

HOT **MEDIUM** **MILD**

Appetisers

Please ask if you require anything that does not appear on the menu. Banquets available for 4 people or more

An awesome selection of appetisers to begin with. Mind boggling mixtures of flavours to wet your pallet and get those taste buds flowing.

Jinnah's Sizzling Mix (for 2 or more)	(p.p) 4.50	Onion Bhaji.....	3.95
Jinnah's Special Mix (for 2 or more).....	(p.p) 5.95	Vegetable Pakora	3.95
Jinnah's Seafood (for 2 or more)	(p.p) 6.50	Chicken Tikka	4.25
Mixed Platter (for one)	4.95	Seekh Kebab.....	4.25
King Prawn Puree	5.95	Lamb Chops.....	4.95
Tandoori King Prawn	6.50	Liver Tikka	4.25
Punjabi Massala Fish	5.50	Chicken Pakora.....	4.25
Prawn Puree.....	4.95	Salmon Tikka	5.50
Chicken Chatt.....	4.50	Paneer Tikka.....	3.95
Samosa (Meat or Vegetable)	3.95	Mirchi Special Stuffed grilled pepper with chicken, lamb, lentils & peas	4.95

Chef's Spicy Specialities

Patakedaar

Cooked with a selection of lentils, green chilli, lemon juice, fresh garlic & ginger, sprinkled with fried onions & topped with fresh lemon.

Mirpuree

Tender lamb chops cooked with spinach & Jinnah's herbs & spices, fresh tomatoes, chillies & coriander.

Panch Rangia

A specialty from Hyderabad. Marinated & cooked in tantalising mixed pickles, laced with fresh green chilli & fresh coriander.

Lemon Chilli

Marinated in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh dhania.

Masalendar

The most famous common spice blend flavours to enhance rather than drawn out the star ingredients. The recipe is modern explosive flavours it will change your perceptions of our food so that you will contemplate eating. Cooked with spring onion, fresh coriander & naga chilli paste.

Chicken £9.95

Lamb £10.95

King Prawn £12.95

Vegetable £8.95

Medium Homestyle Specialities

Nepalese

An excellent step up with this particular dish, created with some thought by our chef's, cooked with black pepper, spring onions, fresh green chillies, garlic & ginger in a thick sauce sprinkled over with coriander

Nawabi Khana

The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouthwatering dish.

Afghani

A classical Afghanistani dish which considering the expense & effort involved - it's normally cooked for Royalty! Cooked very gently in a rich sauce finely chopped spring onion & sprinkled over with fresh coriander.

Multani

Cooked in a lightly spiced sauce with a variety of fresh herbs & spices, fresh tomatoes, plain yoghurt & fresh mint. Very highly recommended. (Not hot)

Mirchi Korma

Spicy korma Kashmiri style

Chicken £9.95

Lamb £10.95

King Prawn £12.95

Vegetable £8.95

Jinnah Balti Dishes

Baltistan, the home of the Balti Dish is the northern most area of Pakistan. In recent times Balti dishes have become extremely popular. Traditionally Balti food is prepared with special fresh herbs & spices.

Pathan Balti

Cooked with fresh spinach leaves, ginger & capsicum.

Shensha Balti

With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.

Chicken £9.95

Lamb £10.95

King Prawn £12.95

Vegetable £8.95

Jalfrezi

Marinated in fresh lemon juice, capsicum, onion, fresh green chilli & bullet chilli.

Garlic Chilli

Cooked with fresh garlic, green chilli, capsicum & tomatoes

Fauladi (Home Style)

Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a fairly strong strength. Made with fresh green chillies - might have after effects.

Handi

Relatively sophisticated dish developed for the Mongul emperor. Easy young meat such as lamb, calf or spring chicken always used for this dish, so its easy to break with your fingers avoiding the need of cutlery. Its knack of course aided greatly by using chappati nan as a type of cutlery to carry it in your mouth. The once all powerful Shah of Asia said that eating with a knife & fork was like making love through an interpreter.

Munchurian

A fusion of flavours with traditional herbs & spices, cooked with fresh tomatoes, sugar, chillies and sprinkled with coriander.

