

## VEGETARIAN DISHES

Special Vegetable Balti **6.95**  
Special Vegetable Bhuna **5.95**  
Special Vegetable Thali **8.95**  
Special Vegetable Biryani **6.95**  
Special Vegetable Khari **5.95**  
Shahi Vegetable Massala **5.95**  
Vegetable Jalfrezi **5.95**

## BIRYANI DISHES

Stir fry rice dish cooked with basmati served with a side compliment vegetable curry  
Chicken **7.20**  
Chicken Tikka **7.95** Lamb **7.95**  
King Prawn **9.95** Prawn **7.20**  
Vegetable **6.50**

## TRADITIONAL DISHES

**KORMA\***, **PATHIA**, **DANSACK**, **DOPIAZA**,  
**MADRAS**, **MALAYA\***, **BHUNA**, **ROGAN JOSH**,  
**VINDALOO**, **CEYLONISE**

Chicken **5.70** Lamb **5.95** King Prawn **7.50** Prawn **5.70**

## BALTI SPECIALITIES

We specialise in Balti dishes and highly recommend that you try this traditional curry which is cooked in a special wok with spicy cubed onions, green peppers, thick curry sauce and our chef's own special recipe of fresh spices and herbs, together with a touch of Indian pickle. Medium hot. Accompanied with a plain pilau and a choice of any naan.

**CHICKEN OR LAMB BALTI** **9.95**  
**TRADITIONAL MEAT BALTI** **9.95**  
**GARLIC CHILLI CHICKEN OR LAMB BALTI** **9.95**  
**TANDOORI KING PRAWN PLAK BALTI** (spinach) **10.95**  
**CHICKEN PATHIA BALTI** (sweet, sour & hot) **9.95**  
**JAIPUR SPICE SPECIAL BALTI** **10.50**

## EUROPEAN DISHES

Served with salad and chips

**SIRLOIN STEAK** **7.50**  
**FRIED CHICKEN & CHIPS** **4.95**  
**CHICKEN NUGGETS & CHIPS** **4.95**  
**SCAMPI & CHIPS** **4.95**  
**PLAIN OMELETTE** **4.00**  
**MUSHROOM OMELETTE** **4.00**  
**PRAWN OMELETTE** **4.95**

## VEGETABLE SIDE DISHES

### TARKA MASOOR DAAL **2.95**

Tiny salmon pink lentils gently tempered with tumeric and clarified butter, garnished with fresh fried garlic, cumin and mustard seed.

### RUSHOON PALAK **2.95**

Spinach leaf steamed together with paia, garlic and aniseed, stir fried with sliced onions. Garnished with fresh coriander

### MYMENSINGH BEGOON **2.95**

Sliced aubergine gently pan fried, cooked with garlic and medium spices

### ALOO PALAK **2.95**

Stir fried spinach, served with baby potatoes

### SPICY BHINDI BHAJI **2.95**

Spicy fried green okra, cooked with onions and tomatoes

### SHABJEE TORKARI **2.95**

An assortment of mixed vegetables cooked in Bombay style

### SHABJEE KHUMBI **2.95**

Mushrooms cooked in a Goan style recipe

### NIMBU CHANA MASSALA **2.95**

Small chick peas cooked in lemon juice and tamarind sauce

### ALOO GOBI **2.95**

Steamed potatoes with cauliflower, stir fried in aromatic spices

### BOMBAY ALOO **2.95**

Steamed potatoes cooked with fresh herbs and garlic

### GREEN SALAD **1.00**

### CHIPS **1.50**

## RICE

### SHADA RICE **1.95**

Steamed, white basmati rice

### PILAU RICE **2.30**

Fragrantly cooked rice given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed

### LEMON RICE **2.50**

Stir fried ghee rice, lightly flavoured with fresh lemon

### SHABJEE PILAU **2.50**

Mixed vegetable, stir fried with rice

### KHUMBI PILAU **2.50**

Steamed mushrooms, stir fried with ghee and rice

### SPECIAL PILAU RICE **2.50**

Small prawns and vegetables, stir fried in aromatic spices.

