fairly dry curry **£8.95**

Dhansak

This delicious medium dish originates in ancient Persia and is cooked with lentils, garlic and ginger to create its unique sweet and sour taste **£8.95**

Dupiaza

This medium dish is cooked with an abundance of onions - Do-Piaza actually means two onions. **£8.95**

Jalfrezi

This hot dish combines whole green chillies with tomatoes, onions, capsicums and fresh coriander to produce a dish a little hotter than Madras but a little milder than Vindaloo **£9.25**

Juboraj Curry

This mild-medium traditional curry sauce is made to our own unique recipe **£8.50**

Karahi

A delicacy from northern India named after the cast iron like wok in which it is prepared. A rich dish cooked with exotic herbs and spices served on a sizzling karahi **£9.75**

Korma (n)

This mild dish is of Moghul origin and combines coconut, almonds and light spices with a generous amount of fresh cream to produce a sweet, creamy and luxurious curry **£8.95**

Madras

A hot dish which gets its rich exotic flavour from the abundant use of aromatic spices including coriander, cardamom, cumin, ginger, fenugreek, turmeric and garlic **£8.50**

Okra

This medium dish is served with fresh okra and prepared using a range of aromatic spices and fine herbs **£8.95**

Rogan Josh

This medium dish is prepared with slices of tomato, onions, pimentos, capsicums and aromatic spices to produce a rich, spicy thick curry **£8.95**

Sag

A mild-medium curry cooked in butter and fresh spinach .. **£8.95**

Vindaloo

A hot and spicy dish similar to Madras but with the addition of black pepper and tomato puree and a much stronger use of spices to produce a hot curry **£8.50**

Seafood

Bengal Prawns

Medium spiced king prawns with chopped green beans ..£12.95

Fish Massala

A speciality fish from Bangladesh served in a rich spicy massala sauce£10.95

King Prawn Bhoona

Medium spiced king prawns in a rich thick sauce£12.95

King Prawn Karai

Medium spiced king prawns served in an iron souk£12.95

Tandoori King Prawn Massala (n)

King prawns cooked in a clay oven and served with a rich creamy sauce£15.95

King Prawn Sag

King prawns in a rich sauce served with spinach£12.95

Machli Vegetables

Pieces of cod stir fired in light spices and mixed vegetables£10.95

Vegetarian Specialities

All traditional dishes available as a vegetarian option.

Katchuri Dhansak

Vegetable globes gently suffused with aromatic spices served with lentils and fenugreek to create a hot yet sweet and sour finish£7.50

Paneer Chilli Massala

This spicy dish is created using cottage cheese prepared with fresh green chillies and herbs for a sensational vegetarian option£7.50

Shabzee Balti (v)

Traditional mixture of vegetables cooked in a balti pan with a rich sauce£7.50

Vegetable Biryani (v) (n)

Mixture of tasty vegetables pan fried with basmati rice and subtle spices, served with a mild-medium rich curry sauce£9.50

Vegetable Makhani

A rich and mild dish prepared with butter, cream and yoghurt£7.50

Paneer Jalfrezi

Spicy hot cottage cheese dish£7.50

Biryani

This Moghul dish combines your choice of meat or vegetables with fragrant basmati rice and light spices. Includes a mild-medium vegetable curry.

Chicken, Lamb or Prawn Biryani

Traditional Moghul dish served with succulent pieces of chicken or lamb, or fresh prawns£10.95

Chicken Tikka Biryani

This dish uses inviting pieces of chicken tikka to produce a spicy variation on the popular Biryani£12.95

Juboraj Special Biryani

The Juboraj have broken from tradition to bring you this distinct dish created using the finest herbs and spices combined with chicken, lamb and whole prawns£14.95

King Prawn Biryani

A mixture of whole King Prawns pan fried with basmati rice and subtle spices, served with a mild-medium rich curry sauce£15.95

The Juboraj Deluxe

(a set meal for two)

Starters:

Papadams, Chicken Tikka, Sheek Kebab, Onion Bhajee

Main Courses:

