



*A Warm Welcome
Awaits You At . . .*



JAIPUR

R E S T A U R A N T



Contemporary Indian Cuisine

Fully Licensed • Fully Air Conditioned



We accept all major credit cards.



STARTERS

PAPADAM	£0.70
SPICE PAPADAM	£0.80
PICKLE TRAY; Mint Sauce, Mango Chutney, Onion Salad or Mix Pickle (per person)	£0.70
ONION BHAJI	£3.95
SAMOSA (meat or veg)	£3.95
CHICKEN TIKKA	£4.50
LAMB TIKKA	£4.95
CHICKEN SHASHLIK	£4.95
LAMB SHASHLIK	£5.50
LAMB CHOPS	£5.50
FISH SHASHLIK	£6.50
TANDOORI FISH	£5.95
TANDOORI CHICKEN	£4.50
TANDOORI MIXED KEBAB	£5.50
SHEEK KEBAB	£4.50
SHAMI KEBAB (with omelette)	£4.95
PRAWN PUREE	£4.50
CHICKEN PUREE	£4.50
CHICKEN CHAT	£4.50
SALMON TIKKA	£6.95
TANDOORI KING PRAWN	£6.95
KING PRAWN BUTTERFLY	£6.95
SOBJI PLATTER (for two)	£8.95
TIKKA PLATTER (for two)	£9.95
KING PRAWN BROCHETTE	£6.95
Giant freshwater prawns on a lemon grass brochette, pan fried with garlic butter	
SPICED POTATO WITH GARLIC MUSHROOMS	£4.95
Lightly spiced potato mash, served on a bed of sautéed garlic and mushroom	
ALOO TIKKEY	£4.50
Potato patties flavoured with mustard and tomato served with tamarind sauce	
STUFFED PEPPER	£5.25
Balsamic Mediterranean red, char-roasted and filled with a selection of rich stuffings. A choice of chicken, lamb, prawn or vegetable	
NARGIS KEBAB	£5.25
Boiled egg encircled in spicy mince meat, served with an omelette on top	

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.

PANEER TIKKA	£9.50
TANDOORI CHICKEN	£8.95
CHICKEN TIKKA	£8.95
LAMB TIKKA	£9.50
SHEEK KEBAB	£9.95
CHICKEN SHASHLIK	£9.95
LAMB SHASHLIK	£10.50
LAMB CHOPS	£10.50
TANDOORI KING PRAWN	£14.95
TANDOORI FISH	£10.50
FISH SHASHLIK	£11.50
SALMON TIKKA	£13.50
SIZZLER SPECIAL (with nan)	£12.50

JAIPUR COLLECTION

INSALATA SHAHI MURGH	£12.95
Strips of chicken, mixed Mediterranean peppers, sautéed onion and sun blushed tomatoes tossed in a sharp blend of spices. Complimented by a continental style mixed leaf salad.	
SHOFRI KUMRA GHOST	£13.95
Confit lamb shank accompanied by a roast garlic and potato Bhuna, finished off with a fresh mint and coriander dressing. Served with paratha.	
LIME & GINGER SEA BASS	£14.95
Pan-fried fillet of Sea Bass served on a bed of sautéed spinach and red pepper accompanied by cumin new potatoes. Drizzled with a vine cherry tomato and fish broth. Served with boiled rice.	
JINGA ZAFFRONI	£15.95
Saffron king prawns laced with cumin and coriander. Immersed in a heady lemon and red onion sauce.	
NIHARI	Chicken £12.95 Lamb £13.50
Marinated lamb or chicken, with mixed peppers in a mustard and cinnamon sauce, producing a very rich though slightly fiery sauce. Served with pilau rice.	
HALEEM	£13.50
Melt in your mouth neck of lamb in a rich chana dhal and ginger stew, drizzled with fresh lemon juice. Served with pilau rice.	
REZEELA	Chicken £12.95 Lamb £13.50
Bite sized chicken or lamb cooked in soya, sun dried chilli and garlic sauce with green peppers and onion. Served with pilau rice.	
CHICKEN NOWABI	£12.95
Tender breast in a tantalizing mint, yoghurt and garam masala sauce. Tempered with garlic and ginger. Served with pilau rice.	

