

STARTERS	
Soups (with bread) Lentils, Mulligatawny or Curry	
Onion Bhaji (2 per portion) Deep fried, crispy, spiced onion balls	
Nargis Kebab Marinated mince meat, mixed with kebab spices and boiled egg and then wrapped in an omelette	
Bhuna Prawn on Puri Prawn cooked with special herbs and spices, served on puri	
King Prawn Bhaji on Puri King prawns stir fried with garlic, fresh ginger, fresh coriander and onion, served on puri	
Chicken Chat on Puri Chicken cooked with special herbs, spices and chat masalla served on puri	
Chicken or Lamb Tikka Succulent boneless pieces of chicken or prime pieces of lamb, marinated then barbecued, served with salad and mint sauce	
Sheek Kebab Succulent minted lamb rolls, blended with special herbs and spices, served with salad and mint sauce	
Shammi Kebab Marinated mince meat mixed with kebab spices, shallow fried served with salad and sweet mint sauce	
Chingree Varkee Grilled green peppers stuffed with spicy prawns	
Kebab Bahar (for two persons) A selection of kebabs and tikkas, served with salad and minty yoghurt sauce	
Tandoori Chicken Chicken on the bone marinated in fresh herbs and spices, served with salad & mint sauce	
Meat or Vegetable Samosa's (2 per portion) Served with mint sauce	
Chicken Pakoras spicy chicken shallow fried, served with mint sauce	
Aloo Chole Chick peas & potatoes cooked with jaipurs own spices, served on puri	

TANDOORI OVEN MAIN COURSES	
The following dishes are marinated in our own specially blended sauce with yoghurt and cooked in an authentic tandoori clay oven. Served with fresh green salad and minty yoghurt sauce	
Tandoori Chicken Half spring chicken on the bone	
Chicken or Lamb Tikka Succulent boneless pieces of chicken or prime pieces of lamb	
Tandoori King Prawn King Prawns barbecued on a skewer with herbs & spices	
Chicken or Lamb Tikka Shaslic Special pieces of chicken or lamb, barbecued on skewers with tomatoes, capsicum and onion	
Tandoori Poncho Bahar Tandoori mixed grill, consists of a piece of tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawns	
Garlic Tikka A very dry and spicy dish with a strong flavour of garlic, served with salad and mint sauce	
Tikka Paneer Shaslic (NEW) Chunks of chicken tikka, paneer, peppers, onions, tomatoes, marinated in spices,then grilled in the tandoor	

OUR CHEF'S RECOMMENDATION	
The names of the following dishes will be unfamiliar to many indian food devotees because they are unique to the Jaipur	
Murgh-e-Khazana Breast of chicken cooked mainly with mild spices and honey, in a creamy sauce & nuts	
Murgh Sabzi Khana Chicken stir fried with capsicum, tomato and bindi in a mixture of aromatic spices	
Murgh Zhal Roshun Diced cooked chicken mainly with garlic and fresh green chillies. It's hot!	
Murgh Jeera Shongom A medium hot chicken dish with great flavour of cumin	
Shahjhani Pasanda Prime pieces of lamb, cooked in fresh cream, yoghurt and almonds in a subtle sauce & nuts	
Mangsho Pesta ke Shadi Prime pieces of lamb cooked with a blend of mild spices and pistachio nuts	
Chilli Chingri Masalla King Prawns first barbecued the cooked in a special blend of hot spices with green chillies	
Rajha Chingri Sagwala King prawns cooked with fresh spinach, coriander and a touch of green chilli	
Gosht Achar A strong flavoured lamb dish, cooked with green peppers, tomatoes & pickling spice	
Lamb or Chicken Chana Bhuna Medium spiced dish cooked with Chick Peas, with Jaipurs own traditional spices.	
Murgh Tikka Badami (nuts) Succulent breast of chicken cooked in a authentic indian ghee,cream,almonds,cashew nut, pastachio nut	
Podina Jhal Chicken Marinated chicken tikka cooked with green chillis, fresh coriander, garlic & green mint	
Butter Murgh Succulent breast of chicken cooked in authentic indian ghee, yoghurt, fresh cream & nuts	
Murgh Kezar Breast of chicken, cooked in authentic India ghee, with mustard seeds & green chillies.	
Jaipur Ki Gajak Fairly dry medium spiced, cooked with chicken tikka with jaipurs own traditional spices	
Luari Mangsho Medium hot lamb dish, cooked with tomatoes, green peppers & fenugreek leaves	
Jaipur Lamb or Chicken Naga Korai Unique to jaipur, cooked in jaipur's own traditional spices with prime pieces of lamb with special naga sauce, strong hot flavour, a distinctive taste	
Kolkata Masala (NEW) Hot chicken tikka cooked in special hot masala sauce with fresh green chillies, cream & nuts	
Murgh Shatkora Delight (NEW) Medium chicken spicy dish cooked with shatkora (citrus fruit) comes from Bangladesh giving a unique spicey & tangy flavour	
Murgh Modhu Shaale (NEW) Succulent breast of chicken with a great taste of honey, hot chilli & fried potatoes	
Palak Ada Murgh (NEW) Sizzling chicken spinach medium spiced with fresh ginger strips with Jaipurs own traditional spices	
Bawarchi Murgh Zhal Lemon (NEW) A South Indian dish, cooked with chicken breast, lemon juice, dry red chillies & selection of hot mixed spices with dhaniya	
Jaipur Murgh Chocolate Masalla (NEW) Jaipur own British chocolate curry, Chicken breast cooked with chocolate sauce, ground cashew nuts, almonds, cream & slection of mild spices to give it a unique flavour.	
Bhuna Keema Matter (NEW) Mince meat cooked with garden peas in a combination of special blends of spices to provide a dish of medium strength and rather dry consistency.	

