

# Jai Ho

## DINE IN

-MENU-



### SOUP

#### CHEFS SPECIAL SOUP OF THE DAY 10

(Veg & Non Veg options served with Indian bread sticks).

#### CHAKHNA (BEFORE THE STARTERS)

#### DECONSTRUCTED MASALA PAPPAD 10

Tandoor roasted pappadums served with tangy tomato, onion, coriander salsa - With zesty chutney  
A perfect combination of crunch, spice and freshness.

#### MASALA PEANUT CHAAT 12

Roasted peanuts tossed with finely chopped onions, tomato and coriander. finished with squeeze of fresh lemon and chaat masala.

#### MATKA CHANA CHAAT 12

Combination of white chickpea, potato, chopped onion, tomato and fresh coriander mixed with Jai Ho spices finished with tangy tamarind sauce and lemon.

#### ONION RINGS 12

Crispy golden fried rings of onion coated in Jai Ho flavorful batter for a crunchie bite.

#### CRISPY MASALA CORN 15

Corn kernels coated with mixture of special spices and flour fried till crisp tossed with chopped onion, green chilli and fresh coriander. Garnished with crispy curry leaf, and lemon.

#### CRISPY CHILLI FRIES 15

Crispy fries tossed in sesame seeds honey and chilli sauce. Finished with fresh coriander.

#### WARM CHICKEN 65 SALAD 17.90

Chicken 65 pieces tossed with onions, capsicum and purple cabbage.

### CHAAT BHANDAR

#### CHAAT PLATTER 25

Sampler of aloo tikki chaat, samosa chaat and papri chaat.

#### PANI PURI 15

8 pieces of hollow balls stuffed with a spicy mixture of chickpeas and potatoes, served with tangy water.

#### TOKRI CHAAT 15

Deep-fried pastry, potato, chickpeas served cold with chefs special spiced yogurt garnished with red onion and coriander.

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## CHAAT BHANDAR

### DAHI BHALLA 15

Deep fried lentil dumplings dunked in yogurt topped with coriander and tamarind chutney. A popular street snack in India .

### BHALLA PAPRI CHAAT 15

Deep fried lentil dumplings and Deep-fried pastry, potato, chickpeas dunked in yogurt topped With coriander and tamarind chutney.

### ALOO TIKKI CHAT 15

Homemade cutlets of mashed potatoes served warm topped with creamy yogurt tamarind, mint chutney finished with red onions and fresh coriander

### SAMOSA CHAT 15

Homemade golden triangular savory pastry filled with mouthwatering spiced potatoes green peas fresh tempered spices and coriander topped with yogurt mint, tangy tamarind chutney and garnished with red onions.

## SMALL PLATES - VEG

### SAMOSA (2PCS) 10.90

Homemade golden triangular savory pastry filled with mouthwatering-spiced potatoes green peas fresh tempered spices and coriander.

### ALOO TIKKI (3PCS) 13.90

Homemade golden fried cutlets of mashed potatoes filled with spiced green peas served hot with tamarind and mint chutney.

### ACHARI PANEER TIKKA 18.90 (6PCS)

Paneer marinated in a blend of pickling spiced yogurt along with capsicum and onions cooked in tandoor.

### SHABNAM KE MOTI (5PCS) 18.90

Mushrooms filled with paneer and crumbed with home made Crumbs, fried till golden brown.

### MALAI SOYA CHAAP 19.90

Malai soya chaap is marinated in creamy gravy and mildly spiced flavorful jai ho spices. Finished in the heart of Tandoor.

### MASALA SOYA CHAAP 17.90

Marinated soya chaap sautéed with tomato, onion and capsicum finished with fresh coriander.

### DAHI KE KEBAB 18.90

Rich, Creamy and delicately spiced kebabs made with hung yogurt Gram flour and jai ho spices. Crispy on the outside and melt in the mouth inside.

### PANEER 65 18.90

Paneer marinated in chef's spices and deep fried, Finished in pan with mustard seeds and curry leaf.

### GOBHI 65 18.90

Cauliflower marinated in chef's spices and deep fried, finished in pan with mustard seeds and curry leaf.

### PANEER MOMO (6PCS) 19.90

Steamed dumplings filled with spiced paneer and aromatic herbs.

### CHILLI CHEESE 18.90

Cottage cheese stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion.

### VEG MANCHURIAN 18.90

Vegetable dumplings stir fried with onion, peppers in chilli garlic and soy sauce.

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## SMALL PLATES - NON VEG

### NOODLES

Boiled noodles stir-fried with vegetables and onions, finished with coriander.

