

masala **Jacks**
restaurant

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drinks

Your Attention Please

This is an Unlicensed premises - We allow, with our discretion & without prejudice, patrons to bring their own Alcoholic beverages for consumption in this establishment, however a 5% corkage charge will be applied to the total bill

Have you brought your OWN drinks ?
a 5% corkage charge will be applied to the total bill

Pepsi Cola / Diet Pepsi	£ 1.50
Fanta	£ 1.50
Sprite	£ 1.50
Vimto	£ 1.50
Rubicon - mango / passionfruit / guava	£ 1.50
Pitcher - pepsi / diet pepsi / fanta / sprite / vimto	£ 4.00
Still Mineral Water	£ 1.50
Shloer - glass - red / white / white grape mango & passionfruit	£ 1.50
Shloer - bottle - red / white / white grape mango & passionfruit	£ 4.50
J20 - orange & passion / apple & mango / apple & raspberry	£ 2.50
Orange Juice - glass	£ 2.00
Lassi - glass - sweet / salty (D)	£ 1.85
Lassi - jug - sweet / salty (D)	£ 3.95
Mango Lassi - glass - (D)	£ 2.00
Mango Lassi - jug - (D)	£ 4.50
Milkshake - glass - (D) (N) - ferrero rocher / mint aero / double decker / twix / snickers / wispa / crunchie / flake bounty / cadburys dairy milk / oreo / jammie dodgers / maryland cookies	£ 2.95

starters

Poppadoms - (V)		£ .50
Seekh Kebab		£ 2.95
minced lamb spiced with onion, garlic, coriander & green chillies cooked over charcoal		
Chicken Seekh Kebab		£ 2.50
minced chicken spiced with onion, garlic, coriander & green chillies cooked over charcoal		
Chicken Tikka - (D)		£ 3.95
a blend of yogurt & spices coats succulent chicken which is allowed to marinade before being cooked in our tandoor & grilled over charcoal		
Lamb Tikka - (D)		£ 4.30
a blend of yogurt & spices coats tender lamb which is allowed to marinade before being cooked in our tandoor & grilled over charcoal		
Lamb Chops - (D)		£ 4.95
juicy marinated lamb chops, hand skewered & fired in our tandoor before being tossed onto the charcoal grill & served on a hotplate		
Chicken Wings - (D)		£ 3.50
a hotplate full of mouth watering chicken wings which have been marinated & expertly charcoal grilled		
Mixed Grill - (D)	Serves 2	£ 13.95
ultimate combo of all your favourite grilled meats: consisting of lamb & chicken seekh kebabs, chicken tikka, lamb tikka, lamb chops, chicken wings and succulent fish tikka		
	Serves 3	£ 18.95
	Serves 4	£ 24.95
Grilled Machli (fish)		£ 4.50
boneless fish marinated in herbs & spices with lemon & garlic skillfully grilled on our hotplate served with salad, chutney & grilled peppers		
Masala Fish Tikka		£ 4.00
spicy batter coated pieces of fish, deep fried before being lightly grilled over hot charcoal		
King Prawn Tikka		£ 4.95
whole king prawns simply marinated in our chefs special sauce & grilled on the barbecue		
Meat Samosa (handmade)		£ 2.75
lightly spiced mince wrapped in a thin crisp pastry shell accompanied with desi mint sauce		
Vegetable Samosa (handmade) - (V)		£ 2.30
spiced potato & peas encased in crisp pastry accompanied with desi mint sauce		
Aloo Tikki - (V)		£ 2.30
shallow fried mashed potato with mixed spices, green chillies & fresh coriander		
Chilli Paneer / Paneer Tikka - (D) (V)		£ 4.00
indian cheese, capsicum & onion stir fried in sauce or marinated & cooked in our tandoor & grilled over charcoal		
Onion Bhaji - (D) (V)		£ 2.60
tasty little onion balls bound together with lightly spiced & fragrant chickpea flour batter		
Puree (Prawn/Chicken/Keema/Mushroom) - (D) (V)		£ 4.50
round flat unleavened bread brushed with egg, deep fried & topped with a light spiced sauce with the filling of your choice		

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jacks grill

Full Charcoal Chicken	£ 6.99
Full Charcoal Chicken + any 2 sides	£ 8.99
Half Charcoal Chicken	£ 3.99
Half Charcoal Chicken + any 2 sides	£ 6.99
3 Spicy Wings	£ 3.50
T-Bone Steak	£ 13.99
marinated steak grilled to order, served with salad, chips, coleslaw or gravy	
New York Strip	£ 11.99
marinated boneless beef steak grilled to order, served with salad, chips, coleslaw & your choice of either pepper or bbq hot sauce	
Charcoal Chicken Steak	£ 8.95
succulent marinated chicken steak, charcoal grilled and served with salad, chips, coleslaw & your choice of either pepper or bbq hot sauce	
Chicken Tikka Steak - (D)	£ 8.95
a traditional blend of spice & yogurt combine to infuse the chicken prior to being grilled over charcoal, served with salad, chips & coleslaw	
Chicken Tikka (main) - (D)	£ 7.50
a blend of yogurt & spices coats succulent chicken which is allowed to marinade before being cooked in our tandoor & grilled over charcoal	
Lamb Tikka (main) - (D)	£ 8.30
a blend of yogurt & spices coats tender lamb which is allowed to marinade before being cooked in our tandoor & grilled over charcoal	
Lamb Chops (main) - (D)	£ 9.50
juicy marinated lamb chops, hand skewered & fired in our tandoor before being tossed onto the charcoal grill & served on a hotplate	

