

SEAFOOD SPECIAL DISHES

- Seabass Fillet** £12.95
Fresh fillet seabass cooked with fresh spinach, potatoes and curry leaves garnished with herbs and spices. A tantalising dish
- King Prawn Garlic** £12.95
Tiger prawns with fresh garlic, lime and mango. A mouth-watering dish
- Shahi Salmon M** £11.50
Succulent pieces of fresh salmon marinated in various mild sauce with herbs and spices. Gently roasted in the grill, dressed with fresh mixed salad
- Fish Curry** £10.95
Pieces of white fish marinated with herbs and spices in a tangy tamarind sauce (Medium)

BIRYANI DISHES

The finest basmati rice treated in clarified butter with a touch of mild eastern spices and herbs. Complimented by fresh vegetable curry sauce. Served medium or to your desired strength

- Jalsagor Special Biryani** £11.95
Chicken, lamb and prawn
- Tandoori Mixed Biryani** £11.95
Chicken tikka, lamb tikka and king prawn
- Chicken or Chicken Tikka Biryani** £9.95
- Lamb or Lamb Tikka Biryani** £10.95
- Prawn Biryani** £9.95
- Mixed Vegetable Biryani** £8.95
- Tandoori King Prawn Biryani** £12.95
- Fish Biryani** £10.95

SIDE DISHES

- Mixed Vegetable Curry** £4.45
Mixed with vegetables
- Saag Paneer** Indian cheese with fresh spinach £4.45
- Bombay Aloo** £4.45
Bite size potatoes cooked with garlic and ginger
- Saag Aloo** £4.45
Bite size potatoes cooked with fresh spinach, garlic and ginger
- Bhindi Achari** £4.45
Fresh okra with ginger and garlic flavouring
- Mushroom Bhaji** £4.45
Sliced mushroom cooked in fresh sauce
- Aloo Gobi** Potato and cauliflower £4.45
- Tarka Dhal** Eastern lentils cooked with turmeric £4.45
- Benjol Bhaji** Fresh aubergines with ginger and garlic £4.45
- Mottor Paneer** Indian cheese and peas £4.45
- Saag Bhaji** Spinach with garlic and ginger £4.45
- Chana Masala** Chickpeas £4.45
- Saag Chana** Spinach and chickpeas £4.45

KIDS SPECIALITIES

Served with green salad and chips

- Fish Fingers** £7.95 **Omelette** £6.95
- Scampi** £7.95 Plain / Chicken / Mushroom

ENGLISH DISHES

Served with green salad and chips

- Fried Chicken** £8.20
- Sirloin Steak** £10.95

RICE

All rice dishes include Tilda basmati rice

- Pilau Rice** £3.25
- Boiled Rice** £2.95
- Special Rice** (L) £3.75
Fried with peas and egg
- Fried Rice** (L) £3.75
- Egg Fried Rice** (L) £3.75
- Garlic Pilau Rice** (L) £3.75
- Mushroom Pilau Rice** (L) £3.75
- Keema Pilau Rice** (L) £3.75
- Vegetable Pilau Rice** (L) £3.75
- Coconut Rice** (L) £3.75
- Lemon Rice** (L) £3.75

BREADS

All classic breads are cooked in the tandoori

- Plain Naan** £3.25
- Garlic Naan** £3.75
- Keema Naan** £3.75
- Peshwari Naan** £3.75
- Garlic And Coriander Naan** £3.75
- Cheese Naan** £3.75
- Garlic And Chilli Naan** £3.75
- Cheese And Garlic Naan** £3.75
- Chapatti** £2.50
- Roti** £2.85
- Plain Paratha** £3.25
- Stuffed Paratha** £3.50
- Chips** £2.95

SOFT DRINKS

- Bottle of Drink (1.75L)** £3.95
Coke, Diet Coke or Lemonade

Allergy Disclaimer

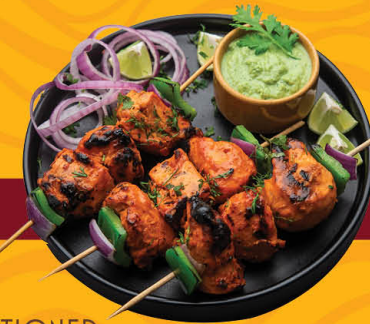
14 Allergens:

Gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soybeans, Milk, Celery, Mustard, Sesame seeds, Lupin & Sulphur Dioxide. If you have any food allergies, intolerances or any related query, please feel free to ask a member of staff before ordering.



Please Note: We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises.

★ ★ ★ ★
MULTI-AWARD WINNING
RESTAURANT & TAKEAWAY
THE FINEST INDIAN & BANGLADESHI CUISINE



TAKEAWAY

Menu

FULLY LICENSED AND AIR CONDITIONED

HOME DELIVERY AVAILABLE

£3 delivery charge within city limits, outside city limits additional charges apply
Minimum order £15.

