 **JAIPUR**<sup>®</sup> LTD  
EST 1996

*MENU*





## STARTERS

|  |      |
|--|------|
| <b>Onion Bhaji (2 per portion)</b><br><i>Deep Fried crispy spiced onion balls.</i>   | 3.75 |
| <b>Nargis Kebab</b><br><i>Marinated mince meat, mixed with kebab spices and boiled egg and then wrapped in omelette.</i>   | 3.95 |
| <b>Bhuna Prawn on Puri</b><br><i>Prawn cooked with special herbs and spices, served on pancake.</i>  | 3.95 |
| <b>King Prawn Bhaji on Puri</b><br><i>King prawns stir fried with garlic, fresh ginger, fresh coriander and onion, served on pancakes.</i>                       | 4.25 |
| <b>Chicken Chaat On Puri</b><br><i>Chicken cooked with special herbs, spices and chaat masala served on puri.</i>  | 3.75 |
| <b>Chicken Or Lamb Tikka</b><br><i>Succulent boneless pieces of chicken or prime pieces of lamb, marinated then barbecued, served with salad and mint sauce.</i> | 3.75 |
| <b>Sheek Kebab</b><br><i>Succulent minced lamb rolls, blended with special herbs and spices, served with salad and mint sauce.</i>                               | 3.75 |
| <b>Chingree Varkee</b><br><i>Grilled green peppers stuffed with spicy prawns.</i>  | 4.25 |
| <b>Kebab Bahar (For Two Persons)</b><br><i>A selection of kebabs and tikkas, served with salad and minty yoghurt sauce.</i>                                      | 6.95 |
| <b>Tandoori Chicken</b><br><i>Chicken on the bone marinated in fresh herbs and spices, served with salad &amp; mint sauce.</i>                                   | 3.75 |
| <b>Meat Or Vegetable Samosa's (2 Per Portion)</b><br><i>Served with mint sauce.</i>  | 2.95 |
| <b>Chicken Pakoras</b><br><i>Spicy chicken shallow fried, served with mint sauce.</i>  | 3.75 |
| <b>Aloo Chole</b><br><i>Chick peas &amp; potatoes cooked with jaipur's own spices, served on puri.</i>   | 4.25 |

## 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.

|  |      |   |      |
|--|------|---|------|
| <b>Murgh-e-Khazana</b><br>Breast of chicken cooked mainly with mild spices and honey, in a creamy sauce & nuts.  | 8.25 | <b>Murgh Sabzi Khana</b><br>Chicken stir fried with capsicum, tomato and okra in a mixture of aromatic spices.  | 8.25 |
| <b>Murgh Zhal Roshun</b><br>Diced chicken cooked mainly with garlic and fresh green chillies. It's hot!  | 8.25 | <b>Murgh Jeera Shongom</b><br>A medium hot chicken dish with great flavour of cumin.  | 8.25 |
| <b>Rajha Chingri Sagwala</b><br>King prawns cooked with fresh spinach, coriander and a touch of green chilli.  | 9.95 | <b>Mangsho pesta ke shadi</b><br>Prime pieces of lamb cooked with a blend of mild spices and pistachio nuts.  | 8.25 |
| <b>Chilli Chingri Masalla</b><br>King prawn first barbecued then cooked in a special blend of hot spices with green chillies.  | 9.95 | <b>Shahjhani Pasanda</b><br>Prime pieces of lamb, cooked in fresh cream, yoghurt and almonds in a subtle sauce & nuts.  | 8.25 |
| <b>Gosht Achar</b><br>A strong flavoured lamb dish, cooked with green peppers, tomatoes & pickling spice.  | 8.25 | <b>Murgh Tikka badami (nuts)</b><br>Succulent breast of chicken cooked in authentic Indian ghee, cream, almonds, cashew nut, Pistachio nut.   | 8.25 |
| <b>Podina Jhal Chicken</b><br>Marinated chicken tikka cooked with green chillies, fresh coriander, garlic & green mint.  | 8.25 | <b>Butter Murgh</b><br>Succulent breast of chicken cooked in authentic indian ghee, yoghurt, fresh cream & nuts.  | 8.25 |
| <b>Kolkata Masala</b><br>Hot chicken tikka cooked in special hot masala sauce with fresh green chillies, cream & nuts.   | 8.25 | <b>Murgh Shatkora Delight</b><br>Medium spicy dish cooked with shatkora (citrus fruit) comes from Bangladesh giving unique Spicy & tangy flavour.   | 8.25 |
| <b>Murgh Modhu shaale</b><br>Succulent breast of chicken with a great taste of honey, hot chilli& fried potatoes.  | 8.25 | <b>Palak Ada Murgh</b><br>Sizzling medium spiced spinach dish with fresh ginger strips & Jaipur's own traditional spices.   | 8.25 |
| <b>Bawarchi Murgh Zhal Lemon</b><br>A South Indian dish, cooked with chicken breast, fresh lemon juice, dry red chillies & Jaipur selection of hot mix spices garnish with dhanya. | 8.25 | <b>Jaipur Murgh Chocolate Masalla</b><br>Jaipur own British chocolate curry. Chicken breast cooked with chocolate sauce, grounded cashew nuts, almonds, Cream & selection of mild spices to give it a unique flavour. | 8.95 |
| <b>Jaipur Lamb or Chicken Naga Korai</b><br>Unique to Jaipur, cooked in Jaipur's own traditional spices, with special Naga sauce, strong hot flavour, a distinctive taste.         |      |   | 8.95 |

