

SOUP

Chef's Special Soup of the Day \$8.50
Served with Indian bread sticks

VEGETARIAN STARTERS



Veg Mix Platter [NF] \$29.50
Assortment of chef's special vegetarian entrées served on a sizzler platter served with Homemade Mint & Tamarind Chutney

Aloo Tikki (2 pcs) [DF, VG, NF] \$9.50
Homemade golden fried cutlets of mashed potatoes filled with spiced green peas served hot with Tamarind Chutney

Aloo Tikki Chat (2 pcs) [NF] \$11.90
Homemade cutlets of mashed potatoes served warm topped with creamy yogurt tamarind, chutney finished with red onions and fresh coriander

Samosa (2 pcs) [DF, VG, NF] \$9.50
Homemade golden triangular savory pastry filled with mouthwatering-spiced potatoes green peas fresh tempered spices and coriander served with Homemade Tamarind Chutney

Samosa Chat (2 pcs) [NF] \$11.90
Homemade golden triangular savory pastry filled with mouthwatering spiced potatoes green peas fresh tempered spices and coriander topped with yogurt mint, tangy tamarind chutney and garnished with red onions

Gobi Manchurian [VG, NF] \$12.90
Cauliflowerettes stir-fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo-Chinese fusion)

Paneer Tikka (4 pcs) [GF, NF] \$11.90
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor served with Homemade Mint & Yogurt Chutney

Paneer Pakora [GF, NF] (4 triangular pcs) \$11.90
Fresh cubes of cottage cheese dipped in lightly spiced chickpea batter and fried sprinkled with chef's special seasoning served with tamarind chutney

Chilli Cheese [NF] \$12.90
Cottage cheese stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander, a classic Indo-Chinese fusion

Onion Bhaji [GF, DF, VG, NF] \$8.50
Crispy-spiced batter fried onion rings seasoned with chef's special spices served with Homemade Tamarind Chutney

Honey Soy Gobi [DF, NF] (10 pcs approx) \$10.90
Batter fried cauliflowerettes tossed with honey soy and sesame seeds finished with coriander

Paneer Manchurian [VG, NF] \$13.90
Cottage cheese stir-fried with diced pepper & onions tossed together in Spicy Manchurian sauce (An Indo-Chinese fusion)

NON-VEGETARIAN STARTERS

Jai Ho Mix Platter (8 pcs) [GF, NF] \$29.50
Chef's exquisite assortment of Tandoori chicken, Chicken Tikka, lamb seekh kebab and seafood served on a sizzling platter served with Homemade Mint & Tamarind Chutney

Tandoori Chicken [GF, NF]
A Punjabi Delicacy Chicken (Bone on) marinated with Jai Ho own ground garam masala (blend of spices) using yoghurt finished to perfection in a tandoor served with lemon wedge served with Homemade Mint & Yogurt Chutney

Half (4 pcs) \$13.00, Full (8 Pcs) \$26.00

Lamb Seekh Kebab (2 pcs) [GF, NF] ... \$12.50
Moist lean minced lamb mixed with chef's special freshly ground spices rolled on skewers cooked in tandoor served with Homemade Mint & Yogurt Chutney

Chicken Lollipop (3 pcs) [GF, NF] ... \$12.50
A North-Indian favorite, marinated frenched chicken drumsticks served straight from the clay oven with a lemon wedge served with Homemade Mint & Yogurt Chutney

Chicken Tikka (4 Pcs) [GF, NF] \$13.50
Boneless pieces of chicken marinated overnight with yoghurt, mixed herbs and spices slow cooked in a tandoor served with Homemade Mint & Yogurt Chutney

Kashmiri Lamb Cutlet (2 pcs) [GF, NF] \$14.90
Slow cooked spring lamb cutlets marinated in minted yoghurt and black pepper, a famous delicacy from Kashmir valley served with Homemade Mint & Yogurt Chutney

Fish Amritsari (4 Pcs) \$14.50
Boneless fish fillets marinated in spiced chickpea flour and deep fried served with lemon wedge served with Homemade Mint & Yogurt Chutney

Spicy Jumbo Tandoori Prawns (5 pcs) \$18.50
Succulent king prawns prepared in spicy marinade and roasted in the heart of tandoor served with lemon wedge served with Homemade Mint & Yogurt Chutney