Karachi Flavour

An amazing mixture of tender lamb, curried with minced chicken breast, spinach and tomatoes. This dish is spiced with garlic, ginger & garnished with crumbled egg.

Hasina

Cooked with fresh green chilli, bullet chilli mixture of coloured capsicum, spring onion, fresh garlic, ginger, fresh spinach. This astonishing dish is like what you would eat at an Asian family's home as a guest. Neatly spiced.

Parsi

A famous Persian dish lavishly garnished with fresh garlic & spring onions, ginger, green chillies, tomatoes,lemon & chana dall. Its superb!

Ginger

Highly flavoured with fresh ginger & lots of fresh herbs & spices (Medium)

Biryani's

Specially cooked basmati rice with herbs & spices & flavoured extensively

Balti

Cooked with fresh tomato, spring onion a touch of yoghurt with herbs & spices.

Jinnah Special Tandoori Balti

Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style. **10.95**



Desi Special Dishes



Mustill Mogol

Chicken & minced lamb cooked in a rich sauce with ginger, garlic, onion, capsicum alongside mushrooms & green chilli

10.95

Balti Massala

Indian curry has no boundaries as you will experience with this, mild to medium, experience the two tastes in one dish

10.95

Nihari (Lamb shank)

Slow-cooked pot roast shank of lamb with a special blend of herbs & spices

11.95

Naga Shatkora

Chicken or lamb cooked bhuna style with shatkora (Bangladeshi tangy lemon) and naga pickle. Very hot & tasty

10.95

Shampaan

Chicken or lamb tikka cooked in a medium spicy sauce with onions, capsicum, tomato, ginger & garlic. Garnished with cheese & coriander. Served sizzling

10.95



Delicate & Mild Dishes



The dishes below contain nuts and maybe nut traces please ask for any special dietary requirements

Chicken Tikka Massala

United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.

Shalimar Karahi

Jinnah's own creation slightly spiced to taste the flavour of the curry with fresh capsicum, garlic, ginger & a touch of cream & plenty of love.

Malai

The indulgent dish from subcontinent the subtle flavour is beautifully complemented by the cheese (Paneer), fresh tomatoes, yoghurt & a touch of cream.

Makhani

Cooked with cream, cheese & traditional light herbs & spices. It's rich, creamy & cheesy.

Delight

Our chefs creation to suit the weaker palette, cooked in a mild sauce with fresh tomato, mango, sugar & cream.

Hawaiian

Exceptionally smooth in taste. Cooked with ground coconut, pineapple & mango chutney. Sprinkled over with fresh coriander & spring onion.

Lahoree

Prepared to suit the weaker palate. Cooked with fruit. It's mild, creamy, nutty & fruity.

Butter

Cooked with almonds, coconut, sultanas & cream.

Andhari Raath (After Dark)

Delicately flavoured with fresh herbs & spices, cooked with coconut powder and sultanas. With a touch of Tia Maria.

Chicken £9.95

Lamb £10.95

King Prawn £12.95

Vegetable £8.95

Tandoori Dishes

The Tandoori is a traditional clay oven in which skewered lamb & chicken is cooked over glowing charcoal. Tandoori dishes are highly recommended, the unique flavours of the Tandoori cuisine have become as popular & well loved in recent times here in the UK.

Chicken Shashlick

Marinated chunks of breast cooked in clay oven with onions, capsicum & tomatoes. Served with salad & mint sauce.

10.95

Jinnah's Tandoori Special

Chicken, lamb, king prawns, sheekh kebab cooked over charcoal. Served with salad & mint sauce.

12.95

Chicken Tikka

Chicken marinated & cooked in a clay oven. Served with salad & mint sauce.

9.95

Tandoori King Prawn

Marinated king prawn cooked over charcoal. Served with salad & mint sauce.

13.95

Mix Stir Fry

A healthy & highly nutritious dish at the same time extremely delicious.

12.95

Chicken Stir Fry

A healthy & highly nutritious dish at the same time extremely delicious.

