

INDIAN  CUISINE
Jalsa
BAR AND RESTAURANT

FOOD & DRINKS MENU

AUTHENTIC INDIAN FOOD

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Cocktails

LONG ISLAND ICED TEA Vodka, gin, rum, tequila, and triple sec, balanced with fresh lemon juice and a splash of cola—smooth, refreshing, and deceptively strong.	Refreshing, Smooth	18.9	MANGO TANGO MADNESS Rum, Frooti, Secret Syrup	Tangy, Tropical	16.9
COSMOPOLITON Cocktail made with vodka, triple sec, cranberry juice, and fresh lime		16.9	GUAVA SUNSET BREEZE Gin, Mint, Chilli Guava	Fruity, Smooth	16.9
ESPRESSO MARTINI Vodka, Kahlua and freshly brewed coffee		16.9	BRITISH RAJ Gin, Pims, Passionfruit, lime juice topped with Ginger beer	Vibrant, Fruity	16.9
MOJITO Bacardi, Lime, Grenadine	Tropical, Refreshing	16.9	LYCHEE MARTINI Lychee, Vodka, Rum, Rose	Sweet, Floral	16.9
SEX ON THE BEACH Vodka, Peach Schnapps, Pineapple	Sweet, Playful	16.9	INDIAN PINA COLADA Pineapple, Coconut, Vanilla Ice cream, Rum	Creamy, Tropical	16.9

Mocktails

LYCHEE MOJITO	13.9	SPICED GUAVA COOLER	13.9
BLUE LAGOON	13.9	VIRGIN MOJITO	13.9
MANGO MASTANI	13.9	AAM PANNA	13.9
NIMBU MASALA FIZZ	13.9	PINA COLADA	13.9

Beer & Cider

CASCADE LIGHT	HOBART, TAS	9.9	HEINEKEN	HOLLAND	10.9
COOPER PALE ALE	ADELAIDE, SA	9.9	CORONA	MEXICO	10.9
APPLE CIDER	ADELAIDE HILLS	9.9	CROWN LAGER	AUSTRALIA	10.9
PEAR CIDER	ADELAIDE HILLS	9.9	KINGFISHER	INDIA	10.9
HAHN SUPER DRY	AUSTRALIA	9.9	ASAHI	JAPAN	10.9
JAMES BOAGS LAGER	TASMANIA	10.9			

Sparkling



THE LANE LOIS 200ML

11.9

Adelaide Hills SA | A refreshing sparkling from the Adelaide Hills, she'll delight your senses with subtle citrus, wild flower and crunchy apple balanced by a fine bead and crisp acidity.



MIO CAPPELLO PROSECCO 200ML

11.9

King Valley VIC | Bright with floral aromas of pear and citrus. Softly textured with flavours of honeydew and green apple, and a dry citrus finish.



HENKELL ALCOHOL FREE SPARKLING 200ML

11

Germany | Fine fruits such as pear, apple and peach, with light notes of vanilla. Flavour fruity and fresh, fine citrus fruits, lingers on the palate.



HANCOCK & HANCOCK SHIRAZ CUVÉE 200ML

11.9

McLaren Vale SA | Dark berry fruit aromas, sweet plum and spicy flavours, silky tannins and a rich, velvety smooth palate.



THE LANE LOIS 750 ML

45

Adelaide Hills SA | A refreshing sparkling from the Adelaide Hills, she'll delight your senses with subtle citrus, wild flower and crunchy apple balanced by a fine bead and crisp acidity.



HENTLEY FARM BLANC DE NOIR

46

Barossa Valley SA | Pale salmon in colour. Intense aromas of fresh strawberries, raspberries and lemon juice with underlying green apple peel.

White Wines



HENTLEY FARM RIESLING

10.9 45

Barossa Valley | Profile: Lime, lemon blossom, green apple, jasmine. Texture: Talc like texture, bright acidity, great length.



ROBERT OATLEY

SIGNATURE CHARDONNAY

10.9 45

Margaret River WA | A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing chardonnay region.



