

STARTERS

POPPADOMS 0.95

ASSORTED PICKLE TRAY 2.95

TANDOORI MIXED PLATTER 6.25

An appetising range of full flavoured chicken, gosht and onion bhaji's

CHICKEN OR GOSHT TIKKA 5.95

Cubed off the bone tender pieces of chicken or gosht, marinated in tandoori spices, freshly beaten yoghurt with a touch of tamarind and charcoal grilled to perfection for a marvellous flavour

SHISH KEBAB 4.95

Lean minced gosht, delicately spiced with fenugreek leaves, special herbs and charcoal grilled in the clay oven

ONION BHAJI 4.95

Classic crispy spiced onions, deep fried

MEAT OR VEGETABLE

SAMOSA 4.95

Mixed vegetable or minced gosht steamed in herbs and spices, fresh coriander and wrapped with light pastry, crispy fried.

ROTI CHINGRI 5.95

Small sea prawns stir-fried in a Goan style with chopped spring onions and tomatoes in medium spices served with a puri and a slice of lemon

CHICKEN CHAAT 5.95

Diced tender pieces of chicken breast flavoured with a tamarind sauce, served with a puri and a slice of lemon

KAKRA CHOP 5.95

Minced crab meat tossed with onions mashed potato and aromatic spice. Excellent crab starter in a Goan style

ALOO PALAK PAKORA 4.95

Finely chopped spinach, sweet potato, black pepper and fenugreek bound together with bread crumbs deep fried to perfection

ACHARI CHINGRI 6.25

Tiger prawns flavoured with cocktail sauce and coriander, served with mushrooms

GARLIC MUSHROOMS 4.95

Sliced mushrooms gently cooked Indian style with garlic and garnished with fresh coriander

CALAMARI BAZA 6.25

Deep fried squid, marinated in punjabi spices garlic and ajwain

KING PRAWN
FIRECRACKER 7.95 (NEW)

Spicy king prawns with sliced garlic and lemon, served on a bed of crunchy salad

GUNPOWDER
CHICKEN PAKORAS 6.95 (NEW)

Delicious and crunchy chicken appetiser made with cubed chicken, ginger, garlic, herbs & spices

TANDOORI
MASSALA CHOPS 8.95 (NEW)

Succulent lamb or mutton chops marinated in a rich blend of yoghurt, garlic, ginger, and traditional tandoori spices, then chargrilled to perfection in the clay oven. Smoky, tender, and bursting with flavour – a true North Indian classic.

JAIPUR SPICE SPECIAL BANQUET

For ② People:

2 MIX STARTERS

Tandoori Mixed Platter

An appetising range of full flavoured chicken and gosht, onion bhaji

2 MAIN COURSES

Rajasthani Gosht and

Chicken Hyderabadī*

1 Side Dish

Saag Aloo

ACCOMPANIMENTS

2 Pilau Rice, 1 Naan

At 19.95 Per Person

For ④ People:

4 MIX STARTERS

Tandoori Mixed Platter

An appetising range of full flavoured chicken and gosht, onion bhaji's

4 MAIN COURSES

Chicken Tikka Massala*

Chicken Tikka Makhani*

Gosht Khari and Rajasthani Gosht

2 Side Dishes, 1 Saag Aloo

1 Tarka Daal

ACCOMPANIMENTS

4 Pilau Rice, 2 Naan

At 19.95 Per Person

FISH SPECIALITIES

MACHLI PALAK 13.95

Cubes of fish steak marinated over several hours in ginger, red peppers, chilli, lemon juice and broiled in the clay oven, cooked gently with spinach in a medium hot spicy sauce.

MONI PURI MACHLI MASSALA 13.95

This is a traditional moni puri fish from the eastern region of Bangladesh. A tribal dish cooked in a massala sauce and stuffed with garlic. Garnished with fresh coriander. A superb massala fish dish.

