

# Welcome...

Welcome to Yuvraaj, Sunderland's very own stand alone, purpose built Indian restaurant catering for food connoisseurs of traditional and contemporary Asian cuisine.

Yuvraaj – Meaning Indian Prince is the jewel in the crown of Indian restaurants and aims to deliver a quality experience to all its diners.

Our chef, Aklak Hussain has been serving up delicious, authentic Indian food now for over 25 years. Born in Bangladesh, Aklak and his team are able to take influences of flavours from his homeland as well as his teachings from Indian elders.

We've worked very hard to ensure that our menu is both traditional and creative, for those more adventurous out there and as we are always researching new and innovative recipes to keep our loyal clientele always satisfied.

With our western fusion cuisine, we are sure that there will be something to tantalise even the fussiest of taste buds, however if there is something that you would like our chef to create especially for you, please feel free to ask your waiter and we'll happily oblige.

We hope you enjoy your Yuvraaj experience and hope to see you again soon.



**Curry House of the Year  
2017, 2018 & 2019**

**Sunderland Echo**

## ALLERGEN WARNING

Allergies include celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide etc. For specifics or any queries please ask your waiter.

Contain Nuts **N**

**V** - Suitable for vegetarians

 - Medium     - Fairly Hot     - Very Hot

We do not charge for service

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When dining in, each customer must order at least one main course and are not permitted to bring in drinks, as we provide an extensive selection to choose from.

The management reserves the right to refuse admission should they feel a situation may arise, which may compromise the dining experience of other customers.

Please book in advance to ensure we can reserve you a table.

## TO START WITH

**Yuvraaj Treat** A selection of our favourites

**£7.95**

## MEAT SELECTION

<b>Mix Kebab</b> Chicken tikka, lamb tikka, sheek kebab	<b>£5.95</b>	<b>Garlic Mushroom Chicken</b>	<b>£5.50</b>
<b>Chicken Tikka Paneer</b> Chicken tikka cooked with cream, Indian cheese, onion and peppers	<b>£5.50</b>	<b>Chicken Tikka</b>	<b>£4.75</b>
<b>Apna Style Tikka</b> Chicken tikka stir fried with peppers, onion and spices (spicy)	<b>£4.95</b>	<b>Lamb Tikka</b>	<b>£5.25</b>
<b>Tandoori Hansh</b> Marinated duck breast in tandoori spices	<b>£6.95</b>	<b>Sheek Kebab</b>	<b>£4.75</b>
<b>Boti Kebab</b> Lamb tikka stir fried with peppers, onion and spices (spicy)	<b>£5.50</b>	<b>Tandoori Chicken</b>	<b>£5.50</b>
<b>Lamb Chops</b>	<b>£6.95</b>	<b>Liver Tikka</b>	<b>£4.50</b>
		<b>Meat Samosa</b>	<b>£4.50</b>
		<b>Chicken Chatt</b>	<b>£4.95</b>
		<b>Bhuna Chicken Puri</b>	<b>£4.50</b>

## SEAFOOD SELECTION

<b>King Prawn Butterfly</b>	<b>£6.25</b>	<b>Crab Piri Puri</b> Shredded crab meat and spring onion infused with spices, served with puri	<b>£5.50</b>
<b>Baja Mach</b> Lightly spiced fish pan fried with onion and pepper	<b>£5.50</b>	<b>Chingree Mirch</b> Prawns lightly spiced, stuffed in a cooked pepper	<b>£5.50</b>
<b>Golda Chingree Baza</b> King prawn marinated in various spices and lime/lemon juice, wrapped with spinach, coated with batter and then deep fried	<b>£5.95</b>	<b>Fish Tikka</b> Bangladeshi fish marinated in tandoori spices and herbs	<b>£5.50</b>
<b>Golda Chingree Special</b> King prawns with shell cooked in Yuvraaj special sweet and spicy sauce, onion and peppers	<b>£7.50</b>	<b>Goan Fish</b> Lightly spiced fish fillet with termeric, lemon juice and then coated with flour	<b>£5.50</b>
<b>Grilled Garlic King Prawns</b>	<b>£7.95</b>	<b>King Prawn Bhaji</b>	<b>£6.95</b>
<b>Tandoori King Prawns</b>	<b>£7.95</b>	<b>Bhuna Prawn Puri</b>	<b>£4.50</b>
		<b>Prawn Cocktail</b>	<b>£4.25</b>

