



Award Winning Restaurant, Newcastle-under-Lyme

Call to make a booking on 01782 611551

Shagorana Chicken or Lamb

£119.95

This is a specially prepared dish mainly enjoyed in Bangladeshi weddings and other special occasions. This dish consists of Baby chickens or a whole leg of lamb topped with minced meat special sauce cooked with capsicum, tomatoes, spring onions, methi, garam masala, cinnamon, bay leaves, star seeds. Served with Spicy Potatoes, Chickpeas Pilau, Tarka Dhal, Saag Bhaji & Bhindi Bhaji with Nan Breads. Served with a bottle of champagne.

(This meal is for 4 persons. This dish must be ordered 24 hours in advance)

Set Meal A

£39.95

Poppadoms & Chutney, Chicken Tikka/Sheek Kebab, Chicken Tikka Massala/Lamb Bhuna, Saag Aloo, Pilau Rice/Nan, Ice Cream/Kufti, Coffee. For 2 Persons

Set Meal B

£34.95

Poppadoms & Chutney, Vegetable Samosa/Onion Bhaji, Aloo Sag Ponir/Shahi Veg Kurma, Chana Massala, Pilau Rice/Nan, Ice Cream/Kufti, Coffee. For 2 Persons

Appetisers

Jalsa Special Thali (2 Persons)

£11.95

A succulent selection of starters, this dish includes a range of homemade specialties: Onion Bhajis, Sheek Kebab, Meat & Vegetable Samosa, Chicken Chatt, Chicken and Lamb Tikka.

Jalsa Special Thali (4 Persons)

£22.95

A succulent selection of starters, this dish includes a range of homemade specialties: Onion Bhajis, Sheek Kebab, Meat & Vegetable Samosa, Chicken Chatt, Chicken and Lamb Tikka.

Tandori Garlic Shashlik (2 Persons)

£11.95

Tender diced chicken marinated with mild spices with barbecued capsicum, mushrooms,

onions and tomatoes. Served Sizzling.

Tandori Garlic Shashlik (4 Persons) £22.95

Tender diced chicken marinated with mild spices with barbecued capsicum, mushrooms, onions and tomatoes. Served Sizzling.

Khatta Dosa (Chicken Tikka/Lamb Tikka) £4.95

This is made with a special sauce with onions and tomatoes, roasted in aromatic spices. Served in a pancake.

Pepper Pouch £4.95

Lamb/Chicken Tikka

Tandoori Starters (Tandoori Chicken/Chicken Tikka/ £4.95

Marinated and seasoned with light spices and cooked in the clay oven.

Tandoori Starters (Scallops) £5.95

Marinated and seasoned with light spices and cooked in the clay oven.

Sheek or Shami Kebab £4.95

Tender lambs ince cooked with fresh herbs and spices prepared in the clay oven.

Reshmi Kebab £5.50

Lightly spiced lamb mince, grilled and topped with a crispy egg lattice.

King Prawn Bhaji on Puri £5.95

King Prawns spiced and topped on a puri.

Samosa (Meat or Vegetable) £4.50

A light crispy pastry filled with spicy lamb or seasoned vegetables.

Prawn Cocktail £4.20

Fresh water prawns served on a bed of dressed salad covered with Marie Rose Sauce

Scallops with Banna in Ghee £5.95

Delicately prepared with the finest scallops using mild spices combined with white wine to make this a succulent appetizer.

Aloo Chatt on Puri £4.20

Potato pieces spices and topped on a puri.

Chicken Chatt on Puri £4.95

Spicy shredded chicken garnished with coriander, served on a puri.

Onion Bhaji £4.50

Deep-fried chopped onions wrapped in lentil and gram flour batter.

Garlic Mushrooms £4.50

Mushrooms cooked in a garlic sauce with fresh herbs and spices.

Fried Scampi £4.50

Deep-fried covered in breadcrumbs, served with Tartar sauce.

Tandoori Lamb Chops £5.50

Tender pieces of lamb seasoned with spices prepared in the clay oven

Hot Meat (Fairly Hot) £4.95

Tender pieces of lamb cooked with a variety of spices, served on a puri.

