

BIRYANI DISHES

Served with a side of vegetable curry

SPECIAL BIRYANI Meat, chicken & prawn with omelette on top	18.95
CHICKEN BIRYANI	16.95
LAMB BIRYANI	17.95
VEGETABLE BIRYANI	15.95
MUSHROOM BIRYANI	15.95
PRAWN BIRYANI	17.95
CHICKEN TIKKA BIRYANI	18.95
KING PRAWN BIRYANI	19.95
LAMB SHANK BIRYANI Lamb shank slow cooked with chef's special spice served with curry sauce	21.95

TANDOORI DISHES

Served dry with salad

HALF TANDOORI CHICKEN	13.95
CHICKEN TIKKA	13.95
LAMB TIKKA	14.95
TANDOORI MIXED GRILL	22.95
Served with a naan	
TANDOORI SHASHLICK	CHICKEN 14.95 LAMB 15.95
KING PRAWN SHASHLICK	19.95
Marinated & grilled in our tandoor on a skewer with onions, capsicum & tomatoes	



BALTI CUISINE

CHICKEN BALTI	15.95
LAMB BALTI	16.95
KING PRAWN BALTI	18.95
CHICKEN OR LAMB SPINACH BALTI	15.95
MIXED VEGETABLE BALTI	14.95
EXOTIC BALTI	16.95
Chicken, Lamb, Prawn & Mushrooms	

VEGETABLE DISHES

Perfect as an accompaniment or as a main meal

SAG ALOO	SIDE 6.95 MAIN 11.95
Spinach & potatoes	
ALOO GOBI	SIDE 6.95 MAIN 11.95
Potatoes cooked with cauliflower florets, tomatoes & spices	
CHANA ALOO CHAT	SIDE 6.95 MAIN 11.95
Chickpeas & potatoes	
PALAK PANEER	SIDE 6.95 MAIN 11.95
Spinach with Indian cheese	
TARKA DAAL	SIDE 6.95 MAIN 11.95
A chana daal & red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	
BOMBAY ALOO	SIDE 6.95 MAIN 11.95
Sauteed hot potato	
MUSHROOM BHAJI	SIDE 6.95 MAIN 11.95
GARLIC MUSHROOM	SIDE 6.95 MAIN 11.95
GREEN SALAD	3.50

RICE

STEAMED BASMATI RICE	3.95
PILAU RICE	4.50
LEMON RICE	5.95
EGG FRIED RICE	5.95
KEEMA FRIED RICE	5.95
With minced meat	
MUSHROOM AND JEERA RICE	5.95
Aromatic & sumptuous, the finest fragrant rice	
COCONUT RICE	5.95
Sweet scented with the flavour of coconut	

BREADS

Our breads are nutritious & delicious. We relish
the challenge of making superb bread & our
traditionally made breads are outstanding

PLAIN NAAN	4.95
Buttered leavened bread	
PESHWARI NAAN	6.50
Nuts, sultanas & coconut	
GARLIC NAAN	5.95
KEEMA NAAN	6.50
Stuffed with spiced minced meat	
TANDOORI ROTI	3.95
Wholewheat unleavened bread	

ENGLISH DISHES

CHICKEN NUGGETS	10.95
With Chips & Salad	
FRIED CHICKEN	10.95
With Chips & Salad	
OMELETTE	10.95
With Chips & Salad	
Choice of chicken, prawn, mushroom or spinach	
CHIPS	3.50

CHRISTMAS DAY BOOKINGS

PAPPADAMS & CHUTNEYS

ANY STARTER

ANY MAIN DISH

RICE OR NAAN

INDIAN DESSERT

Gulab Jamun with Ice Cream

CHOICE OF DRINKS

Baileys 25ml, Tia Maria 25ml,
Disaronno 25ml

**BOOKINGS NOW
BEING TAKEN**

TIMES AVAILABLE:

12pm - 3pm | 3:30pm - 6pm

Children may order from
our regular menu

£59.95
PER PERSON

MENU

JAIPUR

INDIAN RESTAURANT

It is our pleasure to wish you the very warmest of welcomes to our restaurant.

If there is a favourite dish which is not listed on our menu, please let us know and we will try our best to create it to your expectations.

Some of our dishes will contain nuts and other allergens. Please speak to a member of staff if you require any particular preparation of your food.

If we can do anything to make your experience perfect, don't hesitate to ask. Enjoy your meal!

