

# papa J's

indian tapas restaurant & bar

## SMALL PLATES

<b>Jeera Papadum v</b>	1.5
<b>Masala Papadum v</b>	2.25
<b>Spicy Potato Bhajia v</b>	7.5
<b>Masala Chips v</b>	6
<b>Vegetable Samosa v   C, M, MU</b>	5

## WINGS

<b>★ Chatpata   C, E, S</b>	10
One of the signatures and no. 1 seller - a must try.	
<b>Honey   C, E, S</b>	11
Sweet! Kids love it!	
<b>Piri Piri   C, E</b>	10
Flat and crispy wings in our famous piri piri sauce.	
<b>Dynamite   C, E, M</b>	10
Creamy and tangy.	
<b>Atomic 🌶️🌶️   C, E</b>	12
Be aware! Very very hot.	

## TANDOOR TAPAS

<b>Masala Lamb Chops   M, MU</b>	11   3 pieces
Spicy and succulent, long marinade to achieve the tenderness and deep flavours.	
<b>Gilafi Seekh Kebab   M, MU</b>	9   3 pieces
All time favourite skewered lamb mince kebab.	
<b>Chicken Tikka Hussaini   M, MU</b>	10   5 pieces
Boneless chicken skewered and flavoured with spices. A classic favourite for everyone.	
<b>Tandoori Chicken   M, MU</b>	10   2 pieces
Half chicken, no artificial colour, fresh and succulent, cooked in clay oven.	
<b>Malai Tikka   M, MU</b>	10   5 pieces
Chicken marinated in yogurt with ground spices, cream and malai.	
<b>Ajwaini Paneer Tikka   M, MU</b>	10   4 pieces
Char-grilled cottage cheese with caraway seeds, spiced and skewered with vegetables and finished in clay oven.	

## SHARING TAPAS PLATTERS

<b>King Platter   C, E, F, M</b>	45
Lamb chops, seekh kebab, chicken tikka Hussaini, chicken 65, chatpata wings, malai tikka, crispy fried prawn & fish Amritsari. Ideal for 3-4 people.	
<b>Queen Platter   C, E, M</b>	26
Chicken tikka, seekh kebab, chilli chicken dry, Hussaini chicken tikka & lamb chops. Ideal for 2 people.	

## NON-VEGETARIAN TAPAS

<b>Chilli-Chicken Dry 🌶️   C, E, S</b>	10
Diced chicken tossed in a wok. A great accompaniment as a tapas dish with your favourite tippie.	
<b>★ Chicken Mongolian   C, E, N</b>	10
Strips of diced chicken tossed with fenugreek & peanut, a house speciality. A hit with our regulars.	
<b>★ Chicken 65   C, E, M</b>	10
Spicy pan-fried cubed chicken tempered with chilli and curry leaves. A yogurt-based sauce from South Indian recipe.	
<b>★ BBQ Lamb from the Wok   C, S, SE</b>	13
Tender cuts of lamb are stir-fried with an aromatic blend of BBQ sauce and sesame, then tossed with caramelized onion for a complete and satisfying meal. The combination of smoky and nutty flavours makes this dish a true standout."	

## VEGETARIAN TAPAS

<b>Paneer Mongolian v   C, E, N</b>	10.5
Pan-fried paneer with garlic and peanuts.	
<b>★ Chilli paneer 🌶️ v   C, S</b>	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.	
<b>★ Vegetable Manchurian v   C, S</b>	9
Vegetarian balls tossed in a wok. You won't believe it's not meat! One of our signature dishes.	
<b>Garlic Mushroom 🌶️ v   C</b>	9
Mushrooms prepared in a special spicy chatpata garlic sauce.	
<b>Bhindi Kurkuri v   C</b>	8
Deep-fried okra seasoned with masala chilli, crispy and moorish, an absolute hit as a tapas.	
<b>Aloo Chaat v   C, M, S</b>	9
Famous street food of India! Potato with yogurt, mint and tamarind sauce topped with pomegranate.	
<b>★ Palak Chaat v   C, M, P</b>	10
Batter fried spinach leaves stacked with sour cream with a hint of tamarind and mint sauce.	