SPECIAL TANDOORI CURRIES	
The following dishes are marinated and cooked in the clay oven and then prepared as a curry with their own individual flavours	
Chicken Tikka Masalla or Lamb Tikka Masalla Cooked with fresh cream, cashew nuts, yoghurt and mixture of spices in a thick creamy sauce	
Tandoori King Prawn Masalla Grilled King Prawns cooked with fresh cream, cashew nuts, yoghurt and mixture of spices in a thick creamy sauce	

BIRYANIS	
Biryani is a traditional Indian dish, prepared with flavoured basmati rice, a mixture of mild spices, nuts, almonds and sultanas in ghee. Served with medium or hot sauce with chickpeas curry sauce	
Chicken Biryani	
Lamb Biryani	
Chicken Tikka Biryani	
Lamb Tikka Biryani	
Prawn Biryani	
King Prawn Biryani	
Vegetable Biryani	
MILD DISHES	
Main Courses	
Korma	
Korma is a very mild dish prepared following a traditional Indian recipe with greater use of fresh cream & ground cashew nuts.	
Chicken or Chicken Tikka Korma	
Lamb or Lamb Tikka Korma	
Prawn Korma	
King Prawn Korma	
Vegetable Korma	
Malayan	
Preparation of mild spices in which cream banana and pineapple are used to create a unique flavour with fresh cream & ground cashew nuts.	
Chicken or Chicken Tikka Malayan	
Lamb or Lamb Tikka Malayan	
Prawn Malayan	
King Prawn Malayan	
Vegetable Malayan	
Kashmiri	
Preparation of mild spices similar to Malayan but cooked with sultanas, peppers, bananas, fresh cream & ground cashew nuts.	
Chicken or Chicken Tikka Kashmiri	
Lamb or Lamb Tikka Kashmiri	
Prawn Kashmiri	
King Prawn Kashmiri	
Vegetable Kashmiri	
Shahe	
Cooked in a creamy sauce with ground cashew nuts, shahe zeera seeds and almonds, very mild dish	
Chicken or Chicken Tikka Shahe	
Lamb or Lamb Tikka Shahe	
Prawn Shahe	
King Prawn Shahe	
Vegetable Shahe	