## VEGETARIAN SELECTION **V**

<b>Yuvraaj Vegetable Treat</b> Selection of vegetarian appetizers	<b>£5.95</b>	<b>Yuvraaj Special Begun</b> Lightly spiced vegetable on a bed of aubergine, melted cheese on top	<b>£5.50</b>
<b>Onion Bhaji</b>	<b>£4.25</b>	<b>Vegetable/Mushroom on Puri</b>	<b>£4.25</b>
<b>Vegetable Samosa</b>	<b>£4.50</b>	<b>Paneer Tikka</b> Indian cottage cheese marinated in tandoori spices, then grilled	<b>£4.95</b>
<b>Palak Pakora</b>	<b>£4.25</b>		
<b>Aloo Bora</b> Mashed potato balls lightly spiced, filled with onion and coriander then coated with breadcrumbs and deep fried	<b>£4.25</b>		

## YUVRAAJ SPECIALTIES

**Kandahari** 🌶️ **£10.50**  
Favourite in Kandahar, chicken or lamb cooked bhuna style, topped with spicy sheek kebabs, onion and peppers

**Grameen Tarkari** 🌶️🌶️ **£9.95**  
Chicken/lamb cooked home style with chef special spices

**Lucknow Gusth** 🌶️ **£9.95**  
Chunks of lamb cooked Lucknow style, onion and peppers, covered in a rich tamarind and tomato based sauce (Fairly hot)

**Kumra Gusth** 🌶️ **£9.95**  
Tender pieces of lamb cooked with butternut squash. Cooked bhuna style, a sweet yet spicy dish

**Chicken/Lamb Lazeez** 🌶️ **£9.95**  
Chicken/lamb medium hot spices with aubergines and courgettes, bhuna style

**Jalley Jhul** 🌶️ **£14.95**  
Tandoori king prawns with fresh tomato, green chilli, and coriander (Madras hot)

**Mango Ajwa King Prawn N** **£14.95**  
King prawns simmered in creamy sauce with mango pulp and nut

**Nawabi** **£9.95**  
Tender pieces of chicken, marinated and cooked in a subtle mango creamy sauce

**Patil** 🌶️ **£9.95**  
Cubes of chicken tikka, onion, peppers and spices cooked in a tomato based sauce

**Hari Mirch Gusth** 🌶️🌶️ **£9.95**  
Lean slices of lamb tikka, spices, onion, green chilli and bullet chillies (Hot and spicy)

**Hariali** **£9.95**  
Chicken breast cooked with garlic, ginger, green chilli, coriander, pinch of sugar, apple, cream and spinach. Hariali is a green curry

## CONTEMPORARY AND FAVOURITES

**King Prawn £14.25   Lamb £9.95   Prawn £9.50**  
**Duck £13.95   Chicken Tikka £9.95   Lamb Tikka £10.50**

**Masala N**  
Nations most popular dish. Mild and creamy with ground nuts, coconut and fresh cream

**Jalfrezi** 🌶️🌶️ Jalfrezi is a hot and spicy dish, cooked with green chillies, capsicum, onion and tomato. Served on a sizzler

**Sabzi Bahar** 🌶️ Stir fried style curry, cooked with peppers, tomatoes, okra, aubergine and other seasonal vegetable in a mixture of aromatic Indian spices. Served on a sizzler

**Chilli Masala** 🌶️🌶️ Cooked with chef special hot tandoori spices and fresh green chillies

**Lanka Piazza** 🌶️ Cooked with chunky onion, peppers, garlic, ginger, fresh chilli and variety of spices in a thick sauce

**Makhani N** Mild and creamy rich in mango flavour, cooked with nuts and ghee

**Roshuni** 🌶️ Bhuna style dish topped with sliced fried garlic

**Pasanda N** Creamy and mild dish containing very light spices, yoghurt and nuts, garnished with cuscus

**Shally** 🌶️ Bhuna style dish cooked with chefs own special spices, topped with thin crispy potato strips

**Korahi** 🌶️ A richly spiced sauced dish, with fresh garlic, ginger, tomato, chilli and big pieces of crispy onion and pepper

