



JAJOO



STREET EATS

Mixed Paani Puris (V) 4.95
one of India's most popular street foods
crispy pastry balls filled with chickpeas, spicy crushed potatoes served with mint and tamarind chutney and spiced yoghurt

Tandoori Aloo (V) 4.95
potatoes, peppers and onions marinated in our special masala spices and cooked in the Tandoor

Murg Malai Tikka 6.95
succulent pieces of chicken breast marinated overnight in Indian cheese, garlic, cooked in the Tandoor, chutney dip

Ananas Aur Paneer Tikka (V) 6.50
beautiful combination of spiced Indian cottage cheese and pineapple cooked in the Tandoor, chutney dip

Mumbai Samosa Chaat (V) 5.95
smashed veggie samosas topped with chickpeas pomegranate, spiced yoghurt, mint and tamarind chutney (served chilled)

Goan Achari Prawns 9.95
rich, marinated golden, grilled, spicy, tiger prawns, chutney dip

JAJOO MOMOS
North India's most famous street food
Golden fried or steamed hand made spicy dumplings served with Schezwan dip

Prawn	Chicken	Veg (P)
6.50	5.75	5.75

Chilli Chicken / Paneer (V) / **Tofu** (P) 6.50
crispy battered chicken or paneer or tofu cooked Indo-Chinese style in a tangy chilli sauce with peppers, onions and spring onions

Tandoori Chicken Tikka 6.95
succulent pieces of chicken breast marinated overnight in yoghurt and spices, cooked in the Tandoor, chutney dip

Gunpowder Gobi (V) 6.95
cauliflower florets marinated overnight in yoghurt, garlic and ginger, sprinkled with our gunpowder spices and served charred straight from the Tandoor

Old Delhi Gilafi Seekh Kebabs 7.95
marinated garam masala spiced minced chicken or lamb, peppers and onions, cooked in the Tandoor, chutney dip

Adraki Lamb Chops 9.50
3 tender prime cut lamb chops marinated in yoghurt, ginger, garlic and chilli cooked to perfection in the Tandoor, chutney dip

TUK TUK TACOS
crispy taco shells Indo - Chinese spicy salad, mango salsa, mint yoghurt

Chicken Tikka	6.75
Spicy Paneer (V)	6.50
Pulled Jackfruit (P)	6.50

CALCUTTA KATHI ROLLS
Skewer roasted kebab, omelette, salad, and house sauce wrapped in Paratha bread, served with Indian chips

Chicken Tikka	9.95
Lamb Seekh Kebab	9.95
Spicy Paneer* (V)	8.95
Pulled Jackfruit* (P)	8.95

*no omelette

ROADSIDE CURRIES

Delhi Butter Chicken 10.95
tandoori spiced chicken legs in a rich, silky sweet, spiced tomato, ginger and butter sauce

Jajoo Chickpea Curry (P) 8.50
chickpea Curry from the Golden City of Amritsar in Punjab - authentic, rich, spicy and comforting

Kadai Paneer (V) / **Tofu** (P) 9.50
fresh indian cottage cheese or tofu, onions, tomatoes, green peppers, roasted garlic and masala spices cooked in the Kadai or Wok

Nalli Gosht 14.95
slow cooked marinated lamb shank from the northern city of Lucknow
packed with layers of flavour a delicious thick curry of ground spices, fresh coriander and Kashmiri chillies

Chicken Chettinad 10.95
Southern India's most popular curry loaded with distinct aromas and flavours
chicken breast marinated in tumeric and masala spices, cooked with tomatoes, coconut, ginger and garlic

Lamb Ragda 13.50
from the west coast of India
succulent marinated pieces of lamb cooked with ginger and tomato and the Doctor's special masala spices

Shahi Paneer (V) 9.50
toasted Paneer in rich, mild and creamy curry infused with saffron, cardamom and aromatic spices

Punjabi Mixed Veg (P) 8.50
delicious and wholesome curry with seasonal vegetables cooked in our Chef's special dry masala sauce

THE DOCTOR'S DAAL (V) 8.50
Dr Jajoo's Favourite Dish
Dal Makhani from northern India, made with 24 hour slow cooked black lentils, rich, buttery and creamy with smoky flavours