SARISHA CHINGRI 15.95

Giant Khulna prawns cooked using mustard seeds and mustard paste, green chillies and fresh yoghurt for a distinctive flavour

TANDOORI SPECIALITIES

CHICKEN TIKKA 12.95

Juicy pieces of chicken breast, off the bone, marinated in herbs and spices, charcoal grilled to perfection

GOSHT TIKKA 13.95

Shanks of tender gosht, marinated in yoghurt and slightly hot tandoori spices, cooked in a clay oven

TANDOORI CHICKEN (HALF) 13.95

Pieces of half chicken, on the bone, marinated in herbs and spices then charcoal grilled to perfection

TANDOORI MIXED GRILL 14.95

An imaginative and delightful mixed grill

TANDOORI GALDA 15.95

Giant King prawns marinated and char-grilled

CHICKEN OR GOSHT SHASHLICK 14.95

Barbecued peppers, onions, tomatoes & marinated chicken or gohst

ALL TANDOORI DISHES ARE SERVED WITH SIDE SALAD AND MINT SAUCE

VEGETABLE SIDE DISHES

BOMBAY ALOO 5.95

Steamed potatoes cooked with fresh herbs and garlic

SAAG BHAJI 5.95

Spinach leaf cooked together with garlic and aniseed, stir fried with sliced onions. Garnished with fresh coriander.

BRINJAL BHAJI 5.95

Sliced aubergine gently pan fried, cooked with garlic and medium spices

SAAG ALOO 5.95

Stir fried spinach, cooked with baby potatoes

SPICY BHINDI

BHAJI 5.95

Spicy fried green okra, cooked with onions and tomatoes

MIXED VEGETABLE

BHAJI 5.95

An assortment of mixed vegetables cooked in Bombay style

SAAG PANEER 5.95

Spinach with mustard leaves, spices and cheese

MUSHROOM BHAJI 5.95

Mushrooms cooked in a Goan style recipe

TARKA DAAL 5.95

Tiny salmon pink lentils gently tempered with tumeric and clarified butter, garnished with fresh fried garlic, cumin and mustard seed.

NIMBU CHANA

MASSALA 5.95

Small chick peas cooked in lemon juice and tamarind sauce

ALOO GOBI 5.95

Steamed potatoes with cauliflower, stir fried in aromatic spices

GREEN SALAD 2.50

CHIPS 2.95

RAITHA 2.50

BREADS

NAAN 3.20

GARLIC NAAN 3.50

CHEESE NAAN 3.50

PESHWARI NAAN 3.50

Contains nuts

KEEMA NAAN 3.50

Minced meat

STUFFED NAAN 3.50

Vegetables

KULCHA NAAN 3.50

Cheese and onions

STUFFED PARATHA 3.50

Pan fried flaky bread stuffed with vegetables

CHAPATI 1.60

Indian unleavened bread

GARLIC CHAPATI 2.50

TANDOORI ROTI 2.50£

Brown bread freshly baked in the clay oven

RICE

RICE 3.20

Steamed, white basmati rice

PILAU RICE 3.50

Fragrantly cooked rice given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed

VEGETABLE PILAU 4.50

Mixed vegetable, stir fried with rice

MUSHROOM PILAU 4.50

Steamed mushrooms, stir fried with ghee and rice

LEMON RICE 4.95

Stir fried ghee rice, lightly flavoured with fresh lemon

EGG RICE 4.95

PEAS RICE 4.95

SPECIAL

PILAU RICE 4.95

Small prawns and vegetables, stir fried in aromatic spices.



***These dishes contain nuts**

Please note that some of our dishes contain nuts (including peanuts) and nut oils. Due to these dishes being cooked in the same kitchen we are unable to guarantee that some cross contamination has not occurred. For this reason we are **unable to prepare any food which is 100% nut (including peanut) free**. Jaipur Spice will not accept any responsibility for persons who ignore this warning and subsequently experience issues resulting from food allergies.

PLEASE ASK STAFF ABOUT ALLERGENS -

None of our dishes can be guaranteed free from nut traces.

