



# PAPADOMS

## RULES OF THE HOUSE

PULL UP A CHAIR GRAB SOME POPADOMS AND DIPS WHIST YOU DECIDE UPON YOUR SELECTION.

WE RECOMMEND THAT YOU CHOOSE 3-4 DISHES AND SOME SIDES TO SHARE BETWEEN TWO AND RELAX.

(V) POPADOMS BASKET | 1.90

DIP IN

SPICED ONIONS | 0.75

MANGO CHUTNEY | 0.75

MIXED PICKLE | 0.75

RAITHA | 0.75

YOUR PRODUCTS WILL BEGIN TO ARRIVE AS THEY ARE PREPARED BY THE KITCHEN.

WE SAY BYE BYE TO STARTERS AND MAINS AND HELLO TO SHARING MULTIPLE DISHES AT THE SAME TIME, THE WAY IT SHOULD BE SERVED JUST LIKE

THE ROADSIDE CAFE'S IN INDIA.

SOME OF OUR DISHES CAN BE PREPARED WITH CHICKEN, LAMB OR KING PRAWNS TO SUIT YOUR PREFERENCE. JUST ASK YOUR SERVER

## ਰਸਤੇ ਦਾ ਖਾਣਾ STREET FOOD

1. VEGETABLE PAKORA | 4.50 (V)(2)

FINELY DICED PIECES OF POTATO, ONIONS, CAULIFLOWER MIXED WITH FRESH SPINACH LEAF AND CUMIN IN A LIGHT GRAM FLOUR BATTER.

2. ALOO MACHI TIKI | 4.50 (2)

FRESH COD AND POTATO CRUSHED TOGETHER WITH CORIANDER, GINGER, GARLIC AND ONIONS THEN COATED IN BREADCRUMBS AND FRIED.

3. CHICKEN PAKORA | 4.90 (2)

STRIPS OF CHICKEN BREAST MARINATED FOR 24-HOURS IN A BLEND OF DRY HERBS AND SPICES THEN DEEP-FRIED IN A LIGHT AND CRISPY BATTER.

4. BREAD PAKORA | 4.50 (V)(2)

SLICED BREAD DIPPED IN BATTER, LIGHTLY SEASONED AND DEEP-FRIED UNTIL GOLDEN BROWN.

5. MHITA PANEER | 4.90 (V)(1)

HOMEMADE COTTAGE CHEESE BAKED IN A TANGY SWEET MARINADE.

6. VEGETABLE SAMOSA | 4.50 (V)(1)

LIGHT CRISPY PASTRY STUFFED WITH DELICATELY SPICED CRUSHED POTATO AND GARDEN PEAS.

## ਕੜੀ CURRY

7. GARLIC BUTTER CHICKEN | 5.60 (2)

A SMOOTH GARLIC AND TOMATO SAUCE WITH CREAM, CORIANDER AND A TOUCH OF BUTTER. ALSO RECOMMENDED WITH KING PRAWN.

8. CHICKEN BHOONA | 5.60 (2)

THICK ONION BASE WITH GINGER, GARLIC, CHERRY TOMATOES AND DICED CHICKEN BREAST. ALSO RECOMMENDED WITH LAMB.

9. TIKKA MASALA | 5.60 (1)

TENDER CHICKEN BREAST, DICED AND MARINATED THEN COOKED IN LIGHTLY SPICED SAUCE WITH TOMATOES AND CREAM

10. CHANI CHICKEN | 5.60 (1)

A SMOOTH AND CREAMY SWEET AND SOUR SAUCE WITH MARINATED BITE-SIZED CHUNKS OF CHICKEN

11. GARLIC CHILLI CHICKEN | 5.60 (3)

TOMATOES SIMMERED WITH RED-HOT CHILLIES, GARLIC, CHILLI FLAKES AND MARINATED CHICKEN PIECES

12. DAAL CHICKEN | 5.70 (2)

CHICKEN PIECES COOKED IN MIXED LENTILS, GARLIC, GINGER AND CORIANDER

13. LAMB RAJASTANI | 5.90 (2)

LIGHTLY SPICED SAUCE MADE WITH PLUM TOMATOES, ONIONS AND PEPPERS THEN COOKED WITH TENDER PIECES OF LAMB.