Soup (All served with Nan Bread)

Jalsa Spicy Tomato Soup

Mulligatawny Soup

Dhal Soup

Traditional Soup (Chicken / Minestrone / Tomato)

Chef's Recommendations

Chef's Special	£11.95
Chicken, lamb and prawns cooked with a whole egg, fresh coriander, and tomatoes, made with selected spices served in chef's medium sauce.	
Lemon Curry Country Style(Chicken Tikka)	£11.95
Cooked in a variety of spices with lots of onion, deep-fried peppers tossed in a succulent lemon sauce and garnished with coriander. Served with Lemon Rice.	
Lemon Curry Country Style(Lamb Tikka)	£12.95
Cooked in a variety of spices with lots of onion, deep-fried peppers tossed in a succulent lemon sauce and garnished with coriander. Served with Lemon Rice.	
Lemon Curry Country Style(King Prawn)	£13.95
Cooked in a variety of spices with lots of onion, deep-fried peppers tossed in a succulent lemon sauce and garnished with coriander. Served with Lemon Rice.	
lal-Noor-Puri (Chicken Tikka)	£9.95
Served in a hot sizzling wok, this is cooked in a hot and spicy special curry full of eastern flavours, prepared with onions, green chilies, capsicum and tomatoes.	
lal-Noor-Puri (Lamb Tikka)	£10.95
Served in a hot sizzling wok, this is cooked in a hot and spicy special curry full of eastern flavours, prepared with onions, green chilies, capsicum and tomatoes.	
lal-Noor-Puri (King Prawn)	£11.95
Served in a hot sizzling wok, this is cooked in a hot and spicy special curry full of eastern flavours, prepared with onions, green chilies, capsicum and tomatoes.	
Calypso Country Style(Chicken Tikka)	£11.95
Full of authentic spices, this is complex mix of ingredients full of flavour using onions, capsicum, pineapple, and garam masala, extra coriander enjoyed in a hot spicy sauce. Served with Oriental Rice.	
Calypso Country Style(Lamb Tikka)	£12.95
Full of authentic spices, this is complex mix of ingredients full of flavour using onions, capsicum, pineapple, and garam masala, extra coriander enjoyed in a hot spicy sauce. Served with Oriental Rice.	
Calypso Country Style(King Prawn)	£13.95
Full of authentic spices, this is complex mix of ingredients full of flavour using onions, capsicum, pineapple, and garam masala, extra coriander enjoyed in a hot spicy sauce.	

Served with Oriental Rice.

Taandoori Butter Chicken

£10.95

Tandoori chicken cooked with aromatic spices, ground almonds, Indian butter and a touch of yoghurt in a succulent creamy sauce. (On or Off the bone.)

Special Biryani (Rice Dish)

£11.95

Chicken, lamb and prawns tossed and stir fried with peas, onions, cashew nuts and almonds together with basmati rice. Served with Chef's special side dish and garnished with an omelette.

Coriander Chops Country Style

£11.95

Tender pieces of lamb chops briskly fried with onions seasoned with light spices using plenty of coriander in our very own country style thick sauce. Served with Oriental Rice.

Coconut Chicken

£9.95

This is a special dish, which is cooked in a spicy white sauce with coconut, garlic, fresh coriander, spring onions, and garam masala, best enjoyed at medium strength.

Coconut Lamb

£10.95

This is a special dish, which is cooked in a spicy white sauce with coconut, garlic, fresh coriander, spring onions, and garam masala, best enjoyed at medium strength.

Baza Lamb Country Style

£11.95

Cooked with fried onions, capsicum, methi, tomatoes, garam masala, black pepper, garlic, and coriander with ginger in a dry sauce. Served with Oriental Rice.

Mango Chicken Country Style

£12.95

An exquisite dish delicately cooked with mango slices & chicken fillets that are extensively treated, creating a medium strength with hints of sweetness. A delight to the palate. Served with Oriental Rice.

Akhani Chicken (Rice Dish)

£10.95

Prepared with Basmati Rice, egg, pineapple, sultanas, almonds, cherry, methi, cashew nuts and other full flavored spices served with vegetable curry sauce.

Tandoori Ginger & Cinnamon Mix Country Style

£14.95

This is a mix of king prawn, lamb chop, chicken and lamb tikka tossed with root ginger served with a spicy cinnamon sauce. Served with Oriental Rice.