OPEN 7 DAYS A WEEK

Sunday - Thursday: 5:00pm - 11:00pm | Friday & Saturday: 5:00pm - 11:30pm

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60 ST OWEN'S STREET, HEREFORD, HR1 2PU

STARTERS

Jalsagor Special Platter	£5.50
A fabulous assortment of kebabs, tikkas, pakoras and lamb tikka plus a whole host of vegetables. Served on a bed of fresh continental salad.	
Chicken Tikka / Lamb Tikka	£4.45 / £5.45
Tasty pieces of chicken or lamb in various herbs and spices roasted in a tandoor with Bombay royal cumin	
Meat Samosa	£4.45
Sheek Kebab	£4.95
Minced mixed lamb with Jalsagor special spices and herbs, roasted over charcoal in an oven	
Chicken Shashlik	£5.45
Boneless pieces of chicken cooked in charcoal oven. Served with fresh onion and green pepper	
Tandoori Chicken	£4.75
Tender baby chicken with herbs and spices cooked in the tandoor. Served with salad.	
Tandoori Jhinga	£5.45
Larger sized king prawns cooked in the tandoor until tender an golden brown, with Jalsagor special spices	
Tandoori Mixed Kebabs	£5.45
Lamb tikka, chicken tikka and sheek kebab	
King Prawn And Puri	£5.95
Served with continental salad and puri	
Prawn And Puri	£4.95
Served with continental salad and puri	
Chicken Chat	£4.95
Sweet and sour served with continental salad and a puri	
Fish Pakora	£5.60
Gently grilled, fried with our own spices and sauce. Served with fresh salad.	
King Prawn Butterfly	£5.50
Freshly fried with special sauce	
Chicken Tikka Pakora	£4.95
Fried with our own spices and sauce, served with fresh salad	
Prawn Cocktail	£4.75
Prawns coated with seafood sauce, served with fresh salad	

VEGETARIAN STARTERS

Vegetable Samosa	£4.25
Onion Bhaji	£4.25
Crispy onion moulded then deep fried until golden brown	
Vegetable Pakora	£4.25
Crispy nuggets of cabbage, spinach, potato and spices deep fried until golden brown	
Dall Soup	£4.25
Cooked with eastern lentils	
Paneer Tikka	£5.20
Indian cheese slightly spiced with herbs and spices, roasted in a clay oven	
Aloo Or Chana Chat	£4.45
Sweet and sour served with continental salad and a puri	
Papadom Plain Or Spicy	£0.99
Pickle Tray	£2.99

MANAGEMENT RECOMMENDATION DISHES

Exotic Chicken Tikka / Lamb Tikka M	£9.95 £10.95
A sweet, very mild dish of chicken or lamb with exotic fruits and spices from Bhutan which will bring you a memorable taste of the Orient (Mild)	
Nepali Chicken/ Lamb 🌶️🌶️	£10.95 £11.95
A hot dish cooked with homemade hot pickle sauce, spring onions, garlic and ginger (Madras to Vindaloo)	
Garlic Chilli Chicken / Lamb 🌶️🌶️	£10.95 £11.95
Exquisite South Indian dish. Tender pieces of chicken or lamb tikka cooked with fresh garlic, green chillies, coriander leaves, fresh herbs and Indian spices (Madras)	
Chef's Special Chicken / Lamb 🌶️	£10.95 £11.95
Recommended dish with tender chicken or lamb, cooked with fresh garlic, ginger, spring onions and Jalsagor mixed herbs and spices. A mouth-watering dish (Slightly Hot)	
Shahi Chicken / Lamb 🌶️	£10.95 £11.95
Sweet and sour dish cooked with mango and chef's special herbs, slightly spicy. A true iron skillet dish (Medium to Spicy)	
Honey Minty Chicken / Lamb M	£10.95 £11.95
Tender chunks of chicken or lamb infused with honey sweet mango and fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce (Mild)	

SOUTH BENGAL DISHES

All dishes are decorated on top

Chicken Tikka / Lamb Tikka Palak 🌶️	£10.50 £11.50
Succulent pieces of chicken marinated in various spices and herbs, roasted gently in the tandoor, dressed with fresh spinach	
Chicken / Lamb Chilli Masala 🌶️🌶️	£10.50 £11.50
Tender pieces of chicken or lamb braised in a fiery fenugreek sauce with pepper, garnished with crispy red chilli (Hot)	
Chicken / Lamb Makhoni Special M	£9.95 £10.95
This famous buttery Moghul dish has a rich blend of aromatic herbs, yoghurt and tomato puree. Turns roast chicken into a dish fit for a king (Mild)	
Chicken / Lamb Pahari 🌶️🌶️	£9.95 £10.95
Cooked with chopped onions, tomato, coriander, fresh herbs, spices and chillies.	

