

JAI HO

INDIAN RESTAURANT



JAI HO MEANS "VICTORY SHALL BE YOURS"

Jai Ho is a family run business designed with love and passion, we believe in our team and have reached many milestones with their support, loyalty & dedication.

Head Chef Sunita Where we are today is because of our Head Chef, with 40 plus years of experience in Indian cuisine she is the backbone of Jai Ho's Kitchen. She comes from the Northern state of Jammu & Kashmir and her love of food and recipes are predominantly from Kashmir region where she had spent most of her youth learning traditional methods of cooking from her mother even though it was not prepared in commercial form, however as narrated by her the family meals were so big in those days that she along with her mother and sisters often had to prepare for 40-50 family members, near and dears, her cooking methods even now consist of Kashmiri herbs & spices which are considered one of the purest form of ingredient in creating great quality Indian delicacies, She implements very non-commercial aspects into her cooking like grounding own spices.

Mr. Sunil Abbott (Director) with 42 years of experience in Multi Nationals like Hindustan Lever, Nestle, Britannia, Oswal Agro in marketing, sales & distribution. His tremendous experience contributes vitally to the Brand Jai Ho, His duties consist providing training which involves strict guidelines of maintaining quality, sticking to the recipes, provide exceptional customer service which involves going out of the way to meet the expectations of any customer and utmost the safety of our team and all patrons.

Mr. Saurabh Abbott (Chef / Manager) walking on the foot steps of his mother the (Head Chef) Saurabh being the first one in the family to arrive Melbourne in 2003 has vast hospitality exposure, he implements his local knowledge & experience in Jai Ho. He starts his day everyday by ensuring quality produce is sourced in Jai Ho's Kitchen, Menu designing, Staff hiring, sourcing the finest beverages to match the menu. He loves his work and has a vision to expand Jai Ho Franchise network throughout Australia.

But any restaurant experience is not just about the food. It is about the ambience and the service as well. When it comes to the latter, we are confident that our service is an experience you will carry with you forever, as our warm and polite staff is ever so eager and happy to help and even make suggestions to suit your palate. The team members at Jai Ho come from the hospitality industry with a rich experience and possess something which can not be trained or taught (Right attitude) & they believe in a principle of treating guests how they would expect themselves to be treated. We love them and treat them like family, which reflects their service. Being part of the culinary industry of the most liveable city gives us a high level of opportunity & responsibility to represent Indian cuisine & Indian Culture.





Shuruwat (Starters)

SOUP (NF)

CHEF'S SPECIAL SOUP OF THE DAY \$8.50

Veg & Non Veg options served with Indian bread sticks

VEGETARIAN STARTERS

JAI HO VEG MIX PLATTER (NF) \$31.00

Assortment of chef's special vegetarian entrées served on a sizzler platter.

ALOO TIKKI (DF,VN,NF)\$11.00

Homemade golden fried cutlets of mashed potatoes filled with spiced green peas served hot with tamarind chutney.

ALOO TIKKI CHAT (NF) \$14.50

Homemade cutlets of mashed potatoes served warm topped with creamy yogurt tamarind, mint chutney finished with red onions and fresh coriander.

SAMOSAS (DF,VN,NF) \$11.50

Homemade golden triangular savory pastry filled with mouth-watering spiced potatoes green peas fresh tempered spices and coriander served hot with tamarind chutney.

SAMOSAS CHAT (NF) \$14.50

Homemade golden triangular savory pastry filled with mouth-watering spiced potatoes green peas fresh tempered spices and coriander topped with yogurt mint, tangy tamarind chutney and garnished with red onions.

PANEER TIKKA (GF,NF)(4pcs) \$15.00

Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.



CHILLI CHEESE (NF) \$16.00

Cottage cheese stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander. A classic Indo-Chinese fusion.

ONION BHAJI (GF,DF,VN,NF)\$11.50

Crispy-spiced batter fried onion rings seasoned with chef's special spices. 

HONEY SOY GOBI (DF,NF) \$14.00

Batter fried cauliflowerettes tossed with honey soy and sesame seeds finished with coriander.

GOBI MANCHURIAN (VN,NF) ... \$15.00

Cauliflowerettes stir-fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo-Chinese fusion) 

PANEER MANCHURIAN (VN,NF) \$16.00

Cottage cheese stir-fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo-Chinese fusion) 

MASALA PAPAD (Indian Flat Tacos) (GF,VG,NF) (Vegan Optional)

Crispy Flat Papads topped with fresh diced red onions, tomatoes, coriander sprinkled with Chef's special tangy spice mix

2pc \$6.00, 4pc \$12.00



Shuruwat (Starters)

NON - VEG. STARTERS

JAI HO MIX PLATTER

(GF,NF) (8pcs) \$32.50

Chef's exquisite assortment of tandoori chicken, chicken tikka, lamb seekh kebab & Amritsari fish served on a sizzling platter.

TANDOORI CHICKEN (GF,NF)

(Half 4pcs) - \$15.00, (Full 8pcs) - \$30.00

A Punjabi delicacy

Chicken (Bone on) marinated with Jaiho's own ground garam masala (blend of spices) using yoghurt finished to perfection in a tandoor served with Lemon wedge.

SEEKH KEBAB (GF,NF)(2pcs) ... \$14.50

Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor.

CHICKEN LOLLIPOP

(GF,NF) (3pcs) \$15.50

A north-Indian favorite, marinated frenched chicken drumsticks served straight from the clay oven with a lemon wedge.

