

# Starters

## **CHICKEN TIKKA £6.50**

*Boneless chicken chunks marinated with ginger, garlic, unique spices and cooked in tandoor.*

## **LAMB KEBABS £7.50**

*Minced lamb marinated with traditional Indian spices.*

## **FISH PAKORA £5.95**

*Filleted fish covered in a spicy gram flour batter. Deep fried for a fluffy texture, served with tamarind sauce.*

## **JEERA CHICKEN £5.95**

*Succulent pieces of chicken spiced with cumin seeds & black pepper.*

## **GARLIC & CHILLI MUSHROOMS (V) £4.50**

*Fresh mushrooms flavoured with garlic and chilli, pan fried to perfection.*

## **ALU BAJIA (V) £4.25**

*Sliced potatoes mixed in spicy gram flour batter & deep-fried & served with tamarin sauce.*

## **MOGO - African Cassava (V) £4.00**

*African vegetable fried & served with tamarind sauce.*

## **SAMOSA (V) £4.50**

*Meat samosa filled with mince meat and spices.*

## **SPRING ROLLS (V) £4.50**

*Vegetarian spring rolls filled with cabbage, carrot, sweet corn and coriander*

## **CHILLI PANEER (V) £4.50**

*Indian cheese wok fried with peppers and onions.*

## **PILI PILI BOGA (V) £4.50**

*Aubergines, cauliflower, capsicums & mushrooms coated in garlic & corn flour then deep fried. Served with a tamarind sauce.*

## **MASALA CHIPS (V) £3.50**

*Kenyan style chips flavoured with sweet & sour and red chilli.*

## **MIXED BHAJIA (V) £4.50**

*Small cubes of potato mixed with spinach, onions and green chillies. Flavoured with Punjabi spices coated in gram flour and deep fried.*

## **ALU TIKKI CHAAT (V) £4.50**

*A spicy potato cake embedded in a home made yogurt, curried chick peas with freshly chopped onions, tomatoes, coriander and drizzled with tamarind sauce to give it its zingy edge.*

(V) Denotes Vegetarian option

# Main Course

## Non- Vegetarian Mains

### **PALAK CHICKEN £15.95**

*Succulent morsels of chicken cooked with spinach in a thick onion & tomato sauce seasoned with authentic spices.*

### **MASALA MURG (CHICKEN) £15.95**

*succulent morsels of chicken cooked in a traditional Kenyan style in a rich masala sauce.*

### **KARAI LAMB £16.95**

*Chunks of lamb tossed with red & green capsicums in an authentic North Indian sauce.*

### **LAMB MASALA £16.50**

*Tender pieces of spring lamb (off the bone) cooked in tomato & onion sauce, infused with ginger & garlic*

### **MALAI CHICKEN £14.95**

*Chicken slowly cooked in butter, cream and chunks of tomato.*

### **MASALA FISH £16.50**

*Chunky pieces of salmon simmered in a spicy Kenyan masala.*

### **MASALA PRAWNS £17.85**

*Prawns slowly cooked in a special North Indian sauce, infused with coriander & ajwan*

### **ALOO ANDAY CURRY £14.95**

*Boiled eggs and potato cooked in a North Indian Sauce.*

***All dishes accompanied by a lentils dish, a vegetable dish & a rice dish from the side's menu***

# Main Course

## Vegetarian Mains

### **PALAK PANEER (V) £14.95**

*Homemade Indian cheese cubes cooked delicately in spinach.*

### **MASALA MUSHROOMS PEA CURRY (V) £14.95**

*Mushrooms & peas cooked in a traditional masala sauce.*

### **MATAR PANEER (V) £14.95**

*Peas with homemade Indian cheese cubes cooked in a light spicy gravy.*

### **CHANNA MASALA (V) £14.95**

*Chickpeas prepared with traditional punjabi spices.*

***All dishes accompanied by a lentils dish, a vegetable dish & a rice dish from the side's menu***

(V) Denotes Vegetarian option

# SIDES

## **BHINDI (V) £3.95**

*A green vegetable cooked with sliced onions, cumin & coriander.*

## **BOMBAY ALOO (V) £3.95**

*Potato cooked in fresh tomatoes, fresh ginger & garlic.*

## **URID DAAL (V) £4.20**

*Black lentils cooked in fresh garlic, ginger, tomato & coriander.*

## **MASSOR DAAL (V) £4.20**

*Orange lentil lavished with fresh tomato, garlic, ginger & coriander.*

## **PILAU RICE £2.30**

*Basmati rice with cumin & peas.*

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## **CUCUMBER JEERA RAITA £2.50**

*Cucumber with cumin flavoured yogurt.*

## **CUCUMBER TOMATO RAITA £2.50**

*Cucumber & tomato yogurt.*

## **BOONDI RAITA £2.50**

*Tiny pieces of fried gram flour in homemade plain yogurt.*

## **PLAIN RAITA £2.00**

*Plain homemade yogurt.*

# BREADS

## **CHAPATI £1.00**

*A thin light whole wheat bread cooked on a traditional Indian thawa (griddle).*

## **TANDOORI ROTI £1.50**

*A whole wheat bread baked in a traditional clay oven.*

## **TANDOORI NAAN £1.50**

*Leavened bread baked in a traditional clay oven.*

(V) Denotes Vegetarian option

# Dessert

## GAZOR KA HALWA **£3.95**

*A warm dessert made with grated carrots and milk powder served hot with vanilla ice cream.*

## SEMIA **£3.95**

*Traditional Punjabi dessert, vermicelli cooked in butter and cream and infused with cardamon, served warm.*

## FALOODA **£3.95**

*Kenyan styled floral milk shake with ice cream.*

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## TEA **£2.00**

*Yorkshire, Earl Grey, Camomile, Decaf or a selection of fruit teas.*

## COFFEE **£2.00**

*Douwe Egberts & Decaf*

all our dishes are created using fresh,  
authentic ingredients – and local produce  
wherever possible.

**Please Note: a 10% service charge applies.**

Jaya Restaurant Indian cuisine

Some of our dishes may contain or have been in contact with nuts,  
please let your server know of any allergies or dietary requirements you have.

(N) Denotes contains nuts