## BREADS

### PLAIN NAAN **1.95**

### GARLIC NAAN **2.30**

### PESHWARI NAAN **2.30**

(Contains nuts)

### KEEMA NAAN **2.30**

Minced meat

### STUFFED NAAN **2.30**

Vegetables

### KULCHA NAAN **2.30**

Cheese and onions

### STUFFED PARATHA **2.30**

Pan fried flaky bread stuffed with vegetables

### CHAPATI **0.80**

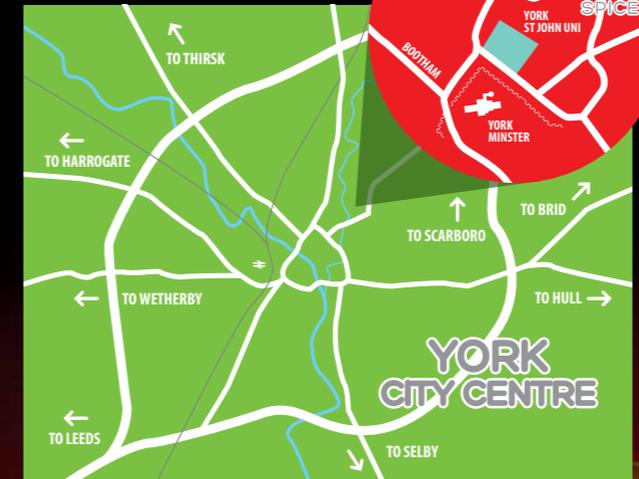
Indian unleavened bread

### TANDOORI ROTI **1.30**

Brown bread freshly baked in the clay oven

[www.jaipur-spice.co.uk](http://www.jaipur-spice.co.uk)

## HOW TO FIND US:



## VISIT OUR 200+ SEATER, NEWLY REFURBISHED RESTAURANT



AVAILABLE FOR WEDDINGS 400+  
JUST CALL FOR DETAILS...

103 HAXBY ROAD, YORK, YO31 8JS  
**01904 673550**

[www.jaipur-spice.co.uk](http://www.jaipur-spice.co.uk)

**JAIPUR**  
SPICE

CONTEMPORARY INDIAN CUISINE

TAKEAWAY MENU

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## STARTERS (These dishes contain nuts)

POPPADOMS **0.45**

SPICY POPPADOMS **0.45**

ASSORTED PICKLE TRAY **1.50**

SHISH KEBAB **2.30**

Lean minced lamb, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven

MURGH OR GOSHT TIKKA **2.70**

Cubed off the bone tender pieces of chicken or lamb, marinated in tandoori spices, freshly beaten yoghurt with a touch of tamarind and charcoal grilled to perfection for a marvellous flavour

ROTI CHINGRI **3.50**

Small sea prawns stir-fried in a Goan style with finely chopped spring onions and tomatoes in medium spices served with home made bread fried in clarified butter garnished with a slice of lemon

ALOO PALAK PAKORA **2.30**

Finely chopped spinach, sweet potato, black pepper and fenugreek bound together with spicy gram flour deep fried to perfection

MEAT OR VEGETABLE SAMOSA **2.30**

Mashed subzi or minced lamb steamed in herbs and spices, fresh coriander and wrapped with light pastry, crispy fried. Served with thetoi sauce

SHAMI KEBAB **2.30**

Spiced mince shallow fried, served with salad

TANDOORI MIXED PLATTER **3.70**

An appetising range of full flavoured chicken, lamb & onion bhajis

GOAN GALDA BHAZA **3.50**

Giant king prawns marinated in various spices wrapped in spinach and breadcrumbs, deep fried to create superb crispy prawns