CHEF'S SIGNATURE DISHES

Jai Ho Murg Kali Mirch [GF, NF] ... \$20.90
(Velvety Peppered Chicken Curry) Chicken pieces with bone cooked in smooth gravy of tomato, onions, freshly cracked black pepper and coriander, a delicacy from North India

Lamb Shank Curry [GF, DF, NF] \$29.90
Slow cooked 400gram+ Lamb Shank with flavorful spices for tempting main course

Punjabi Goat Curry [GF, DF, NF] \$20.90
Prime cuts of spring goat (bone on) slow roasted with chef's special herbs and spices finished with fresh coriander

Tawa Paneer Bhurji [GF, NF] \$20.90
Skewers of marinated cottage cheese and green peas cooked with chef's special herbs and spices served on a Tawa

Keema Matar \$20.90
Freshly ground spring lamb mince pan roasted with chef's special spices, peas & herbs garnished with coriander

Matar Malai Methi [GF] \$18.50
Premium peas cooked in a creamy gravy with a blend of exotic fenu leaves and mint along with selected spices

Goat Rahara \$20.90
Lean Goat pieces on the bone slow cooked with spiced infused minced goat in Rich garlic, ginger, onion, tomato in selected spices and herbs finished with fresh coriander



FARM FRESH POULTRY

We use chicken tikka to make all our chicken dishes

Butter Chicken [GF] \$20.90
Morsels of marinated boneless chicken simmered in velvety tomato, cashew nut and exotic fenu leaves with gravy garnished with fresh cream

Chicken Tikka Masala [GF, NF] ... \$20.90
Chicken tikka sautéed with tomato, onion and capsicum finished with fresh coriander, a delicacy from North India

Chicken Vindaloo [GF, NF] \$20.90
Pieces of chicken and potatoes cooked in hot vindaloo sauce garnished with coriander

Chicken Saag Wala [GF, NF] \$20.90
Chicken pieces cooked with chopped spinach and onions, tomato and spices garnished with fresh cream

Chicken Korma [GF] \$20.90
Chicken pieces cooked with herbs in creamy gravy garnished with cashew nuts



SPRING LAMB FROM THE PADDOK

Lamb Rogan Josh [GF, NF] \$20.90
Lean pieces of spring lamb simmered in rich onion, tomato gravy with fennel and selected spices garnished with coriander

Lamb Vindaloo [GF, NF, DF] \$20.90
Lean pieces of spring lamb and potatoes cooked in hot vindaloo sauce garnished with coriander, a delicacy from goa

Lamb Saag Wala [GF, NF] \$20.90
Lean pieces of spring lamb cooked with chopped spinach (saag) and onions, tomato and spices garnished with fresh cream

Lamb Rahara [GF, DF, NF] \$20.90
Lean pieces of spring lamb slow cooked with minced lamb (keema) in rich onion, tomato, selected spices until perfection finished with fresh coriander

Shahi Paneer \$18.50
Premium cottage cheese simmered in velvety creamy tomato, cashew nut & fragrant herbs gravy garnished with fresh cream

Punjabi Chicken Curry [GF, NF] ... \$20.90
Tender chicken pieces simmered in chef's special spiced gravy garnished with cream and coriander

Palak Aloo [GF, NF] [VG/DF optional] .. \$16.50
Freshly roasted potato chunks cooked with chopped spinach, onions, tomato and spices garnished with fresh cream

Chilli Chicken [NF, DF]
Crispy pieces of chicken stir fried with mixed peppers and onions tossed together in chili garlic sauce garnished fresh coriander, a classic Indo-Chinese fusion

Choice: Entrée .. \$13.50, Main .. \$20.90

Kashmiri Chicken [GF] \$20.90
Tender chicken pieces simmered in traditional Kashmiri chilies and fennel scented yoghurt gravy

Chicken Madras [GF] \$20.90
Pieces of Chicken sealed along with mustard seeds and coconut milk cooked till perfection with chef's special Southern Indian sauce garnished with coconut

Chicken Methi Wala [GF, NF] \$20.90
Morsels of marinated chicken tikka cooked in a creamy gravy with a blend of exotic fenu leaves (Methi) and mint along with selected spices