GIESEN VINEYARD SELECTION

SAUVIGNON BLANC

10.9 45

Marlborough NZ | Crisp and refreshing, expect vibrant tropical, citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc.



THE LANE SAUVIGNON BLANC

11 48

Adelaide Hills SA | Aromas of kaffir lime, gooseberry and lemon thyme with a clean, crisp and fresh palate of finger lime, lemongrass and hints of guava and passion fruit for a textural, mineral finish.



THE LANE PINOT GRIS

11 48

Adelaide Hills SA | The wine displays aromas of lifted guava, white flowers and rose petal with a crisp palate of fresh nashi pear, honey dew and a lively, citrus finish.



PIKES LUCCIO FIANO

10.9 45

Clare Valley SA | Medium bodied, showcasing melon, stone fruit and tropicals. This variety provides a softness and textural quality on the palate that balances the fruit characters and acid beautifully.

Rosé & Moscato



LUNA ROSA ROSADO

Central Ranges NSW | Fresh and fragrant with aromas of raspberry, strawberry and cherry fruits. Balanced by crisp natural acidity to ensure the wine remains structured, bright and fresh.

10.9 42



WILLUNGA 100 GRENACHE ROSÉ

McLaren Vale SA | A dry style rosé showing fresh aromatics of red cherry, rose petal, citrus blossom and hints of bath salt minerality.

48



FIORE WHITE MOSCATO

Australia | Refreshingly spritzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness.

10.9 42



FIORE PINK MOSCATO 200ML

Australia | Fresh, spritzy Pink Moscato with lifted rose water and hint of spicy poached pears. Delicate notes of jasmine sweetness with balanced fresh pomegranate providing a luscious and soft palate.

11.9

Red Wines



RYMILL THE DARK HORSE CABERNET SAUVIGNON

Coonawarra SA | Aromas of cherries, forest fruits, and vanilla, layered with dark cocoa, white pepper, and a savoury hint of salted plum. Aroma of maraschino cherry with ripe berry characters, under pinning toasted oak and white pepper. Medium dusty tannins.

10.9 45



BREMERTON TAMBLYN

Langhorne Creek SA | The Cabernet Sauvignon provides the framework, Shiraz adds berry fruit weight, Malbec adds a perfumed lift and intense colour and the Merlot rounds out the palate.

11 48



FOUR IN HAND SHIRAZ

Barossa SA | Very supple oak influence, Barossa dark fruits and black chocolate characters rise to the fore, it's generous and appealing, with soft, fine powdery tannins and lovely length of flavour.

10.9 45



ROBERT OATLEY SIGNATURE GSM

McLaren Vale SA | Macerated red fruits and musk from Grenache, structure and longevity via Shiraz, Mouvédre's gamey notes and minerality.

11 48



THE LANE SHIRAZ

Adelaide Hills SA | Lifted aromas of forest fruits and clove. Flavours of plum, black pepper and charcuterie with a silky texture and fine tannins.

11 48



WICKS ESTATE PINOT NOIR

Adelaide Hills SA | Our Pinot is fresh, vibrant and pretty. Just watch its colour change as it dances with the light and its soft tannins and savoury flavours of spice gently meld into the background.

10.9 45



HENTLEY FARM THE BEAUTY SHIRAZ

Barossa Valley SA | Red fruits, white florals and tropical stone fruits. Red and blue fruits, strong spice, complexity, green peppercorn. Soft, subtle tannin, broad, savoury finish.

90



RYMILL THE SURVEYOR CABERNET SAUVIGNON

Coonawarra SA | Intense blackberry and cassis balanced by dried herbs, roast capsicum, allspice, peppercorns, and bay leaf. Rich forest fruits drive through a palate layered with spice, oak, baking spice, roasted coffee, and dark chocolate.

