

Jojolapa Healthy Grill

Duck salad - Succulent duck breast marinated in orange and red wine served with bed of mix fresh salad and orange dressing served with Naan Bread or Rice-£9.99

Chicken Shashilk Wraps - chicken or vegetable wrapped in Naan with special joolapa sauce - £5.99

Jumbo king prawns (best seller) – Jumbo prawn marinated in traditional Nepalese spices and barbecued in a tandoori oven served with Naan Bread or Rice - £10.90

Jojolapa Tandoori Platter - Combination of choyla , shish kebab,tandoori chicken, fish tikka and served with Naan Bread or Rice - £14.99

Vegetable Platter - A selection of Paneer Shashlik, Aloo tikki , Samosa, and Pakora served with Naan Bread - £13.95

Jojolapa Two course £6.99 lunch Set Menu with soft Drink

Chicken or Lamb Jalfrazi - Delicately cooked with tomato, onions, green pepper and Nepalese spices.

Chicken or Lamb Bhuna - Tender cubes of lamb cooked with mushroom, capsicums and spring onion.

Chicken Tikka Masala - is the all time most popular dish on the Indian restaurant menu. At Jojolapa, chicken breasts are marinated in aromatic spices and herbs and cooked in a clay oven.

Chicken Moghlai - Moghlai chicken cooked with ginger, yoghurt and cream. A rich mild dish

Tandoori Chicken Salad - Chicken marinated in low fat yogurt, and rich Spices cooked to perfection in a tandoor oven served fresh crispy green salad and Pulao Rice or Nan bread

Chilli Special- Choice of chicken or vegetable (Aloo) pan fried in rich authentic Nepalese spices and choice of Pulao Rice, Nan bread or Chips

Chicken Tikka Salad – Scullent diced chicken marinated overnight in cured ginger, herbs, cooked in charcoal tandoor oven served with salad and choice Pulao Rice, Nan bread or Chips

Vegetarian Main Course

Kauli Aloo - Cauliflower and potato gently cooked with ginger, cumin and tomatoes.

Mixed Vegetable Tarkari - A combination of cauliflower, carrot, mushroom, courgette, onions, green beans and tomato cooked to perfection with touch of garlic tomato sauce.

Saag Panner - Dice of cottage cheese sautéed with an onion and garlic sauce with spinach and a touch of cream

Mushroom Ko Tarkari - Mushroom sautéed in mild spices, tomato and coriander

Accompanied by Pulao Rice and Nan Bread

Dessert

Homemade Pistachio Kulfi or Vanilla Ice Cream

Drinks

Pepsi / Diet Pepsi / Lemonade or Juices

Please select one either of the main course options together with one item from the dessert course along with a drink. Offer excludes alcoholic beverages

Jojolapa Executive Lunch

£12.95 per person

Price includes a half pint beer, small glass of wine and soft drink

Sundries

Popadoms with three different Chutneys

Starter

Please choose one from one of the following:-

Momo Soup - Chicken dim sum broth with seasonal vegetables and noodles.

Steamed Momo - Nepali style chicken dumpling seasoned with mild herbs and steamed, accompanied with traditional Nepali tomato sauce.

Shish Kebab - Minced lamb blended with fresh herbs. Touch of green chilles onions and spices. Char grilled on a Skewer

Chicken Tikka - Succulent diced chicken marinated in crushed ginger, herbs, tandoori masala and low fat yogurt.

Chilli Special- Choice of chicken or vegetable (Aloo) pan fried in rich authentic Nepalese spices and coriander.

Aloo Tikki – Potato patti infused with bread crumbs, mild herb & deep fried until golden brown

Vegetable Samosa - Fresh vegetable combined with authentic spices wrapped in a fresh traditional pastry and fried until crisp and golden brown.

Mixed Vegetable Pakora - Traditional mild spices and sliced onions, potatoes and cauliflower combined with coriander and then fried.

Main

Please choose one from one of the following:-

Chicken or Lamb Jalfrazi - Delicately cooked with tomato, onions, green pepper and Nepalese spices.

Chicken or Lamb Bhuna - Tender cubes of lamb cooked with mushroom, capsicums and spring onion.

Chicken or Lamb Nepalese Style Curry – Chefs special blend of herbs and spices cooked with succulent pieces lamb or chicken meat.

Chicken Tikka Masala - is the all-time most popular dish on the Indian restaurant menu. At Jojolapa, chicken breasts are marinated in aromatic spices and herbs and cooked in a clay oven.

Chicken Moghlai - Moghlai chicken cooked with ginger, yoghurt and cream. A rich mild dish

Nariwal Jal Turay - Mildly spiced cod shallow fried, cooked in coconut milk and garnished with cream.

Special Fish Curry - Jojolapa curry with chef's specially blended Nepalese herbs and spices.

Kauli Aloo - Cauliflower and potato gently cooked with ginger, cumin and tomatoes.

Mixed Vegetable Tarkari - A combination of cauliflower, carrot, mushroom, courgette, onions, green beans and tomato cooked to perfection with touch of garlic tomato sauce.

Saag Panner - Dice of cottage cheese sautéed with an onion and garlic sauce with spinach and a touch of cream

Cauli Aloo – Cauliflower, potato gently cooked with ginger, cumin & tomatoes.

Accompanied by – Pulao Rice and Nan Bread