

KEY TO CURRIES

*mild **medium ***hot ****very hot

FIRST IMPRESSIONS (Entree)

| | |
|--|----------------|
| Vegetable Samosa (2 pcs) | \$9.80 |
| Homemade crispy short pastry filled with spicy potato and peas | |
| Onion Bhaji (3 pcs) | \$10.80 |
| Spiced onion rings dipped in chick-pea flour batter, and then deep tried to make this popular Punjabi entrée | |
| Palak Papri Chaat | \$10.80 |
| Crispy fried spinach leaves served with chickpeas and potatoes topped with mint, yoghurt and tamarind sauce | |
| Samosa Chaat (2 pcs) | \$10.80 |
| Vege samosa topped with chic peas and flavoured with tamarind & mint sauce braised cumin seeds and fresh coriander | |
| Assorted Tandoori Sampler | \$16.80 |
| Offers chicken tikka, seekh kebab, lamb cutlet and samosa | |
| Tandoori Lamb Cutlets (4pcs) | \$24.20 |
| Tender lamb chops seared with fresh ginger garlic and lemon, slow roasted in tandoor | |
| Tandoori Chicken Tikka (4 pcs) | \$14.90 |
| Boneless chicken pieces marinated the traditional way with garlic, Spring chicken marinated the authentic way and roasted in tandoor | |
| Tandoori Chicken (4pcs) | \$14.90 |
| Spring chicken marinated the most authentic way and toasted in tandoori | |
| Lucknowi Sheekh Kebab (4 pcs) | \$13.80 |
| Lightly spiced lamb mince mixed with herbs, onion and fresh coriander rolled on a skewer in tandoor to melt in your mouth | |
| Chandni Kebab (4pcs) | \$16.20 |
| Morsels of chicken topped with cheese, covered in a lightly spiced marinade and grilled on glowing ambers | |
| Tandoori Fish Tikka (4pcs) | \$16.20 |
| Fish fillets enveloped in our very own special tandoori marinade and chargrilled - an extremely popular dish | |
| Tandoori Prawn (4pcs) | \$16.20 |
| Shelled king prawns coated in special aromatic spices and hana tossea with garlic | |
| Tandoori Paneer Tikka (6pcs) | \$16.20 |

FREE Pappadums with all take Away curries

MASTERPIECES (Mains) Cont. CHICKEN

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|---|----------------|
| Butter Chicken (makhani)* | \$17.90 |
| Tender chicken fillets roasted in tandoor, finished in the pan with subtly flavoured blend of tomatoes/ cream sauce /cashew | |
| Mango Chicken* | \$17.90 |
| Juicy chicken fillets simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious | |
| Chicken Kashmiri Korma* | \$17.90 |
| Juicy chicken pieces in a cashew nut cream gravy accentuated with cardamom, a mild preparation | |
| Chicken Hydrabadi** | \$17.90 |
| Chicken fillets with a fresh & exotic taste resulting from the generous amount of fresh mint, herbs, green chillis cooked with coconut milk | |
| Chicken Pepper Masala*** | \$17.90 |
| A spicy south Indian delicacy with fresh curry leaves tomato and fennel and cracked black peppers | |
| Chicken Handi Lazeez** | \$17.90 |
| Crushed coriander, cumin seeds, fennel seeds, sauteed with chicken fillets & mushrooms cooked with tomato based onion gravy and tempered with mustard seeds | |
| Chicken Tikka Masala*** | \$17.90 |
| Tandoori chicken fillets sauteed with onion capicum tomato and our chefs own creation * special spicy sauce" | |
| LAMB | |
| Lamb Shahi Korma* | \$19.90 |
| Very lightly spiced tender lamb pieces delicately cooked in a cashew cream sauce flavoured with cardamom | |
| Lamb Rogan josh** | \$19.90 |
| An authentic home style lamb curry cooked in Kashmiri tradition | |
| Lamb Saag Wala** | \$19.90 |
| A medium spiced favourite with a sauce of garden fresh spinach and tomatoes flavoured with ginger and enugreek | |

Please notify our staff of any special dietary conditions

KEY TO CURRIES

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MASTERPIECES (Mains) Cont. LAMB Cont.

| | |
|---|----------------|
| Lamb Bhuna Masala*** | \$19.90 |
| Diced lamb pieces pan sautéed in spicy masala with fresh chillies, ginger, onion and tomatoes | |
| Lamb madras*** | \$19.90 |
| A tender lamb cooked using a spicy south Indian delicacy with fresh curry leaves tomato fennel cracked black peppers and coconut milk | |
| BEEF | |
| Bombay Beef* | \$17.90 |
| A lightly spiced beef curry with potatoes flavoured with coconut and fenugreek | |
| Beef Jungle Curry** | \$17.90 |
| Delicate beef pieces cooked in a classic combination with diced pumpkin and East Indian ground spices | |
| Beef Bhuna Masala*** | \$17.90 |
| Tender beef pieces cooked in a hot, spicy masala with a combination of five spices and curry leaves | |
| Beef Vindaloo**** | \$17.90 |
| Diced beef pieces simmered in goan traditional spices, rice vinegar, coriander, pepper, cinnamon and onion sauce | |
| SEAFOOD | |
| Prawn Malabari* | \$23.50 |
| King prawns in mild aromatic sauce with coconut, milk, curry leaves and mustard seeds | |
| Prawn Achari** | \$23.50 |
| King prawns sautéed in a tangy aromatic sauce flavoured with five spices and fresh coriander | |
| Bengali Fish Curry** | \$21.90 |
| Ling Fillets simmered in spicy sauce of onion, tomato with cumin coriander seeds | |
| Prawns Baingani*** (Eggplant) | \$23.50 |
| Prawns combined with egg plant cooked in tomato based gravy and "tempered-with curry leaves and fennel seeds | |