Kashmiri Lamb [GF] \$20.90
Lean pieces of spring lamb simmered in traditional Kashmiri chilies and fennel scented yogurt gravy, a famous delicacy from Kashmir valley

Lamb Do Pyaza [GF, DF, NF] \$20.90
Diced pieces of spring lamb tossed with chunky onion pieces with hot and spicy gravy topped with fresh coriander

Lamb Korma [GF] \$20.90
Diced cubes of lean spring lamb cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds

Lamb Madras [GF] \$20.90
Lean Pieces of Spring Lamb sealed along with mustard seeds and coconut milk cooked till perfection with chef's special Southern Indian sauce garnished with coconut

PRIME CUTS OF BEEF

Beef Rogan Josh [GF, NF, DF] \$20.90
Diced beef cubes simmered in rich onion, tomato gravy with fennel and selected spices garnished with coriander

Beef Korma [GF] \$20.90
Tender beef pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds

Beef Vindaloo [GF, NF, DF] \$20.90
Lean pieces of beef and potatoes cooked in hot vindaloo sauce garnished with coriander, a delicacy from goa

Beef Madras [GF] \$20.90
Diced beef top cuts sealed along with mustard seeds and coconut milk cooked till perfection with chef's special Southern Indian sauce garnished with coconut

Eggplant Beef [GF, NF, DF] \$20.90
Beef top cuts slow cooked along with fresh eggplant in special clay pot topped with fresh coriander20

Kashmiri Beef [GF] \$20.90
Lean pieces of beef simmered in traditional Kashmiri chilies and fennel scented yogurt gravy, a famous delicacy from Kashmir valley

Beef Masala [GF, NF, DF] \$20.90
Lean pieces of beef sautéed with tomato, onion and capsicum finished with fresh coriander

FRESH FROM THE OCEAN

Fish Makhani [GF] \$20.90
Marinated pieces of fish simmered in velvety tomato, cashew nut & exotic fenu leaves (methi) gravy garnished with fresh cream

Fish Masala [GF, NF, DF] \$20.90
Fish sautéed with tomato, onion and capsicum finished with fresh coriander, a delicacy from North India

Goan Fish Curry [GF] \$20.90
Fish simmered in special Goa spices, Coconut, dash of cream, mustard seeds, curry leaves finished fresh coriander

Kashmiri Fish [GF] \$20.90
Pieces of fish simmered in traditional Kashmiri chilies and fennel scented yogurt gravy, a famous delicacy from Kashmir valley

Fish Vindaloo [GF, NF, DF] \$20.90
Selected pieces of fish and potatoes cooked in hot vindaloo sauce garnished with coriander, a delicacy from goa

Kashmiri Prawns [GF] \$23.90
Prawns simmered in traditional Kashmiri chilies and fennel scented yogurt gravy, a famous delicacy from Kashmir valley

Prawn Makhani [GF] \$23.90
Marinated black tiger prawns simmered in velvety tomato, cashew nut & exotic fenu leaves (methi) gravy garnished with fresh cream

Prawn Masala [GF, NF, DF] \$23.90
Prawns sautéed with tomato, onion and capsicum finished with fresh coriander, a delicacy from North India

Chilli Prawns [NF, DF] \$23.90
Black tiger prawns stir-fried with mixed peppers and onions tossed together in chili garlic sauce garnished with fresh coriander, a classic Indo-Chinese fusion

Prawn Vindaloo [GF, NF, DF] \$23.90
Black tiger prawns and potatoes cooked in hot vindaloo sauce garnished with coriander, a delicacy from goa

Malabar Prawn curry [GF] \$23.90
Black tiger prawns simmered in special southern spices, Coconut, dash of cream, mustard seeds, curry leaves finished fresh coriander

MARKET FRESH VEGETABLES

Paneer Malai Methi [GF, NF] \$18.50
Diced premium cottage cheese cooked in a creamy gravy with a blend of exotic fenu leaves and mint along with selected spices

Paneer Butter Masala [GF] \$18.50
Marinated premium cottage cheese simmered in velvety tomato, cashew nut and exotic fenu leaves gravy garnished with fresh cream

Kadhai Paneer [GF, NF] \$18.50
Selected premium cottage cheese cubes sautéed with tomato, onion and capsicum finished with fresh coriander

