

BIRYANI

Basmati rice cooked with herbs and a special blend of spices, garnished with crispy onions and served with a vegetable curry sauce.

- | | | | |
|----------------------|---------------|--------------------------|---------------|
| 41. Vegetable | £8.50 | 43. Chicken Tikka | £10.50 |
| 42. Chicken | £10.50 | 44. Lamb | £11.50 |

VEGETARIAN

Any main vegetable dish is available as a side dish

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| | £4.50 |
| 45. Saag Aloo | £6.50 |
| Potatoes in a thick sauce of mustard greens and spinach with a touch of butter. | |
| 46. Bombay Aloo | £6.50 |
| Potatoes cooked in a tomato & onion sauce. | |
| 47. Jeera Aloo | £6.50 |
| Potatoes sautéed in ginger, garlic & cumin seeds. | |
| 48. Bhindi Dopiaza | £6.50 |
| Okra & chunky diced onions cooked in spiced onion tomato gravy. | |
| 49. Amritsari Chole | £6.95 |
| A spicy and tangy preparation of chickpeas and baby potatoes topped with onions & chutney. | |
| 50. Sabzi Masala | £6.95 |
| Assorted fresh vegetables cooked in a medium strength curry sauce. | |
| 51. Mushroom & Chole di Sabji | £6.95 |
| Mouth watering North Indian dish cooked with mushroom, potatoes & chick peas in a medium sauce. | |
| 52. Palak Paneer | £7.95 |
| Cottage cheese cooked in velvety sauce of fresh spinach and butter, with a touch of cream. | |
| 53. Karahi Paneer | £7.95 |
| Indian cottage cheese and bell peppers tossed with cumin seeds, ginger, garlic, onions, tomatoes and spices, then topped with masala gravy. | |
| 54. Paneer Makhani | £8.50 |
| Cubes of Indian cheese gently simmered in a buttery makhani, cashew nut sauce. | |

All dishes may contain traces of nuts.

JANAKI DAL (LENTILS) SPECIAL

- | | |
|----------------------------------------------------|--------------|
| 55. Tarka Daal | £7.95 |
| A combination of Chana and Masoor-daal. | |
| 56. Dal Makhani | £7.95 |
| Traditional Punjabi dish cooked in a creamy style. | |

RICE

- | | | | |
|--------------------------------------------------|--------------|------------------------------------------------|--------------|
| 57. Boiled Rice | £2.50 | 61. Mushroom Fried Rice | £3.00 |
| 58. Jeera Rice | £3.00 | Rice cooked with mushrooms. | |
| Cooked with cumin seeds and coriander. | | 62. Egg Fried Rice | £3.00 |
| 59. Onion Rice | £3.00 | Steamed rice fried with egg and spring onions. | |
| Cooked with butter and onion. | | 63. Keema Fried Rice | £3.00 |
| 60. Pilau Rice | £3.00 | Rice fried with minced lamb. | |
| Cooked with peas, cloves, cardamom and Bay leaf. | | | |

BREADS

- | | | | |
|-------------------------------------|--------------|----------------------------------------------------------|--------------|
| 64. Tandoori Roti | £2.00 | 70. Peshwari Naan | £3.00 |
| 65. Garlic Naan | £2.50 | Cooked with coconut, almond, raisins and honey. | |
| 66. Butter Naan | £2.50 | 71. Keema Naan | £3.00 |
| 67. Cheese Naan | £3.00 | Filled with minced lamb, coriander & cooked with butter. | |
| 68. Cheese & Chili Naan | £3.00 | | |
| 69. Cheese & Garlic Naan | £3.00 | | |

ACCOMPANIMENTS

- | | |
|------------------------------------------------------|--------------|
| 72. Chutney Pot (mango chutney or mint sauce) | £0.50 |
| 73. Poppadums (plain or spicy) | £0.70 |
| 74. Fries | £2.00 |
| 75. Raita | £2.50 |

If you are allergic or have any food intolerance, kindly let us know when ordering.

**Address: 33 Main Street,
Dickens Heath, Solihull, B90 1UB**
Tel: 0121 745 5055

www.janakirestaurant.co.uk

 Janaki Indian Cuisine

 Janakiindiancuisine

FREE DELIVERY
on orders within 2 miles

JANAKI
INDIAN CUISINE



Fully Licensed & Air conditioned

OPENING HOURS :
Monday - Saturday 17:00 - 23:00
Sunday - 17:00 - 22:00
Last orders - 10:30pm
Minimum Take-out order £15.00

10% DISCOUNT ON ORDERS OVER £20

Monday - Thursday only. Excluding Friday, Saturday and Bank Holidays.

TEL: 0121 745 5055

www.janakirestaurant.co.uk



 Janaki Indian Cuisine

 Janakiindiancuisine

VEGETARIAN STARTERS

- 01. Vegetable Spring Rolls** £3.00
Filo pastry rolls filled with potatoes, sweetcorn & peas.
- 02. Vegetable Samosa** £3.50
Light pastry filled with vegetables.
- 03. Onion Bhaji** £3.50
Deep-fried chopped onions with herbs, spices and gram flour.
- 04. Mirchi Aloo** £3.50
Diced potatoes tossed in green chillies, lemon, garlic and garnished with fresh coriander.
- 05. Janaki Bites** £4.00
Combination of Veg samosa, Onion Bhajis and Veg spring roll.
- 06. Paneer Shashlik** £4.50
Tendered pieces of chargrilled paneer tikka cooked in chef's special sauce with tomatoes, onions and green peppers.
- 07. Chilli Paneer** £5.00
Indian cottage cheese stir-fried in indo/Chinese sauce with onions, peppers and chilies.

