JOLSHA

Our unique menu brings you an immersive blend of exotic spices, fresh herbs and ingredients to bring you an extensive selection of traditional and contemporary Indian and Bangladeshi dishes that we are sure will exceed expectations.

Our stylish and sophisticated interior decor has been specifically designed to create a relaxing ambience, creating the perfect backdrop for our helpful staff to make your visit a special occasion.



If you suffer from a food allergy or intolerance, please let a member of our staff know. Although we take aim to avoid any cross contamination when creating a specific allergen free dish, every food is made in the same environment using the same products. Therefore, we can not provide a 100% guarantee of allergy free dishes.

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N (Nut traces) | V (Vegetarian) | M (Milk) | S (Shellfish) | E (Egg) | F (Fish) | W (Wheat) | M (Mustard)

STARTERS

All starters are served with salad

ONION BHAJI (V,E,W) - **£5.95**
Small oil fried balls of chopped onions mixed with spices & flour

VEGETABLE SAMOSA (V,W) - **£4.95**
Fried triangular pastry filled with vegetables

MEAT SAMOSA (W) - **£5.45**
Fried triangular pastry filled with keema

GARLIC STUFFED MUSHROOMS (V,E,W) - **£5.45**
Fried mushrooms stuffed with garlic

MIXED VEGETABLES (V) - **£5.95**
Consists of; onion bhaji, vegetable samosa and garlic stuffed mushrooms

PRAWN OR KING PRAWN (+£2.00) PURI (S,W) - **£6.95**
Mild spiced prawns with fried bread

CHICKEN OR LAMB TIKKA - **£6.95**
Pieces of chicken or lamb cooked in the tandoori clay oven

SEEKH KEBAB - **£6.95**
Mild spiced mince cooked in the tandoori clay oven

MIXED KEBAB - **£8.45**
Consists of; chicken tikka, lamb tikka and seekh kebab

TANDOORI WINGS - **£6.45**
Chicken wings cooked in the tandoori clay oven

GOLDEN FRIED CHICKEN (S,W) - **£5.95**
Pieces of mildly spiced fried chicken

CHICKEN OR LAMB CHAT (W) - **£6.95**
Medium spiced chicken or lamb served with fried bread

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TRADITIONAL CURRIES

All traditional curries are saucy and are full of traditional flavours

| VEGETABLE £8.95 | CHICKEN £10.95 | CHICKEN TIKKA £11.95 |
| LAMB £11.95 | PRAWN £10.95 | KING PRAWN £12.95 |

KORMA (N,M) -
Sweet and creamy, blend of aromatic spices with a coconut flavour

CURRY -
Medium, fusion of seasoned savoury spices

ROGAN JOSH -
Medium, combination of tarka style tomatoes and ground spices

BHUNA -
Medium, infusion of fried traditional spices

GARLIC -
Medium, cooked with traditional garlic flavoured spices

DUPIAZA -
Medium, mix of onions, peppers and traditional spices

JALFREZI -
Fairly hot, mix of fresh green chilies and curry leaves

MADRAS -
Hot, fusion of dry - fried spices and curry leaves

VINDALOO -
Very hot, created with very hot traditional spices and potatoes

SIMPLY INDIAN

Cuisines native to different regions in India & Bangladesh

| VEGETABLE £9.95 | CHICKEN £11.95 | CHICKEN TIKKA £12.95 |
| LAMB £12.95 | PRAWN £11.95 | KING PRAWN £13.95 |

TIKKA MASSALA (N,M) -
Cooked with almond, cream and a sweet home-made sauce

PASSANDA (N,M) -
Creamy mild sauce created with almonds, nuts and sultanas

MAKHANI (N,M) -
Mild saucy dish simmered in pure ghee and cream

DHANSAK -
Medium dish with lentils and various spices

PATHIA -
Fairly hot with a hint of sweet and sour flavour

SAAG -
Semi-dry curry cooked with spinach

BALTI -
Thick rich sauce created with a blend of herbs, spices and vegetables

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CHEF'S SPECIALS £13.95

A selection of chef's special dishes which are all served on a sizzling cast iron dish and can be made with; chef's special chicken tikka, lamb or king prawn (+ £2.00)