sides

Chips	£ 1.70
Nan	£ 1.30
Coleslaw - (D)	£ 1.50
Spicy Rice	£ 2.50
Boiled Rice	£ 2.50

mains

Lamb Curry / Chicken Curry succulent lamb or tender chicken cooked with fresh tomatoes, ginger, chillies & coriander	£ 6.50
Achari Ghosht / Achari Chicken lamb or chicken cooked with tomatoes, ginger, chillies, coriander & achaar (indian pickle)	£ 6.95
Lamb Channa / Chicken Channa a classic dish of either chicken or lamb cooked in a tomato & chilli-based sauce with chick peas	£ 6.95
Chicken Tikka Masala Jacks - (D) yogurt & spice marinated chicken skewered & cooked in our tandoor then added to our special masala jacks sauce	£ 7.00
Butter Chicken - (D) marinated chicken skewered and cooked in our tandoor then tempered in butter & cream	£ 7.00
Chicken Bhuna / Meat Bhuna chicken or meat cooked with onions, tomatoes & green chillies - a medium dry delight!	£ 7.00
Chicken Jalfrezi / Meat Jalfrezi chicken or meat with onions, green peppers, coriander & green chillies - slightly hot	£ 6.95
Chicken Madras / Meat Madras tender chicken or meat with firey green chillies from the subcontinent	£ 6.95
Jeera Chicken chicken with a hint of ginger-garlic paste, fried onions, cumin & coriander. You'll be left wondering why you didn't try this before.	£ 6.95
Hanndi Kebab lamb seekh kebab morsels with an onion, garlic, ginger, coriander & chilli sauce	£ 6.95
Lamb Chops Masala Jacks - (D) juicy grilled lamb chops in a fresh tomato, chilli, coriander, garlic & ginger sauce	£ 7.00
Lahori Chicken / Lahori Ghosht chicken or lamb with fried onions, chillies, tomatoes & capsicum dressed in black pepper	£ 6.95
Chicken Palak / Ghosht Palak an indian & pakistani favourite of either chicken or meat combined with fresh spinach	£ 6.95
Kheema Mutter fresh minced lamb with onions, peas, tomatoes & chillies	£ 6.95
Chicken Tikka Kheema Hanndi - (D) marinated chicken skewered & cooked in our tandoor combined with fresh minced lamb in our signature sauce	£ 8.50
Chicken Hanndi traditional slow cooked chicken on the bone for an intensely fuller flavour	£ 6.95
King Prawn Masala Jacks mouth watering King Prawns added to our special masala jacks sauce	£ 7.00
Fish Hanndi fresh fish prepared to our chefs secret recipe	£ 7.00
Shahi Dhaal - (D) masoor dhaal & succulent chicken prepared with butter, spices & garlic finished with coriander	£ 6.70

(D) - may contain dairy products (N) - contains nuts (V) - vegetarian **If you have any allergies, please advise your server before placing an order**

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vegetarian

Mixed Vegetable Hanndi delicious fresh mixed vegetables with onion, garlic, ginger, coriander & chilli	£ 4.99
Mumbai Potatoes cubed potatoes cooked with onions & herbs in a spicy sauce	£ 4.99
Tarka Dhaal masoor dhaal prepared with butter, spices & garlic finished with coriander	£ 4.99
Aloo Channa Dopiaza spicy chick pea curry with an extra helping of chunky fried onions & potatoes	£ 4.99
Aloo Palak the classic amalgamation of spiced potato & spinach	£ 4.99
Aloo Gobi a dry dish of potatoes, cauliflower & indian spices of turmeric, kalonji and curry leaves	£ 5.50
Okra Masala Jacks finely sliced fresh lady fingers mixed in our special masala jacks sauce - cooked to order - approximate waiting time of 20 mins	£ 5.50
Karela Masala Jacks fresh Karela (ground bitter) cooked in our special masala jacks sauce - cooked to order - approximate waiting time of 20 mins	£ 5.50
Mushroom Curry succulent mushrooms cooked with fresh tomatoes, ginger, chillies & coriander	£ 5.50
Paneer - Masala Jacks / Mutter / Palak / Butter / Lahori - (D) chunky paneer (indian cheese) combined with masala jacks sauce / peas / spinach / butter / black pepper	£ 5.99
Quorn Kheema minced soya (quorn) with onions, peas, tomatoes & chillies	£ 5.99

