

BIRYANI

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

42. Vegetable biryani (v)	€13.45
43. Chicken biryani	€15.95
44. Lamb biryani	€16.45
45. Prawn biryani	€17.95
46. Jodhpur special biryani	€18.95

KEBAB ROLL

47. Vegetable roll (v)	€8.95
48. Chichen tikka roll	€9.95
49. Sheekh kebab roll	€9.95

RICE

50. Boiled rice	€2.50
51. Pilau rice	€2.95
52. Egg fried rice	€3.50
'Contains - MK - E - G'	
53. Veg pilau rice	€3.50

BREADS

54. Plain naan 'Contains - MK - G'.	€2.90
55. Garlic naan 'Contains - MK - G'.	€3.45
56. Coriander naan 'Contains - MK - G'.	€3.95
57. Garlic coriander naan 'Contains - MK - G'.	€3.95
58. Cheese naan 'Contains - MK - G'.	€4.10
59. Peshwari naan Nuts in allergen 'Contains - MK - G'.	€4.45
60. Keema naan 'Contains - MK - G'.	€4.45
61. Chapati 'Contains - MK - G'.	€2.90

SUNDRIES

62. Six Chicken Nuggets	€4.25	68. Six BBQ Wings	€5.95
63. Poppadom	€2.00	69. Chutney dips	€1.25
64. Chips	€2.95	Mango, mint, red onion	
65. Raita	€2.95	70. Drinks	€2.25
'Contains - MK'.		Coke, diet coke, 7up, club orange	
67. Extra Sauce	€6.50	71. Mango lassi	€3.95
Korma, tikka masala, curry		Yoghurt based mango milk shake	
'Contains - MK'.		'Contains - MK'.	

SET MENU FOR 1

Onion Bhaji	€ 21.95
Chicken or lamb or vegetarian main	
Course	
Choose One	
Boiled Rice Or Plain Naan Bread	
Choose One	
Soft drink (can)	

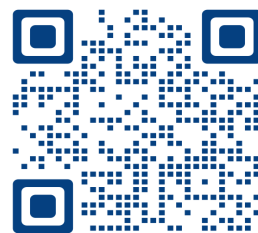
SET MENU FOR 2

Onion bhaji, chicken pakora, chicken	€42.95
Tikka or sheekh kebab	
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)	

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,
Soyabeans = 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 ONLINE



jodhpur.restaurant

FIND DISCOUNT AND OFFERS WHEN YOU
ORDER FROM OUR WEBSITE.



OPEN

Mon-Sun 5:00pm - 10:30pm

Tuesday : Closed

For Collection & Delivery

FIND US



APPETIZERS

NEW

1. Methi Malai Tikka €7.95

Chicken marinated in creamy yoghurt, fresh fenugreek leaves, and aromatic spices, then grilled to perfection in a tandoor oven.

2. Onion bhaji (v) €5.75

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

3. Samosa veg/meat €5.75

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

4. Aloo tikki chaat (v) €6.45

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

Bestseller

5. Chicken tikka €6.45

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

6. Chicken pakora €5.75

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

NEW

7. Vegetable pakora (v) €5.45

Indian snack made with mixed veggies coated in spiced gram flour batter, deep-fried and served hot and crispy.

8. Chicken tandoori €5.95

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

Bestseller

9. Chicken 65 €6.95

Tender Chicken pieces marinated with garlic, chili, yogurt, and mustard cooked in tandoor with aromatic spices. 'Contains - MK - MD'

10. Sheekh kebab €6.95

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

11. Prawn tikka €7.95

prawn marinated in yoghurt and spices and cooked in tandoor

Bestseller

12. Prawn butterfly €8.25

Prawns dipped in a special batter and deep fried

13. Veggie platter (For Two) (v) €11.25

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

14. Meat platter (For Two) €12.95

Our chefs own mix of tandoori meats

MAIN COURSE

Vegetable €12.95 | Chicken €13.95 | Lamb €14.45 | Prawns €16.95

Mild Dishes

15. Tikka masala

Marinated Chicken or Lamb cooked in cream, spices and in house nut paste. 'Contains - MK - N.'

16. Korma

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

17. Makhani

Marinated meat cooked in cashew nuts and mild butter sauce with fresh cream) Allergen- milk, nuts

Medium

18. Jalfrezi

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

19. Rogan josh

A dish cooked in a tomato based curry made with spices, onions, green peppers and tomato.

20. Balti

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

21. Kadhai

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

22. Bhuna

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

23. Saag

A dish cooked with spinach mixed with spices, tomatoes, garlic and ginger paste

24. Butter

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

25. Shashlik

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

NEW

26. Do pyaza

A delectable one-pot dish prepared with caramelized onions, aromatic Indian spices, and yoghurt.

NEW

27. Curry

A dish with a sauce seasoned with spices.

Hot

28. South Indian garlic chilli masala

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

29. Madras

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

30. Vindaloo

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

Bestseller

31. Johdpur 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 €12.95

32. Daal makhani

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

Bestseller

33. Saag paneer

Indian cottage cheese cooked with puréed spinach and finished with touch of cream

34. Paneer lababdar

Lababdar is north indian recipe along with nuts, cream, chopped bell pepper and onion. 'Contains - MK - N.'

35. Kadhai paneer

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

36. Shahi paneer

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

VEGAN

Vegan side €9.95 | Main €12.95

37. Bombay aloo (v)

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

38. Saag aloo (v)

Potatoes cooked in flavoured full of spinach.

39. Gobhi aloo (v)

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

40. Tarka daal (v)

Yellow lentil flavoured with spices, garlic and cumin seeds.

41. Chana masala (v)

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

Main Course (13-44) Served with boiled rice or plain naan