# Los 14 ALÉRGENOS

**Si tiene alguna alergia solicite información al camarero sobre los platos**

**If you have any allergies request information the waiter about the dishes**

1. CEREALES CON GLUTEN
2. CRUSTÁCEOS
3. HUEVOS
4. PESCADO
5. FRUTOS SECOS
6. APIO
7. MOSTAZA
8. SÉSAMO
9. CACAHUETES
10. SOJA
11. LÁCTEOS
12. SULFITOS
13. ALTRAMUZ
14. MOLUSCOS

# Jaipur Tandoori

## Indian Restaurant

tripadvisor

# Non Vegetarians

01. **Keema Samosa** ..... 3,95
Pastry filled with mincemeat & deep fried.

02. **Chicken Tandoori with bone** ... 4,50
Chicken marinated in spices & cooked in a clay tandoor.

03. **Chicken Pakora** ..... 3,95
Pieces of spiced chicken dipped in gram flour & fried.

04. **Chicken Kebab** ..... 4,50
Minced Chicken mixed with onions, herbs & spices cooked in a clay tandoor.

05. **Seekh Kebab** ..... 5,50
Minced lamb with onions, herbs, fresh coriander, green chillies & cooked on a skewer.

06. **Chicken Tandoori Tikka** ..... 4,95
Pieces of chicken without bone marinated in herbs & spices, cooked in a clay tandoor.

07. **Mixed Jaipur Tandoori** ..... 5,95
A combination of chicken tikka, lamb tikka & sheek kebab served on a skewer.

08. **Mix Starters** .....10,95
Selection of the Chef (for 4 persons)

# Vegetarians

09. **Popadom** ..... 0,95
Made with flour & lentils.

10. **Alu Tikki** ..... 3,50
A mixture of potatoes & onions dipped in gram flour battered & fried.

11. **Panner Tikka** ..... 6,95
Succulent house cheese, marinated with spicy masala sauce, served on skewers with green peppers and onion.

12. **Vegetables Pakora** ..... 3,95
Mixed spiced vegetables dipped in gram flour, battered & fried.

13. **Vegetable Samosa** ..... 3,95
Triangular pastry filled with peas & potatoes & deep fried.

14. **Onion Bhaji** ..... 3,50
Fried spicy onion rings.

15. **Jaipur Salad** ..... 4,50
Lettuce, tomato, onions, tuna fish, pineaple, olives & mayonnaise.

16. **Fresh Salad** ..... 2,50

# Fish

17. **Shrimp Puri** ..... 4,95
Spiced shrimp dipped in gram flour & fried.

18. **Fish Pakora** ..... 4,95
Filled of cod dipped in gram flour & fried.

# Traditional Curries

## BHUNA

A combination of special curries not very hot and cooked with a special selection of herbs & aromatics.

19. **Chicken Bhuna** ..... 8,50
20. **Lamb Bhuna** ..... 8,95
21. **Shrimp Bhuna** ..... 8,95
22. **Beef Bhuna** ..... 8,50

## MADRAS

Hot curries with herbs & chilli peppers.

23. **Chicken Madras** ..... 8,50
24. **Lamb Madras** ..... 8,95
25. **Shrimp Madras** ..... 8,95
26. **Beef Madras** ..... 8,50

## DOPIAZA

A popular curry specially prepared, not very hot, with onions.

27. **Chicken Dopiaza** ..... 8,50
28. **Lamb Dopiaza** ..... 8,95
29. **Shrimp Dopiaza** ..... 8,95
30. **Beef Dopiaza** ..... 8,50

## MASALA

A popular mild freshly prepared rich cream sauce with garam masala, tomatoes & fresh coriander.

31. **Chicken Masala** ..... 8,50
32. **Lamb Masala** ..... 8,95
33. **Shrimp Masala** ..... 8,95
34. **Beef Masala** ..... 8,50

# WINES, LIQUORS SODA

## Red wine

| | | 1/2 Bottle | Bottle Big |
|---|---|---|---|
| 01. | Wine of the House | | 8,50 |
| 02. | Siglo Saco | | 11,95 |
| 03. | El Coto "Crianza" | | 13,95 |
| 04. | Torres Sangre de Toro | 5,95 | 11,95 |
| 05. | Marqués de Cáceres | 7,50 | 15,95 |
| 06. | Faustino VII | 5,95 | 11,95 |
| 07. | Cabernet Souvignon (Reserva) | | 13,95 |
| 08. | Macia Batle "Mallorquín" | | 13,95 |
| 09. | Viña Pomal "Crianza" | | 14,95 |
| 10. | Ramon Bilbao | | 16,95 |