MURGH PALAK PAKORA **2.60**

Succulent diced pieces of pan grilled chicken, laced with cardamom, spinach and garlic, blended together with Indian Style batter, deep fried

ONION BHAJI **2.30**

Classic crispy spiced onions, deep fried

MURGH CHAAT **2.95**

Diced tender pieces of chicken breast flavoured with a tamarind sauce, served with a puri and a slice of lemon

KAKRA CHOP **3.50**

Minced crab meat tossed with onions mashed potato and aromatic spice. Excellent crab starter in a Goan style

ACHARI CHINGRI **3.95**

Tiger prawns flavoured with cocktail sauce and coriander, served with mushrooms

GARLIC MUSHROOMS **2.30**

Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander

# JAIPURSPICE HOUSE SPECIALITIES

CHICKEN TIKKA MASSALA\* **6.95**

The famous chicken tikka massala, found in most Indian restaurants, prepared with the Jaipur special fenugreek, minced meat and massala sauce. Mild in flavour

CHICKEN HYDERABADI\* **7.20**

Chicken marinated and laced with cashew nut paste, cooked with milk and cream. A superb chicken dish. Mild in flavour

CHICKEN MAKANI\* **6.95**

Morsels of succulent pieces of chicken marinated with ginger, garlic and home made yoghurt and charcoal grilled. Gently cooked with cream and a blend of two Indian cheeses. Mild in flavour

TANDOORI BUTTER CHICKEN\* **7.20**

Boneless tandoori chicken cooked in a creamy, buttery sauce, made with almond flakes, a touch of coconut, onions, cream and a touch of tomato to give a slightly sweet buttery cream feel

SPECIAL MALAYA\* **6.95**

Specially prepared chicken tikka cooked with almond and coconut flakes with a touch of butter and mild spices

CHICKEN OR LAMB PASSANDA\* **6.95**

Juicy pieces of marinated chicken or lamb, cooked in purified Indian butter, ground almond and mild spices with a dash of cream to give a mild sweet flavour

CHITTAGONIAN CHINGRI MASSALA\* **8.95**

Giant King Prawns from the Bay of Bengal are baked in the clay oven then gently simmered in a spicy red massala sauce. Mild to taste

SPECIAL MURGHI MASSALA **7.95**

A traditional dish cooked with fried mince lamb and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium Hot

MUMBAI MASSALA **8.50**

A traditional dish cooked with Sambuca and fried minced lamb and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium hot

CHICKEN OR LAMB TIKKA SAAG **7.20**

Chicken or lamb cooked with steamed spinach and coriander. Medium hot

RAJASTHANI GOSHT **7.95**

A fairly hot stew dish prepared with shanks of grilled lamb gently simmered in a yoghurt and tamarind sauce. A superb lamb dish with plenty of strong flavours

CHICKEN OR LAMB TIKKA JALFREZI **7.20**

Chicken tikka or Lamb tikka cooked with plenty of sliced green chillies, onions & green peppers. Fairly hot spices and herbs together with a thick curry sauce, garnished with fresh coriander

CHICKEN OR LAMB KARAHI **7.20**

Chicken or Lamb tikka cooked deep pan style with cubed onions, peppers, & Punjabi spices. Medium

CHICKEN OR LAMB HONEY MASSALA **7.20**

Diced chicken or lamb marinated in mild exotic spice, roasted on skewers in the tandoori an then cooked in a special creamy sauce with honey sprinkled on top with flake coconut

AMLI CHICKEN **7.20**

A medium to mild dish cooked in aromatic mango sauce

CHINGRI JALFREZI **9.50**

Marinated king prawns cooked with sliced onions, peppers and chilli in a sauce. Fairly hot in flavour

SHAHI SHASHLICK BHUNA CHICKEN OR LAMB **7.20**

Tender pieces of chicken or lamb immersed overnight together with mustard seeds, onions, peppers and tomatoes grilled and gently cooked Goan style - medium hot

