

STARTERS

SAMBUSEK

PASTRY PARCELS FILLED WITH SPINACH AND FETA CHEESE WITH APPLE AND RAISIN CHUTNEY.

MATAR AUR ALOO KI TIKKI

POTATO AND GREEN PEA'S CAKE WITH TAMARIND AND YOGHURT DIP.

TANDOORI BROCCOLI

CREAM CHEESE MARINATED CHAR GRILLED BROCCOLI WITH MUSTARD YOGHURT.

SAUNFIA MURGH

FENNEL FLAVORED TANDOOR SMOKED CHICKEN SUPREMES WITH MANGO-MELON SALSA.

KARARA MURGH

COASTAL SPICED CRISPY FRIED CHICKEN WITH SMOKED TOMATO CHUTNEY.

CHICKEN TANDOORI

CHAR GRILLED CHICKEN IN CHILI AND FENUGREEK WITH POMEGRANATE RELISH.

AMRITSARI SEEKH

SPICED LAMB MINCE FLAVORED WITH CARDAMOM AND CLOVE, GRILLED & MINT PESTO.

BHATTI GOSHT

CHAR GRILLED DICES OF WICK LOW LAMB WITH PINEAPPLE & ORANGE COMPOTE.

MIZO PORK FRY

FRIED STRIPS OF PORK TOSSED IN MIZO SWEET CHILLI AND CORIANDER SAUCE.

DUCK KA TIKKA

STAR ANISE FLAVORED BARBARY DUCK BREAST WITH FIG AND PASSION FRUIT CHUTNEY.

SAMUNDRI KHAZANA

TIGER PRAWNS & CRAB CLAWS STIR FRIED WITH GARLIC, SHALLOTS & BLACK PEPPER.

TANDOORI JHINGA

ALL TIME FAVOURITE ...TANDOORI JUMBO PRAWNS IN SPICY MARINATION WITH PEACH RELISH.

JAIPUR JUGALBANDI

ASSORTMENT OF PRAWN. CHICKEN, LAMB, VEGETARIAN.

(FOR ONE)

(FOR TWO)

ALL SERVICE CHARGE & GRATUITIES GO DIRECTLY TO OUR STAFF.
A 10. % SERVICE CHARGE IS LEVIED ON GROUPS OF 6 OR MORE.
OUR DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES- PLEASE ASK YOUR SERVER.

MAIN COURSES

CHICKEN DELICACIES

PAHADI MURGH

HOME STYLE CHICKEN CURRY (ON THE BONE) COOKED WITH CHILLI PASTE, VIN TOMATO AND ONIONS. (CHEF RECOMMENDED)

BADAMI MURGH

WHOLE CHICKEN BREAST STUFFED WITH PISTACHIO AND SWEET PEPPER, IN CREAMY CASHEW NUT SAUCE.

MIRCHI MURGH SALAN

HYDERABADI SPECIALTY, CHICKEN COOKED WITH HOT CHILLY, COCONUT AND TOMATO.

MURGH MAKHAN PALAK

CHICKEN TOSSED WITH BABY SPINACH, ONION & TOMATO MASALA, FINISHED WITH CREAM.

LAHSONI MURGH

GARLIC AND BLACK PEPPER FLAVOURED CHICKEN WITH A HINT OF SUN RIPENED TOMATO.

CHICKEN TIKKA MASALA

TANDOORI TIKKA SIMMERED IN A CREAMY TOMATO SAUCE FLAVOURED WITH DRIED FENUGREEK LEAVES.

LAMB SPECIALITIES

JARDALOO MA GOSHT

PARSEE STYLE SPICED LAMB STEW WITH SWEET CARAMELIZED APRICOTS AND CRISPY SHREDDED POTATOES.

LAMB CHILLI FRY

WICKLOW LAMB BRAISED WITH BROWN ONION, FRESH MINT, GREEN CHILLI & CINNAMON

KASHMIRI GOSHTABA

A KASHMIRI SPECIALITY OF LAMB DUMPLINGS IN A CINNAMON, SAFFRON, TOMATO BASED SAUCE.