VEGETARIAN Photo - Sep 2023

| | |
|---|----------------|
| Vegetable Korma* | \$16.90 |
| Bouquet of assorted vegetables with a cashew cream sauce with fennel | |
| Malai Kofta* | \$16.90 |
| Soft dumplings of homemade cottage cheese and vegetables, cooked in delicate creamy sauce | |
| Aloo Matar** | \$15.90 |
| Potatoes and tender green peas cooked in medium masala sauce with fresh coriander | |
| Kaddu Ka Dalcha** (pumpkin Daal) | \$15.90 |
| Butternut pumpkin pieces and yellow lentils prepared with great delicacy with a splash of cumin | |
| Vegetable JhalFREZY** | \$16.90 |
| Farm fresh vegetables tossed with fresh tomato gravy and spices | |
| Palak Paneer** | \$17.50 |
| Homemade cottage cheese and baby spinach puree with fresh ginger speciality from north India | |
| Matar Paneer** | \$17.90 |
| Homemade cottage cheese cooked with fresh tomatoes, onion baby peas capsicum and spices | |
| Mushroom Matar** | \$16.90 |
| Button mushrooms and baby peas cooked with spicy flavours and tangy masala sauce | |
| Aloo Baigan Chatpta** | \$16.90 |
| Sautéed eggplant, potatoes and tomato cooked with five spices and fresh coriander | |
| Daal Tadka** | \$16.90 |
| Combination of yellow lentils finished with braised cumin and fresh coriander | |
| Daal Makhani** | \$16.90 |
| Combination of lentils simmered overnight on glowing charcoals finished with fresh flavours | |
| Chana Masala** | \$16.90 |
| Village style chick peas cooked with cumin, ginger, tomatoes and fresh coriander | |
| Kadai Paneer | \$17.90 |
| Paneer Makhani | \$17.90 |

TANDOORI BREAD / PRICE

| | |
|---|---------|
| Plain Naan | \$4.00 |
| Plain Roti | \$3.50 |
| Garlic Naan | \$4.50 |
| Makhani Naan | \$5.00 |
| Multi layered naan with a light garnish of butter | |
| Flaky Parantha | \$5.00 |
| Multi layered wholemeal bread | |
| Keema Naan | \$6.00 |
| Stuffed with spiced Lamb mince meat | |
| Aloo Parantha | \$6.00 |
| plain naan stuffed with cheese and spicy potatoe | |
| Masala Kulcha | \$6.00 |
| Lactriestwithlghestand spicy potatoe: | |
| Cheese Naan | \$6.00 |
| Stuffed with shredded cheese | |
| Onion Parantha | \$6.00 |
| stuffed with onion and chillies | |
| Garlic and Cheese Naan | \$6.00 |
| Stuffed with garlic and shredded cheese | |
| Peshawari Naan | \$6.00 |
| Sweet naan with dry fruits | |
| Basmati rice (Per Serve) | \$3.00 |
| Vegetable Biryani | \$19.90 |
| Chicken Biryani | \$21.90 |
| Lamb Biryani | \$23.90 |
| SIDE DISHES | |
| Tomato Onion Salad | \$4.50 |
| Sweet Mango Chutney | \$4.50 |
| Yoghurt Raita | \$4.50 |
| Banana Coconut | \$4.50 |
| Assorted Pickles | \$4.50 |
| Mint Chutney | \$4.50 |
| Pappadum (3 Serve) | \$3.50 |
| Spicy Onion Salad | \$7.00 |
| Green Salad | \$7.00 |
| Final touches (Desserts) | |
| Shahi Gulab jamun | \$6.00 |
| soft dumplings in sweet syrup | |
| Kulfi | \$6.00 |
| mango or pistachio flavour | |
| Refreshing Yoghurt Lassi Drink | \$5.50 |
| Mango, sweet or strawberry flavour | |
| Soft Drinks Cans/Juices | \$4.00 |



An Authentic Indian Cuisine
Open 7 nights

5:30pm Onwards

B.Y.O

**PRIVATE FUNCTION ROOM AVAILABLE
 (FITS UP TO 60 PATRONS)**

Take Away

2023

DELIVERY ORDER

UBER EAT & MANULOG

FREE Pappadums
 with all Take Away curries

Ph: 02 9144 6633

02 9144 6662

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All Curries are
 Gluten-Free

