

JAIPORE

CATERING MENU

APPETIZER

VEG

	HALF	FULL
ALOO BONDA Spiced potato balls	50	90
PAKORA Mixed vegetable fritters	50	90
ALOO TIKKI Potato patties with chutnies	50	90
LASONI GOBI Tangy cauliflower tossed with onions and bell peppers	50	90
IDLI Steamed rice cakes	50	90
MEDHU VADAI Fried lentil donuts	50	90
VEG SAMOSA Pastries stuffed with potatoes and cauliflower	60	110
KURKURI BHINDI Okra and red onions with lime and chaat masala	60	110
TAMARIND EGGPLANT Eggplant layered with tamarind chutney	60	110
CHILI MUSHROOM Mushrooms tossed with green chilies and ginger	60	110
CHILI PANEER Paneer cheese tossed with green chilies and ginger	60	110

NON VEG

KALMI KABAB Grilled chicken wings with roasted spices	50	90
TANGRI KABAB Chicken drumsticks in a green masala marinade	50	90
SHAMI KABAB Minced lamb and lentil patties	80	150
CHAPLI KABAB Minced lamb with green chilies and roasted spices	80	150
CHICKEN SAMOSA Pastries stuffed with spiced chicken	70	130
KEEMA SAMOSA Pastries stuffed with minced lambs	70	130

SEAFOOD

FISH AMRITSARI Batter fried fish with ajwain	120	230
FISH TIKKA Skewered fish grilled to perfection	120	230
SHRIMP PEPPER FRY Shrimp tossed with fresh coconut and peppercorns	120	230
TAWA SHRIMP Grilled shrimp tossed with tawa masala	120	230
CHILI SHRIMP Shrimp tossed with green chilies and garlic	120	230

ENTRÉE

TANDOORI

	HALF	FULL
CHICKEN TIKKA Skewered chicken tenders in red marinade	100	190
CHICKEN HARYALI TIKKA Skewered chicken tenders in green marinade	120	210
CHICKEN MALAI KABAB Skewered chicken tenders in creamy marinade	120	210
SEEKH KABAB Skewered Lamb Rolls	120	210
SALMON TIKKA Skewered salmon in green masala	120	210
TANDOORI SHRIMP Skewered shrimp grilled to perfection	130	250

CHICKEN

CHICKEN KADAI Chicken cooked with onions and bell peppers	90	170
CHICKEN CHETTINAD Pepper chicken from the house of chettiyars	90	170
MIRAPAKAYA KODI Chicken tossed with coconut, dry red chilies and ginger	90	170
CHICKEN TIKKA MASALA Skewered chicken tikka in a creamy tomato sauce	100	190
BUTTER CHICKEN Chicken strips and bell peppers in a creamy tomato sauce	100	190
CHICKEN KORMA Chicken in a creamy cashew sauce	100	190
CONDAPUR CHICKEN Coconut chicken curry tempered with curry leaves	100	190
CHICKEN KALI MIRCH Chicken cooked in yogurt creamy sauce with peppercorns	100	190
MALWANI HARA MASALA Chicken cooked in green masala with coconut	100	190
CHICKEN PHALL A british Indian curry with three different chilies	100	190
CHICKEN VINDALOO Spicy Goan specialty, potatoes, ginger and dry red chilies	100	190

LAMB

LAMB PEPPER FRY lamb sauteed with coconut, dry red chilie and peppercorn	110	210
LAMB MADRAS Lamb cooked with coconut milk and roasted spices	110	210
LAMB ROGAN JOSH Popular lamb curry from Kashmir	110	210
LAMB DHANSAK A Parsi dish with lentils, spinach and tamarind	110	210
LAMB SAAG Lamb cooked with spinach	110	210
LAMB KORMA Lamb cooked in a creamy cashew sauce	110	210
LAMB VINDALOO Spicy Goan facility, potatoes, ginger and dry red chilies	110	210

SEAFOOD

	HALF	FULL
GOA FISH CURRY A preparation with tamarind and coconut	120	230
FISH MOILEE A dish from Kerela prepared with coconut and curry leaves	120	230
SHRIMP MALAI CURRY A popular Kolkata dish with coconut and garam masala	120	230
SHRIMP VINDALOO Spicy Goan specialty, potatoes, ginger and dry red chilies	120	230

VEGETARIAN

MALAI KOFTA Vegetable balls in a creamy nut sauce	90	170
MATTAR PANEER Creamy paneer cheese and green peas with fenugreek	90	170
PANEER BUTTER MASALA Paneer cheese in a creamy tomato sauce	90	170
PANEER KHURCHAN Grated paneer cheese with bell pepper	90	170
SAAG PANEER Spinach and paneer cheese	90	170
PANEER JALFREZI An anglo Indian dish cooked with chili paste and vegetable	90	170
NAVRATAN KORMA Creamy vegetables and paneer cheese	90	170
SABJI SAAG MALAI Spinach and vegetables	90	170
BAIGAN BHARTA Tandoori smoked eggplant with garden herbs	90	170
AVIAL Eclectic vegetables cooked with coconut, yogurt and curry leaves	90	170

VEGAN

JEERA ALOO Potatoes tossed with cumin, tumeric and fresh coriander	60	110
ALOO GOBI Potatoes and cauliflower cooked with roasted spices	90	170
BHUNI GOBI MATTAR Cauliflower and green peas tempered with cumin	90	170

RICE SPECIALITY

BASMATI RICE Long grain basmati rice	25	40
PEAS PULAV Basmati rice with green peas	30	50
LEMON RICE Basmati rice with lemon, turmeric and curry leaves	50	90
COCONUT RICE Basmati rice cooked with fresh coconut and dry red chilies	50	90
YOGURT RICE Basmati rice with yogurt, fresh coriander and ginger	50	90
VEG PULAV Basmati rice with vegetables	50	90

BIRYANI

	HALF	FULL
Basmati rice cooked with whole masala & garden herbs		
VEGETABLE	60	110
CHICKEN (Bone)	70	130
CHICKEN (Boneless)	80	150
LAMB	90	170
GOAT	100	190
SHRIMP	110	210

BREAD

NAAN	30	50
ONION NAAN	35	65
GARLIC NAAN	35	65
CHILI ONION NAAN	35	65
PANEER CHEESE NAAN	40	70
PARATHA	30	50
ALOO PARATHA	40	70
ROTI	30	50
CHAPATI	30	50

SIDES

MANGO CHUTNEY	20	30
PICKLES	20	30
RAITA	30	50
TAMARIND CHUTNEY	20	30
MINT CHUTNEY	20	30
ONION RELISH	20	30

DESSERT

RICE PUDDING	40	70
GULAB JAMUN	40	70
RASMALI	50	90

HALF TRAY: Feeds 10 - 15 People
FULL TRAY: Feeds 25-30 People

Call us at 845-277-3549 to place the order
Minnium order time 2 days

If you have any allergy please let the waiter know

Jaipore Royal Indian Cuisine
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