

Starters

Mixed Platter for 2 Why not share a platter, filled with your favourite, including Chicken Tikka, Lamb Tikka, sheek kebabs onion bhaji and Chicken pakora.	7.95
Tetul Mix Special Chicken & Lamb Tikka cooked with crunchy green peppers and onions in tangy tamarind and served with a puree.	4.25
Mixed Chilli Kebabs Diced pieces of Chicken and Lamb cooked together in chefs own chilli sauce with fresh green chillies.	4.25
Grilled Stuffed Pepper Succulent pieces of marinated Chicken or Lamb tossed in a light bhuna sauce and parcelled into a grilled pepper.	3.25
Chicken Pakora Deep fried Chicken cooked in a lightly spiced batter.	3.25
Lamb Samosa Deep fried traditional Indian savoury pastry filled with minced Lamb.	3.25

Tandoori Starters

Chicken/Lamb Shashlik Chicken or Lamb Tikka, cooked with onions, green peppers and tomatoes in the tandoori.	CHICKEN 3.50	LAMB 3.95
Chicken/Lamb Tikka Chicken or Lamb marinated in spices and herbs, char-grilled in the tandoori to perfection.	CHICKEN 2.95	LAMB 3.50
Sheek Kebabs Minced Chicken and Lamb mixed with herbs and spices, char-grilled in the tandoori oven.	3.50	
Tandoori Lamb Chops Marinated Lamb chops, skewered peppers and tomatoes cooked in the tandoori.	3.95	
Special Tandoori Mix A selection of Chicken Tikka, Lamb Tikka and sheek kebabs.	4.25	

Vegetarian Starters

Vegetable Platter for 2 Why not share a platter, including Paneer Tikka, vegetable samosa onion Bhaji and vegetable puree.	6.95
Paneer Banaras Indian Cottage Cheese cooked with onions, green peppers and tomatoes in the tandoori.	3.50
Garlic Mushrooms Succulent mushrooms cooked with garlic and onions.	2.95
Onion Bhaji Crispy onions with gram flour batter, then deep fried.	2.95
Vegetable Samosa Deep fried traditional indian savoury pastry filled with a selection of fresh vegetables.	3.25
Chana Puree Lightly spiced chick peas cooked with onions, tomatoes, herbs & spices. Served with puree.	3.25
Vegetable Stuffed Pepper Fresh garden vegetables in a light bhuna sauce and parcelled in a grilled pepper.	3.25

Seafood Starters

Prawn Cocktail Prawns served with fresh salad, topped with a seafood cocktail sauce.	2.95
Salmon Tikka Salmon smeared in light spice and roasted in the tandoori.	4.50
King Prawn Garlic King Prawns first grilled in the tandoori then pan fried with onions & garlic in chefs special sauce.	4.95
Shahi Machli Bora Slightly spiced traditional Bangladeshi fish infused with spring onions and lemon grass.	4.50
Garlic Mussels Mussels lightly seasoned and tossed in a thick garlic sauce.	4.50
Fish Pakora Tilapia fish marinated in lime, ginger & garlic then coated in a spiced gram flour batter and deep fried until golden.	4.50
Prawn Puree Lightly spiced Prawns cooked with onions, tomatoes, herbs and spices. Served with puree.	3.95
King Prawn Puree Lightly spiced King Prawns cooked with onions, tomatoes, herbs and spices. Served with puree.	4.50

Seafood Specialities

Monk Fish Tempting diced fillet of monkfish lavishly spiced & grilled in the tandoori. Cooked in chefs own sauce with a slight infusion of garlic & ginger	10.95
Salmon Tarkari Succulent grilled Salmon immersed in a rich textured sauce with lemon, plum tomatoes, fresh coriander and methi in the chefs own sauce, delicately spiced to give a rich flavour.	8.50
Jaflong Chingri Mouth-watering tandoori King Prawns pan fried in a traditional thick Masala sauce using only the finest marinated blend of flavours which brings a unique taste to this house favourite.	10.95
Shahi Machil Jool A traditional fish dish, Bangladeshi fish cooked with chefs own blend of herbs and spices.	8.50
Voujon Special Seafood Mix Prawns, King Prawns, Monkfish and Salmon cooked together in a medium bhuna sauce.	12.95