CHICKEN TIKKA (GF,NF)

(4pcs) \$15.50

Boneless pieces of chicken marinated overnight with yoghurt, mixed herbs and spices slow cooked in a tandoor.

KASHMIRI LAMB CUTLET (GF,NF)

(2pcs) \$18.00, (4pcs) \$36.00

Slow cooked spring lamb chops marinated in vinegar and black pepper. A famous delicacy from Kashmir valley.

FISH AMRITSARI (GF,NF)

(4pcs) \$17.00

Boneless fish fillets marinated in spiced chickpea flour and deep fried served with lemon wedge.

CHILLI CHICKEN (NF,DF)

Entree \$18.00 Main \$24.00

Crispy pieces of chicken stir fried with mixed peppers & onions tossed together in chilli Garlic sauce garnished with fresh coriander, a classic Indo-Chinese fusion 

CHICKEN MANCHURIAN (NF) .. \$18.00

Battered marinated chicken pcs stir fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo - Chinese fusion) 



SHARMA'S KITCHEN
Natural Goodness

We proudly use

Dairy Products



Khana Khazana (Mains)

CHEF'S SIGNATURE DISHES

LAMB SHANK CURRY (GF,DF,NF) \$34.00
Slow cooked 400gm+ lamb shank with flavorsome spices for a tempting main course.

JAI HO MURG KALI MIRCH (GF,NF) \$24.00
Velvety Peppered Chicken curry (bone on) cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander. A Delicacy of North India.

PUNJABI GOAT CURRY (GF,DF,NF) \$24.00
Prime cuts of spring goat (with bone) slow roasted with chef's special herbs & spices finished with fresh coriander.

TAWA PANEER BHURJI (GF,NF) \$24.00
Freshly grated premium cottage cheese & green peas cooked with Chef's special herbs & spices served on a Tawa.

MATAR MALAI METHI (GF) \$21.00
Premium peas cooked in creamy gravy with a blend of exotic fenu leaves & mint along with selected spices.

GOAT RAHARA (GF,DF,NF) \$24.00
Lean Goat pieces on the bone slow cooked with spiced infused minced goat in rich garlic, ginger, onion, tomato in selected spices and herbs finished with fresh coriander

PALAK ALOO (GF,NF) (Vegan optional) \$18.50
Freshly roasted potato chunks cooked with chopped spinach, onions, tomato & spices garnished with fresh cream

EGGPLANT BEEF (GF,DF,NF) \$24.00
Beef top cuts slow cooked along with fresh eggplant in special clay pot topped with fresh coriander

LAMB DO PYAZA (GF,DF,NF) ... \$24.00
Diced pieces of spring lamb tossed with chunky onion pieces with hot and spicy gravy topped with fresh coriander.

CHICKEN METHI WALA (GF,NF) \$24.00
Morsels of marinated chicken tikka cooked in creamy gravy with a blend of exotic fenu leaves & mint along with selected spices

LAMB RAHARA (GF,DF,NF) \$24.00
Lean pieces of spring lamb slow cooked with minced lamb (keema) in rich onion, tomato, selected spices until perfection finished with fresh coriander

PUNJABI CHICKEN CURRY (GF,NF) \$24.00
Tender chicken pieces simmered in chef's special spiced gravy garnished with cream and coriander.

GOAN FISH CURRY (GF) \$24.00
Fish simmered in special Goa spices, coconut, dash of cream, mustard seeds, curry leaves finished with fresh coriander 

MALABAR PRAWN CURRY (GF) .. \$27.00
Black tiger prawns simmered in special southern spices, coconut, dash of cream, mustard seeds, curry leaves finished with fresh coriander 

CHILLI PRAWNS (NF,DF) \$27.00
Black tiger prawns stir fried with mixed peppers & onions tossed together in chilli Garlic sauce garnished with fresh coriander, a classic Indo-Chinese fusion 





The Classics

Makhani Sauce

A North Indian Legend

Story Behind the Makhani Sauce (*Famously known as the Butter Chicken Gravy*) An Indian dish made from Velvety Tomato, Cashew Nut & exotic fenugreek leaves gravy with Chef's Special selected spices & herbs, It is served in India and abroad. The dish has its roots in Punjabi cuisine and was developed by the Moti Mahal restaurant in Delhi, India.

The Butter Chicken was the result of a mistake gone deliciously right?

So the story goes, that Chef Simon Mahli Chahal of Moti Mahal restaurant in Delhi, improvised this dish on the spot when he realized he didn't have enough ingredients for a dish to be served to a VIP customer. He decided to toss in half of a Tandoori Chicken available, with generous dollops of butter, tomato and spices and voila, thus was born the Butter Chicken that the world today loves!

CHOICES:

- Chicken (GF) \$24.00
- Fish (GF) \$24.00
- Prawns (GF) \$27.00





The Classics

Tikka Masala

North Indian Delicacy invented in Glasgow

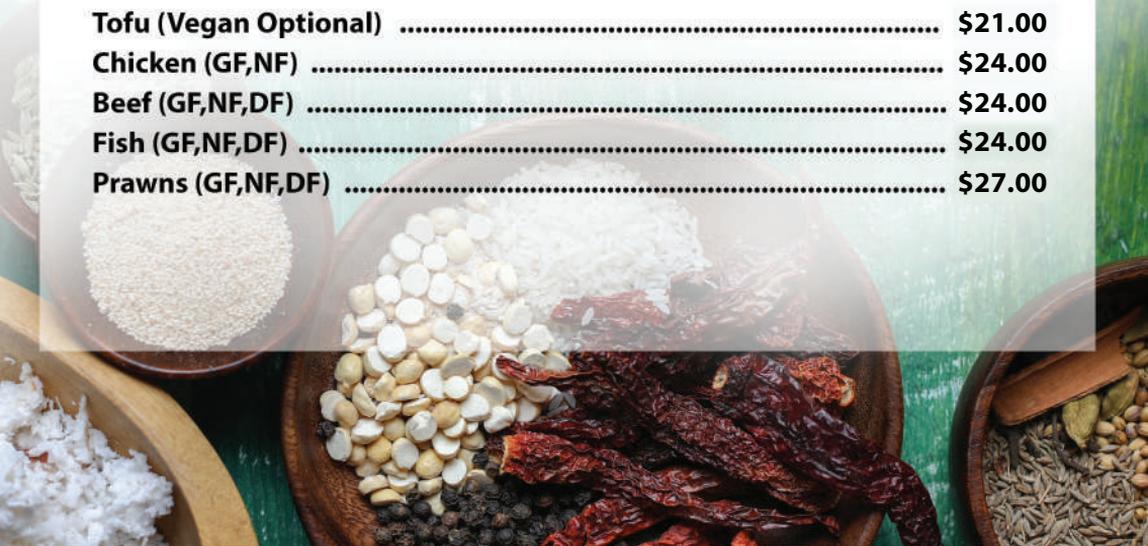
Is a delicious colourful dish with your choice of (Chicken/Beef/Fish/Prawns) sautéed with tomato, onion and capsicum combined with chef's finely created smooth onion, ginger, garlic and special spices gravy finished with fresh coriander.

It has been claimed to have originated in Glasgow and is among the UK's most popular dishes.

In 2001, British Foreign Secretary Robin Cook declared "Chicken Tikka Masala is now a true British national dish, not only because it is the most popular, but because it is a perfect illustration of the way Britain absorbs and adapts external influences." He went on to explain, "Chicken Tikka is an Indian dish. The Masala sauce was added to satisfy the desire of British people to have their meat served in gravy."

CHOICES:

Tofu (Vegan Optional)	\$21.00
Chicken (GF,NF)	\$24.00
Beef (GF,NF,DF)	\$24.00
Fish (GF,NF,DF)	\$24.00
Prawns (GF,NF,DF)	\$27.00





The Classics

Vindaloo

A Delicacy of Goa

A "Vindaloo" is a standard element of Indian cuisine, derived from the Portuguese *carne de vinha d'alhos* (Literally: *Meat in garlic wine marinade*), a dish of meat marinated in wine and garlic. In its basic structure, it was the Portuguese sailor's 'preserved' raw ingredients, packed in wooden barrels of alternate layers of meat and garlic, and soaked in wine. This was 'Indianized' by the local Goan cooks, by the substitution of palm vinegar for the red wine and the addition of dried 'red' Chilli peppers with additional spices to evolve into the local and easy to pronounce "vindaloo". Nowadays, the Anglo-Indian version of a vindaloo is marinated in your choice of meat, vinegar, sugar, fresh ginger, and spices overnight, then cooked with the addition of further spices & roasted potatoes garnished with fresh coriander.

CHOICES:

Tofu (Vegan Optional) 🌶️	\$21.00
Roasted Vegetables (Vegan Optional)(GF,NF,VG) 🌶️	\$18.50
Chicken (GF,NF) 🌶️	\$24.00
Lamb (GF,NF,DF) 🌶️	\$24.00
Beef (GF,NF,DF) 🌶️	\$24.00
Fish (GF,NF,DF) 🌶️	\$24.00
Prawns (GF,NF,DF) 🌶️	\$27.00





The Classics

Kashmiri

Delicacy from Kashmir Valley

Jai Ho's Head Chef Sunita Abbott born and raised in this region specializes in Kashmiri dishes. Kashmir, being called 'Heaven On Earth' by kings, is definitely a true statement when you visit Kashmir. However, the only thing more magnificent than the hills, mountains, and the valley is—yes you're right—the food. Kashmir happens to be heavenly not only in terms of its scenery, but also in its wide variety of culinary items too. Kashmiri food is mild in taste and rich in flavour with high use of hot spices like cardamom, fennel, ginger, cinnamon, cloves and saffron, Kashmiri chillies & yogurt. Influenced by Mughals, Kashmiri cuisine is predominantly non-vegetarian, with mutton, chicken or fish used as prime ingredients but there are a few delicacies for vegetarians too!

CHOICES:

Chicken (GF)	\$24.00
Lamb (GF)	\$24.00
Beef (GF)	\$24.00
Fish (GF)	\$24.00
Prawns (GF)	\$27.00





The Classics

Madras

Specialty of Southern India

Madras curry is said to originate from the south of India, and gets its name from the city known as Madras when English merchants arrived there in 1640 (now Chennai). However, the name 'Madras Curry' is not used in India, but was invented by restaurants in Britain. This curry can be vegetarian or made with meat. Availability of local or locally available ingredients is central to regional Indian foods. The end result of the signatures of Madras curries can be achieved through different means; fresh curry leaves, mustard seeds, toasty spices; and the smoothness of coconut.