ALL MEDIUM / HOT DISHES CONTAIN YOGHURT	
MEDIUM HOT DISHES	
Main Course	
Bhuna	
Bhuna is a strongly spiced curry, a combination of special blends of spices, fried to provide a dish of medium strength and rather dry consistency	
Chicken or Chicken Tikka Bhuna	
Lamb or Lamb Tikka Bhuna	
Prawn Bhuna	
King Prawn Bhuna	
Vegetable Bhuna	
Dupiaza	
A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly	
Chicken or Chicken Tikka Dupiaza	
Lamb or Lamb Tikka Dupiaza	
Prawn Dupiaza	
King Prawn Dupiaza	
Vegetable Dupiaza	
Karai	
Cooked with a special mixture of spices including garlic, ginger and a strong flavour of fresh coriander, a "LITTLE HOT"	
Chicken or Chicken Tikka Karai	
Lamb or Lamb Tikka Karai	
Prawn Karai	
King Prawn Karai	
Vegetable Karai	
Rogan	
This dish is cooked in a delicately flavoured sauce with lots of tomatoes and a sprinkle of coriander	
Chicken or Chicken Tikka Rogan	
Lamb or Lamb Tikka Rogan	
Prawn Rogan	
King Prawn Rogan	
Vegetable Rogan	
Balti	
Balti is cooked with the use of green peppers, tomatoes, fresh coriander cooked in a special balti sauce, a "MEDIUM HOT"	
Chicken or Chicken Tikka Balti	
Lamb or Lamb Tikka Balti	
Prawn Balti	
King Prawn Balti	
Vegetable Balti	
Jaipur Quick Bite	
All in One	
Any curry sauce with rice/ chips or both (There will be additional £1.00 charge to add meat)	
Wrap Meals	
All wraps are served with salad or chips & mint yoghurt sauce	
Chicken Tikka Wrap	
Sheek Kebab Wrap	
Chicken Chaat Wrap	

HOT DISHES Main Course

Dhansak

Cooked in a rich hot sauce with pineapple, lentils and has a sweet and sour taste

Chicken or Chicken Tikka Dhansak	6.55
Lamb or Lamb Tikka Dhansak	6.95
Prawn Dhansak	6.95
King Prawn Dhansak	10.95
Vegetable Dhansak	6.25

Jalfrezi

Cooked with capsicum, onion, tomatoes and hot spices

Chicken or Chicken Tikka Jalfrezi	6.55
Lamb or Lamb Tikka Jalfrezi	6.95
Prawn Jalfrezi	6.95
King Prawn Jalfrezi	10.95
Vegetable Jalfrezi	6.25

Ceylon

Cooked with strong flavoured spices with coconut. "LITTLE HOT"

Chicken or Chicken Tikka Ceylon	6.55
Lamb or Lamb Tikka Ceylon	6.95
Prawn Ceylon	6.95
King Prawn Ceylon	10.95
Vegetable Ceylon	6.25

Pathia

The characteristics of this dish is derived from the use of tomatoes with a mixture of hot spices

Chicken or Chicken Tikka Pathia	6.55
Lamb or Lamb Tikka Pathia	6.95
Prawn Pathia	6.95
King Prawn Pathia	10.95
Vegetable Pathia	6.25

Madras

A South Indian version of the dishes, having greater proportion of hot spices which lend a fiery taste to its richness

Chicken or Chicken Tikka Madras	6.55
Lamb or Lamb Tikka Madras	6.95
Prawn Madras	6.95
King Prawn Madras	10.95
Vegetable Madras	6.25

Vindaloo

Related to the Madras, but hotter in taste, it owes its name and part of its contents to the early Portuguese settlers, "IT'S HOT"!

Chicken or Chicken Tikka Vindaloo	6.55
Lamb or Lamb Tikka Vindaloo	6.95
Prawn Vindaloo	6.95
King Prawn Vindaloo	10.95
Vegetable Vindaloo	6.25

Phal

An extra hot curry dish cooked with an extremely generous portion of hot spices

Chicken or Chicken Tikka Phal	7.25
Lamb or Lamb Tikka Phal	7.95
Prawn Phal	7.95
King Prawn Phal	10.95
Vegetable Phal	6.95

SABZI - VEGETABLE SIDE DISHES

Mushroom Bhaji Fresh Mushrooms with Onion	3.95	Sag Aloo Fresh Spinach with onion and potatoes	3.95
Bhindi Bhaji Fresh Okra with onions and spices	3.95	Sag Bhaji Fresh Spinach with garlic	3.95
Bombay Aloo Spicy hot potatoes	3.95	Tarka Dhal Lentils flavoured with garlic, "Very Saucy"	3.95
Aloo Gobi Potatoes and cauliflower cooked with spices	3.95	Vegetable Curry Mixed vegetables in spicy sauce	3.95
Cabbage Bhaji Fresh Cabbage with spices	3.95	Aloo Methi Potato with Fenugreek leaves	3.95
Cauliflower Bhaji Fresh Cauliflower with spices	3.95	Chana Bhaji Cooked with onion and Chick Peas	3.95
Vegetable Bhaji Mixed dry vegetables	3.95		