Add an extra ingredient to your dish for £1 extra. Mushroom, Spinach, Chickpeas etc



PAPPADAM & CHUTNEY

PAPPADAM	1.20
MASALA PAPPADAM	1.20
HOUSE SPECIAL RED SAUCE	1.50
TRAY OF CHUTNEYS	4.95
Mint sauce, mango chutney, mixed pickle & onion salad	
CHUTNEY (EACH)	1.00

STARTERS

TIKKA PLATTER A mixture of tasty starters, chicken tikka, lamb tikka, paneer tikka & sheek kebab	7.95
TANDOORI MIXED PLATTER (FOR 2) Consists of hara tikka, lamb tikka, sheek kebab & paneer tikka	14.95
VEGETABLE PLATTER (FOR 2) Paneer tikka, vegetable samosa & onion bhaji	12.95
ONION BHAJIS World famous snack of crisp onions deep fried in a coating of gram flour batter. Served with mint sauce	5.95
SAMOSAS (MEAT OR VEGETABLE) Served with tamarind chutney	5.95
SHEEK KEBAB Minced lamb rolls chargrilled	6.95
PRAWN PURI Spicy prawn wrapped in a puri bread	7.95
JHINGA PURI Spicy king prawn wrapped in a puri bread	8.95
CHICKEN OR LAMB TIKKA Boneless cubes of chicken or lamb marinated with yoghurt & spices, grilled on charcoal	6.95
DUCK TIKKA Cubes of duck marinated with yoghurt & spices, grilled on charcoal	7.95
GARLIC KING PRAWNS Served in a spicy garlic sauce	8.95
CHICKEN TIKKA PAKORA Sliced chicken tikka dipped in special sauce & deep fried	7.95
CHILLI PANEER Cheese sautéed with onions, capsicum & green chillies	7.95
CHICKEN CHAT Chicken, sweet & sour cooked with chat masala sauce	6.95
PANEER TIKKA Cubes of Indian cheese marinated with yoghurt & spices, grilled on charcoal	6.95

TANDOORI SIZZLERS

LAMB CHOPS Lamb chops marinated in strong mustard oil, ginger & garlic then skewered & roasted to perfection	STARTER 8.95	MAIN 16.95
SALMON TIKKA Prime cubes of salmon matured in a mildly spiced marinade of dill, ginger & a trace of mustard	STARTER 8.95	MAIN 16.95
TANDOORI K.PRAWN Marinated king prawn baked in our tandoor oven	STARTER 8.95	MAIN 17.95
SHASHLICK BHAHAR Marinated lamb or chicken cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce		16.95



CHEF'S SPECIALS

These delightful speciality dishes are the hallmark dishes of our chefs, who have journeyed here from different culinary regions of India. Their specialist touch is borne from years of experience & each dish bears their signature taste. If you truly want to try something original, choose your delicacy

PASANDA Chicken or lamb tikka braised in an almond flavoured yoghurt sauce. Great with naan	CHICKEN 15.95	LAMB 16.95
BHUNA BHAGAR Boneless pieces of chicken or lamb tikka, fresh button mushrooms stir-fried with cumin, ginger & garlic	CHICKEN 15.95	LAMB 16.95
BHUNA MANGSHO Tender pieces of lamb, slowly cooked in a smooth, rich, spicy, thick sauce		16.95
GREEN CHICKEN CURRY FROM GOA Boneless pieces of chicken made with freshly pureed coriander, tamarind, mint, green chillies & other herbs		16.95
SHATKORA Boneless pieces of chicken or lamb tikka cooked in a sauce flavoured with a special citrus fruit only found in Bangladesh	CHICKEN OR LAMB 16.95	
HARYALI MURGH Chicken baked in a marinade of spinach, mint & pureed coriander. Served in a creamy sauce		16.95
PUNJABI BUTTER CHICKEN Tikka chicken simmered in a creamy satin-smooth mild gravy		17.95
NORTH INDIAN GARLIC CHILLI Barbecued chicken pieces cooked in fresh garlic & chilli sauce with caramelised onions		17.95
KEEMA MURGH KURZI Supreme chicken with minced meat, roasted with red chillies, served in a thick sauce		17.95
SHATKORA KI MANGSHO Tender pieces of lamb served in a medium spicy sauce flavoured with a special citrus fruit only found in Bangladesh. A real authentic dish		17.95
KARAH MANGSHO ALOO Tender pieces of lamb stir-fried in a karahi dish with a spicy masala of garlic, onions & tomatoes. With a tempering of crushed coriander seeds & crispy red chillies, topped with potatoes		17.95
SHAHZANI MURGH Diced chicken cooked in a mango flavoured creamy sauce. A mild dish		17.95
NAGA WALA (CHICKEN OR LAMB) A hot dish made with aromatic naga chillies		17.95
RANGELA KHANA Wildly flavoured Goan dish of chicken or lamb with fresh spinach simmered in medium hot sauce, with ginger & fenugreek leaves to add an aromatic taste		17.95
LAMB SHANK Shank of lamb, firstly braised with spices & ground sesame seeds, then roasted. Served in a spicy sauce		21.95
ANAR KALI BAHAR Chicken breast pieces cooked fairly mild with cream		17.95
CHICKEN OR LAMB MAKHANI Chicken or lamb mildly spiced in butter & creamy sauce		17.95
LAMB CHOPS DILRUBA Grilled tender lamb chops, cooked in a semi-dry sauce with selected spices, garlic & ginger		17.95



