

SPECIAL OCCASION MENU

JAIPUR SPICE

À LA CARTE STARTERS

POPPADOM 1.00

ASSORTED

PICKLE TRAY 4.00

Mango chutney, onion salad, mint yoghurt

JAIPUR SPECIAL PLATTER 6.95

A selection of chicken tikka, gosht tikka, onion bhaji, sheek kebab and pakora for a tempting choice

KING PRAWN FIRECRACKER 7.95 (NEW)

Spicy king prawns with sliced garlic and lemon, served on a bed of crunchy salad

CRAB PIRI PIRI 6.95

Minced crab meat, tossed with spring onions and vinegar mashed potato and aromatic spices. An excellent starter in a Goan style

CHICKEN CHAAT 5.95

Diced tender pieces of chicken breast flavoured with a tamarind sauce, served with a puri and a slice of lemon

SPICED MUSHROOM PANEER 6.95

Diced onions and peppers, stir fried with spiced mushrooms, paneer and tamarind

GUNPOWDER CHICKEN PAKORA 5.95

Delicious and crunchy chicken appetiser made with cubed chicken, ginger, garlic, herbs & spices

À LA CARTE MAIN COURSES

CHICKEN DARJEELING* 14.95

Tender pieces of chicken tikka delicately marinated in spiced and cooked in a creamy mild curry sauce

CHICKEN OR GOSHT HONEY MASSALA* 14.95

Diced chicken or gosht marinated in mild exotic spice, roasted on skewers in the tandoori and then cooked in a special creamy sauce with honey

RAJASTHANI GOSHT 14.95

A fairly hot stew dish prepared with shanks of grilled gosht gently simmered in a yoghurt and tamarind sauce and mixed with pickles. A superb gosht dish with plenty of strong flavours

JHINGA PIRI PIRI 16.95

Giant ocean prawns cooked Goan style with fierce green chilli peppers and sliced onions. Fairly hot in flavour

MACHILI PALAK MOSSALLA 16.95

Cubes of fish steak marinated in ginger, red peppers, chillies and lemon juice. Cooked gently with spinach. Medium hot

RAJA RANI 16.95

This dish is cooked with tandoori chicken off the bone, minced meat, small chick peas, mushrooms, bullet chillies. Tasting slightly hot. Served with Sambuca to give a punch

BANG BANG GOSHT 16.95

Slow cooked gosht with special salad, onions, methi, peppers, turmeric and coriander. Slightly hot

FRESH LEAF KING PRAWN 16.95

King prawns, methi, spinach, spring onions, coriander, with roasted garlic and tomato

SUNDRIES

RICE 3.50

PILAU RICE 3.95

LEMON RICE 4.50

COCONUT RICE 4.50

Sweet

SHABJEE PILAU 4.50

with vegetables

SPECIAL PILAU 4.50

with prawns

NAAN BREAD 3.50

GARLIC NAAN 3.95

PESHWARI NAAN* 3.95

KEEMA NAAN 3.95

SPICE BEGOON 4.50

Aubergine

SHABJEE TAKARI 4.50

Mixed vegetables

CHANA MASSALA 4.50

RUSHOON PALAK 4.50

TARKA DAL 4.50

SET BANQUET MENU

27.95 PER PERSON*

CHRISTMAS £30.00 PER PERSON

STARTERS

CHOOSE 1 DISH PER PERSON

SPECIAL TANDOORI MIXED PLATTER STARTER (or vegetarian option)

An appetising range of full flavoured chicken, gosht, onion bhaji's and pakoras

OR

GUNPOWDER CHICKEN PAKORA

Delicious and crunchy chicken appetiser made with cubed chicken, ginger, garlic, herbs & spices

OR

GUNPOWDER VEGETARIAN PAKORA

MAIN COURSES

CHOOSE 1 DISH PER PERSON

CHICKEN TIKKA MASSALA*

The famous chicken tikka massala, found in most Indian restaurants, prepared with the Jaipur special fenugreek, minced meat and mild massala sauce

RAJASTHANI GOSHT

A fairly hot stew dish prepared with shanks of grilled gosht gently simmered in a yoghurt and tamarind sauce and mixed with pickles. A superb gosht dish with plenty of strong flavours

CHICKEN HYDERABADI*

Chicken marinated and laced with cashew nut paste, cooked with milk and cream. A superb chicken dish. Mild in flavour

TANDOORI BUTTER CHICKEN*

Boneless tandoori chicken cooked in a creamy, buttery sauce, made with a touch of coconut, onions, cream and a touch of tomato to give a slightly sweet buttery cream feel.

JAIPUR SPECIAL BEEF BHUNA

Slow cooked beef cooked in a spicy sauce with caramelised onions, fried spices, cardamom pods, black peppercorns, bay leaves, green chillies, tamarind, tomatoes, lemon and a pinch of sugar

HIGHWAY CHICKEN OR GOSHT CURRY

Chicken breast or gosht slowly simmered in onion and tomato gravy tempered with onion seeds and potatoes

SIDE DISHES

CHOOSE 1 ITEM PER PERSON

SAAG BHAJI / ALOO GOBI

SUNDRIES

1 PILAU RICE included per person

1 NAAN BREAD shared between 2 people

! *These dishes contain nuts

Please note that some of our dishes contain **nuts (including peanuts) and nut oils**. Due to these dishes being cooked in the same kitchen we are unable to guarantee that some cross contamination has not occurred. For this reason we are **unable to prepare any food which is 100% nut (including peanut) free**. Jaipur Spice will not accept any responsibility for persons who ignore this warning and subsequently experience issues resulting from food allergies.

PLEASE ASK STAFF ABOUT ALLERGENS -

*European Options available on request

**Any Main Course can be selected from the A La Carte menu if required on request as part of the Set Banquet Menu