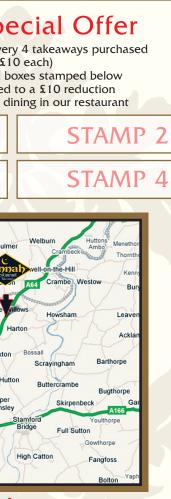
Sundries		A Bit On The Side					
★ Steamed Rice	2.25	★ Vegetable Bhaji	3.50				
★ Pilau Rice	2.25	★ Tarka Dall	3.50				
★ Mushroom Pilau	2.50	★ Sag Aloo	3.50				
★ Egg Pilau	2.50	★ Bombay Aloo	3.50				
★ Lemon Rice	2.50	★ Cauliflower Bhaji	3.50				
★ Keema Rice	2.50	★ Mushroom Bhaji	3.50				
★ Special Rice	2.50	★ Brinjal Bhaji	3.50				
★ Plain Nan	2.25	★ Bhindi Bhaji	3.50				
★ Garlic Nan	2.50	★ Sag Bhaji	3.50				
★ Family Nan	4.50	★ Sag Paneer	3.50				
★ Kulcha Nan	2.50	★ French Fries	2.50				
★ Keema Nan	2.50	★ Pickle Tray	1.50				
★ Peshwari Nan	2.50	★ Pratha (Assorted)	2.25				
★ Hot Spicy Nan	2.50						
★ Tandoori Roti	0.95						
★ Chapati	0.75						
★ Popadom (Plain or Spicy)	0.50	<b>L</b> inna	h				

Exclusive banquets are available for all numbers. Note: Some of our dishes contain nuts: Please ask for any special dietary requirements. We also provide an alternative menu & children's menu.

ControlCon	
Outside & Catering Call the experts for all your party requirements. We will come to the location of your choice and prepare and serve your ideal meal. Tel: 01904 468 202	
THE IDEAL GIFT	
ift vouchers are available from our head office in £10, £20, or £30 denominations.	Jin 1 -
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## ches at:



