

# JOLSHA MARTON

## 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

2.95

### 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

### Mix Raitha

Onion, 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

### Vegetable Samosa (W)

3.95

### Mix Kebab

Chicken, lamb tikka and sheek kebab

6.25

### Meat Samosa (W)

4.25

### Garlic stuffed mushroom (V,W,E)

Coated in breadcrumbs & deep fried

3.95

### Sheek Kebab (E)

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

6.75

### Prawn Puri (S)

|  |      |
|--|------|
| Medium spiced & covered with fried bread   | 5.50 |
| <b>Tandoori Wings</b><br>Spicy chicken wings marinated with special spices                                 | 4.95 |
| <b>Mixed Vegetables (V,W)</b><br>Onion bhaji, somosa, stuffed mushrooms coated in breadcrumbs & deep fried | 4.50 |
| <b>Chicken Tikka (ST)</b><br>Chicken cooked in clay oven, served with salad                                | 5.25 |
| <b>Lamb Tikka (ST)</b><br>Meat cooked in clay oven, served with salad                                      | 5.25 |
| <b>Golden Fried Chicken (W)</b><br>Lightly spiced coated with flour and deep fried                         | 4.95 |

## GRILL TANDOORI

|   |       |
|---|-------|
| <b>Murgh Tandoori</b><br>Half (On the bone)   | 11.95 |
| <b>Tandoori Mixed Grill</b><br>Chicken, Lamb Tikka, Tandoori Chicken, Sheek Kebab and King Prawns | 13.95 |
| <b>King Prawn Shashlik (S)</b><br>King Prawn marinated with onion, green pepper & tomato          | 13.95 |
| <b>Tandoori King Prawn (S)</b><br>Marinated with chefs own special spices. Cooked in clay oven    | 13.95 |
| <b>Chicken Tikka (M)</b><br>Chicken cooked in clay oven, served with salad, Off the bone          | 11.45 |
| <b>Lamb Tikka (M)</b><br>Meat cooked in clay oven, served with salad                              | 11.45 |
| <b>Chicken Shashlik</b><br>Chicken marinated with onion, green pepper & tomato                    | 11.95 |
| <b>Lamb Shashlik</b><br>Meat marinated with onion, green pepper & tomato                          | 11.95 |

## SIMPLY INDIAN

|  |       |
|--|-------|
| <b>Chicken Tikka Massala (N,M)</b><br>Marinated Chicken cooked in almond, cream and homemade sauce.                    | 10.95 |
| <b>Lamb Tikka Massala (N,M)</b><br>Marinated Lamb cooked in almond, cream and homemade sauce.                          | 11.25 |
| <b>Paneer Tikka Massala (N,M)</b><br>Paneer cooked in almond, cream and homemade sauce.                                | 10.95 |
| <b>Tandoori King Prawn Massala (N,M)</b><br>Marinated Tandoori King Prawns cooked in almond, cream and homemade sauce. | 12.45 |

|   |              |
|---|--------------|
| <b>Lamb Pasanda (N,M)</b><br>A mild, creamy saucy Lamb dish cooked with ground almonds, nuts and sultanas       | <b>11.25</b> |
| <b>Chicken Pasanda (N,M)</b><br>A mild, creamy saucy Chicken dish cooked with ground almonds, nuts and sultanas | <b>10.95</b> |
| <b>Chicken Dansak</b><br>Well spiced Chicken dish, hot, sweet and sour flavour cooked with lentils              | <b>10.95</b> |
| <b>Lamb Dansak</b><br>Well spiced Lamb dish, hot, sweet and sour flavour cooked with lentils                    | <b>11.25</b> |
| <b>King Prawn Dansak (S)</b><br>Well spiced, hot, sweet and sour flavour cooked with lentils                    | <b>12.45</b> |
| <b>Chicken Pathia</b><br>Fairly Hot, Sweet & Sour   | <b>10.95</b> |
| <b>Lamb Pathia</b><br>Fairly Hot, Sweet & Sour  | <b>11.25</b> |
| <b>Prawn Pathia (S)</b><br>Fairly Hot, Sweet & Sour   | <b>11.25</b> |
| <b>Chicken Sag</b><br>Medium Spice cooked with Spinach.   | <b>10.95</b> |
| <b>Lamb Sag</b><br>Medium Spice cooked with Spinach.  | <b>11.25</b> |
| <b>Prawn Sag (S)</b><br>Medium Spice cooked with Spinach.   | <b>11.25</b> |
| <b>Murgh Tikka Karahi</b><br>Chicken Tikka marinated in various spices, cooked with onion and capsicum          | <b>11.95</b> |
| <b>Lamb Tikka Karahi</b><br>Chicken Tikka marinated in various spices, cooked with onion and capsicum           | <b>11.95</b> |
| <b>King Prawn Karahi (S)</b><br>Chicken Tikka marinated in various spices, cooked with onion and capsicum       | <b>13.45</b> |
| <b>Murgh Tikka Makhani</b><br>Chicken Tikka simmered in pure ghee   | <b>11.25</b> |

## TRADITIONAL

|                             |             |
|-----------------------------|-------------|
| <b>Korma</b><br>Mild        | <b>7.95</b> |
| <b>Curry</b>                | <b>7.95</b> |
| <b>Madras</b><br>Medium Hot | <b>7.95</b> |
| <b>Vindaloo</b><br>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><br>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).

