



Please advise your host of your spice level: \$ Mild \$\$ Medium or \$\$\$ Hot

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (DFO) Dairy Free Option (VO) Vegan On Request



DINNER MENU

ENTRÉE

Onion Bhaji (V) (DF) (GF)	95	Tikka Samosa	145
Shredded onions battered in chickpea flour and deep fried, served with Tamarind Sauce. (4 pcs)		Triangular pastry filled with diced Chicken Tikka, spiced peas and potatoes, and deep fried. Served with Tamarind Sauce and Mint Sauce. (2 pcs)	
Chana Samosa (V) (DF)	10	Seekh Kebab (GF)	155
Triangular pastry filled with spiced peas and potatoes, and deep fried. Served with Tamarind Sauce. (2 pcs)		Premium lamb mince marinated in a blend of spices and cooked in a Tandoori oven. Served with Tamarind Sauce and Mint Sauce. (4 pcs)	
Fries with Butter Sauce (V)	14	Chicken Tikka (GF)	18
French Fries covered in our famous Butter Sauce, cheese, and garnished with chopped red onions and coriander. (Add Chicken - \$5)		Boneless chicken thighs marinated in a blend of spices with King's Creamery Jersey Yoghurt and cooked in a Tandoor Yoghurt and cooked in a Tandoori oven. Served with Tamarind Sauce & Mint Sauce. (4 pcs)	
Kofta Fries (V)	14	Fish Pakora (GF)	23
Shredded King's Creamery Paneer and potatoes that are deep fried. Served with Tamarind Sauce. (5 pcs)		Cubed fish fillet battered in chickpea flour and spices, lightly deep fried and served with a lemon wedge, Tamarind Sauce and Mint Sauce.	
Jaipuri Mix Platter (Min. 2 People)	30		
A little bit of everything! Our Jaipuri Mix Platter comes with two servings of Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab. Vegetarian option available.			

TANDOORI

Your choice of either a half or full chicken marinated overnight in a blend of exotic and aromatic spices with King's Creamery Jersey Yoghurt, cooked to perfection in our Tandoori oven

Tandoori Chicken - Half	18	Tandoori Chicken - Full	28
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MAINS

Chicken

Butter Chicken 235

An Indian classic! Our most popular dish that is made from Chicken Tikka cooked in a creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander.

Mango Chicken 235

A must try for mild palettes! Our Mango Chicken is made from Chicken Tikka cooked in a creamy tomato-based sauce with a touch of mango pulp and spices, garnished with a swirl of mango pulp and fresh coriander.

Tikka Sawadee 235

Also known as Chicken Korma, our Tikka Sawadee is made from Chicken Tikka cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

Tikka Madras (DF) 235

Chicken Tikka cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.

Lamb

Rogan Josh (DF) 25

A favourite lamb dish of many! Our Rogan Josh is made using tender pieces of premium lamb that are slow cooked in a sauce consisting of onion, garlic, ginger, ground coriander, garam masala, cumin, turmeric and many more light spices.

Lamb Korma 25

Premium tender lamb pieces cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

Lamb Madras (DF) 25

Premium tender lamb pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.

Tikka Masala (DF) 235

Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.

Chicken Vindaloo (DF) 235

Chicken Tikka cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Tikka Saag Wala (DFO) 235

Chicken Tikka pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.

Chicken Jalfrezi (DF) 235

Chicken Tikka cooked in a sweet and sour green pepper and tomato-based sauce with a blend of spices and garnished with fresh coriander.

Kadhai Chicken (DF) 235

Chicken Tikka cooked in a thick onion and tomato sauce with shredded green peppers and a blend of unique Indian spices, garnished with fresh coriander.

Saag Gosht (DFO) 25

Premium tender lamb pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.

Lamb Dopiaza (DFO) 25

Premium tender lamb pieces cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander.

Lamb Jalfrezi (DF) 25

Premium tender lamb pieces cooked in a sweet and sour green pepper and tomato-based sauce with a blend of spices and garnished with fresh coriander.

Lamb Vindaloo (DF) 25

Premium tender lamb pieces cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.



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MAINS

Beef

Beef Korma 24

Diced premium beef pieces cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

Beef Madras (DF) 24

Diced premium beef pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander and coconut flakes.

Beef Pasanda 24

Diced premium beef pieces cooked in a yoghurt and almond based sauce with onions, garlic, ginger and a blend of spices.

Beef Masala (DF) 24

Diced premium beef pieces cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.

Beef Saag (DFO) 24

Diced premium beef pieces cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.

Beef Vindaloo (DF) 24

Diced premium beef pieces cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Seafood

Prawn Malabari (DF) 285

Prawns cooked in a coconut cream, green pepper and onion sauce with a blend of spices and garnished with fresh coriander.

Butter Prawn 285

Prawns cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander.

Prawn Sawadee 285

Prawns cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.

Prawn Vindaloo (DF) 285

Prawns cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Goan Fish (DF) 30

Tarakihi fillet cooked in a blend of herbs and spices and finished in a light coconut cream sauce, garnished with fresh coriander.

Masala Machhi (DF) 30

Tarakihi fillet cooked in a thick onion and tomato sauce with shredded green peppers and a blend of spices, garnished with fresh coriander.