CHOICES:

Roasted Vegetables (GF)(Vegan Optional)	\$18.50
Tofu (Vegan Optional)	\$21.00
Chicken (GF)	\$24.00
Lamb (GF)	\$24.00
Beef (GF)	\$24.00
Fish (GF)	\$24.00
Prawns (GF)	\$27.00





The Classics

Korma

Specialty of Southern India

The word "korma" is derived from Urdu *kormā* or *kormah*, meaning, "braise". Korma has its roots in the Mughlai cuisine of modern day India and Pakistan. It is a characteristic Moghul dish, which can be traced back to the 16th century and to the Mughal incursions into present-day Northern India, Pakistan and Bangladesh. Classically, a korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt or cream added. The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, cashew nuts, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices. A korma can be mildly spiced or fiery and may use lamb, chicken, beef or vegetables the term Shahi (Royal), used for some kormas indicates its status as a prestige dish, rather than an everyday meal.

CHOICES:

Roasted Vegetables (GF)(Vegan Optional)	\$18.50
Chicken (GF)	\$24.00
Lamb (GF)	\$24.00
Beef (GF)	\$24.00





The Classics

Rogan Josh

Rogan josh was brought to Kashmir by the Mughals, whose cuisine was in turn influenced by Persian cuisine. The unrelenting summer heat of the Indian plains took the Mughals frequently to Kashmir, which has a cooler climate because of its elevation and latitude. Rogan josh is a staple of Kashmiri cuisine and is one of the main dishes of the Kashmiri multi-course meal (the "Wazwan"). It consists of braised meat chunks cooked with a gravy based on browned onions or shallots, garlic, ginger and aromatic spices (cloves, bay leaves, cardamom and cinnamon). Its characteristic brilliant red colour traditionally comes from liberal amounts of dried Kashmiri chillies that have been de-seeded to reduce their heat: these chillies (*whose flavour approximates that of paprika*) are considerably milder than the typical dried cayenne pepper of Indian cuisine. The recipe's spice is one of aroma rather than heat, and the traditional dish is mild enough to be appreciated by palates that may not have been conditioned to tolerate the heat of chillies.

CHOICES:

- Chicken (GF,NF)** \$24.00
- Lamb (GF,NF,DF)** \$24.00
- Beef (GF,NF,DF)** \$24.00
- Goat (Bone on) (GF,NF)** \$24.00





The Classics

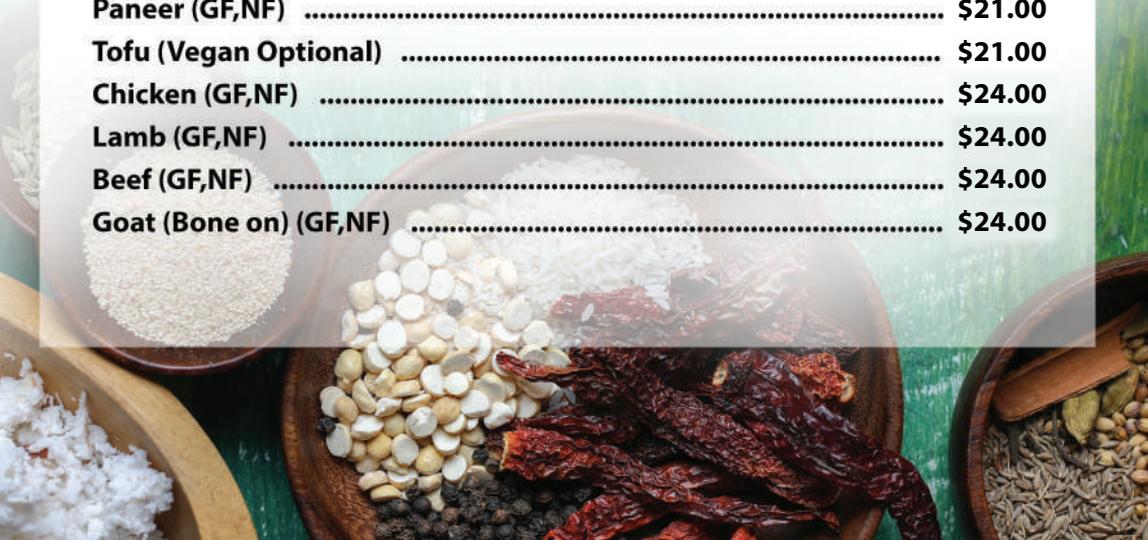
Saag Wala

Saag (*spinach*) is a leaf-based dish eaten in the Indian Subcontinent with bread such as roti or naan or rice. Saag can be made from finely chopped spinach along with tomato, garlic, ginger; fenugreek leaves Chef's special spices and sometimes-other ingredients such as paneer or variety meats. On some menus, it is called **saagwala**.

Saag is more common in the region of Punjab, especially sarson da saag, where it may be eaten with makki di roti. Though it can also be eaten with other breads. Saag however can be a catch-all term for various green-leaved dishes. **Saag aloo** (*spinach potato*) – and **saag gosht** (*spinach and meat*) is a common dish in Punjabi cuisine as served in restaurants and take-aways in the Western world.

CHOICES:

Dal Saag(Lentils) (GF,NF) (Vegan Optional)	\$18.50
Paneer (GF,NF)	\$21.00
Tofu (Vegan Optional)	\$21.00
Chicken (GF,NF)	\$24.00
Lamb (GF,NF)	\$24.00
Beef (GF,NF)	\$24.00
Goat (Bone on) (GF,NF)	\$24.00





The Classics

Handi Biryani

Cooked to an aged old recipe using basmati rice and unique blend of herbs served in a traditional Handi complimented with fresh raita Biryani, an evergreen classic, really needs no introduction. It's aromatic; it's heavenly and one of the most loved delicacies of the country. It is believed that Mughals were the first to introduce Biryani in North India whereas South India was exposed to its brilliance through the Arabs. Biryani flourished in some of the notable Muslim centres throughout the country - including Lucknow, old Delhi and Hyderabad, to name a few - after which it was gradually embraced by all.

