

# SET MENU

£15 available from 12 – 2:30  
Tue, Wed, Thu & Fri

Both al la carte & set menu available during this time

## Starters

(Select one)

Onion Bhaji	V
Malai Broccoli	D N
Chicken Tangdi Kebab	D N
Chicken Majestic	D N

## Mains

(Select one)

Paneer Butter Masala	V D N
Veg Kofta Curry	V D
Butter Chicken	D N
Chicken Korma	N

Served with Pilaf rice, Tandoori roti & Dal

## Desserts

(Select one)

Gulab Jamun	
Carrot Halwa	
Ice cream (D)	D

D - DAIRY G - GLUTEN N - NUTS

Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Jasmine  
Indian Cuisine

# Jasmine

Indian Cuisine

12-3PM AND 6-11 PM

both a la carte & set menu available during this time

Order through:



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## Starters

<b>Poppadum</b> ↵		2
Plain served with chutneys and pickled onions		
<b>Murgh Malai tikka</b> ↵	D G N	10
Chicken marinated in cream cheese cooked in clay oven		
<b>Chicken Achari tikka</b> ↵	D	10
Chicken marinated in pickle & yogurt and cooked in clay oven		
<b>Chicken Tangdi kebab</b> ↵	D N	10
Chicken marinated in spiced yogurt and cooked in clay oven		
<b>Chicken 65</b> ↵	D N	10
Juicy chicken cubes tempered with curry leaf and chilli		
<b>Chilli Chicken</b> ↵	D G	10
Indo-Chinese chicken tossed with peppers and onion		
<b>Chicken Wings</b> ↵	D G N	7
Sesame coated sweet and sour chicken wings. Portion size 5 or 6		
<b>Chicken pakoda</b> ↵	G N	7
Deep fried coated chicken and cashew patty		
<b>Chicken lollipop</b> ↵	D G	7
Coated Indian fried chicken in the bone		
<b>Lamb chops</b> ↵	D	14
Marinated in Indian spices for 24-hr pan-fried in ghee and finished off in clay oven		
<b>Lamb Sheekh kebab</b> ↵	D	12
Skewer of minced lamb marinated in Indian spices		
<b>Salmon Tikka</b> ↵	D	12
Salmon marinated in mild tikka masala cooked in clay oven		
<b>Rice</b>		
<b>Jeera rice</b> ↵	D V	7
<b>Veg fried rice</b> ↵	D V	7
<b>Egg fried rice</b> ↵	D	7
<b>Chicken fried rice</b> ↵	D	8
<b>Prawn fried rice</b> ↵	D	10
<b>Schezwan fried rice</b> ↵	D V	8
<b>Steam rice</b> ↵		5

## Starters

<b>Prawn dynamite</b> ↵	D G	14
Indian twist on prawn cocktail		
<b>Tandoori Prawn zinga</b> ↵	D	12
Marinated tiger prawns cooked in clay oven		
<b>Veg Manchurian</b> ↵	D G V	9
Indo-Chinese dumplings tossed in tangy garlic flavoured sauce		
<b>Chilli Babycorn</b> ↵	D G V	9
Indo-Chinese babycorn tossed with peppers and onion		
<b>Mushroom 65</b> ↵	D G V	9
Juicy mushroom tempered with curry leaf and chilli		
<b>Paneer Malai tikka</b> ↵	D V	10
Paneer marinated in cream cheese cooked in clay oven		
<b>Gobi Manchurian</b> ↵	V	9
Crispy cauliflower coated in corn flour, lemon and spices		
<b>Crispy Bendi</b> ↵	G V	9
Deep fried coated okra seasoned with masala chilli		
<b>Chilli paneer</b> ↵	D G V	10
Indo-Chinese paneer tossed with peppers and onion		
<b>Onion Bhaji</b> ↵	D	7
Deep fried coated onion in a blend of spices		
<b>Malai Broccoli</b> ↵	D N V	7
Broccoli marinated in cream cheese cooked in clay oven		

## Biryani

<b>Chicken Dum Biryani</b> ↵	D N	12
Authentic Hyderabadi Chicken Dum Biryani (On the Bone)		
<b>Lamb Dum Biryani</b> ↵	D N	14
Authentic Hyderabadi Lamb Dum Biryani (On the Bone)		
<b>Veg Dum Biryani</b> ↵	D V N	11
Authentic Hyderabadi Veg Dum Biryani		

## Curries

<b>Chicken Tikka masala</b> ↵	D N	11
Clay oven grilled chicken cooked in tomato, onion and spice blend		
<b>Butter chicken</b> ↵	D N	11
Clay oven grilled chicken cooked in creamy curry sauce		
<b>Kadai chicken</b> ↵	D N	11
Semi dry Indian curry cooked with toasted spice mix		
<b>Mughlai chicken</b> ↵	D N	11
Our chef's signature dish – chicken cooked in malai sauce		
<b>Chicken on the bone</b> ↵ <small>(Desi murgh)</small>	N	11
Country style chicken curry with village spices		
<b>Gongura mutton</b> ↵	D	14
Lamb cooked in spicy masala base and red sorrel leaves		
<b>Dal Ghosh</b> ↵		11
Traditional slow cooked lamb curry with lentils		
<b>Lamb Rogan Josh</b> ↵	N	14
Boneless slow cooked lamb with traditional himalayan spices		
<b>Kaju Prawn Masala</b> ↵	D N	14
Prawns cooked with onion & tomato sauce topped with cashew nut		

## Breads

<b>Garlic &amp; Coriander Naan</b>	G	3
<b>Chilli Naan</b>	G	3
<b>Plain Naan</b>	G	3
<b>Butter Naan</b>	G	3
<b>Tandoori Roti</b>	G V	3

## Curries

<b>Egg masala</b> ↵	D	11
Dhaba style hard boiled egg curry		
<b>Dal Tadka</b> ↵	D	8
Indian lentils tempered with Ghee and spices		
<b>Paneer Butter masala</b> ↵	D N	10
Clay oven grilled paneer cooked in creamy curry sauce		
<b>Methi Chaman</b> ↵	D	10
Grated cottage cheese cooked with fenugreek and spinach leaves		
<b>Mix Veg Curry</b> ↵	N	10
Mixed vegetables cooked in onion tomato gravy		
<b>Palak Paneer</b> ↵	D	10
Indian cottage cheese cooked in spinach based gravy		
<b>Kadai Mushroom</b> ↵	N	10
Semi dry mushroom curry cooked with toasted spice mix		
<b>Malai Kofta</b> ↵	D N	10
Fried cheese dumplings cooked in creamy mild gravy		
<b>Gutti Vankaya</b> ↵	N	10
Small aubergine cooked in peanut & coconut based gravy		

## Soft Drinks

Mango Lassi	D	4
Mango Lassi – Jug	D	10
Masala Butter milk	D	3
Coke		3
Diet Coke		3
Coke zero		3
Lemonade		3
J2O Orange & Passionfruit		4
J2O Apple & Mango		4
Appletiser		3
Still Water – Small		3
Still Water – Large		5
Sparkling water- Small		3
Sparkling water- Large		5
Sprite		3