

## VEGETARIAN

<b>Vegetable korma*</b> .....	<b>\$15.50</b>
Bouquet of assorted vegetables with a cashew cream sauce with fennel	
<b>Malai Kofta*</b> .....	<b>\$15.50</b>
Soft dumplings of homemade cottage cheese and vegetables, cooked in delicate creamy sauce.	
<b>Aloo matar**</b> .....	<b>\$14.50</b>
Potatoes and tender green peas cooked in medium masala sauce with fresh coriander.	
<b>Kaddu Ka Dalcha** (pumpkin Daal)</b> .....	<b>\$14.50</b>
Butternut pumpkin pieces and yellow lentils prepared with great delicacy with a splash of cumin.	
<b>Vegetable JhalFREZY**</b> .....	<b>\$15.50</b>
Farm fresh vegetables tossed with fresh tomato gravy and spices	
<b>Palak Paneer**</b> .....	<b>\$15.50</b>
Homemade cottage cheese and baby spinach puree with fresh ginger (speciality from north India)	
<b>Matar Paneer**</b> .....	<b>\$15.50</b>
Homemade cottage cheese and baby peas cooked with fresh tomatoes onion, capsicum and spices.	
<b>Mushroom Matar **</b> .....	<b>\$15.50</b>
Button mushrooms and baby peas cooked with spicy flavours and tangy masala sauce	
<b>Aloo baigan chatpata**</b> .....	<b>\$14.50</b>
Sautéed eggplant, potatoes and tomato tempered with five spices and fresh coriander.	
<b>Daal Tadka**</b> .....	<b>\$14.50</b>
Combination of yellow lentils finished with braised cumin and fresh coriander.	
<b>Daal Makhani**</b> .....	<b>\$14.50</b>
Combination of lentils simmered overnight on glowing charcoals finished with fresh flavours	
<b>Chana Masala**</b> .....	<b>\$14.50</b>
Village style chick peas cooked with cumin, ginger, tomatoes and fresh coriander	

## TANDOORI BREADS / RICE

<b>Plain Roti</b> .....	<b>\$2.50</b>
<b>Plain Naan</b> .....	<b>\$3.00</b>
<b>Garlic Naan</b> .....	<b>\$3.50</b>
<b>Makhani Naan</b> .....	<b>\$4.00</b>
Multi layered naan with a light garnish of butter	
<b>Flaky Parantha</b> .....	<b>\$4.00</b>
Multi layered wholemeal bread	
<b>Aloo parantha</b> .....	<b>\$5.00</b>
Wholemeal bread stuffed with spicy potatoes	
<b>Masala Kulcha</b> .....	<b>\$5.00</b>
Plain naan stuffed with cheese and spicy potatoes	
<b>Onion Parantha</b> .....	<b>\$5.00</b>
Stuffed with onion and chillies	
<b>Keema Naan</b> .....	<b>\$5.00</b>
Stuffed with spiced mince meat	
<b>Peshwari Naan</b> .....	<b>\$5.00</b>
Sweet naan with dry fruits	
<b>Cheese Naan</b> .....	<b>\$5.00</b>
Stuffed with shredded cheese	
<b>Garlic and Cheese Naan</b> .....	<b>\$5.00</b>
Stuffed with garlic and shredded cheese	
<b>Basmati Rice (Per Serve)</b> .....	<b>\$2.50</b>

## SIDE DISHES

<b>Tomato onion salad</b> .....	<b>\$3.50</b>
<b>Sweet mango chutney</b> .....	<b>\$3.50</b>
<b>Yoghurt raita</b> .....	<b>\$3.50</b>
<b>Banana coconut</b> .....	<b>\$3.50</b>
<b>Assorted pickles</b> .....	<b>\$3.50</b>
<b>Mint chutney</b> .....	<b>\$3.50</b>
<b>Pappadum (3 serve)</b> .....	<b>\$2.50</b>
<b>Spicy onion salad</b> .....	<b>\$3.50</b>
<b>Green salad</b> .....	<b>\$3.50</b>

## Final Touches (Desserts)

<b>Shahi gulab jamun</b> .....	<b>\$5.00</b>
<b>Kulfi</b> .....	<b>\$5.00</b>
mango or pistachio flavour	
<b>Refreshing youghurt lassi drink</b> .....	<b>\$4.50</b>
Mango, sweet or strawberry flavour	
<b>Soft drinks cans/ juices available from</b> .....	<b>\$3.00</b>



*An Authentic Indian Cuisine*

# Open 7 nights

5:30pm Onwards BYO

**PRIVATE FUNCTION ROOM AVAILABLE  
(FITS UP TO 60 PATRONS)**

## Take Away

March 2020

**FREE Papadum**  
*with all Take Away curries*

**Ph: 02 9144 6633**  
**02 9144 6662**

1257 Pacific Hwy Turramurra NSW 2074

[www.jaihoindian.com.au](http://www.jaihoindian.com.au)

