

papa j's

indian tapas restaurant & bar

TANDOOR & SHARING PLATTERS

SMALL PLATES

Papadum v C	1.5
Masala papadum v C	2.5
Peanut Masala v	5
Spicy Potato Bhajia v	7.5
Masala Chips v C	6
Vegetable Samosa v C, M, MU	5

TANDOOR TAPAS

Masala Lamb Chops M, MU	13
Spicy and succulent, long marinade to achieve the tenderness and deep flavours.	3 pieces
Seekh Kebab M, MU	9
All time favourite skewered lamb mince kebab.	3 pieces
Chicken Tikka Hussaini M, MU	10
Boneless chicken skewered and flavoured with spices. A classic favourite for everyone.	5 pieces
Half Tandoori Chicken M, MU	10
Half chicken, no artificial colour, fresh and succulent, cooked in clay oven.	2 pieces
Malai Tikka M, MU	10
Chicken marinated in yogurt with ground spices, cream and malai.	5 pieces
Ajwaini Paneer Tikka M, MU	10
Chargrilled cottage cheese with carom seeds, spiced and skewered with vegetables and finished in clay oven.	4 pieces

SHARING PLATTERS

Royal Platter C, E, F, M, CR, S	99
Fish Amritsari, Chicken Tikka Hussaini, Lamb Chops, Seekh Kebab, Chicken 65, Chatpata Wings, Malai Tikka, Crispy Fried Prawn, Chicken Curry, Lamb Curry, Pulao Rice, Naans, Chips.	
A True Royal Feast, Ideal for 4-5 People.	
King Platter C, E, F, M, CR	49
Lamb Chops, Seekh Kebab, Chicken Tikka Hussaini, Chicken 65, Chatpata Wings, Malai Tikka, Crispy Fried Prawn & Fish Amritsari.	
Ideal for 3-4 People.	
Queen Platter C, E, M	28
Malai Tikka, Seekh Kebab, Chilli Chicken Dry, Hussaini Chicken Tikka & Lamb Chops.	
Ideal for 2 People.	

NON-VEGETARIAN TAPAS

Chilli Chicken Dry C, E, S	10.5
Strip of Chicken tossed in a wok. A great accompaniment as a tapas dish with your favourite tipple.	
★ Chicken Mongolian C, E, N, P	10.5
Strips of chicken tossed with fenugreek & peanut, a house speciality. A hit with our regulars.	
★ Chicken 65 C, E, M	10
Spicy pan-fried cubed chicken tempered with chilli and curry leaves. A yogurt-based sauce from South Indian recipe.	
★ BBQ Lamb from the Wok C, S, SE	13
Tender cuts of lamb are stir-fried with an aromatic blend of BBQ sauce and sesame.	
★ Chatpata Wings C, E, S	10.5
One of the signatures and no. 1 seller - a must try.	
Honey Wings C, E, S	11
Sweet and Sour! Kids love it!	
Piri Piri Wings C, E, S	10.5
Flat and crispy wings in our famous piri piri sauce.	
Atomic Wings C, E	12
Be Aware! Very very hot.	
Chilli Wala Prawn C, CR, E	14
Prawns tossed in a wok and cooked hot for our patrons who love their prawns spicy and crispy.	
★ Dynamite Prawn (Halal Option Available) C, CR, E, M	15
The classic prawn dish and evertime favourite.	
Fish Amritsari C, E, F	11
Deep-fried fish chunks with liberal flavours.	
Salt and Pepper Squid C	11
Deep fried squid, tossed with garlic and onions	
Chicken Momo C, G, SOY	9
A popular Himalayan delicacy, succulent chicken filling in thin, delicate dough wrappers	

VEGETARIAN TAPAS

Paneer Mongolian v C, E, N, P	10.5
Pan-fried paneer with garlic and peanuts.	
★ Chilli Paneer v C, S	10.5
Cubes of Paneer sauteed in chilli and soya sauce. Extraordinary flavour and Papa J's no. 1 vegetarian tapas dish enjoyed by all.	
★ Vegetable Manchurian v C, S	9
Vegetarian balls tossed in a wok. You won't believe it's not meat! One of our signatures dishes.	
Garlic Mushroom v C	9
Mushrooms prepared in a special spicy chatpata garlic sauce.	
★ Chilli Garlic Lotus Stem v C, S	10
Kamal Kakdi, tossed in garlic and chilli, a unique kasmiri delicacy	
Bhindi Kurkuri v C	8.95
Deep-fried okra seasoned with masala chilli, crispy and moorish, an absolute hit as a tapas	
Tangy Tamarind Aloo C, M, S	9
Potatos tossed in Tamarind sauce, tooped with sweet yougurt and pomegranate.	
★ Palak Chaat v C, M, P	9
Batter fried spinach leaves stacked with sour cream with a hint of tamarind and mint sauce	
Garlic Casava (Mogo) v S	10
Casava tossed in spices with a hint of chilli	
★ Masala Taro Dry (Arvi) v	10
Taro root cooked with PJ spices, a must try!	

