

Sundries

★ Steamed Rice	1.50
★ Pilau Rice	1.75
★ Mushroom Pilau	1.95
★ Egg Pilau	1.95
★ Lemon Rice	1.95
★ Keema Rice	1.95
★ Special Rice	2.50
★ Plain Nan	1.75
★ Garlic Nan	1.95
★ Family Nan	3.95
★ Kulcha Nan	1.95
★ Keema Nan	1.95
★ Peshwari Nan	1.95
★ Hot Spicy Nan	1.95
★ Tandoori Roti	0.95
★ Chapati	0.50
★ Popadom (Plain or Spicy)	0.50

A Bit On The Side

★ Vegetable Bhaji	2.75
★ Tarka Dall	2.75
★ Sag Aloo	2.75
★ Bombay Aloo	2.75
★ Cauliflower Bhaji	2.75
★ Mushroom Bhaji	2.75
★ Brinjal Bhaji	2.75
★ Bhindi Bhaji	2.75
★ Sag Bhaji	2.75
★ Sag Paneer	2.75
★ French Fries	1.95
★ Pickle Tray	1.25
★ Pratha (Assorted)	2.50




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.

GRAND KASHMIRI BUFFET



(A LA CARTE ALSO AVAILABLE)
SUNDAY TO THURSDAY

Sundays 12 noon - 10pm Mondays - Thursdays 5.30 - 10pm

EAT AS MUCH AS YOU LIKE

★
Adults
£9.95

★
Jinnah
Restaurant
& Takeaways

★
Children
£6.95
under 10 years

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

Gift vouchers are available from our head office in £10, £20, or £30 denominations.

★
Tel: 01904 468 202

Jinnah Special Offer

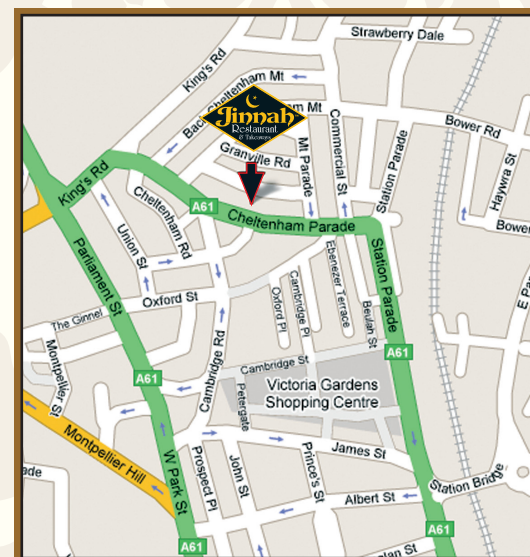
£10 Gift Voucher for every 4 takeaways purchased (min £10 each)
*When you have all boxes stamped below you will be entitled to a £10 reduction from your bill when dining in our restaurant

STAMP 1

STAMP 2

STAMP 3

STAMP 4



Branches at:

- 1 The Common, Ecclesfield, Sheffield
- A64 Malton Road, Flaxton, York
- 1-3 Monkgate, York
- 18 The Village, Haxby, York
- The Viceroy of India, 26 Monkgate, York
- Cumberland Street, York

£10*

Gift Voucher for every 4 takeaways purchased



TAKE AWAY MENU

01423 563 333 / 563 377

Sunday 12 noon till 11pm

Monday - Thursday 5.30pm till 11.30

Friday - Saturday 5.30pm till Midnight

34 Cheltenham Parade, Harrogate HG1 1DB

Appetizers

★ Jinnah's Sizzling Mix (pp)	2.95	★ Mixed Platter (for one)	3.50
★ Jinnah's Special Mix (pp)	3.25	★ Onion Bhaji	2.25
★ King Prawn Purree	3.95	★ Garlic Mushrooms	2.25
★ King Prawn Butterfly	3.95	★ Vegetable Pakora	2.25
★ Punjabi Masala Fish	3.50	★ Chicken Tikka or Lamb Tikka	2.75
★ Prawn Purree	2.95	★ Chatt Patta Chicken	2.75
★ Chicken Chaatt	2.95	★ Chana Chatt	2.75
★ Samosa (Meat or Vegetable)	2.95	★ Special Chatt	3.50
★ Sindi Fried Chicken	2.95	★ Seekh Kebab	2.75
		★ Lamb Chops	2.95

Tandoori Dishes

The Tandoori is a traditional clay oven in which skewered lamb & chicken is cooked over glowing charcoal. Tandoori dishes are highly recommended, the unique flavours of the Tandoori cuisine have become as popular and well loved in recent times here in the UK - as they have been for centuries on the subcontinent.

