



JAJOO



STREET EATS

Mixed Paani Puris Ⓟ 5.50

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 Ⓟ 5.50

potatoes, peppers and onions marinated
in our special masala spices and cooked in
the Tandoor

Murg Malai Tikka 7.50

succulent pieces of chicken breast marinated in a
creamy cheese with a touch of cardamom,
cooked in the Tandoor, chutney dip

Ananas Aur Paneer Tikka Ⓟ 7.00

beautiful combination of spiced Indian cottage
cheese and pineapple cooked in the Tandoor,
chutney dip

Mumbai Samosa Chaat Ⓟ 6.50

smashed veggie samosas topped with
chickpeas pomegranate, spiced yoghurt, mint
and tamarind chutney (served chilled)

Goan Achari Prawns 10.95

rich, marinated golden, grilled, spicy,
tiger prawns, chutney dip

JAJOO MOMOS

North India's most famous street food

Golden fried hand made spicy dumplings served with
homemade momo dip

Prawn	Veg
7.50	6.75

Chilli Chicken 7.15

Chilli Paneer Ⓟ 6.95

Chilli Tofu ✓ 6.95

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 7.50

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

Gunpowder Gobi Ⓟ 7.50

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 8.95

marinated garam masala spiced minced
lamb, peppers and onions, cooked in the Tandoor,
chutney dip

Adraki Lamb Chops 11.50

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, mint yoghurt

Chicken Tikka 7.75

Spicy Paneer Ⓟ 7.50

Pulled Jackfruit ✓ 7.50

CALCUTTA KATHI ROLLS

Skewer roasted kebab, omelette, salad, and
house sauce wrapped in homemade bread,
served with masala wedges

Chicken Tikka 11.25

Lamb Seekh Kebab 11.50

Spicy Paneer* Ⓟ 10.75

Pulled Jackfruit* ✓ 10.50

*no omelette

ROADSIDE CURRIES

Delhi Butter Chicken 11.50

tandoori spiced chicken legs in a rich, silky,
spiced tomato and butter sauce

Jajoo Chickpea Curry ✓ 9.25

chickpea Curry from the Golden City of
Amritsar in Punjab - authentic, rich, spicy and
comforting

Kadai Paneer Ⓟ/ Tofu ✓ 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 15.95

*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 11.50

*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 14.50

from the west coast of India

succulent marinated pieces of lamb cooked
with ginger and tomato and the Doctor's
special masala spices

Paneer Makhni Ⓟ 9.50

toasted Paneer in rich, silky, spiced tomato
and butter sauce

Punjabi Mixed Veg ✓ 9.00

delicious and wholesome curry with seasonal
vegetables cooked in our Chef's special dry
masala sauce

THE DOCTOR'S DAAL Ⓟ

Dr Jajoo's Favourite Dish

9.00

Dal Makhani from northern India,
made with 24 hour slow cooked
black lentils, rich, buttery and
creamy with smoky flavours

Kerala Prawn Curry 13.50

*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

*Aromatic rice dish, slow cooked,
multi layered, bursting with
flavours*

Basmati rice, caramelised onions
whole masalas and spices, raita
OR house masala gravy

