



JAI HO

INDIAN RESTAURANT

About Us

Jai Ho is a Modern Indian Restaurant known for its authentic Indian food. One of Melbourne's most renowned Fine Dine Indian restaurant located at Richmond and Hoppers Crossing. Our team at Jai Ho Indian Restaurant comes from a well backed hospitality with tremendous experience and their love for Indian food they put their heart and soul into Jai Ho's Kitchen.

At Jai Ho we believe in using the Finest ingredients as freshly grounded spices, fresh vegetables and Finest cuts of meat for creating one of the most original rustic Indian cuisine. Exotic curries are prepared showcasing the time honored traditional cooking methods.

With kitchen in great hands the wonderful front staff at Jai Ho ensure to give each and every Jai Ho guest a memorable experience. We as a Jai Ho family believe

"The Power of Food is really Spiritual. It not only brings the whole family together on the same table, but also brings the whole world together."



Soup

Chefs Special Soup of The Day \$10.00

(Veg & Non Veg options served with Indian bread sticks)

CHAAT BHANDAR

Chaat Platter to Share \$24.00

Sampler of aloo tikki chaat, samosa chaat and papri chaat

Masala Peanut Chaat \$10.00

roasted peanuts tossed with finely chopped onions, tomato and coriander. finished with squeeze of fresh lemon and chaat masala.

Papri Chaat \$10.00

Deep-fried pastry, potato, chickpeas served cold with chefs Special spiced yogurt garnished with red onion and coriander.

Dahi Bhalla \$10.00

Deep fried lentil dumplings dunked in yogurt topped With coriander and tamarind chutney. A popular street snack in India

Bhalla Papri Chaat \$11.00

Deep fried lentil dumplings dunked in yogurt topped With coriander and tamarind chutney. A popular street snack in India

Pani Puri \$10.00

8 pieces of hollow balls stuffed with a spicy mixture Of chickpeas and potatoes, served with tangy water



Dahi Puri \$11.00

8 pieces of hollow balls stuffed with a spicy mixture Of chickpeas and potatoes, filled with yogurt and chutney. Favourite among adults and kids .

Bhel Puri \$10.00

Crispy puffed rice,rosted peanuts, potato, chopped onion , tomato and fresh coriander tossed with sweet tamarind chutney, spicy green chutney . Garnished with crunchy sev, chaat masala and lemon.

Aloo Tikki Chat \$13.50

Homemade cutlets of mashed potatoes served warm topped with creamy yogurt tamarind, mint chutney finished with red onions and fresh coriander

Samosa Chat \$13.50

Homemade golden triangular savory pastry filled with mouthwatering spiced potatoes green peas fresh tempered spices and coriander topped with yogurt mint, tangy tamarind chutney and garnished with red onions

Matka Chana Chaat \$10.00

Combination of white chickpea, potato, chopped onion , tomato and fresh coriander mixed with Jai Ho spices finished with tangy tamarind sauce and lemon. Served with soft pav (bread)



Shuruwat

VEG. STARTER

Samosa (2pcs) \$28.50

Homemade golden triangular savory pastry filled with mouthwatering-spiced potatoes green peas fresh tempered spices and coriander

Onion Pakora (3pcs) \$12.00

Crispy-spiced onion fritters seasoned with chef's special spices

Aloo Tikki (3pcs) \$12.50

Homemade golden fried cutlets of mashed potatoes filled with spiced green peas served hot with tamarind and mint chutney

Crispy Masala Corn \$15.00

Corn kernals coated with mixture of special spices and flour fried till crisp tossed with chopped onion, green chilli and fresh coriander. Garnished with crispy curry leaf, and lemon.

Paneer Tikka (6pcs) \$17.00

(Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor)

Shabnam Ke Moti (5pcs) \$17.00

Mushrooms filled with paneer and crumbed with home made Crumbs, fried till golden brown.

NON-VEG. STARTER

Tandoori Chicken

(Half - 4pcs) \$15 (Full - 8pcs) \$27

Whole chicken marinated with jai ho own ground garam masala (blend of spices) and using yoghurt finished to perfection in a tandoor



Seekh Kebab (3pcs) \$17.50

Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor

Chicken 65 \$17.50

Moresels of boneless chicken marinated in chef's spices and deep fried, finished in pan with mustard seeds and curry leaf

Murg (Chicken) Adraki Kebab (3pcs) \$17.50

Premium chicken mince marinated with jai ho special spice and ginger rolled on skewer, cooked in tandoor

Chicken Tikka (4pcs) \$17.50

Boneless pieces of chicken marinated overnight with yoghurt, mixed herbs and spices slow cooked in a tandoor

Malai Tikka (4pcs) \$17.50

Moresels of boneless chicken marinated in chefs spices, Yogurt and cream, cooked in heart of tandoor.