9.95

Tawa Special Mix

Lamb chops, seekh kebab, chicken tikka, king prawns & massala fish

13.95

Lamb Chops

Marinated overnight & flame grilled

10.95

Famous Curry Dishes

Korma, Bhuna, Madras, Rogan Josh, Vindaloo, Dhansak, Dopiaza, Pathia

Lamb, Chicken, Prawn, Vegetable **£8.95**

Fish or King Prawn **£11.95**

Seafood

Any meat dish on this menu can be substituted for fish or king prawns on request

Seafood Platter

Mixture of seafood special, served sizzling

11.95

Jinnah's Special Seafood Karahi

Fish, king prawns & small prawns cooked with onions, peppers, spring onion, coriander & fresh tomato.

13.95

Garlic Chilli King Prawn

Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes.

12.95

King Prawn Rajala

Cooked with almonds, coconut, sultana, sprinkled with nuts and poppy seeds.

12.95

King Prawn Delight

Our chefs creation to suit the weaker palette, cooked in a mild sauce with fresh tomato, mango, sugar & cream.

12.95

Tandoori King Prawn Massala

King prawns cooked in a clay oven with our own special tandoori sauce, almond powder, coconut powder and fresh cream.

13.95

King Prawn Malai

The indulgent dish from subcontinent the subtle flavour of king prawn is beautifully complemented by the cheese, fresh tomatoes, yoghurt & a touch of cream.

12.95

Kashmiri Prawn Rogan Josh

Prawns cooked with special herbs & spices, topped with fresh tomatoes, capsicum & green chillies.

10.95

Karahi Fish

Fish cooked in traditional herbs & spices with fresh green chilli, coriander, spring onion & peppers.

10.95

Massala Fish

Whole piece of fish marinated in herbs & spices then fried & served sizzling.

10.95

Jinnah's Special Karahi

Lamb, chicken, king prawn, peas, chana dall in a very rich sauce. Neatly spiced with so many different flavours.

11.95

Royal Thali

An amazing array of lamb, chicken, seafood & veg dishes

complemented with rice & nan bread (You are definitely spoilt)

19.95

A Bit On The Side

Vegetable Bhaji	3.95	Bhindi Bhaji	3.95
Tarka Dall	3.95	Saag Bhaji	2.95
Saag Aloo	3.95	Saag Paneer	3.95
Bombay Aloo	3.95	Chips	2.50
Cauliflower Bhaji	3.95	Pickle Tray	2.95
Mushroom Bhaji	3.95	Pratha (Assorted)	2.95
Brinjal Bhaji	3.95	Raita (onion or cucumber)	1.95

Sundries

Steamed Rice	2.50	Family Nan	4.95
Pilau Rice	2.50	Cheese Nan	2.95
Mushroom Pilau	2.95	Kulcha Nan	2.95
Egg Pilau	2.95	Keema Nan	2.95
Lemon Rice	2.95	Peshwari Nan	2.95
Keema Rice	2.95	Hot Spicy Nan	2.95
Special Rice	2.95	Tandoori Roti	1.95
Plain Nan	2.50	Chapati	0.95
Garlic Nan	2.75	Popadom (Plain or Spicy)	0.65

Kids Corner

Chicken Korma & Rice or Chips	6.95
Chicken Tikka Massala & Rice or Chips	6.95
Chicken Nuggets & Chips	6.95
Scampi & Chips	6.95
Fried Chicken & Chips	6.95
Chicken Tikka & Chips	6.95
Fish Fingers & Chips	6.95

Please Note: Some of our dishes contain nuts: Please ask for any special dietary requirements

Wine List

Most wines are available by the glass upon request

Champagne

Bottle

- 1  **Moet & Chandon Brut Imperial 12%** £49.95
A consistent, dry style with a distinctive, flowery aroma. Yeasty character, a long biscuity flavour and a good level of acidity.

Sparkling Wine & Rosé

- 2  **Prosecco Di Maria, Italy** 20cl £5.95 Bottle £23.95
Pale light yellow colour with fine perlage. Delicately fruity with a slightly aromatic bouquet. Well balanced with a light body
- 3  **Prosecco Di Maria Rose, Italy** £5.95 £23.95
This rose displays a lovely expression of red berry fruits and is perfect for a glass or two anytime.

