



JAIPUR PALACE

Enjoy the Authentic Indian Food

Welcome to Jaipur Palace, we excitingly hope to serve you our wide and hand-made selection of North Indian food.

We are proud of the quality of our products and its service. Our expert cook adopts with very good taste some of our recipes to satisfy your pleasure, either to add spicy on or to create a new dish for the menu.

We always joyfully welcome new customers, you define what we are!



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUT



SOYA



DAIRY



NUTS



CELERY



MUSTARD



SESAME



So2
SULFITES



LUPIN



MOLLUSCS

SALAD

Jaipur Special Salad 7.50€ 🥗 🥚 🍌
Tomato's, carrot, chicken tikka pieces, boiled egg and yogurt sauce

Mixed Salad 5.95€
Green salad, tomato's, carrot, onions, cucumber and paprika

Mixed Raita 3.95€ 🥗
Chilled home made yogurt mixed with cucumber, onions, tomato's and fresh coriander



SOUP

Made with typical Indian Herbs and Spices

Vegetable Soup 4.25€ 🥗
Chicken Soup 5.50€ 🍗

Prawn Garlic Soup 5.95€ 🍤 🥗
Tomato Soup 4.25€ 🍅

Dall (Lentil) Soup 4.25€ 🍲

STARTERS

Papadom 1.20€
Deep fired papadom

Masala Papadom 1.90€ 🍲
Decorate with cheese, onions, ginger, chilly and fresh coriander

Onion Bhaji 4.50€
Chopped onions mixed with gram flour paste and deep fried

Vegetable Samosa 4.95€ 🥟
Home made deep fried cone pastries stuffed with vegetables

Vegetable Pakora 4.50€
Chops mixed vegetables mixed with gram flour paste and deep fried

Jaipur Special Mixed Pakora 5.95€ 🍲 🥟
Chopped mixed vegetables mixed with gram flour and deep fried

Paneer (cheese) Pakora 5.50€ 🍲
Home made cheese mixed with gram flour and garlic pasta and deep fried

Chicken Pakora 6.25€
Boneless chicken pieces mixed with gram flour paste and deep fried

Fish Pakora 6.50€ 🐟
Small fish pieces mixed with gram flour paste and deep fried

Prawn Puri 6.95€ 🍤 🥟 🥗
Lightly spiced prawn served on a crisp Indian pure (fried chapatti)

Chicken Chat 5.50€ 🍲
Chicken tikka mixed with chopped onions, chilly, ginger, mint and yogurt sauce

Channa Chat 4.95€ 🍲
Boiled chick peas mixed with chopped onion, chilly, ginger, mint and yogurt sauce



TANDOOR KI MAHAK



Tandoori Chicken 6.25 11.50€

Chicken marinated in yogurt with aromatic spices and cooked in tandoor

Chicken Tikka 6.50€ 12.00€

Chicken cubes marinated in yogurt, aromatic spices and cooked in tandoor

Lamb Tikka 6.95€ 13.25€

Pieces of lamb marinated with special combination of spices and yogurt, cooked in tandoor

Chicken Mint Tikka 6.50€ 12.00€

Chicken cubes marinated in yogurt mint paste, aromatic spices and cooked in tandoor



Kalmi Kebab 6.50€ 12.50€

Pieces of chicken kebab marinated with white muglai paste cooked in clay oven

Tangri Stuff Kebab  7.25€ 13.95€

Chicken legs stuffed with minced meat, yogurt, cashew, white pepper paste, cooked in tandoor

Seekh Kebab 6.95€ 12.95€

Minced mixed meat with indian seasoning and cooked in tandoor

Chicken Malai Tikka 6.95€ 12.95€

Supreme chicken marinated with yogurt and white sauce cooked in tandoor

Tandoori Pepper Chicken (with bone) 6.95€ 12.95€

Supreme chicken marinated with fennel seeds and cooked in tandoor

Mixed Grill   7.50€ 14.50€

Tandoori assorted combination of barbecue non veg dishes

Fish Tandoori Tikka  7.25€ 14.00€

Boneless pieces of fish marinated with yogurt, indian spices and cooked in tandoor