Achari Lamb Cutlets (3pcs) \$19.00

Moresels of boneless chicken marinated in chefs spices, Yogurt and cream, cooked in heart of tandoor.

Fish Amritsari (4 pcs) \$18.00

Boneless fish fillets marinated in spiced chickpea flour and deep-fried. Served with lemon wedge



INDO CHINESE

Chilli Cheese **\$18.00**

Cottage cheese stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion

Crispy Chilli Potato **\$15.00**

Crispy fried potato tossed in sesame seeds honey and chilli sauce Finished with fresh coriander.

Veg Manchurian **\$18.00**

Vegetable dumplings stir fried with onion, peppers in chilli garlic and soy sauce.

Chicken Manchurian **\$22.00**

Crispy chicken stir fried with mix peppers and onions tossed together in Hot and sour garlic soy sauce garnishe with fresh coriander

Chilli Chicken **\$22.90**

Crispy chicken stir fried with mix peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese.

Vegetable Noodles

Entree..... \$17.50 Mains..... \$22.50

Boiled noodles stir-fried with vegetables and onions, finished with coriander.

Chicken Noodles

Entree..... \$19.50 Mains..... \$24.50

Boiled noodles stir-fried with vegetables and onions, finished with coriander.

DELICACY OF SOY

Masala Soya Chaap **\$19.00**

Marinated soya peices sautéed with tomato, onion and capsicum finished with fresh coriander.

Tandoori Soya Chaap **\$19.00**

Soya chaap marinated in rich Tandoori spices and yogurt cooked in the heart of Tandoor finished with lemon. A Unique vegetarian option for Tikka Lovers.

Malai Soya Chaap **\$19.00**

Malai soya chaap is marinated in creamy gravy and mildly spiced flavorful jai ho spices. Finished in the heart of Tandoor.





Khanna Khazana (Main Course)

NON - VEGETARIAN

Punjabi Goat Curry **\$21.00**

Prime cuts of spring goat (with bone) slow roasted with chef's special herbs and spices finished with fresh coriander

Bhuna Goat Rahara **\$21.00**

Lean Pieces of baby goat on the bone slow cooked with Minced meat in rich onion, tomato, selected spices until perfection finished with fresh coriander

Butter Chicken **\$21.90**

Morsels of marinated boneless chicken simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

Punjabi Butter Chicken **\$21.00**

Morsels of spicy chicken tikka cooked in Tandoor then simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

Chicken Tikka Masala **\$21.00**

Chicken tikka sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India

Jai Ho Chicken Curry **\$21.00**

Chicken pieces cooked in smooth gravy of tomato, onions, chili and coriander. A Delicacy from North India.

Jai Ho Murg Kali Mirch **\$21.00**

Chicken pieces cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander finished with dash of cream. A delicacy from north India

Chicken Vindaloo **\$21.00**

Pieces of chicken and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa

Chicken Saag Wala **\$21.90**

Chicken pieces cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream

Kashmiri Murg **\$21.90**

Tender chicken Pieces simmered in traditional Kashmiri chilies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley

Chicken Do Pyaza **\$21.90**

Chicken tikka sautéed with whole red chilli and chunky pieces of onion cooked with jai ho spicy gravy, finished with fresh coriander.

Lamb Shank Curry **\$26.00**

Slow cooked lamb shank with flavorsome spices for a tempting main course

Lamb Rogan Josh **\$22.90**

Lean pieces of spring lamb simmered in rich onion, tomato gravy with fennel & selected spices garnished with coriander.

Lamb Vindaloo **\$22.90**

Lean Pieces of spring Lamb and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.

Lamb Rahara **\$22.90**

Lean Pieces of spring Lamb slow cooked with Minced Lamb (Keema) in rich onion, tomato, selected spices until perfection finished with fresh coriander.

Kashmiri Lamb **\$22.90**

Lean Pieces of spring Lamb simmered in traditional Kashmiri chilies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley



Lamb Korma **\$22.90**

Diced cubes of Lean spring Lamb cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds

Beef Rogan Josh **\$22.90**

Diced Beef cubes simmered in rich onion, tomato gravy with fennel & selected spices garnished with coriander.