## Main courses

### ❧ TANDOORI OVEN ❧

*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** 6.95

*Half spring chicken on the bone.*

**Chicken or Lamb Tikka** 6.95 | 7.95

*Succulent boneless pieces of chicken or prime pieces of lamb.*

**Tandoor King prawn** 10.95

*King Prawns barbecued on a skewer with herbs & spices.*

**Chicken or Lamb Tikka Shaslic** 7.95 | 8.95

*Special pieces of chicken or lamb, barbecued on skewers with tomatoes, capsicum and onions.*

**Tandoori Pancho Bahar** 11.95

*Tandoori mixed grill, consists of a piece of tandoori chicken, chicken tikka, lamb tikka, sheek Kebab and tandoori king prawns.*

**Garlic Tikka** 6.95

*A very dry and spicy dish with a strong flavour of garlic, served with salad and mint sauce.*

**Tikka Paneer Shaslic** 9.95

*Chunks of chicken tikka, cottage cheese, peppers, onions, tomatoes, marinated in spices & then grilled in the tandoor.*

### ❧ SPECIAL TANDOORI CURRIES ❧

*The following dishes are marinated and cooked in the clay over and then prepared as a curry with their own individual flavours.*

**Chicken Tikka Masala** 7.95

*Cooked with fresh cream, cashew nuts, yoghurt and mixture of spices in a thick creamy sauce.*

**Lamb Tikka Masala** 8.95

*Cooked with fresh cream, cashew nuts, yoghurt and mixture of spices in a thick creamy sauce.*

**Tandoori king prawn Masalla** 9.95

*Grilled King prawn cooked with fresh cream, cashew nuts, yoghurt and mixture of spices in a thick creamy sauce.*

*Dishes may contain traces of Nuts*

## *MILD DISHES*

### *Korma*

*Korma is a very mild dish prepared following a traditional Indian recipe with greater use of fresh cream & grounded cashew nuts.*

|                                       |             |
|---------------------------------------|-------------|
| <i>Chicken or Chicken Tikka Korma</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Korma</i>       | <i>7.75</i> |
| <i>Prawn Korma</i>                    | <i>7.75</i> |
| <i>King Prawn Korma</i>               | <i>9.95</i> |
| <i>Vegetable Korma</i>                | <i>5.95</i> |

### *Malayan*

*Preparation of mild spices in which cream banana and pineapple are used to create a unique flavour With fresh cream and cashew nuts.*

|   |             |
|---|-------------|
| <i>Chicken or Chicken Tikka Malayan</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Malayan</i>       | <i>7.75</i> |
| <i>Prawn Malayan</i>                    | <i>7.75</i> |
| <i>King prawn Malayan</i>               | <i>9.95</i> |
| <i>Vegetable Malayan</i>                | <i>5.95</i> |

