



Welcome to Janaki. We hope that your visit is an enjoyable and memorable experience. Here at Janaki we aim to give our customers excellent quality food in elegant surroundings served by friendly and attentive staff.

Our food is primarily influenced by the cuisine of Northern India, however, you will also find a rich and varied number of dishes from other parts of India such as the coastal South (Goa and Kerala) and the North-Western state of Gujarat. There may be a few dishes that will be new to many diners and we aim to introduce you to the versatility of Indian cuisine; feel free to ask our staff should you wish to know more about any of the dishes on the menu and, above all, don't be afraid to try anything different!

Unlike most Indian restaurants all of our dishes are cooked in vegetable or sunflower oil rather than ghee which means that, not only are our dishes far healthier, but they are also lighter to digest. Our chefs have also created a range of excellent Indian-influenced salads which can be ordered as main dishes in their own right or to share amongst a group along with your meal. Our menu is complemented by an excellent wine and champagne list which caters to all tastes and has been chosen especially to suit Indian food.

*'A pinch of perfection,
A sprinkling of sophistication and a dash of distinction,
Janaki, the perfect world of Indian cuisine'*

STARTERS

Chicken Pineapple Chat £4.50

Cubes of tandoori chicken with pineapple, diced onion and tomato. Tossed with capsicum, chat masala and coriander leaves.

Chilli Chicken Pakora £4.50

An exceptional dish which combines chicken with a tangy, spicy coating stir-fried with garlic and spring onion.

Lamb Sheek Kebab £4.25

Lean minced lamb mixed with Indian spiced and chargrilled on a skewer served with mint sauce.

Shami Kebab £4.25

Patties of minced lamb with chickpea daal and fine Indian spices.

Janaki Kebab £4.50

our chefs very own special chicken kebab cooked in the tandoor with a garlic béchamel glaze.

Chicken Tikka £4.50

Chicken morsels marinated in herbs, spices, chilli and garlic. Cooked in the tandoor.

Tandoori Chicken £4.50

Thender chicken (on-the-bone) marinated in spiced yoghurt with herbs and cooked in the tandoor.

Malai Tikka £4.50

Chicken marinated in a mild white sauce. A dish inspired by Himalayan cuisine.

Chicken Shashlik £4.75

Marinated spiced chicken, onions, capsicum and tomatoes. Cooked on a skewer in the tandoor oven.

Chicken Pakora £4.50

Succulent pieces of chicken tikka fried in an ajwan and cumin batter

King Prawn Butterfly £5.75

Tiger prawns coated in a mildly spiced batter and fried.

Tandoori Prawns £5.75

Prawns infused with tikka sauce and cooked in the tandoor.

Janaki Platter (serves 2) £10.50

A selection of sheekh kebabs, tandoori prawns, chicken tikka and lamb samosa. Served with mint sauce and tamarind chutney.

Lamb Samosa £4.50

VEGETARIAN STARTERS

Kachori £3.50

A speciality of the North West Indian region of Gujarat. Round pastry balls with a spicy mashed pea filling served with tamarind chutney.

Aloo Tikki £3.50

Mildly spiced potato cutlets filled with onions and peppers.

Vegetable Kebab £4.00

Mixed vegetables combined with spices and potato to form the perfect veggie kebab.

Bhel Puri £4.00

A classic Indian snack that incorporates savouries with onions, potato and a tamarind chutney.

Chilli Mushroom £4.25

Mushrooms stir-fried with mixed peppers and fresh green chillies.

Chilli Paneer £4.25

Cubes of succulent Indian cheese stir-fried with onions, peppers and chillies.

Spiced Cauliflower £4.25

Mouth-watering stir-fried cauliflower.

Cutlets £4.00

Potato, onion and vegetables with freshly ground spices combined into patties and fried.

Bateta Vada £3.50

Mildly spiced potato fritters.

Inda Bhujia £3.50

Scrambled eggs cooked with delicate spices topped with spring onions. A perfect light starter.

Vegetarian Platter £8.50

A selection of aloo tiki, vegetable samosa, paneer samosa and kachori.

Vegetable Samosa £3.75

Onion Bhaji £3.50

Mixed Pakora £3.50

CHEFS SPECIALITIES

Murgh Makhani £9.25

Tender pieces of chicken (on-the-bone) spiced and chargrilled in the tandoor then cooked in a mild sauce, finished with cream and a dash of honey. Served with jeera rice.

Masala Grilled Prawns £12.95

King prawns marinated in a fresh, dry spice mixture and grilled until tender.

