

Fine Indian Cuisine

Wednesday Banquet Night: 4 Course Set Meal for £12.95

STARTERS: Choose one of the following starters

Chicken Tikka

Marinated cubes of boneless chicken or Lamb grilled in the tandoor and served with fresh mint sauce - an eternal favourite.

Seekh Kebab

Mince lamb kebab, lightly spiced, skewered and chargrilled in the tandoor and served with fresh mint sauce.

Meat or Vegetable Somosa

Home-made spiced meat/vegetables stuffed in a triangular pastry, deep fried and served with mint sauce.

Onion Bhaji

Julienne strips of onions and potato blended with crushed whole red chillies, tempered with curry leaves and mustard seeds. (A variation of Sindhi desert fayre)

MAIN DISHES: Choice of Chicken, Lamb and Vegetable dishes: Choose one of the following main courses

Jolshiri Chef Special: Chicken or lamb

An exceptional chicken curry unique to Jolshiri. Our chef's special sauce is hot, sweet, sour and spicy. A firm favourite with many regular customers.

Bhuna Medium spiced dry curry with onion, tomato and coriander.

Dhansak Hot, sweet & sour mix lentil based sauce

Korma A very mild curry cooked in coconut, cream and butter.

Madras A moderately hot spiced curry cooked with lemon and chilli.

Rogan Josh A tasty rich aromatic dish flavoured with onions, tomatoes and coriander.

Dupiaza These dishes are normally spicy and are cooked in onion and capsicum in a thick sauce.

Jalfrezi With hot spicy onion, tomato and pepper sauce.

SIDE DISHES: Choose one of the following vegetable side dishes

Mixed Vegetable Cumin tempered assorted vegetables.

Bombay Aloo Fresh potato chunks cooked with onions and tomato.

Sag Aloo Fresh spinach served with baby potatoes

Aloo Gobhi A mix of cauliflower and potato cooked in light spices and cumin.

RICE or BREAD

Plain or pilau rice, plain or peshwai or garlic nan.

The Green, Claygate, Esher, Surrey KT10 0JQ

Tel: 01372 468996 Email: info@jolshiri.co.uk Web: jolshiri.co.uk