JUBLLY -
Fusion of fresh ginger, garlic and green chilli

PUBALLY -
Mix of mushroom, methi, butter, coriander and cream

KANDAHAR -
Combination of onions, tomatoes, green peppers and tamarind sauce

KARAHI -
Slowly cooked with onions, capsicum and various spices

TAWA -
Slowly cooked with fresh herbs, onions and pepper

JAIPURI -
Rich and spicy sauce with mushrooms and peppers

GURKHA TIKKA -
Tikka infused with mince meat, onions and chef's spices

MANCHURIAN -
Cooked in a sweet chilli sauce with green chillies

HOUSE SPECIALS £13.45

A selection of Jolsha's signature dishes which are all made with home-made spices

CHICKEN CHILLI MASSALA -
Infusion of massala spices, garlic, onion and green chillies

CHICKEN OR LAMB XACUTI -
South Indian style dish made with ground coconut

CHICKEN GOAN (M) -
Sliced chicken with ginger, lemon, coconut cream and green chillies

CHICKEN TIKKA SALLY -
Thick sauce with medium spices and sliced crisp potatoes on top

CHICKEN TIKKA PANEER -
Pieces of paneer cheese cooked with onion, tomato and green pepper

ROASTED CAULIFLOWER (V) -
Cauliflower fried in bengal gram and ajwan spices topped with cheese and special massala sauce

LAMB APRICOT -
Cooked with fresh spices and dried apricot

CHICKEN TIKKA OR LAMB MORICHA -
Fairly hot, cooked with green chilli, pepper and garlic

BUTTER CHICKEN TIKKA -
Chicken cooked in a buttery ghee sauce with fresh tomatoes

VEGAN SPECIAL (V) -
Perfectly spiced chat masala with spinach and potato

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TANDOORI DISHES

Marinated in delicately medium spiced yoghurt, ginger, garlic and coriander. These dishes are grilled on skewers in the clay tandoori oven and are all served with salad

CHICKEN TANDOORI - **£13.95**
Chicken breast and leg served dry

CHICKEN OR LAMB TIKKA - **£13.95**
Pieces of boneless chicken or lamb

TANDOORI KING PRAWNS - **£15.95**
Pieces of tandoori king prawns

CHICKEN OR LAMB TIKKA SHASHLIK - **£13.95**
Combined with onions, green peppers, tomatoes and tandoori paste

TANDOORI MIXED GRILL - **£15.95**
A mini platter with chicken and lamb tikka, seekh kebab and tandoori king prawn

FISH DELICACIES £14.95

A variety of fish dishes cooked to perfection infused with both home-made and chef's special spices

SALMON ZULE (F) -
Gently cooked with medium spices and curry leaves

SALMON JALFRY (F)-
Dry fish cooked with onion, tomato, coriander, green herbs and green chillies

MALABAR FISH (F, Ma)-
Succulent sea bass marinated in coconut milk, red chilli and mustard sauce

KING PRAWN ROSHANEY (S) (+ £1) -
King prawns made with garlic, onions, pepper and massala sauce

BIRYANI

Biryanis are an infusion of Indian fried basmati rice with extras of; vegetable, chicken, lamb or prawn. All biryanis are accompanied with a mild vegetable curry sauce

VEGETABLE (V) -	**£11.95**	**LAMB** -	**£12.95**
CHICKEN -	**£12.95**	**PRAWN** -	**£12.95**
CHICKEN TIKKA -	**£13.95**	**KING PRAWN** -	**£14.95**

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SIDE DISHES (V) £6.45

Smaller vegetarian portions which are made with home-made spices and accompany all main courses

VEGETABLE CURRY- Saucy curry with a variation of vegetables

DRY VEGETABLES - Dry curry with a variation of vegetables

MUSHROOM BHAJI - Delicately fried mushrooms

BHINDI BHAJI - Delicately fried okra

BRINJAL BHAJI - Delicately fried aubergine

CAULIFLOWER BHAJI - Delicately fried cauliflower

SAAG BHAJI - Delicately fried spinach

SAAG ALOO - Spinach and potatoes

SAAG PANEER (M) - Paneer cheese and spinach

BOMBAY ALOO - Potato chunks with tomato

ALOO GOBI - Potato chunks and cauliflower

MUTTER PANEER (M) - Peas and paneer cheese

GARLIC MUSHROOM (M) - Sliced mushrooms with fresh garlic

CHANA MASSALA - Chickpeas with fresh cumin

MASSALA DAAL - Spicy, lentils with onions

TARKA DAAL - Mild, lentils with garlic and onions

RICE

Extra garlic and chilli can be added to all rices (+ **£0.50**)

