

#### An awesome selection of appetisers to begin with. Mind boggling mixtures of flavours to wet your pallet and get those taste buds flowing.

Jinnah's sizzling mix (for 2-4-6 or more)£3.95 p.p Jinnah's Non Veg Mix (for 2-4-6 or more)£4.25 p.p
Jinnah's Special Mix (for 4-6-8 or more)£4.50 p.p
Jinnah's Veg Mix (for 2-4-6 or more)£3.50 p.p
Chatt Patta Chicken£3.95
Cheesey Chicken£4.95
Malai Tikka Chicken£4.25
Chicken Chaat£4.25
Samosa (Meat/Veg)£3.95
Sindhi Fried Chicken£3.95
Lamb Chops£4.25
Chicken Tikka£3.95

### Chef's Spicy Specialities

Nihari	(Lamb Shank)	- £10.95
Slow cooked po	ot roast shank of lamb with a special ble	end of herbs & spices.
Patekedaai	(Lamb, Chicken or Beef)	- £9.95
Cooked with sel	ection of lentils, Green Chilli, Lemon Ju	uice, Fresh Garlic &
Ginger, sprinkle	ed with fried onions and topped with fre	esh lemon.
Mirpuree		- £9.95
Tandoori lamb o	chops cooked with spinach and Jinnah's	s herbs & spices with
fresh tomatoes,	chillies and corriander. Cooked from sc	eratch in a rich sauce
that is to die for	r. (Spicy & saucey)	
Mazehdaai	r (Lamb Chicken or Reef)	- f8 95

A dish splendidly created to tantilise your taste buds. A blend of herbs & spices Nepalese Style Lamb or Chicken - £8.95

Jinnah's frustration echoes from around the world. Race, religion, age, gender we all united in our intention to eat well. Food can cause havoc with our pysches 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 alot of what you need is the way to go. So trust the chef.

**Handi** (Lamb, Chicken or Beef) – £8.95
Relatively sophisticated dish developed for the Mongul emperor. 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 chappatti 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 or Beef) - £8.95

The most famous common spiced blend flavours enhance and draw out the star ingrediants. 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 chillis.

Panch Rangia (Lamb, Chicken or Beef) - £8.95

Diced pieces of chicken or lamb marinated & cooked in tantilising mixed pickles, masala laced with fresh green chilli & fresh coriander.

**Garlic Chilli** (Lamb, Chicken or Beef) - £8.95 Flavoured with fresh garlic, green chilli, capsicum & sprinkled over with fresh corriander.

Jalfrezi (Lamb, Chicken or Beef) - £8.95

Marinated in fresh lemon juice, capsicum, onion, fresh

green chilli & bullet chilli.

Pubjabi Taste (Lamb, Chicken or Beef) - £8.95

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

Munchurian (Lamb, Chicken or Beef) - £8.95

A fusion of flavours with traditional herbs & spices, cooked with fresh

tomatoes, sugar, chillies and sprinkled with corriander.

Lemon Chilli (Lamb, Chicken or Beef) - £8.95

Marinated in a spicy sauce with fresh lemon, spring onion, red onion, garlic,

ginger paste & black pepper. Sprinkled with fresh Dhania.

Fauladi (Lamb, Chicken or Beef) - £8.95

Fauladi (Lamb, Chicken or Beef) – £8.9

Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a strong strength. Made with fresh green chillies - (Hot).

Jinnah's Special Sea Food Mix (for 2-4-6 or more) £5.5	95 p.p
King Prawn Puree	£4.95
King Prawn Butterfly	£4.95
Punjabi Masala Fish	£4.95
Tandoori King Prawns	£5.95
Fish Pakora	£4.95
Prawn Puree	£4.25
Tawa Kebab	£4.25
Tuna Kebab	£4.95
Onion Bhaji	£3.50
Seekh Kebab	£4.25
Chicken Wings	£3.50

