

## BIRYANI

Basmati Pilau rice cooked with sultanas, fresh peppers, tomatoes and onions, served with a biryani sauce or raita. 'Contains - MK - N'

38. Vegetable biryani	€13.45
39. Chicken biryani	€15.95
40. Lamb biryani	€16.45
41. Prawn biryani	€17.95
42. Jodhpur special biryani	€18.95

## KEBAB ROLL

43. Vegetable roll	€8.95
44. Chicken tikka roll	€9.95
45. Seekh kebab roll	€9.95

## RICE

46. Boiled rice	€2.50
47. Pilau rice	€2.95
48. Egg fried rice 'Contains - E'	€3.50
49. Veg pilau rice	€3.50

## BREADS

50. PLAIN NAAN Contains - MK - E - G'	€2.90
51. GARLIC NANN Contains - MK - E - G'	€3.45
52. CORIANDER NAAN Contains - MK - E - G'	€3.45
53. GARLIC CORIANDER NAAN Contains - MK - E - G'	€3.95
54. CHEESE NAAN Contains - MK - E - G'	€4.10
55. PESHWARI NAAN Contains - MK - E - N - G'	€4.45
56. KEEMA NAAN Contains - MK - E - G'	€4.45
67. CHAPATI Contains - G'	€2.90

## SUNDRIES

58. Poppadom	€2.50	62. Chutney dips	€1.25
59. Chips	€2.95	Mango, mint, red onion	
60. Raita	€2.95	63. Drinks	€1.95
'Contains - MK'.		Coke, diet coke, 7up, club orange	
61. Extra Sauce	€6.50	64. Mango lassi	€3.95
Korma, tikka masala, curry 'Contains - MK'.		Yoghurt based mango milk shake 'Contains - MK'.	

## SET MENU FOR 1

ONION BHAJI CHICKEN OR LAMB OR VEGETARIAN MAIN COURSE Choose One BOILED RICE OR PLAIN NAAN BREAD Choose One SOFT DRINK (CAN)	€ 16.95
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## SET MENU FOR 2

ONION BHAJI, CHICKEN PAKORA, CHICKEN TIKKA OR SHEEKH KEBBAB Choose any two starter CHICKEN OR LAMB OR VEGETARIAN MAIN COURSE Choose any two main course BOILED RICE & PLAIN NAAN BREAD 2 X SOFT DRINK (CAN)	€ 31.95
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All 14 allergens are openly used throughout our kitchen.  
Trace amount may be present at all stages of cooking.  
Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M,  
Soyabean = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY,  
Mustard = MD, Sesame seeds = SS, Sulphite = SP, Lupin = L  
Traces of nuts may be found in dishes as kitchen is not nut free zone. We use only the finest ingredients available. The majority of our dishes are gluten free. Please ask a member of our staff.

## ORDER ON



jodhpur.restaurant

FIND DISCOUNT AND OFFERS WHEN  
YOU ORDER FROM OUR WEBSITE.



## OPEN

Mon - Sun 5:00pm - 10:30pm  
Closed Tuesday  
For Collection & Delivery

(04)33340975 / (04) 33342214

26 Dublin St, Deanscurragh Longford  
N39 X2A2

"Spice up your next outdoor gathering with our mouthwatering Indian cuisine! Elevate your event with our delicious catering menu. Reach out to us today!"



## APPETIZERS

### 1. Onion Bhaji €4.85

Sliced onion mixed with herbs, spices, gram flour and fried until golden brown. 'Contains E'

### 2. Samosa veg/meat €5.25

Triangular pastry parcels stuffed with spiced potatoes and veg or spiced lamb. 'Contains - G'.

### 3. Aloo Tikki Chaat €5.95

Spiced potato cakes fried, served with chickpeas yogurt and garnished with red onions. 'Contains - MD - MK'.

### 4. Chicken Tikka €5.45

Chicken breast pieces marinated in spices, herbs, and yogurt, cooked on skewers in the tandoor. 'Contains - MK'.

### 5. Chicken Pakora €5.45

Chicken strips dipped in a special gram flour batter then fried.

### 6. Chicken Tandoori €5.75

Succulent leg of chicken marinated in yogurt and spices, cooked in the tandoor. Contains - MD - MK'.

### 7. Chicken 65 €6.10

In a spicy, deep-fried chicken dish originating from Hotel Buhari, Chennai, India, as an entrée, or quick snack.

