

**STARTERS**
**POPPADOMS 0.80**
**ASSORTED PICKLE TRAY 2.95**
**TANDOORI MIXED PLATTER 5.95**

An appetising range of full flavoured chicken, gosht and onion bhaji's

**CHICKEN OR GOSHT TIKKA 4.95**

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

**TANDOORI CHICKEN 4.95**

Pieces of chicken, marinated in herbs and spices then charcoal grilled to perfection

**SHISH KEBAB 4.50**

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

**ONION BHAJI 4.50**

Classic crispy spiced onions, deep fried

**MEAT OR VEGETABLE SAMOSA 4.50**

Mixed vegetable or minced gosht steamed in herbs and spices, fresh coriander and wrapped with light pastry, crispy fried.

**ROTI CHINGRI 4.95**

Small sea prawns stir-fried in a Goan style with chopped spring onions and tomatoes in medium spices served with a puri and a slice of lemon

**CHICKEN CHAAT 4.95**

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

**KAKRA CHOP 5.95**

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

**ALOO PALAK PAKORA 4.50**

Finely chopped spinach, sweet potato, black pepper and fenugreek bound together with bread crumbs deep fried to perfection

**CHICKEN PALAK PAKORA 4.50**

Succulent diced pieces of pan grilled chicken, laced with cardamom, spinach and garlic, blended together with bread crumbs, deep fried to perfection

**ACHARI CHINGRI 5.95**

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

**GARLIC MUSHROOMS 4.95**

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

**CALAMARI BAZA 5.95**

Deep fried squid, marinated in punjabi spices garlic and ajwain

**JAIPUR SPICE SPECIAL BANQUET**
**For 2 People:**
**2 MIX STARTERS**

Tandoori Mixed Platter

An appetising range of full flavoured chicken and gosht, onion bhaji's

**2 MAIN COURSES**

Rajasthani Gosht and

Chicken Hyderabadi\*

1 Side Dish

Saag Aloo

**ACCOMPANIMENTS**

2 Pilau Rice, 1 Naan

At **18.95** Per Person

**For 4 People:**
**4 MIX STARTERS**

Tandoori Mixed Platter

An appetising range of full flavoured chicken and gosht, onion bhaji's

**4 MAIN COURSES**

Chicken Tikka Massala\*

Chicken Tikka Makhani\*

Gosht Khari and Rajasthani Gosht

2 Side Dishes, 1 Saag Aloo

1 Tarka Daal

**ACCOMPANIMENTS**

4 Pilau Rice, 2 Naan

At **17.95** Per Person

**VEGETABLE SIDE DISHES**
**BOMBAY ALOO 4.95**

Steamed potatoes cooked with fresh herbs and garlic

**SAAG BHAJI 4.95**

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

**BRINJAL BHAJI 4.95**

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

**SAAG ALOO 4.95**

Stir fried spinach, cooked with baby potatoes

**SPICY BHINDI BHAJI 4.95**

Spicy fried green okra, cooked with onions and tomatoes

**MIXED VEGETABLE BHAJI 4.95**

An assortment of mixed vegetables cooked in Bombay style

**SAAG PANEER 4.95**

Spinach with mustard leaves, spices and cheese

**MUSHROOM BHAJI 4.95**

Mushrooms cooked in a Goan style recipe

**TARKA DAAL 4.95**

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

**NIMBU CHANA MASSALA 4.95**

Small chick peas cooked in lemon juice and tamarind sauce

**ALOO GOBI 4.95**

Steamed potatoes with cauliflower, stir fried in aromatic spices

**GREEN SALAD 1.95**
**CHIPS 2.50**
**RAITHA 1.95**
**BREADS**
**NAAN 2.95**
**GARLIC NAAN 3.20**
**PESHWARI NAAN 3.20**

Contains nuts

**KEEMA NAAN 3.20**

Minced meat

**STUFFED NAAN 3.20**

Vegetables

**KULCHA NAAN 3.20**

Cheese and onions

**STUFFED PARATHA 3.20**

Pan fried flaky bread stuffed with vegetables

**CHAPATI 1.50**

Indian unleavened bread

**TANDOORI ROTI 2.50**

Brown bread freshly baked in the clay oven

**RICE**
**RICE 2.95**

Steamed, white basmati rice

**PILAU RICE 3.20**

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

**LEMON RICE 3.95**

Stir fried ghee rice, lightly flavoured with fresh lemon

**VEGETABLE PILAU 3.95**

Mixed vegetable, stir fried with rice

**MUSHROOM PILAU 3.95**

Steamed mushrooms, stir fried with ghee and rice

**SPECIAL PILAU RICE 4.50**

Small prawns and vegetables, stir fried in aromatic spices.

**TANDOORI SPECIALITIES**
**CHICKEN TIKKA 11.95**

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

**GOSHT TIKKA 12.95**

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

**TANDOORI CHICKEN (HALF) 11.95**

Pieces of half chicken, on the bone, marinated in herbs and spices then charcoal grilled to perfection

**TANDOORI MIXED GRILL 13.95**

An imaginative and delightful mixed grill

**TANDOORI GALDA 15.95**

Giant King prawns marinated and char-grilled

**CHICKEN OR GOSHT SHASHLIK 13.95**

Barbecued peppers, onions, tomatoes & marinated chicken or gosht

ALL TANDOORI DISHES ARE SERVED WITH SIDE SALAD AND MINT SAUCE



\*These dishes contain nuts

Please note that some of our dishes contain nuts (including peanuts) and nut oils.

