

WELCOME TO

JAIPUR

Whether you are looking for a light bite or a traditional Jaipur dinner - our gourmet menus satisfy all cravings.

Perfect for a midweek meeting, express lunch or just to get away from the office. Jaipur's delicious menu is known for offering a unique taste of real Indian cuisine.

We use only the freshest & highest quality ingredients to create authentic Indian food based on classic formulas with a modern and imaginative approach.

APPETISERS

ONION BHAJI (2)	£5.95
Shredded onion patty with lentil flour, cumin, coriander & green pepper, deep-fried.	
VEGETABLE PAKORA (2)	£5.95
Shredded potato with lentil flour, cumin, coriander, green pepper, cauliflower & white cabbage.	
VEGETABLE SAMOSA (6)	£5.95
Fried pastry filled with fresh vegetables.	
LAMB SAMOSA (6)	£6.50
Fried pastry filled with lamb mince meat.	
PAKORA (2, 6)	£6.95
Diced pieces of chicken, mixed with potato.	
SHEEK KEBAB (2)	£6.95
Minced lamb, mixed with various herbs and spices, skewered and grilled in the Tandoor.	
TANDOORI CHICKEN (1)	£7.50
1/4 spring chicken marinated in traditional spices and cooked in the Tandoor.	
CHICKEN TIKKA (1)	£7.50
Chicken tikka marinated overnight and cooked in the Tandoor.	
JHAL PURI (1, 6)	£8.95
Small, diced chicken tikka cooked in a fairly hot sauce. Served on puri bread.	
TIGER KING PRAWN PATHIA PURI (3, 6)	£8.95
Tiger king prawns cooked in a sweet an sour sauce, served on a puri.	
STIR FRY (3)	Tiger King Prawns £9.50
Cooked with onions, peppers and tomatoes with a touch of garlic and coriander.	
VEGETABLE PLATTER (2, 6)	£8.50
Onion bhaji, vegetable samosa and vegetable pakora.	
TANDOORI PLATTER (1, 2, 3, 6)	£8.95
Tandoori chicken, sheek kebab and chicken tikka.	
JAIPUR PLATTER (1, 2, 6)	£8.95
Chicken tikka, Vegetable pakura, sheek kebab and lamb samosa.	