## Rose wine

| | | | |
|---|---|---|---|
| 11. | Wine of the House | | 8,50 |
| 12. | Mateus Rosé | | 11,95 |
| 13. | El Coto | | 13,95 |
| 14. | Marqués de Cáceres | 7,50 | 15,95 |
| 15. | Lancers | | 11,95 |
| 16. | Lambrusco | | 10,95 |

## White wine

| | | | |
|---|---|---|---|
| 17. | Wine of the House | | 8,50 |
| 18. | Viña Sol (Semi Seco) | 5,95 | 11,95 |
| 19. | Chadonay | | 11,95 |
| 20. | Marqués de Cáceres | 6,95 | 15,95 |
| 21. | Bach "Dulce" | | 11,95 |
| 22. | Blanco Pescador | | 11,95 |
| 23. | El Coto | | 13,95 |

## Cavas

| | | |
|---|---|---|
| 24. | Codorniu (Seco) | 11,95 |
| 25. | Codorniu (Semi Seco) | 11,95 |
| 26. | Freixenet (Seco) | 11,95 |
| 27. | Freixenet (Semi Seco) | 11,95 |

## Appetizers

| | | |
|---|---|---|
| 28. | Martini | 2,70 |
| 29. | Campari | 2,50 |
| 30. | Fino Jerez | 2,50 |

## Whiskys

| | | |
|---|---|---|
| 31. | Bells | 2,70 |
| 32. | Ballantines | 2,75 |
| 33. | Chivas | 3,95 |
| 34. | Johnny Walker | 2,75 |

## Brandy´s

| | | |
|---|---|---|
| 35. | Magno | 2,40 |
| 36. | Terry | 2,25 |
| 37. | Soberano | 2,25 |
| 38. | 103 | 2,25 |
| 39. | Carlos III | 2,70 |
| 40. | Remy Martin | 3,30 |

## Liquors

| | | |
|---|---|---|
| 41. | Cointreau | 2,50 |
| 42. | Tia Maria | 2,50 |
| 43. | Oporto | 2,50 |
| 44. | Others | 2,50 |

## Beers

| | | |
|---|---|---|
| 45. | San Miguel | 2,50 |
| 46. | Heineken | 2,95 |
| 47. | Cobra (Indian Beer) | 2,95 |
| 48. | Pinta | 3,50 |

## Refreshments

| | | |
|---|---|---|
| 49. | Mineral water (½ litro) | 1,95 |
| 50. | Soda (½ litro) | 1,95 |
| 51. | Coca Cola | 1,95 |
| 52. | Fanta | 1,95 |
| 53. | Sweet Lassi | 2,95 |
| 54. | Mango Lassi (Yogurt Drink with Mango) | 2,95 |

## Coffee and Tea

| | | |
|---|---|---|
| 55. | Coffee | 1,50 |
| 56. | Cortado | 1,50 |
| 57. | Coffee with milk | 1,50 |
| 58. | Irish Coffee | 3,50 |
| 59. | Cappuccino | 2,10 |
| 60. | Indian Tea | 1,50 |

I.V.A. included

# Vegetarians

124. **Balti potatoes with chickpeas** . . . 7,95
Potatoes with chickpeas.

125. **Balti potatoes with auberjines** . . . 7,95
Potatoes with eggplant.

126. **Balti potatoes Gobi** . . . . . 7,95
Potatoes with cauliflower.

# Accompaniments

## Indian Nan

127. **Plain Nan** . . . . . 2,50
Superfine nan bread, cooked from the tandoor.

128. **Cheese Nan** . . . . . 2,95
Nan bread flavoured with cheese & cooked from the tandoor.

129. **Nan with Garlic** . . . . . 2,95
Nan bread flavoured with garlic & cooked from the tandooor.

130. **Keema Nan** . . . . . 3,50
Nan stuffed with minced meat & cooked from the tandoor.

131. **Chappati** . . . . . 1,25
Freshly made from the pan.

132. **Peshwari Nan** . . . . . 3,50
Nan stuffed with coconut, almonds and sugar.