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MAINS

Vegetarian (V)

- Vegetable Korma (DFO)** 19
A selection of mixed vegetables cooked in a creamery cashew and almond based sauce, a blend of spices and garnished with fresh coriander, sliced almonds and sultanas.
- Daal Makhni** 19
Black lentils slow cooked in a creamy vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander.
- Daal Takda (DFO) (VO)** 19
Yellow lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander.
- Daal (DF) (VO)** 19
Black lentils slow cooked in a vegetarian sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander.
- Chana Masala (DF) (VO)** 19
Chickpeas cooked in a thick onion and tomato sauce with a blend of spices, garnished with fresh coriander.
- Aloo Gobi (DF) (VO)** 19
Potatoes and cauliflower cooked in a blend of garlic, ginger, tomatoes, onions and a blend of aromatic spices, garnished with fresh coriander.
- Aloo Mattar (DF) (VO)** 19
Cubed potatoes and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander.
- Mix Vege (DF) (VO)** 19
A selection of mixed vegetables cooked together in a blend of spices, tomatoes, garlic and ginger, garnished with fresh coriander.

- Malai Kofta** 21
Shredded King's Creamery Paneer and potatoes that are deep fried and finished in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander, sliced almonds and sultanas.
- Butter Paneer** 21
King's Creamery Paneer cooked in our creamy tomato-based sauce with a blend of exotic spices and garnished with fresh coriander.
- Shahi Paneer** 21
King's Creamery Paneer cooked in a creamy cashew and almond based sauce, a blend of spices and garnished with fresh coriander and sliced almonds.
- Mattar Paneer** 21
King's Creamery Paneer and peas cooked in a vegetarian gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander.
- Palak Paneer (VO)** 21
King's Creamery Paneer cooked in a creamy spinach sauce with a mixture of light spices and garnished with a slice of tomato.
- Kadhai Paneer** 21
King's Creamery Paneer cooked in a thick onion and tomato sauce with shredded green peppers and a blend of unique Indian spices, garnished with fresh coriander.
- Paneer Dopiaza** 21
King's Creamery Paneer cooked in a thick onion-based sauce, green peppers, diced fried onion and garnished with fresh coriander.



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BIRYANI

Our version of a classic Indian rice dish known as Biryani, served with a sweet cucumber Raita.

Chicken Biryani	25	Prawn Biryani	285
Beef Biryani	25	Vegetable Biryani (V)	21
Lamb Biryani	265		

TANDORI BREADS

All our Tandoori Breads are cooked in a traditional tandoor

Butter Naan (V)	45	Vege Paratha (V)	6
The classic. Buttered plain flour tandoori bread.		Naan stuffed with spiced peas and potatoes.	6
Tandoori Roti (VO) (DF)	45	Onion Kulcha (V)	6
Buttered wholemeal tandoori bread.	5	Naan stuffed with shredded onions and spices.	6
Garlic Naan (V)	5	Paneer Kulcha (V)	6
Naan coated with garlic and coriander.	6	Naan stuffed with King's Creamery paneer and 7 spices.	7
Tandoori Paratha (V)	6	Cheese Naan (V)	6
Unleavened wholemeal flour bread layered with butter to give a flaky texture.		Naan stuffed with cheese.	
Keema Naan		Cheese and Garlic Naan (V)	
Naan stuffed with spiced lamb mince.		The best of both worlds. Naan stuffed with cheese and coated with garlic.	
Kashmiri Naan (V)			
Also known as a sweet naan, our Kashmiri Naan is stuffed with sultanas, sweetened coconut, red cherries and other dried fruits.			



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SIDE DISHES

Poppadums (5 pcs)	5	Onion Salad	7
Raita	3	Sliced onions served with lemon juice and garnished with chaat masala.	
Mint Sauce	3	Salad	85
Tamarind Sauce	3	Sliced cucumber, carrot, tomato and onion. Served with lemon juice and garnished with spices.	
Mango Chutney	3	Traditional Indian Raita	10
Mango Pickle	3	A traditional style yoghurt dip made with King's Creamery Jersey Yoghurt mixed with a blend of cucumbers and onions.	
Side Dish Platter	12		

A mix of the side dishes above.

DESSERTS

Mango Kulfi	7	Whittaker's Milk Chocolate Naan	10
A traditional Indian ice cream made from condensed milk, mango pulp and sultanas.		Name a better duo, we'll wait! New Zealand's finest milk chocolate stuffed inside a naan, what's not to love?!	
Gulab Jamun	7	Duck Island Ice Cream	10
A popular Indian sweet made from fried dough balls coated in a sweet rose syrup. (3 pcs)		A local favourite! Please ask your friendly host what flavours are available.	



Experience the authentic taste of India! Jaipur Indian restaurant invites you to a night of fine dining at it's very best. With a warm & comfortable atmosphere and a huge range of delicious Indian cuisine, Jaipur Indian Restaurant is amongst the best in New Zealand. Operating for over 20 years, the staff know exactly how to provide an international class experience. Welcome to Jaipur Indian Restaurant, and we hope you enjoy your evening with us!

Please advise your host of any allergy or dietary requirements

All mains are gluten free

All mains are served with plain basmati rice

All our meats are certified Halal

There is corkage fee of \$10 per bottle for BYO wine

All Prices are inclusive of GST

We proudly use King's Creamery products throughout our menu

793 VICTORIA STREET, HAMILTON, NEW ZEALAND

WWW.JAIPURINDIA.CO.NZ



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