JIMMY Indian Fusion PICKLES Restaurant

Craft Fusion Cuisine Ambience

Set Meals (min 2 persons)

Connoisseurs Banquet

Paneer Ki Tikka
Trio of Samosa's
Pickles Tandoori Selection

Chicken Shahi Koorma
Lamb Saagoa
King Prawn Karahi

Aloo Beguni

Pilau Rice
Naan

Dessert of the day

Coffee

30 per person

Fusion Banquet

Thai Fish Cakes
Tandoori Duck Stir Fry
Spicy Mussels
Yorkshire Twist

Supreme Chicken
Coriander Salmon
Shredded Confit of Duck
Lamb Tikka Masala

Spiced Banana Bhaji

Pilau Rice
Fusion Roti (Ajwani Seeds)

Dessert of the day

Coffee

32 per person

MOËT & CHANDON CHAMPAGNE
Hennessy COGNAC
KINGFISHER
COBRA
BRITISH Curry Awards

JIMMY PICKLES
Indian Fusion Restaurant

Hennessy
COGNAC

Appetizers

1. **Thai Fish Cakes** with shashliq vegetables and coriander salad. 9
2. **Deep Fried Onion Pakoras** served with peach yoghurt dressing. 9
3. **Spicy Mussels** in herbed bhunja sauce served with garlic bread 9
4. **Trio of Samosas** served with cucumber salad and garlic chilli sauce. 9
5. **Spice Roll** with succulent pieces of chicken and mushrooms with a chapati. 9
6. **Tandoori Duck Stir Fry** served with spring salad. 9
7. **Jimmy Pickles Tandoori Selection** served with cucumber chutney. 9
8. **Paneer Ki Tikka** cubes of Indian cheese infused with shahi jeera 9
9. **Tandoori King Prawns** marinated and barbecued in the clay oven. 12
10. **Seafood Stir Fry** 9
11. **Chicken 65** Strips of chicken marinated and stir fried with oriental spices. 9
12. **Vegetarian Mix** paneer tikka onion pakora & samosa 9

Fusion Main Course

13. **Coriander Marinated Salmon** served with bhindi & aloo bhaji and chilli salad. 20
14. **Beef Shatkora** served with basmati rice. 20
15. **Thai Bani Chicken** chicken breast stuffed with minced lamb complemented by thai red sauce, served with basmati rice. 20
16. **Spiced Monkfish** with new potatoes, served with basmati rice. 20
17. **Seared Scallops Scented Gram Masala** served with saag bunja sauce and basmati rice. 20
18. **Orange Jalfrezi Ka Murg** chicken breast cooked in an orange Jalfrezi sauce, served with basmati rice. 19
19. **Tenga Ki Seabas** spiced, marinated fillet of seabass cooked in a tomato and mango tangy sauce served with basmati rice. 19
20. **Shreaded Confit of Duck** cooked in an orange Jalfrezi sauce, served with basmati rice. 19
21. **Venison Marinade** served with basmati rice and thai red curry pepsila sauce. 20
22. **Pigeon Breast** plum tomatoes and fresh methi 20

Chef's Special

23. **Seafood Stir fry** seafood served with seasonal vegetables. 14
24. **Shell Fish Supreme** spiced king prawn & scallops cooked in a garlic & spring onion infused sauce, served with basmati rice. 20
25. **Chicken Makoni** roasted chicken mildly spiced, cooked with ground almond, butter and cream. 14
26. **Jaipuri** morsels of boneless chicken simmered in a delicate sauce with ground almond, fresh ginger and coriander. 13
27. **Sylheti Jalfrezi** pepper & onion hot sauce. 13
28. **Tikka Masala** the infamous creamy dish. 13
29. **Tawa** chicken or lamb 13, king prawn 19
With fresh methi (fenugreek), medium hot.

Tandoor Clay Oven Dishes

Please allow extra time for these dishes

30. **Tandoori Chicken** 12
31. **Chicken Tikka** 12
32. **Tandoori King Prawns** 20
33. **Shashliq** 14
34. **Tandoori Duck Stir Fry** 12
35. **Tandoori Deluxe** 13

Traditional Main Courses

The following dishes are available in

chicken or veg @	12
chicken tikka @	13
king prawn @	19
lamb @	13
duck @	13

36. **Shahi Korma** mild fruity dish.
37. **Tuk Jal Misti** hot, sour, sweet.
38. **Naga Chilli** spicy hot dish cooked with very hot Bangladeshi Naga chillies in thick sauce.
39. **Saagoa** cooked in a spinach sauce.
40. **Sath Lemon** flavoured with Bangladeshi lemon in medium spiced sauce.
41. **Achari** fairly hot with spices and Bangladeshi pickles.
42. **Karahi** traditional kashmir dish.
43. **Muslam** with green chilli, fresh coriander, hotter than medium.
44. **Roshuni Tarkari** garlic infused curry.

Biryanies

Served with Tarka Dall curry sauce, usually medium hot (hot or mild on request).

45. **Chicken Biryani** 16
46. **Lamb Biryani** 18
47. **King Prawn Biryani** 20
48. **Vegetable Biryani** 14

Accompaniments

Vegetables

side dishes

49. **Bombay Aloo** 7
50. **Saag Paneer** 7
51. **Mushroom Bhaji** 7
52. **Saag Bhaji** 7
53. **Mattar Paneer** 7
54. **Spiced Banana Bhaji** 7
55. **Tarka Dhall** 7

Seasonal Vegetables

Home style
(when available) Allow extra time for these dishes.
side dishes

56. **Uri Bis with Sag** 7
57. **Cauliflower Bhaji** 7
58. **Bindhi Bhaji** 7
59. **Baby Aubergine** 7

Rice

60. **Steamed Rice** 4
61. **Pilau Rice** 4
62. **Mushroom Rice** 5
63. **Vegetable Pilau** 5
64. **Garlic Fried Rice** 5
65. **Kashmiri Pilau** (fruity) 5

Bread

66. **Naan Bread** 3
67. **Garlic Naan** 4
68. **Keema Naan** 4
69. **Cheese & Chilli Garlic Naan** 4
70. **Peshwari Naan** 4
71. **Tandoori Roti** 3
72. **Paratha** 4
73. **Roti Basket** (Mixed bread) 8

Allergy Notice: Dishes may contain nuts. Please confirm when ordering your meal.