HOUSE SPECIALITIES

CHICKEN TIKKA MASSALA* 12.95

The famous chicken tikka massala, found in most Indian restaurants, prepared with the Jaipur special fenugreek, minced meat and mild massala sauce

TANDOORI BUTTER CHICKEN* 12.95

Boneless tandoori chicken cooked in a creamy, buttery sauce, a touch of coconut, onions, cream and a touch of tomato to give a slightly sweet buttery cream feel

CHICKEN OR GOSHT HONEY MASSALA* 12.95

Diced chicken or gosht marinated in mild exotic spice, roasted on skewers in the tandoori an then cooked in a special creamy sauce with honey

AMLI CHICKEN* 12.95

A medium to mild dish cooked in aromatic mango sauce

CHICKEN HYDERABADI* 12.95

Chicken marinated and cooked with cream. A superb mild chicken dish

SPECIAL MALAYA* 12.95

Specially prepared chicken tikka cooked with banana, and coconut with a touch of butter and mild spices

CHICKEN OR GOSHT PASSANDA* 12.95

Juicy pieces of marinated chicken or gosht, cooked in purified Indian butter and mild spices with a dash of cream to give a mild sweet flavour

CHICKEN MAKANI* 12.95

Morsels of succulent pieces of chicken marinated with ginger, garlic, yoghurt and charcoal grilled. Gently cooked with cream and a blend of two cheeses. Mild in flavour

CHICKEN DARJEELING* 13.95

Tender pieces of chicken tikka delicately marinated in spiced and cooked in a creamy mild curry sauce

RAJASTHANI GOSHT 12.95

A fairly hot stew dish prepared with shanks of grilled gosht gently simmered in a yoghurt and tamarind sauce and mixed with pickles. A superb gosht dish with plenty of strong flavours

CHICKEN OR GOSHT TIKKA JALFREZI 12.95

Chicken tikka or Gosht tikka cooked with plenty of sliced green chillies, onions & green peppers. Fairly hot spices and herbs together with a thick curry sauce, garnished with fresh coriander

CHICKEN OR GOSHT KARAHI 12.95

Chicken or Gosht tikka cooked deep pan style with cubed onions, peppers, & Punjabi spices. Medium

CHINGRI JALFREZI 15.95

Marinated king prawns cooked with sliced onions, peppers and chilli in a sauce. Fairly hot in flavour

SHAHI SHASHLICK BHUNA
CHICKEN OR GOSHT 13.95

Tender pieces of chicken or gosht immersed overnight together with mustard paste, onions, peppers and tomatoes grilled and gently cooked Goan style - medium hot

CHICKEN OR GOSHT TIKKA ROGAN 12.95

Chicken or gosht cooked with shredded onions, kashmiri spices and garnished with fried spicy tomatoes and fresh coriander - medium

ARKAN GOSHT 12.95

Arakan people live in the hilly south east part of Bangladesh. These people eat gosht using the hottest green chilli & calamansi. Hot to taste

CHICKEN CHILLI MASSALA 12.95

Prepared with boneless chicken from the charcoal fire and cooked with fresh green chillies, coriander, a touch of massala sauce, onions, and spices to give slightly hot taste

JAIPUR SPICE SPECIAL 14.95

This dish is cooked with a mixture of chicken tikka, gosht tikka, tandoori chicken, prawns and mushrooms. Prepared with thick curry sauce, fresh fried garlic, onions, green peppers and medium spices

RAJA RANI 15.95

This dish is cooked with tandoori chicken off the bone, minced meat, small chick peas, mushrooms, bullet chillies. Tasting slightly hot. Served with Sambuca to give a punch

MUMBAI MASSALA 15.95

A traditional dish cooked with sambuca, fried minced gosht and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium hot

MADRASI BEEF 12.95 NEW

A slightly hot beef curry made with fresh tomatoes, ground black pepper, fresh birds eye chillies, grounded coriander, tumeric and fresh garlic, garnished with coriander leaves

TANDOORI KING PRAWN MASSALA* 15.95

Giant King Prawns from the Bay of Bengal are baked in the clay oven then gently simmered in a spicy red massala sauce. Mild to taste

JAIPUR SPICE SPECIAL BIRYANI 15.95

Selection of tandoori specialities, stir fried with saffron rice and served with vegetable curry sauce

SPECIAL MURGHI MASSALA 13.95

A traditional dish cooked with fried mince gosht and grilled off the bone tandoori chicken in a spicy thick curry sauce. Medium hot

