

VEGETARIAN DISHES

Special Vegetable Balti **6.95**
Special Vegetable Bhuna **5.95**
Special Vegetable Thali **8.95**
Special Vegetable Biryani **6.95**
Special Vegetable Khari **5.95**
Shahi Vegetable Massala **5.95**
Vegetable Jalfrezi **5.95**

BIRYANI DISHES

Stir fry rice dish cooked with basmati served with a side compliment vegetable curry
Chicken **7.20**
Chicken Tikka **7.95** Lamb **7.95**
King Prawn **9.95** Prawn **7.20**
Vegetable **6.50**

TRADITIONAL DISHES

KORMA*, **PATHIA**, **DANSACK**, **DOPIAZA**,
MADRAS, **MALAYA***, **BHUNA**, **ROGAN JOSH**,
VINDALOO, **CEYLONISE**

Chicken **5.70** Lamb **5.95** King Prawn **7.50** Prawn **5.70**

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 choice of any naan.

CHICKEN OR LAMB BALTI 9.95

TRADITIONAL MEAT BALTI 9.95

GARLIC CHILLI CHICKEN OR LAMB BALTI 9.95

TANDOORI KING PRAWN PLAK BALTI (spinach) 10.95

CHICKEN PATHIA BALTI (sweet, sour & hot) 9.95

INDIAN GARDEN SPECIAL BALTI 10.50

EUROPEAN DISHES

Served with salad and chips

SIRLOIN STEAK 7.50

FRIED CHICKEN & CHIPS 4.95

CHICKEN NUGGETS & CHIPS 4.95

SCAMPI & CHIPS 4.95

PLAIN OMELETTE 4.00

MUSHROOM OMELETTE 4.00

PRAWN OMELETTE 4.95

VEGETABLE SIDE DISHES

TARKA MASOOR DAAL 2.95

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

RUSHOON PALAK 2.95

Spinach leaf steamed together with paia, garlic and aniseed, stir fried with sliced onions. Garnished with fresh coriander

MYMENSINGH BEGOON 2.95

Sliced aubergine gently pan fried, cooked with garlic and medium spices

ALOO PALAK 2.95

Stir fried spinach, served with baby potatoes

SPICY BHINDI BHAJI 2.95

Spicy fried green okra, cooked with onions and tomatoes

SHABJEE TORKARI 2.95

An assortment of mixed vegetables cooked in Bombay style

SHABJEE KHUMBI 2.95

Mushrooms cooked in a Goan style recipe

NIMBU CHANA MASSALA 2.95

Small chick peas cooked in lemon juice and tamarind sauce

ALOO GOBI 2.95

Steamed potatoes with cauliflower, stir fried in aromatic spices

BOMBAY ALOO 2.95

Steamed potatoes cooked with fresh herbs and garlic

GREEN SALAD 1.00

CHIPS 1.50

RICE

SHADA RICE 1.95

Steamed, white basmati rice

PILAU RICE 2.30

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

LEMON RICE 2.50

Stir fried ghee rice, lightly flavoured with fresh lemon

SHABJEE PILAU 2.50

Mixed vegetable, stir fried with rice

KHUMBI PILAU 2.50

Steamed mushrooms, stir fried with ghee and rice

SPECIAL PILAU RICE 2.50

Small prawns and vegetables, stir fried in aromatic spices.

BREADS

PLAIN NAAN 1.95

GARLIC NAAN 2.30

PESHWARI NAAN 2.30
(Contains nuts)

KEEMA NAAN 2.30
Minced meat

STUFFED NAAN 2.30
Vegetables

KULCHA NAAN 2.30
Cheese and onions

STUFFED PARATHA 2.30
Pan fried flaky bread stuffed with vegetables

CHAPATI 0.80
Indian unleavened bread

TANDOORI ROTI 1.30£
Brown bread freshly baked in the clay oven

www.jaipur-spice.co.uk

HOW TO FIND US:



**WINDROSS HOUSE, MARKET PLACE,
EASINGWOLD YO61 3AG**

01347 821900

OPENING HOURS: 5:30PM UNTIL MIDNIGHT

~ THE ~
INDIAN GARDEN
RESTAURANT

CONTEMPORARY INDIAN CUISINE

TAKEAWAY MENU

**WINDROSS HOUSE, MARKET PLACE,
EASINGWOLD YO61 3AG**

01347 821900

RESERVATION: 01347 823900

STARTERS (These dishes contain nuts)

