

GRAND KASHMIRI BUFFET

(A LA CARTE ALSO AVAILABLE)
SUNDAY TO THURSDAY

Sundays 12.30pm - 10pm Mondays - Thursdays 5.30 - 10pm

EAT AS MUCH AS YOU LIKE

Adults £12.95 Children £6.95
under 10 years

Outside * Catering

Call the experts for all your party requirements.
We will come to the location of your choice and prepare and serve your ideal meal.

Tel: 01757 706660

Jinnah SELBY

Invite you to TRIBUTE NIGHTS

1st Thursday of each month!



The Best Show in Town

Served up with the very best in Asian Cuisine

Featuring
The ShowStopper Menu
£17.95

Poppadoms & Pickle Tray | Sizzling Starter
Your Choice of Curry (All you can eat!) | Dessert

Branches at:

Jinnah - A64 Malton Road, Flaxton, York
Jinnah - 18 The Village, Haxby, York
Jinnah - Cumberland Street, York
Jinnah - 34 Cheltenham Parade, Harrogate
Jinnah - 12a Park Street, Selby
Jinnah - 1 The Common, Ecclesfield, Sheffield
The Viceroy of India, 26 Monkgate, York
Ceaser's - York 27-29 Goodramgate, York

THE IDEAL GIFT

Gift vouchers are available from
our restaurant in £10, £20, or £30
denominations.

Famous Curry Dishes

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

Lamb, Chicken, Prawn, Vegetable £6.50
King Prawn £9.95 ADD £1 for Tikka Dishes

Jinnah Selection of Vegetable Dishes

Any meat dish on this menu can be
substituted for vegetable on request

★ Jinnah's Special Vegetable Karahi (Spicy)	£6.50
★ Vegetable Handi (Spicy)	£6.50
★ Shahi Vegetable Masala (Mild)	£6.50
★ Pepper Garlic Chilli Vegetable (Spicy)	£6.50
★ Special Vegetable Bhuna (Medium)	£6.50
★ Vegetable Delight (Mild)	£6.50
★ Special Vegetable Rogan Josh (Medium)	£6.50
★ Sag Paneer (Medium)	£6.50
★ Vegetable Malai (Mild)	£6.50
★ Dhal Masala (Spicy)	£6.50

Seafood

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

★ Jinnah's Special Seafood Karahi	10.50
Seafood cooked in a very rich sauce with a variety of flavours.	
★ Garlic Chilli King Prawn	10.50
Highly flavoured with fresh garlic, green chillies, capsicum and tomatoes.	
★ King Prawn Rajala	10.50
Cooked with almonds, coconut and sultanas. Sprinkled over with nuts & poppy seeds.	
★ King Prawn Delight	10.50
Our Chef's creation to suit the weaker palette cooked in a mild sauce.	
★ Masala Fish	10.50
Whole piece of fish marinated in herbs & spices & deep fried.	
★ King Prawn Malai	10.50
This indulgent dish is from the subcontinent. The subtle flavour of the king prawn is beautifully complimented by the cheese, fresh tomatoes, yoghurt and touch of cream.	
★ Karahi Fish	10.50
Fish cooked in traditional herbs & spices with fresh green chilli, coriander.	
★ Seafood Platter (Served Sizzling)	10.95
A selection of seafood marinated in sensitive spices.	

A Bit On The Side

★ Vegetable Bhaji	3.25
★ Tarka Dall	3.25
★ Sag Aloo	3.25
★ Bombay Aloo	3.25
★ Cauliflower Bhaji	3.25
★ Mushroom Bhaji	3.25
★ Brinjal / Bindi Bhaji	3.25
★ Sag Bhaji	3.25
★ Sag Paneer	3.25
★ French Fries	2.50
★ Pickle Tray	2.00
★ Poppadums (plain / spicy)	0.50

Sundries

★ Pilau Rice	2.25
★ Steamed Rice	2.25
★ Mushroom or Egg	2.50
★ Lemon Rice	2.50
★ Special Rice	2.50
★ Onion Rice	2.50
★ Peas Rice	2.50
★ Plain Nan	2.25
★ Keema Nan	2.50
★ Cheese Nan	2.50
★ Family Nan (Plain or Garlic)	4.25
★ Garlic Nan	2.50
★ Kulcha Nan	2.50
★ Peshwari Nan	2.50
★ Hot & Spicy Nan	2.50
★ Chapati	0.80
★ Tandoori Roti	1.50



Exclusive banquets, alternative menu & children's menu
are available for all numbers.