120

Non Alcoholic

SOFT DRINKS		GINGER BEER	6
(COKE, COKE ZERO, FANTA, SPRITE, LIFT)	6	MANGO LASSI	7
LEMON LIME BITTER OR		SALTED LASSI	7
SODA LIME BITTERS	7	SWEET LASSI	7
FRESH LIME SODA	7		
SPARKLING WATER (750ML)	8		
ICED TEA (MANGO, PEACH OR LEMON)	6		

Milkshakes / Fresh Juice

VANILLA	8.9	FRESH MIXED JUICE	
CHOCOLATE	8.9	(CARROT, ORANGE AND BEETROOT)	10.9
STRAWBERRY	8.9	MANGO JUICE	6
FRESH APPLE JUICE	9.9	PINEAPPLE JUICE	6
FRESH ORANGE JUICE	9.9		

Spirits - with mixer

HOUSE	9	ULTRA PREMIUM	13
PREMIUM	11		

Gin - with mixer

GORDON'S	9	HENDRICKS	13
BOMBAY SAPPHIRE	11	ROKUGIN	13
TANQUEARY	11		

Vodka - with mixer

SMIRNOFF	9	GREY GOOSE	13
ABSOLUTE	11		

Scotch & Whiskey - with mixer

JOHNNIE WALKER RED LABEL	9	SINGLETON	11
DEEWARS	9	GLENFIDDICH (12 YRS)	13
JAMESON	9	JOHNNIE WALKER GOLD LABEL	13
BALLANTINE	9	JOHNNIE WALKER GREEN LABEL	13
JOHNNIE WALKER BLACK LABEL	11	GLENLIVET	13
CHIVAS REGAL	11	GLENMORANGIE	13
MONKEY SHOULDER	11		

Bourbon - with mixer

JIM BEAM	9	GENTLEMAN JACK	11
CANADIAN CLUB	9	MAKERS MARK	11
JACK DANIELS	9		

Rum / Brandy - with mixer

CAPTAIN MORGAN	9	OLD MONK	11
BUCK EYE	9	HENNESSY	11
ST AGNES	9		

Specials - with mixer

GLENFIDDICH (14 YRS)	15	INDIRI	17
GLENFIDDICH (15 YRS)	15	AMRUT	17
GLENFIDDICH (18 YRS)	17	JOHNNIE WALKER BLUE LABEL	30

Shots

TEQUILA	9	BAILEYS	9
SAMBUCA	9		

Tea & Coffee

SELECTION OF COFFEE AND TEA (MED)	5	INDIAN MASALA CHAI TEA	6
SELECTION OF COFFE AND TEA (LARGE)	6		

Salad Bowls

PANEER TIKKA

17.9

Grilled paneer tikka served over fresh greens with pickled onions, jalapeños, beetroot, avocado, and cheesy peppers, finished with house-made spicy mayo.

MUSHROOM TIKKA

17.9

Crispy house-made mushroom patty on fresh capsicum, mixed salad, carrot, cucumber, beetroot, avocado, tomato, and pickled onion, drizzled with spicy mayo and Italian glaze.

CHICKEN TIKKA

18.9

Juicy chicken tikka on a crispy salad mix, topped with pickled onion, cheesy peppers, and house-made spicy mayo.

ALOO TIKKI

16.9

Crispy house-made potato patty on fresh capsicum, mixed salad, carrot, tomato, pickled onion, and beetroot, drizzled with spicy mayo and Italian glaze.

Veg. Starters

PAPADUM PLATTER (4PC)

9.9

Crispy, golden lentil wafers served fresh and perfectly seasoned, served with dipping sauces.

MASALA PAPADUM (2PC)

8.9

Crisp lentil wafer topped with fresh onions, tomatoes, herbs, and mild spices.

PEANUTS MASALA

8.9

Crunchy, tangy mix of roasted peanuts tossed with onions, tomatoes, and fresh spices.

PANI PURI (6PC)

10.9

Crisp, hollow puris filled with tangy spiced water, potatoes, and chickpeas.

DAHI PURI

10.9

Delightful street-style snack with crisp puris filled with spiced potatoes, yogurt, and chutneys.

SAMOSA (2PC)

10.9

Crispy, golden pastry filled with spiced potatoes and peas.