Chicken Tikka Massala, Balti Lamb, Vegetable Bhajee,
Sag Aloo, Pilau Rice and Nan Bread **£39.95**

Vegetable Accompaniments

Aloo Gobi

Potatoes and cauliflower **£4.25**

Aloo Peas Bhajee

Potatoes and peas **£4.25**

Bhindi Bhajee

Okra **£4.25**

Bombay Potatoes

Hot and spicy dry potatoes **£4.25**

Brinjal Bhajee

Aubergines **£4.25**

Capsicum Bhajee

Capsicum **£4.25**

Cauliflower Bhajee

Tender Cauliflower **£4.25**

Channa Massala

Chick peas cooked with medium spices **£4.25**

Daal Massala

Spicy thick lentils **£4.25**

Daal Shamber

Slightly hot mixed vegetables with lentils **£4.25**

Mushroom Bhajee

Mushrooms **£4.25**

Mutter Panir

Mild spiced peas with cottage cheese **£4.25**

Sag Aloo Bhajee

Spinach and potatoes **£4.25**

Sag Bhajee

Spinach **£4.25**

Sag Panir

Spicy spinach and cottage cheese **£4.25**

Tarka Daal

Medium spiced lentils fried with garlic **£4.25**

Vegetable Bhajee

Mixed vegetables **£4.25**

Fragrant Rices

Boiled Rice

Plain Boiled Rice **£2.50**

Keema Rice

Fried rice with spiced minced lamb **£3.50**

Mushroom Fried Rice

Fried rice with seasoned fresh mushrooms **£3.50**

Pilau Rice

Fragrantly spiced rice made with basmati, the 'king of rice', grown on the foothills of the Himalayas **£2.75**

Special Fried Rice

Eggs, peas, onions, almond and spices **£3.50**

Sundries

Chips

Steak-cut thick chips **£1.95**

Massala Papadam

Seasoned with fiery massala spices **£0.80**

Mixed Raitha

Yoghurt dip with tomatoes, cucumber, onion and a hint of fresh mint **£1.95**

Plain Papadam

Ideal first course with mixed raitha **£0.80**

Plain Yoghurt

Refreshing yoghurt, ideal to use to calm dishes or use as an accompaniment **£1.75**

Speciality Breads

Our Indian breads provide the perfect accompaniment to your main course.

Chapatti

Flat unleavened bread cooked in a griddle **£1.20**

Garlic Nan

Stuffed with fresh garlic **£2.50**

Keema Nan

Stuffed with spiced minced meat **£2.50**

Paratha

Soft and flaky griddle-fried bread **£2.25**

Peshwari Nan

Stuffed with coconut and almonds **£2.50**

Plain Nan

Flat bread cooked in a tandoor **£2.25**

Stuffed Kulcha Nan

Stuffed with mixed vegetables **£2.50**

Stuffed Paratha

Stuffed with mixed vegetables or potatoes **£2.50**

Tandoori Roti

Similar to chapatti but cooked in a clay oven **£2.10**

Refreshments

Our range of Indian beers have been specially brewed with a depth of flavour to compliment spicier foods. We also carry a fine selection of wines, spirits and champagnes as well as bottled beers.

Desserts



Desserts

Menorquina Pineapple Quarters

A whole slice of pineapple generously filled with dairy ice cream containing small pieces of fresh pineapple **£4.25**

Crepe Suzette

Two French butter crepes folded into quarters, topped with a butter roundel and surrounded by zesty orange sauce containing juliennes of lemon peel **£3.95**

Chocolate & Hazelnut Meringue Roulade

A roll of chocolate meringue encases praline paste and hazelnut flavoured dairy ice cream. The outside is sprayed with plain chocolate and sprinkled with chopped hazelnuts, before being dusted with sugarcote **£3.95**

Vanilla & Toffee Pecan Honey Pot

Dairy vanilla flavour and toffee ice cream contained within a ceramic dish, decorated with a layer of toffee sauce and pecan nuts **£4.25**

Kulfi

This traditional Indian ice cream comes in a choice of two exotic flavours - mango or pistachio **£3.50**