Butter Chicken £8.95

Tender chicken breast gently cooked in an exquisite buttery tomato sauce. A north Indian classic.

Rara Chicken/Lamb £9.25

A hearty dish in which either chicken or lamb is combined with keema (minced lamb) to provide an excellent mix of textures and flavours.

Desi Murgh £8.95

A rustic Indian dish of chicken cooked with sautéed onions and spring onions with an intense flavour.

Fish Amritsari £10.95

Fillet of Kingfish cooked to perfection with freshly ground spices in a garlic and chilli sauce.

Navratna Korma £8.25

A complex vegetarian dish that incorporates a stunning mix of vegetables with mango, pineapple and grapes.

CHICKEN

Chicken Tikka Masala £6.95

A true classic. Tender pieces of chicken tikka cooked in a rich makhani sauce and finished with cream.

Spicy Green Chicken £7.50

Chicken morsels simmered in a fennel, cardamom and chilli masala, finished with fresh spinach and coriander leaves.

Chicken Jalfrezi £6.95

Strips of chicken cooked with peppers, onions and tomato in a medium-spiced sauce.

Amritsari Chicken £7.50

Chicken cooked in a rich garlic, onion and green chilli sauce.

Chilli Chicken £7.50

Chicken cooked in a sweet and sour garlic sauce topped with fresh coriander.

Keralan Chicken £7.50

Chicken pieces cooked slowly in coconut milk, tempered with cardamom, cloves and cinnamon.

Pepper Chicken £7.50

A popular dish originating in Hyderabad. Chicken cooked with freshly crushed black pepper in a piquant sauce.

Methi Murgh £7.50

Cubes of chicken cooked in a rich sauce with fresh and dried fenugreek,

Madras £6.95

Chicken pieces tempered with mustard seeds, red chillies and curry leaves.

Biryani £8.25

Chicken flavoured with mild spices cooked together with basmati rice and served with a vegetable curry.

LAMB

Roganjosh £6.95

A classic Kashmiri dish cooked with tender lamb in a rich onion and tomato sauce.

Gosht Saagwala £7.50

The perfect combination of curried lamb with pureed spinach in a tomato and green chilli sauce.

Coconut Lamb £7.50

A dish made famous in Goa. Diced lamb cooked with aromatic spices and finished with coconut milk,

Methi Lamb £7.50

Tender morsels of lamb simmered in a fenugreek and chilli masala.

Keema Matter £7.25

Minced lamb and peas cooked in a cumin and cinnamon infused sauce.

Keema Paneer £8.50

Minced lamb cooked with onions and chunks of Indian cheese with garam masala.

Biryani £8.25

Marinated lamb pieces cooked with mild spices in basmati rice, served with vegetable curry.

OLD FAVOURITES

Korma – Mildly spiced in a curry sauce.

Balti – Cooked with fresh blended spices, tomatoes and onions.

Karahi – Medium spiced sauce garnished with tomato and coriander.

Pathia – A sweet and sour tomato-based curry.

Dhansak – Cooked with pineapple and spices in a lentil sauce.

Dopiaza – Diced onion in a thick, spicy sauce.

The above dishes are £6.50(chicken or lamb) and £8.50(prawns)

Our chefs will also be happy to prepare any other dishes at your request.

SEAFOOD

Amritsari Prawns £8.95

A rustic North Indian dish with king prawns cooked in a rich garlic, onion and green chiliti sauce. A must for those who like their dishes full-bodied and spicy.

King Prawn Massala £8.95

Tandoori cooked king prawns in a delicious mild masala sauce.

Goan Prawns £8.95

King prawns cooked with onions, garlic and kokum in a coconut sauce, tempered with mustard seeds and curry leaves.

SALADS

Moong Bean Salad £4.95

Nutritious sprouted moong beans lightly spiced combined with cucumber, tomato and onion to provide a multitude of textures and flavours.

Chickpea Salad £4.95

Chickpeas tossed in aromatic spices and topped with savoury pastry (papdi) for that extra crunch.

Paneer Salad £5.95

Indian cheese coated in spices and pan-fried served with roasted peppers, onions and toatoes.

Chicken Tikka Salad £5.95

Tender morsels of chicken tikka with roasted peppers and onions to make a perfect shared accompaniment to any meal or as a main course.

VEGETARIAN

Mixed Vegetable £4.95

Mixed vegetables cooked in a dry sauce.

Bengan Aloo £4.95

A dry medium-spiced dish combining potato and aubergines.

Bharta £5.50

Exquisite mashed aubergine curry.

Bhindi Masala £5.50

Okra cooked in a blend of spices.