biryani

all biryani's are served with Masala Jacks curry sauce

Chicken Biryani / Lamb Biryani basmati rice slow cooked with herbs & spices brought together with flavoured chicken or lamb	£ 6.95
Masala Jacks Biryani slow cooked basmati rice with herbs & spices entwined with flavoured chicken & lamb	£ 7.80
Chicken Tikka Biryani / Lamb Tikka Biryani - (D) slow cooked basmati rice with herbs & spices brought together with charcoal chicken tikka or charcoal lamb tikka	£ 7.80
Seafood Biryani juicy prawns, fish and succulent king prawns infused in slow cooked basmati rice	£ 8.99
Mixed Vegetable Biryani - (V) slow cooked basmati rice with herbs & spices entwined with flavoured mixed vegetables	£ 5.99

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specials

What is a Karahi ?

A karahi is a type of thick, circular & deep vessel (similar in shape to a wok) used in Indian & Pakistani cuisine. It is useful for shallow or deep frying or for simmering of stews (which are often named after the utensil). Karahi are traditionally made out of cast iron, although other materials like stainless steel & copper are sometimes used & non-stick varieties do exist.

All of our dishes are freshly prepared & cooked to order in individual cast iron Karahi there is an **approximate waiting time of 30 minutes** for each special

Lamb Karahi - on the bone - One Kilo 1 Kg of lamb cooked to order - serves upto 4	£ 22.99
Lamb Karahi - on the bone - Half Kilo 1/2 Kg of lamb cooked to order - serves 2	£ 13.99
Lamb Karahi - off the bone - One Kilo 1 Kg of lamb cooked to order - serves upto 4	£ 27.99
Lamb Karahi - off the bone - Half Kilo 1/2 Kg of lamb cooked to order - serves 2	£ 14.99
Whole Chicken Karahi - on the bone whole chicken cooked on the bone to order - serves upto 4	£ 14.99
Mafroori Ghosht - on the bone - One Kilo 1 Kg of lamb meat cooked to order - serves upto 4	£ 24.99
Mafroori Ghosht - on the bone - Half Kilo 1/2 Kg of lamb meat cooked to order - serves 2	£ 13.99
Chicken Tikka Karahi - One Kilo - (D) 1 Kg of chicken tikka cooked to order - serves upto 4	£ 21.99
Chicken Tikka Karahi - Half Kilo - (D) 1/2 Kg of chicken tikka cooked to order - serves 2	£ 13.99
Seekh Kebab Karahi - One Kilo 1 Kg of seekh kebab cooked to order - serves upto 4	£ 19.99
Seekh Kebab Karahi - Half Kilo 1/2 Kg of seekh kebab cooked to order - serves 2	£ 12.99
Lamb Chops Karahi - One Kilo - (D) 1 Kg of lamb chops cooked to order - serves upto 4	£ 21.99
Lamb Chops Karahi - Half Kilo - (D) 1/2 Kg of lamb chops cooked to order - serves 2	£ 12.99
Fish Karahi - One Kilo 1 Kg of fish cooked to order - serves upto 4	£ 19.99
Fish Karahi - Half Kilo 1/2 Kg of fish cooked to order - serves 2	£ 12.99

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bread

Tandoori Naan	£ 1.30
Peshwari Naan - (D)	£ 2.50
Keema Naan	£ 2.75
Garlic / Chilli / Coriander Naan	£ 1.80
Cheese Chilli Naan - (D)	£ 2.50
Tandoori Roti / Tawa Roti	£ 1.00
Paratha	£ 2.50
Stuffed Paratha	£ 3.00

rice

Boiled Rice	£ 2.50
Spicy Rice	£ 2.50
Pilau Rice - (D)	£ 2.75
Fried Rice - Egg / Mushroom / Garlic	£ 2.80
Keema Fried Rice / Special Fried Rice	£ 3.50
Chicken Tikka Fried Rice	£ 4.99

sundries

Chips	£ 1.70
Plain Yogurt - (D)	£ 1.00
Mix Raita - (D)	£ 1.50
Mixed Achar	£ 1.00
Side Salad	£ 1.00
Desi Salad	£ 2.00

thank you

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The Masala Jacks experience can now be enjoyed in various ways, ranging from the informal to the formal.

A warm friendly environment where one can relax and chat, entertain and celebrate, have fun and enjoy great food and always come back to do it all again.

We develop exciting innovative recipes from gorgeous and intricate creations to the rich-tasting but healthy grill meals that are low-fat, low-salt, but high on flavour.

We have developed this offering into other areas to appeal to a much wider audience with Masala Jacks Restaurant, Masala Jacks Take Away, Masala Jacks Grill House and Masala Jacks Catering plus watch out for further exciting new ventures!

These are based on what our customers expect at Masala Jacks Restaurant...top quality, traditional cooking, delicious food in contemporary surroundings with attentive service.

We hope that you have enjoyed your Masala Jacks experience!



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