## ਗਰਿਲ GRILL

"TRY IT EXTRA FIERY - ASK FOR DESI STYLE".

14. CHICKEN TIKKA | 5.50 (2)

SUCCULENT PIECES OF CHICKEN MARINATED IN YOGURT, GINGER, GARLIC, A BLEND OF HERBS AND SPICES THEN OVEN BAKED

15. KING PRAWN TIKKA | 6.20 (2)

SUCCULENT KING PRAWNS LIGHTLY SEASONED AND MARINATED IN A MIXTURE OF GROUND GINGER, GARLIC, FENUGREEK AND YOGURT

16. LAMB CHAMPA | 5.90 (2)

SUCCULENT LAMP CHOPS MARINATED IN GINGER, GARLIC, LEMON JUICE AND SPICES

17. MACHI TIKKA | 5.90 (2)

MOUTH WATERING PIECES OF COD MARINATED IN YOGURT WITH GROUNDGINGER, GARLIC, CORIANDER AND LEMON JUICE

18. DESI CHATA | 5.50 (3)

CHICKEN ON THE BONE MARINATED WITH GROUND CHILLIES, GINGER, GARLIC AND LEMON JUICE (PLEASE ALLOW AN EXTRA 15 MINS FOR PREPARATION)

## ਮਾਸਾਹਾਰੀ ਸਬਜ਼ੀ HANDI

"LESS SAUCE MORE FLAVOUR"

23. ACHAARI CHICKEN BALTI | 5.90 (3)

TENDER CHICKEN PIECES COOKED IN A DRY ONION BASE WITH PEPPERS, GINGER, GARLIC, MIXED PICKLE AND CORIANDER.

24. COCONUT PEPPER LAMB | 6.10 (N)(2)

TENDER LAMB PIECES IN A DRY ONION BASE FLAVOURED WITH DICED GINGER, COCONUT BUTTER, PEPPERS AND LIGHT SPICES

25. LAMB MIRCHI TURKA | 5.90 (2)

MUSHROOMS, MIXED PEPPERS, GINGER AND GARLIC IN A DRY ONION BASE WITH TENDER LAMB. ALSO RECOMMENDED WITH CHICKEN TIKKA

26. BIBI'S PORK | 5.50 (2)

DICED CHUNKS OF PORK COOKED IN A CARAMELISED ONION BASE WITH CHILLI, GINGER, CORIANDER AND LIGHT SPICES

27. LAMB SAAG | 5.90 (2)

FRESH SPINACH AND MUSTARD LEAVES WITH LEAN CHUNKS OF LAMB COOKED WITH LIGHT SPICES AND A TOUCH OF GARLIC BUTTER.

28. KARELA LAMB BENGON | 5.90 (2)

BABY AUBERGINE, TOMATOES, SHREDDED KARELA, FENUGREEK AND CORIANDER WITH TENDER CHUNKS OF LAMB AND BLACK PEPPER

29. DESI KHANA | 5.90 (4)

TENDER LAMB IN A DRY ONION BASE AND A BLEND OF GREEN CHILLIES, CHILLI FLAKES, BULLET CHILLIES, CHILLI POWDER AND JALAPENO'S

