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Take Away Orders!**

Around 10km

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Tel: 03 90787798

**info@jaiho-indian-
restaurant.com**

BYO Wine Only

Take Away Menu

All entrees are served with salad and dipping sauce.

Vegetarian

- 1. Samosa - 2 pcs \$ 7.00**
Tri-Shaped home made pastry stuffed with mildly spiced potatoes and peas fried to perfection served with Jai Ho's special sauce.
- 2. Vegetable Pakora - 4 pcs \$ 7.00**
Sliced spinach, potato, cauliflower and onion dipped into chickpeas batter of fresh herbs and spices fried gently.
- 3. Aloo Tikki - 2 pcs \$ 6.50**
Mashed potatoes made into patties.
- 4. Onion Bhaji \$ 6.50**
Sliced onions battered with herbs and spices and fried to crisp.
- 5. Tandoori Mushrooms (Khumb) - 4pcs \$ 7.00**
Mushrooms marinated in tandoori sauce, then roasted in tandoor.
- 6. Tandoori Ghobi \$ 7.00**
Marinated cauliflower roasted in tandoor (Charcoal oven).
- 7. Paneer Tikka - 4pcs \$ 9.50**
Diced Cottage Cheese marinated in special herbs, spices and tandoori sauce roasted to the perfection.

Non Vegetarian

- 8. Chicken Tikka 2 pcs \$ 8.00**
4 pcs \$ 15.00

Tender Breast fillet marinated with yoghurt, herbs and spices cooked on skewers in charcoal oven.

9. Tandoori Chicken

Chicken marinated with a mixture of yoghurt, herbs, and spices, garlic and ginger, then cooked in a clay oven.

Quarter	\$ 7.50
Half	\$ 13.00
Full	\$ 20.00

10. Seekh Kebabs - 2pcs

Premium minced lamb mixed with fresh coriander, chopped ginger and herbs, rolled onto skewer to roast in oven.

11. Tandoori Cutlets - 2 pcs

Succulent tendered lamb cutlets marinated overnight with home ground spices skewered and roasted to the perfection in oven.

12. Reshami Kebab - 2 pcs

Chicken finely minced and mixed with fresh herbs and spices pressed around a skewer and roasted in tandoori oven.

13. Amritsari Fish (Machhi) - 4pcs

Fish fillets marinated in chef's unique recipe and fried gently.

14. Tandoori Prawns - 4 pcs

Prawns marinated in a blend of exotic Indian spices and cooked in tandoor.

15. Prawn Pakora

Peeled Prawn battered with chef's own recipe, and then fried to crisp.

16. Mixed Platter

Assortment of chicken tikka, tandoori chicken, lamb cutlets, sheikh kebab, reshami kebab served with green salad.

Mains

Chicken

Traditional Chicken Curry

Succulent chicken fillets cooked in creamy sauce with the blend of exotic indian spices.

Chicken Butter Cream

All time favorite mild curry made of succulent chicken

breast fillets marinated with yoghurt and spices, roasted in tandoor and finished to the perfection in creamy tomato sauce.

Chicken Korma \$ 16.00
Premium chicken breast fillets cooked in onion and cashew nuts based gravy finished with almonds and cream.

Chicken Tikka Masala \$ 17.00
Roasted boneless chicken fillets sliced and sautéed with diced onion, capsicum and tomatoes.

Chicken Vindaloo \$ 16.00
Chicken fillets cooked in a hot tangy sauce with a blend of home ground spices and vinegar.

Chicken Saag \$ 16.00
Boneless cubed chicken cooked in fresh green spinach and spices. Garnished with dried fenugreek and cream.

Lamb

Rogan Gosh \$ 16.00
Diced lamb cooked in rich gravy made of onion, fresh chillies, coriander and ginger.

Lamb Saag \$ 16.00
Tender diced lamb cooked in creamy spinach gravy with a blend of exotic Indian spices.

Lamb Cutlets Curry \$ 17.00
Succulent lamb cutlets cooked in tandoor and served in tangy onion, capsicum and tomatoe curry.