Special Collection

Garlic Chilli (Chicken/Prawn)	£9.95
Served in a fairly hot sauce prepared with peppers, tomatoes, green chilies, garlic and coriander.	
Garlic Chilli (Chicken Tikka/Lamb)	£10.95
Served in a fairly hot sauce prepared with peppers, tomatoes, green chilies, garlic and coriander.	
Garlic Chilli(Lamb Tikka)	£11.95
Served in a fairly hot sauce prepared with peppers, tomatoes, green chilies, garlic and coriander.	
Garlic Chilli(King Prawn)	£12.95
Served in a fairly hot sauce prepared with peppers, tomatoes, green chilies, garlic and coriander.	
Garlic Chilli(Vegetable)	£7.95
Served in a fairly hot sauce prepared with peppers, tomatoes, green chilies, garlic and coriander.	
Rezella (Chicken)	£9.95
Cooked in a variety of spices with plenty of onions, garam masala, touch of cream, garnished with coriander.	
Rezella(Lamb)	£10.95
Cooked in a variety of spices with plenty of onions, garam masala, touch of cream, garnished with coriander.	
Rezella(King Prawn)	£12.95
Cooked in a variety of spices with plenty of onions, garam masala, touch of cream, garnished with coriander.	
Orange Curry Country Style (Chicken Tikka)	£11.95
A favorite in Bangladesh normally made with King Prawns. Cooked with lots of spinach, the distinctive taste comes from using orange peel but here we have used Cointreau to make this even tastier. Served with Oriental Rice.	
Orange Curry Country Style (Lamb Tikka)	£12.95
A favorite in Bangladesh normally made with King Prawns. Cooked with lots of spinach, the distinctive taste comes from using orange peel but here we have used Cointreau to make this even tastier. Served with Oriental Rice.	
Orange Curry Country Style (King Prawn)	£13.95

A favorite in Bangladesh normally made with King Prawns. Cooked with lots of spinach, the distinctive taste comes from using orange peel but here we have used Cointreau to make this even tastier. Served with Oriental Rice.

South Indian Chicken Country Style (Hot)

£11.95

(Chicken On/Off the bone). Brisky fried with onions and dry chili, tomatoes, green peppers and spinach. Served with Vegetable Pilau Rice.

South Indian Lamb Country Style (Hot)

£12.95

Brisky fried with onions and dry chili, tomatoes, green peppers and spinach. Served with Vegetable Pilau Rice.

Murgh Massolam

£10.95

Half chicken with minced meat sauce, cashew nuts, bay leaves, cinnamon with a touch yogurt and cream making this an irresistible dish.(You can also have the choice of having the dish off the bone.)

Green Massala (Chicken/Prawn)

£8.95

The dish is cooked with green chilies, coriander and spinach grinded together with selected herbs and spices producing a thick hot sauce.

Green Massala (Lamb/Chicken Tikka)

£9.95

The dish is cooked with green chilies, coriander and spinach grinded together with selected herbs and spices producing a thick hot sauce.

Green Massala (Lamb Tikka)

£10.95

The dish is cooked with green chilies, coriander and spinach grinded together with selected herbs and spices producing a thick hot sauce.

Green Massala (King Prawn)

£12.95

The dish is cooked with green chilies, coriander and spinach grinded together with selected herbs and spices producing a thick hot sauce.

Green Massala (Vegetable)

£7.50

The dish is cooked with green chilies, coriander and spinach grinded together with selected herbs and spices producing a thick hot sauce.

Jaipur Murgh Country Style (On/Off the bone)

£12.95

Half chicken cooked with fresh spices, yogurt, coriander, fresh garlic, methi, root ginger, onions, and tomatoes, served in a special medium sauce. Served with our very own Oriental Rice.

Nowabi Chicken Country Style

£12.95

Fillets of marinated chicken cooked with mushrooms, tomatoes, garlic, fresh herbs, spring onions and mild spices. Served with Oriental Rice.

Mowchak Chicken

£9.95

Marinated chicken cooked with honey, yogurt, ground coconut served in a creamy sweet sauce.

