



CULTURED INDIAN CUISINE



Our kitchen prepares menu items that includes dairy, gluten, nuts, shellfish and soy. We can not guarantee menu items to be completely allergen free. There is a maximum of two credit card payments per table. A 20% gratuity will be added to parties of six or more.

BIRIYANI

THURSDAY-SATURDAY ONLY

THALAPAKATI GOAT BIRIYANI	\$20
HYDERABADI CHIKEN DUM BIRIYANI	\$17
JACKFRUIT BIRIYANI	\$16
FISH BIRIYANI	\$20
VEGETABLE DUM BIRIYANI	\$16
MUSHROOM BIRIYANI	\$16
JHOPRI SPECIAL NON-VEG BIRIYANI	\$20
KHEEMA BIRIYANI	\$17
EGG BIRIYANI	\$16
TANGADI KEBAB BIRIYANI	\$18

ANY BIRIYANI FOR 4 \$50

CHICKEN BIRIYANI \$17

Basmati rice cooked with chicken mixed with onions, fresh ginger, cashew nuts and golden raisins, flavored with delicate spices.

LAMB BIRIYANI \$19.99

Gorgeously tender pieces of lamb cooked with long grain basmati rice, cashew nuts, golden raisins and exotic spices.

SHRIMP BIRIYANI \$19.99

Special basmati rice cooked with shrimp, cashew nuts, golden raisins and delicate light spices.

VEGETABLE BIRIYANI \$16.99

Indian basmati rice cooked with fresh vegetables, cashew nuts, raisins and exotic spices.

KHEEMA BIRIYANI \$17.99

Ground goat mixed with long grain with indian spices.

GOAT BIRIYANI \$20

South style thalapakati biriyani.

FISH BIRIYANI \$20

INDO CHINESE

VEG HAKKA NOODLES	\$15.99
VEG FRIED RICE	\$15.99
CHILLI CHICKEN	\$16.99
PANEER CHILLI	\$16.99
CHICKEN FRIED RICE	\$17.99
CHICKEN HAKKA NOODLES	\$17.99

SOUP

TOMATO SOUP	\$5.99
Delicately spiced tomato soup.	
CHICKEN SOUP	\$6.99
A traditional chicken soup subtly flavored with herbs and spices.	
MULLIGATAWNY SOUP	\$6.99
An anglo-indian invention of spicy sput pea soup.	

APPETIZER

SPINACH CHAAT \$9.99

Flash fried spinach with fresh tomatoes onions sweet yogurt and inhouse chutneys with crispy sev.

ASSORTED PAKORA \$7.99

Fresh vegetables dipped in a delicately spices batter and fried to golden perfection.

GOBI MANCHURIAN \$9.99

Battered cauliflower tossed in indo-chinese sauce.

HARABHARA KABAB \$6.99

Fresh spinach balls scrumptiously spiced and deep-fried.

VEGETABLE SAMOSA \$7.99

Crispy fried turnovers deliciously filled with mildly spiced potatoes and peas.

BRUSCHETTA \$9.99

Indo/italian vegetables on indian pav bread with mozzarella cheese.

DEVILED EGG \$8.99

egg york puree with paneer and chat masala.

TANDOORI SHRIMP TACO \$10.99

tandoori shrimp with sour cream dill leaves and kachumber.

SPRING ROLL \$7.99

asian vegetables wrapped in a inhouse made sheets with sweet chili sauce.

PANEER PAKORA BUN \$10.99

paneer tempura battered fried with pickle vegetables in bao bun.

CHICKEN SATAY \$10.99

chicken marinated with bulgogi and peanut sauce.

POTLI CHICKEN SAMOSA \$10.99

stuffed with chicken kheema and chipotle sauce.

GOAT SUKKA \$20.99

Dry goat cooked with fresh coconut and curry leaf.

SEA FOOD

FISH CURRY \$20.99

Cooked with fresh ginger and garlic in a lightly spiced sauce.

SHRIMP CURRY \$20.99

Cooked with fresh ginger and garlic in a lightly spiced sauce.

FISH VINDALOO \$20.99

Exotically prepared in a very spicy sauce.

SHRIMP KARAHAI \$20.99

Shrimp cooked with onions, tomatoes and light spices, an uncommon flavor.

SHRIMP TIKKA MASALA \$20.99

Extra large shrimp broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce.

SHRIMP CHETTINAD \$20.99

Jumbo shrimp in coconut sauce with mustard seeds and red chilli.

FISH CHETTINAD \$20.99

Fish in coconut sauce with mustard seeds and red chilli.

TANDOOR

SOYA CHAAP \$13.99

Marinated with cream cheese and garam masala.

TANDOORI STUFFED MUSHROOM \$15.99

Stuffed portabella with paneer and fresh mozzarella cheese.

CHICKEN TIKKA \$17.99

Marinated boneless chunks of white chicken marinated in the charcoal oven.