NON - VEG STARTERS

- 08. Chicken Nuggets** £3.00
Chicken nuggets made from chicken breast which is breaded and then deep-fried.
- 09. Lamb Samosa** £3.50
Pastry triangles filled with minced lamb and deep fried.
- 10. Chicken Tikka** £4.00
It is traditionally small pieces of boneless chicken marinated in spices, yogurt and cooked in clay oven
- 11. Chicken Tikka Chilli Garlic** £4.50
Chicken tikka tossed in garlic and green chillies.
- 12. Sheesh Kabab** £4.50
Minced lamb with a blend of mace, fresh coriander, herbs, skewered & cooked gently over charcoal
- 13. Lamb Chops** £4.50
Lamb chops marinated in yoghurt and fresh Indian spices and herbs, cooked slowly in the tandoor.
- 14. Chicken Pakora** £4.50
Battered chicken in traditional Indian style.
- 15. Fish Pakora** £4.50
Fish cutlets coated in a spicy batter and deep fried, served with a fresh crispy salad.
- 16. Murgh Tikka & Garlic Mushroom Stir Fry** £5.00
A truly tantalising starter with a hint of chilli and tamarind.
- 17. Prawns Sadabhar** £6.00
Cooked gently with onion, chili, ginger, lime juice, peppers and coriander.

All dishes may contain traces of nuts.

MAIN COURSES TANDOORI SIZZLERS

A real customer favourite! Our Tandoori sizzlers are topped with fresh peppers, onions and cabbage served on a sizzling hot plate. All our tandoori dishes are cooked with yogurt.

- 18. Chicken Tikka** £8.00
Tendered pieces of chicken cooked in yogurt and chef's special tandoori paste.
- 19. Sheesh Kebab** £8.00
Minced lamb with a blend of mace, fresh coriander, herbs, skewered & cooked gently over charcoal.
- 20. Chicken Tikka Chilli Garlic** £8.50
Chicken marinated in herbs, spices, chilli & garlic cooked in the tandoor.
- 21. Chicken Shashlik** £8.50
Skewered pieces of marinated chicken in spices grilled in a tandoor with peppers and onions.
- 22. Janaki Mixed Grill** £8.50
Sizzling grill with a combination of chicken tikka, sheesh kebab & lamb chops.

CURRIES

*"Let the Chef put it together and prepare the dish of your choice"
Create your own dishes: Select any one of the following...*

| | | | |
|----------------------|--------------|---------------|---------------|
| Chicken | £9.00 | Lamb | £10.00 |
| Fish | £9.00 | Prawns | £11.00 |
| Chicken Tikka | £9.00 | | |

You can also add one or more of the ingredients below
Saag, potatoes, mushroom, egg, chickpeas, cauliflower or yellow daal (lentils) all at 50p each.

CHOOSE A SAUCE

- 23. Tikka Masala**
Prepared with cashew, almonds and generous portions of fresh cream
- 24. Karahi**
Traditionally cooked with fresh garlic, ginger, tomatoes, green chillies, coriander and a blend of herbs & spices.
- 25. Haryali**
Cooked with a variety of unique masala, spices and sauce made from blended mustard leaves, spinach, coriander and other distinctive flavors.
- 26. Achari**
A popular North Indian curry. Achari means pickle, this is a dish that is made with all the spices one would normally use in an Indian pickle. It is extremely aromatic and delicious.

All dishes may contain traces of nuts.

27. Aam Rass

Mango is the symbol of love in India. That is why you will love this spicy and sweet curry cooked with mango pulp in a chef's special sauce.

28. Paca

Paca is a fabulous coconut curry from the east African coast. It is a perfect illustration of how African, Arab and Indian influences melt in the coastal region.

29. Jalfrezi

A captivating blend of chillies in oil based garlic & ginger cooked with capsicums, tomatoes and onions to give a hot spicy flavor.

30. Rogan Josh

The Rogan Josh is infused with red and green peppers, onions and tomatoes, with a mix of delicate spices and herbs to create a medium curry.

31. Balti

A famous local dish, cooked with a variety of spices & pickled herbs. A vibrant dish.

32. Bhuna

A beautiful combination of spices with onion, tomatoes and green pepper in a firm dry sauce of medium consistency.

33. Badami Korma

Badami korma is one of the most popular dishes in Britain, and is one of the mildest of the Indian curries-cooked in an almond based gravy, brought together with fresh cream.

CHEF'S SPECIAL

- 34. Desi Style** (Chicken or Lamb) £9.95/£10.95
A traditional spicy Indian dish cooked in a beautiful aromatic sauce.
- 35. Khutti Tekhi Handi** (Chicken or Lamb) £9.95/£10.95
This is an extremely rich and delicious curry prepared with assorted spices, cream and fresh onion tomato gravy paste blended in Tamarind and green chillies.
- 36. Murgh Kali Mirch** £9.95
A hot peppery chicken dish with a sauce of onion, tomatoes and freshly ground black pepper
- 37. Reshmi Keema Mutter** £9.95
Minced Lamb and green peas (mutter) seasoned with Indian herbs and flavoured with fenugreek leaves cooked in traditional style.
- 38. Butter Chicken** £10.50
Tender pieces of chicken (off-the-bone) spiced and chargrilled in the tandoor then cooked in creamy rich sauce made with cashews, almonds, tomatoes and butter.
- 39. Daal Palak Ghost** £10.95
A wholesome preparation of tender Lamb with yellow lentils and shredded spinach.
- 40. Shahi Dawat** £11.50
Slow cooked tender lamb, chicken breast & prawns in a thick sauce bringing sheer delight with every mouthful. The heat/spice of the dish combines with the rich sauce and slight sweetness from the tomatoes that make it very hard to resist.

All dishes may contain traces of nuts.