## JAIPUR RESTAURANT

# Contemporary Indian Cuisine

### **BIRYANI**

Basmati rice treated with milk ghee, cooked with a selection of dried spices - cardamom, cinnamon, star anise and saffron. Complemented by a vegetable curry.

VEGETABLE BIRYANI	£7.95
MUSHROOM BIRYANI	£7.95
CHICKEN BIRYANI	£8.95
LAMB BIRYANI	£9 <b>.</b> 95
CHICKEN TIKKA BIRYANI	£9.95
LAMB TIKKA BIRYANI	£10.95
PRAWN BIRYANI	£8.95
KING PRAWN BIRYANI	£13.95
TANDOORI KING PRAWN BIRYANI	£14.95
MALAYAN BIRYANI (with pineapple)	£9.95
PERSIAN BIRYANI (with omelette)	£9.95
MILI JULI BIRYANI (mixed meat and seafood)	£11.95

## FRESH VEGETABLES

	SIDE	MAIN
MIXED VEGETABLE BHAJI	£3.95	£7.25
MUSHROOM BHAJI	£3.95	£7.25
SAG BHAJI (Spinach)	£3.95	£7.25
SAG ALOO (Spinach and Potato)	£3.95	£7.25
SAG PANEER (Spinach and Cottage cheese)	£3.95	£7.25
ALOO GOBI (Cauliflower and Potato)	£3.95	£7.25
BOMBAY ALOO (Potato)	£3.95	£7.25
CHANA BHAJI (Chick Peas)	£3.95	£7.25
BHINDI BHAJI (Okra)	£3.95	£7.25
BRINJAL BHAJI (Aubergine)	£3.95	£7.25
TARKHA DHALL (Lentils)	£3.95	£7.25
CAULIFLOWER BHAJI	£3.95	£7.25

## **ALLERGY NOTICE**

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

## RICE

BOILED RICE	£2.50
PILAU RICE	£2.60
FRIED RICE	£2.60
ONION FRIED RICE	£2.70
GARLIC FRIED RICE	£2.70
EGG FRIED RICE	£3.20
MUSHROOM PILAU RICE	£3.20
VEGETABLE PILAU RICE	
PEAS PILAU RICE	
SPECIAL RICE	£3.30
KEEMA PILAU RICE	£3.70
CHIPS	£2.50

## FRESH BREADS

PLAIN NAN	
PESHWARI NAN	£2.60
GARLIC NAN	
CHEESE NAN	£2.60
CHILI NAN	£2.60
CORIANDER NAN	
KEEMA NAN	£2.70
GARLIC & TOMATO NAN	£2.70
GARLIC & CORIANDER NAN	£2.70
GARLIC & CHEESE NAN	£2.70
ONION & CHEESE NAN	
TANDOORI ROTI	£2.30
CHAPATI	£1.70
PARATHA	£2.50
STUFFED PARATHA	£2.95

## **ENGLISH DISHES**

FILLET STEAK & CHIPS	£15.95
SCAMPI & CHIPS	£10.95
CHICKEN NUGGETS & CHIPS	£9.95
ANY OMELETTE & CHIPS	£8 <b>.</b> 95

## All English dishes are subject to availability

If there is any dish that you would like but that is not on the menu, please tell us and we will do our best to cater.



# JAJPURANT RESTAURANT



Contemporary Indian Cuisine
Fully Licensed • Fully Air Conditioned

15% Discount on Collections Only

Minimum Order £10.00 And With One Main Dish

Open 7 days a week, including Bank Holidays
Monday - Saturday: 5.30pm ~ 11.30pm
Sunday: 5.30pm ~ 10.30pm

42-42b High Street, Repton, Derbyshire, DE65 6GD

Website:

www.jaipurrepton.co.uk

Telephone:

**§ 01283** 703763 **§** 

## **STARTERS**

PAPADAM	£0.70
SPICE PAPADAM	£0.80
PICKLES	£0.70
Mint Sauce, Mango Chutney, Onion Salad or Mix Pickle (each portion)	100
ONION BHAJI	£3.95
SAMOSA (meat or veg)	£3.95
CHICKEN TIKKA	
LAMB TIKKA	£4 <b>.</b> 95
CHICKEN SHASHLIK	£4 <b>.</b> 95
LAMB SHASHLIK	£5 <b>.</b> 50
LAMB CHOPS	
FISH SHASHLIK	£6.50
TANDOORI FISH	£5 <b>.</b> 95
TANDOORI CHICKEN	
TANDOORI MIXED KEBAB	£5 <b>.</b> 50
SHEEK KEBAB	£4.50
SHAMI KEBAB (with omelette)	£4 <b>.</b> 95
PRAWN PUREE	£4.50
CHICKEN PUREE	£4 <b>.</b> 50
CHICKEN CHAT	£4.50
SALMON TIKKA	£6.95
TANDOORI KING PRAWN	
KING PRAWN BUTTERFLY	£6 <b>.</b> 95

## **TANDOORI**

The style of cooking entails marinating meats then roasting over charcoal in a tandoori oven. All dishes are accompanied by a mixed leaf salad and mint sauce.