Kerala Prawn Curry 12.50
From southern Indian state of Kerala is known as the "land of spices"
a luscious and sumptuous curry with plump king prawns, coconut, ginger, red chillies, curry leaves and fresh coriander

HYDERABADI BIRYANI
slow cooked, multi layered, aromatic dish bursting with flavours
Basmati rice, caramelised onions whole masalas and spices, raita or house masala gravy

Chicken	Lamb	Jackfruit (P)
12.50	13.50	10.95

BREAD, RICE & SIDES

All our breads are made by hand and baked to order

Plain Naan (V) 3.20
fresh baked in the Tandoor

Garlic Naan (V) 3.50
fresh garlic and coriander

Lachha Paratha (V) 3.75
layered bread cooked in the Tandoor

Tandoori Roti (P) 3.20
delicate and charred

Family Bread Basket (V) 9.95
Naan | Roti | Paratha | Garlic Naan

Basmati Rice (P) 3.50
steamed and fragrant

Pilau Rice (P) 3.50
spiced with cardamon, turmeric, cinnamon, bay leaves

Mogo Masala Chips (P) 3.95
Indian style chips with Indo-Chinese chilli sauce

Raita (V) 3.50
mint, cucumber, yoghurt and garlic

Mini Poppadum Tray & Chutneys (V) 5.95

(V) Suitable for Vegetarians (P) Plant Based

If you have a food allergy, intolerance or sensitivity, please let your server know before you order. They will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free from these ingredients. Please note there are occasions in which our recipes change, so it is always best to check with your server before ordering. A discretionary service charge of 10% will be added to your bill. All tips are distributed between the staff.

WINE LIST

"People often think that wine and Indian food do not work together but this couldn't be further from the truth. The high levels of fruit and natural acidity work perfectly with our complex spicing. We have split our wine list up by style to help you to navigate your way around. Among the wines that we have listed are wines from the award winning *Sula Winery in Western India whose wines match perfectly with the fragrant aromatic dishes on our menu.

SPARKLING WINE

	125ml	Bottle
Cintila Extra Dry, Peninsula de Setúbal ⦿	5.00	25.00
Portugal 12% Prosecco style, tropical fruit, off-dry finish		
Prosecco Extra Dry, Canal Grando ⦿		27.50
Italy 11% refreshing, vibrant, fruity		
Champagne Collet, Brut ⦿		65.00
France 12.5% white flowers, lemon zest, white peach		

WHITE WINE

FRAGRANT

	125ml	175ml	Bottle
Riesling Trocken, Kreuznacher, Nahe	5.00	6.70	27.00
Germany 12.5% peach, pear, dry			
Albariño 'Coral do Mar', Rías Baixas ⦿			28.50
Spain 13% orange peel, pineapple, crisp			

FRUIT

* Chenin Blanc, Maharashtra, Sula Vineyards ⦿	4.50	5.75	24.50
India 12% quice, tropical fruit, fresh			
Cintila White, Peninsula de Setúbal ⦿	3.95	4.95	19.50
Portugal 12% fruity, smooth, apricots			

MINERAL

* Sauvignon Blanc, Maharashtra, Sula Vineyards ⦿	4.85	5.95	25.50
India 12.5% citrus, smoky pear, mineral			
Verdejo 'Mesta' Organic, Uclés			22.50
Spain 12.5% floral, pear, spice			

RICH

Viognier, Maule Valley, Viña Edmara			24.50
Chile 13.5% Stone fruit, creamy, fresh apple			
Chardonnay 'Maggio', California, Oak Ridge Winery ⦿			28.50
USA 13.5% vanilla, citrus, fruity			

ROSE WINE

	125ml	175ml	Bottle
Cintila Rosé, Peninsula de Setúbal , ⦿	3.95	4.95	19.50
Portugal 12% strawberry, vanilla, fruity			
Soupir', Bekaa Valley, Château Oumsiyat ⦿			25.50
Lebanon 13% spice, red berries, light			
Rosato, Toscana, Rémole, Frescobaldi			28.50
Italy 12% Juicy strawberries, refreshing finish			