Matar Paneer [GF, NF] \$18.50
Diced pieces of premium cottage cheese slow cooked with peas in selected rich Indian spiced gravy garnished with fresh coriander

Paneer Saag Wala [GF, NF] \$18.50
Freshly cubed premium cottage cheese cooked with chopped spinach, onions, tomato and spices garnished with fresh cream

Shabnam Curry [GF, NF] \$18.50
Fresh mushrooms, green peas and grated premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream



Mix Vegetable [GF, NF] [Vegan optional] \$16.50 Seasonal fresh vegetables sautéed with traditional Indian spices and onion gravy finished with fresh coriander	Tadka Dal [GF, NF] [Vegan optional] \$16.50 Tempered lentils cooked in a very simple mix of fresh herbs, cumin seeds and spices finished with fresh coriander
Vegetable Korma [GF, NF] [Vegan optional] \$16.50 Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds	Dal Balti [GF, NF] \$16.50 Slow cooked kidney beans and black lentils in rich creamy blend of cream and butter served in an authentic Indian Balti
Masaledaar Aloo Gobi [GF, NF] [Vegan optional] \$16.50 Cauliflowerettes and roasted potatoes cooked with cumin seeds, ginger, tomatoes and selected spices finished with fresh coriander	Dal Saag [GF, NF] [Vegan optional] \$16.50 Freshly chopped spinach and tempered yellow lentils slow cooked in ground spices, onions and tomato topped with fresh cream
Aloo Bhangare Baigan [GF, NF] [Vegan optional] \$16.50 Roasted eggplant and potatoes tossed in Jai Ho special gravy garnished with fresh coriander	Malai Kofta [GF] \$18.50 Blended cottage cheese, potatoes, nut dumplings in an exquisite gravy topped with cream and finished with fresh cream
Pumpkin Masala [GF, NF] [Vegan optional] \$18.50 Roasted cubed pumpkins and green peas sealed along with mustard seeds cooked till perfection in Jai Ho special gravy finished with fresh coriander	Vegetable Vindaloo [GF, NF, VG] \$16.50 Seasonal fresh vegetables cooked in hot vindaloo sauce garnished with coriander, a delicacy from Goa
Punjabi Channa Masala [GF, NF] [Vegan optional] \$16.50 Roasted chickpeas slow cooked in thick masala gravy with cumin, ground turmeric garnished with fresh coriander	Vegetable Madras [GF] [Vegan optional] \$16.50 Seasonal fresh vegetables simmered along with mustard seeds and coconut milk cooked till perfection with chef's special Southern Indian sauce garnished with coconut

AROMATIC BASMATI RICE

Basmati Rice [GF, DF, VG, NF] \$4.50 Aromatic basmati rice freshly slow cooked with cumin seeds	Kashmiri Pulao [GF] \$8.90 Aromatic basmati rice cooked with dried fruits, fresh cream & nuts finished with grated coconut
Cumin Rice [GF, DF, VG, NF] \$5.50 Fragrant basmati rice cooked with cumin seeds and onions	Garlic & Mushroom Pulao [GF, NF] \$8.90 Fragrant basmati rice tossed with sliced mushrooms, homemade roasted garlic puree, dash of cream, onions & coriander
Lemon & Mustard Rice [GF, DF, VG, NF] \$6.50 Aromatic basmati rice cooked with mustard seeds, onions & finished with freshly squeezed lemon juice	Chef's Special Handi Biryani Cooked to an aged old recipe using basmati rice and unique blend of herbs served in a traditional Handi complimented with fresh raita
Coconut Rice [GF] \$6.90 Fragrant basmati rice cooked in grated coconut, mustard seeds & fresh cream	CHOICES: Seasonal Fresh roasted Vegetables (GF, NF) (Vegan Optional Without Raita) \$19.90
Peas & Shallots Rice [GF] \$6.50 Green peas tossed with onions, cumin seeds & basmati rice	Tender Pieces of Chicken (GF, NF) \$19.90