Sticky Toffee Pudding Square

A square of sticky toffee pudding containing dates and sultanas and topped with rich toffee sauce **£4.25**

Menorquina Coconut Halves

Each coconut half is filled with dairy ice cream containing shredded coconut, finely chopped pineapple and a hint of rum and decorated with a chocolate leaf **£4.25**

Menorquina Whole Orange Sorbet

A refreshing sorbet made with the scooped out fruit of fresh oranges **£3.95**

Menorquina Whole Lemon Sorbet

A mouth-watering sorbet made with the scooped out fruit of fresh lemons **£3.95**

Apple and Blackberry Crumble

A classic mouth-watering crumble made with a perfect combination of juicy apples and tangy blackberries **£4.25**

Gulab Jamun

A classic Indian dish of soft dough balls deep fried and dipped in syrup - served with ice cream or cream **£4.25**

Vanilla or Strawberry Ice Cream **£2.95**

Coffee Menu

Filter Coffee **£1.90**

Decaffeinated Filter Coffee **£1.90**

Cream Floater **£2.95**

Irish - whisky **£4.25**

French - brandy **£4.25**

Italian - amaretto **£4.25**

Jamaican - rum **£4.25**

Calypso - tia maria **£4.25**

Tea **£1.75**

Wine



Champagne and Sparkling Wine

1. Asti Spumante

The well known semi-sweet Italian sparkler **£14.95**

2. Laurent Perrier Brut

Mouth filling classic taste with an attractive fruity bouquet.

Long lasting fine bubbles and full flavoured taste **£38.95**

3. Bollinger Special Cuvée

A champagne of great finesse and

wonderful exquisite delicacy **£44.95**

4. Laurent Perrier Rosé

A lively rosé, elegant taste with a touch

of blackcurrant **£58.95**

5. Dom Perignon Brut Vintage

A distinguish Champagne with an almost creamy foam,

golden colour, refined bouquet and civilised taste **£99.00**

6. Louis Roederer Cristal Brut Vintage

Made by one of the best champagne houses -

this is pure class **£189.00**

7. Krug Collection Vintage 1995

Unique, magnificent and unforgettable.

Wonderfully creamy **£350.00**

Juboraj House Wine

8. Vin de Pays Blanc

Fresh, medium-dry French with a zesty fruit flavour..... **£10.95**

9. Vin de Pays Rouge

Light and fruity, not too tannic. Sprightly and

refreshing drink from the South of France **£10.95**

10. Vin de Pays Rosé, Vin Gris

Pale colour, typical of the Vin Gris. Made of the Cabernet

grape. Sprightly and refreshing drink **£10.95**

11. Chardonnay d'Oc

Brilliant pale straw colour with green reflects.

Very fruity. Creamy melons and a hint of honey, dry

balanced acidity and buttery but also crisp **£11.95**

12. Cabernet-Sauvignon d'Oc

Ruby red with a thin purple rim, very rich, intense,

attractive berry fruits, plummy, dry balanced acidity,

peppery, fine tannins and long finish **£11.95**

New World

AUSTRALIA

13. Aldridge Estate, Semillion Chardonnay

There is an abundance of fresh Semillion balanced by

the softness of the Chardonnay with a touch of oak **13.95**

14. Aldridge Estate, Shiraz Cabernet

A marriage of the ripe Shiraz with the blackcurrant taste

of the Cabernet Sauvignon resulting in intense aromas

with pleasing tannin and good acidity - not too heavy .. **£13.95**

15. Foundstone Chardonnay

Intense fruit character gives it a resemblance to the

best that Burgundy can offer **£15.95**

16. Beelgara Shiraz

Selected from small, hand tended vineyard, this

Shiraz displays spicy plum fruit. These generous ripe

characters are well complimented by French and

America oak barrel fermentation **£15.95**

CHILE

17. Chardonnay Carmen

A fresh, light floral aroma balanced by the fine nuances of wood which enhance the taste perfectly .. **£15.95**