**All our dishes are cooked in vegetable oil produced from
genetically modified soya beans anti forming agent egoo**

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



Jinnah
SELBY



TAKE AWAY MENU

01757 706 660

Sunday 12.30pm till 11pm

Monday - Thursday 5.30pm till 11pm

Friday - Saturday 5.30pm till 11.30pm

12a Park Street, Selby YO8 4PW

Head Office

A64 Malton Road, Flaxton, York YO60 7SQ

Reservation Lines 01904 468202 / 468877

E-mail: info@Jinnah-Restaurants.Com

FREE DELIVERY

Minimum order £12.00 within a 3 mile radius

Special Offer

(COLLECTION ONLY)

£10 Gift Voucher for every 4 takeaways
purchased When you have all boxes stamped
below you will be entitled to a £10 reduction
from your bill when dining in our restaurant

PLEASE NOTE:

All 4 stamps must be on one menu

STAMP 1

STAMP 2

STAMP 3

STAMP 4

Appetizers

Jinnah's sizzling mix (for 2-4-6+)	3.95 <small>p.p</small>
Jinnah's Special Mix (for 4-6+)	4.95 <small>p.p</small>
Jinnah's Special Sea Food Mix (for 2-4-6+)	5.50 <small>p.p</small>
Chicken Chaat	3.50
Samosa (Meat/Veg)	3.50
Lamb Chops	3.95
Chicken Tikka	3.50
Prawn Puree	3.50
King Prawn Puree	4.95
Punjabi Masala Fish	3.95
Tandoori King Prawns	4.95
Fish Pakora	3.95
Onion Bhaji	3.50
Seekh Kebab	3.75
Chicken Wings	3.25
Mirchi Special	3.95
Stuffed chargrilled pepper with chicken, lamb, lentils & peas	
Chicken Pakoras	3.50

Tandoori Dishes

Tandoori is a highly popular Indian and South Asian dish consisting of delicious meats marinated with yogurt, herbs & spices. Served Sizzling.

★ Tawa Special Mix	11.95
Lamb chops, kebab, beef, king prawn, chicken breast & fish lightly spiced.	
★ Chicken Shaslick	8.95
Marinated chunks of breast cooked in a clay oven with onions, capsicum & tomatoes.	
★ Jinnah Tandoori Special	10.50
Chicken, lamb, king prawn, seekh kebab cooked in a clay oven.	
★ Chicken Tikka	7.95
Marinated & cooked in a clay oven.	
★ Lamb Chops	8.95
Marinated & cooked in a clay oven.	
★ Tandoori King Prawn	11.95
Marinated king prawn cooked in a clay oven.	
★ King Prawn Stir Fry	11.95
A healthy & highly nutritious dish at the same time extremely delicious.	
★ Mix Stir Fry	10.95
A healthy & highly nutritious dish at the same time extremely delicious.	
★ Chicken Stir Fry	7.95
A healthy & highly nutritious dish at the same time extremely delicious.	

Jinnah Balti Dishes

In recent times Balti food has become extremely popular. Traditional Balti food is prepared with special fresh herbs & spices

★ Pathan Balti	7.25
Lamb cooked with fresh spinach leaves, ginger & capsicum.	
★ Shensha Balti	7.25
With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.	
★ Jinnah Special Tandoori Balti	7.25
Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style.	
★ Chicken or Lamb Balti	7.25
Cooked in a balti style with fresh herbs & spices.	

Delicate & Mild Dishes

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

★ Tikka Masala	6.95
(Lamb, Chicken or Beef)	
U.K.'s most popular dish, cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.	
★ Andhari Raath (After Dark)	6.95
(Lamb, Chicken or Beef)	
Delicately flavoured with fresh herbs & spices, cooked with coconut powder and sultanas. With a touch of Tia Maria.	
★ Shalimar Karahi	6.95
(Lamb, Chicken or Beef)	
Jinnah's own creation. Slightly spiced, to taste the flavour of the curry, with fresh capsicum, garlic, ginger and a touch of cream.	
★ Kashmiri	6.95
(Lamb, Chicken or Beef)	
A fragrant dish lightly sweetened by the addition of pineapple, lychees and creamed coconut. Garnished with sliced banana.	
★ Malai	6.95
(Lamb, Chicken or Beef)	
The subtle flavour is complimented by the cheese, fresh tomatoes, yoghurt and a touch of cream. Garnished over with almonds.	
★ Makhani	6.95
(Lamb, Chicken or Beef)	
Cooked in butter, cheese and traditional light herbs & spices. It is rich creamy and cheesy.	
★ Passanda	6.95
(Lamb, Chicken or Beef)	
Cooked with almonds, cous cous, red wine, sultanas & fresh cream.	
★ Delight	6.95
(Lamb, Chicken or Beef)	
Our Chef's creation, cooked in a mild sauce with mango, creamy & sweet.	
★ Butter Chicken Very Mild & Creamy	6.95
Grilled chicken cooked with butter, almonds, sultanas & fresh cream.	
★ Hawaiian	6.95
Lamb, Chicken or Beef)	
Cooked with ground coconut, pineapple and mango chutney. Sprinkled over with fresh coriander & spring onion.	

