

Established in York in 1984, our vision was to change the variety of Indian food offered to the public. Influenced with the blending of spices from Sylhet, Bangladesh, we began a mission to create real quality Indian Cuisine.

Here at JAIPURSPICE you will find our freshly prepared food to be delicately spiced, full of flavour and visually inviting. Using only the freshest, locally sourced ingredients available, we create classic mouth-watering dishes for our diners by combining over 60 years of experience cooking Indian Cuisine to the highest standards.



JAIPURSPICE

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MENU



JAIPURSPICE

CONTEMPORARY INDIAN CUISINE

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## STARTERS

POPPADOMS 0.70

ASSORTED PICKLE TRAY 2.50

TANDOORI MIXED PLATTER 4.95

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

CHICKEN OR LAMB TIKKA 3.95

Cubed off the bone tender pieces of chicken or lamb, marinated in tandoori spices, freshly beaten yoghurt with a touch of tamarind and charcoal grilled to perfection for a marvellous flavour

TANDOORI CHICKEN 3.95

Pieces of chicken, marinated in herbs and spices then charcoal grilled to perfection

SHISH KEBAB 3.95

Lean minced lamb, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven

ONION BHAJI 3.95

Classic crispy spiced onions, deep fried

MEAT OR VEGETABLE SAMOSA 3.95

Mixed vegetable or minced lamb steamed in herbs and spices, fresh coriander and wrapped with light pastry, crispy fried.

ROTI CHINGRI 4.50

Small sea prawns stir-fried in a Goan style with chopped spring onions and tomatoes in medium spices served with a puri and a slice of lemon

CHICKEN CHAAT 4.50

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

KAKRA CHOP 4.50

Minced crab meat tossed with onions mashed potato and aromatic spice. Excellent crab starter in a Goan style

ALOO PALAK PAKORA 3.95

Finely chopped spinach, sweet potato, black pepper and fenugreek bound together with bread crumbs deep fried to perfection

CHICKEN PALAK PAKORA 3.95

Succulent diced pieces of pan grilled chicken, laced with cardamom, spinach and garlic, blended together with bread crumbs, deep fried to perfection

ACHARI CHINGRI 5.50

Tiger prawns flavoured with cocktail sauce and coriander, served with mushrooms

GARLIC MUSHROOMS 3.95

Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander

CALAMARI BAZA 4.95

Deep fried squid, marinated in punjabi spices garlic and ajwain



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.

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## JAIPUR SPICE SPECIAL BANQUET

For **②** People:

**2 MIX STARTERS**

Tandoori Mixed Platter  
An appetising range of full flavoured chicken and lamb, onion bhaji

**2 MAIN COURSES**

Rajasthani Gosht and Chicken Hyderabad\*  
1 Side Dish  
Saag Aloo

**ACCOMPANIMENTS**

2 Pilau Rice, 1 Naan

At **17.95** Per Person

For **④** People:

**4 MIX STARTERS**

Tandoori Mixed Platter  
An appetising range of full flavoured chicken and lamb, onion bhaji's

**4 MAIN COURSES**

Chicken Tikka Massala\*  
Chicken Tikka Makhani\*  
Lamb Khari and Rajasthani Gosht  
2 Side Dishes, 1 Saag Aloo  
1 Tarka Daal

**ACCOMPANIMENTS**

4 Pilau Rice, 2 Naan

At **16.95** Per Person

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## FISH SPECIALITIES

**MACHLI PALAK 11.95**

Cubes of fish steak marinated over several hours in ginger, red peppers, chilli, lemon juice and broiled in the clay oven, cooked gently with spinach in a medium hot spicy sauce.

**MONI PURI MACHLI MASSALA 11.95**

This is a traditional moni puri fish from the eastern region of Bangladesh. A tribal dish cooked in a massala sauce and stuffed with garlic. Garnished with fresh coriander. A superb massala fish dish.

**SARISHA CHINGRI 13.95**

Giant Khulna prawns cooked using mustard seeds and mustard paste, green chillies and fresh yoghurt for a distinctive flavour

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## TANDOORI SPECIALITIES

**CHICKEN TIKKA 10.95**

Juicy pieces of chicken breast, off the bone, marinated in herbs and spices, charcoal grilled to perfection

**LAMB TIKKA 11.95**

Shanks of tender lamb, marinated in yoghurt and slightly hot tandoori spices, cooked in a clay oven

**TANDOORI CHICKEN (HALF) 11.95**

Pieces of half chicken, on the bone, marinated in herbs and spices then charcoal grilled to perfection