CHOICES:

Roasted Vegetables (GF,NF,) (Vegan Optional Without Raita)	\$21.00
Chicken (GF,NF)	\$21.00
Goat (Bone on) (GF,NF)	\$21.00
Lamb (GF,NF)	\$21.00
Beef (GF,NF)	\$21.00
Tiger Prawns 5pcs (GF,NF)	\$23.60





Vegetarian Mains

PANEER MALAI METHI (GF, NF) \$21.00

Diced premium cottage cheese cooked in creamy cashew nut gravy with a blend of exotic fenu leaves (methi) & mint along with selected spices.

PANEER BUTTER MASALA (GF) \$21.00

Marinated premium cottage cheese simmered in velvety tomato, cashew nut & exotic fenu leaves (Methi) gravy garnished with fresh cream.

KADHAI PANEER (GF,NF) \$21.00

Selected premium cottage cheese cubes sautéed with tomato, onion and capsicum finished with fresh coriander. A Delicacy from North India.

MATAR PANEER (GF,NF) \$21.00

Diced pieces of premium cottage cheese slow cooked with peas in selected rich Indian spiced gravy garnished with fresh coriander.

MALAI KOFTA (GF) \$21.00

Malai Kofta is a famous North Indian dish, deep fried potato and cheese balls covered with rich creamy gravy.

TADKA DAL (YELLOW LENTILS)

(GF,NF) (Vegan Optional) \$18.50

Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds & spices finished with fresh coriander. *(One of the lightest dishes of Indian cuisine great source of fiber)*

SHAHI PANEER (GF) \$21.00

Premium cottage cheese simmered in velvety creamy tomato, cashew nut & fragrant herbs gravy garnished with fresh cream

MASALEDAAR ALOO GOBHI

(GF,NF) (Vegan Optional) \$18.50

Cauliflowerettes & Roasted Potatoes cooked with cumin seeds, ginger, tomatoes & selected spices finished with fresh coriander.

ALOO BHANGARE BAIGAN

(GF,NF) (Vegan Optional) \$18.50

Roasted Eggplant & potatoes tossed in Jai Ho special gravy garnished with fresh coriander.

MIX VEGETABLE

(GF,NF) (Vegan Optional) \$18.50

Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy finished with fresh coriander.

DAL MAKHANI (GF,NF) \$18.50

North Indian dinner delicacy slow cooked kidney beans & black lentils in rich blend of cream & butter served in an authentic Indian Balti (*Bucket*).



Vegan Menu

ENTREES

Vegan Money Bags (6) (VN, NF) \$8.50

Golden savory pastry filled with mouth-watering spiced potatoes fresh tempered spices served with homemade tamarind chutney

Vegan Onion Rings (VN, GF, NF) \$11.50

Crispy-spiced chickpea flour battered fried onion rings seasoned with special spices served with homemade tamarind chutney

Cauliflower Manchurian (VN,NF) \$15.00

Cauliflowerettes stir-fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo-Chinese fusion) 

Lentil Crisps (Papadums)

(4 pieces) (VN, GF, NF) \$4.50

Crispy yellow lentils and cracked spices papadums

MAINS

Black Pepper Tofu Masala (VN, GF) \$21.00

Marinated premium tofu cubes simmered in velvety cracked pepper & selected spices gravy with fresh ginger, garlic, onion & tomatoes blended with homemade vegan cream

Tofu Madras (VN,GF) \$21.00

Marinated premium tofu cubes tossed with fresh curry leaves, coconut, mustard seeds & fresh ginger, garlic, onion & tomatoes blended with homemade vegan cream in selected spiced gravy

Tofu & Peas Curry (VN,GF,NF) \$21.00

Marinated premium tofu cubes tossed with fresh peas, fresh ginger, garlic, onion & tomatoes gravy topped with fresh chopped coriander

Spinach & Tofu Curry (VN, GF) \$21.00

Marinated premium tofu cubes tossed with fresh spinach, fresh ginger, garlic, onion & tomatoes gravy blended with homemade vegan cream

Chilli Tofu (VN, NF) \$21.00

Premium tofu cubes stir-fried with mixed pepper & onions tossed together in chilli & garlic gravy (An Indo-Chinese fusion)

Spicy Potato Pattie (2) (VN,NF)\$11.50

Homemade golden fried cutlets of mashed potatoes filled with spiced green peas sprinkled with tangy spice mix

Golden Crispy Lentils & Peanuts

(GF, VN, NF) 220ml \$6.50

Mix of roasted lentils, beer nuts, freshly diced red onions, coriander and freshly squeezed lemon juice sprinkled with Pomegranate seed powder spice

Hot & Sour Vegetables Soup (VN, NF) \$8.50

Spicy & Sour soup slow boiled in mixed diced vegetable with soy sauce & vinegar served with mini bread sticks

Homemade Potatoes and

Peas Samosa (2) (VN, NF) \$11.50

Homemade golden triangular savory pastry filled with mouth-watering spiced potatoes green peas fresh tempered spices and coriander



Spicy Tofu & Potato Vindaloo Curry

(VN, GF, NF) \$21.00

Marinated premium Tofu Cubes tossed with fresh ginger, garlic, onion & tomatoes blended with spicy tamarind & vinegar vindaloo gravy topped with fresh coriander