SIDES

Pappadams [GF, DF, VG, NF] \$4.50 4 pieces	Tomato and Cucumber Salad [GF, DF, VG, NF] \$7.50 Wedged tomatoes and cucumber seasoned with freshly squeezed lemon juice and chef's special spices
Mango Chutney [GF, DF, VG, NF] \$3.90 Sweet and sour tangy chutney prepared with selected spices	Garden Salad [GF, DF, VG, NF] \$7.90 Fresh garden salad with sliced cucumber, carrots and red onions finished with chef's special seasoning
Mixed Pickles [GF, DF, VG, NF] \$3.90 Seasonal mixed vegetables and green mangoes pickled in an aged recipe of herbs and spices	Indian Beer Nuts (220ml) \$6.50 Roasted beer nuts tossed with spicy tangy spice mix finely chopped red onions, coriander & lemon juice
Raita [GF, NF] \$3.90 Grated crisp cucumber and carrots blended in natural yoghurt flavored with roasted ground cumin and coriander	Homemade Mint & Yogurt Chutney [GF, NF] 70ml - \$2.00, 100ml - \$2.50, 150ml - \$3.50
Warm Chicken Salad [GF, NF] \$11.50 Warm chicken tikka pieces tossed with fresh garden salad and chef's special dressing	Homemade Tamarind Chutney [GF, DF, VG, NF] 70ml - \$2.00, 100ml - \$2.50, 150ml - \$3.50
Red Onion Salad [GF, DF, VG, NF] \$4.90 Freshly sliced red onion rings finished with freshly squeezed lemon juice and chef's special spices	

BREAD BASKET

Naan [NF] \$4.50 Tandoori bread cooked in clay oven brushed with butter	Cheese Naan [NF] \$7.90 Plain flour flaky bread stuffed with premium cottage cheese, herbs and fresh green chillies cooked till perfection in tandoor
Roti [NF] [VG/DF optional] \$4.50 Wholemeal bread cooked in the base of tandoor brushed with butter	Kashmiri Naan \$8.50 Plain flour flaky bread stuffed with the finest selection of dried fruits cooked till perfection in tandoor
Garlic Naan [NF] \$5.10 Tandoori bread cooked in clay oven brushed with garlic butter	Jai Ho Shahi Naan (Family Naan) [NF] \$10.50 Giant plain flour bread topped with sesame seeds and fresh coriander
Laacha Parantha [NF] \$6.50 Wholemeal-layered flaky bread cooked in the base of tandoor brushed with ghee	Masala Kulcha [NF] \$7.50 Stuffed bread with spiced green peas, mashed potatoes, grated cottage cheese and blend of herbs and fresh green chillies cooked till perfection in tandoor
Rumali Roti [NF] \$6.50 Wafer thin flat bread folded together to create a handkerchief envelope	Aloo Parantha [NF] \$7.50 Stuffed bread with spiced mashed potatoes and fresh green chillies cooked till perfection in tandoor
Gluten Free Bread [NF, GF] [VG/DF optional] \$6.50 Gluten free chickpea flour pan fried bread with chef's special spices sprinkled	Keema Naan [NF] \$7.90 Plain flour flaky bread stuffed with minced lamb slow cooked with selected herbs, spices and fresh green chillies cooked till perfection in tandoor
Chilli & Garlic Naan [NF] \$6.50 Plain flour flaky bread cooked in the heart of tandoor with chillies & homemade roasted garlic butter	Pudina Paratha (Mint) [NF] \$6.50 Flaky plain flour bread roasted in the heart of tandoor with roasted mint and butter
Herb & Garlic Naan [NF] \$6.50 Plain flour flaky bread cooked in the heart of tandoor with herbs & homemade roasted garlic butter	Extra Garlic [NF, GF] \$0.60 Add our homemade Roasted garlic butter to any bread
Chicken Tikka Naan [NF] \$7.90 Plain flour flaky bread stuffed with finely chopped chicken tikka slow cooked with selected herbs, spices and fresh green chillies cooked till perfection in tandoor	Milk Shake [contains dairy] \$6.99 Vanilla, Banana, Chocolate, Mango, Strawberry, Raspberry