# TAKE AWAY MENU 01904 468202 / 468877

Saturday - Sunday 12 noon till 11.30pm Monday- Friday 5.30pm till 11pm

A64 Malton Road, Flaxton, York YO60 7SQ

Head Office A64 Malton Road, Flaxton York YO60 7SQ

★ Jinnah's Sizzling Mix (for 2) 3.50p.p. ★ Mixed Platter (for one)	4.25	Delicate & Mild Dishes	Medium Homestyle Specialities
<ul> <li>★ Jinnah's Special Mix (for 4-6-8+) 3.95p.p.</li> <li>★ King Prawn Puree</li> <li>4.25</li> <li>★ King Prawn Butterfly</li> <li>★ Punjabi Masala Fish</li> <li>★ Chicken Tikka or Lamb Tikka</li> </ul>	3.25 3.25 3.25 3.25 3.25	<ul> <li>★ Chicken or Lamb Tikka Massala 7.25</li> <li>United Kingdom's best and most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas and fresh cream. (Mild)</li> <li>★ Chicken La Jawab 7.25</li> <li>Almonds and coconut impart sumptuous richness to this lightly spiced curry of lean chicken, fresh cream and a touch of sugar, herbs and spices. (Mild and creamy)</li> </ul>	★ Nepalese Lamb / Chicken 7.25 Balls of minced chicken or lamb neatly spiced to a medium strength with thick sauce.
<ul> <li>Prawn Puree</li> <li>Chicken Chaatt</li> <li>Samosa (Meat or Vegetable)</li> <li>Sindi Fried Chicken</li> <li>Sindi Fried Chicken</li> <li>Samosa (Meat or Vegetable)</li> <li>Sindi Fried Chicken</li> <li>Substantiation</li> <li>Substanti</li></ul>	3.25 3.25 4.25 3.25 3.25 3.25	<ul> <li>★ Andhari Raath (After Dark)</li> <li>7.25</li> <li>Chicken or lamb delicately flavoured with fresh herbs and spices cooked with coconut powder,</li> <li>An excellent step up from all our mild dishes created with some thought by our chef to fulfill</li> </ul>	★ Jinnah's Special Karahi 10.95 Lamb, chicken, king prawn, peas, sweetcorn, chana dhall in a very, very rich sauce. Neatly spiced with so many different flavours.
Tancloori Dishes The Tandoori is a traditional clay oven in which skewered lamb & chicken is cooked over charcoal. Tandoori dishes are highly recommended, the unique flavours of the Tandoori	glowing cuisine	almond powder, sultanas and kish mish to suit the weaker palate with a touch of Tia Maria. (Very mild) ★ Shalimar Karahi (Chicken or Lamb) 7.25 Chicken cooked over charcoal with almonds,	<ul> <li>★ Nawabi Khana Chicken/Lamb 7.25</li> <li>The most complex of all great curries.</li> <li>Comprises twenty one ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouthwatering dish.</li> </ul>
have become as popular and well loved in recent times here in the UK - as they have for centuries on the subcontinent. ★ Chicken Shashlick Marinated chunks of breast cooked in clay oven with onions, capsicum and tomatoes (served sizzling).	8.50	Jinnah's own creation slightly spiced to taste the flavour of the curry with fresh capsicum, garlic, ginger and a touch of cream and plenty of love. chicken Delight 7.25 Our chefs creation to suit the weaker palette,	★ Afghani Chicken / Lamb 7.25 A classical Afganistani dish comprising of lamb or chicken which considering the expense and efforts involved -it's normally cooked for Royalty! Cooked very gentty in a rich sauce finely chopped
<ul> <li>★ Jinnah's Tandoori Special Chicken, lamb, king prawns, sheekh kebab cooked over charcoal and served sizzling.</li> <li>★ Chicken or Lamb Tikka</li> </ul>	9.95 8.50	★ Kashmiri Khana       7.25       cooked in a mild sauce with lots of flavours.         A fragrant dish of spring chicken fillets, slightly sweetened by the addition of pineapple and       ★ Hawaiian Chicken / Lamb       7.25	★ Multani Chicken / Lamb       7.25         Lamb or chicken cooked in a lightly spiced