KEEMA MATAR

LAMB MINCE SPICED WITH, BLACK CARDAMOM, FENNEL FINISHED WITH FRESH MINT AND GREEN PEAS.

LAMB ROGANJOSH

LAMB COOKED SLOWLY IN A ONION & TOMATO STEW FINISHED WITH SAFFRON .

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SEAFOOD DELIGHTS

GOAN SEAFOOD CURRY

CRAB CLAWS, TIGER PRAWN AND SEABASS SIMMERED IN A SMOOTH COCONUT & CHILI MASALA PASTE.

TAWA JHINGA

JUMBO PRAWNS COOKED WITH BELL PEPPERS, VIN TOMATOES, CHILLY & ONIONS

FISH MOILY

SEA BASS FISH FILLET SIMMERED IN CURRY LEAF, ONION AND COCONUT SAUCE

PRAWN KORMA

BLACK TIGER PRAWNS COOKED IN WHITE ONION AND CASHEW SAUCE.

JAIPUR SPECIALS

NALLI GOSHT

SLOWLY BRAISED LAMB SHANK (ON THE BONE) IN A SPICED SAUCE TEMPERED WITH HAND POUNDED AROMATIC SPICES.

PANZIM PORK CHOPS

CHAR GRILLED PORK CHOPS SERVED WITH CHILLI, VINEGAR, PALM SUGAR & PLUM TOMATOES.

SHAKAHARI THAALI

A SELECTION OF TASTEFULLY SELECTED VEGETABLES & LENTILS SERVED WITH RICE & BREAD. A PERFECT SAMPLING IDEA.

MASAHARI THAALI

A SELECTION OF TASTEFULLY SELECTED DISHES OF LAMB, CHICKEN & SEAFOOD, SERVED WITH RICE & BREAD. A PERFECT SAMPLING IDEA.

JAIPUR DUM BIRYANI

LAMB OR CHICKEN COOKED WITH PERFUMED BASMATI RICE AND AROMATIC SPICES SERVED WITH MEDIUM SPICED SAUCE ON THE SIDE.

HEALTHY EATING

JAIPUR KEBAB PLATTER

A TASTEFUL SELECTION OF KEBABS WITH LENTIL OF THE DAY, STEAMED RICE AND WHOLE WHEAT BREAD.

JAIPUR PRAWN SALAD

STIR FRIED PRAWNS WITH PINEAPPLE, WILD ROCKET, CHERRY TOMATOES AND CUCUMBER WITH CHEELA. (GRIDDLED COELIACS BREAD)

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VEGETARIAN

KADHAI TARKARI

STIR- FRIED ORGANIC VEGETABLES WITH VINE TOMATOES & CRUSHED BLACK PEPPER.

CHANNA AMRITSARI

SPICED ORGANIC CHICKPEAS WITH GINGER & TOMATO WITH TAMARIND.

SAAG PANEER

COTTAGE CHEESE COOKED WITH SPINACH & FRESH GREENS.

CHHONKA PALAK PATTI

STIR FRIED SPINACH & MUSTARD GREENS WITH FENNEL & BUTTER.

GHAR KI DAL

YELLOW LENTILS TEMPERED WITH CUMIN & SMOKED CHILLI.

ALOO GOBHI MASALA

STIR FRIED CAULIFLOWER AND POTATOES WITH GINGER & TURMERIC.

RICE/BREADS

STEAMED BASMATI RICE

FINEST QUALITY INDIAN BASMATI RICE.

PULAO RICE

AROMATIC BASMATI RICE COOKED WITH CARDAMOM & SAFFRON.

LEMON RICE

BASMATI RICE COOKED WITH FRESH LIME & FRIED LENTILS.

PLAIN NAAN

HOME BAKED INDIAN BREAD MADE WITH REFINED FLOUR.

KEEMA NAAN

NAAN BREAD STUFFED WITH MINCED LAMB.

PESHAWRI NAAN

NAAN STUFFED WITH SWEET ALMOND & COCONUT MIX.

CORIANDER GARLIC AND ONION NAAN

NAAN CRUSTED WITH CORIANDER, ONION & GARLIC

BREAD BASKET (FOR TWO)

SELECTION OF BREADS.

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