MAIN MENU

	Veg	Chicken	Lamb	Tiger King Prawn
NOORJAHANI (1) (Medium dish)	£14.95	£16.95	£18.50	£18.95
A dish from Agra cooked with unique herbs and spices.				
CURRY	£14.95	£16.95	£18.50	£18.95
These curries are cooked in a special medium curry sauce to be enjoyed by every curry eater.				
MADRAS	£14.95	£16.95	£18.50	£18.95
A superb South Indian treasure enjoyed all over the world, cooked with home-made hot red chilli puree, lime and minced garlic in a thick onion and tomato sauce.				
VINDALOO	£14.95	£16.95	£18.50	£18.95
South Indian dish widely known for its fabulous rich hot taste.				
BHUNA	£14.95	£16.95	£18.50	£18.95
Bhuna dishes are spicy and medium hot (semi-dry).				
ROGAN JOSH	£14.95	£16.95	£18.50	£18.95
A traditional dish from Mirpur, Pakistan. A blend of authentic freshly ground medium sauce.				
DANSAK	£14.95	£16.95	£18.50	£18.95
Dansak dishes are fairly hot, cooked with lentils, slightly sweet and sour.				
PATHIA (1)	£14.95	£16.95	£18.50	£18.95
Pathia dishes are fairly hot, cooked with onion, tomato, slightly sweet and sour.				
KORMA (1)	£14.95	£16.95	£18.50	£18.95
Very mild dish cooked in rich sauce of almonds, coconut and fresh cream.				
GOAN (1, 5)	£14.95	£16.95	£18.50	£18.95
An exotic dish from Goa cooked with peppers, onions, coconut cream and lime leaves.				
PASANDA (1, 5)	£14.95	£16.95	£18.50	£18.95
Cooked in a fresh cream, almonds, sultanas with red wine, a very mild dish.				
GARLIC CHILLI	£14.95	£16.95	£18.50	£18.95
Green chillies, fresh ginger, garlic and spices.				
AKBARI (Medium dish)	£14.95	£16.95	£18.50	£18.95
A very rich mougali recipe cooked with unique herbs and spices.				
NAGA	£14.95	£16.95	£18.50	£18.95
A Bangladeshi dish cooked in a very hot sauce with pepper, pickle and paprika.				
MASALA (1, 5)	£14.95	£16.95	£18.50	£18.95
The country's most popular dish, boneless pieces of diced chicken or lamb breast prepared with homemade almond and herbed masala sauce.				
PALAK (Spinach)	£14.95	£16.95	£18.50	£18.95
Traditional Punjab dish, cooked with fresh spinach, tempered with garlic and onion.				
JALFRIAZEE	£14.95	£16.95	£18.50	£18.95
A very specially prepared dish with a touch of hot spice and green chillies.				
BALTI (1)	£14.95	£16.95	£18.50	£18.95
Most aromatic spice mixtures. These spices combined with the use of fresh herbs like coriander, fenugreek and mint give Balti its distinctive taste.				
KORAI	£14.95	£16.95	£18.50	£18.95
A rich aromatic mild dish with fairly thick sauce, cooked with special spices.				
RAJESTANI (1)	£14.95	£16.95	£18.50	£18.95
Cooked with mixed peppers, onions, mixed herbs and chilli pickle.				
KASHMIRI BHUNA (Spicy dish)	£14.95	£16.95	£18.50	£18.95
Chef's own recipe. Cooked with fenugreek in a delicious, medium think sauce with added coconut milk.				
SHATKORA	£14.95	£16.95	£18.50	£18.95
A special dish from Sylhet infused with Bangladeshi lemons. Cooked with shatkora paste, mixed spices and fresh curry leaves.				
MONIPUR (1)	£14.95	£16.95	£18.50	£18.95
Barbecued and cooked with mango in a creamy sauce.				

ANY CHICKEN DISH CAN BE COOKED WITH CHICKEN TIKKA AT NO EXTRA COST.



A PLACE TO MEET

LIGHT BITES
SHARING PLATTERS
TRADITIONAL DISHES



LUNCH

Perfect for a midweek meeting, express lunch or just to get away from the office.

Serving 12pm to 1.30pm (last orders).



DINNER

The perfect space to catch up with colleagues, friends and family.

Serving 5.30pm to 11pm (last orders).



OUR MENU SATISFIES ALL CRAVINGS

SIGNATURE DISHES

LAZEEZ	£16.95
Boneless pieces of chicken, sautéed and simmered in their own juice. Made ready with aromatic chillies, coriander, cardamom and mixed peppers.	
MURGH HARA JHUL (1)	£16.95
Delicately spiced chicken cooked in a rich sauce of yoghurt, garlic, fresh coriander, hint of green chillies and wholegrain mustard with a touch of olive oil.	
KEEMA	£18.50
A garnished dish, onion, garlic and a few selected spices, extensively treated to provide a dish of medium strength, a little condensed, but one of the most tasteful dishes. Served with potatoes and mince lamb.	
KEEMA PEAS	£18.50
A garnished dish, onion, garlic and a few selected spices, Served with minced lamb and peas.	
JINGHA BALCHOU	£18.50
King prawns cooked in a delicious hot, sweet and sour masala sauce with fresh mushroom. A classic Goan dish.	
JINGHA HARA JHUL (1)	£18.50
Delicately spiced tiger king prawn cooked in a rich sauce of yoghurt, garlic, fresh coriander, green chillies and a touch of olive oil.	
GOBI CHINGRI (Medium)	£18.50
Tiger king prawn cooked with coriander, cauliflower, tomatoes, onions, fresh garlic and spices.	
SHAHI JEERA	Chicken £16.95
Cooked with onion, garlic and a few selected spices extensively treated to provide a dish of medium strength. Infused with cumin seed.	
STIR FRY (3)	Tiger King Prawns £18.50
Cooked with onions, peppers and tomatoes with a touch of garlic and coriander.	
	Lamb £18.50

BIRIYANI DISH

Exquisite recipe from the Mughal days combines your choice of items below with fragrant Himalayan rice, cooked with light spices. Includes a medium Aloo Dall Curry.