**Zeel** 🌶️🌶️ Vindaloo hot bhuna style, cooked with spices, fresh chillies and garlic. Garnished with fresh tomato and cucumber

**Shashlick** 🌶️ Marinated in tandoori spices, and barbecued on a skewer with tomato, onion and pepper. Served with salad

## BENGALI SPECIAL

**Fish £10.95   King Prawn £14.95   Lamb £10.95   Chicken £10.50**

**Uree Bisi** 🌶️🌶️ Cooked with very tasty seeds of Bangladeshi runner beans, flavoured with green chillies, coriander and spices. This dish is very unique and only available at Yuvraaj. Highly recommended

**Shatkora** 🌶️ Cooked with shatkora (citrus fruit), comes from Sylhet region of Bangladesh, giving unique tangy flavour

## DUCK DISHES £13.95

### **Imli Mishti Hansh**

Duck breast cooked with tamarind and honey in a mild creamy sauce

### **Jal Jhul Hansh** 🌶️🌶️

Duck breast cooked in a spicy traditional sauce. Very traditional and hot

### **Chot Poti Shally Hansh** 🌶️

Bhuna style dish cooked with chefs own special spices, topped with thin crispy potato strips

### **Sylheti Hansh** 🌶️🌶️

Cooked home style, using potato, green chillies, peppers and fresh coriander

## FISH DISHES £9.95

**Korahi Mach** 🌶️ A richly spiced dish, with fresh garlic, ginger, tomato, chilli and big pieces of crispy onion and pepper

**Jalfrezi Mach** 🌶️🌶️ Jalfrezi is a hot and spicy dish, cooked with green chillies, pepper, onion and tomato. Served on a sizzler

**Jal Jhul Mach** 🌶️🌶️ Cooked in a spicy sauce, with fresh chilli, coriander and chefs own spices. Traditional Bengali dish

**Macher Jhul** 🌶️ Dish for tomato lovers, cooked in thin sauce with fresh tomato and moderate amount of spice

**Mach Beeran** 🌶️ **£14.95**  
Lightly spiced pan fried salmon served with vegetable and salad

## SIGNATURE DISHES (GOURMET) £16.95

These are exclusive to Yuvraaj, prepared by the chef's own creativity and uniqueness. All dishes are accompanied with rice and seasoned vegetables. Please specify the spice strength at the time of ordering

**Desi Mach** Pan fried Bangladeshi fish, finished with chefs special sauce

**Yuvraaj Special Gusth** Lean pieces of lamb cooked in a thick unique spicy sauce, medium strength

**Khas Khana Murgh** Chefs own recipe (ask your waiter for more information)

**Chingri Ankuriti** **£17.95**

King prawns in special medium strength sauce, garnished with pan fried bean sprouts

**Lazeez Pasilan** Grilled lamb chops, cooked in a traditional Bengali home style manner

## TANDOORI DISHES

All tandoori dishes are served with salad and mint sauce

**Yuvraaj Mix Grill** **£14.50**

**Thali Tandoori** **£16.95**  
Sheek kebab, tandoori king prawn, chicken, lamb, masala, pilau rice and keema naan

**Saffron King Prawns** **£17.95**  
King prawns cooked with special blend of spices, aromatic saffron and fresh herb. Served with crispy okra, aubergine and rice

**Tandoori Maza** 🌶️ **£10.95**  
Chicken and lamb tikka stir fried with onion, peppers, tomatoes and spices

**Chicken Tikka** **£9.95**

**Lamb Tikka** **£10.95**

**Tandoori Chicken** **£9.95**

**Tandoori King Prawns** **£15.95**

**Grilled Garlic King Prawns** **£15.95**

**Lamb Chops** **£12.95**

## BALTI DISHES 🌶️

Prepared in a red hot Bengali wok, we carefully select freshly ground spices to give each dish its own unique taste. These genuine authentic dishes have been cooked with selection of herbs, spices and a touch of minced lamb. Served in a wok (balti)  
(fish and vegetable balti cooked without minced lamb)