MIX VEG PAKORA (5PC)

11.9

Crispy fritter made with fresh seasonal vegetables dipped in spiced gram-flour batter.

ONION BHAJI (4PC)

12.9

Crispy, deep-fried fritter made with sliced onions coated in a spiced gram-flour batter.

PANEER PAKODA (6PC)

17.9

Soft, succulent paneer cubes dipped in a seasoned gram-flour batter and deep fried to perfection.

SAMOSA CHAAT

13.9

Crispy samosa pieces with tangy chutneys, yogurt, and aromatic spices.

ALOO TIKKI CHAAT

13.9

Crispy potato patty topped with tangy yogurt, chutneys.

PALAK PATTI CHAAT

13.9

Crispy spinach leaves coated in a light batter and topped with yogurt and chutneys.

DAHI BHALLA (5PC)

13.9

Soft lentil dumplings soaked in creamy yogurt and topped with sweet and tangy chutneys.

DAHI BHALLA PAPDI CHAAT

15.9

Soft lentil dumplings and crisp papdi topped with creamy yogurt and tangy chutneys.

CHAAT PAPDI

13.9

Crisp wafers layered with potatoes, chickpeas, yogurt, and tangy chutneys.

BHEL PURI

11.9

Crunchy mix of puffed rice, sev, chutneys, and fresh vegetables.

PANEER 65

18.9

Crispy, batter-fried paneer tossed in a spicy South Indian-style sauce.

TANDOORI PANEER TIKKA (6PCS)

19.9

Soft paneer cubes marinated in spiced yogurt and grilled for a smoky, flavourful bite.

AFGHANI SOYA CHAAP

19.9

Tender soya chaap marinated in a rich, creamy Afghanistyle mix for a mild yet flavorful taste.

TANDOORI SOYA CHAAP

19.9

Tender soya chaap sticks marinated in rich tandoori spices and grilled to smoky perfection.

Non-Veg. Starters

CHICKEN PAKORA (6PC)

Tender chicken pieces coated in a spiced gram-flour batter and deep-fried until crispy.

19.9

CHICKEN 65

Spicy, crispy fried chicken tossed in South Indian-style herbs, chilli, and curry leaves.

19.9

TANDOORI CHICKEN TIKKA (6PC)

Juicy chicken pieces marinated in spiced yogurt and grilled for a smoky, tender finish.

20.9

MALAI CHICKEN TIKKA (6PC)

Tender chicken pieces marinated in creamy yogurt, cheese, and mild spices for a rich, silky flavour.

20.9

AMRITSARI FISH

Crispy, gram-flour-battered fish fried to golden perfection with classic Punjabi spices.

20.9

TANDOORI CHICKEN ON THE BONE (HALF)

Tender chicken marinated in traditional tandoori spices and slow-grilled to smoky perfection.

19.9

TANDOORI CHICKEN ON THE BONE (FULL)

Tender chicken marinated in traditional tandoori spices and slow-grilled to smoky perfection.

23.9

TANDOORI ACHARI PRAWNS

Succulent prawns marinated in tangy pickle spices and grilled to smoky perfection.

24.9

LAMB SEEKH KEBAB

Minced lamb blended with aromatic spices, shaped onto skewers, and grilled to juicy perfection.

21.9

Wok Dishes

(BLEND OF INDIAN AND CHINESE FLAVOURS)

VEGETABLE MANCHURIAN

Crispy vegetable dumplings tossed in a rich, tangy Indo-Chinese sauce.

18.9

CHILLI PANEER

Crispy paneer tossed in a spicy, tangy Indo-Chinese sauce with peppers and onions.

19.9

CHILLI MUSHROOM

Crispy mushrooms tossed in a spicy, tangy Indo-Chinese sauce.

19.9

CHILLI CHICKEN

Tender fried chicken tossed in a spicy, tangy Indo-Chinese chilli sauce.

20.9

CHILLI GARLIC NOODLES

Stir-fried noodles tossed with fragrant garlic, chilli, and fresh veggies.

18.9

HAKKA NOODLES

Stir-fried noodles tossed with fresh veggies, soy sauce, and aromatic seasonings.

