



# 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** 10.50€     
Tomato's, carrot, chicken tikka pieces, boiled egg and yogurt sauce

**Mixed Salad** 8.50€  
Green salad, tomato's, carrot, onions, cucumber and paprika

**Mixed Raita** 5.50€   
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** 2.10€   
Decorate with cheese, onions, ginger, chilly and fresh coriander

**Onion Bhaji** 5.75€  
Chopped onions mixed with gram flour paste and deep fried

**Vegetable Samosa** 5.95€   
Home made deep fried cone pastries stuffed with vegetables

**Vegetable Pakora** 5.75€  
Chops mixed vegetables mixed with gram flour paste and deep fried

**Jaipur Special Mixed Pakora** 7.95€    
Chopped mixed vegetables mixed with gram flour and deep fried

**Paneer (cheese) Pakora** 5.95€   
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** 6.90€   
Small fish pieces mixed with gram flour paste and deep fried

**Prawn Puri** 7.95€     
Lightly spiced prawn served on a crisp Indian pure (fried chapatti)

**Chicken Chat** 6.50€   
Chicken tikka mixed with chopped onions, chilly, ginger, mint and yogurt sauce

**Channa Chat** 6.00€   
Boiled chick peas mixed with chopped onion, chilly, ginger, mint and yogurt sauce



# TANDOOR KI MAHAK



**Tandoori Chicken** 6.95 12.50€  
Chicken marinated in yogurt with aromatic spices and cooked in tandoor

**Chicken Tikka** 7.25€ 13.70€  
Chicken cubes marinated in yogurt, aromatic spices and cooked in tandoor

**Lamb Tikka** 8.25€ 14.25€  
Pieces of lamb marinated with special combination of spices and yogurt, cooked in tandoor

**Chicken Mint Tikka** 7.95€ 13.95€  
Chicken cubes marinated in yogurt mint paste, aromatic spices and cooked in tandoor



**Kalmi Kebab** 7.95€ 13.95€  
Pieces of chicken kebab marinated with white muglai paste cooked in clay oven

**Tangri Stuff Kebab** 8.25€ 14.95€  
Chicken legs stuffed with minced meat, yogurt, cashew, white pepper paste, cooked in tandoor

**Seekh Kebab** 7.50€ 13.50€  
Minced mixed meat with indian seasoning and cooked in tandoor

**Chicken Malai Tikka** 7.95€ 13.95€  
Supreme chicken marinated with yogurt and white sauce cooked in tandoor

**Tandoori Pepper Chicken (with bone)** 7.25€ 13.50€  
Supreme chicken marinated with fennel seeds and cooked in tandoor

**Mixed Grill** 7.25€ 13.50€  
Tandoori assorted combination of barbacue non veg dishes

**Fish Tandoori Tikka** 8.50€ 15.95€  
Boneless pieces of fish marinated with yogurt, indian spices and cooked in tandoor

**Fish Kashmiri Tikka** 8.75€ 16.50€  
Pieces of fish marinated with green chilli, mint, lemon paste, indian spices and cooked in tandoor

**King Prawn Tandoori** 8.95€ 16.95€  
King prawn marinated in yogurt, aromatic spices cooked in tandoor

**Parneer (cheese) Tikka** 7.25€ 13.00€  
Home made cheese marinated in yogurt, onions, tomato's, indian spices and cooked in tandoor

**Shaslik Chicken** 8.25€ 15.95€  
Chicken and vegetable marinated in white muglai sauce and cooked in tandoor



# MAIN COURSE

|                   |                |                   |                        |                  |
|-------------------|----------------|-------------------|------------------------|------------------|
| CHICKEN<br>10.95€ | LAMB<br>12.50€ | PRAWN<br>12.50€ 🌊 | KING PRAWN<br>15.50€ 🌊 | FISH<br>13.50€ 🐟 |
|-------------------|----------------|-------------------|------------------------|------------------|