POPPADOMS **0.45**

SPICY POPPADOMS **0.45**

ASSORTED PICKLE TRAY **1.50**

SHISH KEBAB **2.30**

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

MURGH OR GOSHT TIKKA **2.70**

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

ROTI CHINGRI **3.50**

Small sea prawns stir-fried in a Goan style with finely chopped spring onions and tomatoes in medium spices served with home made bread fried in clarified butter garnished with a slice of lemon

ALOO PALAK PAKORA **2.30**

Finely chopped spinach, sweet potato, black pepper and fenugreek bound together with spicy gram flour deep fried to perfection

MEAT OR VEGETABLE SAMOSA **2.30**

Mashed subzi or minced lamb steamed in herbs and spices, fresh coriander and wrapped with light pastry, crispy fried. Served with thetoi sauce

SHAMI KEBAB **2.30**

Spiced mince shallow fried, served with salad

TANDOORI MIXED PLATTER **3.70**

An appetising range of full flavoured chicken, lamb & onion bhajis

GOAN GALDA BHAZA **3.50**

Giant king prawns marinated in various spices wrapped in spinach and breadcrumbs, deep fried to create superb crispy prawns

MURGH PALAK PAKORA **2.60**

Succulent diced pieces of pan grilled chicken, laced with cardamom, spinach and garlic, blended together with Indian Style batter, deep fried

ONION BHAJI **2.30**

Classic crispy spiced onions, deep fried

MURGH CHAAT **2.95**

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

KAKRA CHOP **3.50**

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

ACHARI CHINGRI **3.95**

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

GARLIC MUSHROOMS **2.30**

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

INDIAN GARDEN HOUSE SPECIALITIES

CHICKEN TIKKA MASSALA* **6.95**

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

CHICKEN HYDERABADI* **7.20**

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

CHICKEN MAKANI* **6.95**

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

TANDOORI BUTTER CHICKEN* **7.20**

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

SPECIAL MALAYA* **6.95**

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

CHICKEN OR LAMB PASSANDA* **6.95**

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

CHITTAGONIAN CHINGRI MASSALA* **8.95**

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

SPECIAL MURGHI MASSALA **7.95**

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

MUMBAI MASSALA **8.50**

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

CHICKEN OR LAMB TIKKA SAAG **7.20**

Chicken or lamb cooked with steamed spinach and coriander. Medium hot

RAJASTHANI GOSHT **7.95**

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

CHICKEN OR LAMB TIKKA JALFREZI **7.20**

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 KARAHAI **7.20**

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

CHICKEN OR LAMB HONEY MASSALA **7.20**

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 sprinkled on top with flake coconut

AMLI CHICKEN **7.20**

A medium to mild dish cooked in aromatic mango sauce

CHINGRI JALFREZI **9.50**

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

SHAHI SHASHLICK BHUNA CHICKEN OR LAMB **7.20**

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

CHICKEN DARJEELING* **7.95**

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

CHICKEN OR LAMB TIKKA ROGAN **6.95**

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

ARKAN GOSHT **7.20**

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 PARSII **6.95**

A gujrati dish cooked with channa dal and fresh lemon juice

CHICKEN CHILLI MASSALA **7.20**

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

INDIAN GARDEN SPECIAL **8.95**

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 **8.95**

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

INDIAN GARDEN SPECIAL BIRYANI **9.95**

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

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

Rajasthanii Gosht and Chicken Hyderabadii
1 Side Dish
Saag Aloo

ACCOMPANIMENTS

2 Pilau Rice, 1 Naan

At **9.95** Per Person

For **4** People:

4 MIX STARTERS

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

4 MAIN COURSES

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

ACCOMPANIMENTS

4 Pilau Rice, 2 Naan

At **9.95** Per Person

FISH SPECIALITIES

MACHLI PALAK **7.95**

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 **7.95**

This is a traditional moni puri fish from the eastern region of Bangladesh. Stuffed with garlic, black pepper, red & green chillies. A tribal dish cooked in a massala sauce. Garnished with fresh coriander & sesame seeds. A superb massala fish dish

SARISHA CHINGRI **8.95**

Giant Kuina Prawns cooked using home made mustard paste, green chillies and fresh yoghurt for a distinctive flavour

TANDOORI SPECIALITIES

CHICKEN TIKKA **6.95**

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

LAMB TIKKA **7.95**

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

TANDOORI MIXED GRILL **9.95**

An imaginative and delightful mixed grill

TANDOORI GALDA **10.95**

Giant King prawns marinated and char-grilled

CHICKEN OR LAMB SHASHLICK **8.95**

Barbecued peppers, onions, tomatoes & marinated chicken or lamb

ALL TANDOORI DISHES ARE SERVED WITH SIDE SALAD AND MINT SAUCE

*These dishes contain nuts