18. Carmenere-Merlot, Estampa

Dark in colour, ripe and juicy blackcurrant taste, with a hint of dark chocolate. This wine has sediment which is a normal occurrence and is a sign of high quality **£15.95**

NEW ZEALAND

19. St Clair 'Marlborough' Sauvignon Blanc

Crisp, dry and with those typical gooseberry flavours associated with the grape **£16.95**

20. Cloudy Bay Sauvignon Blanc

Highly sought after Kiwi wine with an elegant, rich full flavour **POA**

21. The Navigator, Alpha Domus

Ripe, sweet red fruit and plum are dominant in the complex aroma with hints of chocolate, spices and oak. Red berries and blackcurrant sweetness on the palate. Firm ripe tannins support the finish of this wine **£18.95**

SOUTH AFRICA

22. Pinotage Hazy Veiw

Good concentration of ripe brambly fruit flavour, medium body and lively finish **£14.95**

23. Chenin Blanc Hazy View

Garnet colour with a flowery bouquet, there are fine tannins and a softness altogether a very quaffable wine **£14.95**

CALIFORNIA

24. Mandolin Zinfandel

A balance of ripe fruit flavours produce an accessible and well rounded wine, typical for this unique grape variety **£15.95**

Old World Selection

25. Mateus Rosé - Portugal

Lively and slightly sparkling wine from Portugal **£10.95**

26. Marques de Caceres Rosado - Spain

Pale crimson in colour with a bouquet of strawberries, raspberries and red currants **£14.95**

27. Pinot Grigio - Italy

Fresh and lively, a real thirst quencher **£14.95**

28. Marques de Caceres Rioja Blanco - Spain

Fresh and clean white Rioja, modern vinification methods help to produce a surprisingly light and fragrant wine **£14.95**

29. Marques de Caceres, Rioja Crianza - Spain

Ripe fruit and vanilla flavours enhanced by oak maturation **£16.95**

30. Muscadet Sur Lie, Domaine Ratelles - France

Sur Lie implies having the wine stright off the lees, thus a natural liveliness is remaining. Very good with seafood **£14.95**


31. Fleurie La Madone - France

The Queen of Beaujolais Crus. Cherry-like fruit, long lingering taste. Delightful freshness of the Gamay grape **£16.95**


32. Sancerre, Domaine des Trois Noyers - France


Highly expressive on the nose with a well-balanced dryness. Distinctive wine with a touch of "grassiness" **£18.95**

33. Chablis Vieilles Vignes - France 
Made of old mature vines producing smaller yields, the wine has an appealing floral bouquet with aromas of apples and almonds. Rich fruity taste of the Chardonnay grape **£21.95**


34. Chianti Classico, Cennatoio - Italy 
Produced by Alessi, an award-winning Estate in the heart of Tuscany. There are soft, subtle tones of raspberry and chestnut with a superb finish **£17.95**


Vintage Selection

35. Peternina Gran reserva Vintage - Spain 
Old style Rioja. Robust and rich with soft tannins and an underlying taste of oak and vanilla **£23.95**

36. Chateau Fourcas Hosten 1998 - France 
Cru Bourgeois Llistrac. Probably the finest Estate in Llistrac (Médoc). Very rare due to Michel Hosten's belief in extremely small yields, thus producing strong wines **£24.95**

37. Beaune Toussaints 1ER Cru, 2002 - France 
Elegant, top Burgundy **£38.95**

38. Meursault, Le Zimonzin 2002 - France 
Ripe and deep on the nose, rich expensive palate, concentrated and packed with lively pear flavours, toast and minerals **£36.95**

39. Chateau Batailley 1996 - France 
Traditionally styled wine, sound ruby purple colour. Bouquet of toasty, smoky oak, chocolate and ripe cassis, followed by a rich body with tannins and good acidity **£47.95**

House Wine By The Glass

Vin de Pays Blanc / Rouge / Rosé
175ml **£2.95**
250ml **£3.95**

Chardonnay d'Oc / Cabernet-Sauvignon d'Oc
175ml **£3.75**
250ml **£4.25**

Key

 Red  White  Rosé



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