## 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 tomato'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

## DoPiazza

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 13.25€** 🍗

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

**Chicken Mushroom 12.95€** 🍗 🍄

Chicken and mushrooms cooked in muglai curry sauce

**Butter Chicken 12.95€** 🍗 🍛

Chicken tikka cooked in typical punjabi creamy spicy sauce

**Mango Chicken 11.90€** 🍗

Chicken with mango flavour semi sweet curry sauce

**Murg Mumtaz 13.25€** 🍗 🍛

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

**Chicken Bartha 13.50€** 🍗

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

**Keema Aloo Masala 13.95€**

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

**Lamb Tikka Begum Bahar 14.50€** 🍗 🍛

Lamb tikka with egg in rich creamy sauce

**Murg Dahi Wala 13.25€** 🍗

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

**Dahi Gosht 15.95€** 🍗

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

**Bengali Fish Curry 16.95€** 🐟 🍛

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

**Kashami Fish 16.95€** 🐟

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

**Murg Tikka Achari 13.95€** 🍗

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

**Chilli Chicken 13.95€** 🌶️

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

**Lamb Pasanda 15.95€** 🍗 🍛

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

**Lamb Pathia 15.95€** 🍗

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



# VEGETABLE DISH

## Dall Makahni 9.95€

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

## Dall Tarka 9.95€

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

## Bombay Aloo 9.95€

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

## Palak Paneer 10.75€

Spinach and home made cheese cooked with fresh tomato's

## Sag Aloo 10.25€

Potatoes cooked with fresh spinach

## Channa Masala 8.95€

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

## Shahi Paneer (cheese) 10.95€

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

## Shahi Bengan (brinjal) 10.95€

Fried Brinjal mixed with almond sauce cooked in muglai creamy gravy

## Karahi Paneer (cheese) 9.95€

Authentic Indian dish made with indian spices and home made cheese

## Mutter Mushroom Paneer 9.95€

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

## Mutter Paneer (cheese) 9.95€

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

## Dingari Dorma 10.25€

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 10.95€

Fried mashed brinjal mixed with yogurt in thick medium gravy

# BIRYANI

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

- Chicken 13.25€
- Chicken Tikka 14.25€
- Lamb 15.95€
- King Prawn 17.95€
- Vegetable 11.95€
- Jaipur Special Biryani 17.95€



## BASMATI RICE

- Boiled 2.50€
- Pilau 3.50€
- Coconut 3.95€
- Jeera 3.75€
- Keema 4.95€
- Egg Fried 4.75€
- Vegetable 3.95€
- Lemon 3.95€
- Mushroom Rice 4.95€
- Especial Rice 5.25€

## NAN BREAD

- Tandoori Plain Roti 2.25€
- Tandoori Plain Prantha 3.00€
- Tandoori Mint Prantha 3.50€
- Tandoori Vegetable Prantha 3.50€
- Plain Naan 2.50€
- Garlic Kulcha 2.95€
- Keema Nan 3.95€
- Peshawari Nan 4.25€
- Butter Nan 4.50€
- Cheese Nan 4.50€
- Rogani Nan 4.50€
- Jaipuri Nan 4.95€

## DESSERT

- Gulab Jamun 6.50€
- Mango Kulfi 6.50€
- Pista Kulfi 6.50€
- Gajrella 6.50€
- Firni 6.50€
- Mango Cream 6.50€



## INDIAN DRINKS

- Salt Lassi 2.50€
- Sweet Lassi 3.00€
- Mango Lassi 3.50€
- Mango Shake 5.50€
- Roohafza Lassi 3.50€



## RED WINE

House wine 12.50€  
Carchelo Roble (Jumilla) 15.75€  
Glorioso Crianza (Rioja) 15.95€  
Altos Ibéricos Crianza (Rioja) 17.50€  
Celeste (Ribera del Duero) 18.50€  
Santa Digna Cabernet Sauvignon (Chile) 19.50€  
Marqués de Cáceres (Rioja) 18.95€  
Barón de Ley Reserva (Rioja) 19.95€  
Marqués de Riscal Reserva 27.50€

## WHITE WINE

Vino de la casa 12.50€  
Vino Blanc Pescador 15.95€  
Verdeo (Verdejo) 17.50€  
Viña Sol (Torres) 17.95€  
Marqués de Cáceres (Rioja) 17.95€  
Santa Digna Sauvignon Blanc (Chile) 19.50€  
Gran Viña Sol Chardonnay 20.50€  
Viña Esmeralda (Moscatel) 19.50€  
Atrium Chardonnay 19.95€

## ROSE WINE

Vino de la casa 12.50€  
Peñascal (Vino de Aguja) 15.50€  
Mateus 16.50€  
Marqués de Cáceres Rosado (Rioja) 17.95€

## CAVA

Marqués de Monistrol 16.50€  
Gramona Imperial 28.00€  
Moët & Chandon 59.90€

# SOFT DRINKS

|                                                       |                 |
|-------------------------------------------------------|-----------------|
| CocaCola, Fanta, Sprite, Tonic water, Sparkling water | 2.40 €          |
| Juice (Pineapple, Orange) 227 mL                      | 2.40 €          |
| CocaCola, Fanta, Sprite 0.5 L                         | 4.50 €          |
| Water 0.5L/1L                                         | 2,40 € / 3.50 € |
| Casera                                                | 2.50 €          |