CHICKEN DARJEELING\* **7.95**

Tender pieces of chicken tikka delicately marinated in spiced and cooked in a creamy mild curry sauce

CHICKEN OR LAMB TIKKA ROGAN **6.95**

Chicken or lamb cooked with shredded onions, kashmiri spices and garnished with fried spicy tomatoes and fresh coriander - medium

ARKAN GOSHT **7.20**

Arakan people live in the hilly south east part of Bangladesh. These people eat lamb using the hottest green chilli & calamansi. Hot to taste

CHICKEN PARSII **6.95**

A gujrati dish cooked with channa dal and fresh lemon juice

CHICKEN CHILLI MASSALA **7.20**

Prepared with boneless chicken from the charcoal fire and cooked with fresh green chillies, coriander, a touch of massala sauce, onions, and spices to give slightly hot taste

JAIPUR SPICE SPECIAL **8.95**

This dish is cooked with a mixture of chicken tikka, lamb tikka, tandoori chicken, prawns and mushrooms. Prepared with thick curry sauce, fresh fried garlic, onions, green peppers and medium spices.

RAJA RANI **8.95**

This dish is cooked with tandoori chicken off the bone, minced meat, small chick peas, mushrooms, bullet chillies. Tasting slightly hot. Served with Sambuca to give a punch

JAIPUR SPICE SPECIAL BIRYANI **9.95**

Selection of tandoori specialities, stir fried with saffron rice and served with vegetable curry sauce

## SPECIAL BANQUET

For **2** People:

**2 MIX STARTERS**

Tandoori Mixed Platter. An appetising range of full flavoured chicken and lamb, onion bhaji

**2 MAIN COURSES**

Rajasthanii Gosht and Chicken Hyderabadii  
1 Side Dish  
Saag Aloo

**ACCOMPANIMENTS**

2 Pilau Rice, 1 Naan

At **9.95** Per Person

For **4** People:

**4 MIX STARTERS**

Tandoori Mixed Platter. An appetising range of full flavoured chicken and lamb, onion bhajis

**4 MAIN COURSES**

Chicken Tikka Massala\*  
Chicken Tikka Makhani\*  
Lamb Khari and Rajasthanii  
Gosht, 2 Side Dishes,  
1 Saag Aloo, 1 Tarka Daal

**ACCOMPANIMENTS**

4 Pilau Rice, 2 Naan

At **9.95** Per Person

## FISH SPECIALITIES

MACHLI PALAK **7.95**

Cubes of fish steak marinated over several hours in ginger, red peppers, chilli, lemon juice and broiled in the clay oven, cooked gently with spinach in a medium hot spicy sauce

MONI PURI MACHLI MASSALA **7.95**

This is a traditional moni puri fish from the eastern region of Bangladesh. Stuffed with garlic, black pepper, red & green chillies. A tribal dish cooked in a massala sauce. Garnished with fresh coriander & sesame seeds. A superb massala fish dish

SARISHA CHINGRI **8.95**

Giant Kuina Prawns cooked using home made mustard paste, green chillies and fresh yoghurt for a distinctive flavour

## TANDOORI SPECIALITIES

CHICKEN TIKKA **6.95**

Juicy pieces of chicken breast, off the bone, marinated in herbs and spices, charcoal grilled to perfection

LAMB TIKKA **7.95**

Shanks of tender lamb, marinated in home made yoghurt and slightly hot tandoori spices, cooked in a clay oven

TANDOORI MIXED GRILL **9.95**

An imaginative and delightful mixed grill

TANDOORI GALDA **10.95**

Giant King prawns marinated and char-grilled

CHICKEN OR LAMB SHASHLICK **8.95**

Barbecued peppers, onions, tomatoes & marinated chicken or lamb

ALL TANDOORI DISHES ARE SERVED WITH SIDE SALAD AND MINT SAUCE

\*These dishes contain nuts