

TAKEAWAY MENU

Eftpos &
all major
credit cards
accepted

TIMINGS : Lunch
Wed-Fri 12.00-2.00pm
Dinner : 7 Nights 5pm
onwards

JAIPUR INDIAN RESTAURANT

FULLY LICENCED
Dine-In & Takeaway
Ph: 07-839 3400

www.jaipurindia.co.nz

793 VICTORIA STREET, HAMILTON

FAX: (07) 8393741

ENTREE

SAMOSA Triangular pastry filled with potatoes, peas and spiced and deep fried	\$5.50
ONION BHAJI Shredded onions battered in chick pea flour and deep fried	\$5.50
KOFTA FRIES Shredded Ricotta cheese and potato kofta balls deep fried	\$8.50
TIKKA SAMOSA Triangular pastry filled with diced chicken tikka and spicy peas and deep fried	\$8.50
SEEKH KEBAB Lightly spiced lamb mince, rolled on skewer, roasted in Tandoori oven	\$8.50
MANSOORI KEBAB Lamb rack marinated in tandoori spices, cooked in Tandoori oven	\$10.50
CHICKEN TIKKA Fillet of chicken cubes marinated in tandoori sauce and spices, cooked in tandoori oven.	\$10.50
JAIPURI MIX (for two people) 2xSamosa, onion bhaji, seekh kebab and chicken tikka, served with tamarind & mint sauce	\$18.00

JAIPURI FRIED BASMATI

PRAWN BIRYANI Prawn cooked with garlic ginger, onion, spices and fried with rice	\$18.50
CHICKEN or LAMB or BEEF BIRYANI Small dices of chicken or lamb or beef cooked with garlic ginger, onion, spices and fried with rice	\$15.50
VEGE DELIGHT Basmati rice cooked in spices and combination of seasonal vegetables.	\$13.50

TANDOORI

TANDOORI CHICKEN Fresh tender chicken marinated overnight in a blend of garlic, Ginger, garam masala and tandoori yoghurt based sauce, Roasted in tandoori oven	HALF \$10.50 FULL \$18.50
MANSOORI KEBAB Lamb racks marinated in tandoori sauce, herbs, spices and Smoke roasted in tandoori oven	\$18.50

CHICKEN (All Mains Served with Basmati Rice)

BUTTER CHICKEN Chicken tikka cooked in spices ginger, onion, cashew nuts And creamy tomato flavoured sauce	\$15.50
TIKKA SAWADEE Chicken tikka cooked in a blend of garlic, ginger, onion, exotic Spices cashew nut and almond, garnished with slice almonds. <i>Our best Korma dish</i>	\$15.50
MANGO CHICKEN Chicken tikka cooked in a blend of onion, ginger, garlic, Tomatoes and finished creamy mango flavoured sauce, garnished with mango toppings.	\$15.50
TIKKA MASALA Chicken tikka cooked with onion, garlic, shredded capsicum, Tomatoes spices and thick sauce, garnished with fresh coriander leaves	\$15.50
CHICKEN VINDALOO Chicken tikka cooked in vindaloo sauce (blend of ginger, garlic, chillies & garam masala and vinegar), garnished with ginger slices.	\$15.50
TIKKA MADRAS Chicken tikka cooked in onions, garlic, spices & finished With thick coconut sauce	\$15.50
TIKKA SAAG WALA Chicken tikka cooked with onion, ginger, garlic, spices and puree Of spinach.	\$15.50

LAMB (All Mains Served with Basmati Rice)

ROGENJOSH Lamb cooked with blend of onion, ginger, garlic, & mild spices	\$15.50
SAAG GOSHT Lamb cooked with onions, ginger, garlic, spices and puree of spinach	\$15.50
LAMB NAVABI Lamb sauteed with onions, ginger, garlic, tomatoes and cooked with A blend of spice and creamy sauce, garnished with coriander leaves	\$15.50
LAMB DOPIAZA Lamb cooked in onion based thick gravy, diced fried onion, capsicum and spices.	\$15.50
LAMB KORMA Lamb cooked with creamy almond, cashew nut sauce, garnished With Sliced almonds	\$15.50
LAMB MADRAS Lamb cooked in blend of spices and thick coconut flavoured Sauce, garnished with coconut and coriander leaves	\$15.50