### *Shahe*

*Cooked in a creamy sauce with ground cashew nuts, shahe zeera and almonds. very mild dish.*

|                                       |             |
|---------------------------------------|-------------|
| <i>Chicken or Chicken Tikka Shahe</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Shahe</i>       | <i>7.75</i> |
| <i>Prawn Shahe</i>                    | <i>7.75</i> |
| <i>King prawn Shahe</i>               | <i>9.95</i> |
| <i>Vegetable Shahe</i>                | <i>5.95</i> |

### *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 chickpeas curry sauce.*

|   |             |
|---|-------------|
| <i>Chicken or Chicken Tikka Biryani</i> | <i>7.95</i> |
| <i>Lamb or Lamb Tikka Biryani</i>       | <i>7.95</i> |
| <i>Prawn Biryani</i>                    | <i>7.95</i> |
| <i>King prawn Biryani</i>               | <i>9.95</i> |
| <i>Vegetable Biryani</i>                | <i>7.50</i> |

*Dishes may contain traces of Nuts*

## MEDIUM HOT DISHES

### Bhuna

*A strongly spiced curry, a combination of special blends of spices, fried to provide a dish of medium strength and rather dry consistency.*

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Bhuna</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Bhuna</i>           | <i>7.75</i> |
| <i>Prawn Bhuna</i>                        | <i>7.75</i> |
| <i>King Prawn Bhuna</i>                   | <i>9.95</i> |
| <i>Vegetable Bhuna</i>                    | <i>5.95</i> |

### Karai

*Cooked with a special mixture of spices including garlic, ginger and a strong flavour of fresh coriander, a "LITTLE HOT".*

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Karai</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Karai</i>           | <i>7.75</i> |
| <i>Prawn Karai</i>                        | <i>7.75</i> |
| <i>King Prawn Karai</i>                   | <i>9.95</i> |
| <i>Vegetable Karai</i>                    | <i>5.95</i> |

### Dupaiza

*A method of preparation similar to bhuna where onions are mixed with spices and fried briskly.*

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Dupaiza</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Dupaiza</i>           | <i>7.75</i> |
| <i>Prawn Dupaiza</i>                        | <i>7.75</i> |
| <i>King Prawn Dupaiza</i>                   | <i>9.95</i> |
| <i>Vegetable Dupaiza</i>                    | <i>5.95</i> |

### Balti

*Cooked with the use of green peppers, tomatoes, fresh coriander in a special Balti sauce, served in a sizzling karai. "MEDIUM HOT".*

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Balti</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Balti</i>           | <i>7.75</i> |
| <i>Prawn Balti</i>                        | <i>7.75</i> |
| <i>King Prawn Balti</i>                   | <i>9.95</i> |
| <i>Vegetable Balti</i>                    | <i>5.95</i> |

### Rogan

*This dish is cooked in a delicately flavoured sauce with lots of tomatoes and a sprinkle of coriander.*

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Rogan</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Rogan</i>           | <i>7.75</i> |
| <i>Prawn Rogan</i>                        | <i>7.75</i> |
| <i>King Prawn Rogan</i>                   | <i>9.95</i> |
| <i>Vegetable Rogan</i>                    | <i>5.95</i> |

### Jalfrezi

*Cooked with capsicum onion, tomatoes and hot spices.*

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Jalfrezi</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Jalfrezi</i>           | <i>7.75</i> |
| <i>Prawn Jalfrezi</i>                        | <i>7.75</i> |
| <i>King Prawn Jalfrezi</i>                   | <i>9.95</i> |
| <i>Vegetable Jalfrezi</i>                    | <i>5.95</i> |

## HOT DISHES

### 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"!*

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Vindaloo</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Vindaloo</i>           | <i>7.75</i> |
| <i>Prawn Vindaloo</i>                        | <i>7.75</i> |
| <i>King Prawn Vindaloo</i>                   | <i>9.95</i> |
| <i>Vegetable Vindaloo</i>                    | <i>5.95</i> |

### Pathia

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

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Pathia</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Pathia</i>           | <i>7.75</i> |
| <i>Prawn Pathia</i>                        | <i>7.75</i> |
| <i>King Prawn Pathia</i>                   | <i>9.95</i> |
| <i>Vegetable Pathia</i>                    | <i>5.95</i> |