#### Medium Homestyle Specialities

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Jinnah Specia	l Karahi (Nice mixture)	- £10.95
	y spiced with many different flavours.	
Nawabi Khana	(Lamb, Chicken or Beef)	- £8.95
The most complex of	all the great curries, comprising of twentyone	ingredients,
each roasted individu	ally prior to being grained.	
Afghani	(Lamb, Chicken or Beef)	- £8.95
Usually cooked only	for royalty. Cooked very gently in a rich sauce	with finely
chopped spring onior	ns and sprinkled over with corriander.	
Agni Karahi	(Lamb, Chicken or Beef)	- £8.95
Cooked with onions,	capsicum, garlic, ginger	
and fresh coriander.		
Zaikadaar	(Lamb, Chicken or Beef)	- £8.95
Consists of fresh chill	lies, tomatoe, garlic ginger, spinach, cheese and	ł
Jinnah's selection of	herbs & spices to spoil your taste buds.	
Karachi Flavo	ur Medium	- £8.95
A mixture of tender l	amb, curried with minced chicken breast, spina	ach
and tomatoes. Spiced	with garlic, ginger and garnished with egg.	
Hasina (L	amb, Chicken or Beef)	- £8.95
Cooked with fresh gro	een chilli, fresh garlic, ginger & spinach.	
Mirchi Korma	(Lamb, Chicken or Beef)	- £8.95
Spicy korma Kashmir		
	(Lamb,or Chicken) - Medium	- £8.95
_	oured with fresh ginger & lots of fresh herbs &	spices.
	(Lamb, Chicken, Prawn or Veg)	- £9.95
•	with herbs & spices and flavoured with nuts &	
	t individual preference.	
T. F. T	Lamb, Chicken or Beef)	- £8.95
	with a variety of fresh herbs & spices, fresh ton	natoes,
plain yoghurt & gard		
Parsi	(Lamb, Chicken or Beef)	- £8.95
	garnished with fresh garlic, spring onion, ging	
·	s, lemon and chana dall.	
Rajastani	(Lamb, Chicken or Beef)	- £8.95
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# Jinnah Balti Dishes

- £17.50

Selected Kashmiri herbs and spices with fresh tomatoes, capsicum, lemon,

An amazing array of lamb, chicken, seafood & veg dishes - with a selection

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

of sundries, "fit for the king".

Cooked in a balti style with fresh herbs & spices.

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

Pathan Balti - £8.95

Lamb cooked with fresh spinach leaves, ginger & capsicum.

Shensha Balti

- £8.95

With fresh tomatoes, slightly spiced with a touch of cream, mild to medium.

Jinnah Special Tandoori Balti - £9.95

Lamb, Chicken, mince meat cooked over charcoal & re-cooked in a balti style.

Balti (Lamb, Chicken or Beef) - £8.95

Delicate & Mild Dishes

Tikka Masala (Lamb, Chicken or Beef) 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) - £8.95 Delicately flavoured with fresh herbs & spices, cooked with coconut powder and sultanas. With a touch of Tia Maria. - £8.95 **Shalimar Karahi** (Lamb, Chicken or Beef) Jinnah's own creation. Slighty spiced, to taste the flavour of the curry, with fresh capsicum, garlic, ginger and a touch of cream. **Kashmiri** (Lamb, Chicken or Beef) - £8.95 A fragrant dish lightly sweetened by the addition of pineapple, lychees and creamed coconut. Garnished with sliced banana. - £8.95 (Lamb, Chicken or Beef) The subtle flavour is complimented by the cheese, fresh tomatoes, yoghurt and a touch of cream. Garnished over with almonds. Chicken La Jawab (Lamb, Chicken or Beef) - £8.95 Almonds and coconut impart a sumptuous richness to this lightly spiced dish, fresh cream and a touch of sugar, herbs and spices. - £8.95 Mughlai (Lamb, Chicken or Beef) Amazing mixture of mild and creamy sauce to suit the weaker pallet. Peshawari (Lamb, Chicken or Beef) - £8.95 Cooked with Jinnah's own created mild sauce. Nutty & Fruity! - £8.95 Makhani (Lamb, Chicken or Beef) Cooked in butter, cheese and traditional light herbs & spices. It is rich creamy and cheesy. - £8.95 **Noakhali** (Lamb, Chicken or Beef) A typical Bengoli style dish to suit the sensitive pallet. **Delight** (Lamb, Chicken or Beef) - £8.95 Our Chef's creation, cooked in a mild sauce with mango, creamy & sweet. Butter Chicken - Very Mild & Creamy Grilled chicken cooked with butter, almonds, sultanas & fresh cream. - £8.95 Chasani Karahi (Lamb, Chicken or Beef) This dish reflects the modern attitude and mood rather than the traditional spicy recipe of our kitchens. You will be impressed. - £8.95 Hawaiian (Lamb, Chicken or Beef) Cooked with ground coconut, pineapple and mango chutney. Sprinkled over with fresh coriander & spring onion. - £8.95 Lahoree (Lamb, Chicken or Beef)

