GRAND KASHMIRI BUFFET

(A LA CARTE ALSO AVAILABLE) 7 DAYS A WEEK UP TO 9.30pm EAT AS MUCH AS YOU LIKE







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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



Branches at:

Jinnah - A64 Malton Road, Flaxton, York Jinnah - 18 The Village, Haxby, York Jinnah - Cumberland Street, York Jinnah - 34 Cheltenham Parade, Harrogate Jinnah - 12a Park Street, Selby Jinnah - 1 The Common, Ecclesfield, Sheffied The Viceroy of India, 26 Monkgate, York Ceaser's - York 27-29 Goodramgate, York

THE IDEAL GIFT

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

Famous Curry Dishes

Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiaza, Pathia

Lamb, Chicken, Prawn, Vegetable £5.50 King Prawn £9.95

Jinnah Selection of Vegetable Dishes

Any meat dish on this menu can be substituted for vegetable on request

★ Vegetable Thali (Mixture of strengths)	11.95
★ Jinnah's Special Vegetable Karahi (Spicy)	5.50
★ Vegetable Handi (Spicy)	5.50
★ Shahi Vegetable Masala (Mild)	5.50
★ Pepper Garlic Chilli Vegetable (Spicy)	5.50
★ Special Vegetable Bhuna (Medium)	5.50
★ Vegetable Delight (Mild)	5.50
★ Special Vegetable Rogan Josh (Medium)	5.50
★ Sag Paneer (Medium)	5.50
★ Vegetable Malai (Mild)	5.50
★ Dhal Masala (Spicy)	5.50

Seafood

Scalooci		
Any meat dish on this menu can be		
substituted for fish or king prawns on reque		
★ Jinnah's Special Seafood Karahi	9.95	
Seafood cooked in a very rich sauce with		
a variety of flavours.		
★ Garlic Chilli King Prawn	9.95	
Highly flavoured with fresh garlic, green chillies,		
capsicum and tomatoes.		
★ King Prawn Rajala	9.95	
Cooked with almonds, coconut and sultanas.		
Sprinkled over with nuts & poppy seeds.		
★ King Prawn Delight	9.95	
Our Chef's creation to suit the weaker palate		
cooked in a mild sauce.		
★ King Prawn Agni (Medium)	9.95	
King prawn cooked in our Chef's own special thick sauce	with	
garlic, ginger, capsicum, tomatoes.		
★ Masala Fish	9.95	
Whole piece of fish marinated in herbs &		
spices & deep fried.		
★ King Prawn Malai	9.95	
This indulgent dish is from the subcontinent. The subtle flat of the king prawn is beautifully complimented by the cheef fresh tomatoes, yoghurt and touch of cream.		
★ Kashmiri Prawn Rogan Josh	6.50	
Prawns cooked with special herbs & spices.		
Topped with fresh tomatoes.		
★ Karahi Fish	9.95	
Fish cooked in traditional herbs & spices with		
fresh green chilli, coriander.		
★ Tuna Balachao	6.50	

Tuna, palm vinegar and red chilli create one of

★ Seafood Platter (Served Sizzling)

Sweet flavours are balanced with aromatic spices.

A selection of seafood marinated in sensitive spices.

9.95

the most famous Goan specialities.

A Bit On The Side

★ Vegetable Bhaji	3.25
★ Tarka Dall	3.25
★ Sag Aloo	3.25
★ Bombay Aloo	3.25
★ Cauliflower	3.25
★ Mushroom Bhaji	3.25
★ Brinjal / Bindi Bhaji	3.25
★ Sag Bhaji	3.25
★ Sag Paneer	3.25
★ French Fries	2.25
★ Pickle Tray	1.50
★ Poppadums (plain / spicy)	0.50

Sundries

Juliancs		
★ Pilau Rice	1.95	
★ Steamed Rice	1.95	
★ Mushroom or Egg	2.25	
★ Lemon/Special Rice	2.25	
★ Onion/Peas Rice	2.25	
★ Plain Nan	1.95	
★ Family Nan	3.95	
★ Garlic/Kulcha Nan	2.25	
★ Peshwari Nan	2.25	
★ Hot & Spicy Nan	2.25	
★ Chapati	0.50	
★ Tandoori Roti	0.95	



Exclusive banquets, alternative menu & children's menu are available for all numbers.

All our dishes are cooked in vegetable oil produced from genetically modified soya beans anti forming agent e900
Note: Some of our dishes contain nuts:

Please ask for any special dietary requirements



TAKE AWAY MENU 01904 625036 / 656567

Monday - Thursday 5.30pm till 11.00pm Friday - Saturday 5.30pm till Midnight Sunday 3.00pm till 11.00pm

2 Cumberland Street, York Y01 9SW

Head Office

A64 Malton Road, Flaxton, York YO60 7SQ Reservation Lines 01904 468202 / 468877 E-mail: info@linnah-Restaurants.Com