133. **Tandoori Chappati** . . . . . 1,50
Chappati cooked from the tandoor.

134. **Stuffed Alu Paratha** . . . . . 2,95
Paratha stuffed with potatoes.

135. **Butter Paratha** . . . . . 2,50
Integral Paratha stuffed with butter.

136. **Poori** . . . . . 1,25
Whole Indian bread, fried in oil.

137. **Bhatoora** . . . . . 1,95
Integral Pan fried in oil.

# Basmati Rice

138. **Boiled Basmati rice** . . . . . 2,50
139. **Mushroom rice** . . . . . 3,95
140. **Vegetable Pilau rice** . . . . . 3,95
141. **Basmati Pilau rice** . . . . . 2,95
Special fried rice.
142. **Egg Rice** . . . . . 3,95
143. **Khasmiri rice** with coconut . . . . . 3,95
144. **Keeman rice** . . . . . 3,95
145. **Chips** . . . . . 2,50

# Garnish´s

146. **Potatoes with spinach** . . . . . 4,95
Potatoes with spinach cooked with herbs & spices.

147. **Mushrooms** . . . . . 4,95
Fresh mushrooms in a masala sauce with onion, tomatoes, herbs & spices.

148. **Auberjines** . . . . . 4,95
Cooked in masala sauce with herbs.

149. **Tarka Dall** . . . . . 4,95
Cooked in a spiced sauce with herbs.

150. **Chickpeases Masala** . . . . . 4,95
Kabli ckickpeas cooked in a dry sauce with ginger, garlic, tomatoes, herbs & spices.

151. **Potatoes Gobi** . . . . . 4,95
Potatoes with cauliflower midly spiced with herbs.

152. **Bombay Potatoes** . . . . . 4,95
Potatoes speciality, prepared in herbs & spices.

# Desserts

## Typical Indian

153. **Mango Ice cream** . . . . . 2,95
154. **Pistachio ice cream** . . . . . 2,95
155. **Fried carrot chopped** . . . . . 2,95
156. **Fried milk ball in syrup** . . . . . 2,95

# Children's menu

157. **Chicken nuggets & chips** . . . . . 5,95
158. **Fish & rice or chips** . . . . . 5,95
159. **Chicken grilled with rice and chips** . . . 5,95
160. **Half mild curry with rice or chips** . . . . 5,95

I.V.A. included

## DANSAK

This dish is served sweet & sour with lentils & peppers.

35. **Chicken Dansak** . . . . . 8,50
36. **Lamb Dansak** . . . . . 8,95
37. **Shrimp Dansak** . . . . . 8,95
38. **Beef Dansak** . . . . . 8,50

## VINDALOO

Very hot curries.

39. **Chicken Vindaloo** . . . . . 8,50
40. **Lamb Vindaloo** . . . . . 8,95
41. **Shrimp Vindaloo** . . . . . 8,95
42. **Beef Vindaloo** . . . . . 8,50

## SPECIAL PASANDA

Made with fresh cream, almonds & pistachios.

43. **Chicken Pasanda** . . . . . 8,50
44. **Shrimp Pasanda** . . . . . 8,95
45. **Lamb Pasanda** . . . . . 8,95
46. **Beef Pasanda** . . . . . 8,50

## JALFREZI

A combination special, of onions fresh peppers & a selection of herbs.

47. **Chicken Jalfrezi** . . . . . 8,50
48. **Lamb Jalfrezi** . . . . . 8,95
49. **Shrimp Jalfrezi** . . . . . 8,95
50. **Beef Jalfrezi** . . . . . 8,50

## KASHMIRI

A mild curry served with a selection of fruits herbs & spices.

51. **Chicken Kashmiri** . . . . . 8,50
52. **Lamb Kashmiri** . . . . . 8,95
53. **Shrimp Kashmiri** . . . . . 8,95
54. **Beef Kashmiri** . . . . . 8,50

## KORMA

Curry made with fresh cream, raisins, coconut & almonds. A mild creamy dish with herbs & spices.

55. **Chicken Korma** . . . . . 8,50
56. **Lamb Korma** . . . . . 8,95
57. **Shrimp Korma** . . . . . 8,95
58. **Beef Korma** . . . . . 8,50

## ROGAN JOSH

A curry made maximum use of tomato, a selection of herbs and spices not too spicy.

