



## CHRISTMAS MENU



We take special bookings for weddings, office party's, birthday's and we also let customers hire the restaurant as a hall without food for private occasions. **FREE DISCO** when booking for 40+ people.

**PLEASE TELEPHONE FOR DETAILS.**

Haxby Road, York  
01904 673550

York Road, Easingwold  
01347 823370

Open 7 days a week 5pm - 12pm, Including Bank Holidays. Open Boxing Day

# CHRISTMAS MENU

**£24.95**  
per person

## 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

CHINGRI  
TALI BHAJI 5.95

Giant king prawns marinated  
in various spices trapped in  
fresh spinach and bread  
crumbs, deep fried to create  
superb crispy prawns

CRAB PIRI PIRI 4.95

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

CHICKEN CHAAT 4.50

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

VEGETARIAN  
TREAT 5.95

A vegetarian selection of  
samosa, allo pakora, onion bhaji  
for an enticing taste

STARTER  
OF THE DAY 5.95

This is to surprise you!

## À LA CARTE MENU

CHICKEN DARJEELING\* 14.95

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

HONEY MASSALA  
CHICKEN OR GOSHT\* 14.95

Diced chicken or gosht marinated in mild exotic  
spice, roasted on skewers in the tandoori an  
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, chillis 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

CHICKEN OR GOSHT PODINA 16.95

Chef's special

DISH OF THE DAY 16.95

This is to surprise you! Please mention - mild,  
medium or hot

VEGETABLE SPECIAL 12.95

Fresh garden mixed vegetables cooked in a  
Goan style with onions and garnished with fresh  
coriander. Medium

## SPECIAL CHRISTMAS BANQUET

SPECIAL TANDOORI  
MIXED PLATTER STARTER

(or vegetarian option)

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

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

CHICKEN OR GOSHT TIKKA JALFREZI

Chicken tikka or Gosht 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

TANDOORI BUTTER CHICKEN\*

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.

SHAHI SHASHLICK BHUNA  
CHICKEN OR GOSHT

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

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

## 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

\*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.