

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

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

£8.95

MEAT SELECTION

Mix Kebab Chicken tikka, lamb tikka, sheek kebab	£6.50	Garlic Mushroom Chicken	£5.95
Chicken Tikka Paneer Chicken tikka cooked with cream, Indian cheese, onion and peppers	£5.95	Chicken Tikka	£5.25
Apna Style Tikka Chicken tikka stir fried with peppers, onion and spices (spicy)	£5.50	Lamb Tikka	£5.50
Tandoori Hansh Marinated duck breast in tandoori spices	£8.25	Sheek Kebab	£5.25
Boti Kebab Lamb tikka stir fried with peppers, onion and spices (spicy)	£5.95	Tandoori Chicken	£5.95
Lamb Chops	£8.25	Liver Tikka	£5.25
		Meat Samosa	£5.25
		Chicken Chatt	£5.25
		Bhuna Chicken Puri	£5.25

SEAFOOD SELECTION

King Prawn Butterfly	£7.00	Crab Piri Puri Shredded crab meat and spring onion infused with spices, served with puri	£5.95
Baja Mach Lightly spiced fish pan fried with onion and pepper	£5.95	Chingree Mirch Prawns lightly spiced, stuffed in a cooked pepper	£5.95
Golda Chingree Baza King prawn marinated in various spices and lime/lemon juice, wrapped with spinach, coated with batter and then deep fried	£6.50	Fish Tikka Bangladeshi fish marinated in tandoori spices and herbs	£5.95
Golda Chingree Special King prawns with shell cooked in Yuvraaj special sweet and spicy sauce, onion and peppers	£8.00	Goan Fish Lightly spiced fish fillet with termeric, lemon juice and then coated with flour	£5.95
Grilled Garlic King Prawns	£8.50	King Prawn Bhaji	£7.50
Tandoori King Prawns	£8.50	Bhuna Prawn Puri	£5.25
		Prawn Cocktail	£5.25

VEGETARIAN SELECTION **V**

Yuvraaj Vegetable Treat Selection of vegetarian appetizers	£6.50	Yuvraaj Special Begun Lightly spiced vegetable on a bed of aubergine, melted cheese on top	£5.95
Onion Bhaji	£5.00	Vegetable/Mushroom on Puri	£5.00
Vegetable Samosa	£5.00	Paneer Tikka Indian cottage cheese marinated in tandoori spices, then grilled	£5.25
Palak Pakora	£5.00	Vegetable Pakora	£5.00
Aloo Bora Mashed potato balls lightly spiced, filled with onion and coriander then coated with breadcrumbs and deep fried	£5.00		

YUVRAAJ SPECIALTIES

Chicken / Lamb

Kandahari 🌶️ **£11.25 / £11.75**

Favourite in Kandahar, chicken or lamb cooked bhuna style, topped with spicy sheek kebabs, onion and peppers

Grameen Tarkari 🌶️🌶️ **£10.95 / £11.50**

Chicken/lamb cooked home style with chef special spices

Lazeez 🌶️ **£10.95 / £11.50**

Chicken/lamb medium hot spices with aubergines and courgettes, bhuna style

Lucknow Gusth 🌶️🌶️ **£11.50**

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

Hariali **£10.95**

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

Mango Ajwa King Prawn N **£15.50**

King prawns simmered in creamy sauce with mango pulp and nut

Nawabi **£10.95**

Tender pieces of chicken, marinated and cooked in a subtle mango creamy sauce

Patil 🌶️ **£10.95**

Cubes of chicken tikka, onion, peppers and spices cooked in a tomato based sauce

Hari Mirch Gusth 🌶️🌶️ **£11.50**

Lean slices of lamb tikka, spices, onion, green chilli and bullet chillies (Hot and spicy)

Kumra Gusth 🌶️ **£11.50**

Tender pieces of lamb cooked with butternut squash. Cooked bhuna style, a sweet yet spicy dish