Due to these dishes being cooked in the same kitchen we are unable to guarantee that some cross contamination has not occurred. For this reason we are

unable to prepare any food which is 100% nut (including peanut) free.

Jaipur Spice will not accept any responsibility for persons who ignore this warning and subsequently experience issues resulting from food allergies.

PLEASE ASK STAFF ABOUT ALLERGENS -

None of our dishes can be guaranteed free from nut traces.

## HOUSE SPECIALITIES

### CHICKEN TIKKA MASSALA\* 11.95

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

### TANDOORI BUTTER CHICKEN\* 11.95

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

### CHICKEN OR GOSHT HONEY MASSALA\* 12.95

Diced chicken or gosht marinated in mild exotic spice, roasted on skewers in the tandoori an then cooked in a special creamy sauce with honey

### AMLI CHICKEN\* 11.95

A medium to mild dish cooked in aromatic mango sauce

### CHICKEN HYDERABADI\* 11.95

Chicken marinated and cooked with cream. A superb mild chicken dish.

### SPECIAL MALAYA\* 11.95

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

### CHICKEN OR GOSHT PASSANDA\* 11.95

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

### CHICKEN MAKANI\* 11.95

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

### CHICKEN DARJEELING\* 13.95

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

### RAJASTHANI GOSHT 12.95

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

### CHICKEN OR GOSHT TIKKA JALFREZI 12.95

Chicken tikka or Gosht 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 GOSHT KARahi 12.95

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

### CHINGRI JALFREZI 15.95

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

### SHAI SHASHLICK BHUNA

### CHICKEN OR GOSHT 13.95

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

### CHICKEN OR GOSHT TIKKA ROGAN 11.95

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

### ARKAN GOSHT 11.95

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

### CHICKEN CHILLI MASSALA 12.95

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 13.95

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

### RAJA RANI 14.95

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

### MUMBAI MASSALA 14.95

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

### MADRASI BEEF 11.95 (NEW)

A slightly hot beef curry made with fresh tomatoes, ground black pepper, fresh birds eye chillies, grounded coriander, turmeric and fresh garlic, garnished with coriander leaves

### TANDOORI KING PRAWN MASSALA\* 14.95

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

### JAIPUR SPICE SPECIAL BIRYANI 14.95

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

### SPECIAL MURGHI MASSALA 13.95

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

### CHICKEN OR GOSHT TIKKA SAAG 12.95

Chicken or gosht cooked with spinach and coriander. Medium hot

### CHICKEN OR GOSHT PURSEE 11.95

A Gujrati dish cooked with Channa dal and fresh lemon juice

### JAIPUR SPECIAL BEEF BHUNA 11.95 (NEW)

Slow cooked beef cooked in a spicy sauce with caramelised onions, fried spices, cardamom pods, black peppercorns, bay leaves, green chillies, tamarind, tomatoes, lemon and a pinch of sugar

### HIGHWAY CHICKEN OR GOSHT CURRY 11.95 (NEW)

Chicken breast or Gosht slowly simmered in onion and tomato gravy tempered with onion seeds and potatoes

### RAILWAY CHICKEN OR GOSHT CURRY 11.95 (NEW)

Spicy chicken or gosht curry cooked with cauliflower and kashmiri spices

Please indicate how spicy you would like your dish.

## BIRYANI DISHES

Stir fry rice dish cooked with basmati served with a side compliment vegetable curry

Chicken 11.95  
Gosht 12.95  
Chicken Tikka 11.95  
King Prawn 13.95  
Prawn 11.95

### BEEF DUM BIRYANI 12.95

Soft and succulent beef pieces combined with fragrant aromatic basmati rice. Cooked with cardamom, peppers, onion, bay leaves and cinnamon to create a tasty and unique biryani dish.

## VEGETARIAN DISHES

Special Vegetable Balti 10.95  
Special Vegetable Bhuna 8.95  
Special Vegetable Thali 11.95  
Special Vegetable Biryani 9.95  
Special Vegetable Khari 9.95  
Shahi Vegetable Massala\* 8.95  
Vegetable Jalfrezi 8.95

## TRADITIONAL DISHES

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

Chicken 10.95 Gosht 11.95 King Prawn 12.95  
Prawn 10.95 Veg 9.95

## 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 naan.

### CHICKEN OR GOSHT BALTI 14.95

### GARLIC CHILLI CHICKEN OR GOSHT BALTI 14.95

### TANDOORI KING PRAWN PALAK BALTI (spinach) 15.95

### CHICKEN PATHIA BALTI (sweet, sour & hot) 14.95

### JAIPUR SPICE SPECIAL BALTI 15.95

## PIZZA

### SPICY CHICKEN TIKKA NAAN PIZZA 11.95

A classic naan bread baked with a topping of tomatoes, chicken tikka, cheese and spices

### CHICKEN NAAN PIZZA 10.95

A classic naan bread baked with a topping of tomatoes, chicken tikka, and cheese

## EUROPEAN DISHES

Served with salad and chips

SIRLOIN STEAK 13.95	SCAMPI & CHIPS 9.95
FRIED CHICKEN & CHIPS 8.95	PLAIN OMELETTE 7.95
CHICKEN NUGGETS & CHIPS 8.95	MUSHROOM OMELETTE 8.95



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