Fish Kashmiri Tikka  7.50€ 14.50€

Pieces of fish marinated with green chilli, mint, lemon paste, indian spices and cooked in tandoor

King Prawn Tandoori  7.95€ 14.95€

King prawn marinated in yogurt, aromatic spices cooked in tandoor

Parneer (cheese) Tikka 6.50€ 11.95€

Home made cheese marinated in yogurt, onions, tomato's, indian spices and cooked in tandoor

Shaslik Chicken 7.50€ 14.25€

Chicken and vegetable marinated in white muglai sauce and cooked in tandoor

MAIN COURSE

CHICKEN 9.95€	LAMB 11.50€	PRAWN 11.50€	KING PRAWN 13.50€	FISH 11.95€
------------------	----------------	-----------------	----------------------	----------------

Punjabi Curry

Fresh onion pieces with typical indian curry sauce

Karahi

Onion, tomato's, paprika, yogurt and garlic cooked in authentic medium brown gravy

Vindaloo

Special hot chilly paste with potato's cooked in authentic indian gravy

Korma

Muglai paste cooked in mild gravy

Jaipuri

Cocktail fruit, cashew paste, cream, almond's sauce cooked in Jaipuri gravy

Madras

Medium hot chilly paste cooked in typical indian curry sauce

Palak

Fresh spinach with fresh toamto's and aromatic spices

Bhuna

Semidry curry sauce with medium spices

Tikka Masala

Boneless tikka pieces cooked in creamy almond paste gravy



Jalfrezi

Paprika, onion's, tomato's, ginger, garlic paste cooked in medium curry

Muglai

Coconut, almond powder, sultana, cocktail fruit cooked in muglai sauce

DoPiaza

Onions rings, fresh coriander, ginger, garlic paste cooked in hot curry sauce

RoganJosh

Famous kashmiri dish cooked with home made yogurt and curry sauce

Dhansak

Lentils cooked with tomato's and indian herbs

Garlic

Garlic cooked with delicate tomato's and onion's based

Balti

Boneless pieces cooked with special balti sauce

Phall

Special very hot chilly paste cooked in authentic indian gravy



CHEF'S SPECIAL

Murg Chutney Wala 11.90€ 🍛

Chicken mint tikka mixed with yogurt paste and cooked in curry sauce

Chicken Mushroom 11.90€ 🍛 🍄

Chicken and mushrooms cooked in muglai curry saucei

Butter Chicken 11.90€ 🍛 🍛

Chicken tikka cooked in typical punjabi creamy spicy sauce

Mango Chicken 11.90€ 🍛

Chicken with mango flavour semi sweet curry sauce

Murg Mumtaz 12.90€ 🍛 🍛

Chicken tikka marinated with almond paste, sultana and tomato's cooked in creamy sauce

Chicken Bartha 12.90€ 🍛

Chopped Brinjal, onion's, tomato's cooked with chicken tikka in indian style

Keema Aloo Masala 13.25€

Minced meat with potato's, ginger, garlic, green peas cooked in indian spices

Lamb Tikka Begum Bahar 13.95€ 🍛 🍛

Lamb tikka with egg in rich creamy sauce

Murg Dahi Wala 12.90€ 🍛

Chicken marinated with yogurt, tomato's cooked in typical indian curry

Dahi Gosht 14.25€ 🍛

Lamb marinated with yogurt and tomato's cooked in typical indian curry

Bengali Fish Curry 14.50€ 🍛 🐟

Fried fish pieces mixed with medium brown gram flour, garlic paste, coriander whole, ginger, coconut milk cooked in hot curry sauce

Kashami Fish 14.50€ 🐟

Fried fish mixed with fried onion's, ginger, garlic, fresh coriander cooked in indian medium hot curry

Murg Tikka Achari 12.90€ 🍛

Chicken tikka marinated with fresh coriander and yogurt, cooked in pickle sauce

Chilli Chicken 12.90€ 🌶️

Chicken fried with onion's, paprika, ginger and garlic cooked in a thick hot gravy