White Wine

- 4  **Pinot Grigio Grave del Friuli Boro Tesi Fantinel** £17.95
Lovely buttery style with tropical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.
- 5  **Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 13.5%** £17.95
Soft and creamy with a hint of ripe tropical fruit on the finish and a delicious vanilla sweetness from the oak
- 6  **Hardy's 'The Riddle' Colombard-Chardonnay, SE Australia 12.5%** £17.95
Easy-drinking and refreshingly lively. Zingy colombard character and fuller, richer style chardonnay. All fermented in stainless steel with no oak contact.
- 7  **Vermonte Chardonnay Reserva, Casablanca Valley Chile 13.5%** £17.95
An elegant style resulting from the cool growing conditions of the Casablanca Valley, with a crisp acidity and flavour reminiscent of green apple and tropical fruit
- 8  **Pouilly Fume Cuvee du Tronsec, Joseph Mellot, France 12.5%** £23.95
Loire Sauvignon Blanc at its best, with classic gunflint and gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish
- 9  **Chablis Gloire de Chablis, J. Moreau et Fils France 12.5%** £26.95
A tradition Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish

House Wine Selection

- 10  **Sauvignon Blanc** 175ml £3.95 250ml £4.95 Bottle £14.95
- 11  **Shiraz** £3.95 £4.95 £14.95
- 12  **Chenin Blanc Rose** £3.95 £4.95 £14.95

Rose Wine

- 13  **Echo Falls White Zinfandel, California, USA 11%** £17.95
Red fruit flavours to the Zinfandel grape come through well on the nose and palate
- 14  **Belvino Pinot Grigio Rosato di Pavia Italy 12%** £17.95
A slightly drier style, full of fresh summer fruit aromas and flavours

Red Wine

- 15  **Monte Verde Merlot** £16.95
Mouthwatering raspberry and blackcurrants
- 16  **Veramonte Merlot 13%** £17.95
Black cherry and strawberry flavours with a rich velvety finish
- 17  **Callia Lunaris, Malbec San Juan 13.5%** £18.95
Enticing aromas of cherry or plumb with a background of warming spice. Well structured with freshness to the finish.
- 18  **Beaujolais-Villages Combe aux Jacues,** £18.95
Intensely fragrant and vivacious, a succulent wine of exceptional charm. Full of bright, floral fruit flavours, with youthful, peppery notes and plump tannins.
- 19  **Don Jacob Crianza Rioja Tinto, Bodegas Corral Spain 12.5%** £17.95
A rich, full-bodied red made in the traditional way, with at least one year of oak ageing. It has a bright raspberry and cherry fruit character and a silky smooth finish.
- 20  **Veramonte Cabernet Sauvignon Reserva, Maipo Valley, Chile 13.5%** £17.95
Deep-coloured, full of ripe blackberry and black cherry fruit flavour and typical Cabernet structure. Mingled with touches of sweet vanilla-oak, and cedarwood developing into a long, luxurious finish
- 21  **Chateaufeuf-du-Pape France 14%** £26.95
Deep ruby in colour and very full bodied, with a heady, spicy bouquet, ripe fruit and a long velvety finish

Beverages

Mixers	£1.50
Soft Drinks	£2.25
J20 or Appletiser	£2.50
Lassi (Litre Jug)	£5.95
Spirits & Vermouth	£3.95
Malt Whiskies	£3.95
Cognac	£3.95
Kingfisher Lager	Half Pint £2.25 Pint £3.95
Tiger	£3.25
San Miguel	£3.25
Budweiser	£3.25
Strongbow	£3.25
Cobra	330ml £3.25 660ml £5.50
Cobra Zero (Alcohol free)	£2.95
King Cobra 7.5%	750ml £8.95
Magner's Original	568ml £4.75
Koppaberg Mixed fruit	£4.75

WINE EXPRESSION



Very dry, delicate subtle whites



Light, simple delicate reds



Rose wines



Dry, herbaceous or aromatic white



Juicy, medium-bodied, fruit-led reds



White sparkling white



Juicy, fruit-driven, ripe whites



Oaked, intense, concentrated reds



Rose sparkling wine



Jinnah

Established 1991




Jinnah
Selby



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www.jinnahts.co.uk