MALAI CHICKEN KABAB \$17.99

Chicken chunks marinated in ginger and garlic broiled in the tandoor.

TANDOORI CHICKEN \$17.99

Chicken marinated in fresh spices and lemon, then barbecued over flaming charcoal in the tandoor.

SALMON TIKKA \$20.99

Chunks of fresh salmon marinated in herbs and spices, broiled in the tandoor.

SHRIMP TANDOORI \$19.99

Fresh, king-sized shrimp gently seasoned and slowly broiled over charcoal in the tandoor.

TANDOORI MIXED GRILL \$23.99

A combination of our appetizing tandoori chicken, chicken tikka, malai chicken kabab, shrimp tandoori and fish tikka.

PANEER TIKKA \$16.99

Marinated cubes of homemade cheese barbecued in charcoal oven.

MIX VEEGETABLE PLATTER \$16.99

3 paneer tikka, 2 soya chaap, 1 tandoori mushroom.

TANDOORI POMFRET \$17.99

marinated with tandoori masala yogurt and lemon juice.

TANDOORI SWEET POTATO \$14.99

potato with peppers and onion tossed with buttermilk sauce.

HOMEMADE INDIAN BREAD

PLAIN NAAN \$3

Traditional white bread, baked in the tandoor.

BUTTER NAAN \$3

Traditional white bread, baked in the tandoor with butter.

GARLIC NAAN \$3.50

Healthy unleavened bread stuffed with fresh garlic.

TANDOORI ROTI \$3.50

Whole wheat bread baked in the tandoor.

PANEER KULCHA \$4.50

Exotic unleavened bread filled with homemade cheese and spices.

ONION KULCHA \$4

Scrumptious unleavened bread stuffed with onion and spices.

BREAD BASKET (NO SUBSTITUTION) \$9.99

A combo of three house favorite breads naan, garlic naan and onion kulcha.

PURI \$3.50

two deep fried balloons puffed breads.

ALOO PARATHA \$4.50

Paratha bread stuffed with delicately spiced potatoes.

CHILLI GARLIC (BULLET) NAAN \$4.50

Naan with garlic and chilli.

LACHA PARATHA \$4.50

CHEESE NAAN \$4

Stuffed with fresh mozzarella and fresh spinach.

KASHMIRI NAAN \$4.50

A sweet naan stuffed with cashews pistachio coconut and raisins.

VEGETERIAN ENTREE

DAAL MAKHANI	\$15.99
Black beans and lentils simmered for hours, lightly fried in butter with fresh onion, ginger and garlic.	
CHANA MASALA	\$14.99
Chick peas and fresh tomatoes cooked in traditional spices.	
METHI MALAI MUTTER	\$15.99
Fenugreek leaves with green peas in green sauce.	
PANEER TIKKA MASALA	\$15.99
Homemade cheese cubes mixed with onions and tomatoes, cooked in our special sauce.	
PALAK PANEER	\$15.99
Fresh homemade indian cheese gently cooked with garden spinach and mild spices.	
TIRANGA KOFTA	\$16.99
Three different types of kofta in creamy cashew sauce.	
BAINGAN BHARTHA	\$15.99
Eggplant roasted in tandoor cooked with green peas, fresh tomatoes, onions, ginger and garlic.	
BHINDI MASALA	\$14.99
Okra sauteed with onions, tomatoes and oriental spices.	
PANEER BHURJI	\$15.99
This dish is basically scrambled paneer or cottage cheese. A perfectly savory, tangy, spiced mixture made of onions, tomatoes, ginger-garlic paste, green chillies (hot peppers) and various spices is then used to mix with the scrambled paneer.	
DAL TADKA	\$14.99
Yellow lentils tempered in simple indian spices.	
NAV RATNA KORMA	\$15.99
In house fresh vegetables gently simmered in creamy and nuts sauce.	
VEGETABLE JALFREZI	\$15.99
Mix fresh vegetables in tomato sauce with indian spices.	
KADAI PANEER	\$15.99
Freshly made in-house paneer with peppers and onions in semi-dry sauce.	
MIRCH KA SALAN	\$15.99
Spicy creamy yogurt sauce with long hot peppers.	