Chicken or lamb marinated and cooked in a clay oven. Served sizzling. ★ Tandoori King Prawn Marinated king prawn cooked over charcoal. Served sizzling.	10.95	creamed coconut. Garnished with slicedExceptionally smooth in taste. Cooked withbanana, this is one of the most aromatic dishesground coconut, pineapple and mangofrom the subcontinent. (Mild strength).chutney. Sprinkled over with fresh coriander and spring onion.	sauce with a variety of fresh herbs and spices, fresh tomatoes and plain yoghurt. Very highly recommended. (Not hot)
<ul> <li>★ King Prawn Stir Fry A healthy &amp; highly nutritious dish at the same time extremely delicious. Served sizzling.</li> <li>★ Mix Stir Fry</li> </ul>	10.95	<ul> <li>★ Malai Chicken / Lamb 7.25</li> <li>The indulgent dish from subcontinent the subtile flavour of lamb or chicken is beautifully complemented by the cheese, fresh tomatoes,</li> <li>★ Chasani Chicken / Lamb 7.25</li> <li>∀ery carefully prepared after a lot of experimentations for those with a sensitive palate.</li> </ul>	★ Tikka Rogan Josh 7.25 Lamb or chicken, dish of Kashmir undoubtedly the Prince among curries topped with fresh tomatoes.
<ul> <li>A healthy &amp; highly nutritious dish at the same time extremely delicious. Served sizzling.</li> <li>★ Chicken Stir Fry A healthy &amp; highly nutritious dish at the same time extremely delicious. Served sizzling.</li> <li>Linnah Balti Dishes</li> </ul>	8.50	complemented by the cheese, near tornatoes, yoghurt & a touch of cream garnished over with almonds.       complemented by the cheese, near tornatoes, the modern attitude, mode & the modern attitude, mode & circumstances rather than the traditional spicy recipe of our kitchens. You will be impressed.         ★ Makhni Chicken or Lamb       7.25         Lamb or Chicken cooked with puree ghee,       ★ Lahoree Chicken / Lamb       7.25	<ul> <li>★ Agni Karahi</li> <li>7.25</li> <li>Chicken or lamb charcoal grilled. Cooked with onions, capsicum, garlic, ginger, fresh coriander &amp; flamed with brandy</li> </ul>
Balhistan, the home of the Balti Dish is the northern most area of Pakistan. In recent times Balti dishes have become extremely popular. Traditionally Balti food is prepared with special fresh herbs and spices.	- 1	cream, cheese & traditional light herbs and spices. It's rich, creamy and cheesy. (Mild) Prepared to suit the weaker palate. Cooked with fruit. It's mild, creamy, nutty & fruity. (Very mild)	★ Murgh Jalpuri 7.25 Diced pieces of chicken breast cooked with fresh capsicum, garlic, fenugreek leaves, green
<ul> <li>★ Pathan Balti Lamb cooked with fresh spinach leaves, ginger &amp; capsicum.</li> <li>★ Shensha Balti</li> </ul>	7.25	<ul> <li>★ Posh Spice</li> <li>An amazing mixture of chicken with fresh cream, sugar, egg, mango pulp and coconut impart sumptuous richness to this lightly spiced curry.</li> <li>★ Butter Chicken</li> <li>Chicken cooked with butter, almonds, sultanas</li> <li>&amp; cream. (Very mild)</li> </ul>	chillies with special herbs and spices. Served on a Puri. ★ Karachi Flavour 7.25
<ul> <li>With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.</li> <li>★ Jinnah Special Tandoori Balti Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style.</li> </ul>	7.25	Famous Curry Dishes Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiaza, Pathia	An amazing mixture of tender lamb, curried with minced chicken breast, spinach and tomatoes. This dish is spiced with garlic, ginger and garnished with crumbled egg. (Medium)
Chicken or Lamb Tikka Balti Tikka cooked Balti-style. Exclusive banguets are available for all numbers	7.25	Lamb, chicken, Prawn, Vegetable £6.50 King Prawn £10.25 Please Note: Some of our dishes contain nuts: Please ask for any special dietary requirement	★ Chutney Chicken / Lamb 7.25 A specially dish made with fresh tomatoes, garlic, spring onion, garnished with fresh coriander and covered with mint sauce. (Medium)
		rease Note. Some of our dishes contain nots. Please ask for any special dietary requirement	