**11.25**

### Prawn Balti (S)

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

**11.25**

### King Prawn Balti (S)

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

**12.45**

### Chicken Tikka Balti

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

**11.25**

### Lamb Tikka Balti

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

**11.25**

### Vegetable Balti

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

**8.75**

## TAWA

### Chicken Tikka Tawa

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

**11.95**

### Lamb Tikka Tawa

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

**11.95**

### King Prawn Tawa (S)

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

**13.45**

### Prawn Tawa (S)

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

**11.95**

### Vegetable Tawa

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

**10.95**

## VARIATION FISH & DUCK DISHES

### King Prawn Roshaney (S)

Jamboo King Prawn, exotic sauce with extra garlic

12.95

### Malaber Fish Curry (F, Ma)

Succulent fresh sea bass marinated , simmered red chilli and mustard seeds

12.95

### Salmon Zule (F)

Gently cooked, medium curry with curry leaves

12.95

### Salmon Jal-Fry (F)

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

12.95

## SET MENU

### Set Meal For 2

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

32.95

### Set Meal For 4

4 papadams (W), 2 mix kebab (E), 2 mix veg (W,E), Main: chicken tikka massala (N,M), lamb bhuna, Chicken jubily, chicken balti, Side: Bombay potato, 4 pilau rice, 2 nan bread (M,W,E)

69.95

## SHOW-BITES

### Chicken Moricha

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

11.45

### Lamb Moricha

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

11.45

### 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

11.45

### Lamb Chilli Masala

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

11.45

### 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.   | 11.95 |
| <b>Gurkha Chicken Tikka</b><br>Chicken Tikka with Minced Meat and special homemade spices.                           | 11.95 |
| <b>Butter Murgh</b><br>Spring Chicken cooked with tomato, extra butter & medium spices.                              | 11.45 |
| <b>Murgh Tikka Sally</b><br>Thick sauce with medium spices and herbs served with crisp potato                        | 11.45 |
| <b>Roasted Cauliflower</b><br>Marinated in Bengal gram and ajwan, slowly roasted with cheese.                        | 11.45 |
| <b>Apricot Lamb Curry</b><br>Sweet Lamb cooked with freshly ground spices and apricot                                | 11.45 |
| <b>Apricot Chicken Curry</b><br>Sweet Chicken cooked with freshly ground spices and Apricot.                         | 11.45 |
| <b>Chicken Tikka Jaipuri</b><br>Rich & spicy sauce with mushrooms , medium hot                                       | 11.95 |
| <b>Xakuti Chicken or Lamb</b><br>A south indian style of cooking, highly spiced prepared with freshly ground coconut | 11.45 |
| <b>Goan Murgh (M)</b><br>Freshly sliced Chicken with fresh ginger, lemon, coconut cream, green chilli and herbs      | 11.45 |
| <b>SIDE DISH</b>   |       |
| <b>Curry Sauce</b>   | 4.45  |
| <b>Mixed Vegetable Curry</b>   | 4.45  |
| <b>Dry Vegetables</b>  | 4.45  |
| <b>Mushroom Bhaji</b>  | 4.45  |
| <b>Bindi Bhaji</b><br>Okra   | 4.45  |
| <b>Brinjal Bhaji</b><br>Aubergine  | 4.45  |
| <b>Cauliflower Bhaji</b>   | 4.45  |
| <b>Bombay Potato</b>   | 4.45  |
| <b>Sag Bhaji</b>   | 4.45  |
| <b>Chana Masala</b><br>Chickpeas   | 4.45  |
| <b>Sag Panir (M,S)</b><br>Cheese & Spinach   | 4.45  |

**Mutter Panir (M)**

Peas &amp; Cheese

4.45

Tomato Curry

4.45

Garlic Mushroom

4.45

Tarka Dall

4.45

**Masala Dall**

Hot, Sweet &amp; Sour Lentils

4.45

Sag Aloo

4.45

Aloo Gobi

4.45

**KIDS MEAL**

Chicken nuggets and chips

5.95

**BIRYANI**

Served with Vegetable Curry

Lamb Biryani

11.95

Murgh Tikka Biryani

11.95

Murgh Biryani

10.95

Prawn Biryani (S)

11.95

King Prawn Biryani (S)

13.45

Vegetable Biryani

9.95

**RICE DISHES**

Plain Rice (White Boiled Rice)

3.25

Pilau Rice (Basmati)

3.25

Vegetable Pilau (V)

3.45

Egg Pilau (E)

3.45

Mushroom Pilau

3.45

Keema Pilau (Mince Meat)

3.45

Specia Pilau (Nuts and Sultanas) (N)

3.45

Garlic Rice

3.45

|            |      |
|------------|------|
| Onion Rice | 3.45 |
| Lemon Rice | 3.45 |
| Chili Rice | 3.45 |
| Chips      | 2.25 |

## BREADS (M,W)

|                                    |      |
|------------------------------------|------|
| Plain Nan                          | 2.95 |
| Garlic Nan                         | 3.25 |
| Keema Nan (Minced Meat)            | 3.25 |
| Peshwari Nan (Coconut & Milk)      | 3.25 |
| Cheese Nan                         | 3.25 |
| Cheese & Tikka Nan                 | 3.50 |
| Paratha                            | 2.95 |
| Stuffed Paratha (Staff Vegetables) | 3.25 |
| Chapati                            | 1.50 |
| Tandoori Roti                      | 2.25 |

## SALADS

|  |      |
|--|------|
| <b>Char Grilled Chicken Salad</b><br>Flame grilled chicken, seasonal leaves and spicy dressing | 3.95 |
| <b>Mixed Salad</b><br>Assorted green leaves served with a homemade salad dressing              | 2.50 |

## SOFT DRINK

|                            |      |
|----------------------------|------|
| <b>Coke</b><br>330 ml      | 2.95 |
| <b>Diet Coke</b><br>330 ml | 2.95 |