Chefs Premier Selection

Voujon Special Supreme Chicken breast stuffed with minced spiced Lamb in a aromatic sauce.	10.95
Voujon Special Mix A combination of Chicken, Lamb, Prawns & King Prawns cooked with sliced mushrooms in a thick sauce using Bangladeshi spices.	8.95
Jal-Palak Fresh spinach in a ginger, garlic and scotch bonnet based dry sauce cooked with Chicken at a madras strength.	8.50
Chicken Jale-Jule Fresh Chicken in a light Madras sauce, infused in the chefs special blend of spices with scrambled egg.	8.50
Tawa Chicken Cooked with onions, green peppers, coriander. It is strongly herbed & spiced.	8.50
Rezella Ajwaini Medium Chicken or Lamb cooked in onions, peppers, coriander, garnished with shallow fried onions & peppers.	8.50

Main Course

Karahi Maharaja A North Indian household favourite, diced Chicken pieces curried in thick but smooth gravy, cooked on the spicy side with onions, paprika and coriander.	8.50
Tikka Masala (N) Succulent pieces of Chicken breast or spring Lamb marinated overnight to achieve the true harmony of spices and flavours in a subtle creamy sauce.	7.95
Bombay Style Naga A very hot dish using one of India's finest chillies known as 'Naga' with succulent strips of Chicken and Lamb in fresh garlic, herbs and spices.	7.95
Rangeela Khana Widely flavoured goan dish with Chicken and Lamb tikka cooked together using fresh spinach, smeared in a medium hot sauce using fresh ginger.	8.50
Chicken Nawabi Succulent Chicken marinated in herbs and spices, with a touch of yoghurt and roasted to give a full flavour. Curried in a light medium sauce with egg, onions and tomatoes.	7.95
Badami Pasanda (N) Chicken or Lamb cooked using exotic spices, combining cream, almonds and butter to give a rich and unique blend of flavours	8.50
Garlic Chilli Chicken Chicken cooked with fine cuts of garlic and fresh chillies.	7.95
Jaipuri Mist Marinated pieces of Chicken cooked in onions, peppers and coriander in a medium sauce.	7.95
Bengal Style Lamb Chops Bhuna Tender pieces of Lamb chops cooked in onions, peppers and coriander in a medium sauce.	8.95
Murghi Keema Jalfrazi A mixture of strips of Chicken cooked with minced Chicken, tomatoes, onions, pepper, fresh green chillies & coriander in a spicy sauce.	8.50
Tandoori Chicken Kazana Striped tandoori Chicken cooked in a blend of spices, onions and green peppers to give a rich and unique taste.	8.50
Goan Chicken Chefs own blend of spices cooked in a blend of spices cooked with coconut milk to give a rich and unique taste to dish.	8.50
Katta Masala Chicken or Lamb in a medium sauce balanced with freshly cut ginger, garnished with fried onions and fresh coriander. A combination of Chicken, Lamb, Prawns and King Prawns cooked with sliced mushrooms in a thick sauce using the finest Bangladeshi spices.	7.95
Lasani Ghust Tender pieces of fillet Lamb, cooked with pickled garlic, onions and fresh chillies.	8.50



Traditional Selection

JALFRAZI

A traditional hot dish, cooked with fresh green chillies, onions, tomato and capsicum.

DUPIAZA

A medium spiced dish cooked with fresh onions & peppers.

ROGAN JOSH

Originally A classic curry, medium spiced dish cooked in two stages, with lots of tomatoes.

TENGA PATHIA

A slightly hot and sour dish, cooked with fresh and pureed tomatoes, fresh lemon juice, garlic and herbs.

KURMA (N)

Recommended for the real mild eater, cooked in a rich creamy sauce using nuts and almonds.

BHUNA

Cooked in medium blend of aromatic herbs and spices. A thick sauce with chopped onions, tomatoes, peppers.

DANSAK

A sweet & sour dish in a medium sauce with lentils & pineapple.

BALTI

Very rich in taste, cooked in a mild to medium sauce.