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PANEER TIKKA	£9.50
TANDOORI CHICKEN	£8 <b>.</b> 95
CHICKEN TIKKA	£8.95
LAMB TIKKA	
SHEEK KEBAB	£9 <b>.</b> 95
CHICKEN SHASHLIK	
LAMB SHASHLIK	£10.50
LAMB CHOPS	£10.50
TANDOORI KING PRAWN	£14.95
TANDOORI FISH	
FISH SHASHLIK	£11.50
SALMON TIKKA	£13.50
SIZZLER SPECIAL (with nan)	£12.50

## TRADITIONAL SPECIALS

Available with one of the following:

Chicken Tikka£8.9	5
Lamb Tikka	0
Tandoori King Prawn£14.9	5
Tandoori Mixed£10.5	0
Vegetable	5

#### **PASANDA**

Combination of saffron, mixed nuts with a velvety cream and yoghurt sauce. A good introduction to Indian food.

#### **MASALA**

Marinated meats or seafood, char-grilled in a tandoori oven and immersed in an opulent creamy almond sauce. Mild to taste.

## **JAIPUR**

Mushroom sauce of a complex nature, an explosion of flavours releasing at first a mellow sweetness promptly followed by subdued kick of spice finished off by a pleasurable tang.

#### **JALFREZI**

Mixed peppers and onions in a medium strength sauce finished off with crunchy green chillies.

A firm favourite for one who prefers a more challenging dish.

#### **GARLIC CHILLI**

Char-roasted meats cooked in a fresh garlic sauce, with coriander leaves and crisp fresh chillies.

#### **CHILLI MASALA**

Marinated meat or seafood cooked in special tandoori sauce and topped off with fresh green chilies.

#### MAKHANI

Creamy almond sauce cooked with onion stew and finished with grated cheese.

#### **KESHRI**

A carefully spiced dish with bayleaves, garam masala prepared with finely chopped fresh white cabbage. Medium strength.

BUTTER CHICKEN	£8.80
Strips of tandoori chicken laced with a silky plum tomato and m	akhon sauce.
A refined and elegant dish.	

ACHARI LAMB£	9.50
Marinated lamb cooked to a medium strength	
with a touch of traditional Indian pickle.	

PODINA GOSHT	£9.50
A classic Sylhety favourite. Succulent pieces of lamb	
in a medium strength yoghurt and podina sauce producing a sharp mir	nt finish.

<b>TANDOORI</b>	MURGHI M.	ASALA	 	 £9.50

Tender strips of chicken in a rich tomato and minced lamb ragout.

## TRADITIONAL DISHES

Available with one of the following:

Chicken£7.95	Prawn£7.95
Chicken Tikka£8.95	King Prawn £13.95
Lamb£8.50	Tandoori King Prawn£14.95
Lamb Tikka£9.50	Vegetable£7.25
Tandoori Mixed£10.50	

#### **CURRY**

The traditional basic curry, served at desired strengths: Madras, Vindaloo, Tindaloo, Phall.

#### **KORMA**

Sweet, creamy, coconut sauce.

#### MALAYA

A flowing medium strength sauce cooked with pineapple.

#### **DANSAK**

A Parsee dish originating from western India. A combination of lentil sauce with pineapple, producing a sweet, sour and slightly hot sauce.

#### **PATHIA**

A fairly condensed tomato and onion sauce, with a squeeze of fresh lemon - fairly hot with a sweet and sour finish.

#### **BHUNA**

Tomato and onion sauce simmered for a considerable measure amount of time until the meat is tender and the sauce is well reduced.

#### **ROGAN JOSH**

A speciality originating from the mountainous province in India; Kashmir, the mountainous province in India. A rich bhuna style sauce complimented by a garlic, tomato, onion and coriander sambal.

#### **DUPIAZA**

Crisp, chunky cut onions and capsicum dressed in reduced strength onion gravy.

#### **METHI**

A medium strength aromatic with roasted fenugreek leaves.

#### NAGA

Very hot dishes and with a distinct aroma.

#### **SHATKURA**

This is a Bangladeshi vegetable, a special type of lime, highly flavoured dish, slightly tangy. A medium dish.

#### **SAGWALA**

Sautéed spinach and garlic blended with a reduced sauce - a must amongst connoisseurs.

#### **BEGUNEY**

Fresh Aubergine chopped and cooked in a bhuna style sauce, medium strength.

#### **BALTI**

Very rich in taste, served usually at medium strength. Cooked and served in an iron dish.

with Sag, Chana or Mushroom . . . . £1 Extra each