CURRIES

CHICKEN CURRIES

Red Wine Chicken Curry (Not Halal) C, M	11
A rich aromatic dish with deep fruity notes of red wine, with warm earthy hints of spices.	
Chicken Chettinadu	11
Cubes of chicken breast in south indian spices - slightly hot.	
Chicken Korma M	11
Cubes of chicken, cashew nuts and coconut sauce - very mild.	
Chicken Tikka Masala M	11
No menu is complete without this great British favourite. This delicious dish is prepared in Papa J's own style creamy sauce.	
★ Murgh kalimirch	11
Cooked in a black pepper sauce. Our chef's signature dishes, you must try at least once. A North Indian specialty.	
Butter Chicken M	11
A classic, chicken cooked in traditional mild, creamy sauce.	

LAMB CURRIES

Pressure-cooker Lamb Curry C	15
Home-style mutton cooked with bone marrowd in a pressure-cooker	
Lamb Roghan Josh	13
Kashmiri delicacy, cubes of lamb cooked in tomato based gravy. Do not be alarmed by the oil as this is roghan	
Saag Gosht M	14
Tender pieces of lamb cooked with either spinach puree, creating a smooth creamy gravy.	
★ Rajastani Lal Mass	14
Traditional boneless pieces of lamb slow cooked in butter with brown onions, tomatoes and various aromatic spices.	

SEAFOOD CURRIES

Fish Curry F, MU	13
Cubes of Talapia fish in traditional masala, coriander seeds green chillies and coconut cream.	
Prawn Masala CR, M	14
Medium-sized prawns cooked in a thick and creamy sauce.	

VEGETARIAN CURRIES

Paneer Butter Masala v M	11
Indian cheese made in a rich butter and tomato-based gravy.	
Mix-Vegetable Kadhai v M	10
Seasonal vegetable tossed with kadhai masala.	
Aloo Gobi v M	9
Potato and cauliflower tempered with ginger.	
★ Achari Bhindi v	11
Okra tossed with cumin and aromatic spices flavoured with mango pickle.	
Chana Masala v M	11
Chickpeas cooked in thick sauce.	
Saag Paneer v M	9
Indian cheese cubes in spinach puree.	

RICE & BREADS

SET MENU : £ 30.00
Recommended for 10 or more people. Ask for more info.

LENTILS

Dal Bukhara (makhani) M	8
Whole urid dal slow cooked in overnight.	
Tadka Dal v M, MU	7
Split mung dal, masoor dal, tuwar dal.	

BIRYANI

(all served with raita)

Lamb Biryani M	14
Chicken Biryani E, M	12.5
Vegetable Biryani M	10

RICE

Boiled Rice (Basmati) v	5
Pulao Rice v M	6
Egg Fried Rice E	6.5
Chicken Fried Rice E	7
Vegetable Fried Rice v	7
Mushroom Fried Rice v	7
Jeera Garlic Rice (Cumin Seeds) v M	7

BREADS

Assorted Naan Basket (serves 3 people) C, E, M	8
Plain Naan C, E, M	2.5
Butter Naan C, E, M	3
Peshawari Naan C, E, M	4
Garlic Naan C, E, M	3
Chilli and Garlic Naan C, E, M	3.5
Cheese Naan C, E, M	4
Cheese and Garlic Naan C, E, M	4
Chilli Naan C, E, M	3.5
Cheese and Chilli Naan C, E, M	4
Tandoori Roti v C	2.25
Butter Roti C, M	2.5
Aloo Paratha C, M	3.5
Keema Naan C, M	6

SALAD AND SIDES

Garden Salad	5
Onion Salad	2
Raita M	3

CHILDREN'S FAVOURITES

Chicken Popcorn C, E	8
Fried Chips	4
Honey Chicken C, E	10

Your food comes out as and when it's ready, so enjoy it as it arrives.

Allergy advice: Our food may contain traces of allergens. For any food intolerance and allergy, customers are kindly requested to assess the level of risk by themselves and consume our food.

To avoid the risk, please ask a member of staff before placing order.

v - vegan, v - vegetarian, - spicy, - extra spicy, ★ Papa J's signature dish

Key to allergens: C - Cereals containing gluten, CE - Celery and celeriac, CR- Crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S- soya beans, SE- sesame, SU - sulphur dioxide

Terms & Conditions: 1. The above dishes are subject to availability of the ingredients. 2. Admittance to the last order is 30 minutes prior to the closing time. 3. Every single dish counts a full portion. 4. It takes a minimum of 45 minutes for the food to arrive at your table. 5. Management reserves the right to accept or reject any order which might affect our standard recipe.