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

PLEASE NOTE: All 4 stamps must be on one menu

STAMP 1

STAMP 2

STAMP 3

STAMP 4

Appetizers

1 1	
Jinnah's sizzling mix (for 2-4-6+)	(p.p) 3.00
Jinnah's Non Veg Mix (for 2-4-6+)	(p.p) 3.25
Jinnah's Special Mix (for 4-6+)	(p.p) 3.50
Jinnah's Veg Mix (for 2-4+)	(p.p) 2.95
Jinnah's Special Sea Food Mix (for 2-4-6+)	(p.p) 4.25
Chaat Patta Chicken	3.00
Cheesy Chicken	3.00
Malai Tikka Chicken	3.00
Chicken Chaat	3.00
Samosa (Meat/Veg)	3.00
Sindhi Fried Chicken	3.00
Lamb Chops	3.25
Chicken Tikka	3.00
King Prawn Puree	3.95
King Prawn Butterfly	3.95
Punjabi Masala Fish	3.50
Tandoori King Prawns	3.50
Fish Pakora	3.00
Prawn Puree	3.00
Onion Bhaji	3.00
Seekh Kebab	3.00
Chicken Wings	3.00
Tandaari Dichac	

Tandoori Dishes

Tandoori is a highly popular Indian and South Asian dish consisting of delicious meats marinated with yogurt, herbs & spices. Served Sizzling.

★ Tawa Special Mix 9.9

Lamb chops, kebab, beef, king prawn, chicken breast & fish lightly spiced.

★ Chicken Shaslick 7.95

Marinated chunks of breast cooked in a clay oven with onions, capsicum & tomatoes.

★ Jinnah Tandoori Special 9.95

Chicken, lamb, king prawn, seekh kebab cooked in a clay oven.

- -	
★ Chicken Tikka	7.95

Marinated & cooked in a clay oven.

Lamb Chops		7.9

Marinated & cooked in a clay oven

Tandoori King Prawn	10.95

Marinated king prawn cooked in a clay oven.

★ King Prawn Stir Fry 10.95

A healthy & highly nutritious dish at the same time extremely delicious.

★ Mix Stir Fry 9.95

A healthy & highly nutritious dish at the same time extremely delicious.

★ Chicken Stir Fry 7.9

A healthy & highly nutritious dish at the same time extremely delicious.

Jinnah Balti Dishes

In recent times Balti food has become extremely popular. Traditional Balti food is prepared with special fresh herbs & spices

★ Pathan Balti	6.50
Lamb cooked with fresh spinach leaves, ginger	
& capsicum. ★ Shensha Balti	6.50
X SIICIISIIA DAILI	0.50

With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.

★ Jinnah Special Tandoori Balti 6.50 Lamb, chicken, mince meat cooked over charcoal

in clay oven, then re-cooked in Balti-style.

★ Chicken or Lamb Balti

Tikka cooked Balti-style

6.50

Delicate & Mild Dishes

The dishes below contain nuts and maybe nut traces please ask for any special dietary requirements

★ Tikka Masala (Lamb, Chicken or Beef) 6.50

U.K's most popular dish, cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.

★ Andhari Raath (After Dark)

(Lamb, Chicken or Beef) 6.50

Delicately flavoured with fresh herbs & spices, cooked with coconut powder and sultanas. With a touch of Tia Maria.

★ Shalimar Karahi (Lamb, Chicken or Beef) 6.50

Jinnah's own creation. Slightly spiced, to taste the flavour of the curry, with fresh capsicum, garlic, ginger and a touch of cream.

★ Kashmiri (Lamb, Chicken or Beef) 6.50

A fragrant dish lightly sweetened by the addition of pineapple, lychees and <u>creamed coconut</u>. Garnished with sliced banana.

★ Malai (Lamb, Chicken or Beef) 6.50

The subtle flavour is complimented by the cheese, fresh tomatoes, yoghurt and a touch of cream. Garnished over with almonds.

★ Chicken La lawab (Lamb. Chicken or Beef) 6.50

Almonds and coconut impart a sumptuous richness to this lightly spiced dish, fresh cream and a touch of sugar, herbs and spices.

★ Mughlai (Lamb, Chicken or Beef) 6.50

Amazing mixture of mild and creamy sauce to suit the weaker palate.

★ Peshawari (Lamb, Chicken or Beef) 6.50

Cooked with Jinnah's own created mild sauce. Nutty & Fruity!

★ Makhani (Lamb, Chicken or Beef) 6.50

Cooked in butter, cheese and traditional light herbs & spices. It is rich creamy and cheesy.

★ **Delight** (Lamb, Chicken or Beef) 6.50

Our Chef's creation, cooked in a mild sauce with mango, creamy & sweet.

★ Butter Chicken Very Mild & Creamy 6.50

Grilled chicken cooked with butter, almonds, sultanas & fresh cream.

★ Chasani Karahi (Lamb, Chicken or Beef) 6.50

This dish reflects the modern attitude and mood rather than the traditional spicy recipe of our kitchens. You will be impressed.

★ Hawaiian (Lamb, Chicken or Beef) 6.50

Cooked with ground coconut, pineapple and mango chutney. Sprinkled over with fresh coriander & spring onion.

★ Lahoree (Lamb, Chicken or Beef) 6.50

Cooked with fruit. It is mild, creamy, nutty & fruity.