Beef Vindaloo **\$22.90**

Lean Pieces beef and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.

Beef Madras **\$22.90**

Diced Beef Top cuts sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

Eggplant Beef **\$22.90**

Diced Beef Top cuts sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

Fish Makhani **\$22.90**

Marinated pieces of Fish simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

Fish Masala **\$22.90**

Fish sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

Kashmiri Fish **\$22.90**

Pieces of fish simmered in traditional Kashmiri chilies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley



Fish Vindaloo **\$21.90**

Selected pieces of fish and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.



Prawn Makhani **\$24.00**

Marinated black Tiger prawns simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

Prawn Masala **\$24.00**

Prawns sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India

Chilli Prawns **\$24.00**

Black tiger prawns stir-fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion

Prawn Vindaloo **\$24.00**

Black tiger prawns and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa

Kashmiri Prawns **\$24.00**

Black tiger prawns simmered in traditional Kashmiri chilies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley





Market Fresh Vegetables

Tawa Paneer Bhurji \$19.00

Freshly grated premium cottage chesse & green peas cooked with chef's special herbs and spices served on tawa.

Paneer Malai Methi \$18.50

Diced premium cottage cheese cooked in creamy cashew nut gravy with a blend of Exotic fenu leaves (methi) & mint along with selected spices.

Matar Malai Methi \$18.50

Premium peas cooked in creamy cashew nut and grated cottage chesse gravy with a blend of Exotic fenu leaves (methi) & mint along with selected spices.

Paneer Butter Masala \$18.50

Marinated premium cottage cheese simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

Kadhai Paneer \$18.50

Selected premium cottage cheese cubes sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India

Paneer Saag Wala \$18.50

Freshly cubed premium cottage cheese cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream.

Paneer Kali Mirch \$18.00

Premium cottage chesse pieces cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander, finished with dash of cream. A delicacy from north India

Shabnam Curry \$18.50

Fresh mushrooms, green peas & grated premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream.

Malai Kofta \$18.50

Malai Kofta is a famous North Indian dish, deep fried potato and cheese koftas covered with rich creamy gravy.

Punjabi Baingan Ka Bharta \$18.00

Charred eggplant mash sorted along with onion, tomato and chilli garnished with coriander. Best accompanied with laacha parantha.

Mix Vegetable \$17.00

Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy finished with fresh coriander

Vegetable Korma \$17.00

Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.

Vegetable Vindaloo \$17.00

Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy finished with fresh coriander

Masaledaar Aloo Gobi \$17.50

Cauliflowerettes & Roasted Potatoes cooked with cumin seeds, ginger, tomatoes & selected spices finished with fresh coriander.

Vegetable Madras \$17.50

Seasonal fresh vegetables sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

Punjabi Channa Masala \$17.50

Roasted chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander.

Tadka Dal (Yellow Lentils) \$17.50

Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds & spices finished with fresh coriander. (One of the lightest dishes of Indian cuisine great source of fiber)

Dal Makhani \$17.50

One of North India's favourite dinner delicacy, slow cooked kidney beans & black lentils in rich creamy blend of cream & butter finished with fresh coriander

Dal Saag \$17.50

Freshly chopped spinach & tempered yellow lentils slow cooked in grounded spices, onions & tomato topped with fresh cream.



Aromatic Basmati Rice

Basmati Rice \$4.50

Freshly grated premium cottage cheese & green peas cooked with chef's special herbs and spices served on tawa.

Jeera Rice \$5.50

Fragrant basmati rice cooked with cumin seeds & onions.

Lemon Rice \$5.00

Aromatic basmati rice cooked with mustard seeds finished with freshly squeezed lemon juice.

Coconut Rice \$6.50

Fragrant basmati rice cooked in grated coconut & fresh cream

Matar Pulao \$6.50

Green peas tossed with onions cooked with basmati rice.

Kashmiri Pulao \$10.00

Aromatic basmati rice cooked with dried fruits & nuts finished with grated coconut.

Chefs Special Handi Biryani \$10.00

Cooked to an aged old recipe using basmati rice & unique blend of herbs served in a traditional Handi complimented with fresh Raita.