KEY:

M = Mild 🌶️ = Hot
J = Medium 🌶️🌶️ = Very Hot

TANDOORI SPECIALTIES MAIN MEALS

An ancient style of cooking which originated from the rugged North West of India. The natural and earthy tone and vigorous use of the freshest herbs and spices result in the most colourful and most delicious tandoori dishes

Half Tandoori Chicken	£8.95	Salmon Grill	£11.95
		Served with vegetables and salad	
Chicken Tikka	£8.95	Spicy Chicken Tikka	£9.95
		Slightly hot	
Lamb Tikka	£9.95	Spicy Lamb Tikka	£10.95
		Slightly hot	
Tandoori King Prawn	£13.95	Tandoori Mixed Grill	£12.95
Chicken Shashlik	£9.95	Mix of lamb tikka, chicken tikka, sheek kebab, tandoori king prawn and 1/4 tandoori chicken	
Lamb Shashlik	£10.95		

JALSAGOR SPECIAL DISHES

Chicken tikka or lamb tikka is included in all dishes

Rajistani Jal Curry 🌶️	£10.95
Cooked with fresh chilli and special herbs and spices, with yoghurt sauce dressed with cheese. Slightly hot and tangy taste	
Devdas Special 🌶️🌶️	£10.95
A traditional Indian dish. Cooked with spring onion fresh and ginger, dressed with fresh garlic and crispy chilli.	
Special Mixed Bhuna 🌶️	£10.95
Chicken Lamb and jumbo king prawns. Our chef's own exclusive recipe (medium)	
Prince Special 🌶️	£11.50
Tandoori Chicken and minced lamb cooked in a spicy tandoori bhuna sauce with a touch of coriander and boiled egg (Medium to spicy)	
Chicken Tikka Rezallah 🌶️	£10.95
Marinated diced chicken garnished with onion & ginger with yoghurt (sweet and sour dishes)	
Moharani Murgh M	£11.20
Tender pieces of chicken tikka breast with special herbs in a thick, cream mango sauce (Mild)	
Pista Pasanda M	£10.95
Special chicken in our own mild sauce, dressed with mixed fruits (Mild)	
Chicken Tikka Amlee 🌶️🌶️	£10.95
Tender pieces of chicken tikka with tamarind sauce (Semi-Dry Dish)	
Chicken Anaz 🌶️	£10.95
Whole breast of chicken marinated then roasted slowly in the grill, then cooked in a medium to mild sauce, served with garlic mushroom and fresh salad	
Chicken Tikka / Lamb Tikka Achari 🌶️🌶️	£10.95 £11.95
Marinated chicken or lamb cooked in a clay oven then re-cooked with chef's own recipe of green mixed pickles. A madras hot dish garnished with fresh salad and coriander	
Naga Chicken Tikka / Lamb Tikka 🌶️🌶️	£10.95 £11.95
Tender pieces of chicken or lamb tikka braised in viper pepper sauce, garnished with crispy red chilli (Madras to Vindaloo)	
Dena Special M	£9.95
Pieces of chicken cooked in a light creamy sauce, wrapped in a spice egg omelette an garnished with freshly cut cucumber.	

BALTI DISHES

These dish are of North Indian origin. Cooked with delicate spices and herbs in an iron skillet. A most popular dish in the midland. Any vegetable can be included with any balti on request for extra 50p per balti

Chicken Or Chicken Tikka Balti	£8.95
Lamb Or Lamb Tikka Balti	£9.95
Prawn Balti	£8.95
King Prawn Balti	£11.95
Vegetable Balti	£7.95

CLASSICS

Bhuna 🌶️	£8.95	Saagwalla 🌶️	£8.95
A semi-dry dish prepared with onions, garlic and ginger with fresh herbs and spices		Cooked with fresh garlic, spinach and fresh herbs	
Pathia 🌶️	£8.95	Vindaloo 🌶️🌶️	£8.95
Hot, sweet and sour dish cooked with rich, spicy tomato paste and chopped coriander		A very hot dish with black pepper, lemon, potato, ginger, chilli and a few spices to add to the quality	
Dansak 🌶️	£8.95	Jalfrezi 🌶️🌶️	£8.95
Hot, sour North Indian dish with hot lentils and pineapple creating a juicy mouth-watering dish		Hot dish cooked with ginger, garlic, green pepper onion and fresh green chilli	
Rogan Josh 🌶️	£8.95	Korai 🌶️	£8.95
A rich, medium, special dish with fried tomatoes and onion. A delicious dish, hot or mild on request		Special herbs and spices cooked with green and red pepper, fresh ginger, coriander and green chilli	
Korma M	£8.95	Dupiaza 🌶️	£8.95
Very mild and creamy, with almonds. Sultanas and coconut. Highly recommended for children		Cooked with chopped green pepper and onion with fresh herbs and a touch of coriander	
Madras 🌶️🌶️	£8.95	Curry Dish 🌶️	£8.95
A most popular hot dish with fresh garlic, ginger, chilli and black pepper		Cooked in a classic, standard curry sauce with herbs and spices	

MASALA M £1 extra

British national dish. Your choice of protein or vegetables cooked with coconuts, almonds, yoghurt and cream with Chef's special sauce to create a mild flavour.

Chicken	£8.95
Lamb	£9.95
Prawn	£8.95
Chicken Tikka	£8.95
Lamb Tikka	£9.95
King Prawn	£11.95
Vegetable	£7.95

If you require your curry to be hotter or milder, or need certain adjustments due to allergies or other reasons then this can be arranged. Please speak to a member of staff. Thank you