Medium Homestyle Specialities

★ Iinnah Special Karahi (Nice mixture) 9.95

In a rich sauce. Neatly spiced with many different flavours.

★ Nawabi Khana (Lamb, Chicken or Beef) 6.50

The most complex of all the great curries, comprising of twenty one ingredients, each roasted individually prior to being grained.

★ **Afghani** (Lamb, Chicken or Beef) 6.50

Usually cooked only for royalty. Cooked very gently in a rich sauce with finely chopped spring onions and sprinkled over with coriander.

★ **Agni Karahi** (Lamb, Chicken or Beef) 6.50

Cooked with onions, capsicum, garlic, ginger and fresh coriander

★ Zaikadaar (Lamb, Chicken or Beef) 6.50

Consists of fresh chillies, tomatoes, garlic ginger,

spinach, cheese and Jinnah's selection of herbs & spices to spoil your taste buds.

★ Karachi Flavour Medium

Spicy korma Kashmiri style

A mixture of tender lamb, curried with minced chicken breast, spinach and tomatoes. Spiced with garlic, ginger and garnished with egg.

★ Hasina (Lamb, Chicken or Beef) 6.50

Cooked with fresh green chilli, fresh garlic, ginger & spinach.

★ Mirchi Korma (Lamb, Chicken or Beef) 6.50

★ **Ginger Spice** (Lamb,or Chicken) Medium 6.50

Chicken or lamb flavoured with fresh ginger & lot of fresh herbs & spices.

★ **Biryani's** (Lamb, Chicken, Prawn or Veg) 7.95

Cooked basmati rice with herbs & spices and flavoured with nuts & sultanas. Mixed to suit individual preferences.

★ Multani (Lamb, Chicken or Beef) 6.50

Lightly spiced sauce with a variety of fresh herbs & spices, fresh tomatoes, plain yoghurt & garden mint.

★ Parsi (Lamb, Chicken or Beef) 6.50

Persian dish lavishly garnished with fresh garlic, spring onion, ginger, green chilli, tomatoes, lemon and chana dall.

★ Rajastani (Lamb, Chicken or Beef) 6.50

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. Perfect with Tandoori Roti or Nan Bread.

★ Royal Thali

16.95

6.50

An amazing array of lamb, chicken, seafood & veg dishes % (x,y,y,z)=(x,y,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,y,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z)=(x,z

Chef's Spicy Specialities

★ Nihari (Lamb Shank) 6.50
Slow cooked pot roast shank of lamb with a special blend of

★ Patekedaar (Lamb, Chicken, Keema or Beef) 6.50 Cooked with selection of lentils, Green Chilli, Lemon Juice, Fresh Garlic & Ginger, sprinkled with fried onions and topped with

★ Mirpuree 6.50

Tandoori lamb chops cooked with spinach and Jinnah's herbs & spices with fresh tomatoes, chillies and coriander. Cooked from scratch in a rich sauce that is to die for. (Spicy & saucy)

★ Mazehdaar (Lamb, Chicken, Keema or Beef) 6.50

A dish splendidly created to tantalise your taste buds. A blend of herbs & spices.

★ Nepalese Style Lamb or Chicken

herbs & spices

6.50

6.50

6.50

Jinnah's frustration echoes from around the world. Race, religion, age, gender we are all united in our intention to eat well. Food can cause havoc with our psyches as well as our bodies, food is fuel, we have to eat so it may as well be tasty. A little of what you fancy and a lot of what you need is the way to go. So trust the chef.

★ Handi (Lamb, Chicken, Keema or Beef) 6.50 Relatively sophisticated dish developed for the Mongul emperor. Easy young meat such as lamb, calf or spring chicken always

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

★ Masaledar (Lamb, Chicken, Keema or Beef)

The most famous common spiced blend flavours enhance and draw out the star ingredients. The recipe is modern with explosive flavours, it will change your perceptions of our food so that you will contemplate eating. Cooked with red onions, coloured capsicum, plum tomatoes & lots of chillies.

★ Panch Rangia (Lamb, Chicken, Keema or Beef) 6.50

Marinated & cooked in tantalizing mixed pickles, masala laced with fresh green chilli & fresh coriander.

★ Garlic Chilli (Lamb, Chicken, Keema or Beef) 6.50 Flavoured with fresh garlic, green chilli, capsicum & sprinkled over with fresh coriander.

★ Jalfrezi (Lamb, Chicken, Keema or Beef) 6.50
Marinated in fresh lemon juice, capsicum, onion, fresh green chilli & bullet chilli.

★ Punjabi Taste (Lamb, Chicken, Keema or Beef) 6.50

Made with fresh green chillies, cloves, cumin seeds, black pepper sprinkled over with coriander.

★ Lemon Chilli (Lamb, Chicken, Keema or Beef) 6.50

Marinated in a spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh

★ Fauladi (Lamb, Chicken, Keema or Beef) 6
Marinated in aphrodisiac. Cooked with lots of fresh herbs &

spices to a strong strength. Made with fresh green chillies (Hot).

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