Tamarind Chicken

£9.95

Cooked with fried onions, capsicum, with plenty of tamarind, soy sauce and peanut butter.

Tamarind Lamb

£10.95

Cooked with fried onions, capsicum, with plenty of tamarind, soy sauce and peanut butter.

Bangla Naga (Chicken)

£9.95

A very hot dish made with fresh herbs and spices using very special hot Bangladesh pickled chilies producing an aromatic taste.

Bangla Naga (Lamb)

£10.95

A very hot dish made with fresh herbs and spices using very special hot Bangladesh pickled chilies producing an aromatic taste.

Bangla Naga (King Prawn)

A very hot dish made with fresh herbs and spices using very special hot Bangladesh pickled chilies producing an aromatic taste.

Seafood Specialties

Coriander Fish Country Style	£10.95
This is exclusive to the Jalsa Restaurant made with Bangladeshi Tilapia Fish. This is briskly fried with onions, tomatoes, spring onion and green pepper. Lots of coriander served on a sea of our very own country style thick sauce. Served with Oriental Rice.	
Ponir Chingri	£13.95
Cooked with Indian cheese, this is a very distinct dish made with king prawns, coriander, ginger, garlic and bay leaves. Served in a spicy garam masala sauce.	
Chili Maas Baza	£9.95
This is a wonderful dish made with Tilapia fish shallow fried cooked with lots of onion and plenty of chilies. The flavour of this dish is simply mouthwatering.	
North-Indian Garlic Chili Prawns	£10.95
King prawns barbecued in the clay oven with onions and tomatoes served in a thick garlic hot sauce.	
Jalsa Tandoori Scallops Country Style	£13.50
Made with the finest scallops, here we have a dish mainly enjoyed in the coastal regions of Bangladesh; lightly seasoned using selected herbs and spices in a Tandoori sauce. Served with Oriental Rice.	
Kulkarni King Prawns Country Style	£12.95
This is our country style dish cooked with cinnamon, bay leaves, coriander and pepper with a hint of yogurt in a dry medium sauce served with vegetable pilau rice.	
Fish Thawa	£12.95
Whole Rupchanda fish cooked with baby corn, green peppers, tomatoes, coriander, served in a very thick spicy sauce. Medium strength, served sizzling. (This contains small bones.)	
Calypso Fish Country Style	£10.95
Full of authentic spices, this is a complex mix of ingredients full of flavour made with filleted Tilapia fish using onions, capsicum, pineapple and coriander. Enjoyed in a hot spicy garam masala sauce. Served with Oriental Rice.	
Rosoy Maas Country Style	£9.95
Fried whole Rupchanda cooked with fresh herbs and aromatic spices served in a medium strength sauce. Served with Oriental Rice. (This may contain small bones.)	
Tandoori Trout (Sizzling!)	£9.95
Whole succulent rainbow trout that has been marinated & mildly seasoned prior to cooking in a Tandoori clay oven.	

Lemon Scallops Country Style

Made with scrumptious scallops tossed in an aromatic lemon sauce flavoured further with selected spices leaving your mouth watering. Served with Oriental Rice.

Varieties

Tandoori Specialties Sizzling (Chicken Tikka)	£8.95
Dishes marinated with special spices, yogurt, and freshly grinded green herb, cooked in a clay oven.	
Tandoori Specialties Sizzling (Lamb Tikka/Tandoori)	£9.95
Dishes marinated with special spices, yogurt, and freshly grinded green herb, cooked in a clay oven.	
Tandoori Specialties Sizzling (Tandoori Mix)	£10.95
Dishes marinated with special spices, yogurt, and freshly grinded green herb, cooked in a clay oven.	
(Tandoori chicken, chicken and lamb tikka & sheek kebab)	
Tandoori Specialties Sizzling (Tandoori King Prawn)	£12.95
Dishes marinated with special spices, yogurt, and freshly grinded green herb, cooked in a clay oven.	
Tandoori Specialties Shashlik (Chicken Tikka)	£10.95
Cooked with onions, capsicum and tomatoes marinated in exotic spices.	
Tandoori Specialties Shashlik (Lamb Tikka)	£11.95
Cooked with onions, capsicum and tomatoes marinated in exotic spices.	
Jalsa Special Lamb Chops Sizzler	£10.95
Cooked with onions, capsicum and tomatoes marinated in exotic spices.	
Jalsa Tandoori Scallops Sizzler	£11.95
Delicately prepared with the fines scallops using mild herbs and spices.	
Tandoori Specialties Thawa (Chicken Tikka)	£9.95
An exclusive Bangladeshi dish, cooked with capsicum, red pepper and tomatoes in a thick Tandoori sauce.	
Tandoori Specialties Thawa (Lamb Tikka)	£10.95
An exclusive Bangladeshi dish, cooked with capsicum, red pepper and tomatoes in a thick Tandoori sauce.	
Tandoori Specialties Thawa (King Prawn)	£12.95
An exclusive Bangladeshi dish, cooked with capsicum, red pepper and tomatoes in a thick Tandoori sauce.	