PLAIN -	**£3.75**
PILAU -	**£3.75**
GARLIC -	**£4.25**
ONION -	**£4.25**
MUSHROOM -	**£4.25**
VEGETABLE (V) -	**£4.25**
LEMON -	**£4.25**
EGG (E) -	**£4.45**
KEEMA -	**£4.45**
SPECIAL - (Nuts & Sultanas)	**£4.45**

BREADS (W,M)

Extra; garlic, coriander & cheese can be added to nan breads (+ **£0.50**)

NAN -	**£3.45**
GARLIC NAN -	**£4.25**
PESHWARI NAN -	**£4.25**
CHEESE NAN -	**£4.25**
KEEMA NAN -	**£4.45**
CHEESE & TIKKA NAN -	**£4.45**
PARATHA -	**£3.75**
STUFFED PARATHA - (Filled with vegetables))	**£4.25**
CHAPATTI -	**£2.95**
TANDOORI ROTI -	**£3.25**

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SET MENU FOR 2 £59.95

2 Glasses Of House Wine

2 Popadoms & Chutney Tray

Mix Kebab & Mix Vegetables

Chicken Tikka Massala & Lamb Dupiaza

Bombay Aloo

2 Pilau Rice & Naan Bread

SET MENU FOR 4 £119.95

Bottle Of House Wine

4 Popadoms & Chutney Tray

2 Mix Kebab & 2 Mix Vegetables

Chicken Tikka Massala, Lamb Bhuna,
Chicken Jublly & Prawn Dupiaza

Bombay Aloo & Chana Massala

4 Pilau Rice & 2 Naan Bread

EXTRAS

CHIPS -	**£3.95**
CHICKEN NUGGETS & CHIPS -	**£6.95**
MIXED SALAD -	**£2.50**
POPADOM (W) -	**£1.00**
CHUTNEY TRAY -	**£3.45**
MINT SAUCE -	**£0.95**
MANGO SAUCE -	**£0.95**
RED SAUCE -	**£0.95**
ONION SALAD -	**£0.95**
LIME PICKLE -	**£0.95**
CUCUMBER OR ONION RAITHA -	**£1.45**

BANQUET MENU

*A 4 COURSE MEAL AVAILABLE ON WEDNESDAY & SUNDAY EVENINGS FOR **£20.95**pp

CONDIMENTS

- POPADOM & CHUTNEY TRAY

CHOICES OF STARTERS

- ONION BHAJI (V,E,W)
- GARLIC STUFFED MUSHROOMS (V,E,W)
- MEAT OR VEGETABLE SAMOSA (W or V,W)
- CHICKEN TIKKA
- GOLDEN FRIED CHICKEN (S,W)
- TANDOORI WINGS
- SEEKH KEBAB
- PRAWN PURI (S,W)

CHOICES OF MAIN COURSES

Each dish can be chosen in; Chicken, Lamb, Vegetable, Prawn or King Prawn (+ £2.00)

- KORMA (N,M)
- CURRY
- ROGAN
- BHUNA
- GARLIC
- DUPIAZA
- JALFREZI
- MADRAS
- VINDALOO
- TIKKA MASSALA (N.M)
- BALTI
- DANSAK
- PATHIA
- SAAG

RICE OR BREAD

A choice of a rice or bread to compliment your main course

RICE

- PLAIN
- PILAU
- VEGETABLE
- MUSHROOM
- SPECIAL
- CHIPS

BREADS (W,M)

- NAAN
- GARLIC NAAN
- PESHWARI
- PARATHA
- CHAPATI
- TANDOORI ROTI

*A charge of £2.00 extra for king prawn. Management have the right to withdraw the offer without pre-notice. Offer cannot be used in conjunction with any other offer and is not available on certain special days such as New Years Eve. Vouchers are not accepted.