<b>Chicken</b>	<b>£9.50</b>	<b>Lamb Tikka</b>	<b>£11.25</b>
<b>Prawn</b>	<b>£9.50</b>	<b>Vegetable</b>	<b>£8.25</b>
<b>Chicken Tikka</b>	<b>£9.95</b>	<b>Duck</b>	<b>£13.95</b>
<b>Garlic Chicken Tikka</b>	<b>£10.95</b>	<b>Fish</b>	<b>£10.50</b>
<b>Chicken Chilli 🌶️🌶️</b>	<b>£10.50</b>	<b>King Prawn</b>	<b>£14.25</b>
<b>Lamb</b>	<b>£10.95</b>	<b>Garlic Tandoori King Prawn</b>	<b>£15.50</b>

## TRADITIONAL FAVOURITES

<b>Chicken or Prawn</b>	<b>£9.25</b>	<b>Lamb Tikka</b>	<b>£10.50</b>	<b>Duck</b>	<b>£12.95</b>
<b>Chicken Tikka</b>	<b>£9.50</b>	<b>King prawn</b>	<b>£12.95</b>	<b>Mixed</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£9.95</b>	<b>Fish</b>	<b>£9.50</b>	<b>Vegetable</b>	<b>£7.95</b>

**Curry 🌶️** Medium strength spices, in a sauce

**Madras 🌶️🌶️** An authentic Indian dish with a hot and spicy sauce

**Vindaloo 🌶️🌶️🌶️** A fresh but fiery curry, with fresh herbs, spices and a piece of potato, in a sauce (hot)

**Bhuna 🌶️** Well spiced curry in a thick sauce, fairly dry

**Rogan Josh 🌶️** Rogan josh is lightly spiced and cooked to a distinctive hue with the use of onion and plenty of tomatoes

**Sagwala 🌶️** Cooked with spinach, herbs, fresh garlic and fenugreek, garnished with fresh coriander

**Dupiaza 🌶️** Meaning "two onions". Chunks of fried onion in a medium spiced thick sauce

**Dansak 🌶️** A sweet and sour, slightly hot curry cooked with lentils and pineapple

**Pathia 🌶️** A lentil and tomato based dish, cooked to a natural sweet and sour sauce. Slightly hot with distinctive aroma

**Sri Lanka N 🌶️** Prepared using strong spices, lemon juice and coconut, to create a hot taste

**Kurma N** Mild and creamy dish, cooked with coconut and cream

**Malayan** Mild in which cream, banana and pineapple are used to create a unique flavour

**Mushori 🌶️** Fairy hot bhuna style dish, cooked with red lentils

**Achari 🌶️** Medium strength dish, simmered with pickles and cooked in a thick sauce

**Methi 🌶️** Medium strength dish, cooked with spices, freshly ground fenugreek seeds and dried fenugreek leaves (methi)

**Singapore 🌶️🌶️** Fairly hot dish cooked with okra, in sauce

## BIRYANI DISHES **N** 🍛

Basmati rice cooked together with one of the below choices and flavoured with saffron, the Biryani has its taste enhanced with cashew nuts, sultanas and use of pure ghee.

Served with Yuvraaj vegetable curry

<b>Chicken or Prawn</b>	<b>£10.50</b>	<b>Mixed</b>	<b>£13.95</b>
<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Duck</b>	<b>£13.95</b>
<b>Lamb</b>	<b>£10.95</b>	<b>Vegetable</b>	<b>£9.25</b>
<b>Lamb Tikka</b>	<b>£11.50</b>	<b>Fish</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£14.50</b>		

## VEGETABLE **V**

**Side.....£4.50 Main.....£7.95**

<b>Saag Aloo</b> (spinach and potato)	<b>Cauliflower Bhaji</b>
<b>Bombay Aloo</b>	<b>Mushroom Bhaji</b>
<b>Bindi Bhaji</b> (okra)	<b>Vegetable Bhaji</b>
<b>Saag Paneer</b> (Indian cheese and spinach)	<b>Tarka Dall</b> (lentils)
<b>Motar Paneer</b> (Indian cheese and peas)	<b>Courgette Bhaji</b>
<b>Saag Crème</b> (spinach and fresh cream)	<b>Saag Bhaji</b> (spinach)
<b>Brinjal Bhaji</b> (aubergine)	