## SEAFOOD TAPAS

<b>Chilli Wala Prawn 🌶️   C, CR, E</b>	14
Prawns tossed in a wok and cooked hot for our patrons who love their prawns spicy and crispy.	
<b>★ Dynamite Prawn   C, CR, E, M</b>	15
The classic prawn dish and evertime favourite.	
<b>Fish Amritsari   C, E, F</b>	11
Deep-fried fish chunks with liberal flavours.	

## CHICKEN CURRIES

<b>Chicken Chettinadu 🌶️</b>	10
Cubes of chicken breast in south indian spices - slightly hot.	
<b>Chicken Korma   M</b>	10
Cubes of chicken, cashew nuts and coconut sauce - very mild.	
<b>Chicken Tikka Masala   M</b>	10
No menu is complete without this great British favourite. This delicious dish is prepared in Papa J's own style creamy sauce.	
<b>★ Murgh Kalimirch 🌶️</b>	10
Cooked in a black pepper sauce. Our chef's signature dishes, you must try at least once. A North Indian speciality.	
<b>Butter Chicken   M</b>	10
A classic, chicken cooked in traditional mild, creamy sauce.	

## LAMB CURRIES

<b>Lamb Curry (on the bone) 🌶️   C</b>	13.5
Lamb on its bone marrow for the extra flavour.	
<b>Lamb Rogan Josh</b>	13
Kashmiri delicacy, cubes of lamb cooked in tomato based gravy. Do not be alarmed by the oil as this is rogan.	
<b>Saag Gosht   M</b>	12
Tender pieces of lamb cooked with either spinach puree, creating a smooth creamy gravy.	
<b>★ Rajasthani Lal Mass 🌶️</b>	13
Traditional boneless pieces of lamb slow cooked in butter with brown onions, tomatoes and various aromatic spices.	

## SEAFOOD CURRIES

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

## VEGETARIAN CURRIES

<b>Paneer Butter Masala v   M</b>	11
Indian cheese made in a rich butter and tomato-based gravy.	
<b>Mix-Vegetable Kadhai v   M</b>	9
Seasonal vegetable tossed with kadhai masala.	
<b>Aloo Gobi v   M</b>	8
Potato and cauliflower tempered with ginger.	
<b>★ Achari Bhindi v</b>	11
Okra tossed with cumin and aromatic spices flavoured with mango pickle.	
<b>Chana Masala v   M</b>	8
Chickpeas cooked in thick sauce.	
<b>Saag Paneer v   M</b>	10
Indian cheese cubes in spinach puree.	

## LENTILS

<b>Dal bukhara (makhani)   M</b>	7.5
Whole urid dal slow cooked in overnight.	
<b>Tadka Dal   M, MU</b>	7
Split mung dal, masoor dal, tuwar dal.	

## BIRYANI

	all served with raita
<b>Lamb Biryani   M</b>	13.5
<b>Chicken Biryani   E, M</b>	12
<b>Vegetable Biryani   M</b>	9

## RICE

<b>Boiled Rice (basmati) v</b>	5
<b>Pulao Rice v   M</b>	6
<b>Egg Fried Rice   E</b>	6.5
<b>Chicken Fried Rice   E</b>	7
<b>Vegetable Fried Rice v</b>	7
<b>Mushroom Fried Rice v</b>	7
<b>Jeera Garlic Rice (cumin seeds) v   M</b>	7

## BREADS

<b>Assorted Naan Basket (serves 3 people)   C, E, M</b>	8
<b>Plain Naan   C, E, M</b>	2.5
<b>Butter Naan   C, E, M</b>	3
<b>Peshwari Naan   C, E, M</b>	4
<b>Keema Naan   C, M</b>	6
<b>Garlic Naan   C, E, M</b>	3
<b>Chilli &amp; Garlic Naan 🌶️   C, E, M</b>	3.5
<b>Cheese Naan   C, E, M</b>	4
<b>Cheese &amp; Garlic Naan   C, E, M</b>	4
<b>Chilli Naan 🌶️   C, E, M</b>	3.5
<b>Cheese &amp; Chilli Naan 🌶️   C, E, M</b>	4
<b>Tandoori Roti   C</b>	2.25
<b>Butter Roti   C, M</b>	2.5
<b>Aloo Paratha   C, M</b>	3.5

## SIDES

<b>Raita   M</b>	3
<b>Garden Salad</b>	5
<b>Onion Slices</b>	2

## SET MENU

	28
Recommended for more than ten people. Ask for more info.	

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 - 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.