CHICKEN OR GOSHT TIKKA SAAG 12.95

Chicken or gosht cooked with spinach and coriander. Medium hot

CHICKEN OR GOSHT PURSEE 12.95

A Gujrati dish cooked with Channa dal and fresh lemon juice

JAIPUR SPECIAL BEEF BHUNA 12.95

Slow cooked beef cooked in a spicy sauce with caramelised onions, fried spices, cardamom pods, black peppercorns, bay leaves, green chillies, tamarind, tomatoes, lemon and a pinch of sugar

HIGHWAY CHICKEN OR GOSHT CURRY 12.95

Chicken breast or Gosht slowly simmered in onion and tomato gravy tempered with onion seeds and potatoes

SPECIAL KEEMA AND ALOO KARAI 13.95 (NEW)

Lean spiced mincemeat cooked deep pan style with potatoes, cubed onions, peppers & northern Punjabi spices

SARISHA CHICKEN 13.95 (NEW)

Cubed chicken cooked using mustard seeds and paste, green chillies and fresh yoghurt

LAMB CHOPS BHUNA 18.95 (NEW)

Tender tandoori-grilled lamb chops simmered in a thick, aromatic bhuna sauce made with caramelised onions, tomatoes, garlic, and a blend of warming spices. A rich, hearty dish with deep, slow-cooked flavours and a hint of heat – perfect for curry lovers.

Please indicate how spicy you would like your dish.

BIRYANI DISHES

Stir fry rice dish cooked with basmati served with a side compliment vegetable curry

Chicken 12.95

Gosht 13.95

Chicken Tikka 12.95

King Prawn 15.95

Prawn 12.95

BEEF DUM
BIRYANI 13.95

Soft and succulent beef pieces combined with fragrant aromatic basmati rice. Cooked with cardamom, peppers, onion, bay leaves and cinnamon to create a tasty and unique biryani dish.

VEGETARIAN DISHES

Special Vegetable Balti 11.95

Special Vegetable Bhuna 11.95

Special Vegetable Thali 14.95

Special Vegetable Biryani 11.95

Special Vegetable Khari 11.95

Shahi Vegetable Massala* 11.95

Vegetable Jalfrezi 11.95

TRADITIONAL DISHES

KORMA*, PATHIA, DANSAK, DOPIAZA, MADRAS, MALAYA*, BHUNA, ROGAN JOSH, VINDALOO

Chicken 11.95 Gosht 12.95 King Prawn 13.95

Prawn 11.95 Veg 10.95

BALTI SPECIALITIES

We specialise in Balti dishes and highly recommend that you try this traditional curry which is cooked in a special wok with spicy cubed onions, green peppers, thick curry sauce and our chef's own special recipe of fresh spices and herbs, together with a touch of Indian pickle. Medium hot. Accompanied with a plain pilau and a naan.

CHICKEN OR GOSHT BALTI 15.95

GARLIC CHILLI CHICKEN

OR GOSHT BALTI 15.95

TANDOORI KING PRAWN

PALAK BALTI (spinach) 16.95

CHICKEN PATHIA BALTI (sweet, sour & hot) 15.95

JAIPUR SPICE SPECIAL BALTI 16.95

PIZZA 12"

SPICY CHICKEN TIKKA NAAN PIZZA 13.95

A classic naan bread baked with a topping of tomatoes, chicken tikka, cheese and spices

CHICKEN NAAN PIZZA 13.95

A classic naan bread baked with a topping of tomatoes, chicken tikka, and cheese

BUTTER CHICKEN NAAN PIZZA 14.95 (NEW)

SPECIAL CHICKEN NAAN PIZZA 14.95 (NEW)

MADRAS CHICKEN NAAN PIZZA 14.95 (NEW)

EUROPEAN DISHES

Served with salad and chips

SIRLOIN STEAK 13.95

FRIED CHICKEN
& CHIPS 10.95

CHICKEN
NUGGETS
& CHIPS 10.95

SCAMPI
& CHIPS 10.95

PLAIN
OMELETTE 9.95

MUSHROOM
OMELETTE 9.95

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