Chefs Special Handi Biryani

- Tender pieces of Lamb \$17.00
- Tender pieces of chicken \$17.00
- Tender pieces of beef \$17.00
- Seasonal fresh roasted vegetable \$17.00
- Black tiger Prawn \$22.00

Bread Basket

Naan \$3.50

Tandoori bread cooked in clay oven brushed with butter

Roti \$3.50

Wholemeal bread cooked in the base of tandoor brushed with butter

Garlic Naan \$4.00

Tandoori bread cooked in clay oven brushed with garlic butter

Garlic Roti \$4.00

Wholemeal tandoori bread cooked in clay oven brushed with garlic butter

Rumali Roti \$5.00

Wafer thin flat bread folded together to create a handkerchief envelope.

Chilli & Garlic Naan \$5.00

Plain flour flaky bread cooked in the heart of tandoor with chillies & homemade roasted garlic butter

Laacha Parantha \$6.00

Wholemeal-layered flaky bread cooked in the base of tandoor brushed with Ghee.

Chilli Garlic Laacha Parantha \$7.50

Wholemeal-layered flaky bread cooked in the base of tandoor with green chilli and roasted garlic butter.

Masala Kulcha \$6.00

Stuffed bread with spiced green peas, mashed potatoes, grated cottage cheese & blend of herbs & fresh green chillies cooked till perfection in tandoor.

Aloo Parantha \$6.00

Stuffed bread with spiced mashed potatoes & fresh green chillies cooked till perfection in tandoor. (everyday breakfast bread in india)





Pudina Paratha (Mint) \$6.00

Flaky plain flour bread roasted in the heart of tandoor with roasted mint and butter

Keema Naan \$6.00

Plain flour flaky bread stuffed with minced lamb slow cooked with selected herbs, spices & fresh green chilies cooked till perfection in Tandoor.

Cheese Naan \$6.00

Plain flour flaky bread stuffed with premium cottage cheese, herbs & fresh green chilies cooked till perfection in Tandoor.

Kashmiri Naan \$7.00

Plain flour flaky bread stuffed with the finest selection of dried fruits cooked till perfection in Tandoor.

Chicken Tikka Naan \$7.00

Plain flour flaky bread stuffed with finely chopped chicken tikka slow cooked with selected herbs, spices & fresh green chilies cooked till perfection in Tandoor.

Jai Ho Shahi Naan \$8.50

Giant plain flour bread topped with sesame seeds & fresh coriander.



Sides

Pappadam (4 pieces/serve) \$4.00

Mango Chutney \$4.50

Sweet & Sour tangy chutney prepared with selected spices. (A perfect accomplishment with salads & entrees)

Mixed Pickles \$4.50

Seasonal mixed vegs & green mangoes pickled in an aged recipe of herbs & spices.

Raita \$4.50

Grated crisp cucumber & carrots blended in natural yoghurt flavored with roasted ground cumin & coriander. (In case of fire Raita is the perfect extinguisher for mouth)

Warm Chicken Salad \$12.50

Warm chicken tikka pieces tossed with fresh garden salad & Chef's special dressing

Red Onion Salad \$6.00

Freshly sliced red onion rings finished with freshly squeezed lemon juice & Chef's special spices

Garden Salad \$8.00

Fresh garden salad with sliced cucumber, carrots & red onions finished with Chef's special seasoning





Kids Menu

- Fries** **\$6.00**
- Chicken Nuggets (8 Pieces)** **\$10.00**
- Kids Noodles** **\$17.00**



Sweet Endings

- Vanilla Ice Cream (Single Scoop)** **\$5.00**
- Gulab Jamun** **\$8.50**
Homemade cottage cheese dumplings deep-fried & soaked in sugar syrup
- Pistachio Kulfi** **\$8.50**
Homemade traditional ice cream with pistachio nuts
- Mango Kulfi** **\$8.50**
Homemade traditional ice cream made with king of mango (Alphonso)
- Paan Kulfi** **\$8.00**
Homemade traditional ice cream made with fresh paan.

Gajjar Ka Halwa **\$9.00**

Grated carrots with dried fruits & milk simmered till perfection (A dessert with a complete sweet ending after Indian cuisine)

Nutella Naan **\$12.00**

Nutella Stuffed indian Bread served with vanilla ice cream

Jai Ho Faluda **\$12.00**

A cold Indian dessert made Silky vermicelli noodles dipped in thick creamy flavoured milk slithery black basil seeds Which is steeped in a colourful bath of rose and khus syrup topped with scoop of vanilla ice cream

Sizzling Hot Brownie **\$12.00**

House made Chocolate brownie served on a hot sizzler plate topped with pouring of melting chocolate with a generous scoop of vanilla ice cream