Lamb Korma \$ 16.00
Tender diced lamb cooked in creamy cashewnut gravy with a blend of exotic Indian spices.

Lamb Vindaloo \$ 16.00
Authentic diced lamb cooked in ground spices and malted with vinegar.

Lamb Do Pyaja \$ 16.00
Diced lamb cooked in onion and tomato curry and topped with spring onions and fresh coriander.

Dhal Meat \$ 16.00
Diced Lamb cooked with yellow lentils with the perfection of indian spices in rich gravy.

Beef

Beef Curry	\$ 16.00
Traditional beef curry cooked in blend of Indian spices and topped with fresh coriander.	
Beef Vindaloo	\$ 16.00
Diced beef cooked with hot spices and herbs with a touch of vinegar in Goan style. Garnished with spring onions.	
Beef Mushrooms	\$ 16.00
Succulent diced beef cooked with fresh mushrooms and garnished with fresh coriander.	
Beef Masala	\$ 16.00
Premium diced beef sautéed with sliced onions, tomatoes and capsicum, ginger. Topped with sliced green chilies.	
Beef Korma	\$ 16.00
Authentic beef cubes cooked in creamy cashew nut sauce and topped with nuts.	
Beef Madras	\$ 16.00
Premium cubes of beef cooked in coconut milk, onion gravy and south Indian spices. Garnished with desiccated coconut and coriander.	

Sea Food

Fish Curry	\$ 17.00
Fish fillets cooked in rich coconut and onion gravy with mustard seeds and fresh curry leaves.	
Fish Masala	\$ 17.00
Diced fillets of fish simmered with sliced tomatoes, onions and capsicum in gravy. Garnished with fresh coriander.	
Prawn Masala	\$ 18.00
Marinated prawns sautéed with sliced onions, capsicum and fresh tomatoes and cooked in onion coconut based gravy.	
Prawn Malabari	\$ 18.00
Prawns cooked with traditional herbs and spices in rich coconut onion gravy.	
Fish or Prawn Vindaloo (Hot)	\$ 18.00
Fillets of fish or prawns cooked to perfection in vindaloo sauce.	

Chilli Crabs (Jai Ho's Special) \$ 22.00
Crabs cooked in tangy tomato sauce with a blend of herbs,
then finished to the perfection with Egg.

Vegetables

Malai Kofta \$ 12.90
Dumplings of mashed potatoes, cheese and nuts cooked
in authentic onion gravy and creamy sauce with a blend
of unique Indian spices.

Mutter Mushrooms \$ 12.90
Fresh baby mushrooms and peas cooked in authentic
Indian gravy topped with fresh coriander.

Baigan Bhartta (Special) \$ 13.90
Roasted and mashed eggplant cooked with sliced onions,
tomatoes, ginger and green peas with a unique blend of
authentic Indian spices. Garnished with sliced green chillies.

Dal Makhani \$ 12.00
Traditional lentils cooked with Indian herbs and spices
and topped with butter and cream.

Tadka Dal \$ 12.00
Yellow lentils cooked with exotic mixture
of Indian spices and herbs called Tadka.

Palak Paneer \$ 12.90
Cubes of cottage cheese and spinach puree cooked to
perfection with spices and herbs. Delicately finished
with dried fenugreek and cream.

Paneer Malai Methi (Chefs Specail) \$ 13.90
Diced cottage cheese cooked in creamy cashew nuts gravy
with a blend of exotic fenugreek (Methi) and Indian spices.

Paneer Tikka Masala \$ 12.90
Cubes of cottage cheese pre cooked in tandoor and
sautéed with diced onions, capsicum and tomato in gravy.

Pindi Chana \$ 12.90
Chickpeas cooked with sliced onions, tomatoes and green
chilies with a blend of tamarind sauce. Topped with
coriander leaves and sliced onions.

Aloo Ghobi \$ 12.90
Pieces of potatoes and cauliflower cooked in pan with
sliced onions, tomatoes with a blend of garlic and ginger.