Jalley Jhul 🌶️🌶️ **£15.50**

Tandoori king prawns with fresh tomato, green chilli, and coriander (Madras hot)

CONTEMPORARY AND FAVOURITES

King Prawn £14.95 Lamb £10.95 Prawn £10.95

Duck £14.95 Chicken Tikka £10.95 Lamb Tikka £11.50

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 £11.50 King Prawn £15.50 Lamb £11.95 Chicken £11.50

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 £14.95

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 £10.95

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 🌶️ **£15.95**
Lightly spiced pan fried salmon served with vegetable and salad

SIGNATURE DISHES (GOURMET) £17.95

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 **£18.95**
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 **£15.50**

Thali Tandoori **£17.95**
Sheek kebab, tandoori king prawn, chicken, lamb, masala, pilau rice and keema naan

Saffron King Prawns **£18.95**
King prawns cooked with special blend of spices, aromatic saffron and fresh herb. Served with crispy okra, aubergine and rice

Tandoori Maza 🌶️ **£11.95**
Chicken and lamb tikka stir fried with onion, peppers, tomatoes and spices

Chicken Tikka **£10.95**

Lamb Tikka **£11.95**

Tandoori Chicken **£10.95**

Tandoori King Prawns **£16.95**

Grilled Garlic King Prawns **£16.95**

Lamb Chops **£14.95**

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)


Chicken	£10.95	Vegetable	£9.00
Prawn	£10.95	Duck	£14.95
Chicken Tikka	£11.50	Fish	£11.95
Garlic Chicken Tikka	£11.95	King Prawn	£14.95
Chicken Chilli 	£11.50	Garlic Tandoori King Prawn	£15.95
Lamb	£11.95	Mixed	£15.95
Lamb Tikka	£12.50		

TRADITIONAL FAVOURITES

Chicken or Prawn	£9.95	Lamb Tikka	£11.50	Duck	£13.95
Chicken Tikka	£10.95	King Prawn	£13.95	Mixed	£11.95
Lamb	£10.95	Fish	£10.50	Vegetable	£8.50


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 Yuvraj vegetable curry

Chicken or Prawn	£11.50	Mixed	£14.95
Chicken Tikka	£11.95	Duck	£14.95
Lamb	£11.95	Vegetable	£10.00
Lamb Tikka	£12.50	Fish	£11.95
King Prawn	£15.50		

VEGETABLE **V**

Side.....£5.25 Main.....£8.95

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

RICE DISHES

Boiled Rice	£4.00	Vegetable Pilau	£4.25
Plain Pilau	£4.00	Garlic pilau	£4.25
Mushroom Pilau	£4.25	Nut pilau N	£4.95

(other varieties of rice can be prepared upon request)

NAAN BREADS

Plain	£3.50	Garlic Chilli	£3.95
Garlic	£3.95	Tikka	£3.95
Keema	£3.95	Garlic Keema	£3.95
Peshwari N	£3.95	Chilli cheese	£3.95
Cheese	£3.95	Balti	£3.95
Garlic Cheese	£3.95	(green chilies and balti spice)	

(other varieties of naan can be prepared upon request)

SUNDRIES

Chips	£3.25	Roasted Poppadom	£1.10
Spicy Chips	£3.95	Pickle Tray (per person)	£0.95
Paratha	£3.95	Chapatti or Puri	£1.95
Stuffed Paratha	£3.95	Tandoori Roti	£3.25
Poppadom	£0.95	Raita	£1.95

SET MEAL FOR TWO £55.95

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 £110.95

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 £13.95

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, no rice)

Sri Lanka
Plain Curry
Kurma
Dupiaza
Masala
Dansak

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

£3.50 extra for king prawn, £2.00 extra for fish, £2.00 extra for lamb

RICE OR CHIPS

Plain Boiled Rice
Pilau Rice

Vegetable Pilau
Mushroom Pilau

(any other rice or spicy chips £1.00 extra)

ICE CREAM OR COFFEE

We do not compromise on our quality