SPECIAL VEGETARIAN DISHES

The following dishes are specifically selected and prepared to their individual taste to suit pure vegetarian taste

Achari Paneer Flavoured paneer made with achari masala with pickling spice "medium hot"!	8.95	Paneer Shaslic Chunks of paneer, peppers, onions, tomatoes, marinated in spices, then grilled in the tandoor	8.95
Vegetable Masalla Cooked with fresh cream, yoghurt and mixture of spices in thick creamy sauce & nuts	6.95	Vegetable Garlic Fresh mixed vegetables cooked with lots of garlic and green chillies "medium hot"!	6.95
Palak Paneer Fresh spinach cooked with cheese, garlic and green chillies	8.95	Matter Paneer Garden Peas cooked with cheese in aromatic spices	8.95
Dhal Sabzi Fresh mixed vegetables, cooked with lentils and lemon juice	6.95	Chilli Vegetable Fresh mixed vegetables cooked with lots of green chillies, "ITS HOT"!	6.95

SUNDRIES

Plain Nan Made with self raising flour	2.50	Cheese Nan with cheese	2.50
Garlic Nan with garlic	2.50	Tandoori Roti bread in tandoori	2.50
Keema & Cheese Nan Nan made with mince & cheese	2.75	Podhina Nan with mint	2.50
Garlic & Keema Nan Made with Mince & Garlic	2.75	Tikka Nan stuffed with spicy chicken & garlic	2.75
Chilli Nan with fresh chillies	2.50	Aloo Paratha stuffed with spicy potatoes	2.95
Peshwari Nan with almonds and sultanas (Sweet)	2.50	Paratha Leavened bread	2.95
Keema Nan with spiced Lamb mince	2.50	Stuffed Paratha Stuffed with vegetables	2.95
Chapati flat bread	1.70	Raitha Cultured yoghurt complement 'Cucumber or Onion'	1.20
Garlic Chapati flat bread with garlic	1.70	Puri Small Pancake "Fried"	1.10
Popadoms Spiced or Plain	0.75	Chips	2.50
Assorted Pickle Selection of Chutneys & sauces	2.25	Punjab Spicy Chips Chefs own peri peri powder	2.95
Garlic Sauce	1.00	Massala Chips Tandoori Spices	2.95
Chilli Sauce	1.00	Bombay Chips Tandoori Spices with Hot Naga Sauce	2.95
Mint Sauce	1.00		

RICE DISHES

The following pilaw rice dishes are prepared with basmati, the finest rice in the world, flavoured with saffron and ghee

Garlic Pilaw	3.50
Mushroom Pilaw	3.50
Peas Pilaw	3.50
Keema Pilaw	3.50
Plain Pilaw	3.50
Vegetable Pilaw	3.50
Onion Fried Rice	3.50
Egg Pilaw	3.50
Plain Boiled Rice	3.50
Kashmiri Pilaw (sweet)	3.50
Aloo Pilaw	3.50
Nut Pilaw	3.80
Jaipur Mewa Pilaw (almond & pistachio)	3.80
King Prawn fried Rice	3.80

BANQUET MEAL

SPECIAL FIVE COURSE BANQUET MEAL MON TO SUN £12.95 (Including all Holidays)

Choose from the A la Carte Menu

Starters

Choose ANY Starter
(except King Prawn)

Main Course

Choose ANY Main Course
(Chicken, Prawn or Vegetable)

Tandoori oven main courses are served with salad
& mint sauce, side vegetables not included

Side Vegetables

Special Side Vegetable Dish Chosen By Chef

Any Nan Bread or Any Pilaw Rice
choose any Nan Bread or Pilaw Rice

Sundries

Spiced Popadom or Plain Popadom

Any Lamb & Prawn dish with this Set Meal will be an Extra 95p
Any Chef's Recommendation or Tandoori Poncho Bahar,
King Prawn with this set meal will be an extra £1.90

We only use Chicken Breast, chicken may contain traces of bones

We trust that our food & service will be to your satisfaction. However, if you have a complaint please do not hesitate to speak directly to the manager of The Jaipur who will endeavour to resolve the matter quickly & amicably.

Food allergies and intolerances, please speak to our staff
about the ingredients in your meal, when making your order.

If you like what we do please tell others, if you don't please tell us.
(Please note, most dishes contain nuts)



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Please note as each dish is individually prepared a small delay is inevitable,
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Please book in advance to allow us to control capacity for everyones safety