**TANDOORI MIXED GRILL 12.50**

Selection of Tandoori specialities. An imaginative and delightful mixed grill

**TANDOORI GALDA 14.95**

Giant King prawns marinated and char-grilled

**CHICKEN OR LAMB SHASHLICK 12.95**

Barbecued peppers, onions, tomatoes & marinated chicken or lamb

ALL TANDOORI DISHES ARE SERVED WITH SIDE SALAD AND MINT SAUCE

**\*These dishes contain nuts**



## HOUSE SPECIALITIES

### CHICKEN OR LAMB BHINDI 10.95

A fairly hot dish cooked with okra & fresh herbs and spices

### RAJASTHANI GOSHT 11.95

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

### CHICKEN OR LAMB TIKKA JALFREZI 11.95

Chicken tikka or Lamb tikka cooked with plenty of sliced green chillies, onions & green peppers. Fairly hot spices and herbs together with a thick curry sauce, garnished with fresh coriander

### CHICKEN OR LAMB KARAHI 10.95

Chicken or Lamb tikka cooked deep pan style with cubed onions, peppers, & Punjabi spices. Medium

### CHINGRI JALFREZI 13.95

Marinated king prawns cooked with sliced onions, peppers and chilli in a sauce. Fairly hot in flavour

### SHAHI SHASHLICK BHUNA CHICKEN OR LAMB 12.95

Tender pieces of chicken or lamb immersed overnight together with mustard paste, onions, peppers and tomatoes grilled and gently cooked Goan style - medium hot

### CHICKEN OR LAMB TIKKA ROGAN 10.95

Chicken or lamb cooked with shredded onions, kashmiri spices and garnished with fried spicy tomatoes and fresh coriander - medium

### ARKAN GOSHT 10.95

Arakan people live in the hilly south east part of Bangladesh. These people eat lamb using the hottest green chilli & calamansi. Hot to taste

### CHICKEN CHILLI MASSALA 11.95

Prepared with boneless chicken from the charcoal fire and cooked with fresh green chillies, coriander, a touch of massala sauce, onions, and spices to give slightly hot taste

### JAIPUR SPICE SPECIAL 12.95

This dish is cooked with a mixture of chicken tikka, lamb tikka, tandoori chicken, prawns and mushrooms. Prepared with thick curry sauce, fresh fried garlic, onions, green peppers and medium spices.

### RAJA RANI 12.95

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

### MUMBAI MASSALA 12.95

A traditional dish cooked with sambuca, fried minced lamb and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium hot

### CHEF'S SPECIAL 12.95

Please ask the waiter. May contain nuts

“ because we make our food fresh, you will get the best indian cooking has to offer ~ and if you are looking for real authenticity why not ask for your curry to be cooked “apna” style for a sense of real home cooking. ”

### CHICKEN TIKKA MASSALA\* 10.95

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

### CHICKEN HYDERABADI\* 10.95

Chicken marinated and cooked with cream. A superb mild chicken dish.

### TANDOORI BUTTER CHICKEN\* 10.95

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

### SPECIAL MALAYA\* 10.95

Specially prepared chicken tikka cooked with banana, almond and coconut with a touch of butter and mild spices

### CHICKEN OR LAMB PASSANDA\* 10.95

Juicy pieces of marinated chicken or lamb, cooked in purified Indian butter, ground almond and mild spices with a dash of cream to give a mild sweet flavour

### TANDOORI KING PRAWN MASSALA\* 14.95

Giant King Prawns from the Bay of Bengal are baked in the clay oven then gently simmered in a spicy red massala sauce. Mild to taste

### CHICKEN MAKANI\* 10.95

Morsels of succulent pieces of chicken marinated with ginger, garlic, yoghurt and charcoal grilled. Gently cooked with cream and a blend of two cheeses. Mild in flavour

### CHICKEN OR LAMB HONEY MASSALA\* 11.95

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

### AMLI CHICKEN\* 10.95

A medium to mild dish cooked in aromatic mango sauce

### CHICKEN DARJEELING\* 12.95

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

### JAIPUR SPICE SPECIAL BIRYANI 13.95

Selection of tandoori specialities, stir fried with saffron rice and served with vegetable curry sauce

### SPECIAL MURGHI MASSALA 12.95

A traditional dish cooked with fried mince lamb and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium Hot

### CHICKEN OR LAMB TIKKA SAAG 11.95

Chicken or lamb cooked with spinach and coriander. Medium hot

### CHICKEN OR LAMB PURSEE 10.95

A Gujrati dish cooked with Channa dal and fresh lemon juice

Please indicate how spicy you would like your dish.