30. KHUTI MHITI | 5.90 (3)

CRUNCHY SLICED PEPPERS, OREGANO, CORIANDER AND TENDER CHICKEN CHUNKS FUSED TOGETHER IN A SWEET AND CHILLI SAUCE

31. ALOO MUTTER KEEMA | 5.90 (2)

TRADITIONALLY COOKED LEAN MINCED LAMB WITH ONIONS, TOMATOES, GARDEN PEAS AND SPICES

32. KING PRAWN SHASHLIK | 6.90 (2)

SUCCULENT KING PRAWNS COOKED WITH CHUNKY RED AND GREEN PEPPERS, GINGER AND GARLIC

## USEFUL INFO

(N) - NUTS USED IN THIS DISH

(V) - VEGETARIAN OPTION

SPICE RATING: (1) - MILD

(2) - MEDIUM, (3) - HOT, (4) - DESI STYLE

AVAILABLE 11:00-23:00 7 DAYS A WEEK ~  
LAST ORDERS 30MINS BEFORE CLOSE



## ਸਬਜ਼ੀ SABJI

33. METHI MUTTER PANEER | 5.50 (V)(2)

TENDER CHUNKS OF PANEER IN A DRY ONION BASE WITH GARDEN PEAS, CHILLI, FENUGREEK, CORIANDER AND A TOUCH OF YOGURT

34. ALOO BENGON | 5.50 (V)(2)

BABY AUBERGINE, TOMATOES, FRESH KARELA, FENUGREEK AND CORIANDER WITH SWEET BABY POTATOES AND BLACK PEPPER

35. BHINDI | 4.90 (V)(2)

FRESH OKRA CHOPPED AND COOKED WITH ONIONS, TOMATOES AND FENUGREEK

38. ALOO MIRCH | 5.50 (V)(3)

BITE-SIZED PIECES OF POTATO, MIXED PEPPERS, GINGER, GARLIC AND CORIANDER

39. SAAG PANEER | 4.90 (V)(2)

FRESH SPINACH AND MUSTARD LEAVES WITH CORIANDER

40. TOMATO MAKNI PANEER | 5.50 (V)(1)

A LIGHTLY SPICED TOMATO BASED SAUCE WITH OVEN BAKED CRISPY TOP PANEER

41. ALOO GOBI GAJJER | 4.90 (V)(2)

BABY POTATOES, CAULIFLOWER AND CARROTS COOKED WITH ONIONS, TOMATOES AND CORIANDER"

## Daal

42. BROWN DAAL | 4.70 (V)(2)

BROWN AND URAD LENTILS COOKED WITH TOMATOES, ONIONS, GINGER, GARLIC, FENUGREEK AND CORIANDER

43. YELLOW DAAL | 4.70 (V)(2)

RED LENTILS SIMMERED WITH ONIONS, GINGER, GARLIC AND CORIANDER

## Sides & Breads

BASMATI RICE	£2.20	GARLIC NAN BREAD	£2.50
CHIPS	£2.50	MHITA NAN (N)	£2.90
GT ROAD-SLAW	£2.20	CHILLI,CHEESE & CORINANDER NAN	£3.50
CHILLI RAITA	£1.90	PARATHA	£2.50
KACHUMBER SALAD	£1.90	DAAL-MULLI PARATHA	£2.70
DESI SALAD	£1.90	ALOO- METHI PARATHA	£2.70
CHANA SALAD	£2.20	CHOPRI ROTI (BUTTERED)	£1.30
NAN BREAD	£2.50	BINA CHOPRI ROTI (NOT BUTTERED)	£1.30



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DEPARTMENT OF TRAVEL  
Jaipur to Amritsar

## Say Hello...

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ARTIST  
NEEDED



# BRUNCH

## ANDA BREAD & BACON | 6.50

TASTY THICK SLICES OF WHITE BREAD DIPPED IN A MIXTURE OF FRESH FREE RANGE EGGS, A DASH OF CREAM AND SEASONED WITH GARAM MASALA, SALT, CRACKED BLACK PEPPER AND A PINCH OF CHILLI SERVED WITH CRISPY UNSMOKED BACON.

## THE FULL BHOONA | 6.95

SPECIALLY SEASONED FREE RANGE EGGS SERVED WITH ROASTED CHERRY TOMATOES, CLOSED CUP MUSHROOMS, CRISPY UNSMOKED BACON, SUCCULENT PORK SAUSAGE, PAPRIKA SEASONED BAKED BEANS.

## DESI OMELETTE | 5.95

FRESH FREE RANGE EGGS WITH DICED RED ONIONS, SPRING ONIONS, AND FINELY CHOPPED GREEN CHILLIES, SEASONED WITH SALT, GARAM MASALA AND BLACK PEPPER. SERVED WITH TWO SLICES OF THICKLY CUT TOASTED BREAD.

## CHICKEN TIKLER | 7.50

SUCCULENT PIECES OF CHICKEN TIKKA IN A PITTA BREAD WITH MIXED LEAF SALAD AND SWEET CHILLI MAYONNAISE. SERVED WITH FRIES AND CRUNCHY GT ROAD SLAW. TRY IT EXTRA FIERY – ASK FOR DESI TICKLER.