### Phal

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

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Phal</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Phal</i>           | <i>7.75</i> |
| <i>Prawn Phal</i>                        | <i>7.75</i> |
| <i>King Prawn Phal</i>                   | <i>9.95</i> |
| <i>Vegetable Phal</i>                    | <i>5.95</i> |

### Madras

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

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Madras</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Madras</i>           | <i>7.75</i> |
| <i>Prawn Madras</i>                        | <i>7.75</i> |
| <i>King Prawn Madras</i>                   | <i>9.95</i> |
| <i>Vegetable Madras</i>                    | <i>5.95</i> |

### Dhansak

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

|   |             |
|---|-------------|
| <i>Chicken or<br/>Chicken Tikka Dhansak</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Dhansak</i>           | <i>7.75</i> |
| <i>Prawn Dhansak</i>                        | <i>7.75</i> |
| <i>King Prawn Dhansak</i>                   | <i>9.95</i> |
| <i>Vegetable Dhansak</i>                    | <i>5.95</i> |

### Ceylon

*Cooked with strong flavoured spices with coconut. "little hot".*

|  |             |
|--|-------------|
| <i>Chicken or<br/>Chicken Tikka Ceylon</i> | <i>6.75</i> |
| <i>Lamb or Lamb Tikka Ceylon</i>           | <i>7.75</i> |
| <i>Prawn Ceylon</i>                        | <i>7.75</i> |
| <i>King Prawn Ceylon</i>                   | <i>9.95</i> |
| <i>Vegetable Ceylon</i>                    | <i>5.95</i> |



## SPECIAL VEGETARIAN DISHES

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

|  |      |   |      |
|--|------|---|------|
| <b>Achari Paneer</b><br>Flavoured cottage cheese made with achari masala with pickling spice, "MEDIUM HOT"!      | 6.95 | <b>Tandoor paneer shaslic</b><br>Chunks of cottage cheese, peppers, onions, tomatoes, marinated in spices, then grilled in the tandoor. | 6.95 |
| <b>Palak paneer</b><br>Fresh spinach cooked with cottage cheese, garlic and green chillies.                      | 6.95 | <b>Matter paneer</b><br>Garden peas cooked with cottage cheese in aromatic spices.  | 6.95 |
| <b>Dhal Sabzi</b><br>Fresh mixed vegetables, cooked with lentils and lemon juice.                                | 5.95 | <b>Chilli Vegetable</b><br>Fresh mixed vegetables cooked with lots of green chillies, "ITS HOT"!  | 5.95 |
| <b>Vegetable masalla</b><br>Cooked with fresh cream, yoghurt and mixture of spices in thick creamy sauce & nuts. | 6.95 | <b>Vegetable Garlic</b><br>Fresh mixed vegetables cooked with lots of garlic and green chillies "MEDIUM HOT"!                           | 5.95 |

## SABZI

### Vegetable side dishes

|   |      |  |      |
|---|------|--|------|
| <b>Mushroom Bhaji</b><br>Fresh Mushrooms with onion.              | 3.45 | <b>Bindi Bhaji</b><br>Fresh Okra with onion and spices.    | 3.45 |
| <b>Bombay Aloo</b><br>Spicy hot potatoes.                         | 3.45 | <b>Cabbage Bhaji</b><br>Fresh cabbage with spices.         | 3.45 |
| <b>Cauliflower Bhaji</b><br>Fresh cauliflower with spices.        | 3.45 | <b>Vegetable Bhaji</b><br>Mixed dry vegetables.            | 3.45 |
| <b>Sag Bhaji</b><br>Fresh Spinach with garlic.                    | 3.45 | <b>Vegetable Curry</b><br>Mixed vegetables in spicy sauce. | 3.45 |
| <b>Aloo Methi</b><br>Potato with fenugreek leaves.                | 3.45 | <b>Chana Bhaji</b><br>Cooked with onion and chick peas.    | 3.45 |
| <b>Aloo Gobi</b><br>Potatoes and cauliflower cooked with spices.  | 3.45 | <b>Sag Aloo</b><br>Fresh Spinach with onion and potatoes.  | 3.45 |
| <b>Tarka Dhal</b><br>Lentils flavoured with garlic, "very saucy". | 3.45 |  |      |