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## VEGETARIAN DISHES

Special Vegetable Balti **10.95**  
Special Vegetable Bhuna **7.95**  
Special Vegetable Thali **11.95**  
Special Vegetable Biryani **9.95**  
Special Vegetable Khari **8.95**  
Shahi Vegetable Massala\* **8.95**  
Vegetable Jalfrezi **8.95**

## BIRYANI DISHES

Stir fry rice dish cooked with basmati served with a side compliment vegetable curry  
Chicken **10.95** Lamb **11.95**  
Chicken Tikka **11.20**  
King Prawn **12.95** Prawn **11.95**

## TRADITIONAL DISHES

KORMA\*, PATHIA, DANSAK, DOPIAZA, MADRAS, MALAYA\*, BHUNA, ROGAN JOSH, VINDALOO

Chicken **9.95** Lamb **9.95** King Prawn **11.95** Prawn **9.95** Veg **8.95**

## BALTI SPECIALITIES

We specialise in Balti dishes and highly recommend that you try this traditional curry which is cooked in a special wok with spicy cubed onions, green peppers, thick curry sauce and our chef's own special recipe of fresh spices and herbs, together with a touch of Indian pickle. Medium hot. Accompanied with a plain pilau and a naan.

(alternative rice/naan breads will incur an additional cost of 50p)

CHICKEN OR LAMB BALTI **13.95**  
GARLIC CHILLI CHICKEN OR LAMB BALTI **13.95**  
TANDOORI KING PRAWN PLAK BALTI (spinach) **15.95**  
CHICKEN PATHIA BALTI (sweet, sour & hot) **13.95**  
JAIPUR SPICE SPECIAL BALTI **14.95**

## EUROPEAN DISHES

Served with salad and chips

SIRLOIN STEAK **13.95**  
FRIED CHICKEN & CHIPS **8.95**  
CHICKEN NUGGETS & CHIPS **8.95**  
SCAMPI & CHIPS **9.95**  
PLAIN OMELETTE **7.95**  
MUSHROOM OMELETTE **8.95**

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## VEGETABLE SIDE DISHES

BOMBAY ALOO **3.95**  
Steamed potatoes cooked with fresh herbs and garlic

SAAG BHAJI **3.95**  
Spinach leaf cooked together with garlic and aniseed, stir fried with sliced onions. Garnished with fresh coriander.

BRINJAL BHAJI **3.95**  
Sliced aubergine gently pan fried, cooked with garlic and medium spices

SAAG ALOO **3.95**  
Stir fried spinach, cooked with baby potatoes

SPICY BHINDI BHAJI **3.95**  
Spicy fried green okra, cooked with onions and tomatoes

MIXED VEGETABLE BHAJI **3.95**  
An assortment of mixed vegetables cooked in Bombay style

SAAG PANEER **3.95**  
Spinach with mustard leaves, spices and cheese

MUSHROOM BHAJI **3.95**  
Mushrooms cooked in a Goan style recipe

TARKA DAAL **3.95**  
Tiny salmon pink lentils gently tempered with tumeric and clarified butter, garnished with fresh fried garlic, cumin and mustard seed.

NIMBU CHANA MASSALA **3.95**  
Small chick peas cooked in lemon juice and tamarind sauce

ALOO GOBI **3.95**  
Steamed potatoes with cauliflower, stir fried in aromatic spices

GREEN SALAD **1.50**

CHIPS **2.20**

RAITHA **1.50**

## BREADS

NAAN **2.60**

GARLIC NAAN **2.90**

PESHWARI NAAN **2.90**  
Contains nuts

KEEMA NAAN **2.90**  
Minced meat

STUFFED NAAN **2.90**  
Vegetables

KULCHA NAAN **2.90**  
Cheese and onions

STUFFED PARATHA **2.90**  
Pan fried flaky bread stuffed with vegetables

CHAPATI **1.40**  
Indian unleavened bread

TANDOORI ROTI **2.00£**  
Brown bread freshly baked in the clay oven

## RICE

RICE **2.60**  
Steamed, white basmati rice

PILAU RICE **2.90**  
Fragrantly cooked rice given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed

LEMON RICE **3.70**  
Stir fried ghee rice, lightly flavoured with fresh lemon

VEGETABLE PILAU **3.70**  
Mixed vegetable, stir fried with rice

MUSHROOM PILAU **3.70**  
Steamed mushrooms, stir fried with ghee and rice

SPECIAL PILAU RICE **3.95**  
Small prawns and vegetables, stir fried in aromatic spices.



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