Massala (Chicken Tikka Massala)	£7.95
Cooked in mild Tandoori massala sauce garnished with peeled tomato, garam massala, with fresh cream and almond powder.	
Massala (Chicken Tikka Bhuna or Chili Massala/Lamb)	£8.95
Cooked in mild Tandoori massala sauce garnished with peeled tomato, garam massala, with fresh cream and almond powder.	
Massala (Tandoori King Prawn Massala)	£12.95
Cooked in mild Tandoori massala sauce garnished with peeled tomato, garam massala, with fresh cream and almond powder.	
Massala (Tandoori Mix Massala)	£11.95
Cooked in mild Tandoori massala sauce garnished with peeled tomato, garam massala, with fresh cream and almond powder.	
(Tandoori chicken, lamb tikka, chicken tikka & sheek kebab)	
Massala (Vegetable Massala)	£6.95
Cooked in mild Tandoori massala sauce garnished with peeled tomato, garam massala, with fresh cream and almond powder.	
L'Continental (Sirlion Steak)	£10.95
Served with salad, vegetables and chips.	
L'Continental (Sirlion Steak Massala)	£11.95
Served with salad, vegetables and chips.	
L'Continental (Roast Chicken/Fried Scampi/Chicken)	£7.95
Served with salad, vegetables and chips.	
Vegetarian Specialties (Aloo Saag Ponir)	£8.95
Specially cooked with Indian cheese, spicy potatoes and spinach all served in a medium dry sauce.	
Vegetarian Specialties (Jalsa Ponir Shashlik (Sizz	£9.50
This dish is a lovely combination of onions, peppers and tomatoes roasted in the clay oven with pieces of ponir (Indian Cheese) exclusive to Jalsa. It is served with Vegetable Pilau Rice.	
Balti (Jalsa Special Balti)	£11.95
These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi	

indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread.

(Add any vegetable for £1.00 extra)

(King prawn, chicken & lamb tikka)

Balti (Scallops)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £9.95

(Add any vegetable for £1.00 extra)

Balti (Chicken/Prawn)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £7.95

(Add any vegetable for £1.00 extra)

Balti (Chicken Tikka/Lamb)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £8.95

(Add any vegetable for £1.00 extra)

Balti (Lamb Tikka)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £9.50

(Add any vegetable for £1.00 extra)

Balti (King Prawn)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £11.50

(Add any vegetable for £1.00 extra)

Balti (Vegetable)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £6.95

(Add any vegetable for £1.00 extra)

Balti (Chicken or Lamb Chilli)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £8.95

(Add any vegetable for £1.00 extra)

Balti (Chicken Tikka Massala)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £9.95

(Add any vegetable for £1.00 extra)

Balti (Keema Aloo Peas)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £8.95

(Add any vegetable for £1.00 extra)

(Minced meat, potatoes & peas)

Balti (Tandoori Mix Balti)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £11.95

(Add any vegetable for £1.00 extra)

(Chicken and lamb tikka, tandoori chicken & sheek kebab.)

Balti (Tropical Balti)

These dishes are traditionally cooked with mostly fresh spices and are served in balti (karahi indian version) a dish like wok, as cooked served in the northern parts of India. We take it as our privilege to cook these dishes to your own taste and strength. Recommended with Nan Bread. £8.95

(Add any vegetable for £1.00 extra)

(Chicken, prawns & pineapple)

Additions (Madras Hot)

£0.50

This applies to all dishes on this menu.