#### 7.25 ★ Murgh Rajastani Selected Kashmiri herbs and spices with fresh tomatoes, capsicum, lemon spring onion, garlic and ginger, green chilli and eggs. The result is an astonishing blend of flavours recommended with Tandoori Roti or Nan bread (its dry, spicy and gorgeous!). ★ Parsi Chicken / Lamb 7.25

A famous Persian dish lavishly garnished with fresh garlic and spring onions, ginger, green chillies, tomatoes, lemon and chana dall. Its superb!

★ Mirchi Korma Chicken / Lamb 7.25 Spicy Korma Kashmiri Style

7.25 ★ Ginger Chicken / Lamb Chicken or lamb highly flavoured with fresh ginger & lots of fresh herbs & spices (Medium)

★ Biryani's 9.50 Specially cooked basmati rice with herbs & spices & flavoured with nuts & sultanas. May be mixed to suit individual preference. e.g. lamb, chicken, prawn.

### Chef's Spicy **Specialities**

★ Deluxe Thali

For those who just can't decide which dishes to choose, why not let our chef spoil you with your own personal banquet. An amazing combination of dishes of the chef's choice. (Mild, medium & very spicy or a selection of strengths)

7.25 ★ Garlic Chilli Chicken Breast of chicken cooked in a clay oven & highly flavoured with fresh garlic, green chilli, capsicum & tomatoes

★ Hasina Chicken / Lamb 7.25 Chicken or lamb cooked with fresh green chilli, bullet chilli mixture of coloured capsicum spring onion, fresh garlic, ginger, fresh spinach. This astonishing dish is like what you would eat at an Asian family's home as a guest.

★ Masalendar Chicken / Lamb 7.25 The most famous common spice blend flavours to enhance rather then drawn out the star ingredients. The recipe is modern explosive flavours it will change your perceptions of our food so that you will contemplate eating. Cooked with red onion, coloured, capsicum, plum tomato, chilli paste. (Hot)

★ Handi Chicken / Lamb Relatively sophisticated dish developed for the Mongul emperors. Easy young meat such calf or spring chicken always used for this dish, so its easy to break your fingers avoiding the need of cutlery. Its knack of course aided greatly by using chappatti nan as a type of cutlery to carry it in your mouth. The once all powerful Shah of Asia said that eating with knife & fork was like making love through an interpreter.

#### ★ Lemon Chilli Chicken 7.25

Marinated chicken done in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger & black pepper. Sprinkled with fresh dhania. It might sound a lot hotter.. then it is!

★ Panch Rangia (Chicken or Lamb) 7.25 A speciality from Hydrabad. Diced pieces of chicken or lamb marinated and cooked in tantalising mixed pickles, masala laced with fresh green chilli and fresh coriander. (Fairly hot).

7.25 ★ Puniabi Taste A unique Punjabi dish which is a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black peppers and chicken sprinkled over with coriander. (Might be spicy)

★ Fauladi Chicken/Lamb Home Style 7.25 Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a fairly strong strength. Made with fresh green chillies - might have after effects. (fairly Hot)

🖈 Royal Thali 19.95 An amazing array of lamb, chicken, seafood & veg dishes complemented with a selection of sundries (You are definitely spoilt)

### Seafood

10.95 ★ Seafood Plater

★ Jinnah's Special Seafood Karahi 10.95 Seafoods cooked in a very rich sauce with a variety of flavours. Can be made medium or hot.

★ Garlic Chilli King Prawn 10.25 Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes (hot).

7.25 🛛 ★ King Prawn Rajala 10.25 Cooked with almonds, coconut, sultana, sprinkled with nuts and poppy seeds. 10.25 ★ King Prawn Delight Our chefs creation to suit the weaker palette,

cooked in a mild sauce with lots of flavours.

#### 10.25 ★ King Prawn Agni

King prawns cooked in chefs own special thick sauce with garlic, ginger, capsicum, tomatoes and finely chopped spring onions (medium).

10.25 ★ King Prawn Malai The indulgent dish from subcontinent the subtle flavour of king prawn is beautifully

complemented by the cheese, fresh tomatoes, yoghurt & a touch of cream garnished over with almonds.

★ Kashmiri Prawn Rogan Josh 10.25 Prawns cooked with special herbs & spices, topped with fresh tomatoes, capsicum & green chillies.

### 🛨 Karahi Fish

10.25

Fish cooked in traditional herbs & spices with fresh green chilli, coriander, anardana, spring onion, & served in a karahi

★ Tuna Balchao

10.25

Barracudan diced tuna, palm vinegar & red chilli create one of the most famous Goan specialities. The sour and slightly sweet flavours are balanced with aromatic spices. Amazing watch out for the chillies, they are mildly addictive like caffeine.

## Jinnah Selection of **Vegetable Dishes**

★ Jinnah's Special Vegetable Karahi	6.25
★ Vegetable Handi	6.25
★ Shahi Vegetable Masala	6.25
★ Vegetable Thali	12.95
★ Special Vegetable Bhuna	6.25
★ Vegetable Delight	6.25
★ Special Vegetable Rogan Josh	6.25
★ Saq Paneer	6.25

We also provide an alternative menu & children's menu

17.95