**All Curries are  
Gluten-Free**

**PRIVATE FUNCTION ROOM AVAILABLE**

## KEY TO CURRIES

\*mild \*\*medium \*\*\*hot \*\*\*\*very hot

### First Impressions (Entrees)

- Vegetable samosa (2 pcs)** ..... \$8.50  
Spiced filling of potato and peas in homemade crispy short pastry
- Samosa Chaat (2 pcs)** ..... \$9.50  
Vege samosa topped with chickpeas and flavoured with tamarind & mint sauce braised cumin seeds and fresh coriander
- Onion Bhaji (3 pcs)** ..... \$9.50  
Spiced onion rings dipped in chick-pea flour batter, and then deep fried to make this popular Punjabi entrée
- Palak Papri Chaat** ..... \$9.50  
Crispy fried spinach leaves served with chickpeas and potatoes topped with mint, yoghurt and tamarind sauce
- Assorted tandoori sampler** ..... \$14.50  
Offers chicken tikka, seekh kebab, lamb cutlet and samosa
- Tandoori Lamb cutlets (4 pcs)** ..... \$22.50  
Tender lamb chops seared with fresh ginger garlic and lemon, slow roasted in tandoor.
- Tandoori Chicken Tikka (4 pcs)** ..... \$13.50  
Boneless chicken pieces marinated the most traditional way with garlic, yoghurt, lemon and spices
- Tandoori chicken (4 pcs)** ..... \$13.50  
Spring chicken marinated the most authentic way and roasted in tandoor
- Lucknowi Sheekh Kebab (4 pcs)** ..... \$12.50  
Lightly spiced lamb mince mixed with herbs, onion and fresh coriander rolled on a skewer in tandoor to melt in your mouth.
- Chandni Kebab (4 pcs)** ..... \$14.50  
Morsels of chicken topped with cheese, draped in a lightly spiced marinade grilled on glowing ambers
- Tandoori Fish tikka (4 pcs)** ..... \$14.50  
Fish fillets enveloped in our very own special tandoori marinade and chargrilled- an extremely popular dish
- Tandoori Prawns (4 pcs)** ..... \$14.50  
Shelled king prawns coated in special aromatic spices and hand tossed with garlic



## FREE Papadum with all Take Away curries

### Masterpieces (Mains) Cont.

#### Chicken

- Butter Chicken (makhani)\*** ..... \$16.50  
Tender chicken fillets roasted in tandoor, finished in the pan with subtly flavoured blend of tomatoes/ cream sauce
- Mango Chicken\*** ..... \$16.50  
Juicy chicken fillets simmered in a sweet mango puree and sun dried tomato to make this mild dish so delicious
- Chicken Kashmiri Korma\*** ..... \$16.50  
Juicy chicken pieces in a cashew nut cream gravy accentuated with cardamom, a mild preparation
- Chicken Hydrabadi\*\*** ..... \$16.50  
Chicken fillets with a fresh & exotic taste resulting from the generous amount of fresh mint, herbs, green chillis & cooked with coconuts milk
- Chicken HANDI Lazeez\*\*** ..... \$16.50  
Crushed coriander, cumin seeds, fennel seeds, sauteed with chicken fillets & mushrooms cooked with tomato based onion gravy and tempered with mustard seeds
- Chicken Pepper masala\*\*\*** ..... \$16.50  
A spicy south Indian delicacy with fresh curry leaves tomato and fennel and cracked black peppers
- Chicken Tikka Masala\*\*\*** ..... \$16.50  
Tandoori chicken fillets sauteed with onion capsicum tomato and our chefs own creation "special spicy sauce"
- LAMB**
- Lamb shahi korma\*** ..... \$18.50  
A very lightly spiced tender lamb pieces delicately cooked in a cashew cream sauce flavoured with cardamom.
- Lamb Rogan josh\*\*** ..... \$18.50  
An authentic home style lamb curry cooked in Kashmiri tradition
- Lamb Saag Wala\*\*** ..... \$18.50  
A medium spiced favourite with a sauce of garden fresh spinach and tomatoes flavoured with ginger and fenugreek.
- Lamb Bhuna masala\*\*\*** ..... \$18.50  
Diced lamb pieces pan sautéed in spicy masala with fresh chillies, ginger, onion and tomatoes

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### Masterpieces (Mains) Cont.

#### Lamb Cont.

- Lamb Madras\*\*\*** ..... \$18.50  
A tender lamb cooked using a spicy south Indian delicacy with fresh curry leaves tomato fennel cracked black peppers and coconut milk
- Beef**
- Bombay Beef\*** ..... \$16.50  
A lightly spiced beef curry with potatoes flavoured with coconut and fenugreek
- Beef Jungle Curry\*\*** ..... \$16.50  
Delicate beef pieces cooked in a classic combination with diced pumpkin and East Indian ground spices
- Beef Bhuna masala\*\*\*** ..... \$16.50  
Tender beef pieces cooked in a hot, spicy masala with a combination of five spices and curry leaves
- Beef Vindaloo\*\*\*** ..... \$16.50  
Diced beef pieces simmered in goan traditional spices, rice vinegar, coriander, pepper, cinnamon and onion sauce
- Seafood**
- Prawn Malabari\*** ..... \$21.50  
King prawns in mild aromatic sauce with coconut, milk, curry leaves and mustard seeds
- Prawn Achari\*\*** ..... \$21.50  
King prawns sautéed in a tangy aromatic sauce flavoured with five spices and fresh coriander
- Bengali Fish Curry\*\*** ..... \$19.50  
Ling Fillets simmered in spicy sauce of onion and tomato with cumin and coriander seeds
- Prawns Baingani\*\*\*** ..... \$21.50  
Prawns combined with egg plant cooked in tomato based gravy and tempered with curry leaves and fennel seeds.

*Please notify our staff of any special dietary conditions*