### SEASONAL VEGETABLES

#### CHICKEN

#### PRAWNS

### ENTREE

### MAINS

\$18.90

\$20.90

\$22.90

\$22.90

\$24.90

\$26.90

### TANDOORI CHICKEN

#### HALF (4PCS)

#### FULL (8PCS)

Whole chicken marinated with jai ho own ground garam masala (blend of spices) and using yoghurt finished to perfection in a tandoor.

#### SERVING SIZE

\$15

\$27

### CHILLI CHICKEN

22.90

Crispy chicken stir fried with mix peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese.

### ACHARI LAMB CUTLETS (3PCS)

22.90

Slow cooked spring lamb cutlets marinated in herbs and yogurt, cooked in the heart of tandoor.

### CHICKEN 65

19.90

Moresels of boneless chicken marinated in chef's spices and deep fried, finished in pan with mustard seeds and curry leaf.

### FISH AMRITSARI (5PCS)

19.90

Boneless fish fillets marinated in spiced chickpea flour and deep-fried. Served with lemon wedge.

### MURG (CHICKEN)

18.90

#### ADRABI KEBAB (3PCS)

Premium chicken mince marinated with jai ho special spice and ginger rolled on skewer, cooked in tandoor.

### CHICKEN MOMO (6PCS)

21.90

Lightly steamed dumplings packed with tender chicken and fragrant spices.

### CHICKEN TIKKA (5PCS)

18.90

Boneless pieces of chicken marinated overnight with yoghurt, mixed herbs and spices slow cooked in a tandoor.

### MALAI CHICKEN TIKKA (5PCS)

18.90

Moresels of boneless chicken marinated in chefs spices, Yogurt and cream, cooked in heart of tandoor.

### SEEKH KEBAB (3PCS)

18.90

Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor.

### ROTI BOTI (4 PCS)

18.90

Fresh Naan dough wrapped around Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor.

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## ALL TIME CLASSICS

### TADKA DAL (YELLOW LENTILS) 18.90

Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds & spices finished with fresh coriander. (One of the lightest dishes of Indian cuisine great source of fiber)

### DAL MAKHANI 18.90

One of North India's favourite dinner delicacy, slow cooked kidney beans & black lentils in rich creamy blend of cream & butter finished with fresh coriander.

### BAINGAN KA BHARTA 20.90

Charred eggplant mash sorted along with peas, onion, tomato and chilli garnished with coriander.

### JEERA ALOO 20.90

Boiled Potatoes sorted in ghee with cumin seeds and whole red chillies with Jai ho spices. Often enjoyed with Laccha Prantha.

### BHINDI MASALA 20.90

Tender okra stir fried with potatoes, onions, tomatoes and blend of Jai Ho spices.

### PUNJABI GOAT CURRY 22.90

Prime cuts of spring goat (with bone) slow roasted with chef's special herbs and spices finished with fresh coriander.

### PALAK GOAT 22.90

Prime cuts of spring goat (with bone) slow cooked in chef's special rich velvety spinach (palak) gravy, herbs and spices finished with fresh coriander

### LAMB SHANK CURRY 28.90

Slow cooked lamb shank with flavorsome spices for a tempting main course.

### EGGPLANT BEEF 22.90

Beef top cuts slow cooked along with fresh eggplant in special clay pot topped with fresh coriander.

### CHEFS SPECIAL HANDI BIRYANI

Cooked to an aged old recipe using basmati rice & unique blend of herbs served in a traditional Handi complimented with fresh Raita.

<b>Tender Pieces of Chicken</b>	<b>19.90</b>
<b>Tender Pieces of Lamb/ Goat</b>	<b>19.90</b>
<b>Tender Pieces of Beef</b>	<b>19.90</b>
<b>Seasonal Roasted Veggies</b>	<b>19.90</b>
<b>Black Tiger Prawn</b>	<b>24.00</b>

## SHARED BOWLS

### BUTTER CHICKEN 22.90

Morsels of marinated boneless chicken simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

### PUNJABI BUTTER CHICKEN 22.90

Morsels of spicy chicken tikka cooked in Tandoor then simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

### CHICKEN TIKKA MASALA 21.90

Chicken tikka sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

### DHABA STYLE CHICKEN CURRY 21.90

Chicken pieces cooked in smooth gravy of tomato, onions, chili and coriander. A Delicacy from North India.

### MURG KALI MIRCH 21.90

Chicken pieces cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander finished with dash of cream. A delicacy from north India.