**NOW OPEN
FOR SUNDAY
LUNCH
12:30pm onwards**

Medium Homestyle Specialities

★ Jinnah Special Karahi (Nice mixture)	9.50
In a rich sauce. Neatly spiced with many different flavours.	
★ Nawabi Khana (Lamb, Chicken or Beef)	7.25
The most complex of all the great curries, comprising of twenty one ingredients, each roasted individually prior to being grained.	
★ Afghani (Lamb, Chicken or Beef)	7.25
Usually cooked only for royalty. Cooked very gently in a rich sauce with finely chopped spring onions and sprinkled over with coriander.	
★ Karachi Flavour Medium	7.25
A mixture of tender lamb, curried with minced chicken breast, spinach and tomatoes. Spiced with garlic, ginger and garnished with egg.	
★ Hasina (Lamb, Chicken or Beef)	7.25
Cooked with fresh green chilli, fresh garlic, ginger & spinach.	
★ Mirchi Korma (Lamb, Chicken or Beef)	7.25
Spicy korma Kashmiri style	
★ Ginger Spice (Lamb, or Chicken) Medium	7.25
Chicken or lamb flavoured with fresh ginger & lot of fresh herbs & spices.	
★ Biryani's (Lamb, Chicken, Prawn or Veg)	8.50
Cooked basmati rice with herbs & spices and flavoured with nuts & sultanas. Mixed to suit individual preferences.	
★ Multani (Lamb, Chicken or Beef)	7.25
Lightly spiced sauce with a variety of fresh herbs & spices, fresh tomatoes, plain yoghurt & garden mint.	
★ Parsi (Lamb, Chicken or Beef)	7.25
Persian dish lavishly garnished with fresh garlic, spring onion, ginger, green chilli, tomatoes, lemon and chana dall.	
★ Karahi (Lamb, Chicken or Beef)	7.25
Cooked in a rich sauce with a variety of flavours, ginger, garlic, onions & capsicums.	
★ Nepalese Style Lamb or Chicken	7.25
Jinnah's frustration echoes from around the world. Race, religion, age, gender we all united in our intention to eat well. Food can cause havoc with our psyches as well as our bodies, food is fuel, we have to eat so it may as well be tasty. A little of what you fancy and a lot of what you need is the way to go. So trust the chef.	
★ Mustill Mogol	7.25
Chicken & minced lamb cooked in a rich sauce with ginger, garlic, onion, capsicum alongside mushrooms & green chilli	
★ Balti Massala	7.25
Indian curry has no boundaries as you will experience with this, mild to medium, experience the two tastes in one dish	
★ Nihari (Lamb shank)	7.95
Slow-cooked pot roast shank of lamb with a special blend of herbs & spices	
★ Naga Shatkora	7.25
Chicken or lamb cooked bhuna style with shatkora (Bangladeshi tangy lemon) and naga pickle. Very hot & tasty	
★ Shampaan	7.25
Chicken or lamb tikka cooked in a medium spicy sauce with onions, capsicum, tomato, ginger & garlic. Garnished with cheese & coriander. Served sizzling	

Chef's Spicy Specialities

★ Patekedaar (Lamb, Chicken, Keema or Beef)	7.25
Cooked with selection of lentils, Green Chilli, Lemon Juice, Fresh Garlic & Ginger, sprinkled with fried onions and topped with fresh lemon.	
★ Mirpuree	7.25
Tandoori lamb chops cooked with spinach and Jinnah's herbs & spices with fresh tomatoes, chillies and coriander. Cooked from scratch in a rich sauce that is to die for. (Spicy & saucy)	
★ Handi (Lamb, Chicken, Keema or Beef)	7.25
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.	
★ Masaledar (Lamb, Chicken, Keema or Beef)	7.25
The most famous common spiced blend flavours enhance and draw out the star ingredients. The recipe is modern with explosive flavours, it will change your perceptions of our food so that you will contemplate eating. Cooked with red onions, coloured capsicum, plum tomatoes & lots of chillies.	
★ Panch Rangia (Lamb, Chicken, Keema or Beef)	7.25
Marinated & cooked in tantalizing mixed pickles, masala laced with fresh green chilli & fresh coriander.	
★ Garlic Chilli (Lamb, Chicken, Keema or Beef)	7.25
Flavoured with fresh garlic, green chilli, capsicum & sprinkled over with fresh coriander.	
★ Jalfrezi (Lamb, Chicken, Keema or Beef)	7.25
Marinated in fresh lemon juice, capsicum, onion, fresh green chilli & bullet chilli.	
★ Munchurian (Lamb, Chicken, Keema or Beef)	7.25
A fusion of flavours with traditional herbs & spices, cooked with fresh tomatoes, sugar, chillies and sprinkled with coriander.	
★ Lemon Chilli (Lamb, Chicken, Keema or Beef)	7.25
Marinated in a spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh Dhania.	
★ Fauladi (Lamb, Chicken, Keema or Beef)	7.25
Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a strong strength. Made with fresh green chillies - (Hot).	
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