

# JOLSHA NORTON

## 10 % off on collection

Collection time minimum 30 min and delivery time minimum 60 min. Minimum order £15.

[Learn more \(Deal applied automatically\)](#)

## CONDIMENTS

### Chutney Tray

All pickles

3.50

### Spicy Papadum

0.90

### Plain Papadum

0.90

### Mango Chutney

0.90

### Mint Sauce

0.90

### Red Sauce

0.90

### Onion Salad

0.90

### Mixed Pickle

0.90

### Onion Raitha

1.25

### Cucumber Raitha

1.25

## STARTERS

### Onion Bhaji (V,E,W)

Chopped onions mixed with spices and flour wrapped up in small balls fried in oil

4.25

### Mix Kebab

Chicken, lamb tikka and sheek kebab

6.25

### Sheek Kebab

Spiced mince cooked over clay oven on skewers

4.95

### King Prawn Puri (S)

Medium spicy king prawns on the shell served with fried bread

6.25

### Prawn Puri (S)

Medium spiced & covered with fried bread

5.50

### Chicken Wrap (W)

Chicken tikka marinated, with chapati roll

4.95

### Tandoori Wings

Spicy chicken wings marinated with special spices

4.95

### Vegetable Samosa (W)

3.95

**Mixed Vegetables (V,W)**

Onion bhaji, somosa, stuffed mushrooms coated in breadcrumbs & deep fried

4.50

**Meat Samosa (W)**

4.25

**Chicken Tikka (ST)**

Chicken cooked in clay oven, served with salad

5.25

**Lamb Tikka (ST)**

Meat cooked in clay oven, served with salad

5.25

**Chicken Chat (W)**

Medium spiced covered with fried bread

4.95

**Golden Fried Murgh (W)**

Lightly spiced coated with flour and deep fried

4.95

**Garlic Stuffed Mushrooms (V,W,E)**

Coated in breadcrumbs & deep fried

3.95

## GRILL TANDOORI

**Murgh Tandoori**

Half (On the bone)

11.95

**Tandoori Mixed Grill**

Chicken, lamb tikka, tandoori chicken, sheek kebab and king prawns

13.95

**Tandoori King Prawn (S)**

Marinated with chefs own special spices. Cooked in clay oven

13.95

**Chicken Tikka (M)**

Chicken cooked in clay oven, served with salad, Off the bone

11.95

**Lamb Tikka (M)**

Meat cooked in clay oven, served with salad

11.95

**Chicken Shashlik**

Chicken marinated with onion, green pepper & tomato

11.95

**Lamb Shashlik**

Meat marinated with onion, green pepper & tomato

11.95

## SIMPLY INDIAN

**Chicken Tikka Massala (N,M)**

Marinated chicken cooked in almond, cream and homemade sauce

10.95

**Lamb Tikka Massala (N,M)**

10.95

**Paneer Tikka Massala (N,M)**

8.95

**Tandoori King Prawn Massala (N,M)**

13.95

**Lamb Pasanda (N,M)**

A mild, creamy saucy lamb dish cooked with ground almonds, nuts and sultanas

<b>Chicken Pasanda (N,M)</b> A mild, creamy saucy chicken dish cooked with ground almonds, nuts and sultanas	<b>10.95</b>
<b>Chicken Dansak</b> Well spiced chicken dish, sweet and sour hot flavour cooked with lentils	<b>10.95</b>
<b>Lamb Dansak</b> Well spiced lamb dish, sweet and sour hot flavour cooked with lentils	<b>10.95</b>
<b>King Prawn Dansak (S)</b> Well spiced, sweet and sour hot flavour cooked with lentils	<b>10.95</b>
<b>Chicken Pathia</b>	<b>11.95</b>
<b>Lamb Pathia</b> Fairly Hot, Sweet & Sour	<b>9.95</b>
<b>Prawn Pathia (S)</b> Fairly Hot, Sweet & Sour	<b>9.95</b>
<b>Chicken Sag</b> Medium Spice With Spanich	<b>9.95</b>
<b>Lamb Sag</b>	<b>9.95</b>
<b>Prawn Sag (S)</b>	<b>9.95</b>
<b>Murgh Tikka Karahi</b> Chicken Tikka marinated in various spices, cooked with onion and capsicum	<b>9.95</b>
<b>Lamb Tikka Karahi</b> Chicken Tikka marinated in various spices, cooked with onion and capsicum	<b>11.95</b>
<b>King Prawn Karahi (S)</b> Chicken Tikka marinated in various spices, cooked with onion and capsicum	<b>11.95</b>
<b>Murgh Tikka Makhani</b> Chicken tikka simmered in pure ghee	<b>11.95</b>
	<b>10.95</b>