LAMB GOAT

LAMB CURRY	\$19.99
Chunks of tender lamb cooked in a mildly spiced sauce.	
LAMB VINDALOO	\$19.99
Spiced lamb cooked in a very spicy sauce.	
LAMB ROGAN JOSH	\$19.99
Tender cubes of lamb marinated in Eastern spices, sauteed with chopped tomatoes in a mildly spiced sauce.	
LAMB KORMA	\$19.99
An exotic preparation of lamb in a creamy spiced sauce.	
LAMB KARAHAI	\$19.99
Chunks of lamb marinated with North Indian spices, cooked with tomatoes and onions.	
LAMB SAAGWALA	\$19.99
Tender lamb prepared with fresh spinach, coriander and other fragrant herbs.	
LAMB ACHARI	\$19.99
Lamb cooked with onions, garlic, tomatoes and fresh chilli peppers, flavored with pickled spices.	
LAMB TIKKA MASALA	\$19.99
New Zealand tender lamb in a creamy tomato sauce with Indian paprika and fenugreek.	
LAMB MIRCH MASALA	\$19.99
Lamb cooked with long hot peppers in a garam masala sauce.	
GOAT CURRY	\$20.99
Chunks of tender goat cooked in a mildly spiced sauce.	
GOAT VINDALOO	\$20.99
Spiced goat cooked in a very spicy sauce.	
GOAT ROGAN JOSH	\$20.99
Tender cubes of goat marinated in Eastern spices, sauteed with chopped tomatoes in a mildly spiced sauce.	
GOAT KORMA	\$20.99
An exotic preparation of goat in a creamy spiced sauce.	
GOAT KARAHAI	\$20.99
Chunks of goat marinated with North Indian spices, cooked with tomatoes and onions.	
GOAT SAAGWALA	\$20.99
Tender goat prepared with fresh spinach, coriander and other fragrant herbs.	
GOAT ACHARI	\$20.99
Goat cooked with onions, garlic, tomatoes and fresh chilli peppers, flavored with pickled spices.	
GOAT TIKKA MASALA	\$20.99
New Zealand tender goat in a creamy tomato sauce with Indian paprika and fenugreek.	
GOAT MIRCH MASALA	\$20.99
Goat cooked with long hot peppers in a garam masala sauce.	

CHICKEN

CHICKEN TIKKA MASALA	\$18.99
Tender boneless pieces of chicken broiled in the tandoor then cooked in a rich tomato, onion and cream sauce.	
BUTTER CHICKEN	\$18.99
Tandoor baked chicken cooked in oriental spices with tomatoes and butter.	
CHICKEN CURRY	\$17.99
Curried chicken pieces cooked in light asian spices.	
CHICKEN VINDALOO	\$17.99
Fresh chicken exotically prepared in very spicy gravy.	
CHICKEN KORMA	\$17.99
Chicken pieces cooked in a mild cream sauce with fresh green-coriander.	
CHICKEN CASHMERE	\$17.99
Chunks of chicken cooked in a mild cream sauce with cashew nuts and golden raisins.	
CHICKEN SAAGWALA	\$17.99
Boneless chicken pieces sauteed with spinach and enhanced with mild indian spices.	
CHICKEN KARAHAI	\$17.99
Boneless white chicken sauteed with garlic, ginger and tomatoes.	
CHICKEN CHETTINAD	\$17.99
An authentic chicken dish from southern india, cooked with chettinad spices.	
CHICKEN JALFREZI	\$17.99
Tender chicken with peppers and onions in red flavorful sauce.	

DESSERT

GULAB JAMUN	\$6
Milk and cheese balls soaked in sweet syrup, served warm.	
RAS MALAI	\$6
Homemade cheese simmered with milk and nuts, served cold.	
MOONG DAAL HALWA	\$6
Moong daal halwa or the yellow lentil fudge is prepared by grinding the soaked yellow lentil into a coarse paste which is then cooked in anhydrous milk fat over medium heat with vigorous scrapping and stirring for over two hours. The cooked daal is then sweetened and flavoured to make a mouth-watering halwa.	
CARROT HALWA	\$6
Also known as gajar ka halwa is a carrot-based sweet dessert made with grated carrots, milk and sugar, and cardamom. It is served with a garnish of almonds and pistachios. The nuts and other items used are first sauteed in ghee. A type of clarified butter from the indian subcontinent.	
FLAVORED ICE CREAM	\$6
CHOCOLATE CAKE	\$6
CARAMEL CUSTARD	\$6
KHEER	\$6
HAMMERED CHOCOLATE (20 MIN)	\$25
Not For Takeouts.	

ACCOMPANIMENTS

RAITA	\$3
Grated cucumber made in homemade yogurt with mint leaves.	
ACHAR	\$2.50
Hot and spicy indian pickle.	
PAPADAM	\$2.50
Thin and crispy lentil flat breads.	
MANGO CHUTNEY	\$3
A special preparation of sweet and spicy mango slices.	
WHITE RICE	\$2.50
JEERA RICE	\$4
ONION/LEMON/CHILLI	\$2

DRINKS

MANGO LASSI	\$5
INDIAN MASALA TEA	\$2.25
WATER BOTTLE	\$2
DIET COKE	\$2.25
COKE	\$2.25
SPRITE	\$2.25
GINGER ALE	\$2.25
SODA	\$2.25
PINA COLADA	\$7.99
SWEET NIMBU PAANI	\$4.99
BUTTERMILK	\$5.99

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Biryani and Tandoor



Appetizers, Soup and Sea Food



Lamb Goat and Chicken



Vegeterian Entree and Indo Chinese



Drinks and Desserts



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