17.9

EGG NOODLES

Soft, stir-fried noodles tossed with vegetables and savoury seasoning.

19.9

CHICKEN NOODLES

Stir-fried noodles tossed with tender chicken, veggies, and savoury seasoning.

20.9

VEG FRIED RICE

Fragrant basmati rice stir-fried with fresh mixed vegetables and light soy seasoning.

18.9

CHICKEN FRIED RICE

Fragrant stir-fried rice tossed with tender chicken, veggies, and savoury seasonings.

19.9

Coconut Coast Cuisine

(SERVED WITH SAMBHAR + COCONUT CHUTNEY + TOMATO CHUTNEY)

PLAIN DOSA

Crispy, thin, golden-brown crepe made from fermented rice and lentil batter.

15.9

CHICKEN TIKKA DOSA

A crispy South Indian dosa filled with flavorful chicken tikka and aromatic spices.

18.9

MASALA DOSA

Crispy golden dosa made from fermented rice & lentil batter, filled with a spiced potato & onion masala.

16.9

EGG PEPPER MASALA DOSA

A crisp dosa layered with spiced egg, freshly crushed black pepper, and aromatic herbs.

17.9

MYSORE MASALA DOSA

Crispy, golden-brown dosa filled with a spiced potato filling and spread with tangy, flavorful Mysore chutney.

17.9

Kids Menu

CHICKEN NUGGETS AND CHIPS

15.9

KIDS PENNE PASTA

14.9

FISH AND CHIPS

16.9

KIDS PANEER BUTTER MASALA

18.9

SALT AND PEPPER SQUID AND CHIPS

16.9

(SERVED WITH RICE AND CHEESE NAAN)

KIDS BUTTER CHICKEN

18.9

(SERVED WITH RICE AND CHEESE NAAN)

Non-Vegetarian Curries

BUTTER CHICKEN (MILD)

20.9

Tender chicken simmered in a creamy tomato-based sauce with subtle spices.

CHICKEN TIKKA MASALA (MEDIUM)

20.9

Tender chicken tikka simmered in a rich, creamy tomato gravy with balanced medium heat.

CHICKEN KORMA (MILD)

20.9

Tender chicken simmered in a creamy, mildly spiced gravy.

DHABBA CHICKEN CURRY (MEDIUM)

20.9

Dhabba Chicken Curry (Medium) - A rustic, homestyle chicken curry cooked with traditional North Indian spices.

KADAI CHICKEN (MEDIUM)

20.9

Tender chicken cooked with roasted spices, onions, and capsicum in a flavourful kadai gravy.

CHICKEN MADRAS (MILD- MEDIUM)

20.9

A bold, South Indian-style curry cooked with tender chicken, roasted spices, and a rich, fiery tomato gravy.

MANGO CHICKEN (MILD-MEDIUM)

20.9

Tender chicken simmered in a creamy mango-infused sauce with gentle spices.

SPINACH CHICKEN (MEDIUM)

20.9

Spinach Chicken (Medium) - Tender chicken cooked in a creamy spinach gravy with balanced spices.

CHICKEN VINDALOO (HOT)

20.9

A fiery Goan-style curry with tender chicken simmered in a tangy, spicy vinegar-based sauce.

CHETTINAD KAALI MIRCH CHICKEN (HOT)

20.9

A fiery South Indian chicken dish cooked with crushed black pepper, aromatic spices, and curry leaves.

Beef

BEEF MADRAS (MILD)

20.9

Tender beef simmered in a rich, spicy South Indian-style curry with roasted spices.

BEEF CURRY (MEDIUM)

20.9

Slow-cooked tender beef simmered in a rich, aromatic gravy.

DALCHA BEEF (MEDIUM)

20.9

Slow-cooked beef simmered in a rich lentil-based gravy with aromatic spices. A hearty, flavourful Hyderabadi style dish with deep, comforting flavours.

BEEF VINDALOO (HOT)

20.9

Tender beef cooked in a bold, tangy, Goan-style chilli vinegar gravy.