### MURGH MALAI METHI 18.90

Marinated Chicken morsels cooked in Tandoor and simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

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## SHARED BOWLS

### SAAG WALA

Your choice of meat cooked with chopped spinach (Saag), onions, tomato & spices garnished with fresh cream.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### CURRY MADRAS

Your choice of meat sealed along with mustard seeds & coconut milk cooked till perfection with Chef's Special Southern Indian Sauce garnished with coconut.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### VINDALOO CURRY

Your choice of meat and potatoes cooked in hot vindaloo sauce garnished with coriander. A Delicacy from Goa.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### KASHMIRI CURRY

Your choice of meat simmered in traditional Kashmiri chilies and fennel scented yogurt gravy. A famous delicacy from Kashmir valley.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### ROGAN JOSH

Your choice of meat simmered in rich onion, tomato gravy with fennel & selected spices garnished with coriander.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### CURRY KORMA

Your choice of meat cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.

<b>Chicken</b>	<b>21.90</b>
<b>Lamb</b>	<b>22.90</b>
<b>Beef</b>	<b>22.90</b>
<b>Fish</b>	<b>24.90</b>
<b>Prawns</b>	<b>24.90</b>

### FISH MAKHANI 23.90

Marinated pieces of Fish simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

### FISH MASALA 23.90

Fish sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

### CHILLI FISH 23.90

Fish stir-fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion.

### PRAWN MAKHANI 23.90

Marinated black Tiger prawns simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

### PRAWN MASALA 23.90

Prawns sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

### CHILLI PRAWNS 23.90

Black tiger prawns stir-fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion.

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## VEGETARIAN

### TAWA PANEER BHURJI 21.90

Freshly grated premium cottage chesse & green peas cooked with chef's special herbs and spices served on tawa.

### PANEER MALAI METHI 20.90

Diced premium cottage cheese cooked in creamy cashew nut gravy with a blend of Exotic fenu leaves (methi) & mint along with selected spices.

### PANEER BUTTER MASALA 20.90

Marinated premium cottage cheese simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

### MATAR MALAI METHI 20.90

Premium peas cooked in creamy cashew nut and grated cottage chesse gravy with a blend of Exotic fenu leaves (methi) & mint along with selected spices.

### KADHAI PANEER 20.90

Selected premium cottage cheese cubes sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

### PALAK PANEER 20.90

Freshly cubed premium cottage cheese cooked with chopped spinach (Saag) & onions, tomato & spices garnished with fresh cream.

### PANEER KALI MIRCH 20.90

Premium cottage chesse pieces cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander, finished with dash of cream. A delicacy from north India.

### SHABNAM CURRY 20.90

Fresh mushrooms, green peas & grated premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream.

### MALAI KOFTA 20.90

Malai Kofta is a famous North Indian dish, deep fried potato and cheese koftas covered with rich creamy gravy.

### MIX VEGETABLE 18.90

Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy finished with fresh coriander.

### VEGETABLE KORMA 18.90

Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.

### MASALEDAAR ALOO GOBI 18.90

Cauliflowerets & Roasted Potatoes cooked with cumin seeds, ginger, tomatoes & selected spices finished with fresh coriander.

### ALOO WADIYAN 18.90

Home style Punjabi aloo wadiyan cooked in thick onion and tomato gravy with rich spices. Its truly desi and very close to the heart.

### ALOO BHANGARE BAIGAN 18.90

Roasted Eggplant and potatoes cooked in onion, tomatoes and Jai Ho special spices with fresh coriander.

### PUNJABI CHANNA MASALA 18.90

Roasted chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander.

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## AROMATIC BASMATI RICE

### BASMATI RICE 5.50

Steamed Aromatic Basmati Rice

### JEERA RICE 6.50

Fragrant basmati rice cooked with cumin seeds & onions.

### LEMON RICE 6.50

Aromatic basmati rice cooked with mustard seeds finished with freshly squeezed lemon juice.

### COCONUT RICE 6.50

Fragrant basmati rice cooked in grated coconut & fresh cream.

### MATAR PULAO 7.50

Green peas tossed with onions cooked with basmati rice.

### KASHMIRI PULAO 10.50

Aromatic basmati rice cooked with dried fruits & nuts finished with grated coconut.

## BREAD BASKET

### NAAN 3.50

Tandoori bread cooked in clay oven brushed with butter.

### ROTI 3.50

Wholemeal bread cooked in the base of tandoor brushed with butter.

### GARLIC NAAN 4.00

Tandoori bread cooked in clay oven brushed with garlic butter.

### GARLIC ROTI 4.00

Wholemeal Tandoori bread cooked in clay oven brushed with garlic butter.

### RUMALI ROTI 5.50

Wafer thin flat bread folded together to create a handkerchief envelope.

### CHILLI & GARLIC NAAN 5.50

Plain flour flaky bread cooked in the heart of tandoor with chillies & homemade roasted garlic butter.