Tofu Tikka Masala (VN, GF) \$21.00

Marinated premium Tofu Cubes sautéed with tomato, onion and capsicum with homemade vegan cream finished with fresh coriander (A Delicacy of North India)

Vegetable Vindaloo Curry (VN,GF,NF) \$18.50

Seasonal fresh vegetables sautéed with traditional Indian spices, spicy tamarind & vinegar vindaloo & onion gravy finished with fresh coriander

Yellow & Pink Lentils (VN, GF, NF) \$18.50

Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds & spices finished with fresh Vegan Tadka

Potato & Eggplant Curry (VN,GF,NF) \$18.50

Roasted Eggplant & potatoes tossed in special selected spiced gravy garnished with fresh coriander



Spinach & Potato Curry (VN, GF) \$18.50

Freshly roasted potato chunks cooked with chopped spinach, fresh ginger, garlic, onion & tomatoes gravy blended with homemade vegan cream

Mixed Vegetables Curry (VN,GF, NF) \$18.50

Seasonal fresh vegetables sautéed with traditional Indian spices & onion gravy finished with fresh coriander

Vegetable Madras Curry (VN, GF) \$18.50

Seasonal fresh vegetables sautéed with fresh curry leaves, coconut, mustard seeds & fresh ginger, garlic, onion & tomatoes blended with homemade vegan cream in selected spiced gravy

Vegetable Biryani (VN, GF, NF) \$21.00

Cooked to an aged old recipe using fragrant basmati rice & unique blend seasonal vegetables & herbs garnished with fresh red onion hand sliced rings and coriander

Cauliflower & Potato Curry (VN, GF, NF) \$18.50

Cauliflowerettes & roasted potatoes cooked with cumin seeds, ginger, garlic, tomatoes, onion gravy & selected spices finished with fresh coriander

Potatoes & Peas Curry (VN, GF,NF) \$18.50

Freshly roasted potato chunks & peas cooked in rich spiced tomato & onion gravy blended with homemade vegan cream in selected spiced gravy

BREADS & RICE

Vegan Roti Bread (VN, NF) \$4.50

Wholemeal hand rolled bread cooked in the base of tandoor

Chilli & Herb Roti (VN, NF) \$6.50

Wholemeal hand rolled bread cooked in the base of tandoor brushed with vegan chilli & herb oil

Gluten Free Roti Bread (VN, GF, NF) .. \$6.50

Grounded Chickpea flour hand rolled bread pan cooked & brushed with herbs

Lemon & Mustard Rice (VN, GF, NF) .. \$6.50

Aromatic basmati rice cooked with mustard seeds, onions & finished with freshly squeezed lemon juice

Peas & Shallot Rice (VN, GF, NF) \$7.00

Aromatic basmati rice tossed in Green peas, cumin seeds & onions

Cumin & Shallots Rice (VN, GF, NF) ... \$6.00

Aromatic basmati rice tossed with cumin seeds & onions

Saffron Rice (VN, GF, NF) \$4.50

Aromatic steamed saffron & cumin infused basmati rice



SIDES

Mango Chutney (VN, NF) \$3.90

Sweet & Sour tangy chutney prepared with selected spices

Mixed Pickles (GF, VN, NF) \$3.90

Seasonal mixed Veggies & green mangoes pickled in an aged recipe of herbs & spices

Red Onion Salad (VN, GF, NF) \$4.90

Freshly sliced red onion rings finished with freshly squeezed lemon juice & Chef's special spices

Garden Salad (VN, GF, NF) \$7.90

Fresh garden salad with sliced cucumber, carrots & red onions finished with Chef's special seasoning



Bread Basket



NAAN (NF) \$4.50

Plain flour tandoori bread cooked in clay oven brushed with butter.

ROTI (NF)(Vegan Optional) \$4.50

Wholemeal bread cooked in the base of tandoor brushed with butter.

GARLIC NAAN (NF) \$5.10

Plain flour tandoori bread cooked in clay oven brushed with homemade roasted garlic butter.

LAACHA PARANTHA (NF) \$6.50

Wholemeal-layered flaky bread cooked in the base of tandoor brushed with Ghee.

RUMALI ROTI (NF) \$6.50

Wafer thin flat bread folded together to create a handkerchief envelope.

GLUTEN FREE BREAD

(GF,NF)(Vegan Optional) \$6.50

Gluten free chickpea flour pan-fried bread with chef's special spices sprinkled

CHILLI & GARLIC NAAN (NF) \$6.50

Plain flour flaky bread cooked in the heart of tandoor with chillies & homemade roasted garlic butter

HERB & GARLIC NAAN (NF) \$6.50

Plain flour flaky bread cooked in the heart of tandoor with herbs & homemade roasted garlic butter

MASALA KULCHA (NF) \$7.50

Stuffed bread with spiced green peas, mashed potatoes, grated cottage cheese, blend of herbs & fresh green chillies cooked till perfection in Tandoor.

ALOO PARANTHA (NF) \$7.50

Stuffed Bread with spiced mashed potatoes & fresh green chillies cooked till perfection in Tandoor. *(Everyday breakfast bread in India)*

KEEMA NAAN (NF) \$7.90

Plain flour flaky bread stuffed with minced lamb slow cooked with selected herbs, spices & fresh green chillies cooked till perfection in Tandoor.