Meloni Tarkari £6.25

Mixed vegetable curry flavoured with kasoori methi and finished with sautéed spinach in a buttery sauce.

Aloo Palak £5.25

Potatoes cooked with fresh spinach in a fragrant green masala.

Aloo Jeera £5.25

Potatoes sautéed in ginger, garlic and cumin seeds.

Paneer Makhanwala £5.95

Cubes of Indian cheese gently simmered in a buttery makhani sauce.

Palak Paneer £5.95

Excellent combination of Indian cheese in a mouth-watering spiced spinach masala.

Matter Paneer £5.95

Indian cheese and fresh green peas cooked in a medium strength sauce.

Chilli Paneer £5.95

Succulent Indian cheese cooked in ginger and garlic then sautéed with peppers onions and green peppers.

Tarka Daal £5.50

Daal cooked in a spicy sauce and garnished with coriander.

Daal Makhani £5.50

A favourite of north India, moong beans are slowly cooked in a buttery spiced gravy.

Channa Masala £5.50

Chickpeas cooked with exotic spices and garnished with slices of onion and green chillies.

Aloo Channa £5.75

Chickpeas and potatoes cooked in a medium spiced sauce.

Kumbh Makhai Palak £5.75

Baby sweetcorn and mushrooms cooked in a rich spinach sauce.

BREADS AND RICES

Plain Rice £1.50

Steamed rice.

Pilau Rice £1.75

Rice cooked with mixed vegetables.

Jeera Rice £1.75

Rice cooked with cumin seeds.

Fried Rice £1.75

Steamed rice fried with onions.

Mushroom rice £2.25

Steamed rice cooked with mushrooms.

Chicken Fried Rice £2.75

Steamed rice cooked with shredded chicken tikka.

Egg Fried Rice £2.25

Steamed rice fried with egg and spring onion.

Navratna Pilau Rice £2.95

Pilau rice with a selection of mixed fruits and cashew nuts.

Roti £1.50

Missi Roti £1.75

Mint Roti £1.75

Nan £1.75

Butter Nan £1.95

Garlic Nan £1.95

Keema Nan £1.95

Cheese and Chilli Nan £2.75

Cheese and Garlic Nan £2.75

Onion and Coriander Nan £2.75

Peshwari Nan £2.25

Paratha £1.75

Aloo Paratha £1.95

ACCOMPANIMENTS

Popadom £0.50

Masala Popadom £0.50

Chutney Tray £2.00

Mango, Lime or Chilli Pickle £1.00

Raita £2.00

Side Salad £2.50

Tomato, cucumber, onion, lettuce and carrot.

BEVERAGES

Draught Beer

	<i>½ pint</i>	<i>pint</i>
<i>Cobra</i>	£1.45	£2.90

Bottled Beer

<i>Kingfisher</i>	£2.75
<i>Stella Artois</i>	£2.75
<i>Budweiser</i>	£2.75
<i>Strongbow</i>	£2.45

Spirits

	<i>25ml</i>
<i>Vodka</i>	£2.30
<i>Bacardi</i>	£2.30
<i>Southern Comfort</i>	£2.30
<i>Jack Daniels</i>	£2.30
<i>Tequila</i>	£2.50
<i>Gin</i>	£2.30
<i>Lamb's Navy Rum</i>	£2.30
<i>Glenmorangie</i>	£2.30
<i>Famous Grouse</i>	£2.30
<i>Johnny Walker (Black Label)</i>	£2.50
<i>Chivas Regal</i>	£2.80
<i>Port</i>	£2.30

Brandy

<i>Remy XO</i>	£7.95
<i>Hennessey</i>	£2.50
<i>Martell</i>	£2.40
<i>Cherry Brandy</i>	£2.00

Liqueurs

<i>Drambuie</i>	£2.30
<i>Grand Marnier</i>	£2.30
<i>Tia Maria</i>	£2.30
<i>Cointreau</i>	£2.30
<i>Sambuca</i>	£2.30
<i>Malibu</i>	£2.30
<i>Amaretto</i>	£2.30
<i>Baileys</i>	£2.30
<i>Crème de Menthe</i>	£2.30

Soft Drinks

<i>Coke</i>	£1.50
<i>Diet Coke</i>	£1.50
<i>Lemonade</i>	£1.50
<i>J2O</i>	£1.75
<i>Mineral Water (Still or Sparkling)</i>	£1.25
<i>Tonic/Slimline Tonic Water</i>	£1.25
<i>Soda Water</i>	£1.25
<i>Falooda – rose milkshake with ice cream</i>	£1.65