★ Chicken Shashlick	7.95
Marinated chunks of breast cooked in clay oven with onions, capsicum and tomatoes (served sizzling).	
★ Jinnah's Tandoori Special	9.95
Chicken, lamb, king prawns, sheekh kebab cooked over charcoal and served sizzling.	
★ Chicken or Lamb Tikka	6.95
Chicken or lamb marinated and cooked in a clay oven. Served sizzling.	
★ Tandoori King Prawn	10.95
Marinated king prawn cooked over charcoal. Served sizzling.	
★ King Prawn Stir Fry	9.95
A healthy & highly nutritious dish at the same time extremely delicious. Served sizzling.	
★ Mix Stir Fry	9.95
A healthy & highly nutritious dish at the same time extremely delicious. Served sizzling.	
★ Chicken Stir Fry	7.95
A healthy & highly nutritious dish at the same time extremely delicious. Served sizzling.	

Jinnah Balti Dishes

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.

★ Pathan Balti	6.50
Lamb cooked with fresh spinach leaves, ginger & capsicum.	
★ Shensha Balti	6.60
With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.	
★ Jinnah Special Tandoori Balti	6.95
Lamb, chicken, mince meat ccooked over charcoal in clay oven, then re-cooked in Balti-style.	
★ Chicken or Lamb Tikka Balti	6.50
Tikka cooked Balti-style.	

Exclusive banquets are available for all numbers

Delicate & Mild Dishes

★ Chicken or Lamb Tikka Massala	5.95	★ Chicken La Jawab	5.95
United Kingdom's best and most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder, sultanas and fresh cream. (Mild)		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)	
★ Andhari Raath (After Dark)	5.95	★ Gulstani Tikka Special	5.95
Chicken or lamb delicately flavoured with fresh herbs and spices cooked with coconut powder, almond powder, sultanas and kish mish to suit the weaker palate with a touch of Tia Maria. (Very mild)		An excellent step up from all our mild dishes created with some thought by our chef to fulfill the desire of Jinnah's patrons taste buds. So come on, be a bit adventurous for a change.	
★ Shalimar Karahi (Chicken or Lamb)	5.95	★ Murgh Rajala	5.95
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 cooked over charcoal with almonds, coconut powder, sultanas and sprinkled over with cashew nuts and poppy seeds. (Mild)	
★ Kashmiri Khana	5.95	★ Chicken Delight	5.95
A fragrant dish of spring chicken fillets, slightly sweetened by the addition of pineapple, lychees and creamed coconut. Garnished with sliced banana, this is one of the most aromatic dishes from the subcontinent. (Mild strength).		Our chefs creation to suit the weaker palette, cooked in a mild sauce with lots of flavours.	
★ Malai Chicken / Lamb	5.95	★ Hawaiian Chicken / Lamb	5.95
The indulgent dish from subcontinent the subtle flavour of lamb or chicken is beautifully complemented by the cheese, fresh tomatoes, yoghurt & a touch of cream granished over with almonds.		Exceptionally smooth in taste. Cooked with ground coconut, pineapple and mango chutney. Sprinkled over with fresh coriander and spring onion.	
★ Makhni Chicken or Lamb	5.95	★ Chasani Chicken / Lamb	5.95
Lamb or Chicekn cooked with puree ghee, cream, cheese & traditional light herbs and spices. It's rich, creamy and cheesy. (Mild)		Very carefully prepared after a lot of experiments for those with a sensitive palate. This dish reflects the modern attitude, mood & circumstances rather than the traditional spicy recipe of our kitchens. You will be impressed.	
★ Lahoree Chicken / Lamb	5.95	★ Butter Chicken	5.95
Prepared to suit the weaker palate. Cooked with fruit. It's mild, creamy, nutty & fruity. (Very mild)		Chicken cooked with butter, almonds, sultanas & cream. (Very mild)	
★ Posh Spice	5.95		
An amazing mixture of chicken with fresh cream, sugar, egg, mango pulp and coconut impart sumptuous richness to this lightly spiced curry.			