Additions (Vindaloo Hot) This applies to all dishes on this menu.	£0.50
Additions (Phaal Hot) This applies to all dishes on this menu.	£1.00
Additions (Garlic) This applies to all dishes on this menu.	£0.50
Additions (Coriander) This applies to all dishes on this menu.	£0.50
Additions (Any Vegetable) This applies to all dishes on this menu.	£1.00
Additions (Chillies) This applies to all dishes on this menu.	£1.00

Varieties

Children's Meals (Tikka Meal)	
Pieces of chicken or lam tikka with pilau rice or chips. Served with salad, mint sauce & tomato relish.	£5.95
Children's Meals (Kurma Meal)	
Tender pieces of chicken in creamy kurma sauce served with a choice of pilau rice, nan bread or chips.	£5.95
Children's Meals (Massala Meal)	
Succulent pieces of chicken in a rich massala sauce served with a choice of pilau rice, nan bread or chips.	£6.50
Children's Meals (Balti Meal)	
Tender pieces of chicken in a medium Balti Sauce served with a choice of Pilau Rice, Nan Bread or Chips.	£5.95
Children's Meals (Scampi Meal)	
Deep-fried fish covered in breadcrumbs served with salad, Chips, Tartar Sauce & Tomato Relish.	£5.95
Children's Meals (Roast Meal)	
Quarter of chicken served with salad, Chips & Tomato Relish.	£6.95
Children's Meals (Omelette Meal)	
Freshly made Omelette served with salad, Chips & Tomato Relish.	£5.95
Extras (Poppadom)	£0.50
Extras (Spiced Poppadom)	£0.60
Extras (Chutney Tray)	£1.50
Extras (Raitha Onion or Cucumber)	£1.00
Extras (Chips)	£2.20
Extras (Green Salad)	£1.00
Extras (Plain Curry Sauce)	£1.95
Extras (Vegetable Curry Sauce)	£2.50
Extras (Bhuna Sauce)	£2.50
Extras (Kurma Sauce)	£2.50

Extras (Massala Sauce)	£2.95
Extras (Madras Sauce)	£2.50
Vegetable Side Dishes (Vegetable Bhaji)	£2.50
Vegetable Side Dishes (Mushroom Bhaji)	£2.50
Vegetable Side Dishes (Cauliflower Bhaji)	£2.50
Vegetable Side Dishes (Bhindi Bhaji)	£2.50
Vegetable Side Dishes (Peas Ponir)	£2.95
Vegetable Side Dishes (Bombay Potato)	£2.50
Vegetable Side Dishes (Sag Aloo)	£2.50
Vegetable Side Dishes (SagBhaji)	£2.50
Vegetable Side Dishes (Aloo Gobi)	£2.50
Vegetable Side Dishes (Chana Bhaji)	£2.50
Vegetable Side Dishes (Tarka Dhal)	£2.50
Vegetable Side Dishes (Fried Mushrooms)	£1.95
Vegetable Side Dishes (Fried Onions)	£1.5
Vegetable Side Dishes (Aloo Methi)	£2.50
Vegetable Side Dishes (Chana Massala)	£2.50
Vegetable Side Dishes (Veg or Saag Ponir)	£2.95
Rice Varieties (Pilau Rice)	£2.95
Rice Varieties (Boiled Rice)	£2.50
Rice Varieties (Jalsa Special Rice)	£3.95
(Cooked with egg, peppers and freshwater Prawns)	
Rice Varieties (Oriental Rice)	£3.50
Rice Varieties (Garlic Pilau)	£3.50
Rice Varieties (Lemon Pilau)	£3.50
Rice Varieties (Keema Pilau)	£3.50

Rice Varieties (Egg Pilau)	£3.50
Rice Varieties (Mushroom Pilau)	£3.50
Rice Varieties (Vegetable Pilau)	£3.50
Rice Varieties (Peas Pilau)	£3.50
Rice Varieties (Chili Rice)	£3.50
Rice Varieties (Coconut Pilau)	£3.50
Rice Varieties (Pineapple Pilau)	£3.50