Chicken | Lamb | Jackfruit ✓

13.50 14.95 10.95

SIDES & EXTRAS

All our breads are made by hand

Plain Naan 3.20

fresh baked in the Tandoor

Garlic Naan 3.50

fresh garlic and coriander

Lachha Paratha 4.00

layered bread cooked in the Tandoor

Tandoori Roti ✓ 3.20

delicate and charred

Family Bread Basket

11.95

Naan | Roti | Paratha | Garlic Naan

Basmati Rice ✓ 3.50

steamed and fragrant

Pilau Rice 3.95

spiced with cardamon, turmeric, cinnamon, bay leaves

Mogo 'Cassava' Masala Chips 4.00

Indian style Cassava chips with Indo-Chinese
chilli sauce

Raita 3.50

yoghurt, chopped tomato, onion and cumin

Poppadum Tray & Chutneys 4.50

Green Salad 3.50

Ⓟ - Suitable for Vegetarians
✓ - Vegan

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	175ml	Bottle
Cintila Extra Dry, Península de Setúbal ✓ Portugal 12% Prosecco style, tropical fruit, off-dry finish	6.00		27.00
Prosecco Extra Dry, Canal Grando Bottle ✓ Italy 11% refreshing, vibrant, fruity			29.50
Champagne Bernard Remy, Brut ✓ France 12.5% white flowers, lemon zest, white peach			65.00
Laurent Perrier, Brut France 12% delicate citrus and subtle floral notes on the nose			105.00
Rose Laurent Perrier France 12% delicious raspberry and redcurrant flavours			115.00
WHITE WINE	125ml	175ml	Bottle
Cintilla white Portugal 12% fruity, smooth, apricots	4.95	5.95	21.50
Verdejo 'Mesta' Organic, Uclés Spain 12.5% floral, pear, spice			25.00
Chenin Blanc, Maharashtra, Sula Vineyards ✓ India 12% quice, tropical fruit, fresh	5.50	6.75	26.50
Viognier, Maule Valley, Viña Edmara Chile 13.5% Stone fruit, creamy, fresh appley			26.50
Sauvignon Blanc, Maharashtra, Sula Vineyards ✓ India 12.5% citrus, smoky pear, mineral	5.85	6.95	28.50
Riesling Trocken, Kreuznacher, Nahe Germany 12.5% peach, pear, dry	6.00	7.25	30.00
Albarino 'Coral do Mar', Rias Baixas ✓ Spain 13% orange peel, pineapple, crisp			31.50
Pinot Gris, Dopff Au Moulin France 13.5% ripe pear, creamy spice			41.00
ROSE WINE	125ml	175ml	Bottle
Cintila Rosé, Península de Setúbal ✓ Portugal 12% strawberry, vanilla, fruity	4.95	5.95	22.50
Soupir', Bekaa Valley, Château Oumsiyat ✓ Lebanon 13% spice, red berries, light			27.50
Rosato, Toscana, Rèmole, Frescobaldi ✓ Italy 12% Juicy strawberries, refreshing finish			30.50
RED WINE	125ml	175ml	Bottle
Cintilla Red ✓ Portugal 12.5% easy drinking, plums, cherry	4.95	5.95	22.50
Kratoshija, Tikves republic of north macedonia 14% bramble, warm, intense	4.75	5.75	24.00
Rioja Crianza 'Rivallana', Bodegas Ondarre Spain 13.5% traditional, chocolate, red fruits	5.50	6.50	26.00
Desir', Château Oumsiyat ✓ Lebanon 12.5% medium bodied, dark fruits			26.50
* Shiraz, Sula Vineyards ✓ India 13% smoky, soft, vanilla	4.95	5.95	27.50
* Zinfandel, Maharashtra, Sula Vineyards ✓ India 13% blueberry, raisins, fig	5.85	6.95	28.50
Pinot Nero, Trevenezie, Sacchetto ✓ Italy 12.5% fresh, berried fruit, light finish	5.95	7.50	29.00
Merlot Gran Reserva, Colchagua ✓ Chile 14.5% deep, coffee, savoury	5.95	6.95	30.50
Malbec '1300', Uco Valley, Andeluna ✓ Argentina 14% black cherry, vanilla, rich Pinot Nero			31.50

GIN LIST

Greater Than India's first craft gin Classic London Dry style using eleven botanicals including, Indian blood oranges, rose petals, fennel, chamomile, ginger and lemon grass creating a floral and citrusy gin.	25ml	3.85
Jaisalmer Named after the breath taking golden city of Jaisalmer. Classically styled with juniper backbone, complimented by liquorice, anjelica, coriander, Darjeeling green tea.	25ml	4.35
Stranger & Sons A small batch craft gin produced at the Third Eye distillery in Goa. 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.	25ml	4.75
Hapusa a Himalayan dry gin Packed with Indian flavours of juniper, mango, tumeric, almonds, ginger & lime. Earthy and bold with a lingering smokey finish.	25ml	5.45

COCKTAILS

Gin Bramble Indian craft gin, creme de mure, fresh lemon juice, lemon zest	7.95
Cosmopolitan Absolut citron, triple sec, cranberry juice, lime juice	7.95
Strawberry Daiquiri Havana club 3 year aged rum, strawberries, fresh lime juice	7.95
Negroni Craft gin, campari, sweet vermouth, orange peel	7.95
Espresso Martini Absolut vanilla vodka, kahlua, espresso coffee	7.95
Maharaja Mojito Indian craft gin, lime juice, fresh mint leaves	7.95
Jajoo Iced Tea Indian craft gin, old monk 7 year aged rum, absolut vodka, tequila, triple sec, lemon, coca cola	9.50

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

✓ - Suitable for Vegetarians
✓ - Vegan