BEEF

BEEF PASANDA Beef cooked with garlic, ginger, onion, ground turmeric, Cummin, garam masala and flavoured with ground almonds and yoghurt sauce	\$15.50
BEEF KORMA Diced beef cooked with blend of herbs, spices plus creamy Almond and cashew nut based sauce, garnished with sliced almonds	\$15.50
BEEF VINDALOO Beef cooked in hot Vindaloo sauce highly recommended for hot eaters. It's the best way to clear sinuses.	\$15.50
BEEF MADRAS Diced Beef cooked in a blend of spices and thick coconut Flavoured sauce, garnished with coconut	\$15.50
BEEF TUDKA Beef cooked in onion, ginger, garlic and blend of ground spices garnished with coriander leaves.	\$15.50
BEEF ALOO Beef cooked rogenjosh style with diced potatoes and garnished Tomatoes and coriander leaves.	\$15.50

SEAFOOD

PRAWN MALABARI Prawns cooked with garlic, ginger, capsicum, onions and a blend Of spices, flavoured with coconut cream	\$18.50
BUTTER PRAWN Prawns cooked in a blend of exotic spices plus creamy, tomato flavoured sauce.	\$18.50
PRAWN VINDALOO Prawn meat cooked in spicy vindaloo sauce	\$18.50
PRAWN SAWADEE Prawn cooked in a blend of cashew nuts, almond, garlic, ginger, onion and spices & garnished with sliced almonds	\$18.50
GOAN FISH Tarakehi fillet cooked in a blend of herbs and spices and finished In light creamy coconut flavoured sauce	\$17.50
MASALA MACHI Fish cooked on thick onion gravy, garam masala, capsicum and Lemon flavoured sauce	\$17.50

VEGETARIAN

VEGETABLE KORMA Selection of seasonal mixed vegetables cooked with specially prepared creamy almond and cashew nut sauce, garnished with slice almonds/sultana	\$13.50
ALOO GOBI Cauliflower and potatoes cooked in an exotic blend of spices with tomatoes and ginger, garnished with coriander leaves	\$13.50
DAAL Mixed beans cooked with garlic, ginger, onion and a blend of masalas, garnished with coriander leaves	\$13.50
CHANA MASALA Chick peas cooked rogenjosh flavoured, lightly spiced sauce, garnished with coriander	\$13.50
MATTER PANEER or ALOO MATTER Cubes of Ricotta cheese or potatoes and peas cooked in specially Prepared rogenjosh sauce, garnished with coriander leaves	\$13.50
PALAK PANEER Puree of spinach cooked in a blend of herbs and spiced and deep fried ricotta cheese cubes. Garnished with tomato slices	\$14.50
MALAI KOFTA Home made cheese, potatoes, mixed with spices rolled in balls deep fried and cooked with creamy cashew nut sauce	\$14.50
SAHI PANEER Home made cottage cheese with cream spices and almond & cashew nut sauce	\$14.50

TANDOORI BREADS

NAAN	- Buttered Plain flour Tandoori bread	\$3.00
ROTI	- Buttered wholemeal Tandoori bread	\$2.50
GARLIC NAAN	- Naan coated with garlic & coriander leaves	\$3.50
KEEMA NAAN	- Naan stuffed with spicy lamb mince	\$4.00
VEGI PRATHA	- Naan stuffed with spicy peas and potatoes	\$4.00
KASHMIRI NAAN	- Naan stuffed with Sultana and sweetened coconut & red cherries	\$4.00
PANEER KULCHA	- Naan stuffed with cottage cheese	\$4.00
TANDOORI PRATHA	Unleavened wholemeal flour bread with lashing of butter baked In Tandoori oven	\$3.50

SIDE DISHES

POPPADUMS (5p), RAITA, MANGO CHUTNEY, MINT SAUCE, MANGO PICKLE, TAMARIND SAUCE OR SIDE DISHES PLATTER	\$2.50ea \$7.50
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LUNCH SPECIALS

Mains \$12.50
(excluding Seafood & Tandoori)
Dine in only

Lunch Packs \$7.50ea (Takeaways only)
SELECT FROM : Lamb Rogenjosh, Beef Vindaloo,
Butter Chicken or Vege Korma with Rice

Home Deliveries Available (conditions apply)

We are Here		
Victoria Street	Register	North

PLEASE LET YOUR HOST KNOW ABOUT MILD, MEDIUM OR HOT

PLEASE NOTE: ALL THE ABOVE PRICES ARE FOR TAKEAWAY MENU ONLY