BLACK PEPPER BEEF (HOT)

20.9

Tender beef strips stir-fried with crushed black pepper, garlic, and peppers. A savoury, aromatic dish with a bold peppery kick.

Lamb & Goat

LAMB KORMA (MILD)

21.9

Tender lamb slow-cooked in a rich, creamy cashew-based gravy. Mildly spiced, luxurious, and full of aromatic flavour.

LAMB MADRAS (MILD- MEDIUM)

21.9

Tender lamb simmered in a rich, spicy South Indian-style curry with bold chilli and aromatic spices.

LAMB ROGAN JOSH (MEDIUM)

21.9

Tender lamb slow-cooked in a rich, aromatic Kashmiri gravy. A deep, flavourful curry with warm spices and a silky, redhued sauce.

SPINACH LAMB (MEDIUM)

21.9

Tender lamb simmered in a rich, creamy spinach gravy with aromatic spices.

LAMB VINDALOO (HOT)

21.9

Tender lamb simmered in a fiery, tangy Goan-style sauce with bold spices.

GOAT CURRY (MEDIUM-HOT)

21.9

Tender goat simmered in a rich, aromatic gravy infused with traditional spices. A hearty, slow-cooked dish with deep, comforting flavours.

Fish & Prawns

GOAN FISH CURRY (MILD- MEDIUM)

23.9

A coastal favourite cooked in a rich, tangy coconut based gravy with aromatic Goan spices.

FISH JALFREZZI (MEDIUM)

23.9

Tender fish cooked with colourful peppers, onions, and a tangy-spicy tomato gravy.

GOAN PRAWN CURRY (MILD- MEDIUM)

24.9

Succulent prawns simmered in a rich, tangy coconut based gravy infused with Goan spices.

PRAWN JALFREZZI (MEDIUM)

24.9

Succulent prawns cooked with peppers, onions, and aromatic spices in a tangy, semi-dry sauce.

Vegetarian Curries

DAL TADKA (MILD- MEDIUM)

18.9

A comforting yellow lentil curry tempered with ghee, garlic, and aromatic spices.

CASHEW CORN GOBI (MILD)

19.9

Crispy cauliflower tossed with sweet corn and rich cashew-based spices.

DAL PALAK (MILD- MEDIUM)

18.9

A comforting blend of lentils and fresh spinach simmered with mild spices.

MALAI KOFTA (MILD)

20.9

Crispy cauliflower tossed with sweet corn and creamy cashew-based spices.

DAL MAKHANI (MEDIUM)

18.9

Slow-cooked black lentils simmered in butter, cream, and aromatic spices.

PALAK PANEER (MEDIUM)

20.9

Soft paneer cubes simmered in a smooth, mildly spiced spinach gravy.

ALOO GOBI (MEDIUM)

18.9

A comforting North Indian dish of tender potatoes and cauliflower cooked with aromatic spices.

KADAI PANEER (HOT)

20.9

Cottage cheese cooked with bell peppers, onions, and bold kadai spices.

CHANNA MASALA (MEDIUM)

18.9

A hearty North Indian chickpea curry simmered in onions, tomatoes, and warm spices.

PANEER BUTTER MASALA (MEDIUM)

20.9

Soft paneer cubes simmered in a rich, creamy tomato butter gravy.

MIXED VEG CURRY (MEDIUM)

18.9

A hearty blend of fresh seasonal vegetables simmered in a mildly spiced, flavourful gravy.

BHINDI DO PYAZA (MEDIUM)

19.9

Tender okra cooked with plenty of sautéed onions, mild spices, and aromatic herbs.

MIXED VEG KORMA (MILD)

19.9

A creamy, mildly spiced curry made with a medley of fresh vegetables.

SOYA KADAI CHAAP (MEDIUM)

20.9

Tender soya chaap cooked in a rich, spicy kadai masala with onions and capsicum.

Rice & Biryani

BASMATI PULAO RICE

5.9

Fragrant long-grain basmati gently cooked with mild spices for a light, aromatic flavour.