Vegetable Korma	\$ 12.90
Farm fresh vegetables cooked in yoghurt, cream and nuts.	
Vegetable Vindaloo	\$ 12.90
Fresh vegetables cooked in tangy sauce with the blend of aromatic spices.	
Mix Vegetable	\$ 12.90
Fresh seasonal mixed vegetable cooked in onion gravy garnished with sliced tomatoes and coriander.	
Daal Saag	\$ 12.90
Yellow lentils cooked in spinach, fenugreek leaves and topped with cream .	
Saron da Saag (Punjabi Special)	\$ 12.90
Farm Fresh Spinach leaves boiled and cooked in Indian herbs and spices.	

Breads

Naan	\$ 2.90
Plain flour bread cooked in tandoor and brushed with butter.	
Garlic Naan	\$ 3.50
Plain flour bread cooked in tandoor and brushed with butter and garlic.	
Roti	\$ 2.90
Whole meal bread cooked in tandoor.	
Aloo Prantha	\$ 3.90
Naan stuffed with spiced mash potatoes and peas.	
Masala Kulcha	\$ 3.90
Plain flour bread stuffed with spicy potatoes, onions, cottage cheese and coriander leaves and baked in tandoor.	
Paneer Prantha	\$ 3.90
Plain flour bread stuffed with cottage cheese and chopped onion and coriander cooked in tandoor.	
Kashmiri Naan	\$ 3.90
Naan filled with a mixture of cashew nuts, almonds, sultans and coconut.	
Keema Naan	\$ 3.90
Naan stuffed with spiced lamb mince and chopped coriander.	
Chicken Naan	\$ 4.50
Plain flour bread stuffed with chopped chicken tikka,	

onion and fresh coriander.

Lachha Prantha \$ 3.90
Flaky wholemeal bread layered with butter.

Rice

Basmati Rice \$ 3.50
Boiled basmati rice.

Mutter Pulao \$ 5.00
Rice tossed with peas and fried onions with a blend of lime juice.

Kashmiri Rice \$ 5.00
Rice tossed with assorted dry fruits and nuts.

Daal Chawal \$ 8.90
Basmati rice cooked with daal (lentils) on a slow fire and garnished with sliced green chillies.

Vegetable Biryani \$ 12.00
Basmati rice cooked with mixed seasonal vegetables and spices. Topped with sliced tomatoes and onions.

Chicken Biryani \$ 12.00
Basmati rice simmered with chicken curry and spices. Finished with nuts.

Lamb Biryani \$ 12.00
Basmati rice slowly cooked with tender pieces of lamb and nuts.

Side Dishes

Pappadums \$ 2.00
Crispy lentil wafers served with chutney - 5 pcs.

Kachumber Salad \$ 5.00
Fresh onions, cucumber, tomatoes, carrot, radish and lettuce finely chopped and tossed with lemon juice and spices.

Onion Salad \$ 4.00
Sliced red onions tossed with lemon juice and spices.

Raita \$ 3.00
Grated cucumber and carrot mixed sweet and salty yoghurt.

Green Salad \$ 6.90
with french dressing.

Pickle or Mango Chutney \$ 2.50

Desserts

Gulab Jamun \$ 5.50

Mango Kulfi \$ 5.50

Pistachio Kulfi \$ 5.50

Banana fritter with Ice cream \$ 6.00

Fresh fruit with Ice cream \$ 6.00

Leeche with Ice cream \$ 6.00

Beverages

Lassi \$ 4.00
sweet yoghurt shake.

Mango Lassi \$ 4.00
Natural yoghurt blended with mango puree.

Rose Lassi \$ 4.00

Juices \$ 4.00
Apple or Orange or mixed.

Soft Drinks \$ 2.90
(coke/d.coke/lemonade/fanta/solo).
Mineral water, Soda water, Lemon,

Lime bitter \$ 2.90

Hot Drinks

Coffee \$ 3.90

Tea \$ 3.90

Irish cream \$ 3.90

Masala Tea \$ 3.90

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