NEW CREATIONS

KARAHI DISHES	Chicken £9.95 Lamb £10.50
Chicken or lamb cooked with grilled onions, capsicums and tomatoes with ground herbs and spices. A very aromatic dish cooked and served in a karahi wok.	
NAZ SPECIAL JALFREZI	Chicken £9.95 Lamb £10.50
Hot and spicy chicken or lamb with peppers, onions and chillies, finished with the chefs special recipe and chopped coriander.	
CHAZNI	Chicken £10.95 Lamb £11.50
A chicken or lamb mango flavoured dish, which is very mild and sweet, dressed with freshly sliced mangoes.	
ARABIAN KORMA	Chicken £10.95 Lamb £11.50
Very mild creamy coconut sauce with dried mix fruit and drizzled with honey.	
NEPOLI	Chicken £10.95 Lamb £11.50
Freshly grilled tomatoes and green chillies in garam masala and chefs special spice. Hot flavoured to taste.	
THE SIZZLING	Chicken £10.95 Lamb £11.50
Marinated strips of chicken or lamb cooked with strips of mixed peppers in a condensed sauce and served on an iron sizzling plate.	
CHUM CHUM	Chicken £9.95 Lamb £10.50
Sweet Thai chilli flavoured sauce cooked with mixed peppers. Medium-hot strength.	
CAPSILLA	Chicken £10.95 Lamb £11.50
Communion of mixed peppers tossed with special tandoori sauce.	
SALLY	Chicken £12.95 Lamb £13.50
Marinated chicken or lamb cooked in chopped green peppers and onions slightly hot strength, topped with delicate strands of fresh crispy potatoes.	
TANDOORI CHICKEN CHANA PALAK	£11.50
Off the bone tandoori chicken combined with chickpeas along with sautéed spinach and seasoned to finish.	
SALMON ALOO	£14.95
Marinated salmon fish cooked with baby potatoes and tomatoes in a rich medium sauce, finished with chopped coriander.	
SALMON SHORISHA	£14.95
Marinated salmon fish, shallow fried in special spices, then cooked in a bhuna sauce and crushed mustard seeds.	
LAMB CHOP BHUNA	£13.50
Marinated lamb chops cooked in an onion and tomato sauce, simmered with fresh coriander.	

TRADITIONAL SPECIALS

Available with one of the following:

CHICKEN TIKKA	£8.95
LAMB TIKKA	£9.50
TANDOORI KING PRAWN	£14.95
TANDOORI MIXED	£10.50
VEGETABLE	£7.25

MASALA

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

PASANDA

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

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 chillies.

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 makhon 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 mint finish.	

TANDOORI MURGH MASALA	£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
CHICKEN TIKKA	£8.95
LAMB	£8.50
LAMB TIKKA	£9.50
TANDOORI MIXED	£10.50
PRAWN	£7.95
KING PRAWN	£13.95
TANDOORI KING PRAWN	£14.95
VEGETABLE	£7.25

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.

DANSACK

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.

CHICKEN	£7.95
CHICKEN TIKKA	£8.95
LAMB	£8.50
LAMB TIKKA	£9.50
TANDOORI MIXED	£10.50
PRAWN	£7.95
KING PRAWN	£13.95
TANDOORI KING PRAWN	£14.95
VEGETABLE	£7.25
WITH SAG, CHANA or MUSHROOM	£1.00 Extra Each

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	£9.95
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

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	£3.20
PEAS PILAU RICE	£3.20
SPECIAL RICE	£3.30
KEEMA PILAU RICE	£3.70
CHIPS	£2.50

FRESH BREADS

PLAIN NAN	£2.40
PESHWARI NAN	£2.60
GARLIC NAN	£2.60
CHEESE NAN	£2.60
CHILI NAN	£2.60
CORIANDER NAN	£2.60
KEEMA NAN	£2.70
GARLIC & TOMATO NAN	£2.70
GARLIC & CORIANDER NAN	£2.70
GARLIC & CHEESE NAN	£2.70
ONION & CHEESE NAN	£2.70
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
FISH FINGERS & CHIPS	£9.95
ANY OMOLETTE & CHIPS	£8.95

All English dishes are subject to availability

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.

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.

JAIPUR RESTAURANT BAR LIST

DRAUGHT BEER

	PINT	HALF
Cobra	£4.50	£2.50

BOTTLED BEERS & CIDERS

Cobra	£3.30
Cobra Zero	£3.30
Cobra (660 ml)	£5.00
King Cobra (750 ml)	£11.95
Kingfisher	£3.30
Budwieser	£3.30
Strongbow Cider	£3.30
Pedigree Bitter	£3.80

HOUSE SPIRITS

Gordons Gin	£3.30
Smirnoff Vodka	£3.30
Bells Whisky	£3.30
Bacardi	£3.30
Malibu Rum	£3.30
Archers Peach Schnapps	£3.30
Cinzano	£3.30
Martini Dry	£3.30
Martini Rosso	£3.30
Pimms	£3.30
Pernod	£3.30
Southern Comfort	£3.30
Captain Morgan Rum	£3.30
Port	£3.30
Jack Daniels	£3.50

LIQUEURS & COGNAC

Cointreau	£3.50
Drambuie	£3.50
Grand Mariner	£3.50
Tia Maria	£3.50
Baileys	£3.50
Sambuca	£3.50
Martell Brandy	£3.50
Jameson Whisky	£3.50
Courvoisier	£3.75
Remy Martini VSOP	£3.75
Glenfiddich	£3.95

SOFT DRINKS

Orange Juice	£2.00
Pineapple Juice	£2.00
Coke	£2.00
Diet Coke	£2.00
Lemonade	£2.00
Tonic Water	£2.00
Slimline Tonic	£2.00
Soda Water	£2.00
Ginger Ale	£2.00
Appletiser	£2.60
J2O Orange & Passion Fruit	£2.60
J2O Apple & Mango	£2.60