SEAFOOD SPECIALS

TILAPIA BENGAL FISH Fillets of fish pan fried in a spicy sauce	16.95
SALMON KE-BHUNA Marinated garlic salmon fillet, cooked in special bhuna sauce & spring onions	18.95
TANDOORI K.PRAWN GARLIC CHILLI Grilled king prawn cooked in special sauce with green chilli, a slightly hot taste with mushroom	19.95
JHINGA CHINGRI FRY Bangladeshi dish cooked with spinach, garlic, spring onions & fully shelled king prawns	19.95
FRESHWATER KING PRAWN (SHELL ON) Large king prawns cooked in chef's special sauce	20.95
KING PRAWN SHASHLICK BHAHAR Marinated king prawns cooked with chunks of onion, capsicum & tomatoes in a semi dry, rich, spicy sauce	18.95
KING PRAWN SUMMERKAND Fresh king prawns cooked in a creamy tomato & cashew gravy topped with cream	17.95
TANDOORI SALMON Salmon steak marinated in yoghurt, dill & spices, grilled in our tandoor oven and served with chargrilled pepper	18.95

MASALA DISHES

CHICKEN TIKKA MASALA	14.95
LAMB TIKKA MASALA Diced pieces of chicken or lamb tikka cooked in our special masala sauce	15.95
KING PRAWN MASALA	18.95
CHICKEN TIKKA REJELLA Mild dish with coconut & cream	14.95
VEGETABLE MASALA	13.95

CLASSIC CURRY DISHES

Choose from the following Meat, Seafood or Veg options

CHICKEN - 13.95	LAMB - 14.95
DUCK - 16.95	PANEER - 14.95
FISH - 14.95	
PRAWN - 14.95	KING PRAWN - 17.95
VEG - 13.95	

CURRY Medium dish, cooked with onions, dozens of spices, herbs and a touch of garlic and ginger
MADRAS A very popular dish of rich, hot and sour tastes. Extensively prepared with chilli, lemon juice and tomato puree to a fairly hot strength
VINDALOO Fabulously hot to taste. Black pepper, lemon, ginger and chilli qualify this as a deliciously extravagant hot dish
KURMA (N) Dipped and washed in milk and cooked very mildly in a rich sauce with plenty of butter and cream
ROGAN JOSH A medium dish spiced with herbs and garnished with fried tomatoes and onions, a most tasteful dish
BHUNA Thoroughly garnished with onions, peppers, tomatoes and selected spices, extensively treated to provide a medium strength dish
PATHIA A sweet, sour and hot tasting dish prepared with garlic, red chilli, onions, peppers and a large quantity of tomato puree
DUPIAZA A maximum quantity of diced onions both seasoned and fresh, applied with dozens of spices to produce a medium hot taste
DHANSAK A medium hot curry cooked with lentils. A delicious sweet and sour taste in a thick creamy sauce
SAAG A medium-strength dish cooked using fresh spinach, applied with a large amount of spices in a thick sauce
JALFREZI A popular dish cooked in a hot curry sauce with fresh green chillies, onions and green peppers
KARAH A medium-strength traditional dish cooked in a richly spiced sauce with green peppers, tomatoes and onions

What's Hot is Hot!

These firecracker hot dishes are prepared using fresh chillies, jalapeños and peppers which are burning up taste buds around the world. A must for chilli freaks! Choose from:

CHICKEN - 15.95	LAMB - 17.95	PRAWN - 17.95
VEGETABLES - 15.95	KING PRAWN - 19.95	

CHILLI TIKKA MASALA Creamy sauce, a touch of spices & herbs with fresh chillies
CHILLI JALFREZI EXTRA Like the popular jalfrezi but much hotter
DHANSAK EXTRA Cooked like our dhansak but much hotter
CEYLON A hot Sri Lankan special with coconut
PHALL Extremely hot with ginger and lemon juice