### LACCHA PARANTHA 6.50

Wholemeal-layered flaky bread cooked in the base of tandoor brushed with Ghee.

### CHILLI GARLIC LACCHA PARANTHA 7.50

Wholemeal-layered flaky bread cooked in the base of tandoor with green chilli and roasted garlic butter.

### ACHARI LACCHA PARANTHA 7.50

Roasted Achari masala stuffed in Wholemeal-layered flaky bread cooked in the base of tandoor brushed with Ghee.

### MASALA KULCHA 7.50

Stuffed bread with spiced mashed potatoes, grated cottage cheese & blend of herbs & fresh green chillies cooked till perfection in Tandoor.

### ONION KULCHA 7.50

Soft leavened Indian flatbread filled with finely chopped onions, herbs and spices cooked until lightly crisp and enjoyed best with Raita and curries.

### ALOO PARANTHA 7.50

Stuffed Bread with spiced mashed potatoes & fresh green chillies cooked till perfection in Tandoor. (Everyday breakfast bread in India).

### CHICKEN TIKKA NAAN 7.50

Flaky plain flour bread stuffed with finely chopped chicken tikka, selected herbs, spices and fresh green chillies cooked in Tandoor.

### KEEMA NAAN 7.50

Plain flour flaky bread stuffed with minced lamb slow cooked with selected herbs, spices & fresh green chillies cooked till perfection in Tandoor.

### PANEER KULCHA 7.50

Plain flour flaky bread stuffed with premium cottage cheese, herbs & fresh green chillies cooked till perfection in Tandoor.

### KASHMIRI NAAN 7.50

Plain flour flaky bread stuffed with the finest selection of dried fruits cooked till perfection in Tandoor.

### JAI HO SHAHI NAAN 10

Giant plain flour bread topped with sesame seeds & fresh coriander.

## SIDES

**PAPPADAM (4 PIECES) 5**

**MANGO CHUTNEY 4.50**

Sweet & Sour tangy chutney prepared with selected spices. (A perfect accomplishment with salads & entrees).

**MIXED PICKLES 4.50**

Seasonal mixed vegs & green mangoes pickled in an aged recipe of herbs & spices.

**RAITA 4.50**

Grated crisp cucumber & carrots blended in natural yoghurt flavored with roasted ground cumin & coriander. (In case of fire Raita is the perfect extinguisher for mouth).

**RED ONION SALAD 6**

Freshly sliced red onion rings finished with freshly squeezed lemon juice & Chef's special spices.

**GARDEN SALAD 8**

Fresh garden salad with sliced cucumber, carrots & red onions finished with Chef's special seasoning.

**SIRKA ONIONS 8**

Fresh onions marinated in vinegar with Green chillies for a sharp crunchy and refreshing bite.

## KIDS MENU

**FRIES 6**

**CHICKEN NUGGETS (8PCS) 10**

**KIDS 17.50**

**NOODLES**

## SWEET ENDINGS

**VANILLA ICE CREAM 5**

Single Scoop

**PISTACHIO KULFI 10**

Homemade traditional ice cream with pistachio nuts.

## SWEET ENDINGS

**MANGO KULFI 10**

Homemade traditional ice cream made with king of mango (Alphonso).

**PAAN KULFI 10**

A rich slow-set traditional ice-cream delicately flavoured with paan gulkand and nuts offering a uniquely refreshing and luxurious end to your meal.

**GULAB JAMUN 10**

Homemade cottage cheese dumplings deep-fried & soaked in sugar syrup. Served with vanilla ice cream.

**GAJJAR KA HALWA 12**

Grated carrots with dried fruits & milk simmered till perfection served with vanilla ice cream (A dessert with a complete sweet ending after Indian cuisine).

**SHAHI TUKDA 15**

Deep fried bread in Ghee soaked in sugar syrup topped with thickened saffron infused milk(rabri) garnished with nuts.

**NUTELLA NAAN 15**

Nutella Stuffed indian Bread served with vanilla ice cream.

**JAI HO FALUDA 15**

A cold Indian dessert made Silky vermicelli noodles dipped in thick creamy flavored milk slithery black basil seeds Which is steeped in a colorful bath of rose and khus syrup topped with scoop of vanilla ice cream.

**SIZZLING HOT BROWNIE 15**

House made Chocolate brownie served on a hot sizzler plate topped with pouring of melting chocolate with a generous scoop of vanilla ice cream.

**MEETHA PAAN 6**

Betal leaf rolled up with sweet spread gulkand, fennel and coconut.

**TILA KHOYA KULFI 8**

Traditional khoya ice cream on a stick, featuring a rich, creamy texture with a delicate caramelised flavour.