VEGETABLE	£17.95
CHICKEN (1)	£19.95
LAMB (1)	£21.50
TIGER KING PRAWN (3)	£21.50

TANDOORI SELECTIONS

All Tandoori items are marinated in yoghurt and a variety of different spices. Baked in a clay oven.

CHICKEN TIKKA (1)	£16.95
Boneless pieces of chicken marinated overnight in tandoori spices and cooked in clay oven.	
SHEEK KEBAB (2)	£16.95
Minced lamb mixed with tandoori spices & grilled in a clay oven.	
TANDOORI CHICKEN (1)	£16.95
Two quarter pieces of on the bone chicken marinated overnight in yoghurt sauce and cooked in clay oven.	
CHICKEN SHASLICK (1)	£16.95
Off the bone breast pieces of chicken marinated in spices, grilled on charcoal with tomato, onions and green peppers.	
TANDOORI MIXED GRILL (1, 2, 6)	£19.95
Platter of tandoori chicken, sheek kebab and chicken tikka and served with nan bread and mint sauce.	

RICE DISH & BREAD

STEAMED BASMATI RICE	£5.25
PILAU RICE	£5.50
MUSHROOM RICE	£7.50
MIXED VEGETABLE RICE	£7.50
COCONUT RICE (5)	£7.50
SPECIAL FRIED RICE (1, 2)	£7.50
NAN (1, 2, 6)	£4.95
KEEMA NAN (1, 2, 6)	£5.50
PESHWARI NAN (1, 2, 5, 6)	£5.50
GARLIC NAN (1, 2, 6)	£5.50
PARATHA (6)	£4.95
ALOO PARATHA (6)	£5.50
TANDOORI ROTI (6)	£4.95

EXTRAS

TORTILLA (6)	£2.50
CHIPS	£3.75

VEGETABLE SIDE DISHES

GOBI GULISTAN (Cauliflower and peas)	£7.50
CHANA MASALA (Chick peas)	£7.50
MIXED VEGETABLES CURRY OR BHAJI	£7.50
SAAG BHAJI (Spinach)	£7.50
SAAG CREAM (1)	£7.50
BOMBAY POTATOES	£7.50
DAAL TARKA (Lentils)	£7.50
MUSHROOM BHAJI	£7.50
CAULIFLOWER BHAJI	£7.50
SAAG ALOO (Spinach with potatoes)	£7.50
SAAG DAAL (Spinach and lentils)	£7.50

CONDIMENTS

PAPADOM	£1.60
MASALA PAPADOM	£1.60
CHUTNEY	£1.40
Mint Sauce, Mango Chutney, Onion Salad or Lime Pickle	

SOFT DRINKS

CANS (330ml)	£2.50
Coke, Diet Coke, Lemonade, Orange Fanta	

NOTE: ALLERGY GUIDE

Please check if the dish of your choice contains any products you are allergic to before you order. Most dishes can be prepared with out any particular ingredients as our chef's will cook to your requirement. Each dish has the allergy guide number on its right in brackets, If not sure ask a member of staff when ordering.



All prices include GST. GST No. 0032151

TAKE-AWAY MENU

ORDER YOUR TAKEAWAY
880069 OR 07797 757258



JAIPUR

ISLAND-WIDE HOME DELIVERY SERVICE

DELIVERIES FROM 5.15PM TO 11.15PM
(£1.95 delivery charge on all orders in St Helier, £2.50 delivery charge for the rest of the Island)

OPENING HOURS

Lunch: 12pm to 1.30pm (last orders)
Dinner: Serving 5.30pm to 11pm (last orders)



www.jaipur.je



FOR RESTAURANT RESERVATIONS
CALL 880069 OR 07797 757258 OR
SCAN THE QR CODE TO EMAIL