59. **Chicken Rogan Josh** . . . . . 8,50
60. **Lamb Rogan Josh** . . . . . 8,95
61. **Shrimp Rogan Josh** . . . . . 8,95
62. **Beef Rogan Josh** . . . . . 8,50

# Specialities

## Speciality of the Chef

63. **Agra Special** . . . . . 11,95
Winner of the cook of the year award.
Pieces of boneless chicken marinated in yoghurt & a special masala sauce with a selection of herbs, cooked with fresh tomato, ginger, onions & fresh cream, garnished with cashewnuts, and fried onion.

64. **Chicken Chutney** . . . . . 10,50
Chicken with cilantro, mint and a touch of Spicy green pepper

65. **Chicken Tikka Masala** . . . . . 9,95
Pieces of boneless chicken on a skewer cooked in a clay Tandoor with a special sauce of spices & herbs.
(A dish with a special taste)

66. **Punjabi Korma** . . . . . 9,95
Pieces of boneless chicken marinate in the chefs special sauce cooked in a clay tandoor with tomatoes, ginger, garlic, fresh cream & ground almonds.Garnished with fried cashewnuts & fried onions.

67. **Jaipur Chicken** . . . . . 10,50
Boneless chicken cooked in balti (Special Frying Pan) with the chef´s sauce & mildly spiced, cooked with freesh tomatoes, ginger & garlic.

68. **Butter Chicken** . . . . . 9,95
Finely sliced chicken marinated in a special masala sauce, then cooked in butter, garlic, tomatoes, ginger & a selection of herbs (A mild dish).

69. **Chicken Badami** . . . . . 9,95
Fillet of chicken marinated in a special masala sauce & cooked in butter, fresh cream & ground almonds.

70. **Chicken Tikka Makhan** . . . . . 9,95
Chicken Tikka cooked in a clay tandoor served with fresh fresh cream & a delicate sauce of tomatoes, onions, cashewnuts & almonds.

71. **Chicken Tikka Dopiaza** . . . . . 9,95
Chicken Tikka cooked in a clay tandoor with a special sauce of paprika, extra onion, herbs & spices.

I.V.A. included

72. **Chicken Tikka Jalfrezi** ..... 9,95
Chicken Tikka cooked in a clay tandoor with chef´s special sauce with capsicums.

73. **Chicken Tikka Dahi** ..... 9,95
Chicken Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

74. **Chicken Tikka Kashmir** ..... 9,95
Chicken Tikka cooked in a clay tandoor with a special sauce pineapple, bananas, lychees, fresh cream, herbs & spices.

75. **Chicken Tikka Dansak** ..... 9,95
Chicken Tikka cooked in a clay tandoor with a special sauce of pineapple, herbs & pices (A sweet & sour dish).

76. **Chicken Tikka with Spinach** ..... 9,95
Chicken Tikka cooked in a clay tandoor, served with fresh spinach, herbs & spices.

77. **Mango Chicken** .....10,50
(Chicken Skewer) Boneless chicken cooked in a mango sauce and garnished with mango slices.

78. **Achari Chicken** .....10,50
(Chicken Skewer) Boneless chicken cooked in yogurt sauce, hot, lemon squeezed and garnished with chilli.

79. **Chicken Pathia** .....10,50
(Chicken Skewer) Boneless chicken cooked in tomato puree, hot, sweet and sour at the same time.

80. **Jaipur Khas** .....10,95
Lamb, chicken, prawn & mushrooms coocked in a clay tandoor served with a sauce of yoghurt, herbs & spices.

81. **Lamb Tikka Dahi** .....10,95
Lamb Tikka cooked in a clay tandoor with a sauce of yoghurt, herbs & spices.

82. **Lamb Tikka Makhan** .....10,95
Lamb Tikka cooked in a clay tandoor then served with fresh cream & a sauce of tomatoes, onions, cashewnuts & almonds.

## Tandoori Specialities

83. **Prawn Tandoori** .....14,95
Prawn marinated in yoghurt & cooked in a clay tandoor with spices & served with a vegetable sauce.

84. **Chicken Tandoori with bone** ... 9,95
Leg pieces of chicken marinated in yoghurt & cooked in a clay tandoor & served with a vegetable sauce.

85. **Chicken Tikka Tandoori** .....10,95
Fillet of chicken marinated in tandoori masala & yoghurt, cooked in a tandoor oven with herbs & spices, served on a sizzler with vegetable sauce.