CHEESE NAAN (NF) \$7.90

Plain flour flaky bread stuffed with premium cottage cheese, herbs & fresh green chillies cooked till perfection in Tandoor.

KASHMIRI NAAN \$8.50

Plain flour flaky bread stuffed with the finest selection of dried fruits cooked till perfection in Tandoor

EXTRA GARLIC (NF,GF) \$0.60

Add our homemade Roasted garlic butter to any bread





Aromatic Basmati Rice

BASMATI RICE (GF,DF,VG,NF) \$5.00

Aromatic basmati rice freshly slow cooked with cumin seeds

CUMIN RICE (GF,DF,VG,NF) \$6.00

Fragrant basmati rice cooked with cumin seeds & onions

LEMON & MUSTARD RICE

(GF,DF,VG,NF) \$6.50

Aromatic basmati rice cooked with mustard seeds, onions & finished with freshly squeezed lemon juice

COCONUT RICE (GF) \$7.50

Fragrant basmati rice cooked in grated coconut, mustard seeds & fresh cream

PEAS & SHALLOTS RICE

(GF,DF,VG,NF) \$7.00

Green peas tossed with onions, cumin seeds & basmati rice

KASHMIRI PULAO (GF) \$8.90

Aromatic basmati rice cooked with dried fruits, fresh cream & nuts finished with grated coconut

Sides

PAPPADAM (GF,DF,VG,NF) \$4.50

(4 pieces/serve)

Fiery Mint and Corriander

Chutney (30ML) \$3.50

MANGO CHUTNEY

(GF,DF,VG,NF) \$3.90

Sweet & Sour tangy chutney prepared with selected spices

MIXED PICKLES (GF,DF,VG,NF) .. \$3.90

Seasonal mixed vegs & green mangoes pickled in an aged recipe of herbs & spices

RAITA (GF,NF) \$3.90

Grated crisp cucumber & carrots blended in natural yoghurt flavoured with roasted ground cumin & coriander



RED ONION SALAD

(GF,DF,VG,NF) \$5.90

Freshly sliced red onion rings finished with freshly squeezed lemon juice & Chef's special spices.

GARDEN SALAD (GF,DF,VG,NF) .. \$7.90

Fresh garden salad with sliced cucumber, carrots & red onions finished with Chef's special seasoning.

HOMEMADE MINT & YOGURT CHUTNEY (GF,NF)

70ML \$2.00, 100ML \$2.50 ,150ML \$3.50

HOMEMADE TAMARIND CHUTNEY (GF,DF,VG,NF)

70ML \$2.00, 100ML \$2.50 ,150ML \$3.50



Sweet Endings

GULAB JAMUN WITH VANILLA ICE CREAM \$7.50

Homemade cottage cheese dumplings deep-fried & soaked in sugar syrup

PISTACHIO KULFI \$7.50

Homemade traditional ice cream with pistachio nuts

MANGO KULFI (NF) \$7.50

Homemade traditional ice cream made with king of mangoes (*Alphonso*)

RAS MALAI (2 pcs) \$11.00

Homemade traditional flattened balls of chhena soaked in malai, clotted cream flavoured with cardamom

FRUIT & NUT BREAD WITH VANILLA ICE CREAM (Vegan Optional without Ice Cream) \$12.90

Homemade plain flour flaky bread stuffed with finest selection of dried fruits & coconut, cooked till perfection in Tandoor drizzled with chocolate syrup & dollops of vanilla ice cream

NUTELLA NAAN \$12.90

Naan bread stuffed with the creamy coconut and nutella with a dash of cream dusted with icing sugar & Dollop of vanilla ice cream



JAI HO
INDIAN RESTAURANT

Drinks
MENU



Beverages

Soft Drinks	\$5.00
Juices	\$6.50
<i>Apple, Orange, Pineapple, Mango, Tropical</i>	
Coconut Juice	\$10.00
Raspberry Lemonade	\$7.50
Lemon Lime Bitters	\$7.50
San Pellegrino Sparkling Mineral Water (500ml)	\$7.50
Lassi (Authentic Indian Yogurt Drink)	\$8.00
<i>Mango, Strawberry, Raspberry, Salted, Plain Sweet</i>	



Mocktails (Non Alcoholic Drinks)

Fruit Punch \$10.50

*Pineapple, Orange, Mango Juices blended along
with Fresh cream & Grenadine syrup*

Lychee Lemon Fizz \$10.50

Lychee, Lemon & Fizzy Soda

Ginger Lemon Fizz \$10.50

Ginger, Lemon, Fresh Mint & Fizzy Soda

Masala Soda \$10.50

*Special Masala mix with Fresh Mint & Lemon Juice
topped with Fizzy Soda.*

Coco Berry \$10.50

*Pineapple & Raspberry Juice, Coconut milk
& Fresh Cream*



Cocktails (Alcoholic Drinks)

The Bombay Bramble	\$18.50
<i>Bombay Sapphire Gin, Lemon Juice, Blackcurrant Liqueur</i>	
Tequila Sunrise	\$18.50
<i>Tequila, Orange Juice, Lemon Juice, Geraldine Syrup</i>	
Margarita	\$18.50
<i>Tequila, Cointreau, Lemon Juice & Lots of Ice</i>	
Gulabo	\$18.50
<i>Old Monk Rum, Fresh Orange, Lemon Juice, Rose Syrup, Touch of Spice, Fresh Mint & Lots of Ice</i>	
Mildori Splice	\$18.50
<i>Mildori, Malibu, Pineapple, Dash of cream & Crushed Ice</i>	
Pinacolada	\$18.50
<i>Malibu, Bacardi, Pineapple Juice, Coconut & Dash of Cream</i>	
Long Island Iced Tea	\$19.50
<i>Vodka, Gin, Tequila, Bacardi & Cointreau blended with Cola, Lemon Juice.</i>	



