



JAG'S

R E S T A U R A N T

THE INDIAN KITCHEN MAGIC

Starters

(Any one for two people / any two for four people)

Onion Bhaji

Balls of sliced onions dipped in batter and deep fried with flavour of ginger and garlic

Pakora

Sliced onion and potato, dipped in chickpea batter with mild spices and fried golden brown. Served with chutney.

Spring Roll

Yummy and popular indo-chinese snack of vegetables, these delicious spring rolls are crunchy from outside with a vegetable filling inside.

Chicken Pakora

Pieces of chicken delicately spiced, dipped in batter and deep fried

Lamb Seekh Kebab

Minced lamb infused with chopped chillies, ginger, garlic and spices, skewered and cooked in a clay oven.

Chicken Tikka

Boneless chicken morsels marinated in yoghurt, lime juice and spices cooked in tandoor

Naan Bread

(Any one for two people / any two for four people)

Plain Naan

A traditional Indian bread made with flour, yoghurt and milk

Cheese Naan

Naan bread stuffed with grated cheese

Garlic Naan

Naan bread with garlic

Garlic Cheese Naan

Naan bread stuffed with garlic and cheese

Desserts

(Any one per person)

Galab Juman

A sweet bowl of dumplings made with milk, cream, sugar and fried with ghee

Mango Kulfi (GF)

Indian ice cream made with mango and milk

Curries

(Any two for two people / any four for four people)

Vegetarian

Dal Makhni (GF)

Mixed lentils cooked for hours and hours on a slow flame to maintain lentils flavour, pan fried with ginger and garlic, tomato paste and butter, sprinkled with home prepared spices

Mixed Vegetable (GF,DF)

An assortment of fresh vegetables blended with fresh coriander and selected spices

Palak Paneer (GF)

Home made cottage cheese and spinach cooked together in a smooth rich gravy with special herbs

Paneer Masala (GF)

Cubes of cottage cheese with seasonal herbs, tomatoes, cashew nuts cooked in a smooth onion sauce with onions and capsicum.

Karahi Paneer (GF)

An original punjabi dish prepared with cumin, fresh herbs, tomatoes and capsicum with fried onions

Non-Vegetarian (Chicken / Lamb / Beef)

Butter (GF)

A Moghul tandoori dish of your choice of meat cooked in tandoori oven and authentic spices and creamy tomato based sauce finished with fenugreek leaves.

Rogan Josh (GF,DF)

Chefs special creation, your choice of meat is simmered with lentils with the added flavour of cardamom and fresh garlic.

Korma (GF)

Cubes of your choice of meat are prepared with grounded almonds and cooked in a rich creamy sauce.

Madras (GF,DF)

A South Indian style curry prepared with traditional madras spices and coconut, creating a unique flavour.

Palak/Saag (GF)

Your choice of meat cooked with a rich spinach sauce, tomatoes, onions and fresh seasonal spices

Punjabi Curry (GF)

Your choice of meat with fresh ginger, onion, coriander, tomato and authentic spices in traditional punjabi style.

Vindaloo (GF,DF)

Seasoned diced pieces of your choice of meat, cooked in chef's special vindaloo sauce. Traditionally a hot curry on request the quantity of chillies will be adjusted to the individual taste