DRINKS

Lemon Lime Bitters \$6.50	Soft Drinks
Sparkling Mineral Water \$6.50 San Pellegrino, 500ml	Cans: \$4.00, 1.25Ltr: \$7.50, 2Ltr: \$10.00 Coke, Diet Coke, Coke Zero, Fanta, Pepsi, Lemonade, Solo, Sunkist
Fruit Juice \$5.50 Apple, Orange, Mango, Pineapple, Tropical	Mocktails \$9.50
Lassi [contains dairy] (Authentic Indian yogurt drink) \$6.99 Mango, Strawberry, Raspberry, Salted, Sweet	Fruit Punch Ginger Lemon Fizz Lychee Lemon Fizz Coconut Juice Coco Berry Masala Soda

SWEET ENDINGS

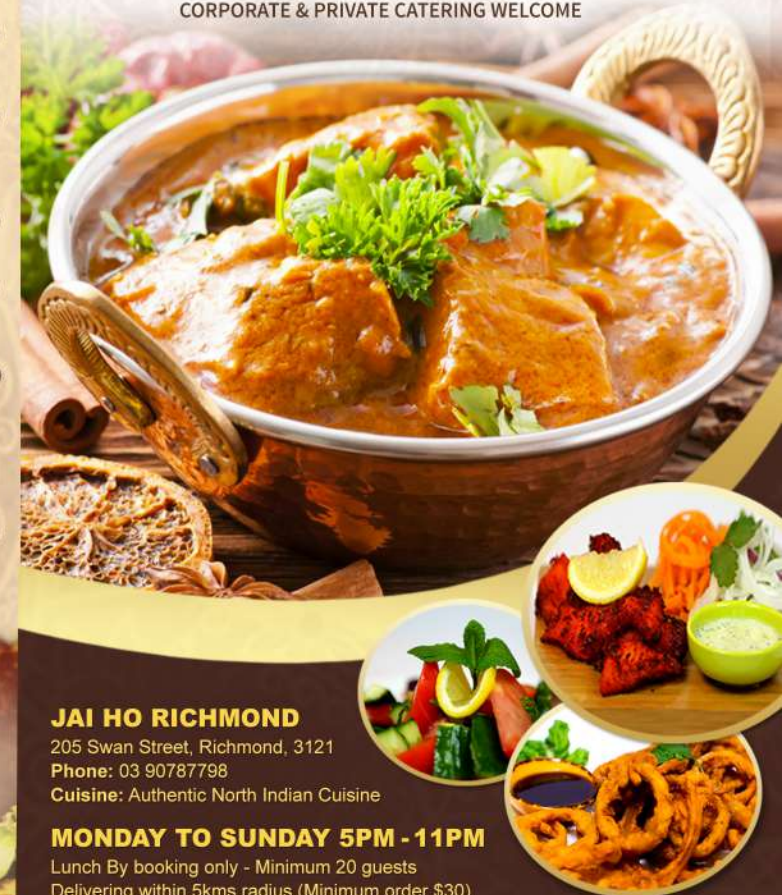
Gulab Jamun with Vanilla Ice Cream \$7.50 Homemade cottage cheese dumplings deep-fried and soaked in sugar syrup	Expresso Kulfi 100ml [NF] \$7.50 Homemade traditional coffee ice cream
Pistachio Kulfi 100ml \$7.50 Homemade traditional ice cream with pistachio nuts	Nutella Naan \$12.90 Naan bread stuffed with creamy nutella served with a dollop of vanilla ice cream & icing sugar
Mango Kulfi 100ml [NF] \$7.50 Homemade traditional ice cream made with king of mangos	
Rose Kulfi 100ml [NF] \$7.50 Homemade traditional rose ice cream	

JAI HO

INDIAN RESTAURANT

(Winner of Melbourne's CBD Best Indian Restaurant 2015 & 2016 @ Spice Out Awards)

CORPORATE & PRIVATE CATERING WELCOME



JAI HO RICHMOND

205 Swan Street, Richmond, 3121

Phone: 03 90787798

Cuisine: Authentic North Indian Cuisine

MONDAY TO SUNDAY 5PM - 11PM

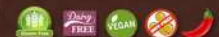
Lunch By booking only - Minimum 20 guests

Delivering within 5kms radius (Minimum order \$30)

Email: info@jaiho-indian-restaurant.com

www.jaiho-indian-restaurant.com

If you have any food/drink allergies or any special dietary requirements please inform our staff.



While Jai Ho Indian restaurant will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.