# BEERS

|             |        |             |        |
|-------------|--------|-------------|--------|
| Bottle      | 3.00 € | King Fisher | 3.50 € |
| Half Pint   | 2.50 € | Heineken    | 3.50 € |
| Pint        | 3.95 € | Large Cider | 5.95 € |
| Half Shandy | 3.00 € | Cobra 330mL | 3.50 € |
| Pint Shandy | 4.50 € | Large Cobra | 6.95 € |

# SPIRITS AND LIQUORS

|                                                   | <i>Only</i> | <i>Mix</i> |
|---------------------------------------------------|-------------|------------|
| Whiskey                                           | 4.95 €      | 6.95 €     |
| Brandy                                            | 4.95 €      | 6.95 €     |
| Gin (Normal)                                      | 4.95 €      | 6.95 €     |
| Gin (Beefeater / Bombay)                          | 5.95 €      | 7.95 €     |
| Vodka                                             | 4.95 €      | 6.95 €     |
| Martini                                           | 4.95 €      | 6.95 €     |
| Rum (Normal)                                      | 4.95 €      | 6.95 €     |
| Rum (Reserve)                                     | 5.95 €      | 7.95 €     |
| Whiskey (Jack Daniels, Jameson, Southern Comfort) | 5.95 €      | 7.95 €     |
| Whiskey (Chivas, Cardhy, Glenfiddich)             | 5.95 €      | 7.95 €     |
| Brandy Reserve                                    | 5.95 €      | 7.95 €     |
| Brandy Grand Reserve                              | 7.95 €      | 9.95 €     |
| Liquors                                           | 4.95 €      | 6.95 €     |

# TEA & COFFEE

|                                  |        |               |        |
|----------------------------------|--------|---------------|--------|
| White Coffe                      | 2.00 € | Irish Coffeer | 5.25 € |
| Cortado, Americano, Small Coffee | 1.70 € | Cappuccino    | 2.20 € |
| Liquor Coffee                    | 2.75 € | Tea, Mint Tea | 2.00 € |

# MENU FOR TWO

Two Papadoms  
One portion of Chicken Tikka, One portion of Vegetable Samosa  
Two main dishes Chicken, Lamb or Vegetables  
One Garlic Naan or Plain Naan  
One Plate Rice  
One bottle of house wine (Red, White, Rose)  
or Two pint of beer

PRICE 49,95 €

# 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 dishes to choose from: Chicken, Lamb or Vegetables  
Two Garlic Naan or Plain Naan  
Three Plate Rice  
Two bottles of house wine (Red, White, Rose)  
or Four pint of beer

PRICE 99.95 €

# 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, Lamb, Vegetable or Prawn  
Three Naan, Three Plate Rice  
Three bottles of house wine (Red, White, Rose)  
or Six pint of beer

PRICE 149.95 €



# CHILDREN'S MENU



|                         |       |
|-------------------------|-------|
| Chicken Korma + Rice    | 8.50€ |
| Chicken Nuggets + Chips | 8.50€ |
| Chicken + Chips         | 8.50€ |
| Egg + Chips             | 8.50€ |
| Omelett + Chips         | 8.50€ |
| Fish Sticks + Chips     | 8.50€ |

## NIGHT MENU

### PAPADOM

#### STARTERS (To choice)

|  |               |              |  |
|--|---------------|--------------|--|
|  | Allu Tikki    | Pollo Tikka  |  |
|  | Cebolla Bhaji | Pollo Chat   |  |
|  | Shami Kebab   | Pollo Pakora |  |

#### PRINCIPAL (To choice) Chicken, Lamb, Prawn or Fish

|  |          |              |  |
|--|----------|--------------|--|
|  | Balti    | Karahi       |  |
|  | Curry    | Do Piazza    |  |
|  | Korma    | Vindaloo     |  |
|  | Madras   | Rogan Josh   |  |
|  | Jalfrezi | Tikka Masala |  |

#### SIDE DISH (To choice)

|              |            |            |
|--------------|------------|------------|
| Steamed rice | Nan Plain  |            |
|              | Pilau rice | Nan de Ajo |

#### DESSERT OR CAFE

|             |           |              |
|-------------|-----------|--------------|
| Gulab Jamun | Cooffe    |              |
|             | Ice Cream | White Cooffe |

**19.95 €**

Our menu features: 18:00 to 20:00 h.