Beer

Imported

Kingfisher Lager (India's No.1 Beer)
Corona
Stella Artois
Asahi
Guinness Extra Stout

Country/State

India \$9.50
Mexico \$9.50
Belgium \$9.50
Japan \$9.50
Ireland \$12.00

Local

Cascade Premium Light
Hahn Low Carb (Gluten Free)
Furphy Refreshing Ale
James Boags Premium Lager
James Squire One Fifty Lashes Pale Ale

TAS \$9.00
NSW \$9.50
VIC \$9.50
TAS \$9.50
NSW \$9.50

Cider

Coldstream Apple Cider
Kopparberg Lime & Strawberry Cider

Yarra Valley \$10.00
Sweden \$12.00



White Wine

	Country/State	Glass	Bottle
Sauv Blanc			
Jacob's Creek	SA	\$8.00	\$35.00
Brancott Estate	NZ	–	\$42.00
Giesen	NZ	–	\$48.00
Oyster Bay	NZ	–	\$54.00
Chardonnay			
Wolf Blass	SA	\$8.00	\$35.00
Windy Peak (Vegan)	VIC	\$9.00	\$42.00
Hardys Nottage Hill	SA	–	\$46.00
Jacob's Creek Reserve	SA	–	\$56.00
Riesling			
Annie's Lane	SA	\$10.00	\$48.00
Pewsey Vale Eden Valley	SA	–	\$56.00
Pinot Grigio			
Windy Peak (Vegan)	VIC	\$9.00	\$46.00
Jacobs Creek	SA	\$9.00	\$46.00
Giesen Pinot Gris	NZ	–	\$58.00
Moscato			
Banrock Station	SA	\$9.00	\$35.00
Brown Brothers	VIC	–	\$44.00
Rose			
De Bortoli (Vegan)	VIC	\$10.00	\$48.00
Cotes Des Roses	France	–	\$64.00
Champagne			
Yellowglen Yellow Sparkling	AUS	\$10.00	\$39.00
Moët & Chandon Brut Impérial	FRA	–	\$125.00



Red Wine

	Country/State	Glass	Bottle
Shiraz			
Wolf Blass Eaglehawk	SA	\$9.00	\$35.00
Penfold Koonunga Hill	SA	–	\$42.00
Pepperjack Barossa	SA	–	\$52.00
Tahbilk	VIC	–	\$60.00
Torbreck Woodcutter's	SA	–	\$72.00
Penfold Kalimna Bin 28	SA	–	\$95.00
Cab Sauv			
Wolf Blass Eaglehawk	SA	\$9.00	\$35.00
D'Arenberg High Trellis	SA	–	\$68.00
Pinot Noir			
McGuigan The Plan	SA	\$9.00	\$42.00
Windy Peak (Vegan)	VIC	\$9.00	\$48.00
Swan Bay Pinot Noir	VIC	–	\$65.00
Cab Merlot			
Banrock Station	SA	\$9.00	\$36.00
Annie Lane Cab Merlot	SA	–	\$48.00
Mad Fish Cab Merlot	WA	–	\$54.00



Spirits

	Country	30ml
Blended Whisky		
Johnnie Walker Red Label	UK	\$8.00
Chivas Regal 12yrs	Scotland	\$9.00
Johnnie Walker Black Label	Scotland	\$9.00
Johnnie Walker Blue Label	Scotland	\$21.00
Single Malt		
Glenfiddich 12yrs	Scotland	\$12.00
Aberlour 12yrs	Scotland	\$15.00
Rampur	India	\$16.00
Amrut Fusion	India	\$16.00
Lagavulin 16yrs	Scotland	\$18.00
Irish Whisky		
Jamison	Ireland	\$9.00
Teeling Single Grain	Ireland	\$12.00
American Whisky		
Jim Bean	USA	\$9.00
Jack Daniel's	USA	\$10.00
Makers Mark	USA	\$12.00
Gin		
Gordon's	England	\$9.00
Bombay Sapphire	England	\$12.00
Hendricks	Scotland	\$15.00
Roku	Japan	\$16.00
Vodka		
Smirnoff	Russia	\$9.00
Absolute	Sweden	\$10.00
Belvedere	Poland	\$15.00
Grey Goose	France	\$16.00

Mixers are sold separately



Spirits

	Country/State	30ml
White & Dark Rum		
Malibu	Caribbean	\$8.00
Bacardi	Cuba	\$9.00
Old Monk	India	\$11.00
Cognac		
Hennessy VSOP	France	\$14.00
Brandy		
St Remy Napoleon	France	\$10.00
Aperitif & Shots		
Sierra Tequila	Mexico	\$9.00
Galliano White Sambuca	Italy	\$11.00
Galliano Black Sambuca	Italy	\$11.00
Patron Silver Tequila	Mexico	\$15.00
Liqueur		
Midori	Mexico	\$8.00
Baileys	Ireland	\$8.00
Frangelico	Italy	\$9.00
Cointreau	France	\$12.00
Ports		
De Bortoli Premium Old Tawney	Yarra Valley	\$8.00
Penfolds Grandfather Rare Tawny	South Australia	\$21.00
Tea		
Indian Masala Chai/ Green		\$6.00

Mixers are sold separately