CHICKEN DUM BIRYANI (MEDIUM)

21.9

Aromatic basmati rice layered with tender, slow-cooked chicken and fragrant spices.

JEERA RICE

7.9

Fluffy basmati rice tempered with aromatic cumin seeds.

CHICKEN TIKKA BIRYANI (MEDIUM)

21.9

Fragrant basmati rice layered with juicy, spiced chicken tikka for a rich, aromatic flavour.

SAFFRON RICE

7.9

Fragrant basmati rice infused with delicate saffron strands for a rich aroma and golden colour.

LAMB DUM BIRYANI (MEDIUM)

22.9

Fragrant basmati rice layered with tender, slow-cooked lamb and aromatic spices.

VEGETABLE DUM BIRYANI (MILD-MEDIUM)

19.9

Fragrant basmati rice layered with mixed vegetables, herbs, and aromatic spices, then slow-cooked to perfection.

GOAT DUM BIRYANI (MEDIUM)

23.9

Fragrant basmati rice layered with tender, slow-cooked goat and aromatic spices, sealed and cooked on dum.

Breads

PLAIN NAAN Soft, fluffy Indian flatbread baked fresh in the tandoor.	4.5	CHEESE GARLIC NAAN Soft, fluffy naan stuffed with melted cheese and brushed with fragrant garlic butter.	6.5
BUTTER NAAN Soft, fluffy Indian bread brushed with melted butter.	5	CHILLI CHEESE NAAN Chilli Cheese Naan - Soft, fluffy naan stuffed with melted cheese and a kick of green chillies.	6.5
GARLIC NAAN Soft, fluffy naan brushed with fragrant garlic butter.	5.5	SPINACH AND CHEESE NAAN Soft, fluffy naan stuffed with creamy cheese and seasoned spinach.	6.5
TANDOORI ROTI Whole wheat flatbread cooked in a traditional tandoor for a warm, smoky flavour.	4	LACCHHA PARATHA A layered, flaky North Indian flatbread cooked with ghee for rich flavour.	6.5
TANDOORI BUTTERED ROTI Soft, tandoor-baked roti brushed generously with melted butter.	4.5	KASHMIRI NAAN A soft, tandoor-baked naan stuffed with sweet nuts, dried fruits, and coconut.	6.5
MISSI ROTI A rustic, protein-rich flatbread made with gram flour and whole wheat.	5.5	JALSA NAAN House Special Naan, stuffed with a flavourful blend of butter, garlic, spinach, green chilli and melted cheese.	7
CHEESE NAAN Soft, fluffy naan stuffed with melted cheese for a rich, comforting bite.	6		

Accompaniments

PAPADUMS (4PC) Light, crispy lentil wafers served fresh and perfectly seasoned.	4	MANGO CHUTNEY Sweet and tangy chutney made from ripe mangoes and aromatic spices.	2.5
PLAIN YOGHURT Smooth, fresh, and naturally creamy yoghurt with a mild, cooling taste.	5	ONION CHILLI SALAD Freshly sliced onions mixed with green chillies, lemon, and mild spices	8.9
CUCUMBER RAITA Cool, creamy yogurt mixed with fresh grated cucumber and mild spices.	5.5	GARDEN GREEN SALAD A fresh mix of crisp lettuce, cucumbers, tomatoes, and seasonal greens.	10
BOONDI RAITA Cool, creamy yogurt mixed with crispy boondi for a refreshing side dish.	5.9	KACHUMBAR SALAD A fresh mix of diced cucumber, tomatoes, and onions with a hint of lemon.	9

Desserts

JALSA KULFI'S (CHOICE OF FLAVOURS)		GULAB JAMUN (2PC)	9.9
MANGO	12.9	GULAB JAMUN WITH ICE CREAM	11.9
PISTACHIO	12.9	BROWNIE WITH ICE CREAM	11.9
MIXED BERRIES	12.9		
FIGS AND WALNUT	12.9		



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We hope you enjoyed your experience at **The Jalsa Bar and Restaurant**.
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