Lamb Pasanda 14.25€ 🍛 🍛

Pasanda made with almond's, coconut milk and muglai sauce

Lamb Pathia 14.25€ 🍛

Lamb tikka made with tomato's, mango and cream. It is hot sweet and sour



VEGETABLE DISH

Dall Makahni 8.95€

Red Kidney beans and black lentils cooked with fresh creamy tomato sauce

Dall Tarka 8.95€

Lentils cooked with onion's, tomato's and pinch of garlic

Bombay Aloo 8.50€

Potato's cooked with onion's, green pepper's with semi medium gravy

Palak Paneer 8.95€

Spinach and home made cheese cooked with fresh tomato's

Sag Aloo 8.95€

Potatoes cooked with fresh spinach

Channa Masala 8.25€

Chick peas cooked with onion's, tomato's and medium spices

Shahi Paneer (cheese) 9.25€

Home made cheese mixed with cream, butter, kewda water cooked in sweet and sour gravy

Shahi Bengan (brinjal) 9.25€

Fried Brinjal mixed with almond sauce cooked in muglai creamy gravy

Karahi Paneer (cheese) 8.95€

Authentic Indian dish made with indian spices and home made cheese

Mutter Mushroom Paneer 8.95€

Home made cheese mixed with mushroom's and green peas cooked in medium gravy

Mutter Paneer (cheese) 9.25€

Home made cheese mixed with green peas cooked in semi medium gravy sauce

Dingari Dorma 8.95€

Fried mixed vegetables cooked in typical jalfrezi sauce



Mixed Vegetable 8.50€

Mixed vegetables cooked in semi dry indian style curry sauce

Navrattan Korma 8.95€

Mixed of vegetable cooked in creamy muglai sweet and sour sauce

Aloo Gobhi Masala 8.95€

Cauliflower and potatoes cooked together with indian seasoning

Sabji Kofta 9.25€

Fried vegetables chopped cooked in mild curry sauce

Hara Bara Kofta 9.25€

Fried vegetables chopped mixed with spinach and cooked in mild curry sauce

Malai Kofta 9.50€

Fried mashed potatoes, cheese, sultana, almond paste cooked in white gravy

Mushroom Bhaji 8.95€

Mushroom's cooked with onion's, tomato's and medium spices

Bengan Ka Bartha 9.25€

Fried mashed brinjal mixed with yogurt in thick medium gravy

BIRYANI

Basmati rice cooked the perfection of Indian cuisine. Served with curry sauce

- Chicken 12.25€
- Chicken Tikka 12.95€
- Lamb 14.50€
- King Prawn 15.95€
- Vegetable 10.95€
- Jaipur Special Biryani 16.95€



BASMATI RICE

- Boiled 2.25€
- Pilau 2.95€
- Coconut 3.50€
- Jeera 3.25€
- Keema 3.95€
- Egg Fried 4.25€
- Vegetable 3.25€
- Lemon 3.25€
- Mushroom Rice 4.25€
- Especial Rice 4.50€

NAN BREAD

- Tandoori Plain Roti 1.95€
- Tandoori Plain Prantha 3.00€
- Tandoori Mint Prantha 3.25€
- Tandoori Vegetable Prantha 3.50€
- PanNan 2.50€
- Garlic Kulcha 2.75€
- Keema Nan 3.50€
- Peshawari Nan 4.00€
- Butter Nan 3.50€
- Cheese Nan 4.00€
- Rogani Nan 3.50€
- Jaipuri Nan 4.25€

DESSERT

- Gulab Jamun 4.75€
- Mango Kulfi 4.75€
- Rose Kulfi 4.75€
- Pista Kulfi 4.75€
- Gajrella 4.75€
- Firni 4.75€
- Mango Cream 4.95€



INDIAN DRINKS

- Salt Lassi 2.50€
- Sweet Lassi 2.50€
- Mango Lassi 3.00€
- Mango Shake 4.00€
- Roohafza Lassi 3.00€
- Banana Shake 4.00€

RED WINE

House wine 10.25€
Carchelo Roble (Jumilla) 14.50€
Glorioso Crianza (Rioja) 14.75€
Altos Ibéricos Crianza (Rioja) 15.90€
Celeste (Ribera del Duero) 16.95€
Santa Digna Cabernet Sauvignon (Chile) 17.50€
Marqués de Cáceres (Rioja) 17.95€
Barón de Ley Reserva (Rioja) 18.50 €
Marqués de Riscal Reserva 27.50€