### 8. Sheekh Kabab €5.95

Minced lamb mixed with spices, onions, peppers, and fresh coriander, cooked on skewers in the tandoor 'Contains - E'.

### 9. Prawn Tikka €6.95

Prawn marinated in yoghurt and spices and cooked in tandoor 'Contains - C'.

### 10. Prawn Butterfly €7.25

Prawns dipped in a special batter and deep fried 'Contains - C'.

### 11. Veggie platter (For Two) €9.95

An assortment of mixed vegetarian appetizers 'Contains - MD - G - E'

### 12. Meat platter (For Two) €11.45

Our chefs own mix of tandoori meats

## MAIN COURSE

**Vegetable €11.95 | Chicken €12.95 | Lamb €13.45 | Prawns €15.95**

### Mild Dishes

#### 13. Tikka masala

Marinated & cooked in tomato based sauce with cream, spices and in house nut paste. Contains - MK - N.'

#### 14. Korma

A very mild sauce cooked with fresh cream and in house nut paste 'Contains - MK - N'.

#### 15. Makhani

Marinated & cooked in cashew nuts with mild butter sauce & fresh cream Contains MK - N'

### Medium Dishes

#### 16. Jalfrezi

A dish cooked in a tomato based medium to hot sauce with chunky peppers and onions. 'Contains - N.'

#### 17. Rogan josh

A dish cooked in a tomato based curry made with spices, onions, green peppers and tomato. 'Contains - MK - N.'

#### 18. Balti

This dish is prepared in a kadhai with spices, garlic, ginger, tomato and finished with a touch of yogurt 'Contains - MK.'

#### 19. Kadhai

A dish cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'Contains - MK - N.'

#### 20. Bhuna

A Dish cooked in a thick sauce with garlic, tomato and spring onion 'Contains - MK.'

#### 21. Saag

A dish cooked with spinach mixed with spices, tomatoes, garlic and ginger paste. 'Contains - MK.'

#### 22. Butter

A dish cooked using tandoori meat, fresh cream and cashew nuts in a butter sauce and onions 'Contains - MK - N.'

#### 23. Shashlik

Meat marinated in spices and yogurt then cooked in a tandoor with onions, tomato, mushrooms and bell peppers 'Contains - MK - N.'

### Hot

#### 24. South Indian garlic chilli masala

Dish cooked with sharp south Indian spices and home made garlic chilli sauce

#### 25. Madras

A hot Sauce, well spiced, cooked with mustard seeds, fresh curry leaves peppers, tomatoes and coconut milk 'Contains - MD.'

#### 26. Vindaloo

A very hot spiced sauce, cooked with tomato, potato, green chilli and flavoured with lemon.

#### 27. Jodhpur Special Handi

A traditional North Indian style curry, slow-cooked in a copper or earthen clay pot (called Handi) with aromatic spices, yogurt, cream, and fragrant herbs.

## VEGETARIAN

**Vegetarian Main €11.95**

#### 28. Daal makhani

Black lentils cooked with onions, tomato, cumin, butter and cream 'Contains - MK - N.'

#### 29. Saag paneer

Indian cottage cheese cooked with puréed spinach and finished with touch of cream. 'Contains - MK.'

#### 30. Paneer Lababbaar

Lababbaar is North Indian recipe along with nuts, cream, chopped bell pepper and onion. 'Contains - MK - N.'

#### 31. Kadhai paneer

A dish with Paneer cooked in a sauce with shallots and bell peppers, pounded garlic and tomatoes 'Contains - MK - N.'

#### 32. Shahi paneer

In house Paneer (cottage cheese), cooked in a creamy sauce with a spicy tomato blend 'Contains - MK - N.'

## VEGAN

**Vegan side €7.45 | Main €11.95**

#### 33. Bombay aloo

Potatoes cooked in onion and tomato sauce with light touch mixed spices.

#### 34. Saag aloo

Potatoes cooked in flavoured full of spinach

#### 35. Gobhi aloo

Potato and cauliflower cooked in full of flavours spices and onion.

#### 36. Tarka daal

Yellow lentil flavours with spices, garlic and cumin seeds.

#### 37. Chana masala

White chick peas cooked with gravy of onion, tomato and spices.

*Main Course (13-37) Served with boiled rice or plain naan*