

JASMINE TAKEAWAY MENU

STARTERS

Chicken 65	£12
Juicy chicken cubes tempered with curry leaf and chilli	
★Chilli Chicken	£12
Indo-Chinese chicken tossed with peppers and onion	
Chicken Manchurian	£12
Chicken dumplings tossed in tangy garlic sauce	
Wet Chicken Manchurian	£13
Chicken dumplings tossed in tangy garlic sauce	
Chicken pakoda	£11
Deep fried coated chicken and cashew paste	
Chicken lollipop	£9
Coated Indian fried chicken on the bone	
Prawn dynamite	£15
Indian twist on prawn cocktail	
Fish Amritsari	£11
Tilapia cuts battered and deep fried	
Salt & Pepper Fish	£12
Dry pakoda style chicken coated in spices and stir fried	
Salt & Pepper Prawns	£15
Same as above but with extra sauce	
Salt & Pepper Chicken	£12
Dry pakoda style chicken coated in spices and stir fried	
Salt & Pepper Babycorn (V)	£11
Dry pakoda style babycorn coated in spices and stir fried	
★Veg Manchurian (V)	£12
Indo-Chinese dumplings tossed in tangy garlic sauce	
Wet Veg Manchurian (V)	£13
Same as above but with extra sauce	
Chilli Babycorn (V)	£12
Indo-Chinese babycorn tossed with peppers and onion	
Mushroom 65 (V)	£11
Juicy mushroom tempered with curry leaf and chilli	
Crispy Bendi (V)	£11
Deep fried coated okra seasoned with masala chilli	
Chilli Babycorn (V)	£12
Indo-Chinese babycorn tossed with peppers and onion	
★Chilli paneer (V)	£12
Indo-Chinese paneer tossed with peppers and onion	
Onion Bhaji (V)	£9
Deep fried coated onion in a blend of spices	
Hara Bhara Kebab (V)	£10
Cutlets made of green herbs and vegetable mix	
Gobi Manchurian (V)	£11
Crispy cauliflower coated in corn flour lemon and spices	
Gobi 65 (V)	£11
crispy, deep-fried cauliflower florets	
Cut Mirchi (V)	£10
Long green peppers battered and fried	

TANDOOR STARTERS

Paneer Tikka (V)	£11
Marinated paneer cooked in tandoor clay oven	
★Paneer Malai tikka (V)	£12
Paneer marinated in cream cheese cooked in tandoor	
Tandoor malai Broccoli (V)	£11
Broccoli marinated in cream cheese cooked in clay oven	
Murgh Malai tikka	£12
Chicken marinated in cream cheese cooked in clay oven	
Chicken Achari tikka	£12
Chicken marinated in pickle & yogurt, cooked in tandoor	
Chicken Tangdi kebab	£12
Chicken marinated in spiced yogurt, cooked in tandoor	
Lamb seekh kebab	£16
Skewer of minced lamb marinated in Indian spices	
Salmon Tikka	£16
Salmon marinated in tikka masala, cooked in tandoor	
★Tandoori Prawn zinga	£15
Marinated tiger prawns cooked in clay oven	
Chicken tikka	£12
Chicken marinated in chefs spice mix, cooked in tandoor	
Chicken seekh kebab	£13
Skewer of minced chicken marinated in Indian spices	
Mixed Grill	£30
Lamb chop, Lamb & chicken seekh kebab, Chicken Tikka, Chicken Malai Tikka and Fish Tikka.	
Lamb chops	£16
Lamb chop marinated in Indian spices for 24-hr pan-fried in ghee and finished off in tandoor	

RICE/ NOODLE

★Chicken Fry Piece Pulav	£13
Chicken 65 + Biryani rice	£15
Egg Dum Biryani	£14
Veg Dum Biryani	£13
Jeera rice	£8
Bagara rice (flavoured & Spiced)	£7
Burnt Garlic Fried Rice	£9
★Veg Fried Rice / Noodles	£9/£10
- Add Egg	+£1
- Add Chicken or Paneer or Mushroom	+£2
- Add Prawn	+£3
- Add Lamb mince	+£3
- Add Schezwan sauce (HOT)	+£1

VEG CURRIES

Aloo mattar paneer (V)	£12
Light and tangy curry with potatoes, peas and paneer	
Bendi do pyaza (V)	£12
Okra cooked with onions	
Dal Tadka (V)	£10
Yellow lentils tempered with Ghee and spices	
Gutti Vankaya (V)	£12
Small aubergine cooked in peanut & coconut based gravy	
Kadai Mushroom (V)	£12
With bell peppers in tomato-onion gravy	
Kadai Paneer (V)	£12
Semi dry paneer curry	
Malai Kofta (V)	£14
Cheese dumplings cooked in creamy mild gravy	
★ Methi Chaman (V)	£13
Grated paneer cooked with fenugreek and spinach leaves	
Mix Veg Curry (V)	£11
Mixed vegetables cooked in onion tomato gravy	
Palak Paneer (V)	£11
Indian cottage cheese cooked in spinach based gravy	
★ Paneer Butter masala (V)	£13
Clay oven grilled paneer cooked in creamy curry sauce	
Veg Saagwala (V)	£12
Spinach based curry with mixed vegetables	
Corn Palak (V)	£11
Corn and Spinach curry	

BREADS

Plain naan/Butter Naan/Tandoor Roti	£3
Garlic Coriander /Chilli Garlic Naan	£3.5
Keema Naan	£5.5
Laccha Paratha	£4.5
Peshawari Naan	£4.5
Aloo Kulcha	£4.5
Cheese Naan	£4.5
Roomali Roti	£6

APPETISERS

Poppadums	£2
Manchow soup	£6
Manchow soup with chicken	£7



SCAN ME

NON-VEG CURRIES

Bhuna Ghosh	£15
Lamb curry with onions, fragrant spices and yogurt	
★ Butter chicken	£13
Clay oven grilled chicken cooked in creamy curry sauce	
Chicken Jalfrezi	£13
Chicken in a spicy tomato sauce, peppers and onions	
★ Chicken on the bone (Desi murg)	£13
Country style chicken curry with village spices	
Chicken Tikka masala	£13
Grilled chicken cooked in tomato# onion and spice blend	
Dal Ghosh	£15
Traditional slow cooked lamb curry with lentils	
Fish Curry	£14
Eastern country style tilapia curry	
Gongura Chicken	£15
Chicken cooked in spicy red sorrel leaves base	
Gongura mutton	£16
Lamb cooked in spicy red sorrel leaves base	
Kadai chicken	£13
Semi dry Indian curry cooked with toasted spice	
★ Mughlai chicken	£15
Our chefs signature dish - chicken cooked in malai sauce	
Palak Mutton	£15
Tender mutton cooked with spinach	
Kaju Prawn Masala	£15
Cooked with onion, tomato sauce topped with cashews	
Lamb Rogan Josh	£16
Slow cooked lamb on the bone with traditional sauce	
Raajasthani Laal Maas	£16
A fiery version of Lamb Rogan Josh	
★ Lamb Pepper Fry	£16
Lamb tossed in garlic, onions and fresh curry leaves	
Chicken Korma	£13
Chicken with mild nut based curry sauce and leaves	

Authentic DUM Biryani

Chicken Dum Biryani	£14
Lamb Dum Biryani	£16
Prawn Dum Biryani	£17
★ Chicken 65 Dum Biryani	£15
Veg Dum Biryani	£13

DESSERTS

Falooda	£8
★ Rose Falooda	£8
Rasmalai	£5
★ Apricot Delight	£6
Carrot Halwa	£5
Gulab Jamun	£5

CALL US ON 01908102530