WHITE WINE

Vino de la casa 10.25€
Vino Blanc Pescador 14.50€
Verdeo (Verdejo) 15.95€
Viña Sol (Torres) 16.00€
Marqués de Cáceres (Rioja) 16.50€
Santa Digna Sauvignon Blanc (Chile) 17.95€
Gran Viña Sol Chardonnay 18.75€
Viña Esmeralda (Moscatel) 18.95€
Atrium Chardonnay 18.95€

ROSE WINE

Vino de la casa 10.25€
Peñascal (Vino de Aguja) 13.95€
Mateus 14.50€
Marqués de Cáceres Rosado (Rioja) 16.50€

CAVA

Marqués de Monistrol 15.50€
Gramona Imperial 26.00€
Moet & Chandon 59.90€



JAIPUR
PALACE

BEERS

Beer (Bottle)	2.70€	3.00€	Cheetah Indian Beer
Half Pint	2.00€	2.95€	Heiniken
Pint	3.50€	3.25€	Cider
Half Shandy	2.50€	5.25€	Larger Cider
Pint Shandy	4.00€	5.50€	Large Cobra (660ml)
Cobra (330ml)	3.00€	10.95€	King Cobra (750ml)

SPIRITS & LIQUORS

	Only	Mix
Whiskey	3.95€	5.95€
Brandy	3.95€	5.95€
Gin (Normal)	3.95€	5.95€
Gin (Beefeater / Bombay)	4.95€	6.95€
Vodka	3.95€	5.95€
Martini	3.95€	5.95€
Rum (Normal)	3.95€	5.95€
Rum (Reserve)	4.95€	6.95€
Whiskey (Jack Daniels, Jameson, Southern Comfort)	4.95€	6.95€
Whiskey (Cardhu, Glenfiddich, Chivas)	4.95€	6.95€
Brandy Reserve	4.95€	6.95€
Brandy Grand Reserve	6.95€	8.95€
Liquors	3.95€	5.95€

SOFT DRINKS

Cocke, Fanta, Sprite, Tonic, Gas Water	2.00€
Juice (Pineapple, Orange)	2.00€
Juice (Mango, Guava) 227ml	2.50€
Water 0.5 Ltr	1.75€
Water 1 Ltr	2.95€
Casera	2.00€

TEA & COFFEE

Coffee with Milk ☕	2.00€	5.25€	Irish Coffee ☕
Cortado, Small Coffee, Americano ☕	1.70€	2.20€	Capochino ☕
Liquor Coffee	2.75€	1.50€	Tea, Mint Tea

MENU FOR TWO

Two papadoms
One portion of chicken tikka, One portion of vegetable samosa
Two main dishes chicken, lamb or vegetables
One garlic nan or plain nan
One plate rice
One bottle of house wine (red, white, rose)
Or Two pint of beer

PRICE 42,95 €

MENU FOR FOUR

Four papadoms
Four pieces of chicken tikka, Four pieces of chicken mint tikka,
Four pieces of onion bhaji, Four pieces of paneer pakora,
Four different kinds of chicken or lamb dishes, One vegetable dish
Two garlic nan or plain nan
Three plate rice
Two bottles of house wine (red, white, rose)
or Four pint of beer

PRICE 85.95 €

MENU FOR SIX

Six papadoms
Six pieces of chicken seekh kebab, Six pieces of chicken tikka,
Six pieces of paneer tikka, Six pieces of onion bhaji
Six different kinds of chicken or lamb dishes
One vegetable dish or one prawn dish
Three nan, Three plate rice
Three bottles of house wine (red, white, rose)
Or Six pint of beer

PRICE 129.95 €

CHILDREN'S MENU

Chicken Korma + Rice	7.50€
Chicken Nuggets + Chips	7.50€
Chicken + Chips	7.50€
Egg + Chips	7.50€
Omelet + Chips	7.50€
Fish Fingers + Chips	7.50€



JAIPUR
PALACE