86. **Shaslik Tandoori Chicken Kebab** .....10,95
Pieces of boneless chicken marinated in a masala sauce, cooked on a skewer with onions, mushrooms & paprika. (Served on a Sizzler).

87. **Tandoori Lamb Tikka** .....10,95
Pieces of boneless lamb marinated in yoghurt, cooked in a clay tandoor with herbs & spices served with a vegetable sauce on a sizzler.

88. **Tandoori Mixed Grill** .....11,95
Tandoori Chicken, lamb & sheek Kebab served with a vegetable sauce.

## Fish Specialities

89. **Curry Fish** .....11,95
Pieces of boneless fish marinated in herbs & spices cooked in a clay tandoor, served with cheef´s sauce & pilau rice. (Medium hot).

90. **Fish Makhan** .....11,95
Fresh fish served in a delicate butter sauce with peppers pilau rice.

## Vegetarian Specialities

91. **Cauliflower & Potato Makhan** ... 7,95
Cauliflower & potatoes cooked in fresh cream with a medium hot sauce.

92. **Mixed Vegetable Makhan** ..... 7,95
A variety of vegetables cooked in fresh cream & served in a medium hot sauce.

93. **Kashmir Vegetable** ..... 7,95
A variety of fresh vegetables cooked in exotic spices, fresh cream, fry fruit, banana, garnished with grated coconut.

94. **Karahi Vegetable** ..... 7,95
A variety of fresh vegetables cooked in a specail pan with garlic, ginger, herbs & spices garnished with fresh coriander.

95. **Curry Pakora** ..... 7,95
Fresh vegetables dipped in batter & deep fried served in a yoghurt sauce.

96. **Gobi Korma**..... 7,95
Cauliflower cooked in sauce of almonds, yoghurt, crea, coconut & spices.

97. **Vegetable Pasanda** ..... 7,95
Vegetables cooked with fresh cream, almonds, pistachios & spices.

98. **Dal Tarka** ..... 7,95
Lentils speciality.

99. **Dal Makani** ..... 7,95
Lentils, spices, butter and cream.

100. **Palk Panner** ..... 7,95
Spinach with cottage cheese.

101. **Vegetables Balti Rali Mili** ..... 7,95
Varied vegetables.

102. **Panner Tika Masala**..... 9,95
Cheese homemade a not very spicy dish prepared with Garam masala and tomatoes.

103. **Potatoes with spinach Balti** .... 7,95
Potatoes with Balti spinach.

## Biryani Dishes

### Mixed with rice

104. **Chicken Biryani** ..... 9,95
Chicken with rice cooked saffron & spices.

105. **Shrimps Biryani** .....10,95
Shrimp with rice cooked with saffron & spices.

106. **Keema Biryani** .....10,50
Mince meat with rice cooked with saffron & spices.

107. **Lamb Biryani** .....10,50
Lamb with rice cooked with saffron & spices.

108. **Beef Biryani** ..... 9,95
Beef with rice cooked with saffron & spices.

109. **Vegetable Biryani** ..... 8,50
Vegetable & rice cooked with saffron & spices.

110. **Potatoes with Peas** ..... 8,50
Potatoes & peas with basmati rice, cooked with saffron & spices

111. **Biryani E-Kas** .....11,95
Rice cooked with chicken, lamb, shrimp, cashewnuts, almonds, raisins, and pistachio served with a vegetable sauce.

## Balti Dishes

These Balti dishes are prepared with onions, tomatoes, garlic, ginger, cummin seeds, fresh coriander, herbs & spices, served in a balti.

### Chicken

112. **Chicken Balti** ..... 9,50
113. **Chicken Tikka Balti** ..... 9,50
114. **Chicken Balti with potatoes** .... 9,50
115. **Chicken Balti with vegetables** ... 9,50
116. **Chicken Balti with chick peas** ... 9,50
117. **Chicken Balti with spinach** ..... 9,50

### Lamb

118. **Lamb Balti** .....10,95
119. **Lamb Tikka Balti** .....10,95
120. **Lamb Balti with potatoes** .....10,95
121. **Lamb Balti with vegetables**.....10,95
122. **Lamb Balti with chick peas** .....10,95
123. **Lamb Balti with spinach** .....10,95

I.V.A. included