### Tandoori

Exceptionally smooth and rich, cooked with plum tomatoes, cheese,

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

**Baluchistani** (Lamb, Chicken or Beef)

pineapple, lemon and herbs & spices.

Chicken Stir Fry

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

Tawa Special Mix - £11.95 Lamb chops, kebab, beef, king prawn, chicken breast & fish lightly spiced. Chicken Shaslick - £9.95 Marinated chunks of breast cooked in a clay oven with onions, capsicum Et tomatoes. Jinnah Tandoori Special - £11.95 Chicken, lamb, king prawn, seekh kebab cooked in a clay oven. Chicken or Lamb Chops - £8.95 Marinated & cooked in a clay oven. - £12.95 Tandoori King Prawn Marinated king prawn cooked in a clay oven. King Prawn Stir Fry - £11.95 A healthy & highly nutritious dish at the same time extremely delicious.

Mix Stir Fry

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

- £10.95

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

- £8.95

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

# Famous Curry Dishes

- £8.95 Korma, Bhuna, Madras, Rogan Josh, Vindaloo, Pathia, Dopiza or Dhansak.

Chicken, Lamb, Beef, Prawn or Veg - £7.50 Fish or King Prawns - £10.50

# Vegetarian

- £7.99 - £7.99 - £7.99 - £12.9 - £7.99 - £7.99 - £7.99 - £7.99

# Sea Food Specialities

Jinnah's Special Seafood Karahi – £12.95
Seafood cooked in a very rich sauce with a variety of flavours.

Garlic Chilli King Prawn – £11.95
Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes.

King Prawn Rajala – £11.95
Cooked with almonds, coconut and sultanas. Sprinkled over with

nuts & poppy seeds.

King Prawn Delight

King Prawn Delight - £11.95
Our Chef's creation to suit the weaker palette cooked in a mild sauce.
King Prawn Agni (Medium) - £11.95

- £8.95 King prawn cooked in our Chef's own special thick sauce with garlic, ginger, capsicum, tomatoes.

**Masala Fish** - £9.50 Whole piece of fish marinated in herbs & spices & deep fried.

King Prawn Malai - £11.95

This indulgent dish is from the subcontinent. The subtle flavour of the king prawn is beautifully complimented by the cheese, fresh tomatoes, yoghurt and touch of cream.

Kashmiri Prawn Rogan Josh

- £8.95

Praying gooked with special barks & spices. Topped with fresh tomatoes

Prawns cooked with special herbs & spices. Topped with fresh tomatoes.

- £8.95

Karahi Fish

- £9.95

Fish cooked in traditional herbs & spices with fresh green chilli, coriander.

Tuna Balachao – £8.50

Tuna, palm vinegar and red chilli create one of the most famous Goan specialities. Sweet flavours are balanced with aromatic spices.

Seafood Plater (Served Sizzling) – £10.95

**Seafood Plater** (Served Sizzling)
A selection of seafood marinated in sensitive spices.

## Abit on the side

/egetable Bhaji arka Dall	£3.50
Carka Dall	£3.50
Sag Aloo	£3.50
Bombay Aloo	£3.50
Cauliflower	£3.50
Aushroom Bhaji	£3.50
Brinjal / Bindi Šhaji	£3.50
Sag Bhaji	£3.50
sag Paneerr	£3.50
French Fries	£2.50
Pickle tray	£2.25
Poppadums (plain / spicy)	£0.60

#### Sundries

ilau Rice	£2.25	Family Nan	£4.
steamed Rice	£2.25	Garlic, Kulcha Nan	£2.
Mushroom or Egg	£2.50	Peshwari Nan	£2.
emon/Special Rice	£2.50	Hot & Spicy Nan	£2.
Onion/Peas Rice		Chapati	
lain Nan	£2.25	Tandoori Roti	£1.