White Wine Selection

- | | | | | |
|---|---|-----------------------------------|---|---|
| 1 | La Girouette Sauvignon Blanc
<i>France</i>
Crisp aromas of fresh citrus and gooseberry fruit on the palate, delicate finish. Ideal with all Indian food. | bottle
250ml
175ml
125ml | £15.45
£5.65
£4.15
£3.15 | 1 |
| 2 | Vistamar Chardonnay
<i>Chile</i>
Full taste of ripe Chardonnay grapes.
Chilean style with great tropical flavours on the palate. | bottle
250ml
175ml
125ml | £15.45
£5.65
£4.15
£3.15 | 3 |
| 3 | Running Duck Chenin, Sauvignon (Organic)
<i>South Africa</i>
Fabulous blend combining the tropical fruits from the Chenin with the crisp freshness of the Sauvignon, ideal for Indian cuisine. | | £17.45 | 3 |
| 4 | Pinot Grigio Corte Viola
<i>Italy</i>
Pure ripe Pinot Grigio grapes,
with green apple aromas and flavours of peaches and pears. | | £17.45 | 2 |
| 5 | Ten Rocks Sauvignon Blanc
<i>New Zealand</i>
Clean, refreshing Marlborough Sauvignon Blanc
with vibrant flavours of gooseberry, guava, passionfruit and melon | | £19.95 | 1 |
| 6 | Chablis, Domaine Alain Geoffroy
<i>France</i>
A perfect example of this classic wine,
steely dry, good fruit presence and long denouement. | | £23.95 | 2 |

Rose Wine

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|---|---|-----------------------------------|---|---|
| 7 | Pinot Grigio 'Blush' Cielo
<i>Italy</i>
A 'rose' Pinot Grigio wine! Intensely fruity, lively and smooth
with citrus notes. The bouquet is a rewarding fruit basket. | bottle
250ml
175ml
125ml | £16.45
£5.80
£4.35
£3.35 | 2 |
| 8 | Wildwood Zinfandel Rose
<i>California</i>
Classic Californian Zinfandel, fruity, medium and great fun. | | £16.45 | 3 |

Mineral Water

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|----|--|-------|--------------|
| 9 | Hildon Mineral Water - Sparkling or Still | 750ml | £3.95 |
| 10 | Hildon Mineral Water - Sparkling or Still | 330ml | £1.95 |

Whites



Reds



TASTE GUIDE

Red Wine Selection

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|----|---|-----------------------------------|---|---|
| 11 | The Landings Cabernet Shiraz - Australia
Good mix of Cabernet and Shiraz grapes,
easy drinking red with blackberry fruit and a touch of spice. | bottle
250ml
175ml
125ml | £15.45
£5.65
£4.15
£3.15 | B |
| 12 | Vistamar Merlot - Chile
Lovely smooth and mellow, this wine exudes
stone fruit flavours and has a lingering finish. | bottle
250ml
175ml
125ml | £15.45
£5.65
£4.15
£3.15 | B |
| 13 | The Liberator Francophile Syrah - South Africa
Richard Kelley M.W. has liberated this awesome find from
a cellar in Stellenbosch. Good juicy fruit, fresh with smooth
tannins and a long denouement, ideal with Indian cuisine. | | £17.45 | B |
| 14 | Vina Ederra Rioja Crianza - Spain
A great quality 'Crianza' Rioja, oak barrelled and bottle aged
with deep blackberry fruit flavours and a smooth mellow aftertaste.. | | £18.45 | C |
| 15 | Septima Malbec - Argentina
Deep garnet in colour, medium bodied with generous
black cherry and wild berry fruits with spicy overlays. | | £19.95 | D |
| 16 | Cotes du Rhone Villages, Rasteau - France
A perfect wine in many ways,
great fruit content, weight and a long finish. | | £19.95 | D |
| 17 | Fleurie, Cave de Fleurie - France
Very popular Beaujolais, youthful,
great fruit presence and light aftertaste. | | £23.95 | C |

Sparkling & Champagne

- | | | |
|----|---|---------------|
| 18 | Prosecco Villa Sandi - Italy (20cl)
A perfect single serve, fresh, fruity with loads of bubbly fun. | £5.95 |
| 19 | Canella Rose Spumante - Italy (20cl)
Italian flair in a bottle, lovely berry fruit flavours,
and all the important mousse for a small celebration! | £5.95 |
| 20 | Zonin Spumante Rose - Italy
Bursting with bubbles, this crisp refreshing rose is fruit driven
with red berries and an intense raspberry scent. | £19.95 |
| 21 | Gran Duca Prosecco Spumante - Italy
Deep straw colour, lively mousse and excellent
balance of fruit and acidity. | £19.95 |
| 22 | Monmarthe 1er Cru Brut NV - France
Rare and delightful Premier Cru Champagne
from a quality small family House Champagne near Epernay. | £29.95 |
| 23 | Bollinger Special Cuvee Brut NV - France
One of the greatest providers to the Royal Family
for generations. Deliciously classy. | £51.00 |