## SUNDRIES

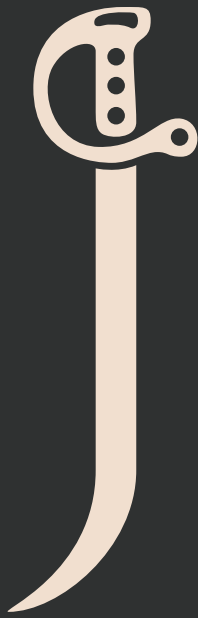
|  |      |  |      |
|--|------|--|------|
| <b>Keema &amp; Cheese Naan</b><br><i>Made with mince &amp; cheese.</i> | 2.95 | <b>Plain Naan</b><br><i>Made with self raising flour.</i>                    | 2.75 |
| <b>Garlic Naan</b><br><i>With garlic.</i>                              | 2.75 | <b>Garlic &amp; Keema Naan</b><br><i>Made with mince &amp; garlic.</i>       | 2.95 |
| <b>Chilli Naan</b><br><i>With fresh chillies.</i>                      | 2.75 | <b>Peshwari Naan</b><br><i>With almonds and sultans (sweet).</i>             | 2.75 |
| <b>Keema Naan</b><br><i>With spiced lamb mince.</i>                    | 2.75 | <b>Cheese Naan</b><br><i>With Cheese.</i>                                    | 2.75 |
| <b>Tandoori Roti</b><br><i>Bread in tandoori.</i>                      | 2.75 | <b>Podhina Naan</b><br><i>With mint.</i>                                     | 2.75 |
| <b>Tikka Naan</b><br><i>Stuffed with spicy chicken &amp; garlic.</i>   | 2.75 | <b>Aloo paratha</b><br><i>Stuffed with spicy potatoes.</i>                   | 2.75 |
| <b>Paratha</b><br><i>Leavened bread.</i>                               | 2.75 | <b>Stuffed Paratha</b><br><i>Stuffed with vegetables.</i>                    | 2.75 |
| <b>Puree</b><br><i>Small Pancake "fried".</i>                          | 0.95 | <b>Chapati</b><br><i>Made with flour.</i>                                    | 1.50 |
| <b>Garlic Chapati</b><br><i>Made with flour and fresh garlic.</i>      | 1.60 | <b>Popadoms</b><br><i>Spiced or Plain.</i>                                   | 0.75 |
| <b>Punjab Spicy Chips</b><br><i>Chefs own peri peri powder.</i>        | 1.65 | <b>Assorted Pickle</b><br><i>Selection of Chutneys &amp; sauces.</i>         | 2.50 |
| <b>Masalla Chips</b><br><i>Tandoori spices.</i>                        | 1.95 | <b>Raitha</b><br><i>Cultured yoghurt complement<br/>'cucumber or Onion'.</i> | 1.50 |
| <b>Chips</b>   | 1.65 |  |      |

## RICE DISHES

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

|                         |      |   |      |
|-------------------------|------|---|------|
| <b>Garlic Pilaw</b>     | 2.95 | <b>Egg Pilaw</b>                                      | 2.95 |
| <b>Mushroom Pilaw</b>   | 2.95 | <b>Plain Boiled Rice</b>                              | 2.95 |
| <b>Peas Pilaw</b>       | 2.95 | <b>Kashmiri Pilaw (Sweet)</b>                         | 2.95 |
| <b>Keema Pilaw</b>      | 2.95 | <b>Aloo Pilaw</b>                                     | 2.95 |
| <b>Plain Pilaw</b>      | 2.95 | <b>Nut Pilaw</b>                                      | 3.25 |
| <b>Vegetable Pilaw</b>  | 2.95 | <b>King Prawn Fried Rice</b>                          | 3.25 |
| <b>Onion Fried Rice</b> | 2.95 | <b>Jaipur Mewa Pilaw<br/>(almond &amp; pistachio)</b> | 3.25 |





**JAIPUR**

INDIAN RESTAURANT

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**JAIPUR**

INDIAN TAKEAWAY

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