RED WINE

BOLD

	125ml	175ml	Bottle
* Zinfandel, Maharashtra, Sula Vineyards ⦿	4.85	5.95	25.50
India 13% blueberry, raisins, fig			
Carmenère, Undurraga			22.50
Chile 13% fruity, fresh finish			
Malbec '1300', Uco Valley, Andeluna ⦿			28.50
Argentina 14% black cherry, vanilla, rich			

MELLOW

Pinot Nero, Trevenezie, Sacchetto ⦿	4.95	6.50	26.50
Italy 12.5% fresh, berried fruit, light finish			
Cintila Red, Peninsula de Setúbal ⦿	3.95	4.95	19.50
Portugal 12.5% easy drinking, plums, cherry			
Barbera del Piemonte 'Ottone 1', San Silvestro ⦿			24.50
Italy 13% red cherry, light, juicy			

SMOKEY

Desir', Château Oumsiyat ⦿			23.50
Lebanon 12.5% medium bodied, dark fruits			
* Shiraz, Sula Vineyards ⦿	4.95	6.50	25.50
India 13% smoky, soft, vanilla			
Merlot Gran Reserva, Colchagua ⦿	5.25	6.95	28.50
Chile 14.5% deep, coffee, savoury			

JAJOO GINS

From the historic home of the G&T Indian gin has exploded onto the world scene. We have selected four amazing gins which are produced in India using unmistakable authentic botanicals to give you that true flavour and essence of India.

Greater Than India's first craft gin

25ml 3.50 | 50ml 4.50
copper pot distilled in the classic London Dry method using eleven botanicals including rose petals, Indian blood oranges, Juniper berries, Orris root, fennel, chamomile, Anjelica root, ginger and lemongrass, creating a floral and citrusy gin with a hint of spicy earthiness.

Jaisalmer named after the breath taking golden city of Jaisalmer.

25ml 4.50 | 50ml 5.50
this craft gin looks back at the luxurious days of the Maharajas and Maharanis. Classically styled with a strong juniper backbone complimented by citrus, liquorice, angelica, coriander, Darjeeling green tea, Cubeb pepper and grains of paradise for a spicy take on Indian flavours

Stranger & Sons a small batch craft gin produced at the Third Eye distillery in Goa.

25ml 4.50 | 50ml 5.50
The botanical line up includes, nutmeg, Himalayan juniper, Gondhoraj lemon and limes, coriander seed, mace and black pepper creating a multifaceted aromatic gin with a peppery cinnamon finish that warms the palate.

Hapusa a Himalayan dry gin

25ml 4.95 | 50ml 5.95
packed with Indian flavours sourced from the forests of Tamil Nadu in southern India and the Himalayas including juniper, mango, turmeric, almonds, ginger, cardamom and lime. Earthy and bold with fresh elderflower on the nose and a lingering smoky finish akin to putting a whole forest in your mouth and biting down.

COCKTAILS

Gin Bramble	7.95
Greater Than Indian craft gin, creme de mure, fresh lemon juice, lemon zest	
Cosmopolitan	7.95
Absolut Citron, Triple Sec, cranberry juice, lime juice, orange zest	
Strawberry Daiquiri	7.95
Havana Club 3 year aged Rum, strawberries, fresh lime juice, strawberry liqueur	
Negroni	7.95
Jaisalmer Indian Craft Gin, Campari, Sweet Vermouth, orange peel	
Espresso Martini	7.95
Absolut Vodka, Kahlua, espresso coffee, coffee bean	
Maharaja Mojito	7.95
Jaisalmer Craft Gin, bitter lemon, lime juice, sugar syrup, fresh mint leaves	
Jajoo Iced Tea	9.50
Stranger & Sons Indian Craft Gin, Old Monk 7 year aged Rum, Absolut Vodka, Tequila, Triple Sec, sugar syrup, lemon, Coca Cola	

LASSIS

4.25

Traditional Indian refreshing yoghurt based drink similar to a milkshake choose from:

Strawberry | Mango | Coconut | Raspberry Ginger | Salted

CHAI POT

English Breakfast Tea 4.95 | Masala Chai 5.95 | Green Tea 4.95

Coffees are available from 2.50