Famous Curry Dishes

Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiazza, Pathia
Lamb, chicken, Prawn, Vegetable £4.95
King Prawn £8.95

Please Note: Some of our dishes contain nuts: Please ask for any special dietary requirements

Medium Homestyle Specialities

★ Nepalese Lamb / Chicken	5.95
Balls of minced chicken or lamb neatly spiced to a medium strength with thick sauce.	
★ Jinnah's Special Karahi	9.95
Lamb, chicken, king prawn, peas, sweetcorn, chana dhall in a very, very rich sauce. Neatly spiced with so many different flavours.	
★ Nawabi Khana Chicken/Lamb	5.95
The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouthwatering dish.	
★ Afgani Chicken / Lamb	5.95
A classical Afganistani dish comprising of lamb or chicken which considering the expense and efforts involved -it's normally cooked for Royalty! Cooked very gently in a rich sauce finely chopped spring onion and flavoured with saffron.	
★ Multani Chicken / Lamb	5.95
Lamb or chicken cooked in a lightly spiced sauce with a variety of fresh herbs and spices, fresh tomatoes and plain yoghurt. Very highly recommended. (Not hot)	
★ Tikka Rogan Josh	5.95
Lamb or chicken, dish of Kashmir undoubtably the Prince among curries topped with fresh tomatoes.	
★ Agni Karahi	5.95
Chicken or lamb charcoal grilled. Cooked with onions, capsicum, garlic, ginger, fresh coriander & flamed with brandy	
★ Murgh Jalpuri	5.95
Diced pieces of chicken breast cooked with fresh capsicum, garlic, fenugreek leaves, green chillies with special herbs and spices. Served on a Puri.	
★ Karachi Flavour	5.95
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)	
★ Murgh Rajastani	5.95
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 5.95
A famous Persian dish lavishly garnished with fresh garlic and spring onions, ginger, green chillies, tomatoes, lemon and chana dall. Its superb!

★ Chutney Chicken / Lamb 5.95
A specially dish made with fresh tomatoes, garlic, spring onion, garnished with fresh coriander and covered with mint sauce. (Medium)

★ Mirchi Korma Chicken / Lamb 5.95
Spicy Korma Kashmiri Style

★ Ginger Chicken / Lamb 5.95
Chicken or lamb highly flavoured with fresh ginger & lots of fresh herbs & spices (Medium)

★ Biryani's 6.95
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 13.95
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)

★ Garlic Chilli Chicken 6.50
Breast of chicken cooked in a clay oven & highly flavoured with fresh garlic, green chilli, capsicum & tomatoes

★ Hasina Chicken / Lamb 6.50
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. Neatly spiced.

★ Handi Chicken / Lamb 6.50
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.

★ Masalendar Chicken / Lamb 6.50
The most famous common spice blend flavours to enhance rather than 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)

★ Lemon Chilli Chicken 6.50
Marinated chicken done in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh dhania. It mind sound a lot hotter... then it is!

★ Panch Rangia (Chicken or Lamb) 6.50
A speciality from Hydrabad. Diced pieces of chicken or lamb marinated and cooked in tantalisingmixed pickles, maslha laced with fresh green chilli and fresh coriander. (Fairly hot).

★ Punjabi Taste 6.50
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 6.50
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 15.95
An amazing array of lamb, chicken, seafood & veg dishes complemented with a selection of sundries (You are definitely spoilt)

Seafood

★ 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 9.95
Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes (hot).

★ King Prawn Rajala 9.95
Cooked with almonds, coconut, sultana, sprinkled with nuts and poppy seeds.

★ King Prawn Delight 9.95
Our chefs creation to suit the weaker palette, cooked in a mild sauce with lots of flavours.

★ King Prawn Agni 9.95
King prawns cooked in chefs own special thick sauce with garlic, ginger, capsicum, tomatoes and finely chopped spring onions (medium).

★ King Prawn Malai 9.95
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 6.95
Prawns cooked with special herbs & spices, topped with fresh tomatoes, capsicum & green chillies.

★ Karahi Fish 8.95
Fish cooked in traditional herbs & spices with fresh green chilli, coriander, anardana, spring onion, & served in a karahi

Jinnah Selection of Vegetable Dishes

★ Jinnah's Special Vegetable Karahi 4.95

★ Vegetable Handi 4.95

★ Shahi Vegetable Masala 4.95

★ Vegetable Thali 10.95

★ Special Vegetable Bhuna 4.95

★ Vegetable Delight 4.95

★ Special Vegetable Rogan Josh 4.95

★ Saq Paneer 4.95

We also provide an alternative menu & children's menu