## TRADITIONAL

<b>Korma</b> Mild	<b>7.95</b>
<b>Curry</b>	<b>7.95</b>
<b>Madras</b> Medium Hot	<b>7.95</b>
<b>Vindaloo</b> Very Hot	<b>7.95</b>
<b>Dupiaza</b>	<b>7.95</b>
<b>Bhuna</b>	<b>7.95</b>

<b>Rogan</b>	<b>7.95</b>
<b>Jalfrezi</b> Fairly hot	<b>7.95</b>
<b>Garlic</b>	<b>7.95</b>

## BALTI

### Chicken Balti

A chicken dish exotic collection of fresh spices and herbs creates a thicker, richer and distinctive flavour (medium).

**10.95**

### Lamb Balti

A lamb dish exotic collection of fresh spices and herbs creates a thicker, richer and distinctive flavour (medium).

**10.95**

### Prawn Balti (S)

A prawn dish exotic collection of fresh spices and herbs creates a thicker, richer and distinctive flavour (medium).

**10.95**

### King Prawn Balti (S)

A king prawn dish exotic collection of fresh spices and herbs creates a thicker, richer and distinctive flavour (medium).

**12.95**

### Chicken Tikka Balti

A chicken tikka dish exotic collection of fresh spices and herbs creates a thicker, richer and distinctive flavour (medium).

**11.95**

## TAWA

### Chicken Tikka Tawa

A slow cooked chicken tikka curry, cooked with fresh herbs with a green or red pepper added

**11.95**

### Lamb Tawa

A slow cooked lamb tikka curry, cooked with fresh herbs with a green or red pepper added

**10.95**

### King Prawn Tawa (S)

A slow cooked king prawn curry, cooked with fresh herbs with a green or red pepper added

**12.45**

## VARIATION FISH & DUCK DISHES

### King Prawn Roshaney (S)

Jamboo King Prawn, exotic sauce with extra garlic

**12.95**

### Malabar Fish Curry (F, Ma)

Succulent fresh sea bass marinated in coconut milk, simmered red chilli and mustard sauce

**12.95**

### Salmon Zule (F)

Gently cooked, medium curry with curry leaves

**12.95**

### Salmon Jam-fry (F)

Dry fish dish cooked with onion, tomato, coriander and green herbs and green chilli

**12.95**

## SHOW-BITES

### Chicken Moricha

Chicken cooked fairly hot sauce, garnished with green chilli, green pepper, garlic, coriander & herbs

11.95

### Lamb Moricha

Lamb cooked fairly hot sauce, garnished with green chilli, green pepper, garlic, coriander & herbs

11.95

### Lamb Khandahar

Medium, freshly sliced lamb with onion, tomato, green peppers & tamarind sauce.

11.95

### Chicken Khandahar

Medium, freshly sliced chicken with onion, tomato, green peppers & tamarind sauce.

11.95

### Chicken Chilli Masala

Chicken cooked with garlic onion, tomato, green chilli and a touch of massala sauce

11.95

### Lamb Chilli Masala

Lamb cooked with garlic onion, tomato, green chilli and a touch of massala sauce

11.95

### Chicken Jubily

Chicken cooked with, fresh ginger, garlic, green chilli & coriander (highly recommended).

11.95

### Lamb Jubily

Lamb cooked with, fresh ginger, garlic, green chilli & coriander (highly recommended).

11.95

### Chicken Pubally

Fresh spicy chicken cooked with fresh mushroom, methi, butter, coriander, pepper & fresh cream.

11.95

### Lamb Pubally

Fresh spicy lamb cooked with fresh mushroom, methi, butter, coriander, pepper & fresh cream.

11.95

### Gurkha Lamb Tikka Masala

Lamb tikka with minced meat and special homemade spices.

12.95

### Gurkha Chicken Tikka masala

12.95

### Butter Murgh

Spring chicken cooked with tomato, extra butter & medium spices.

10.95

### Murgh Tikka Sally

Thick sauce with medium spices and herbs served with crisp potato

11.95

### Roasted Cauliflower

Marinated in Bengal gram and ajwan, slowly roasted with cheese.