## RICE DISHES

<b>Boiled Rice</b>	<b>£3.50</b>	<b>Vegetable Pilau</b>	<b>£3.95</b>
<b>Plain Pilau</b>	<b>£3.50</b>	<b>Garlic pilau</b>	<b>£3.95</b>
<b>Mushroom Pilau</b>	<b>£3.95</b>	<b>Nut pilau <b>N</b></b>	<b>£4.50</b>

(other varieties of rice can be prepared upon request)

## NAAN BREADS

<b>Plain</b>	<b>£3.00</b>	<b>Garlic Chilli</b>	<b>£3.50</b>
<b>Garlic</b>	<b>£3.25</b>	<b>Tikka</b>	<b>£3.50</b>
<b>Keema</b>	<b>£3.25</b>	<b>Garlic Keema</b>	<b>£3.50</b>
<b>Peshwari <b>N</b></b>	<b>£3.25</b>	<b>Chilli cheese</b>	<b>£3.50</b>
<b>Cheese</b>	<b>£3.25</b>	<b>Balti</b>	<b>£3.50</b>
<b>Garlic Cheese</b>	<b>£3.50</b>	(green chilies and balti spice)	

(other varieties of naan can be prepared upon request)

## SUNDRIES

<b>Chips</b>	<b>£2.95</b>	<b>Roasted Poppadom</b>	<b>£1.00</b>
<b>Spicy Chips</b>	<b>£3.75</b>	<b>Pickle Tray</b> (per person)	<b>£0.90</b>
<b>Paratha</b>	<b>£3.25</b>	<b>Chapatti or Puri</b>	<b>£1.75</b>
<b>Stuffed Paratha</b>	<b>£3.50</b>	<b>Tandoori Roti</b>	<b>£2.95</b>
<b>Poppadom</b>	<b>£0.90</b>	<b>Raita</b>	<b>£1.75</b>

## **SET MEAL FOR TWO £49.95**

### **STARTER**

*Poppadoms and Pickles  
Chicken Chatt, Sheek Kebab*

### **MAIN COURSE AND SIDES**

*Balti Chicken, Lamb Roshuni  
Saag Bhaji*

### **RICE**

*Mushroom Pilau*

### **SUNDRIES**

*Garlic Naan, Raita*

### **DESSERT**

*Vanilla Ice Cream and Coffee*

## **SET MEAL FOR FOUR £94.95**

### **STARTERS**

*Poppadoms and Pickles  
Aloo Bora, Chicken Tikka, Chicken Chatt,  
Boti Kebab*

### **MAIN COURSE AND SIDES**

*Chicken Tikka Masala, Lamb Sagwala,  
Chingri Sabzee Bahar, Chicken Madras,  
Bombay Aloo, Bindi Bhaji*

### **RICE**

*Pilau Rice, Vegetable Pilau*

### **SUNDRIES**

*Garlic Naan, Stuffed Paratha, Raita*

### **DESSERT**

*Vanilla Ice Cream and Coffee*

## **SPECIAL MENU     £12.95**

**Monday-Wednesday early bird 5pm-7pm**

**Thursday and Sunday special 5pm-10pm**

### **STARTER**

**Bhuna Prawn Puri**  
**Bhuna Chicken Puri**  
**Chicken Tikka**  
**Sheek Kebab**

**Onion Bhaji**  
**Palak Pakora**  
**Prawn Cocktail**  
**House Special Soup**

### **MAIN COURSE**

**Pathia**  
**Madras**  
**Bhuna**  
**Vindaloo**  
**Rogan Josh**  
**Chicken Tikka**  
(only served with salad)

**Sri Lanka**  
**Plain Curry**  
**Kurma**  
**Dupiaza**  
**Masala**  
**Dansak**

(all dishes available in chicken lamb, prawn, king prawn, fish and vegetable)

£3.00 extra for king prawn, £1.50 extra for fish, £1.50 extra for lamb

### **RICE OR CHIPS**

**Plain Boiled Rice**  
**Pilau Rice**

**Vegetable Pilau**  
**Mushroom Pilau**

(any other rice 75p extra)

### **ICE CREAM OR COFFEE**

**We do not compromise on our quality**