## CHICKEN PAK-WRAP | 6.95

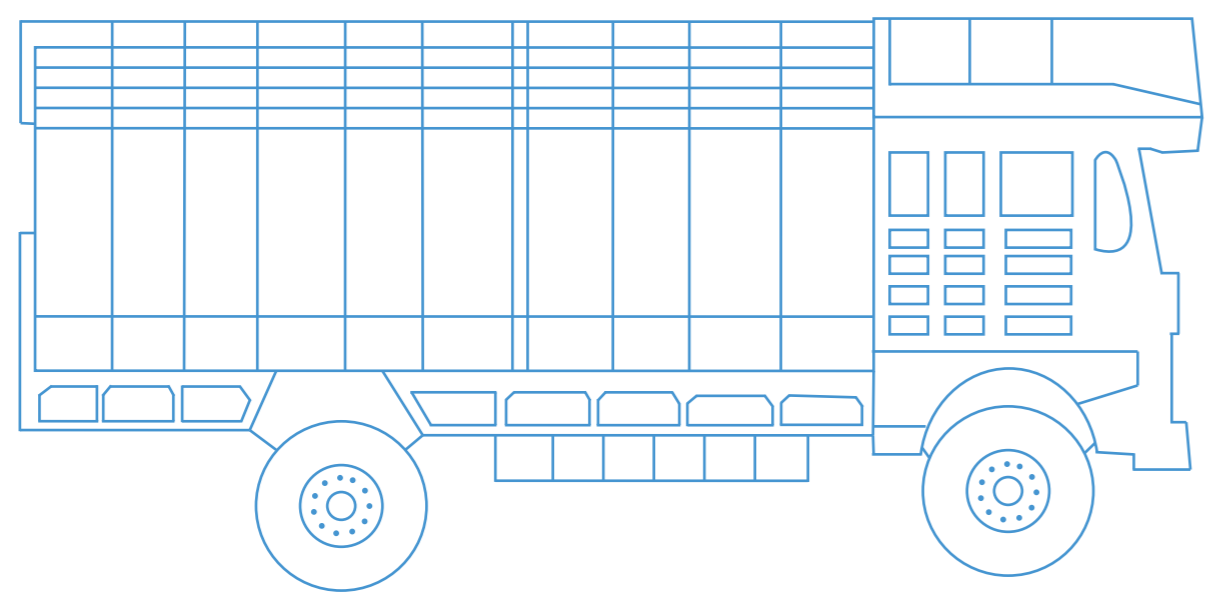
SUCCULENT PIECES OF CHICKEN PAKORA WRAPPED IN LIGHT TORTILLA WITH MIXED LEAF SALAD AND SWEET CHILLI MAYONNAISE. SERVED WITH FRIES AND CRUNCHY GT ROAD SLAW.

## THE PUNJABI BRUNCH | 6.95

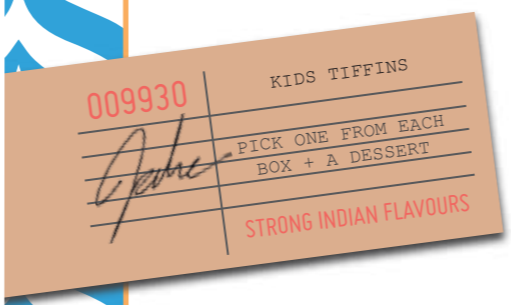
TWO PERFECTLY PREPARED ALOO-METHI PARATHA SERVED WITH LIGHTLY SPICED YOGURT, CHILLI PICKLE AND A CUP OF CHAA.

**EXTRAS- ADD MORE 1.20**  
TWO RASHERS OF BACON, SLICE OF TOAST WITH BUTTER, ONE PORK SAUSAGE, PORTION OF PAPRIKA BEANS.

# PAINT the TRUCK



THIS TRUCK NEEDS TO BE PAINTED UP BEFORE IT GOES OUT ON IT'S LONG JOURNEY ACROSS INDIA. COPY THE PICTURE ABOVE SO WE CAN GET IT ON IT'S WAY.



# KIDS TIFFINS

PICK & MIX ONLY 5.95

(AVAILABLE UP TO 10 YEARS OLD)  
CHOOSE FROM:

CHICKEN PAKORA  
VEGETABLE PAKORA  
PAKORA BREAD

CHANI CHICKEN  
CHICKEN TIKKA MASALA  
BEEF RAJASTHANI

BASMATI RICE  
CHIPS

SERVED WITH FRUIT JUICE OR MILK AND A KULFIPOP DESSERT