8.95

### Apricot Lamb Curry

Sweet lamb cooked with freshly ground spices and apricot

10.95

### Apricot Chicken Curry

10.95

## SET MENU

### Set Meal For

2 papadams (W), 1 mix kebab (E), 1 mix veg (W,E), Main: chicken tikka massala (N,M), lamb rogan, Side: 2 pilau rice, nan bread (M,W,E)

**Set Meal For 4** **39.95**  
4 papadams (W), 2 mix kebab (E), 2 mix veg (W,E), Main: chicken tikka massala (N,M), lamb bhuna, Chicken jubily, prawn dupiaza (s), Side: Bombay potato, 4 pilau rice, 2 nan bread (M,W,E)

**82.95**

## **SIDE DISH**

<b>Curry Sauce</b>	<b>4.45</b>
<b>Mixed Vegetable Curry</b>	<b>4.45</b>
<b>Dry Vegetables</b>	<b>4.45</b>
<b>Mushroom Bhaji</b>	<b>4.45</b>
<b>Bindi Bhaji</b> Okra	<b>4.45</b>
<b>Brinjal Bhaji</b> Aubergine	<b>4.45</b>
<b>Cauliflower Bhaji</b>	<b>4.45</b>
<b>Bombay Potato</b>	<b>4.45</b>
<b>Sag Bhaji</b>	<b>4.45</b>
<b>Chana Masala</b> Chickpeas	<b>4.45</b>
<b>Sag Panir (M,S)</b>	<b>4.45</b>
<b>Mutter Panir (M)</b>	<b>4.45</b>
<b>Tomato Curry</b>	<b>4.45</b>
<b>Garlic Mushroom</b>	<b>4.45</b>
<b>Tarka Dall</b>	<b>4.45</b>
<b>Masala Dall</b> Spicy Lentils	<b>4.45</b>
<b>Sag Aloo</b>	<b>4.45</b>
<b>Aloo Gobi</b>	<b>4.45</b>

## **KIDS MEAL**

**Chicken nuggets and chips** **4.95**

## **BIRYANI**

Come with vegetables curry

<b>Lamb Biryani</b>	<b>11.95</b>
<b>Murgh Tikka Biryani</b>	<b>11.95</b>
<b>Murgh Biryani</b>	<b>10.95</b>
<b>Prawn Biryani (S)</b>	<b>11.95</b>
<b>King Prawn Biryani (S)</b>	<b>12.95</b>
<b>Vegetable Biryani</b>	<b>8.95</b>

## **RICE DISHES**

<b>Plain Rice (White Boil Rice)</b>	<b>3.25</b>
<b>Pilau Rice (Basmati)</b>	<b>3.25</b>
<b>Vegetables Pilau (V)</b>	<b>3.45</b>
<b>Egg Pilau (E)</b>	<b>3.45</b>
<b>Mushroom Pilau</b>	<b>3.45</b>
<b>Keema Pilau (Mince Meat)</b>	<b>3.45</b>
<b>Specia Pilau (Nut and sultanas) (N)</b>	<b>3.45</b>
<b>Garlic Rice</b>	<b>3.45</b>
<b>Onion Rice</b>	<b>3.45</b>
<b>Lemon Rice</b>	<b>3.45</b>
<b>Chili Rice</b>	<b>3.45</b>
<b>Chips</b>	<b>2.25</b>
<b>Peas Pilau</b>	<b>3.45</b>

## **BREADS (M,W)**

<b>Plain Nan</b>	<b>2.95</b>
<b>Garlic Nan</b>	<b>3.25</b>
<b>Keema Nan (Minced Meat)</b>	<b>3.25</b>
<b>Peshwari Nan (Coconut &amp; Milk)</b>	<b>3.25</b>
<b>Cheese Nan</b>	<b>3.25</b>

<b>Cheese &amp; Tikka Nan</b>	<b>3.25</b>
<b>Paratha</b>	<b>3.50</b>
<b>Stuffed Paratha (Staff Vegetables)</b>	<b>2.95</b>
<b>Chapati</b>	<b>3.25</b>
<b>Tandoori Roti</b>	<b>1.50</b>
<b>Tandoori Roti</b>	<b>2.25</b>

## **SALADS**

### **Char Grilled Chicken Salad**

Flame grilled chicken, seasonal leaves and spicy dressing

**4.50**

### **Mixed Salad**

Assorted green leaves served with a homemade salad dressing

**2.95**

## **SOFT DRINK**

### **Coke**

330 ml

**2.50**

### **Diet Coke**

330 ml

**2.50**

### **fanta**

330ml

**2.50**