Add any Vegetables/Mushrooms to your Balti for an extra £1.25 each.

Chicken.....	6.95	Lamb.....	7.50
Chicken Tikka	7.50	Lamb Tikka	7.95
King Prawns	10.95	Vegetable / Mushroom	6.50

Biryani Dishes

Cooked with the finest basmati rice, infused with aromatic spices individually selected by our chef & garnished with fresh salad. Served with a side vegetable sauce.

Chicken Biryani	7.95
Lamb Biryani	8.50
Chicken Tikka Biryani	8.95
King Prawn Biryani	10.95
Fusion Mix Biryani Chicken, Lamb, Prawn & Mushrooms.	10.95
Vegetable Biryani	6.95

Tandoori Selection

Marinated in a tandoori sauce with a selection of herbs & spices overnight then grilled in the tandoori. Served with fresh crispy salad & mint sauce.

Chicken Tikka	6.95
Lamb Tikka	7.95
Chicken Shashlick	7.95
Lamb Shashlick	8.95
Voujon Mix Grill	10.95
Tandoori King Prawn	10.95

Vegetarian Mains

Makhni Paneer	7.95
Chunks of Indian Cottage Cheese smothered in a rich tangy sauce, infused with cardamoms, fresh cream & yoghurt with a subtle hint of chilli.	
Rangeela Shabji	6.95
A mix of fresh vegetables cooked using chefs own herbs & spices in a mild or medium sauce.	
Vegetable Masala	6.95
Mixed vegetables cooked together in a mild creamy sauce.	
Paneer Tikka & Saag	7.95
Favourite North Indian dish. Mildly flavoured spinach with Indian Cottage Cheese in a rich sauce.	

Traditional Vegetable Dishes

Mushroom Bhaji	Aloo Gobi
Chana Masala	Tarkha Dhall
Saag Aloo	Mix Fusion Vegetables
Saag Paneer	Mixed Bombay Aloo

Side Dishes... 3.50

Main Dishes... 5.95

Rice, Nan & Extras

Plain Nan	2.25	Basmati Steam Rice	2.25
Garlic Nan	2.50	Basmati Pilau Rice	2.50
Peshwari Nan	2.50	Mushroom Pilau Rice	2.75
Keema Nan	2.50	Vegetable Pilau Rice	2.75
Cheese & Garlic Nan	2.50	Fried Rice	2.50
Paratha	1.95	Garlic Fried Rice	2.75
Tandoori Roti	1.95	Egg Fried Rice	2.75
Chapati	1.60	Special Fried Rice	2.95
Plain Popadoms	0.50	Fries	1.60
Spicy Popadoms	0.75	Chutney & Pickles	0.50
		Green Salad	1.95
		Mix Raitha	1.95

BANQUET NIGHTS

SUNDAY - THURSDAY (4 COURSE MEAL)

Any Starter | Main Course | Rice or Nan Bread | Tea or Coffee to finish
from our a la carte menu
Terms & conditions apply*

3 COURSE MEAL for Takeaway £9.95pp

Terms & conditions apply* Seafood dishes have a £3.00 supplement.

£5

VOUCHER

Terms & Conditions

This voucher entitles the bearer to a Five Pounds discount for a table of four or more on orders over £30 or more. Cannot be used in conjunction with any other offer or promotion. Not valid on Banquet Meals. Valid seven days a week.

£10

DISCOUNT

Terms & Conditions

This voucher entitles the bearer to a Ten Pounds discount for a table of four or more on orders over £50 or more. Cannot be used in conjunction with any other offer or promotion. Not valid on Banquet Meals. Valid seven days a week.

Under New Management

VOUJON

RESTAURANT & TAKEAWAY

OFFER

3 Course Meal for Takeaway ... 9.95
(7 Days a week)

4 Course Meal for Dining in ... 9.95
(Sunday - Thursday)

T&C APPLY

This offer excludes Seafood dishes.
This offer cannot also be used in conjunction with any other offers or promotions.



Free Home Delivery

Minimum order of £15 - within a 3 mile radius

Opening Times

Sunday - Thursday: 6.00pm - 11.00pm

Friday & Saturday: 6.00pm - 12.00am

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